

of honey of any class whether buckwheat or other, it may be maintained in its pristine excellence.

If extracted late in the season, after the weather has become cool, it will keep perfectly sound in a clean pine barrel, bunged tightly if stored in a cool place. The barrels should be stood on the end not having the bung, if designed to be kept long into the next season. By so doing the head having the bung may be easily removed, and one or two inches of the surface honey taken out.

The object of separating this surface honey from the honey below or deeper in the barrel, is to avoid mixing that which has suffered by contact with the air, from that which has not. Upon opening the barrel, if any change has taken place, the surface will be found to be soft, perhaps foamy. Remove this soft honey until you find the solid honey below. Use the foamy honey for vinegar; melt the other in a water bath, skim and put it in Mason jars, nicely sealed and put in a cool place, the colder the better. Such honey will remain clear for a long time, and will be as fine as if just taken from the combs, as long as it may be desirable to keep it. If only such honey were offered to the public, the market would not be *overstocked*, and the *prices* would be satisfactory.

T. F. BINGHAM.

J. A. Green preferred tin for use in storing honey, as barrels sometimes impart a flavor and the honey is not so easily liquified.

R. F. Holterman preferred square tin cans with a wooden jacket.

Dr. A. B. Mason liked barrels. He could remove the honey very readily with an ordinary spade of small size.

A. I. Root was not certain that barrels tainted the honey, but he knew that tin never did.

Geo. E. Hilton mentioned second-hand lard cans as cheap packages for extracted honey.

President Miller called attention to the fact that several years ago Mr. Doolittle used wooden boxes, coated with wax, as cheap packages for shipping extracted honey. The honey is placed in them just as it begins to granulate, and left until candied solid before shipped. He asked if any one had used them and how they liked them?

James Heddon had tried them sixteen years ago and discarded them. It is too slipshod. If everything works all right it does very well, but there are too many if's. We produce honey by having it perfectly ripened in the hive. When extracted it is placed in large settling tanks, and from them drawn off into square, zinc-coated tin cans, each holding about 50 lbs. The openings

are closed with screw caps with corks inside, and the honey is then stored away in a cool place. "Now," said Mr. Heddon, "you may talk as much as you please, but the majority of customers prefer their honey in a liquid state. And I'll tell you how I liquify it before shipment. Across one end of my bee cellar a space nine feet wide is partitioned off. In this space is a wood stove and connected with it is a coil of steam pipes. With this stove the temperature and ventilation of the cellar can be controlled, not only this, but the heat from the stove is utilized in melting the honey. A large box is placed in the first floor just over the partitioned off space containing the stove. This box has a cover and is heated by the coil of steam pipe. The box will hold 800 lbs. of honey in cans. If I put in the honey at night, and a chunk of wood in the stove, the honey will be melted by morning. Another set of cans may then be placed in the box, another fire built, and evening finds this batch of honey melted; 1600 lbs. per day with no fuss and daubing. The square jacketed tin cans are the best for a jobbing trade.

Prof. Cook said there was a difference in tin. Lead tins ought not to be used because of chemical action.

James Heddon asked if coke tin would not answer; it is light and cheap.

A. I. Root said it did not look so nice. He preferred the charcoal I.C.

N. W. McLain had read the report of some chemist in the *British Bee Journal*, in which it was stated no danger need be feared from chemical action, with any tin heavy enough to answer for holding honey.

Mr. T. Bingham said, that so far as chemical action was concerned any tin was safe if it was tin. Coke tin is different from other tin because of a difference in the iron upon which is placed the coating of tin. Block tin is all the same, and it is from this that all tin is made.

R. F. Holterman said that coke tin was more likely to rust when standing empty, unless very carefully cleaned.

J. A. Green said that tin should be used for shipping honey for table use; for manufacturing purposes, oak barrels paraffined answered a good purpose.

James Heddon said it all depended upon circumstances.

Quite a number spoke of the peculiar characteristics honey has of absorbing moisture from wood. Soaking a barrel to make it hold honey only made matters worse. The wood should be thoroughly seasoned and hoops tightly driven.

A vote on the matter of vessels for shipping