

ask the secretaries of the Western, Ontario, Kent and Listowel Associations, to explain the absence of their reports, and that in the absence of a report satisfactory to the executive committee, the grant for the next year be withheld—Carried.

BEST HONEY—WHERE OBTAINABLE.

Next came a paper by Mr. D. A. Jones, on the above subject. In this paper it was contended that the character of the soil had much to do with the quality of honey from the same source. The paper will be published, along with those which are now being embodied in the special report.

C. W. Post—Wild mustard gives a straw-colored honey.

W. Couse—Basswood honey in the state of Michigan is darker than honey from the same source in Canada.

J. B. Hall—Because of its being mixed honey.

W. Couse—They said it was basswood at any rate.

J. B. Hall—Yes, basswood and

J. Myers—Had never seen bees working on mustard.

F. A. Gemmill—Supposed the difference was in the character of the soil in Canada and Michigan.

RIPENING HONEY.

J. K. Darling—Put his unripe honey in tin cans and allowed it to stand, then took off the lighter honey from the top.

J. B. Hall—There should not be any light honey to take off.

D. Chalmers—Believed Mr. Jones was perfectly right, and he thought it would be a good idea if at the next convention all the bee-keepers present would furnish samples of the different kinds of honey, so that they might be compared as to color.

D. A. Jones—Put the honey into ripening cans or extractor bodies, and allowed it to evaporate, after which the honey was drawn off from the bottom of the can.

S. Corneil—Evaporating was all there was in ripening, and the rapidity with which this could be carried on was exactly in proportion to the surface over which it was spread.

A. Pringle—The temperature has much to do with it.

S. Corneil—Yes, I am assuming that the temperature is the same in both in

stances. My plan is to make large shallow tanks, 3 by 8 feet, to hold 1,000 pounds of honey. Another element to consider is the change of air above the honey; as an illustration, a sponge will sup up water until it will not take any more—so with the air in the honey house. If the walls of the tank are so high that the current of air is interfered with, the evaporation will not be so speedy.

R. McKnight.—If a tank be placed in a garden with the temperature at a proper height on a calm day, and next day the temperature is the same but it is very windy, under which conditions will the honey ripen most quickly.

S. Corneil.—On a windy day; change of atmosphere above the honey will be more constant.

R. McKnight.—Did not concur in this view.

S. Corneil.—The kind of comb has nothing whatever to do with the flavor. I have never seen them too old for me. If you put 10 combs to take 50 lbs. of honey in the hive and 20 combs to take 20 lbs. of honey in the next hive, the honey in the 20-combed hive will be much better evaporated and more quickly than in the first mentioned. The thickness of the honey does not depend so much on the time it has evaporated as it does on the atmospheric conditions under which it is secreted. As an experiment, I took a jar of honey, and on using an instrument found that it was equal to 33 $\frac{1}{3}$ density (i. e.) one-third heavier than water. This was just as the honey came from the hive, and it was ready for market at once. It was in '83 when there was no dry weather and the flow came right through August. Experiments in testing are of no value in ascertaining the density of honey. It should always be obtained by the use of an instrument specially used for that purpose, which can be obtained for a small sum. These rough guesses pester us greatly and hinder our progress.

(To be concluded next issue.)

* * If you require catalogues, circulars, note heads, envelopes, or anything in the line of job printing give us an opportunity of estimating.