

Eighteenth Annual Meeting

OF THE ONTARIO BEE-KEEPERS' ASSOCIATION



Continued.

Mr. J. B. Hall—You need not test it; if you get a honey that will weigh twelve pounds to the wine gallon you need not have any analysis. I think Mr. Holtermann would buy that honey for any market he may have to supply, but, I was speaking about the killing of the bees themselves. Of course, in taking extracted honey you can double the quantity of honey per colony if you take it unripe. I have suffered considerable from these unripe people; they are very unripe, otherwise they would not do such a thing. But, there is the greatest difficulty in the bees themselves. This much we know, if you take the comb honey of two hives of bees along side of each other, gathering from the same field, one will be a beautiful waxy honey and the other will be very thin; if you put a pin into the cappings of the comb it will empty every cell. That is something I can't account for, unless it is the race of bees that does the trick.

Mr. William Couse—What race of bees do that?

Mr. Hall—I was simply talking of that stock, not the breed. Some of them do not ripen their honey and you cannot get them to ripen it early.

Mr. Couse—Is there any difference between Blacks, Italians, and Cyprians?

Mr. Hall—I am speaking about the bees that we raise from our own Italians mating with some other outside brands; we find an occasional stock of bees that give us a lot of honey that is not fit to sell and will not keep.

The President—I would like to know how many of the members present have seen the report from the Inland Revenue Department.

Mr. Hall—I found it useful in several cases, so useful that one man has appropriated it.

The President—Just allow me to glance over this and I think that if the percentage of water as mentioned by Professor Shutt should be established, a great many persons who supplied samples to the Inland Revenue Department will have to take

them back and ripen them over. We have shown there, and it is pronounced genuine honey, such percentages as the following: 23.50, 25, 21.40, 26.20, 22.80, 26.90, 21.30, 24, 21, 25.30, 27.40 not clear, sediment observed, adulterated with starch glucose. That is one of the samples that was traced indirectly to a Montreal firm. As stated there I think with two exceptions all the samples adulterated with glucose were traced directly or indirectly to one firm in Montreal. 27.50 from the same place, obtained from another man, but they had obtained their supply from the same men that the other supply was obtained from and this man obtained his supplies wholesale from the Montreal firm. 27.20 genuine; that was obtained from T. R. Davies, it does not give the name of the producer; crystals; brownish yellow. 23.7 clear; yellow, thick, grossly adulterated with starch glucose; that was obtained from a man in Ottawa who supplied the retailers, and he himself obtained his supply from the Montreal firm. 15.56, 15.68, 15.18, and 17.08.

Mr. Hall—Is that a different analyst or the same analyst?

The President—It may be a different analyst. The way they did it was to secure the samples and have them analyzed by the analyst that was appointed. If there was any dispute or doubt about it, it was re-analyzed at Ottawa.

Mr. Gemmell—Are you giving all those samples as tested by the one analyst?

The President—Yes. 15.56 pollen grains honey mixed with cane sugar.

15.68, 15.18, 15.19 no pollen grains; adulterated by admixture with starch syrup or glucose. That was a sample obtained at the Rossin House Grocery, 139 King street west, Toronto; it was manufactured or furnished by the West Virginia Preserving Co., Wheeling, West Va. 16.93 genuine; 16.15 pollen grains, genuine; 14.73, 15.21, 16.43 pollen grains; honey mixed with cane sugar. Second analysis, probably adulterated with cane