

as long as it is warm and dry weather, the better; it might not be as well afterwards.

Mr. Fleming. I took off about 700 pounds one day, and there was a little thick honey mixed with it, but 400 pounds of it poured off just like so much water; I poured it into a barrel, and it thickened right down and was as nice as any honey we had. It was very warm weather. When we were shaking the bees off we had to be careful and not throw the honey on the ground.

Mr. Shaver. The more cap the better, for me, but do not leave it too long. You can leave solid capped honey on the hive until it is thin. A friend asked me when I was leaving for the Exhibition at Toronto, what was the matter with my honey, pointing out that it was thin. It turned out that we had had a heavy rain, the weather was warm and the ground damp, and that both clover and basswood honey had become thinner.

Mr. Holtermann asked whether the bees had not drawn away from the honey in the super?

Mr. Shaver replied that he did not know what would draw them away; and that such a thing had never happened before; he thought it must have been on account of the rain.

Mr. Davis asked why one colony will have first-class honey, thick and good in every way, and then in the next hive you have thin stuff, while both hives were strong.

The chairman suggested that the strain of bees had a great deal to do with the quality of honey; that he did not think all bees gathered honey and ripened it the same; some would cap it ever thinner than others.

Mr. Roach remarked that he had frequently seen some honey thick, while the honey from other bees would be quite thin.

Mr. Heise remarked that the weight was his principal test; when he was ready to extract he selected a couple of combs that had a light cap, and extracted that first and weighed it, and if it gave the weight he considered necessary for good honey he went on with the extracting. If it turned out too light, he left the honey on cap. Last year he selected six combs, weighed the honey and it weighed 12 lbs. This he considered good, and went on with the extracting; some of the balance weighed 13½ lbs. to the Imperial gallon.

How Should Honey be Stored, and Where?

Mr. Holtermann. What I wish to know is as to the desirability of the present general practice of extracting honey and leaving it in all kinds of buildings, exposed often for months to the atmosphere, with the idea of that honey ripening and improving in quality.

First; just as soon as you get to the showery season, if you go and put a thin layer of honey on a plate, in an ordinary atmosphere, the result is that that honey will not thicken, but will get thinner, if you leave it there for twenty-four hours; the honey in the top of the tank will act in just about the same way as the honey on the plate, and if the honey gets thinner on the plate, instead of thicker, it will be the same way with a can. If that is the case, unless we keep it in a room where we have artificial heat, or where a great deal of sunlight strikes in through the day and heats it, and it is carefully closed up through the night, it would be better to close it up and keep the atmosphere from it. So much for the ripening of honey.

What most people value in first class honey is the aroma of it. You take syrup, and then take honey, and a great deal of the difference in the value of it to the ordinary person is the aroma. That aroma is from what is called "essential" oils. When you smell a flower you get the "aroma". If you leave that flower open that "aroma" is going to pass into the atmosphere, and the more desirable that aroma is the more of it is going to be lost. I know you can expose it so much to the atmosphere that it becomes tasteless, as far as aroma goes. When you take buckwheat honey, the more you expose it to the air the better, but the other honeys we are handling in a wrong way. The aroma in maple syrup is a different thing; in a flower, the aroma is volatile, and flies off; when you take maple syrup, there is substance there that is not lost.

Mr. Miller. You can get that fine aroma better by not exposing the honey. I always put my honey in tins.

Mr. Fleming. I think it ought to be sealed; the force of the concussion of the honey, and the opening of it to the air as it comes out of the extractor, would cause the aroma to be thrown off more at that time than when it is stored into a 60 lb. can.

Mr. Shaver said he used to put honey in something and let it stand covered with sieve cloth, but now he wanted it