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Mr. Armstrong—How do you handle your honey after you extract it? Do you approve of sealing it right up?

Mr. Pettit—Yes. I tried to emphasize that in my paper. One of the most important points in the whole subject was to seal up the honey as quickly as possible after it is extracted. This six-frame extractor that I spoke of delivers the honey into barrels, and as soon as the barrel is full the bung can be driven in and the honey is practically air-tight. The point is to get the honey if possible into the package in which you are going to seal it at the time you are extracting, and get it sealed as nearly air-tight as convenient and as soon as possible.

Mr. McEvoy—I agree with Mr. Pettit in part of that. He is going to cork that barrel as soon as he gets the honey into it. I like to put it in an open barrel and as soon as it is filled cover it with four or five newspapers and a hoop over it, and keep it tight that way, because I want to skim it in four or five days afterwards to catch any floating matter that rises to the top.

Mr. Pettit—The honey is strained be-

fore it goes into the barrel, through cheese cloth.

Mr. McEvoy—I double strain it through cheese cloth, and just as soon as that barrel is full I start another one and leave it eight or ten days. I will notice there will be a little white scum gathered all over it. It is not much, but I want half an inch off that. Then I put a paper over it and drive it air-tight before it will lose any of the clover flavoring.

Mr. Pettit—I think that which rises on top of Mr. McEvoy's barrels and all honey that is strained and stored in that way is only air bubbles. If there is anything wrong with it, it has got wrong from contact with the air from being exposed for that length of time.

Mr. Byer—This past season I didn't want to go to the expense of getting 60-lb tins, and I put some in tanks and the balance in barrels.

Mr. Pettit—That is the difficulty I am in every year, and on that account every year I have two or three thousand pounds in large tanks that hold one thousand pounds each. I cover these up and I consider the honey from them isn't quite so good as that put right into barrels, but I don't know how to avoid it.

Mr. McEvoy—What are these tanks?

Mr. Pettit—They are tin.

Mr. Holtermann—I would like to have Mr. McEvoy take some of that