

...The Canadian Bee Journal

PUBLISHED MONTHLY.

NEW SERIES
VOL. VIII, No. 3.

BRANTFORD, ONT., SEPTEMBER, 1900.

WHOLE No.
427.

Annual Meeting

Twentieth Annual
Meeting Bee-Keep-
ers' Asso., Ontario.

HELD AT
TORONTO,
DEC., 1899. . .

Our Own and Foreign Markets for Honey.

Address by Prof. J. W. Robertson, Dairy Commissioner, Ottawa, before Ontario Bee-Keepers Convention.

I have to crave your indulgence because I do not know the first thing about bees or bee-keepers except that since 1886 I have had an opinion that bee-keepers were men who always got their own way about things they wanted. This is the one association with which I have had least to do of all the associations of men in Canada who are working for the development of our natural industries, so I came here to learn than to give you information. I had hoped to be here during the whole of the convention, but I was happily for myself some business kept me at home, and I had to go to the Fruit Growers' Convention this morning. However, I must say this that I recognize the bee-keepers of Ontario have been doing capital work, not merely for the commerce in honey products, but for the people of Ontario who have been improving their farms through growing clover. This is outside your business, perhaps, but I know a good deal more about

clover than I know of bees. Then, I recognize this further, that one of the main means of improving the status of farming to-day is through the growing of clover crops. I need not detain you with a talk on farming, but I will mention one experiment conducted for thirty-two years with the growing of clover between grain crops, the average yield was 114 per cent. of grain more where clover went between the grain crops. That is the finding of thirty-two years experimental work in one of the fields of England. This is not a little thing; it is one of the big things of the Province to grow clover. It is not always possible to get the clover into blossom as pasture for bees, but many of the pastures in Ontario would have more food for bees of various kinds. You cannot grow clover seed without the fertilizing action of the bees on the blossom, because where clover plants have been screened in from bees the seeds don't form, because the germ is not fertilized by the pollen at the right time and the right way. I will speak a little this afternoon on the home and foreign markets for honey. I have watched the home markets a little bit, because I have to, in looking after the markets for agricultural products, and I learned this, that in Ontario and in other places in Canada there is a very large unsupplied market, a very large market that is not nearly met by the products that are in abundance in the country. I

think one of the best markets for honey is what I would call not merely the home market in Ontario, but the personal home market. Honey is one of the things for which every house-keeper will pay a bigger price direct to the producer than in any other way. Just a word as to the essential difference between the personal house market and the general market. There is a general market for wheat, and by the very greatest of care a man can raise about two cents to the bushel. In the personal house market anybody can raise the price fifty per cent. in any product. We pay thirty cents a pound at the house for butter—paying twenty-five cents all last summer to a woman who brought it from her house in the country. By making the things dainty looking as well as excellent the personal house market will give you a big profit, and honey is one of the things the producer can afford to take to the house of the consumer. Some people in the Province of Quebec have been sending me samples of mustard and clover honey which they are going to send to Paris. I pay them twenty cents a pound for those samples. I took a sample to my wife, and I have consumed more honey on my table in the last month than the previous twelve. I have guests there at my table and they go back and say, "we will get honey." Honey is a thing you cannot get in the best condition in the retail stores. There is an unexplored market to the people who will supply it to the houses in towns. That is true in regard to everything I have touched, true to the dairy products and fruit, and it is true of honey so far as I have observed the market. Then, there is a general market, which means that the one that supplies that market takes the general average price. If the bee-keeper would

say to two of the leading shop-keepers in every town of any size, "Why do you not handle honey? We will supply it to you," these people could push honey, and the customers would take it. Commerce has got into this line in late years, that the article which gives to the shop-keepers the least trouble, the largest profit, and the easiest turnover is the one that sells, because he advised them to take that. I have gone about with old clothes into the shops of England many times when I looked into the markets there for Canadian products, and the shop-keeper would advise me to take something that was in a very easy package. If you could spend one-half day in each town and just get the man to take these little packages you would make an unlimited market for the honey. I am not saying anything more than to just indicate these lines.

In regard to the export demand, there is no market in England for honey of an common quality at more than four cents a pound. There is plenty of honey offered in England at about four to five cents a pound, common, cut still honey and said to be pure honey. There is a very good demand in England for exquisite honey, of good body and of fine color, and the English people don't object to a little yellow tinge in the color, at about 15 cents a pound in the original packages retail price. Again, you see there is a tremendous glut of the common stuff, but there is a scarcity of the very nice stuff done up in nice packages. Just an illustration: three days ago I had a letter from England. I had asked an agent there to buy three packages of the nicest apples he could get. He bought three packages of Fameuse apples sent from Montreal, and they cost him 21 shillings a package, plus 1s. 6d. for carriage—that was 22s. 6d.

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for Canadian apples with little more than a bushel in a package. They were sold by the Army and Navy stores, which are, perhaps, the biggest retail dealers in London. In the same letter he sent me a report from Bristol, where he had been a week before, that he saw a large quantity of Fameuse apples in barrels, and that they were being offered at six shillings a barrel and could not be sold at that; whereas I had paid 22s. 6d. a box for apples, and there was not enough of that kind of apples to go around. It meant I had paid as much for the box as they could get for three barrels and a half of the same things, but not selected. We had some honey experimented in England two or three years ago which did not much more than pay commission charges, because they said it had a peppermint flavor, and if there is any kind of a thing that an Englishman can hang an objection on he will find it, but if it is the best quality he will give you the best price all the time. I know of some honey sent last year to England that sold readily at fifteen cents a jar in pound jars. The two members of that firm were in Canada last fall and they said, "we have a good demand for honey which is put up in nice packages and looks nice on the outside as well as on the inside. If you need market outside, you can get in England a good market for honey of excellent quality in nice small packages, preferable one and two pound glass jars. It is hard to get a sale in England at anything like a good price that you merely just put on the market as a job lot. There must be regularity in the supply and regularity in the quality. An Englishman never wants anything more than what he is satisfied with. The success of nearly all large things that go to England, in bacon, cheese,

butter and flour, is to get a first rate good thing, and then stay at dead level, and they will have no fault to find. If you can do that in the English market with your honey you can get a good price.

