

weather. In dry weather it is ripened quickly and capped. In damp weather little capping is done. In our climate honey extracted thin can seldom be thickened by any process which will not injure flavor and color. The point to be made is that honey should be well ripened by the bees, then extracted dry and sealed up as soon as possible.

The natural condition of honey is first liquid, then crystallized. As agitation hastens crystallization in a saturated solution so it hastens the granulation of honey. Stirring, straining, dripping through cappings, the jar of machinery, changes of temperature which cause contraction and expansion, all hastens granulation. To repeat the comparison one crystal dropped into a saturated solution of a salt causes the whole to crystallize quickly, so a few grains of honey left in the combs or cans from last year, or mixed in the honey make it granulate sooner than it otherwise would.

As honey is a natural product, not manufactured, it should be sold in its natural condition. Many prefer it liquid because they do not understand that it should granulate. As we desire to educate the public to eat more honey, we should teach them that its natural condition is granulated. Of course, we must give the buyer what he wants, but use our influence to make him want granulated honey. The package must be chosen to suit the trade. For liquid honey glass seems to be preferred. For granulated honey use tin, wood, or paper, but not glass. Cultivate the home market. See that every house is supplied. Further points which I have missed will no doubt be brought out in the discussion.

The points I would emphasize are: In the production of extracted honey study your weather, climate and locality. Choose the best breed of bees and the right style of hives, and keep

both in extra condition the year round. Give extra attention to the queens and the wintering and allow no natural, and as few as possible artificial, swarms. Do not extract honey until well ripened, then seal it up as soon as possible. Study short cuts in working. Study your market. Sell to the best advantage possible and make good use of your money when you get it.

Mr. R. H. Smith (St. Thomas)—Mr. President and brother bee-keepers: One of the most important things we have to consider to-day is the production of extracted honey, if we want to increase our trade or hold the trade we have. You will notice a great difference probably between Mr. Pettit's advice and that very often given through the bee journals. We often hear of large producers advocating short cuts to produce large quantities, and also of good quality, but unfortunately there are a great many bee-keepers, especially beginners, who want quantity, but who have not the artificial facilities for producing quality, and very often these methods are adapted to an altogether different climate from ours. Mr. Pettit, I notice, has laid stress on the importance of climate and the state of the atmosphere at extracting time. What would be suitable for a dry climate like Colorado or Texas or some of the eastern countries would not be at all suitable for this province. He has had some little experience with honey produced by bee-keepers who do not give it proper attention in the way of ripening. I have known bee-keepers who brag of how much they can extract in a day. It is not a wise thing to brag about, because usually you will find there was very little of that honey which was properly ripened and capped over. Many think it can be run into tanks and artificially ripened, but it is practically impossible in this climate. As Mr. Pettit says, the proper way is to