

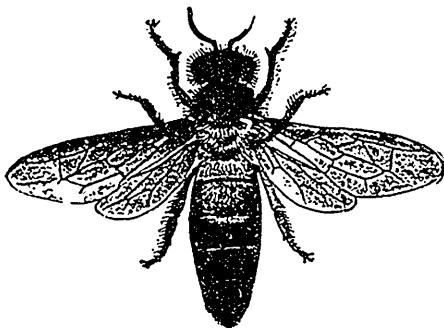
Will Barnum said: "I have never detected any difference in the quality, but it is quite probable that too much heat would be detrimental." J. M. Jenkins replied: "No, unless overheated. It is not necessary to cook or boil it to liquefy honey, and care should be taken to use only enough heat (hot water) to attain the desired result." C. H. Dibbern said: "I think not,

quite. The flavor may be about as good, but that fragrant aroma is partially lost."

The Giant East Indian Honey Bee.

The two illustrations on this page represent a worker and drone, respectively, of the Giant East Indian Honey Bee, which has its home in the far East, both on the continent of Asia and the adjacent islands. There are probably several varieties of this species. All the varieties build huge combs of very pure wax—often five to six feet in length and three to four in width, which they attach to overhanging ledges of rocks or to large limbs of high trees in the forests and jungles. Strange stories are told of these bees. It has been stated that they build their combs horizontally; that they are so given to wandering as to make it impossible to keep them in hives; and that their ferocity renders them greatly to be dreaded. Mr. Frank Benton, however, of the Department of Agriculture, Washington, in his visit to India, found out that these stories were not true.

Their combs are always built perpendicularly. They do not desert hives, and, far from being ferocious, they are easily handled, even without

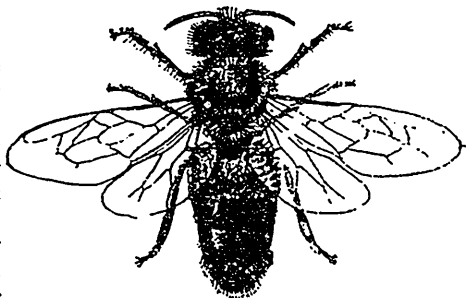


Giant East Indian Honey Bee—Worker.

unless the heat is up to about the boiling point." J. M. Hambaugh's answer was: "No, not necessarily. The flavor is often injured by allowing it to become too hot."

G. W. Demaree wrote: "The honey will not be injured if melted under glass by the heat of the sun. Put your candied honey in small, bright tin buckets. Set them in a shallow box, covered with glass (like a solar wax extractor), put the lids loosely on the buckets. In this way you may melt one hundred or more pounds each clear day, and the delicious odor of new honey will apparently be restored. I use my solar wax extractor to melt candied honey, and it does the work well."

Allan Pringle expressed the opinion that honey was at its best a few days after being extracted, when it was fully ripe. No matter how ripe the honey was when extracted, he thought the taste was improved somewhat by allowing it to stand exposed in a warm, dry place for a short time. It lost the purity to some extent, without deteriorating in flavor. "On the contrary, when candied honey is liquefied, it should not be left exposed at all, but sealed up tight at once while it is hot. The exposure in the one case improves it, while in the other it deteriorates it. If the honey has been properly handled from the start, and is liquefied right and put up at once, as above, it will be nearly as good as ever, but not



Giant East Indian Honey Bee—Drone.

smoking. They are also good gatherers of honey.

These large bees would no doubt be able to get honey from flowers whose nectaries are located out of the reach of ordinary bees, such as red clover, and might pollinate and cause it to produce seed more abundantly. Unfortunately, owing to Mr. Benton's severe illness, contracted in India, he was unable to procure any of these bees and bring them back with him. It would be interesting to know whether they would live and be of any benefit to this country.