The only thing you are interested in in sending honey to Paris is the impression that may be made on the British public through the exhibition. We expect through the exhibition to attract a great deal of notice through the English press, because they will have special correspondents writing up exhibits, and we expect to make a feature of the exhibit from Canada, the recognition of that by the British. Apart from the business aspect altogether, a very fine display of good honey from Canada would give a new phase of commendation to the country's resources, and would give the country a good name and it would attract population, capital and travel this way. I don't think we need dream of having such an exhibition in Paris as in London in 1886. There is not the space available as then, the space will be comparatively small, and the response to applications for supplies of honey have been so generous and general that we have been lately refusing exhibits and cutting down the quantities by one-half, and sometimes to one quarter, because it is not possible to find room for all the honey that is being offered. We have been offered altogether something like three or four tons of honey of very good quality from New Brunswick, Nova Scotia, Quebec, Ontario, and I think two lots from the far west. We have some honey arranged for in comb. Most of the extracted honey is to go in large packages and be liquified and properly put up in attractive glass vessels in Paris so as to make a good exhibit there.

I came, after all, more to learn from

the bee-keepers' association in what way our department can serve you, than to give instruction. If you can indicate any way in which our department can be of any use in helping to exploit the home market or in meeting the foreign market, I think we will be very happy to do anything we can to help you, and if there is anything we have not done in connection with the Paris exhibition which can still be done we will be very glad to hear suggestions from you in that respect. So far your President has not allowed me to forget the honey part of the exhibition, but everything he has written has been directly along the line, and on the point of giving suggestions. I think it will be a splendid display and will be of benefit to the honey industry in Canada.

Mr. Evans: I have been waiting for some time the opportunity of asking Prof. Robertson a question. Did the Government last year ship forty thousand pounds of honey to England, was it handled by one man, and did it net twelve and one-half cents a pound clear of expense?

Prof. Robertson: Last year the Government did not ship any honey at all. There was no honey sent by the department. Last year, that is 1898, when I was in England I had some correspondent from Brantford telling me that a shipment of honey had been made to a firm in London, and they complained of the quality, and they asked me if I could not look into the matter when I was there. I did give it enough time to learn that the complaint was that the honey had a very pepperminty flavor and odor. It was not saleable at a good price. Then I made enquiries as to whether they could not handle honey, and I got the names of two firms who seemed to be in the best position to do so. I gave the names

to Mr. Hall and others, and some of these people sent honey themselves direct to those firms, but we never got an official report from the firms or from the senders. I got some letters about the thing, not officially, and one of them told me that the pound jars were selling for fifteen cents a pound, and there was a good demand for honey in those jars. I will give the names of two or three firms in England to any one who would like to know.

Mr. Evans: Did the Government ever ship any honey to the Old Country?

Mr. Robertson: Not the Dominion Government. We did not ship any honey, but we took part of that shipment in England and gave it away. We paid for it, of course. I think I arranged to take about 200 lbs. of that honey on departmental account. I sent some with our compliments to editors of some of the newspapers in order to get them to write it up. We did not handle any honey in a commercial way.

Mr. Dickinson: In connection with Prof. Robertson's remarks on honey packages, from information I can get it is not best to send to England in glass. In the shipments that I have made they asked me to send it in 60 lb. tins, as they liquify it and put it in glass themselves. The reason they gave was simply that it would not be convenient to have glass shipped such a long distance, and that there would be a very great danger of breakage. I don't doubt but what the glass would be the best if we could get it safely carried, and that it would bring fifteen cents a pound, but I prefer the sixty pound tins with no loss than to run the risk of the glass.

Mr. McEvoy: As to the Paris exhibition, will the honey sent from all the Provinces of the Dominion be per-

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mitted to be changed for some of next year's crop? This season has been very poor in some places, and the quality of the honey will not be as good as usual, and I think we would like to re-place the honey with some of next year's.

Prof. Robertson: It has been arranged that all products may be re-placed through the course of the exhibition, and if any exhibitors will supply honey of next season's crop of superior quality the department will arrange for transportation of that and for the re-placing of the others in Paris. (Applause.)

Mr. Hall: That is quite necessary in the case of comb honey. Comb honey by going over on the vessels may be injured. Comb honey has a great affinity for water, it will absorb it, technically speaking, it sweats and bursts the capping, and turns, and does not look well. Comb honey to keep well must be kept in a very dry and warm place. I think we can supply a better quality next year.

Prof. Robertson: The reports I had from England were against sending comb honey for commercial purposes, because it was too risky, and too many of the sections were broken, but they did not complain of any of the honey in glass arriving in a damaged or broken condition: but if any one could have an agent in England who would re-fill the glass bottles from bulk there that is the safest and cheapest way. One firm in London say they will do the re-filling there and charge only for the bottles and labor. That is George Nicholson & Co.

Mr. Craig: I know a little about the labor and risk connected with the packing and shipping of honey in glass, certainly it is a feature that is against us in sending honey in that form to the Old Country. The glass

is expensive, and the manner of packing costs a great deal, and takes much of the profit.

Mr. Dickinson: Just a question: Is it desirable to send that kind of honey that is being complained of as being flavored with peppermint? I have got some correspondence in connection with that matter now in my possession, and I cannot think it is anything else than our honey from basswood; we call that first-class honey in Canada.

Prof. Robertson: I have been advised even to send buck-wheat honey to Paris. I refused to send large quantities, but I have sent some. Some have advised sending buck-wheat honey to bring out the qualities of the honey by contract.

Mr. Dickson: How is it in small tins such as two and a half, or one's and two's?

