

soon as I smelled it I could tell what it was without tasting it.

Mr. Newton: I can only corroborate the statements made by Mr. Couse and Mr. Armstrong. There was one thing which came to my notice that has not been mentioned. There are two colors of bloom, and the bloom that seemed to be so much in Buffalo was yellow; most of the sweet clover we have in this neighborhood is white, and I asked Mr. Hershiser how it was there and he said it was mostly yellow and it produced more honey than the white did.

Mr. McEvoy: I am sorry I can't agree with some of these speakers. I was once so strongly in favor of sweet clover that I would liked to have had bushels of it sown through the country, and the wooded land seeded down with it. I am thankful I didn't get an ounce it. Sweet clover in its purity I don't like, and I don't want it mixed with any other, because after all it has a little of the "weedy" taste. It will yield in certain seasons well but it has the taste.

Mr. Brown: Does it not come in usually after the flow of white or alsike clover, with the Golden Rod?

Mr. McEvoy: I have tasted it in its purity when it came in ahead of these.

Mr. Robb: I think the largest crop of honey in the United States last year was in Utah and from white sweet clover, and an article I read in Gleanings pronounced it A 1.

Mr. Chrysler: The A No. 1 article sometimes in some places does not correspond with what we would call a No. 1 article. As regards the white and yellow blow of the sweet clover I might say that this year I really believe I had more sweet clover in my vicinity than any other location probably in Canada, some of it

standing eight feet high, and I am pretty certain that the bees got little or nothing from any other source during that time I got that surplus from sweet clover, and I think positively that what I got was thoroughly sweet clover from the white bloom. There is some of the yellow bloom but it is about three miles off.

Mr. Couse: What is the color of the honey?

Mrs. Chrysler: It has a greenish tinge. Looking through the combs you would think it was white clover or baswood honey, but when in the glass jars I couldn't exactly state. It looks very clear. I found that it improved and thickened up by standing open in a very warm room.

Mr. Switzer: My apiary is in the vicinity of this sweet white clover, a good deal of it, and there is quite a green tinge in the honey. For a good while I didn't know where it came from, but from the descriptions given here to-day it certainly is this sweet clover honey. It would be so green sometimes when uncapped in the comb as though it were mixed with paris green. The bees work on it from the spring, all summer until the fall and it spoils the good, clear white clover or alsike honey. There is no doubt about it but it gives it a darker color and also destroys the flavor. The object in asking that question was to see if there was not something better for waste land than sweet clover.

Mr. Evans: I don't think there is anything better the bee-keeper could sow on waste land than alsike clover.

Question 6.—In marketing extracted honey should we fill the tin or weigh in exactly 60 pounds net?

Mr. Brown: I would say 60 pounds net of honey. If you are selling a 60 pound tin of honey the