

ly, emphatically and beyond denial; but I will say this, that during the last two years we have examined a large number of samples, and I have never found any honey with any such percentages as I quoted from that bulletin last year, where the water content went up to twenty-five and thirty-five per cent. I do not think that is at all possible in genuine ripe honey. The difference of half a per cent, may be omitted from consideration. There is very little difference between keeping it in the honey room and in the cellar, and we did not expect very much, because the bottles were closed with glass stoppers. When we come to consider those covered with cheese-cloth, there is certainly in one case a slightly higher percentage of water, and in connection with experiments which we have recently tried in regard to the storing of honey, we shall find an explanation for this fact, viz., that there is slightly more water in honey which is kept in a bottle merely covered by cheese-cloth as compared with honey kept in a hermetically sealed vessel.

four results of the latter would be somewhere in the neighborhood of sixteen per cent; but you notice for the former that the percentage of water varies from nineteen to twenty-one, so that the average would be in the neighborhood of twenty per cent. We find from our improved method of analysis, therefore, a difference, in the season of 1901, of about four per cent of water more in this partially capped honey than in the fully capped honey. Proceeding and looking at the honey from the uncapped comb we find that the water content varies from 19.24 to 22.09, so that the average would be somewhere between twenty and twenty-one. The conjecture in this connection I made last year has been borne out by this chemical analysis, and I am very pleased that we have got such definite results. I wish to say one other thing about this; that not only does the immature honey contain more moisture, making it of poorer quality at the outset, but further that its keeping qualities are impaired. The honey readily spoils. Honey from uncapped and partially

TABLE II. Water in honey, 1902.

Comb.	Where kept.	Bottle closed with.	Date of extraction.	Date of analysis.	Water per cent.
All capped.....	Laboratory	Glass stopper	Aug. 7th	Nov. 6th	15.78
"	Apiary	"	"	" 11th	15.88
"	Laboratory	Cheese-cloth	"	" 6th	17.35
"	Apiary	"	"	" 11th	16.25
Partially capped	Laboratory	Glass stopper	July 7th	" 6th	16.38
"	Apiary	"	"	" 11th	15.33
"	Laboratory	Cheese-cloth	"	" 6th	15.31
"	Apiary	"	"	" 11th	15.90
Uncapped	Laboratory	Glass stopper	"	" 6th	17.13
"	Apiary	"	"	" 11th	16.33
"	Laboratory	Cheese-cloth	"	" 6th	17.30
"	Apiary	"	"	" 11th	16.18

Let us look at the honey from the partially capped comb. You will at once perceive that there is a difference in percentage from that of the fully capped comb. The average of the

capped combs did not keep so long as that from fully capped comb. In fact I have never yet found any difficulty in keeping capped honey for any length of time. I was examining