

put up in most marketable shape. 1st, Byron Aches; 2nd, Wm. Coleman; 3rd, Mrs. S. E. Rudd.

Comb Honey, 20 lbs, in sections, in best marketable shape. 1st, Wm. Coleman; 2nd, Byron Aches; 3rd, S. E. Rudd.

Liquid Extracted Clover Honey, 40 lbs, in glass packages. 1st, Mrs. S. E. Rudd; 2nd, Byron Aches.

Liquid Extracted Honey not clover, 40 lbs, in glass packages, 1st, Mrs. S. E. Rudd; 2nd, Byron Aches; 3rd, Wm. Coleman.

Extracted Granulated Honey, 20 lbs, in glass packages. 1st, Byron Aches; 2nd, Wm. Coleman; 3rd, Mrs. S. E. Rudd.

Bees Wax, 10 lbs. 1st, Wm. Coleman; 2nd, Byron Aches; 3rd, Mrs. S. E. Rudd.

Honey vinegar, half gallon, in quart glass packages. 1st, Byron Aches; 2nd, Mrs. S. E. Rudd; 3rd, Wm. Coleman.

Largest and best variety of Domestic uses to which honey may be put, prepared by the exhibitor or his household, two samples of each. 1st, Mrs. S. E. Rudd; 2nd, Byron Aches.

Comb Foundation, for surplus honey, by manufacturer. Wm. Coleman.

Comb Foundation for Brood Chamber, by manufacturer. Wm. Coleman.

Display of queens put up in shape to be readily seen by visitors. Byron Aches.

### Ottawa

Despite the general fact that the honey crop in the Ottawa Valley for the season of 1900 is the smallest for many years, there are fortunately a few notable exceptions to this gloomy truth. Three of these lucky bee-keepers made a very fine

display at Central Canada Exhibition Ottawa held recently. Mr. Brown, of Chard,—ex-president of the Ontario Bee-keepers' Association. (I may add prospective candidate for the title of M. P. for Prescott Co., at coming general election,)—showed some 600 lbs. honey &c., winning 6 first prizes and 7 seconds. Mr. McLaughlin, of Cumberland, an up-to-date very progressive apiarist, had at exhibition over 2000 lbs honey besides bee-supplies &c., gaining 8 first prizes and 5 seconds. Mr. Demers, of Chapleau, Que., made his first exhibit here with about 100 lbs honey, getting a second and two thirds.

Contrasting this with honey exhibit of 1899, I'm safe in saying the extracted honey is equally good perhaps better; the Comb not very well-filled but excellent quality, the supplies very small in number, the association greatly missing the Brantford Complement.

One might infer by the large number of Union Jacks over the honey show that the apiarists' too have caught the patriotic spirit, a grand out-come of this sad year of wars.

The display of beeswax was made doubly attractive by being moulded in a great variety of fantastic shapes. Apis.

When honey is taken off the hives it should be kept in a warm, dry room. Any place where the temperature is from seventy to one hundred degrees is a good place to keep honey. It should never be put in a cellar or refrigerator, or the honey will absorb moisture, become thin, watery and sour. Keep honey as the bees keep it, hot dark, and dry, and you can keep it indefinitely.