Prof. Robertson: I am afraid I could not tell you, but I will tell you what I will do, if you will write me at Ottawa I will give you the names of three of the best firms in England with whom correspondence may be opened before the season opens. One firm in Liverpool is interested in Canadian products; they have forty travellers, and they are willing to push Canadian things. They have recommended one and two pound glasses. I will submit to them the question of tins and obtain information from them, and forward it to any medium which will reach you all.

Mr. Couse: In what way will samples be judged that are being sent over to Paris.

Prof. Robertson: I am not able to say what the action of the department will be. Those of us who are commissioners have advised the commissions as a whole to appoint experts for certain classes of works, and I have advised the appointment

of a special honey expert, both to have it examined in Canada, and have it put up in Paris and be mainly under his care. Then, the name of every exhibitor of honey is going on the official list, and whatever award the government may get for this joint exhibit will be made with the name of those whose honey compose the exhibit, and then a copy of that will be sent to every exhibitor.

Mr. McKnight: Respecting the questions as to the popularity of the smaller tin vessels for the sale of honey in England, I do not know what revolution has taken place in the tastes of the people over there in 13 years, but I know at that period (13 years ago) such vessels were not profitable to the bee-keeper for the simple reason that the same quantity of honey put in glass vessels would bring a greater price than the difference between the cost of the tin and the cost of the glass. The consumer there generally buys in small quantities, and wants to see what he buys, and it is not convenient to show honey done up in tins. I may say for years I put all my honey in glass vessels until honey got so cheap that it was not profitable to do it. I imported pound glass bottles from London such as are generally used in England for putting up honey. They cost me £1 a gross in London for five gross original crates. If honey is put up in glass here you would have to import the glass, pay freight and duty, and then freight again to England. If any arrangement could be made as suggested, so that some responsible and reliable firm over there could be got to do that work and provide the necessary glass vessels it would save that extra expense, and I have not the slightest doubt but this arrangement could be made. There is one point Prof. Robertson brought out, and this is the point that will cause

honey to be regarded as a staple article for all time, the uniform supply for the uniform demand. The nature of the bee-keeping business is such that the producer cannot meet this condition. There is only a limited portion of the year he can produce it at all, and those who are not acquainted with honey producing give no thought to this fact. While we may be able at a certain time of the year to supply the necessary demand, the lull comes, and the market has to be worked up each year. That will be the case until someone takes hold of the honey and supplies the market regular and continuously.

A vote of thanks was tendered to Prof. Robertson for his suggestive and profitable address.

Honey-Poultices.

For boils, carbuncles, abscesses, etc., and for injured bones, mix the honey with flour, and spread on a piece of linen rag. If the abscess is coming to a head, cut a hole in the centre of the rag to allow of free discharge of matter. Honey added to an ordinary bred poultice will answer the same purpose, or it may be used in conjunction with linseed-meal poultices; it will render them more emollient.—British Bee Journal.

Sore Throat and Lung Remedies.

No. 1.—Dissolve one teaspoonful of boracic acid with $\frac{1}{2}$ pint of boiling water; add one tablespoonful of extracted honey, and use as a gargle for sore throat.

No. 2.—To two tablespoonfuls of extracted honey add one teaspoonful of powdered alum. Give a small quantity on the end of a spoon every hour for an expectorant, and in case of croup give larger doses— $\frac{1}{2}$ teaspoonful every $\frac{1}{2}$ hour—till relief is obtained.—L. C. Salsbury, in A. B. J.

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Carniolian Bees.

Carniolian bees from the elevated Alpine regions of Carniola, Austria, are universally recognized as extremely gentle. Their hue is dark greyish black, or when flying in the sun present a steel blue color. The most distinctive feature which gives them a quiet beauty lies in the four rows of pubescent hair, which are denser and much lighter than in the ordinary bee. The queens are large, and often of a full bronze color, while the drones are strong and solid. The excellent qualities of these bees are gentleness, good combbuilders, gathering but little propolis, using wax instead. They winter well in cold climates, are long lived, and in the production of comb honey the capings are exceedingly white, as they do not fill the cells so full that the honey touches the capings.

There are but a few of this race of bees as yet introduced into California. Beekeepers are testing them, and but for their swarming propensity, which is more marked than in other races, they would grow in favor.

Carniolians can scarcely be distinguished from the common black bee. They are not so strikingly beautiful as the Golden Italian, and the latter has for many years been the favored bee. If the Carniolians prove to be the better honey gatherer there can be no question but they will come to the front, for while beauty is good to look upon in a honey bee, the addition of a thousand more pounds in our honey yield is a more practical factor, and a factor that wins. It is possible that the

swarming propensity may be overcome, or at least reduced by using larger hives. The race seems to be worthy of a thorough test, and are recommended by such authorities as Cheshire and Benton (to whom we are indebted for some of the above facts.) Many eastern bee-keepers are also enthusiastic in their praises. —The Rural Californian.

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If not a reader of the Journal, why not?



Residence and Apiary of Mr. F. E. Finch,
Oshawa, Ont.

We are indebted to Farming for the above cut which illustrates one of the most picturesque and comfortable homes in Ontario—the residence of Mr. F. E. French in Oshawa. Mr. French has kept an apiary of about 50 colonies for the last ten or twelve years and with what he modestly terms a “moderate degree of success.” Besides attending to the many duties connected with the management of his large farm. His line as a beekeeper and honey producer is almost entirely comb honey. Buckwheat is very extensively grown in the surrounding district rendering the production of nice white combs very difficult indeed.

The picture indicates the order and neatness characteristic of Mr. French's management throughout.

Care of Honey.

Seasonable Hints by Morley Pettit.

Every one aims, or should aim, at excellence in whatever he or she undertakes. The adage, "There is always room at the top," is true in every trade and profession. To this rule apiculture is no exception, and those devoted to the production of honey will excel by supplying the very best comb and extracted on the market. Extracted honey is judged by color, flavor, and specific gravity, or "thickness." In saying "color," we might say lack of color or transparency. This may be maintained by carefully excluding all darker varieties from the white. The other two qualities are secured by leaving it with the bees as long as possible or convenient. Some of our best men do not extract until the close of the honey-flow. By this, however, basswood and clover are not separated, and in opening hives after the close of the honey-flow, there is danger to the inexperienced of robbing.

