

a Carniolan queen to fill an order. I then went to this hive and found that a queen had been laying finely; but when I discovered her it was an Italian queen instead of the Carniolan which I expected to find. It is needless to say I was surprised, and gave the matter some thought. In a few days Mr. B. came over, when I told him I had another Italian queen for him and in the same hive we took one from before. He then told me that he took the queen home which we took from that hive and introduced her all right, and that he saw her the next day after her release; but when he went to get her out to send away (if laying,) neither she nor any eggs were to be found.

That queen had taken one flight while here, but did not succeed in finding a drone, as when the workers from her had hatched I could see plainly that she had been fertilized at the Italian yard, which was two miles away; but as she went out of the Italian yard no notice was taken of her new change, and when her mission was ended, came here and went into the same hive in which she was hatched. The Carniolan queen I put in was killed, as the Italian was undoubtedly in when I let the Carniolan loose.

JOHN ANDREWS,

Patten's Mills, N. Y., Oct. 10, 1892.

FOR THE CANADIAN BEE JOURNAL.

World's Columbian Exposition.

DEAR SIR:—Since writing you, regarding an exhibit of honey at the World's Columbian Exposition, I have had several interviews with Prof. Saunders, the Dominion commissioner, and during one of these interviews I suggested to him, that in order to relieve the bee men of as much expense as possible, it was the duty of the Dominion Government to supply glass jars for the extracted honey, thus enabling the bee men to ship their honey in tin cans to some central point, which would lessen, very materially, all risks as to breakage. We would ship from this central point to Chicago in tin, and have our Superintendent, after it arrives in Chicago, transfer each exhibit to glass jars, to which would be attached nicely printed labels, containing the name of the exhibitor, his post office address, township and county. This, you will notice, will relieve them of any anxiety other than that of preparing the honey for shipment, and placing it in ordinary tin cans. Some time later on we will notify them of the dates and where to ship their exhibits.

Yours truly,

N. AWREY.

Ont. Com. World's Col. Exp.

The Sweetness of Honey.

THAT there is a great difference in the sweetness of honey is generally admitted, but with most dealers in the product, whether they be wholesale or retail dealers, the question as to sweetness is very seldom mentioned. "Is it water-white or light amber?" is the question asked; body and flavor cut no figure with them, and even would-be bee keepers, who think they "know it all," seldom give much attention to the latter points in their product. Not many years ago, at one of our agricultural fairs, the judges for awarding premiums examined a large lot of honey and awarded the premiums without tasting or sampling any of it. One little fellow who boasts that he is the best comb honey producer in California was on the committee, and was asked if he had tasted any of the honey; he replied, "No, I had not thought of that." He had been guided by the eye alone and put the awards where they did not belong. Some of the so-called water-white honey has neither flavor, sweetness, nor body, and such an article ought never to be taken from the beehive.

We received an order for some honey from one of our oldest and best druggists not long ago, and gave him some of last year's crop that would be classed as dark amber by most dealers; it was made principally from black sage, but was of excellent flavor and good body. The druggist sent in another order later when the new crop was coming in, and we supposed he would be pleased to get a whiter honey and sent him some of it; but it was sent back with a statement that he wanted the darker honey, because it was sweeter and better for his use in the drug business. This druggist is an expert chemist and knew what he was talking about. His judgment was based on the sweetness of the honey, not on its appearance. It would be a good thing to put such men on the list of judges at our fairs, rather than those who are governed in their judgment by appearance alone. Honey, when touched by the tongue, begins to grow thinner or more liquid and readily gives off its flavor whether it be pleasant or unpleasant to the taste. Nature has provided the human tongue with a multitude of nerve points situated on the upper surface and tip of the tongue. Some of these points excite a sweet sensation and others a bitter one. A perfectly good honey having flavor and body also excites the olfactory nerves, and when one is tasting the honey the sense of taste and smell are both employed. In the case of the little committee man, he exercised the sense of sight only, and missed entirely the business he was appointed