

ated in their heads? Honey is not only raw nectar with some of the water removed. It is something more. Have you tasted raw nectar? If not, do so the first time you have some of your trees yielding heavily, when you can shake the nectar out on your hand; you will then realize there is a difference between evaporated nectar and honey.

The process of ripening and maturing honey that I prefer is that adopted by Mr. R. Beuhne, of Victoria, and described by you, Mr. Editor, in the Australasian Bee-keeper some four years ago. The honey passes in a small stream from the honey gate of the extractor. The gate is so regulated that, whether the extractor is running or stationary, a continuous stream of the same size runs all the time on to about a two-foot surface of tin heated by hot water. The honey is thus heated to about 150° Fah., and flows straight into the honey tank. This heating of the honey not only removes some of the moisture from what is called ripe honey (because the combs were sealed), but it makes the honey so thin (reduces its specific gravity) that foreign particles, air bubbles, etc., quickly rise to the surface, and the result is, after the honey stands in a closed honey tank a few hours, the honey is quite clear and bright. The honey should be tinned off and sealed down while still warm and thin—while it will flow easily, and should not be left exposed to lose its aroma and flavor. Honey warmed in this way has a beautiful, bright, clear appearance, and is very much more attractive than honey not warmed. It also possesses the advantage of not being so inclined to granulate, as the honey can be tinned off in so short a time after extracting when warmed as above. It is a big saving in honey tanks and the room they would occupy. As to whether honey so treated should be strained, I am inclined to say no. I find no advantage from straining the honey; gravity does all the work. After

two or three days' work, and while the honey tank is full of warm honey, the froth and scum should be removed. Never empty a honey tank during the extracting season unless to wash it out, then the last tins drawn off should be kept separate, as they will contain a quantity of froth. Honey for market should not be drawn from the tank after froth commences to run from the gate. To recapitulate: Extract sealed honey, warm it to 150° Fah., seal it as soon as clear to retain the aroma; then you will have honey which is more than a syrup.

I also think the quantity of honey in the hive has little if any effect on deciding whether the bees will swarm or not; other conditions have more effect.—Australasian Bee-keeper.

NOTES AND PICKINGS FROM A BEGINNER

In my last budget of novelties I claimed the March number of C.B.J. was all right, as I thought perhaps it was specially gotten up as a sample number. But my friend Jock has again kindly lent me another one, the May issue, and I find it is also O.K. So if you think you will keep on publishing a nice little bee paper like that, and my friend still keeps lending me his paper, I might be induced to go in partners with him to get the paper between us next year, as I see by the Journal that coöperation is thought to be a good thing by that fellow Chrysler. But the Dead-man says not for him, and goes into facts and figures to prove his case that a man can do better alone, whether it would be to sell a pound of honey or to eat it (pages 182, 183, 184 and 185), and we might go on to 187 and be no further ahead. Excuse me, please, for beginning at page 182, for you see page 165 should have been read first. Well, I always had a sort of veneration for the man from Michigan and for everything he says, but when he undertakes to