but is the crude article. I believe vinegar could be made from other sources and be just as good and wholesome as honey vinegar, as for instance, cider vinegar.

The British standard for vinegar is that it contain five per cent. acid and have a specific gravity of 1.019. In order to have a vinegar which will come up to that standard, the use of a pound and a quarter of raw sugar is required, and I do think two pounds of honey contains more saccharine matter (which goes to make up the acid of the vinegar) than is contained in 1¼ pounds of raw sugar.

The sample of vinegar before the Convention is taken from a quantity prepared by taking a 40 gallon barrel which had the head knocked out, with a tap at the bottom, something like the tap in a honey extractor. In the barrel was placed twenty pounds of honey to forty gallons of rainwater, taken from my cistern. Nothing was added to that to hasten the process of change. Over the top I placed a piece of gauze, to keep out dust and flies. Cleanliness is a necessity.

The first fermentation which results produces alcohol which the second fermentation changes into acetic acid.

I think Bee-keepers ought to produce all the vinegar they require about their own premises. Honey vinegar can be made out of drippings and refuse, the result of cappings, and all that sort of thing, which cannot be sold, it only being necessary to put in sufficient to bring the mixture up to the standard of strength. Some consideration has to be given to the temperature at which it is kept; if it gets below 42 degrees no change will take place. I placed my barrel of honey and water mixture in a cold grapery, where it got the benefit of the sun, keeping up the temperature and hastening the changes.

I do not think there is much prospect of doing a great business in honey vinegar. Grocers in a good way of business generally buy their vinegar in ten barrel lots, and will not bother with anything less; and will want the same terms on honey vinegar as when buying from ordinary manufacturers.

Replying to a question by a member, the speaker said:

Vinegar can be clarified by the use of isinglass, whites of eggs (which are pure albumen), or skimmed milk. Not only vinegar and cider but also wines are clarified by the use of such articles. The result is obtained through the substances used coagulating and falling to the bottom, taking with it the floating impurities.

ELECTION OF OFFICERS.

President Holtermann then called for the nomination of officers, stating that he was not in the field, and asking Messrs. Hoshal and Craig to act as Scrutineers.

The following officers were elected:—President, Mr. J. K. Darling, Almonte; 1st Vice-Pres., Mr. M B. Holmes, Athens; 2nd Vice-Pres., Mr. W. J. Brown, Chard; Secretary, Mr. Wm. Couse, Streetsville.

DIRECTORS.

District No 4, Mr. C. W. Post, Trenton; District No. 5, Mr. J. W. Sparling, Bowmanville; District No. 6 Mr. William Couse, Streetsville; District No. 7, Mr. A Pickett, Nassagaweya; District No. 8 Mr. I. Overholt, South Cayuga; District No. 9, Mr. J. B Hall, Woodstock; District No. 10, Mr. F. A. Gemmell, Stratford, District No 11, Mr. W. A. Chrysler, Chatham; District No. 12, Mr. H N Hughes, Barrie; From Experimental Farm D. Mills.

Foul-Brood Inspector—Mr. Wm. McEvoy, Woodburn.

Assistant Foul-Brood Inspector—Mr. F. A Gemmall, Stratford.

Representative at the Toronto Industrial Exhibition—Mr. R. F. Holtermann, Brantford.

Representative at the Western Fair (London)—Mr. John Newton, Thamesford

Representative at the Central Exhibition (Ottawa)—Mr. J. K. Darling, Almonte.

Auditors—Mr. Hoshal, Beamsville, and Mr. Newton, Thamesford

Revising Committee—Mr. D. W Heise, Bathseda, and Mr. J. D. Evans, Islington.

Next Place of Meeting—Upon motion of Mr. Pickett, seconded by Mr. Hall, it was decided that Hamilton should be the next place of meeting and the time the month of December.

Mr. A. E. Hoshal, of Beamsville, Ont., then addressed the Convention upon the subject of "Principles of Summer Management."

THE PRINCIPLES OF SUMMER MANAGEMENT.

Every art and every science has certain underlying fundimental principles which govern it, and which, under the circumstances, produce unvaryingly the same results. Honey producing is no exception to this rule. If we will but observe various colonies of bees and their methods of making it will be found that they do so along certain definite lines, or in other words, in certain well defined manner in accordance with their instinct, no matter whether they are domiciled in the most approved modern hive, or among the rocks, or even in the carcass of a dead lion. Now, I wish you to observe very carefully, and