

tising the Bee-keepers' Union, and then has only secured about 500 members. However, we should be much pleased to see the experiment tried.

General Manager Newman sent us the following letter for publication, after having read the foregoing from Bro. Root:

I have carefully read the editorial on page 897 of *Gleanings*, for December, and as therein requested, I will offer a few remarks on the matters at issue.

Mr. Root desires me to "state in a circular letter, the desirability of having the Constitution changed, and submit to the members of the National Bee-keepers' Union a Voting Blank, with return printed envelope," etc.

The advocates of the measure should certainly be the ones to show the "desirability of the change," and if Mr. Root, or any other one of its advocates, will undertake that duty, I will quote it in my forthcoming Annual Report, and call for a vote on the subject. As I have never advocated the measure, it would be quite out of place for me to champion the measure before the members of the Union. I will act in an impartial manner, and refrain from the discussion, simply to get the full, free and unbiased vote of the members of the Union.

I hope to have my 8th Annual Report ready about Dec. 20th, and then the whole thing can in it be laid before the membership, and the matters to be voted upon can be included in the regular voting blank for officers. This can be done without extra expense to the Union, and will settle the whole question in a legitimate and authorized manner.

Bro Root very generously offers to send out ten thousand circulars, voting blanks, and return envelopes to his subscribers.

Why, that will cost \$100 for postage alone, besides printing and stationery. Why not request all the bee-periodicals to devote one advertising page to the Union, and print thereon a circular and voting blank? Then ask the subscribers to fill up the voting blank and enclose with a dollar for annual dues, to the manager. That will save hundreds of dollars, and still get at all the intelligent and progressive beekeepers of America at one and the same time.

If this meets the views of the advocates of the measure, I will get up a voting blank, and send an electrotyping of it to all the bee-papers, for publication as suggested.

I will send this letter to every bee-paper, and endeavor to get the views of the editors, and if the proposition is agreed to, will send the electrotyping in time for the first issue of each periodical in 1893.

I will also do anything that seems wise, which may be suggested by other persons, and I hereby request any one who has suggestions or ideas on this subject to offer, to send them to me at once—for "in the multitude of counsel there is wisdom," said an ancient sage.

THOMAS G. NEWMAN,  
Chicago, Ill., Dec. 9, 1892.

FOR THE CANADIAN BEE JOURNAL.

### NOT ENOUGH MONEY FOR IT.

MR. EDITOR,—Some person who does not know his business has sold twenty-three hundred pounds of honey at 6½c. The buyer smilingly admitted that he would have got more if he had asked for it,—“We generally pay what is asked.” Of course the individual referred to is not a reader of the C. B. J.; but if he chances to see this, he may please write me through the editor.

Yours, etc.,

SUNLIGHT,

### SNUFF THE CANDLE.

BY L. M.

I sing the Gae which fails to stand ajar  
Yet, through its portals gleaming,  
Reveals to me no surplus combs afar  
Or preachers at them cleaning.

If but that Gate would, through its doors ajar,  
Give light for information  
How vastly better it would be by far  
Than to illumine another generation.

Oh Gae translucent send thy light afar  
Through A. and C. B. J. and *Gleanings*.  
Shine out upon the world, a brilliant Star  
With wondrous wisdom gleaming.

### MISCELLANY.

HONEY can be used in cooking anything, just as sugar is used, merely using less milk or water than called for when sugar is used, on account of honey being a liquid.

MILK AND HONEY.—Take a bowl of milk and break some light wheat bread and also some white comb honey into it. This is delicious—the proverbial “milk and honey” of the ancients. If comb is not at hand use extracted honey.

METHEGLIN.—Mix honey and water strong enough to carry an egg; let it stand three or four weeks in a warm place to ferment; then drain through a cloth, and add some spices to suit the taste.