

THE SELLING OF UNRIPE AND MIXED HONEYS SPOILS THE MARKET

(By Wm. McEvoy)

I see by Bulletin 145, which I received from the Inland Revenue Department, that the Dominion officials collected and inspected 253 samples of extracted honey in 1907, and from their reports, which are a credit to these gentlemen, I am able to place every sample in its proper class—a thing these inspectors did not do. I found seven first-class, 19 second-class, ninety-three third-class and seventy-three fourth-class honeys. The Dominion officials found sixteen samples adulterated, fourteen sold as compounds, and thirty-one "high water content" (unripe). These sixty-one samples, composed of adulterations, compounds and unripe stuff, all belong to the same class. Honey is shipped into our Province in large quantities from Mexico and Jamaica and is fast filling places where the Canadian honey once sold for good prices. The dealers and shippers will pay from two to three cents more for pure clover, well ripened, than they will pay for the Mexican or Jamaican honeys.

It is to every bee-keeper's interest to leave his clover honey with the bees until it is well ripened, and to be very careful and not let any buckwheat or any other off-colored honey get mixed into it. The best way to work up a market, increase sales and get better prices is to supply the people with well-ripened honey of the finest quality.

HITS AND HINTS

(By "Hitter")

Honey gets its density by the evaporation of some of the water it contains, and it is immaterial whether this evaporation is done by the bees or by some artificial process. How, then, can there be more honey obtained by artificial evaporation?

If it is brought to the same density as the bees evaporate it, I can't say that I approve of Mr. Hopkins' shallow tank system, especially if the climate be at all moist. During moist weather some honey will take up a great amount of moisture. I have known it to become as thin as water in a day through the moisture it absorbed from the atmosphere. Again, I don't approve of shallow tank evaporators in a dry climate, unless it is a very hot one that necessitates a very short exposure. This exposure for evaporation reminds me of bee-keepers allowing their honey to stand in tanks until the unripe honey comes to the surface and the denser portions sink to the bottom. They are mostly misled in this thin honey on the surface; it is more frequently due to the moisture absorbed from the atmosphere than a gravity separation of the honey.

We should be very careful how we deal with honey, and should aim at producing the finest sample possible. No unsealed honey extracted can, by any artificial means, be equal to honey properly ripened in the comb. It is wanting in aroma (Bouquet)—that fine quality that distinguishes honey from sugar and other syrups. I don't say every cell in the combs should be sealed before extracting, but I do say the more the combs are sealed the better will be the honey. Besides, "sealing" is not a guarantee of ripeness—combs may be sealed and yet the honey not be ripe, so a bee-keeper needs to use much judgment, the result of experience, when dealing with honey.

I would like to know for certain how bees reduce nectar to honey. I am not of the opinion they depend on temperature so much as is usually stated. Is not nectar **converted** into honey by a digestive process? Does not that digestive process extract most of the water, and during that digestive process do not the bees add an acid? Not from the sting, but from certain secretory glands situ-

ated in their
raw nectar w
moved. It is s
tasted raw ne
first time you
yielding heavil
nectar out on
realize there is
orated nectar a

The process
honey that I
Mr. R. Beuhr
scribed by you
tralasian Bee-ke
The honey pass
the honey gat
gate is "so regi
extractor is run
tinuous stream
the time on to
of tin heated b
is thus heated
flows straight in
heating of the
some of the moi
ripe honey (beca
ed), but it mak
duces its specif
particles, air bu
to the surface,
the honey stand
a few hours, the
bright. The hor
and sealed down
thin—while it wi
not be left expos
flavor. Honey w
beautiful, bright
is very much mo
not warmed. It
vantage of not be
late, as the honey
short a time after
ed as above. It
tanks and the ro
As to whether h
be strained, I an
find no advanta
honey; gravity de