

## TESTING THICK HONEY.

Sometimes honey is so dense that the hydrometer will not sink. When such is the case take equal parts by volume (not weight) of honey and water, mix thoroughly, test with a No. 2 Twaddles hydrometer, and then multiply the result by 2. This will give the same result as if taken with a No. 4 instrument by the direct method. Thus, if the No. 2 instrument sinks into the honey and water to 42, this multiplied by 2 = 84. Perhaps the quickest and simplest method to test thick honey is to have a deep glass or beaker on which is a mark to contain about 4 oz. of water. Fill up to the mark with water, then pour it into another vessel; now fill up to the mark with liquid honey, add the water previously measured, and mix thoroughly; then place in it the No. 2 hydrometer, note the number to which it sinks, and multiply by 10; place the decimal point before the result, and add 1. Thus, if it registers 43,  $43 \times 10 = 430$ ; place the decimal point before the  $430 = .430$ ; to this add 1, which is the specific gravity of water, the result being 1.430.

## EXPORT CASES AND TINS.

Honey is worthy of being put up in good containers, therefore new tins should be procured. As these are now available, do not be content with benzine-tins. See that tins are free from nail-holes or faulty soldering. Weigh the cases and tins, and note same in order to arrive at the net weight of the honey. Fill the tins to hold as near 60 lb. as possible. Do not fill them to the top; honey coming in contact with the raw edge of the iron at the inlet is liable to set up a chemical action, leaving a black precipitate. As the export regulations prohibit more than 120 lb. net in a case, do not put more than 60 lb. in each tin. Store the honey in a dry place until it has granulated hard; do not send it to the grading-store while liquid or soft.

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**VITICULTURE.**

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## THE COMING VINTAGE.

THE weather up to the present has not been such that we can look forward to an early ripening of the grapes. A late ripening means generally a lower percentage of natural sugar in the fruit. There is, however, still a chance of getting a warm autumn that may to some extent make up for the unusual want of summer heat experienced. It is well, therefore, to be prepared for making provision to assist as far as possible the ripening of the fruit. This can be done by keeping the soil of the vineyard perfectly free of weeds, thus obtaining all the heat possible radiated from a dry soil. Weeds prevent this; so also do too many leaves below the fruit. When the fruit has attained its full size it will assist its ripening to take off a limited amount of the lower foliage—that is, the leaves below the fruit. This permits a