



"THE GREATEST POSSIBLE GOOD TO THE GREATEST POSSIBLE NUMBER."

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WHOLE No. 141

THE NORTH AMERICAN BEE-KEEPERS' SOCIETY.

SECOND DAY.—MORNING SESSION.

Meeting called to order at 9 a.m. President Miller in the chair. The first paper read was by T. F. Bingham, Abonia, Mich., entitled :

PRODUCTION OF EXTRACTED HONEY FOR TABLE USE.

The heading of my essay implies that extracted honey has other than table uses. Those uses, however, are not in this essay to be even alluded to. I am merely to dissertate upon this special sweet as it relates to table purposes.

The above heading also implies that there is a difference in extracted honey—either because it is differently produced, or that after its production it is subject to common and material changes as ordinarily handled by bee-keepers or honey-producers.

Let us first consider that honey, while being a peculiar sweet, is in no wise an exception to other non-crystallized saccharine substances in its tendency to absorb water and undergo fermentation. Honey, like other sweets, takes on these abnormal conditions, slowly or with rapidity, in proportion to the heat and moisture with which it is surrounded; the only exception to this rule being in the consistency of the honey itself. Thus if the honey is very thick, its changes are slower, while if thin, they are more rapid.

This view will enable everyone familiar with honey, whether in the comb or extracted, to understand why there is such diversity in the keeping qualities of honey. Comb honey often undergoes changes while in the hives, rendering it necessary for the bees further to refine it.

I dwell upon this point particularly, as it lies at the foundation of the successful production of all strictly No. 1 honey. Much has been said and written concerning adulterated honey, etc., but it remains for the bee-keepers themselves to determine the future demand for honey.

The above outline of facts leads us directly to the conditions necessary to the production and maintenance of strictly No. 1 honey of any class, whether American clover honey (in which even Canada sympathises heartily), or American basswood, Canada linden honey, in which we all sympathise.

The first condition not depending upon the flowers from which honey is obtained, may be briefly stated thus, viz. : to be left long in the hive of a populous colony of bees, before extracting. On this point much has been said and written, and while I shall not attempt argument on this disputed question, I will humbly ask, who shall decide?

No one will deny that bees have a large stock of "bee-sense," and that among bees "doctors never disagree!" Then if the bees do not regard honey as having *keeping qualities* until it has been refined and gauged and sealed, why should bee-keepers? Assuming, then, that clover or other honey has been duly refined, gauged and sealed by the bees before extracting, and that we have just now placed it upon the table in a neat Muth two pound bottle, just in time to cool before tea, need we hope for a better presentation for table use?

As I have now the honey upon the table, and have outlined the method of its production and presentation, it would seem that the leading query had been answered. But I wish to further intimate now, having obtained the best quality