partments in life, cannot give his bees the close attention necessary to produce first class honey. Consequently he produces comb, poorly filled, travel stained, light and dark mixed, with the result that it increases the cost per pound of sections and foundation with anything but a corresponding increase in the price of the product, and the producer becomes a loser. We might leave such a man to his fate, but our association receives a Government grant, and we receive it to benefit bee-keepers generally. But this cull comb honey receives much greater attention than it merits. Market quotations appear to glory in giving the lowest prices, and if in Toronto, Montreal, or some other cities a few culls have been sold at 6½cts. per lb., the public, without explanations, see in the press that comb honey is selling at from 6½ cts. to—— The tendency of this is to depress prices, few men can resist a low offer when told that some one is selling at that price. I know individuals may be in a position to say they keep up prices, but the question is, are my statements in the main correct? and if they are is it not in everyone's interest to discourage the production of inferior comb honey?

COMB HONEY FOR MARKET.

Having made an effort to throw some light on the relative profit in the production of comb and extracted honey, let me say, in producing comb honey for the market it is desirable to keep colonies strong, to know when the supers should go on and when they should come off. In going through the country I have time and again seen sections on the hives, even freshly put on, when there was not the slightest hope that the bees would do anything with them. I have seen them on colonies so weak that they could not take care of a full brood chamber, to say nothing of these supers, and producing surplus honey suitable for market. While we find such frequently the case, these errors can be comparitively easily avoided. To prevent inferior honey from being stored in the sections is, however more difficult. The bringing from the brood charaber into the super interior honey, and the storing of early gathered honey, can be avoided, first by shifting and uncapping honey, compelling the bees in strong colonies to convert dark honey into brood. If the bees require more room than the brood chamber affords, the extracting supers should be put on, and if there is any spare energy let the bees pull out sheets of foundation. Combs thus newly built offers an excellent opportunity for watching the color of the honey coming in from day to day, and at the opening of clover just as soon as the bees cease bringing in (or up) dark honey, the sections are put on. To avoid cull sections towards the close of the season, we then change to extracted honey. This system has been the most satisfactory to us. Although we depend upon buckwheat as a crop, we do not consider, if it can be avoided, that it pays to finish with dark honey sections having a considerable quantity of light honey.

Extracted Honey.

In extracting honey a little too much does less harm than not enough. Two or even three supers on one hive can be used to great advantage, and this additional investment will do much to help the bee-keeper to decrease the cost of production. In running for extracted honey the danger of having dark honey carried up from the brood chamber is greater than with comb honey. To watch the extracting supers at the opening of the season would result in much less inferior honey being put upon the market. Better extract a little early honey then, than have a lot of well ripened dark honey. Even during mixed and unfavorable seasons a fairly good article can be secured by holding each extracting comb up to the light as it is taken in hand, and at the first extracting uncapping only such combs as show the light color through the capping. The practice of exposing a large surface of honey in so-called ripening cans placed in an ordinary temperature, is in ninety-nine cases out of a hundred altogether wrong. The honey becomes thinner rather than thicker. A simple test can be made of this by taking a plate, putting upon it a layer of honey 1 16 inch thick, the honey set out in the atmosphere generally becomes thinner. If it takes up moisture on the plate, it will be almost sure to do so in the open can. This is contrary to the opinions of those I have met thus far, but it can easily be tested. Seasons vary it is true, but after the close of the honey season there is generally a considerable quantity of moisture in the atmosphere.

Our Markets.

Too much time has already been taken, but we must study our markets, and put our produce in the most acceptable and reliable shape. While catering to the demand for very small packages, we should do everything in our power to discourage