As soon as possible after extracting put up the honey in the packages in which it is to be sold, leaving it exposed to the air as little as possible. Not that it will "work" or spoil, but it has great affinity for water, and the exposed surface soon becomes quite thin from contact with atmospheric moisture. Then, if left in a deep tin, holding, say 400 or 500 pounds, the thicker portions sink and the thinner rise until it becomes graded from very thick at the bottom to quite thin on top, and is difficult to secure a uniform sample without a great deal of stirring. Stirring, again hastens candying, and candied honey, although quite as good,

and by many preferred to, the liquid article, will not pour, and is much more difficult to dip into vessels for sale.

There is even yet some doubt among the uninitiated about the question of candied honey, many regarding it with suspicion. Impress upon all buyers the fact that candying, or becoming white and solid similar to lard, in cool or changeable weather, is a proof of purity, although in rare cases the best extracted honey, in its natural state, does not candy even under these conditions. To reliquify, set the can on wooden blocks in water over a slow fire. Remember that honey that has been slightly overheated has a burnt taste, is darkened in color, and will not candy again. On the other hand, if the granules are not all melted it candies again very soon. This suggests a point, in the case of extracting-combs, bearing on the subject. Before they are stored for winter have them thoroughly cleaned by the bees, so there may be no adhering honey to granulate and set the next season's honey candying early.

For the very reason that all honey becomes hard in cold weather, the best package for retailing is one having a wide, open top, to allow the honey to be dug out, and that may be heated in water if it is to be liquefied. Glass makes a very attractive package, as it shows up the transparency of the contents to good advantage. Although not quite the handsomest shapes, fruit sealers are the best sellers, as every housekeeper has use for them when empty. Less expensive and more convenient vessels are tin pails of 3-pound, 5-pound, and 10-pound capacity. They may be secured with slip covers for the home market, or self-sealing covers for shipment. The most popular pack-

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age for shipping large quantities is the 60-pound tin, crated singly. It is about the right weight for one man to handle, and being square, does not waste space. Have a supply of labels which are distinctly your own, and not like those of anybody else, and put them like a trade-mark on every package of first-class honey. Do not injure your reputation by selling dark honey with your label on it, for many will not understand that it is not your best.

With comb honey, carefully scrape all wax or stain from the sections, leaving the wood smooth and white. Grade the sections into two or three classes, according to whiteness of capping of honey, and extent to which the sections are filled and capped. Do not spoil the market with poorly-filled or uncapped sections, but extract and give to the bees next season. They will be filled much more quickly than sections containing foundation. Very neat and attractive show-cases of whitewood with glass front may be obtained from dealers in bee-keepers' supplies.

Now, as to the best way of disposing of honey, I would say do not be in a hurry to sell at a low figure. Stimulate the home market in every way. Supply your grocers and get them to work up a good trade among their customers. Many never buy honey because it is not bought before their notice. Invite any friends who will to sample your honey, and get them to bring their neighbors and so on. After you have sold all you can at home, sell to those whose business it is to find larger markets elsewhere.—Farmers Advocate.

Cure for Bee Stings.

A Loyalstone note in the Australian Bee Bullitin gives the following:

"I note many cures for bee stings, the best I have come across is a cut onion well rubbed in. It will prevent any swelling, and relieve the pain immediately. It is no trouble to carry an onion when among the bees. I had a horse badly stung by bees along the neck by the wind pipe, I took no notice of him for three or four minutes, and then, noticed him apparently gasping for breath, I took a large onion, cut in half and well rubbed it along the where he was stung. In less than a minute, he was as right as ever. I always use the same remedy on any visitors (who putting on too bold a front, get stung) and effect is magical

God Knoweth Best.

The gates of life swing either way
On noiseless hinges night and day.
One enters through the open door,
One leaves us to return no more.
And which is happier, which more
blest?

God knoweth best.

We meet with smiles the one who
comes
Like sunshine to our hearts and
homes;
And reach our longing hands with
tears
To him who in his ripened years
Goes gladly to his heavenly rest.
God knoweth best.

He guards the gates. We need not
dread
The path these little feet must tread,
Nor fear for him who from our sight
Passed through them to the realms of
light;

Both in his loving care we rest.

God knoweth best.

—The Westminster.

Rubbing a hot laundry iron over
clothes, diffusing the propolis, is
preventative of bees gnawing
them.

THE
CANADIAN BEE JOURNAL

Devoted to the Interests of Bee-Keepers,
Published Monthly by

GOOLD, SHAPLEY & MUIR CO.
(LIMITED)

BRANTFORD - CANADA.

Editor, W. J. Craig.

SEPTEMBER, 1900.

EDITORIAL NOTES.

FALL flows have opened well in localities where they are favored with fall bloom.

THE O. B. K. A. executive meet at Toronto during the first week of September to arrange the programme and other matters connected with the convention to be held at Niagara Falls in December next.

We regret to learn of sickness in the home of friend Mr. W. J. Brown of Chard (ex-President O. B. K. A.) His son, a little lad of 10 years, is suffering from tuberculosis of the vertebra and not much hope is entertained for his recovery. Mr. and Mrs. Brown have our sincere sympathy. Mr. Brown's father yet lives and is over 100 years of age.

In reply to Mr. Alex. Goodfellow's article under heading of communications, we might say that we have heard and read of bees removing their eggs, but have always been somewhat sceptical of the theory. We

believe that it has never yet been satisfactorily proved. Had they been all drones we would have been inclined to credit some aspiring workers; even this would be unusual if there were laying queens in the brood chambers. Would it not be possible that by some mishap the queens were closed in the upper stories or that they were small and able to pass through the perforated metal of the queen excluder? We have known instances of the latter; perhaps some of our readers will give us their experience and opinions.

