

an extensive farmer, is yet a painstaking and successful bee-keeper. Just recently he has erected a workshop and honey house, one of the most convenient we have come across in style and dimensions, walls and ceiling lathed and plastered, swinging windows, double doors and concrete floors.

Then there is Mine Host Schrank, who resides in the town of Port Elgin, and who showed us every kindness during our visit. Friend Schrank has in the neighborhood of one hundred colonies in twelve-frame Richardson hives, and is making bee-keeping a satisfactory adjunct to his other business; he intends going into bee-keeping exclusively after a time.

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"COME YE YOURSELVES APART AND REST AWHILE."

The Editor and family are at present holidaying at Port Elgin and Southampton, enjoying the north country atmosphere and the fresh breezes from Lake Huron. In our opinion this makes an ideal holiday for us town and office folk. The magnificent wooded banks, with their nooks and glens, jutting out here and there in picturesque headlands; the bright summer cottages, and the happy children and older people, free from the restraints and conventionalities of city life, and, above all, the great expanse of beautiful, bright water, its features ever changing, like a great moving picture, now leaping and sparkling in the morning sunlight, or tinted by the gold of the evening rays, or a vast throbbing sheet of azure, stretching out westward as far as the eye can reach, blending with the blue, cloudless sky on the horizon; again it changes, and we see it as the mighty, unrestrainable deep, dashing itself wildly against and over the breakwater, and as we listen to its roar we forget our surroundings, and we are carried in thought to the island home of our childhood, watching the waves

and breakers of the great Atlantic as they spend themselves on the great rocks on its rugged shores, and—we are boys again.

BUCKWHEAT HONEY FOR GINGER BREAD.

We read in *Le Miel*, an interesting article by Mr. M. R. Plot, on the use of honey in the manufacture of gingerbread, and honey from Brittany is the only one used in France for the purpose. This is exclusively buckwheat honey, very dark, thick, rich, strong flavored, and in cold weather it can be cut with a spade. This honey has a characteristic flavor, so pronounced as to make it unsuitable for table use, but rendering it just the thing for manufacturing gingerbread. The reason why Dijon has become the centre for the manufacture of gingerbread, is rather interesting. It came originally from Flanders, and it appears that when Philip the Good married, he was anxious, in order to accustom his wife to her new surroundings, to proceed by gradual transition and make as few changes as possible in her habits and tastes. He, therefore, brought with him from Flanders, a cook who knew how to make a special kind of cake of which the duchess was very fond, and this cake was simply honey-gingerbread. Imitators soon appeared, and they started shops for the sale of the gingerbread, and in this way the industry was established in Dijon. The town of Dijon now, in this manufacture alone consumes annually from 90 to 100 barrels of honey each barrel weighing 600 lbs., making a total of 60,000 lbs. of honey used for making gingerbread alone. The industry is so dependent on buckwheat honey that when it is scarce they will pay a high price for it, and have given as much as 110 francs the 100 kilos, or thirty to forty francs more than white honey was selling for. The principal quality of buckwheat honey is that the dough rises with it and remains light, whereas with other causes the cakes to be heavy.—British Bee Journal.