

cloth to make a nice clear job.

Mr. McEvoy: I am in favor of both skimming and straining. Take a barrel and put cheese cloth over it and slip a hoop around the top tight and then throw a second cheese cloth over that and pour your honey through. After it stands for a week or more there will be a very fine scum gathered on the top; skim that off clear; but all the honey should be carefully strained.

Mr. Brown: Strain first and if necessary skim afterwards.

Mr. Shaver: Does Mr. McEvoy like to leave his honey open for a week or two weeks without canning?

Mr. McEvoy: You mean in barrels?

Mr. Shaver: Yes.

Mr. McEvoy: Yes, I have to. That the shape I am in.

Mr. Shaver: Won't the froth raise less time than that?

Mr. McEvoy: It will, but still after you skim it, in three or four days you will find a little fine scum very thin.

Mr. Shaver: Don't you lose your flavor inside of two weeks?

Mr. McEvoy: You lose a little I admit, but if it is really dead ripe, it is so little you will hardly detect it.

Mr. Holmes: There is a point to be guarded in this discussion, it makes me. The uninitiated might get wrong idea as to what we are talking of when we are talking about skimming the honey. I think it should be made very plain that what we are talking about is very very small little bubbles that float on the surface of the honey, and not any foreign substance.

Mr. Hall: Tell them it is small particles of honey comb. We have at home combs which hold from 8 to 10 pounds of honey and we have to take off the cappings on each side, in doing that they don't all fall to the capping pan.

President: What is that scum

that rises?

Mr. Hall: Pollen and very small particles of honey comb; more of it honey comb than pollen.

Mr. Dickenson: Clearness is a very important thing in extracted honey. Have a clear article so that you can take it up and examine it and see nothing and if you strain through that cheese cloth and I strain through something finer I will beat you every time in clearness.

Mr. Armstrong: If you have got to skim at all why not do away with the strainer. I will tell you how I do: My extractor holds about 120 pounds below the basket. I always keep that pretty well filled up. These small particles are always rising to the top, therefore when I draw it off from the extractor tap below there are very little small particles in it; then I fill my storing can and the honey being warm anything that is left quickly rises to the top. As I understand Mr. McEvoy and some others, they have to skim these small particles, they say froth; I don't like that word; I think it is just the small particles of comb and it rises to the top what ever little there is, and after it goes through the strainer I just fill my tanks full and I can skim that little particle off. I am not particular about taking quite a depth and I go down deep enough so that I get everything, and my honey comes pretty near the mark. I will ask Mr. Newton if what I sent over to the Pan was not all right.

Mr. Smith: Mr. Armstrong has covered a good deal of the ground of what I was going to say. We adopt his plan nearly altogether and I may say we had some at the Pan too, and I will ask Mr. Newton if he didn't find our honey just as clear as the most that was there and we don't skim; don't find it necessary. It was I who asked that question because I