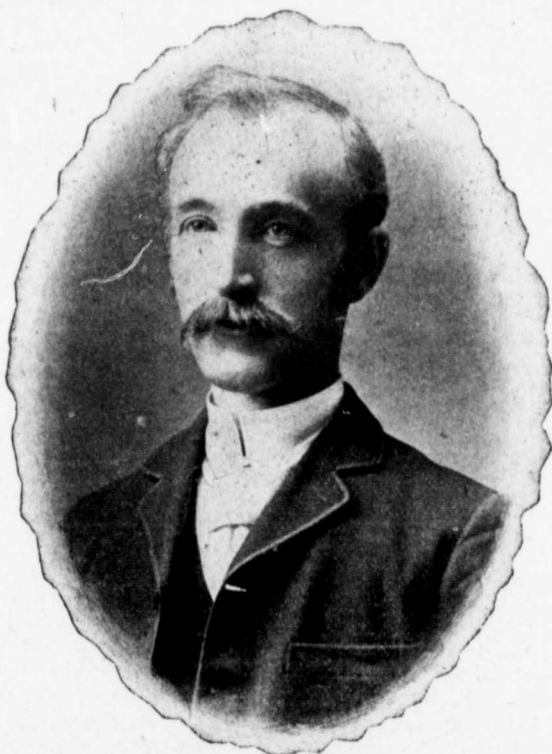


decomposition of the honey, and the decomposed products passing off were estimated as water; that is to say, they were recorded as water when they should not have been so.

We discussed somewhat the chemistry of honey. We showed it consisted really of two sugars,—dextrose and levulose,—and the levulose was the decomposable sugar. After the

position to say fortunately that we have been successful in perfecting a method of analysis whereby we could accurately determine the moisture content in honey. I need not go into that matter in detail, because it is really a chemical question. The work was rather a laborious one, and took some two or three months—most all of our time, because I have very



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honey had reached a certain temperature decomposition set in, and the loss had been attributed to water content in the honey. That is the position we were in last year.

Early in the present year I resumed the work with the assistance of Mr. Charron, of the chemical staff of the Experimental Farm, and I am in a

little time comparatively speaking, devote to this class of work, but nevertheless it spread itself over several months. The results have been published in a paper before the Royal Society, and if any you are sufficiently interested in it I should be pleased to send you a copy of the paper. I do not now propose