

## 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 was moved. It is the first time you yielding heavily nectar out on orated nectar a

The process honey that I Mr. R. Beuhr described by you, tralasian Bee-ke The honey pass the honey gate gate is so regu 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 (bec ed), but it mak duces its specif particles, air b to the surface, the honey stand a few hours, the bright. The hor and sealed dow thin—while it w 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 el as above. It tanks and the ro As to whether h be strained, I an find no advanta honey; gravity de