

less inferior honey being put upon the market. Better extract a little early honey 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 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.

R. H. Smith, St. Thomas, in his address, "Management of Comb Honey," stated that he would not advise a beginner to produce comb honey. Supplies, hives, supers, etc., should be prepared during the winter, and sections filled with thin comb foundation. He hived bees in a contracted wood chamber.

The Death of Mr. John Robertson

Father of Professor J. W. Robertson, Agricultural and Dairy Commissioner, Ottawa

Many dairymen and farmers in Western Ontario and in some of the Eastern Provinces will regret to learn of the death of Mr. John Robertson, of Ingersoll, Ont., on Saturday, December 17th. In his quiet and unpretentious way he did a great deal towards improving the quality of Canadian dairy products and inducing a better system of farming in this country. His practical knowledge of dairy farming, gained from a quarter of a century's experience in conducting a large dairy farm in Scotland's banner dairy County of Ayrshire, eminently fitted him to give valuable and helpful information to the farmers of this country. This he was able to do in a very effective way as a speaker at our Farmers' Institutes and dairy meetings. His style was convincing, his manner forceful, and the fund of practical experience which he had to draw upon made his addresses on all farm topics both interesting and profitable.

Mr. Robertson was born at Dunlop, Ayrshire, Scotland, in 1828, and came to Canada with his family in 1875. He purchased a farm near London, Ont., which he worked for several years, when he engaged in the cheese-exporting business for a time. After retiring from business he rendered valuable services as a dairy instructor and Inspector for the Western Dairymen's Association. In 1891 Mr. Robertson moved to New Brunswick, where for six years he acted as Dairy Superintendent of the Province, being in the employ of the Local Government. His efforts in pioneering the dairy movement, which was begun in 1891 in that Province, were instrumental in placing the industry on a sound basis at the start and in enabling the dairymen to carry it on in the best possible way. In 1897 Mr. Robertson returned to Ontario and resided in Ingersoll till the time of his death.

Mr. Robertson was a fine type of a sterling Christian gentleman, and his ability and time were always ready to be offered for the good of others. He was a Baptist by persuasion, and for several years was the regular minister to a small congregation near London, carrying on his farming and other work at the same time.

A family of four sons and five daughters are left to mourn his decease. His eldest son, who is Agricultural and Dairy Commissioner for Canada, is well known to every Canadian farmer. Another son went to Scotland several years ago as Dairy Instructor in Wigtownshire, and is now a partner in a large dairy importing business in Glasgow, Scotland. The third son, Mr. Robert Robert-

son, is manager of the dairy department of J. Y. Griffin & Co.'s pork packing and dairy produce business at Winnipeg.

Fattening Poultry for the Export Trade

In our issue of December 6th, Mrs. Joseph Yuill, Carleton Place, Ont., gave some particulars regarding an experiment in fattening poultry for the British markets conducted under the direction of the Dominion Department of Agriculture. The poultry thus fattened have been shipped to Liverpool, where they will be sold and reported up in later. A similar experiment was conducted at Bondville, Que., from which the poultry when fattened were sent to the London market. The chickens were fattened for periods of three to five weeks before they were killed, when they were put up in crates for shipment to Great Britain. There is a great and growing demand in Great Britain for properly fattened poultry. Two years ago the imports of poultry into Great Britain exceeded three and a half millions of dollars' worth. The quality of the flesh is said to be very much improved in whiteness, tenderness and flavor by this special fattening process.

To further test the quality of the meat produced Prof. Robertson, Agricultural and Dairy Commissioner, put up a number of chickens to fatten at his own place. He bought ordinary chickens in the Ottawa market. When he got them home he killed three representative ones. These weighed, after plucking, eight pounds eight ounces. After the chickens (over 90 altogether) had been fattened for 36 days on the fine ground oats and skim milk, three other representative chickens were killed. They weighed, when the feathers were off, 16 pounds 4 ounces. The following table shows the difference in the edible part from the chickens killed before being fattened and the chickens killed after being fattened for a period of 36 days:

Weight of three chickens:

	Before fattening. lbs. oz.	After fattening. lbs. oz.
With feathers off.....	8 8	16 4
Ready for cooking.....	5 2	11 6
After being cooked and left cool for two days.....	3 8	9 2
Bones.....	1 2	1 11
Edible portion.....	2 6	7 6

This shows that there was three times more edible portion from the fattened chickens than from the others, and every ounce of it was of better quality. The fattening gives increased value to every pound of live weight at which the chickens were put up. The chickens when put in were worth at the outside six cents a pound, which would be equal to 25¾ cents each. The same chickens when fattened were better value to the consumer at 10 cents per pound, which would be equal to 63¾ cents per chicken. To give each chicken the increased value of 43 cents, the food consumed was worth 15½ cents. That does not allow anything for the labor of fattening the chickens.

Excessive Freight Rates in Nova Scotia

The people of Nova Scotia have a freight rate grievance. The ocean freight rates on apples shipped from Halifax are considered to be altogether too high as compared with other ports. From stations on the D. A. Railway, which runs through the Annapolis valley, the freight charge *via* Halifax to England is 90 cents per barrel. Deducting 17 cents from this as the railway charge, there remain 73 cents as the ocean freight from Halifax.

All the season, until a few weeks ago, the freight from Boston to England has been a little under 40 cents per barrel. Add to this 31 cents as the freight from points in the Annapolis valley to Boston, and the cost of shipping apples from points in the Valley to England *via* Boston is found to be only about 72 cents, as compared