

the cover of steaming box removed and the stuff in each rack stirred up a little, when it is again covered up and set to steam. When we consider it steamed enough it is put to press; a press arranged about the same as the Hatch-Gemmil press, but in a tin box about 16 inches square and its depth as great as its width. In this either steam or hot water or both can be used to keep the mass warm. The interior is arranged by placing a series of wooden strips in the bottom (a la Gemmil), take the canvas containing the steamed slumgum by the four corners, lift from the rack in which it was steamed and place in the strips on bottom of press box, fold the canvas nicely over slumgum, then place in this a heavy plate of tin 14 inches square to run the wax from the cheese above off the one below; then lay a section of strips on this tin, bring on your next canvas of slumgum, and so on until all four are placed when it is covered with a fairly well fitted follower to confine the steam; steam is then admitted and the mass put to press. The pressure, as Mr. Hershiser advises, must be brought on gradually. Have never tried intermittent pressing, only when using hot water, but it might help some as steam penetrates where hot water won't.

I use heavy springs, but unlike Mr. H. they are used above instead of below; got the idea through having used springs in pressing dairy cheese.

Now, we have tried boiling water in pressing slumgum, but cannot make a success of it, and the steaming arrangement is not all I would like it to be; but we have no danger of the melting wax boiling over on the stove; we have no dirty bailing of the melted comb from the boiler into a strainer; we have no great body of water to make provision for, the condensed steam making just about the necessary amount. We have tried hot water with a breath of steam, keeping it bubbling, but the wax got scorched. Our

wax is strained through the canvas it is melted in, as the steaming goes on. Both steam and press incline forward, so that the wax will flow to the front.

Mr. Hershiser says in his article, page 77, first column, that "best results are obtained by cooling the wax in a deep vessel." I differ with Mr. H. on that point; as yet I have found nothing better for caking wax than what we call "shilling crocks" and each cake should run from four to six pounds. The wax frees itself of the crocks every time, which it won't do in tin pails, and makes beautiful solid cakes.

Mr. John Newton, of Thamesford, has bought wax from me, has also made comb foundation for me from my own wax, and I would like him to tell us in the May C. B. J. how he finds my wax in comparison with others.

I have rendered both slumgum and old comb for Mr. G. A. Deadman, of Brussels, and would like him to tell the readers of the C. B. J. whether he thinks we can produce yellow wax from slumgum and old comb or not, and whether he considers there is much wax left in the slumgum after we are through with it. By the way it was Mr. Deadman who had the honor of turning on the first steam on this press four years past in February.

Mr. Hershiser says, page 73: "Some say, don't have dirty wax that needs the use of acids." I am one of those who say that Mr. H. I'll take any old comb or any old slumgum and produce fine yellow wax that needs no further cleaning; merely render it by the above system. Of course you know that bees themselves cannot produce as white wax from dark honey as from light.

One great annoyance to me, and something I cannot understand is in rendering it the second time, that some of the cakes have a spongy wax on the bottom. I suppose it is wax abused by steaming as in

rendering the second time to five pounds on the bottom that cannot be considered of sediment from the first (one melting). However, try and get along with special straining, when melted, as the cakes are bottom with the one rendered.

In caking, the wax allowed to get to cold sediment off as it caks easier and better if this is done.

We never find anything need skimming off; quite a few air bubbles we blow to the side, to the crock, and this leaves a clean, smooth surface any scum or froth on the top of the cake, scrape away as scraping off the all O. K.

Hoping Mr. Hershiser will be the means of some of the very best ideas.

Poole, April 8th, 1910

## HIVE COV

Indexed. R. B. Ros

Enough has been written of covers to fill a book. There is no doubt, and more may be written by unanimity of opinion from those who are sufficient of mental nature to learn makes for a short while to a good cover, the following way of encouragement.

It may be well in the consideration what are the uses. To answer this in an answer might say, "To keep snow in bad weather," does not make up a full which we may properly