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Notes and Comments

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Good Honey and the Marketing of the Same.

At the Victoria County Bee-keepers' Convention, held at Little Britain, on Good Friday, Mr. John Timbers of Cherrywood read a characteristic paper on the production and marketing of good honey. As many readers of the "Canadian Bee Journal" are aware, Mr. Timbers is an expert in the matter of selling his honey, as well as being very particular to have the honey he has for sale of the very best quality. I have taken the liberty of copying some thoughts from his paper and giving "Canadian Bee Journal" readers the benefit of the same. "In the production of good honey two factors have to be taken into consideration, viz., the source from which the bees gather the nectar, and the part the bee-keeper has played in the production of the finished article. No matter how good the nectar, the bee-keeper can spoil the honey, and in order to produce good honey the bee-keeper must thoroughly understand his business, as this article cannot be read by slipshod methods." "At least the important points must be observed

in the production of good honey, and I would briefly classify them as follows: Honey must be of good body and well-ripened by the bees, as no artificially-ripened honey can be of the best quality. It must be of good color; in fact, I would put color first, but as so many would disagree with me, we will let it take second place. The flavor; good results cannot be obtained by mixing two or more flavors together, nor by extracting from dirty combs, nor from the brood-nest, as a mixture of larvae, bee-bread and royal jelly is never of very good flavor. I am at a loss to express in words just exactly what I want to convey, but I shall call it the 'finish,' as I heard Mr. W. Z. Hutchinson call it that once, and he should know what he is talking about. But what I mean is that nice velvety smoothness that is found in No. 1 honey, and in no other grade. In my experience, the less the honey is agitated after being taken from the combs, the better this 'finish' is preserved. The aroma; to preserve this the honey should be well covered as soon as it is extracted. If to be stored in pails, it should be run into tanks first until the scum rises, then carefully skimmed and put into the receptacles at once. If the foregoing rules are observed, and other conditions being favorable, over which we have no control, the bee-keeper may reasonably expect a crop of good honey." "As to the mar-