

analysts. The analyst at Montreal gets about 22 per cent. of water. His results are as a rule between 20 and 24 per cent. He obtained about 4 per cent. less water than the analyst in Quebec.

If we use the same amount of honey and dry for the same length of time at the same temperature we get uniform results but not necessarily true results. The analyst for the Ottawa district obtained about 26 per cent. The analyst for Toronto obtained from 13 to 16 per cent. of water; all from genuine honeys. Evidently he didn't dry as long as those analysts that got larger percentages. The official analyst of London obtains results varying from 24 to 32 per cent. water, practically; twice the amount of water in honey at London than obtained in Toronto district. Such surely is not the case. The analyst in Winnipeg gets results very similar to those of the Toronto analyst. His results are practically in the neighborhood of 16 per cent. I am inclined to think myself—I am not going to state anything as a fact—that the percentage of water in matured honey is much nearer 15 than it is near 30.

Now for some of our own results: These honeys, samples of which you see here before you, were analyzed in the method I have described to you. Twenty-four hours drying gave us results between 28 and 32 per cent. of water. They seemed a little high but still there was good authority to say that we might expect as much as 35 per cent. So I put the tubes back again in the water oven; the next day we weighed these tubes and found they had lost about 2 per cent. more water. Further drying for twelve hours resulted in a further loss, and so on. They kept constantly losing. The longer the dry the larger the apparent per cent of water; I might

have been going on till now and they wouldn't have lost all the water they contained, apparently. So we came to the conclusion, which I have stated to day, that the method of drying at the temperature of boiling water was not of much value.

(Prof. Shutt's address will be continued next issue)

DISTRICT MEETINGS

HALTON.

The Halton District Bee-Keepers' Association met in the Town Hall, Streetsville, on May 20th, 1902, the President, Geo. Lang, in the chair. There being a very good attendance, they soon got down to the business of four hours warm discussion on the latest method of handling bees. There were some very good points brought out regarding managing swarms to get the most honey, especially one by the President, who secured over four hundred pounds from one eight-frame combination hive without any assistance whatever from other hives. The method practiced was as follows: As soon as the hive was ready for a top super in May, give it one and let the queen up in it if she will go. Get it as full of brood as possible, and as soon as the honey harvest is on and they are ready to swarm take and divide the brood chambers, setting one each on a new stand, leaving the queen and what working force on the old stand on empty combs, putting a excluder on each hive. Then add many supers as they may need—two or three. The President thinks that twice as much honey can be secured as if there had been supers put on and not allowed to swarm. Reports as to wintering and condition of bees was that they had wintered good and in fair condition and a large number of swarms to date.

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