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nothing shall be offered or sold as honey which is not truly honey. But I conceive that it is not a good reason for interfering with the manufacture and sale of artificial substitutes for honey, so long as these are wholesome food products, and are sold for what they really are.

Section 30 of the Adulteration Act contains these words: "No imitation of honey, or sugar honey so-called, or other substitute for honey, shall be manufactured or produced for sale, or sold or offered for sale, in Canada." This is the law, and it is clearly the duty of all of us to see that it is carried out. But I should like to have a considered opinion from the Association, as representing the honey industry in Ontario, upon the clause just quoted. No one will question the essential rightness of any enactment which requires that a thing shall be sold for what it really is. No imitation of honey, or substitute for honey, ought to come into unfair competition with honey. Ordinary cheese does not come into competition with Roquefort or Gorgonzola, and yet we do not prohibit its manufacture and sale as cheese; indeed, we recognize that this would be to put a valuable food article beyond the reach of the average buyer. Don't you think that it is rather hard upon the man of limited means to say to him, "You may not have access to any condimental substance resembling honey; if you don't buy or cannot buy the real article of honey, you are not permitted to buy something nearly as good." I leave this matter for your consideration.

It is evident, from what has been said, that honey in the comb can only be adulterated by making the bee itself a party to the fraud. This may be done by supplying the bee with sugar in solution. Molasses or syrups or glucose may be fed in this way. If cane sugar be used as a main supply, the honey produced will be found high in such sugar, as the bee does not seem to be able to effect a complete inversion of cane sugar when fed in a syrup. We have seen that small quantities of cane sugar remain in the honey, even

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when this is made from floral nectar; and when any considerable amount of honey dew is available to the bees, the cane sugar is decidedly increased. But even the honey of the Hawaiian Islands, which is notable for the large amount of honeydew used in its production, does not contain more than about 5 per cent. of cane sugar. A glance at the tabulated analyses of honeys in our own bulletins will show how seldom a sample of genuine honey contains 5 per cent. of cane sugar. It is quite certain that any honey containing above 10 per cent. of sucrose has been made by feeding sugar syrup to the bees.

Of course, the cane sugar may be inverted before being fed to the bees. This introduces a very little element into the analysis of the honey. Fortunately for the honest apiarian, the most practical way of making invert sugar from cane sugar is by methods involving the use of heat. The bee performs the process in inversion without heat, and in consequence of this fact there are slight differences be-