THE CANADIAN BEE JOURNAL

Mr. McEvoy: Did you test any comb honey on the same plan?

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PROF. SHUTT: No; our experiments were upon extracted honey. We could not obtain comb that was not unbroken. The experiment would be of no value if the capping were not sound.

Mr. HOLTERMANN: Where the honcy was kept exposed there in the winter it got drier, did it?

Prof. Shutt: Yes. The winter atmosphere at Ottawa is very dry, probably much drier than at Toronto. Mr. Holtermann: I think, if I am not mistaken, 1 asked Prof. Shutt to arry on those experiments some ears ago, and I, of course, entirely gree with him. I believe he has one excellent work here. I have been able to get but very few bee eepers to agree with me in this way f handling honey : that is, when you xtract your honey, strain it put it p in your package and then close at once. This idea that in average ummer temperature you can dry oney, as it were, and evaporate it, is ot correct. I am very much pleased, indeed, that Prof. Shutt, in these experiments, bears that out. You do ot alone lose as far as the amount of moisture in honey is concerned, but you lose in the aroma of the honey. am delighted with the work Prof. hutt has done, and I think it will e of great value to bee keepers. nd I hope that that will come not alone before the bee keepers of the movince, but before the consumers nd buyers of honey, so that they all value more well ripened honey nd they will know where to keep it nd how to keep it. as south

Mr Morrison: Do you know hether that honey lost in flavor as lost in its percentage of water ?

Prof. Shutt: I am not an expert on at, but you can try that, for yourves. There is a practical part with

regard to this matter, especially where honey is used for manufacturing purposes. If you buy a honey with thirty per cent. water you only get seventy per cent. of sugar, and if you buy it with fifteen per cent. water you get eighty-five per cent of sugar. Therefore, the manufacturer ought to discriminate between the qualities of the honey.

Mr. Morrison: Would not that honey with thirty-one and forty-three per cent of water ferment?

Prof. Shutt : That is what I pointed out.

The President: Would it be possible that any moisture that collected on the inner side of the bell jar would drop directly into the honey?

Prof Shutt: That is a very large bell jar; there is no possibility of anything of that kind.

Mr. Heise: Can Prof. Shutt tell us after a certain quantity of honey has absorbed that extra percentage of water whether the weight would be increased to the same extent?

Prof. Shutt : The weight increases, because we tried it in both ways. do not know about the bulk; I did not measure it in that sense, but the weight increases directly as the amount of water absorbed is concerned, because there is nothing volatile about the sugars of honey.

Mr. Darling : If comb honey is kept in a damp place the honey swells until it touches the cap and produces a dirty appearance. With regard to the matter that is under discussion at the present time, I tested some well ripened honey a few days ago, and it tested about 141 pounds to the gallon. I figured out how much water it would take to make honey 13 pounds to the gallon. It takes about twenty-eight per cent. of water. That is, take one hundred pounds honey, 142 pounds to the gallon, add twenty-eight pounds of water to it, ten pounds to the gallon,

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