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Considering the practical nature of the subject and the entire lack of facilities for practical work I consider these results quite satisfactory. When we get the College apiary and a good building and facilities for the students to get practical work we can hope for better results.

Question Paper—First Year.

1—(a) What three kinds of bees are found in a hive? (b) Trace the life-history of each from the egg in the ovaries of the mother-bee to the death of the adult.

2—(a) Describe the symptoms of American Foul Brood. (b) Describe the McEvoy cure. (c) How is Pickled Brood distinguished from American Foul Brood?

3—(a) How would you hive a swarm of bees; (1) with a queen that can fly?; (2) with a clipped queen. (b) How would you get the best work from the swarm and at the same time prevent "after swarming"? (c) Mention three causes of swarming. (d) Give three reasons why bees should not be allowed to swarm naturally. (e) How can natural swarming be prevented?

4—(a) How would you prepare a hive of bees for winter? (b) What are the requirements for good wintering? (1) In cellar; (2) Out doors?

5—(a) Name four leading Ontario Honey Plants, telling the kind of honey each yields. (b) How does nectar of flowers become well ripened honey? (c) Write a note on the harvesting and care of extracted honey, giving directions for liquefying when granulated.

6—(a) Name the principal organ of (1) the head, (2) the thorax of the honey bee. (b) Which race of bees do you prefer and why? (c) State three requisites of a complete hive. (d) What three inventions in bee-keeping do you consider most important?

Yours truly,

MORLEY PETTIT,

Provincial Apiarist.

Examiner.

WANTS INFORMATION.

Herman Leclair.

Before telling you what information I would like to get from you as regards the keeping of honey in sections, I must state I am a French-Canadian, living among French-speaking people, and on account of that I do not know much of the English language, but as I am a reader of your valuable paper, I hope you will do your best to find out the meaning of my letter and you will answer me in the C. B. J.

I have been keeping bees for six years, I have never produced honey other than in sections. The room which I always stored it in is on my second house floor. My honey used to keep nicely all the year round, but this year, just now, my dark honey, produced after the 15th of August is nearly all hard and granulated in the cells. I wonder what might have caused that change. The room is not warm, but still the thermometer seldom falls below 32 above zero. The honey has been gathered from corn stalks, buckwheat and golden rods. Does honey granulate quicker in a warm room than in a cold room? What is the best temperature to keep honey in sections? Does honey gathered from corn stalks, granulate sooner than any other kind of honey? I am inclined to think so.

Ste. Therese, P. Q.

[Your experience is not uncommon; some honey granulates much sooner than others. Honey will granulate much quicker if left in a cold place than if left in a warm place. We believe your room is altogether too cold. The natural habitat of honey is out under the hot sun, and when inside should always be kept in a high temperature—summer heat. So far as we know, honey gathered from corn should not granulate sooner than other honey. You write our language well, and we will be glad to hear from you again.—Ed.]