

have it properly ripened in the hive and seal it up as soon as possible after extracting. It is not necessary that it should lie open in tanks; it only gathers moisture and depreciates more or less even in dry weather. You will find a different grade of honey taken from the bottom of a large tank from what is at the top. I have a sample of honey with me which I will bring up at the next session, that I bought among a lot of honey supposed to be No. 1. There is a great difference between what people call No. 1 honey, and this sample is an illustration of it. Not only is it thin, but it is inclined to sour. If there is one thing that will tend to destroy or spoil the demand for extracted honey it is this kind of stuff. Of course I know there is a certain class that caters for the confectionery trade. They think anything is good enough for the confectioner, and very often the buyer for the confectionery houses doesn't know the difference. It is the price and color that governs them. It is really not fit for table use. It is not real honey at all; it is only partially evaporated nectar.

Mr. Pettit's advice is as sound as anything I know of on the production of extracted honey. I don't know that I can add to it very much. The plan of taking it off not later than August is a good one. There are very few localities where you get a fall honey equal to clover and basswood, and therefore the sooner the light honey is taken off the better, after it ripens.

Mr. Holtermann—Mr. President, there has been one important point brought out here in connection with the production of extracted honey, and that is the thought that the proper place to ripen honey is in the hive, not in tanks. The present general method, I believe, is to store the honey in tanks and leave it there, whatever the object may be, whether for ripening or other-

wise. I am thoroughly satisfied if we could impress upon the bee-keepers generally throughout the province and Dominion that honey should be ripe before it is taken from the hive, our honey, which has already a very good reputation, would have a very much better one. As has been stated, in our climate, with the amount of moisture we generally have, honey depreciates and becomes thinner, rather than ripens, through exposure to the atmosphere, and bee-keepers should store their honey in vessels that can be closed up and made air-tight.

Mr. Smith—It is a common practice among a certain class of bee-keepers to use merely one super for storing, and they think when that is full, and is just beginning to be capped, that that is the time to extract. As you understand, it is almost impossible to get a good class of honey with one super, because a good colony will have that super filled with raw nectar, and it will be in the process of evaporating, and they will be adding to it from day to day, whereas, if they had a super added underneath the first one, the ripening process could go on, with abundance of storage room to keep them going. A good colony will fill up a set of combs in two days in a good honey flow, and what are we going to do while that is ripening? I know some bee-keepers who think that one super is all-sufficient, and yet they wonder why they don't get the yields that others do who use a larger storage capacity.

The President—The point brought out by Mr. Smith is an important one, gentlemen; it is worthy of attention.

Mr. Sibbald—Mr. President, I thought that was a very good paper. It covered all the ground and explained everything, and I think any of us that listened to it and will practise it will have good honey. It is important to take into consideration, the all-year man-

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