THE Belgian Hare or Rabbit has been receiving considerable attention lately in the American journals, and we have watched with some interest the articles pro and con. Professor Cook and others have written very favorably of the industry and its possibilities, while T. F. McGrew of New York in the Country Gentleman, H. D. Burrell in the Review and some others have given the less encouraging side of the business. The question of course is whether the raising of these little animals can be made a profitable adjunct to bee keeping. Evidently they are very prolific, mature quickly, grow to quite a large size, and some one has described their flesh being as "tender as frog legs." The difficulty connected with them is perhaps not so much that of raising them as finding a market for their flesh. So far no regular market has been opened and they have been raised mostly for breeding purposes which is very

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limited. To those of our Canadian friends who have been considering the matter we would say—"go it slow."

BEE KEEPING AT THE PAN-AMERICAN.

It is evident from the following item which appeared recently in the Buffalo Enquirer that the bee-keeping industry will be well represented at the great Pan American exhibition to be held in Buffalo, 1901. Canada's part in this will probably be one of the matters under consideration and discussion at the O. B. K. A. convention: "So great is the anxiety of the bee-keepers to demonstrate "how doth the little busy bee improve each shining hour" that the management of the Exposition is discussing ways and means for making a special exhibit in this line. Fully 10,000 square feet of floor space has been applied for for apiarian exhibits. This amount of space is not available in the Agriculture building, and so necessity suggests that a special building be erected for the apiarlan exhibit. The matter is now under advisement between Director-General Buchanan and Supt. Converse."

LONG TONGUED BEES AND SHORT TUBED CLOVER.

Editor Root of Gleanings in Bee Culture has taken up the matter of breeding bees for length of tongue in order that they may be able to take advantage of the large amount of nectar now going to waste in the red

clover fields because of their inability to reach it. He offers a prize of \$25.00 to the bee-keeper or queen-breeder who can produce the longest tongued bees this season and \$10.00 to the one who can furnish the next longest. He says: "If white clover is going to be so uncertain in the future, it must seem to be morally certain that bee-keepers must move into basswood regions or else develop bees with longer tongues. If it were possible to breed workers with tongues long enough to reach clear to the bottom of the red clover cells, we might get tons of honey where we now get hundreds of pounds."

Professor Green of the Ohio Experimental Station advocates rather the cultivating of red clover with short tubes in order to meet the difficulty. Editor Root strongly favors the idea and says:

"I hope this matter may be taken up at the Ohio Experimental Station, under Prof. Green's direction, and in the meantime I hope our bee-keepers will be on the watch for red clover heads with short tubes. Mark these in some way so that they can be distinguished when they go to seed. Preserve the seed carefully, and sow them in a small patch next year. From this patch select again the shortest tubes, and thus continue on until a short-tubed clover is developed. If this kind of clover could be secured, the bee-keepers could well afford to furnish the farmers the seed free, and the result would be that such seed would be disseminated all over the country."

We understand that Mr. E. E. Hasty, of Richards, Ohio, tried some-

thing in this line with the red clover some years ago, but the tendency of the plant to return to its former condition were against him. Possibly the same difficulty may attend the breeding of long-tongued bees.

PRESERVING COMBS FROM MOTHS.

The season seems to have been more than usually favourable to the bee moth, especially in the large numbers of empty brood and extracting combs that have been left over from last year and dead colonies in the spring.

Many bee-keepers consider that this pest is about the worst enemy they have to contend with and it is mischievous, no doubt, once the eggs are deposited and the grub has properly settled down to business; usually there is very little excuse for this state of affairs. Strong colonies and Italian bees will keep them out of the hives in the yard, while a little attention to the surplus combs by way keeping them two inches or more apart and hung up in a dry airy room or in empty supers piled closely on the top of one another and covered usually prevents their working in them. The secret after all is to keep the female moth from depositing her eggs in them. Bi-sulphide of Carbon as a fumigator is being used and highly recommended by American bee-keepers. Frank Benton says:

"Place an empty brood-chamber on top of a stack of combs and therein

place a dish with a little bi-sulphide of carbon, then cover up tight, the liquid will transform into gas and kill everything living within the stack of hives."

C. Davenport writes in Gleanings

"I would not dispense with its use as a means of destroying moth worms and eggs in brood combs, even if it cost me three or four dollars a pound; but in order to make its use effective it is necessary that the combs to be treated should be put in a barrel, box or something of that kind that can be covered up perfectly tight, and instead of sprinkling a small amount of the bi-sulphide on the inside of whatever is used, quite a quantity must be placed inside in an open dish. I use a small glass tumbler. The amount to use does not matter so long as there is enough."

We have used it both ways and find it equally effective though perhaps it takes a little more of the drug in the former. Besides being more convenient it certainly has the advantage over brimstone, sulphur, chloroform or other fumigators in its power to destroy not only the insects but also the vitality of the eggs.

Our American Cousins in New Fall Attire.

"Gleanings" has donned a neat jacket of sober green, which looks very well indeed. "The Review" always "seasonable" assumes the bright yellow of the Autumn leaf. Even the old reliable American Bee Journal comes to us with a new face. The cover page being artistically designed and printed on a highly calendered paper.

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Editor C.

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Communications.

VERY FAIR SEASON.

Editor C. B. J. :

DEAR SIR—I have had a pretty fair season, had a good wintering, put 52 colonies in the cellar last fall, mice killed two, one queenless, coupled two weak ones, set out 48 in all. But I never had such a rush of swarms as this summer, kept coupling up as they came, yet my stock is nearly doubled. My first extracting was about 600 lbs. from 33 hives, since then I have had 800 lbs. and one hive with two extracting supers gave me 80 lbs. I am more than pleased to see a few yellow bees among the blacks in the colony into which I introduced the Italian queen received from you; they are dandies. There was a large swarm united with this colony since then. I hope, however, that the Italian queen gained the day and may reign supreme. I took 9 lbs of honey from the combined force.

A. R. MCRAE,

Bear Brook, Ont.

