

deal of time to the scientific and practical study of bees. He has travelled all over the United States, studying different methods of management, and has made a special study of the bee disease situation in that country, and the different means employed for its eradication.

Morley Pettit is the Provincial Apiarist, and holds a similar position in Ontario to Dr. Phillips in the United States. He is also head of the Apiculture Department of the Ontario Agricultural College.

The other speakers are members of the teaching staff of the Ontario Agricultural College, and are heads of the departments represented by the subjects assigned to them.

The elementary text-book used in the regular College lectures is "Langstroth on the Honey Bee," revised by Dadant, and published by Dadant & Sons, Hamilton, Ill. Short Course students are strongly recommended to review their reading of this book, and also read "A B C and X Y Z of Bee Culture," latest edition, published by the A. I. Root Co., Medina, Ohio. Either of these books can be obtained at any of the Guelph book stores.

HOW TO PROFITABLY DISPOSE OF THE HONEY REMAINING IN THE CAPPINGS.

Indexed

I see in the December number of the O.B.K.A., page 367, W. A. Chrysler's difficulty in making the best use of the honey still remaining in cappings. Now his system is alright if he leaves the cappings in the wire strainer one day where the sun will shine through a glass window in the bee-house on the cappings in a vessel, and add sufficient luke warm clean soft water with which the strainers and extractor has been rinsed with; then after being left for twenty-four hours, strain through a linen bag and place the honey water in a vessel; if considered too sweet, add more soft water and a piece

of vinegar plant or a small piece of beecomb containing pollen, and keep in a warm place, and in six months time your grocer will be willing to pay you at least 25 cents per gallon for your vinegar, as there is no vinegar that can be put on the market that can surpass it in flavor or purity. This is the plan that I have followed in my small way for years and sold to grocers and neighbors, who report that they cannot get the fine flavor in pickles from the use of any other kind of vinegar.

I see a receipt in the O.B.K.A. for November, page 345 for making vinegar which reads "one and a half ounces to a gallon of water." Now I think that too small a quantity of honey to the gallon of water; if it ever made vinegar at all it would be poor weak stuff and liable to be bitter. I think one pound of honey to the gallon of water would be nearer the mark as it must be sweet enough to make strong vinegar and retain the fine sweet taste that is wanting in all other kinds of vinegar; then the cappings can be melted and strained and allowed to cool slowly ready for market.

I think by following this course we will make more money out of the honey remaining in cappings than in any other way.

JOHN RAMSEY, SR.

Eden Mills, Ontario.

COST OF APICULTURE IN ONTARIO

What the Ontario Government is Spending on Our Industry.

Foul Brood Inspection.

	At \$5.50 per diem	
	Services	Travel'ng
		Expenses
Adamson, A. M.	\$104 50	\$33 50
Armstrong, James	151 25	41 95
Artley, John	134 25	43 33
Bayless, W.	19 25	7 80
Byer, J. L.	79 75	21 70
Burke, H. W.	11 00	7 65

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