

our bee-keepers are beginners, and are working with only a few hives, so that much variety cannot be expected from them. Secondly, the money inducement is rather small, being usually less than the cost of expressing both ways the winning exhibits. At the same exhibition it is not uncommon to find \$1,000 offered in prizes in the poultry department, but only \$5 in that of apiculture, the amount being offered in \$1.50 prizes. Many bee-keepers rather resent the comparison.

The Inspectors, considering the present status of bee-keeping in the Province, recommend that at the average agricultural exhibition there be only two classes in apiculture products—namely, extracted and section-honey—and that not more than a dozen jars, any size, or a dozen sections be asked for. In a few districts a class for beeswax may also be included.

At the more important centres, New Westminster, Victoria, and Vancouver, in addition to the above they would include classes for products where honey is an essential, such as mead, honey vinegar, fruit preserved in honey syrup, and jams where honey is used instead of sugar. A class for observation hives is also recommended as an attractive and educational feature.

The Inspectors also recommend that no exhibitor shall be allowed to win a prize with honey that was not produced in his own apiary.

POINTS IN JUDGING HONEY.

The Inspectors recommend the following schedule of points for all exhibitions, so that a uniform standard may prevail in the Province:—

Extracted Honey.		Section Honey.	
	Points.		Points.
Colour	20	Absence of popholes	20
Brightness	20	Uniformity of cells	10
Density	20	Cleanness of wood	10
Aroma	10	Colour of capping	15
Flavour	20	Thinness of capping	10
General get-up	10	Colour of honey	15
		Flavour	20
Total	100	Total	100

NOTES ON POINTS.

Extracted Honey.

To judge, take a jar from each exhibit, and place them in a row in front of a good window-light. Give highest marks under each point to the best, and grade others in proportion.

Colour.—Light number—that is, golden—is market standard in British Columbia.

Brightness.—This is absence of cloudiness and has nothing to do with colour.

Density.—To judge, take a jar in each hand and turn both upside down. Watch air-bells as they rise. The slower the upward movement, the denser is the honey. Give highest marks to the slowest.

Aroma.—This should be tested the moment the cap is removed by placing the jar under the nose.

Flavour.—Clover-honey is standard with most British people.

General get-up.—This particularly refers to bottle and cap.

Section Honey.

Absence of Popholes.—Count all the popholes between honey and wood in all sections, giving full marks to the exhibit with fewest.

Uniformity of Cells.—These should either be all worker or all drone, worker-cells being preferred.