A PECULIAR SEASON.

The season has, so far, been a very peculiar one. Cold and backward spring, with severe late frosts, sadly hindered the work of "building up" for the coming honey harvest, and the bees in the many apiaries were scarcely "ready for the question" at the opening of clover, then July was ushered in with a cloak on. A goodly number of days of shady, shivery, showery weather made very light work for the bees and correspondingly light for the managers. Our little workers

have given us an average of 25 lbs. per colony with a fair prospect for fall flow. This is better than some from whom I have heard, however, there may be others in this district who have done as well.

M. B. HOLMES,

Athens Ont.

BEEES REMOVING THEIR EGGS.

Editor C. B. J. :

There has been a good honey flow here, especially from clover. I have had no swarms yet as I am running my bees on four stories to keep them from swarming. I think that much of the trouble in this way arises from trying to keep too many bees and not enough of supplies.

I have had a new experience this season, probably it may not be new to you or many readers of the Canadian Bee Journal. I had two colonies which removed eggs from the bottom story up to the second through the queen excluder, they turned out mostly drones and in one hive there was a queen cell capped over. I opened the cell and found it to all appearance fine and healthy—now is this a common thing? I never saw it before.

ALEX. GOODFELLOW,

Oak Lane farm, Macville Ont.

Introducing Queens With Tobacco Smoke.

Introducing queens with tobacco smoke and the use of it among bees in general is the subject of a recent editorial in Gleanings in Bee Culture, replying to a correspondent who has used it very successfully and who asks why don't you recommend it more. The editor replies as follows :

"Tobacco smoke for the purpose of handling bee should be used very sparingly and carefully. It is hardly

safe to advise beginners to use it, for its effect is to stupefy the whole colony; and if the fumes are administered during the day there will be an hour or two hours, perhaps, when the bees slightly intoxicated, would put up no defense whatever at the entrances. If during the robbing season, they would allow robbers to come right in pellmell and help themselves; hence tobacco smoke is recommended for use only at night. But even then I suspect the introduction could be accomplished almost as well without the weed. The best time to introduce queens is towards night. We once released two dozen queens right amongst the bees, and every one was accepted. The queens in this case were some that came through the mails, badly daubed, and they reached us just at night fall. Nothing remained but to let the queens run loose and take their chances, and we were very greatly surprised the next morning to find all of them apparently nicely accepted.

In peculiarly stubborn cases tobacco smoke may be used, especially where the bees are determined to ball the queen, and we have positive evidence that the bees are queenless. I have made a colony so "beastly drunk" (pardon the expression) that when the bees finally recover from their spree they accepted the queen, when before that they would ball her on sight.

Our practice now is to use tobacco smoke only during fair time, for unfortunately, our county fairgrounds are within an eighth of a mile of our apiary; and during the time the stands are making taffy, selling watermelons, lemonade, and the like, our bees would prove to be a great nuisance unless we went around to all the hives and gave a smudging of tobacco smoke. This is done in the morning, about 8 o'clock, and another dose is

given about 1 o'clock. Half a dozen puffs of smoke are blown in at the entrances, all over the apiary. If the colonies are all stupefied there will be no danger from robbing. This smudging keeps the bees at home. But care should be exercised, as there is danger of not doing enough of it; for if they have once got a taste of the sweets over at the fairgrounds it takes a great deal of stupefying to keep them at home."

Questions and Answers

[Questions to be answered in these columns should be sent to us not later than the 15th of each month in order to insure their answer appearing in the following issue. We wish to make this department as useful to our readers as possible and a reliable source of information. For the present at least, the replies will be procured from various sources.]

QUESTION—1. If Foul Brood is suspected can we procure the services of the foul brood Inspector by writing him?

2. Can you give his present address?

3. If the services are to be had by whom is he paid?

AMATEUR.

ANSWER—1. Yes you can procure the Inspector's services by applying to him direct or through the President of the Ontario Bee Keepers' Association or the director for your district, names and addresses of these gentlemen may be found on page 50 of the Journal,

2. Wm. McEvoy, Woodburn, Ont., (Inspector), F. A. Gemmill, Stratford Ont., (Assistant).

3. These officers are appointed by the Ontario Bee Keepers' Association for this department of work and are paid by the Ontario Government.—EDJ

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The Month's Work

A. E. Hoshal, Beamsville, Ont.

September is the month in which all winter preparations should be completed except packing, if the bees are to be wintered outside, or placing them in their winter repository if to be wintered inside. These preparations were begun in July and the fore part of August, in seeing that every colony had a queen, and every undesirable queen replaced with a good one and all undesirable and weak colonies united so as to be of sufficient strength to winter. Should any of these operations from oversight or otherwise be neglected, they should now be attended to at once.

From the tenth to the fifteenth of September all surplus cases queen-excluders, bee-escapes and other summer paraphernalia should be removed and the hives contracted to about six or eight Langstroth combs each or their equivalent in capacity, according to the strength of the different colonies occupying them, the idea being to leave in each hive no more combs than what the bees can easily cover, or will be somewhat crowded upon. This done, ascertain the amount of honey that each colony now contains, and mark to be fed all those which have less than twenty-five or thirty pounds.

To find out the amount of honey that each colony has in its hive, weigh it, and deduct therefrom the weight of the empty hive, combs and bees, this may be obtained by weighing a similar hive with combs and bees, which have no honey.

From about the twentieth to the twenty-fifth of September those

colonies requiring it should be fed. This is done by removing empty combs from such colonies and inserting in their stead full ones until each is supplied. If the colony is strong, the full thirty pounds of honey will be required, but if a little weak twenty-five pounds may be sufficient, but the other five pounds had better be given such colonies if on hand.

Where the bee-keeper has not the full combs of honey to feed as above, resort will then have to be made to sugar syrup. To make this syrup take nine pounds of the best granulated sugar and three pounds of water, bring it to a boil, and at once add a teaspoonful of tartaric acid, previously dissolved in a little water and immediately remove from the fire.

