

Mr. Hall : 100. Did I say 200 ?

Mr. Miller : Up until the time there are two supers on them I never remove the cover, which I think will make a great difference. Every man using the Hedden hive acquires a system of management, adopting short cuts as he finds those necessary. I never remove a cover up until there are two supers on, therefore I claim I can open two hives and find out the condition while you are examining one. Even with 100 pounds on I can lift off the two top supers and simply put them down. I lift the other two down and make my examination without removing the comb and I can do it more quickly than you can lift your supers ; and it is the time here that is essential in examining. I have handled my yards alone. I handled the three yards and would have handled another, possibly going up until extracting time ; but I couldn't do so with the hanging frames.

### THE HOME MARKET.

By A. E. Willcutt.

This is one of the important subjects which many bee-keepers fail to give proper attention to. Many producers make little or no effort to dispose of their crop in their own locality, but will rush it off to some distant market, which is already overstocked. This helps to lower the price on their own crop and that which was already on the market. I know there are many localities where it would be impossible to dispose of all the honey produced locally. To such places this article has no reference, but only to those places where there might be a demand sufficient to consume all the honey produced, and in many instances there are many rural districts

in which very little honey is consumed. One reason for this is that it hasn't been presented to the people as an every-day article of food. In many such places it is looked upon as a luxury. We should try to dispel this idea from their minds. There may have been a time when honey could rightly have been considered a luxury, but I believe that day is in the past, for at the present price it seems that honey should find its way to nearly every table or home in the land. In some of these localities there has already been established a good market, demanding thousands of pounds annually, and at a much better price than could be obtained of the city dealer.

Many bee-keepers fail in trying to create a demand for their product in their own locality. Now there must be a reason why they fail in their effort. One of the worst things a person can do, who is trying to build up a home market for his honey, is to sell a poor quality of either comb or extracted honey.

When I first began selling honey I disposed of some dark and strong grades ; I soon found this honey was hurting my trade and I stopped selling it. Right here let me emphasize this one fact—don't sell poor grades of honey for family use. "Well, what shall I do with it ?" Dispose of it to some bakery ; make it into vinegar ; dispose of it at "any old price" rather than spoil your home market with it. One more thought in closing ; be sure and give all a "taste" ; it's the best way to advertise your honey.

### Honey Jumbles.

2 quarts flour, 3 tablespoonfuls melted lard, 1 pt. honey,  $\frac{1}{4}$  pt. molasses,  $1\frac{1}{2}$  level teaspoonfuls soda,  $\frac{1}{2}$  level teaspoonful salt,  $\frac{1}{4}$  pt. water.  $\frac{1}{2}$  teaspoonful vanilla.