

that we repeat the details of that research, but I may say briefly it amounts to this: Instead of drying the honey upon asbestos in the little glass tubes which I showed you last year and drying them in a steam oven at the temperature of boiling water, we are drying upon asbestos or upon sand and at a very much lower temperature viz., 60° C. One hundred centigrade is the boiling point of water. We are also drying in a partial vacuum; the apparatus was improvised in our laboratories. I brought with me a copy of a photograph of the apparatus. At that temperature the honey can be completely dried without entailing

another feature which had been looked into, and that was the matter of the covering of the bottles. Half the bottles had been closed by glass stoppers, whereas the other half had been closed merely by cheese-cloth; so that we had honey kept in the honey room up stairs in glass stoppers, and cheese-cloth covered bottles, and similar samples kept in the cellar.

(Refers to chart) The first four results are from honey extracted from fully capped comb; the first two represent the honey as kept in the honey room and cellars respectively in glass-stoppered bottles; the second two represent the same honey kept in

TABLE I. Water in honey, 1901.

Comb.	Where kept.	Bottle closed with.	Date of extraction.	Date of analysis.	Water per cent.
Fully capped .....	Honey room.....	Glass stopper..	Aug. 6th .....	Oct. 1st .....	15 46
" .....	Cellar.....	" .....	" .....	" .....	15 89
" .....	Honey room.....	Cheese-cloth ..	" .....	" .....	16 95
" .....	Cellar.....	" .....	" .....	" .....	15 84
Partially capped..	Honey room.....	Glass stopper..	July 1st .....	" .....	19 12
" .....	Cellar.....	" .....	" .....	" .....	20 68
" .....	Honey room.....	Cheese-cloth ..	" .....	" .....	20 63
" .....	Cellar.....	" .....	" .....	" .....	21 03
Uncapped.....	Honey room.....	Glass stopper..	" .....	" .....	19 57
" .....	Cellar.....	" .....	" .....	" .....	19 24
" .....	Honey room.....	Cheese-cloth ..	" .....	" .....	18 25
" .....	Cellar.....	" .....	" .....	" .....	22 09

any loss through decomposition of the waxes. That being so, and all that being very satisfactory, we reverted to our old samples of 1901 and analysed them by this improved method, and upon this chart I have placed the results.

You will remember that among the keys I brought to the convention last year there were samples from fully capped comb, from partially capped comb, and from comb entirely uncapped. Half the bottles of honey were kept in the honey room—some above ground—and the other half were kept in the cellar of Mr. Water's house. There was also

the honey room and cellar in cheese-cloth covered bottles. The date on which the honey was extracted, and the date on which it was analyzed are given. I wish to direct your attention to one or two features without reading too much into my results. In the first place, you will notice that the percentage of water in this ripe or mature honey, as taken from fully capped comb, is somewhere between fifteen and sixteen per cent. I do not propose to say that all genuine ripe honey should be between fifteen and sixteen per cent; we have not done sufficient work on Canadian honey to make that statement definite-