In feeding sugar syrup or honey to bees by a feeder for winter stores, it should be given to them as fast as they will store it, or they will start breeding. A large feeder will be required for this purpose, the Miller possibly being as good as any. After levelling the hive place the feeder on it and contract the entrance to about one or two inches, just before sundown and having the syrup heated to about milk warm put it into the feeder. A good colony will store from ten to fifteen pounds of such syrup in a night, and if it should require more than this amount, the balance should be given on the evening following, so that not more than two consecutive nights are required for the feeding, when continued for a much longer period brooding is likely to be started, which is not a desirable condition at this season; for this reason a small feeder should not be used for feeding winter stores.

If the winter feeding be neglected until after the twenty-fifth of September, and especially until October when the nights are frosty and the bees begin to form cluster for winter,

it will be found that some of the colonies will be very tardy about taking their feed, besides this, when fed so late it gives the bees no chance to ripen and cap their stores and get them properly placed in their hives for winter. Many bee-keepers I fear, seriously err in this respect.

In the experience of the writer neither the very weak, nor the very strong colonies winter best, but colonies having a good average strength of young bees, good queens, abundance of stores, and occupying from six to eight Langstroth combs or their equivalent, the rest of the space in their hives being completely occupied with fillers or packing. Such colonies can be packed if to be wintered outside, or placed in their winter repository if to be wintered inside, with a reasonable expectancy of their wintering all right, and if properly managed, doing well the season following.

It is not only necessary to winter our bees well, but to see to it that each colony is now provided with abundance of stores and a good queen for the spring following, and in proportion as we fail to provide these now, will our failure to obtain a honey crop the season following be guaranteed. Good wintering, good queens and abundance of stores in the spring, are the foundation stones upon which our management for a successful season's work is built, and they are all laid during the latter part of the season previous.

Some having but a few colonies may not have access to a large feeder, in which case fairly good results may be obtained as follows. Empty a surplus case of all its frames and place it on top of the hive when ready to be fed, inside of this and immediately on top of the brood frames place a large bread or other shallow pan. At sundown pour into this pan

the milk warm syrup or honey and sprinkle a handful of short grass over the liquid to prevent the bees drowning in it; daub a little of the syrup over the tops of the frames and sides of the pan to attract the bees, cover over tightly the tops of the surplus case so that no bees can get either in or out of it, and by morning it will be found, that the bees have emptied the pan inside.

Moths in Combs.

Of all the diseases, pests, and enemies which bees and bee-keepers have to contend against, I think there is nothing so prevalent and so troublesome as the wax-moth.

In this district, at any rate, foul brood is decidedly uncommon. I have examined a large number of hives in the course of the season and in various parts of the country, but I rarely come across a case of disease; whereas, I never open a hive without seeing at least some evidence of the wax-moth.

In my own apiary this has been a record season for wax-moth, and I have devoted more time to combat it than I could reasonably spare in what has been to me a busy honey season. A strong stock of bees can generally take care of their own combs, but they will only take care of the combs they cover, and one superfluous comb will sometimes prove a veritable nursery for the pest, the warmth of the hive conducing largely to its development.

Unless a bee-keeper can preserve his empty combs from one season to another, bee-keeping will certainly never pay, and it is these empty combs which the wax-moth can most easily get at, because the ever-watchful bees are not there to protect them.

This season I placed a few combs in an empty hive, closed up the

entrance, and made it, as I thought, impossible for the moth to enter. I was expecting some driven bees, and these combs were intended for them. I opened the hive a short time after. The moth was there, and several combs were affected. I painted the hive inside with a solution of carbolic (1 in 3), and replaced the combs and made all tight again. I supposed this would destroy the grubs, but I was mistaken, and on opening the hive again a little time afterwards, I found the moth was carrying on its depredations more extensively than ever.

I then placed a shallow tin plate at the bottom of the hive, and, having filled the plate with pure carbolic acid, I replaced the combs, made all tight again, and awaited result.

The weather was hot, and the fumes of the acid passing upwards and over the combs ought to have killed an elephant, but it did not kill the wax moth; and the next time I opened the hive the combs smelt so strongly of carbolic I do not believe the bees would ever have taken to them again, but the moth still thrived and the web extended from comb to comb.

I was determined now to see how much they could stand. I threw away the useless carbolic, filled the plate with chloride of lime, damped it, and made all secure as before. The next time I opened the hive I found that the ants and other tiny insects which had found their way in had dropped dead on the floor, but the wax-moth lived and thrived. I fancied the grub looked rather sickly, but they were alive and doing wholesale damage.

I now examined about 200 frames which I had packed away in paper with plenty of camphor to keep away the moth. I found nine were useless and thirty were affected. I pay some

little attention to my combs, and by always using full sheets of foundation, carefully wiring each frame and rejecting every misshaped comb, I have obtained a presentable collection of them. After such a loss as this I grew desperate, and sat down to reckon up the cost of honey production, &c. It then occurred to me that although nature had provided these creatures with the most marvellous powers of endurance, she had not provided them with gills, and they could not therefore exist under water any more than we could.

A large tub was standing by, and in this I packed as many of the combs as it would hold; two queen excluders were placed on the pile, and two heavy flat stones on the top, and the hose-pipe soon filled the cask with water. After twenty-four hours of submersion the combs were taken out, placed in the extractor, and the easiest bit of extracting I have ever done was throwing water out of these combs. The grubs were dead and hanging out of the cells. The combs very quickly dried in a warm room—it is very necessary they should or they would become mouldy.

The frames sprinkled with camphor, are again packed away in newspapers, and as the winter approaches they will be less liable to the moth, but should they again be attacked, I shall confer upon them the "order of the bath." I venture to suggest that if some of your readers will give us their experiences with this pest, we shall arrive at a method as effectual as the above and perhaps with less trouble.—L. GLASSPOLE in B. B. J.

The Paris Exposition.

