

annual meeting of the Ontario Bee-Keepers' Association will require to be taken up as well as the place selected for our own annual meeting. As far as I could learn the last meeting, held at my residence on the 9th of June last, was appreciated by all.

An important question for your consideration is to see if anything can be done to secure through the Farmers' Institutes a man who can address the bee-keepers and teach them in both languages, French and English. In conclusion I wish you a pleasant and profitable meeting.

Several other papers were read from prominent bee-keepers which contained many excellent points in regard to bee-keeping and bee-appliances of which there was a good display.

The election of officers resulted as follows: Pres., W. J. Brown, Chard, Ont.; Vice-Pres., C Rivers, Alford, Ont.; Secy. Treas., Jos. Charbonneau, Plantagenet; Directors, Messrs D. Brown, J. Charbonneau and Jas. Dickson.

The next meeting will be the second Monday in October, 1895.

Jos. CHARBONNEAU, Secy.

### Making Syrup by Percolation.

In addition to what has been said in recent issues of Gleanings I am not able to speak with authority, as to the non-candy-ing of syrup when made by this process, but viewing it from the stand-point of a druggist I know that syrup made in this way is a very superior article and when once the apparatus is in shape there is certainly an economy of time excepting when feeding for winter, when you would have to go to the trouble of warming it up before it could be fed. For opening or stimulative feeding it would be grand, as all that is necessary would be to stir it with hot water. In the summer time we generally make our medicinal syrup by percolation. As it is not on such a large scale as would be required for bee-keepers I find that the prescribed quantity of water (one-half by weight) will not dissolve all the sugar but it may be different when a large quantity is made at once. If you want to make certain that your percolator is doing its work thoroughly you could weigh your sugar and half as much water should be sufficient. If less than half as much is required then you have a thicker syrup than ordinary. Dr. Beal stated that you cannot have it too thick. From what I know of syrup made by percolation I am inclined to give it a trial when required for feeding purposes. In doing so, however, we lose the benefit

that may come from the boiling of the water.

S. A. DEADMAN,

Brussels, Ont.

### Personal.

Mrs. James Young, Carrying Place has sold her large house in town and the large grounds surrounding it to Mr. Post the famous bee-keeper of the Carrying place.

Mr. Post, we understand, purposes coming to his Trenton residence before Nov. 1st. A contingent of his bees has already arrived in town. The Courier will welcome Mr. Post and family to Trenton. Bees as every naturalist knows are a universal benefit to the agriculturist and specially to the horticulturist and floriculturist.—Trenton Courier.

Mr. B. O. Lott, of Anson, and party leave for a deer hunt on Oct. 30th, and the editor of THE CANADIAN BEE JOURNAL received an invitation to join the party. The trip to the North American Convention at St. Joseph, Mo., took so much time and money that the editor will have to remain at home.

Mr. D. E. Merrill, of the Falconer Manufacturing Co. and editor of the American Bee-Keeper, N. Y., paid Canada and the Toronto Industrial Exhibition a visit.

### What Others Say.

THE CANADIAN BEE JOURNAL is a well edited and very helpful paper, the editorials being full of practical suggestions.—Kansas Farmer.

ANSON, Ont., Oct. 5th, 1894.

My bees did very well at Wellers Bay I extracted over 3,000 pounds of buckwheat honey besides saving over 150 sealed combs for spring feeding. The bees also gathered enough for winter stores. B. O. LOTT.

I think your Bee Journal is just fine.

ALEX. GODFELLOW.

Macville, Ont., Oct. 8th, 1894.

Continuous advertising, even if it be only a small announcement, pays the advertiser the best in the long run. Spasmodic advertising, like "spasms" of any kind, is unsatisfactory. To secure the very best results, year in and year out, you must keep your name and business before the public. Only by so doing can you hope to keep from being forgotten when the time comes that your would-be customers wish to purchase what they want.—American Bee Journal.