

flavor which makes floral honey so good. I am sure that I and many other beekeepers and many who are not beekeepers, could easily tell floral honey from the Professor's bogus. A little of the latter between the fingers will tell it in less than five minutes; or, if we want to be absolutely sure, we can bring it to a boiling heat. But a person must be very poorly gifted as to his palate, if he cannot tell the difference between the two articles by the taste. In boiling pure cane sugar, no scum whatever will be seen on top of the syrup; but if we boil floral honey of any kind there will always be considerable scum or vegetable matter swimming on top, and the small grains of oil (invisible to the naked eye) will burst and escape or evaporate. It is impossible for the bees to add these two articles, "the essence of honey" to the sugar syrup in manipulating it, and therefore it is false doctrine. The article is also given a false name. It is not honey, and it is deceiving in its very name, and a fraud. That Mr. Hutchinson finds a spicy cane flavor in the article is simply absurd. It is surprising that some of these enterprising Michigan men find any medicine in the new product. If Mr. Heddon's prediction is true, or comes true, then Mr. Newman and many others have been blind and spent their time in vain in fighting adulteration these many years past. If the people of the United States get strong and healthy on glucosed candy, glucosed honey and sugar, and many other glucosed articles of food, what a strong and healthy race they will be in a century hence. But, oh! we dare hardly speak the truth: a feeling of pity comes over us when we take a walk through the city and see so many delicate, pale and lifeless looking people who keep the dentists busy, the doctors' consultation rooms full, and the druggist's purses well filled, to say nothing of the untold sufferings and pains of those who are slaves to those unhealthy sweets of the candy stores.

It is well understood that glucose or corn starch would not be unhealthy if the sulphuric acid which is used in its manufacture were all eliminated. But much of it is left in the glucose, and if it is constantly

used as food, it will affect the mucous membranes of the stomach and the whole vascular and osseous structure of the body. We know that honey is the most health, vigor and strength giving sweet that can be had, and no person of common sense would have it mixed with glucose, or even with sugar, and then declare the mixture to be better than the genuine article. Even if bees do, in a scarcity of floral honey, gather undesirable sweets, the quantity is comparatively small, and is almost immediately consumed by the bees themselves.

The claim put forward by Mr. Heddon that cane molasses is greatly improved by the addition of glucose, shows his guarantee along that line, and shows that he speaks of something he is not versed in. Is it not true that we have to pay more than double price for pure cane molasses than we do for the above named syrups? Is it because we are ignorant, or is it that pure cane molasses is a rich pure sweet, free from poisonous substances, and those who know it willingly pay the price?

My advice to the beekeepers of this association and all other beekeepers of this great Dominion is—"Prove all things, hold fast that which is good;" and shun all unwholesome imitations. I would also recommend this association to adopt a resolution condemning the action of the above-named beekeepers, and, if possible, keep their products out of this State.

C. THEILMANN

Theilmannton, Minn. March, 1893.

FOR THE CANADIAN BEE JOURNAL.

AFTER DINNER THOUGHTS.

To-day, while I am enjoying my half hour of balmy rest, with my feet on the back of another chair, my equilibrium is suddenly disturbed by reading an article in the A.B.J., written by Mr. J. H. Larabee, in which he speaks lightly of Mr. McEvoy, Mr. Robinson, Mr. Samuel Wilson and myself, in regard to our knowledge of the origin of foul brood. I am aware that the first three gentlemen are quite able to take care of themselves in this matter.