

when the machine was not sitting directly on the stove. Mr. Miller's system of agitating the mass is a new feature, and will no doubt assist the operation, but we are not so sure that it can be conducted with best results without a very large amount of boiling water and without having the machine on the kitchen or some other stove.—Ed.]

Local Demand for Honey.

Don't know how it has been with other bee-keepers, but with us the local demand for honey has been unprecedented, and we made the serious mistake of not keeping enough on hand for the home trade. Could easily have sold over 1,000 pounds more right at home if we had it to spare. While this is encouraging, yet it teaches a needed lesson of developing our home markets more and doing less wholesaling. No doubt a great deal more honey could be used than is now the case if it was properly pushed and only a good article placed on the market.

[We do not think we ever saw the honey market in a healthier condition than it has been all season, and local demand has been exceptionally good; but don't you think that the light fruit crop and the scarcity of apples especially, has had something to do with this? The old Scotch proverb says, "It's an ill wind that blows naebody guid," and this is surely the bee-keeper's opportunity, not only of making present local sales, but, as you say, developing a home market for his honey for the future.—Ed.]

HONEY APPLE BUTTER

1 gallon good cooking apples; 1 quart honey; 1 quart honey vinegar; 1 teaspoonful ground cinnamon. Cook several hours, stirring often to prevent burning. If the vinegar is very strong use part water.

QUERIES and ANSWERS

Department conducted by Mr. R. H. Smith St. Thomas, Ontario. Queries may be sent direct to Mr. R. H. Smith or to the office of the Canadian Bee Journal.]

Q.—In making an exhibit of beeswax the entry usually calls for so many pounds of the best beeswax. What is this supposed to mean. Is it supposed to be the best in color, texture or freedom from refuse? Or should it be the best for a certain purpose, and if so, what purpose?

A.—I must confess I do not know just what was intended. Certain kinds of beeswax may be the best for some purposes, and not the best for making comb foundation. Wax rendered from old comb may be quite a different texture from capping wax, and in the absence of a standard or rule judges will differ as to which is best. I think that soft, clean wax from old comb should be in a separate class from hard wax rendered from cappings.

Q.—I have a quantity of honey in sections and it has begun to candy. What is the cause, and how can it be prevented?—SUBSCRIBER.

A.—I do not know why it should candy. My experience has been that in some seasons when the nectar has been gathered slowly and afterwards stored in a cool place, it will candy more or less. Another season, if the flow is good and it is stored in the sections and capped at once, I have several times kept it over until the following season without it showing any signs of candying. After being removed from the hives, comb honey should be stored in a warm, dry place.—R. H. SMITH.

St. Thomas, Ont.