A letter has been received from Mr. W. A. MacKinnon, of Grimsby, Ont., who is looking after the food products of Canada for the great Exposition, Paris. As it contains news

of a character specially interesting to Canadians, a statement from it has been prepared for the press. We are sorry that our space does not admit giving this in full but we have reproduced that which is of interest to bee-keepers.

THE COLONIAL BUILDING.

The building is well placed, being on a corner of the main road through the Trocadero, where the largest crowds have always been to the Eiffel tower, the Mecca of Paris, which no visitor fails to see; the western side is screened from the afternoon sun, by a magnificent row of trees, beneath whose foilage the breeze finds its way into the open windows, so that Canada's pavilion is known as one of the coolest on the grounds. After all it is a pretty building, in spite of its somewhat severe style of architecture, which has been more than overcome by the decorations and the installation of exhibits. No one would recognize in the handsome pavilion where Canada receives her guests, the plain and unpretentious structure that was handed over by the British architect last March. The transformation is largely due to the artistic dispositions made of our grain, and other ornamental exhibits, and to the untiring zeal and energy of the commissioners in charge.

THE HONEY.

At the right is a six-sided stand three stories high, on which is a display of honey, both liquid and granulated, in bottles of various sizes and shapes, arranged about the centre of a mirror glass. The upper half of the lower storey is fitted with glass panels, behind which comb honey is seen in squares, just as it is sold. The upper two stories are separated only by a sheet of plate glass, which supports the apex of the pyramid, while resting on the tops of the bottles beneath. The

effect is that of a solid cone of glass and honey, four feet high, offering almost no obstruction to the passage of light, which is transformed into the prettiest shades of amber and pearl. This exhibit is one of the most attractive and most admired. It is the climate of Canada in liquid and crystal, flowers, fragrance and sunshine, compressed into sweetness.

PRAISE FOR ITS MERIT.

And here it may not be amiss to state that the opinion, so generally expressed, as to be correctly called universal, is that Canada has an exhibit to be proud of exceedingly practical and arranged in the best of taste, an "exposition" in the true sense of the word. Many of the so-called expositions, particularly in the colonial sections, are nothing more than collections of cheap goods, curiosities, or souvenirs, for sale at a fixed price, but at whatever can be obtained from a gullible public. From such pavilions as these the visitor comes to Canada, to find a serious, business-like display of the resources and products of a great country, and it is easy to see how we profit by the inevitable comparison. Hence the many congratulations received by all the members of the staff, from those who have no prejudice in favor of British things, but who are compelled to their admiration against inclination by the sheer force of facts. The representative of one of the chief Paris journals said yesterday that our exhibit was the best in the Trocadero.

An Enthusiast in Bees.

We have pleasure in noting under the above heading the following interesting view of our old friend Mr. Isaac Overholt, by a reporter of the Farmer and Sun.

I. Overholt, of South Cayuga, is an enthusiast in bee culture. "No crop

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said he, "is so sure as a honey crop. In seventeen years I had but two complete failures; but this year I am threatened with another partial failure. Even if things do go wrong this season, however, the record, taking altogether, will be a very satisfactory one. What returns are to be obtained from honey? Well, 100 acres will maintain 150 colonies. And these colonies will not take anything from the soil; other crops can go on growing as usual; in fact, bees are an actual benefit to a place in assisting in the work of fertilizing fruit blossoms, &c. One hundred and fifty colonies ought to produce at least 9,000 lbs. of honey and that amount of honey, even at 6c per lb., will bring \$540. In addition to this the beeswax produced will be worth \$40 or \$50. One man will do all the work of attending to the bees.

HONEY SHOULD BE MORE FREELY
USED.

"It is surprising," Mr. Overholt continued, "that so little honey is used in the average table. Even at the hotels, at which delegates to our bee conventions put up, honey is not seen on the tables unless specially asked for. People seem to look upon it as a luxury; but it is not. It is actually cheaper than butter. If parents would give their children the choice of butter or honey to be used with bread, I fancy honey would be chosen every time. And children would be healthier for the change of diet, while the parents would find the household expenses decreased rather than increased."

Class Room Humor.

No professor is more kindly remembered by the "boys" who graduated from Wesleyan University a generation ago, than Professor Johnston, or

"Uncle Johnnie," as he was more familiarly known. Besides having a profound scientific mind, far in advance of his time, he had a keen relish for a good joke, whether on himself or another.

In order to aid the students of geology in grasping the essential distinctions between the various classes of rock, he requested them to bring in specimens and place them on his desk before the recitation began.

One day a student brought in a piece of brick, secured from a building being erected near the college, and placed it on the table among the other specimens. "Uncle Jonnie" came in a few moments later, and, apparently unsuspecting the hoax, began the recitation as usual by picking up the specimens, one at a time, naming them, and remarking their peculiarities.

"This, gentlemen, is a piece of sandstone; this is granite; while this, somewhat similar in its formation, is quartz. And this," taking up the last bit on the table and gravely surveying the expectant class over the rim of his glasses, "is a piece of imprudence."—John Angus Thompson, in Harper's Magazine.

Corticelli Home Needlework.

The July issue or midsummer number of the Corticelli Home Needlework Magazine is now mailed to subscribers. This number contains 96 pages of most interesting and instructive reading on Old Embroideries, Drawn work in Color, Lessons in Embroidery, and much other useful information to lovers of art needlework. It also contains, besides being profusely illustrated, a number of colored plates. Sent on receipt of 10 cents, or 35 cents pays for a year's subscription of four issues. Corticelli Silk Company (Limited) St. Johns, P. Q., publishers.

The human race is divided into two classes, those who go ahead and do something, and those who sit and enquire. "Why wasn't it done the other way?"—O. W. Holmes.

Begin your winter preparations early, it pays.

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In good condition, also dwelling and the best bee yard and premises in the honey district of Bruce Co., the property of the estate of the late George Sturgeon, situated in Kincardine town. A great bargain. If desired the bees will be sold separately.

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KINCARDINE, : : : : : ONT.

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