

enson. I have found when liquifying honey after it has been granulated and strained that there comes a white scum on the top. Do what you will with that you can't get rid of it. Unless you skim it off it will stay there, and the purchaser very likely does not like to see it. You heat this honey and let it stand until it is half cold; take off this scum and then fill your glass vessels and you will have it as pure and nice on top as on the bottom. I don't think there is so much wax in it, although there might be a little, but it is an impossibility to get rid of that white scum unless you take it off after the honey is partly cooked.

Mr. Grosjean—I think it would be very easy for any person to convince themselves whether that was wax or not. If they took the bottom of the tank and strained that to see if the scum would form. If it doesn't do that it is not wax, because wax will always rise to the top the first time.

Mr. Smith—I would like to ask Mr. Dickenson if he uses this milk-strainer cloth, what size of strainer would be necessary to strain honey through as fast as you extract it?

Mr. Dickenson—Simply use more than one. About ten or twelve inches across. I have two different sizes. I have three strainers of milk-strainer wire, and I have other strainers a little bit coarser to catch the coarser wax or anything else there is. I extract on a platform, and as soon as my strainer clogs I remove it to the next can. I let the tap run just the same in the empty can till this strainer empties, and as soon as it strains out I move back, go right ahead till I put it all through. I never was stopped by having two cans going at the same time or using an extractor on two cans instead of one. I will admit if I was trying to run it through one strainer that it would block. I think in this discussion it is just as well to bear in mind that a honey house has something to

do with the situation. I think that if you have a honey house that is warm your honey will go through this strainer better than if it is a cool honey house or a cool day when extracting. I have never had any difficulty in getting my honey through milk-strainer wire. My strainer is like a sieve. I couldn't buy one, but I bought the wire and made one myself. The next one I got I got a man to make one like it. It is made of tin.

Mr. Deadman—There is one exception I take to that paper. Mr. Pettit used a wheelbarrow to take in his extracting combs. It is the practice of most of the bee-keepers to use a wheelbarrow. A wheelbarrow was never intended for that purpose. If you once used a wagon I don't think you would ever use a wheelbarrow again to take in your extracting combs. You can't tier them up in a wheelbarrow. You may take two supers or as many as the wheelbarrow will hold, but take a wagon and you can tier them up six feet high and have the box wide enough to hold two. This summer, in taking in our extracting combs, we put them two wide on the wagon and four deep; that is, eight supers at a time. Can you take anything more on a wheelbarrow?

Mr. Holtermann—I would like to ask Mr. Deadman whether that wagon would work upon uneven ground?

Mr. Deadman—On any ground. If you have uneven ground and have many supers on you need a person to hold them on. We have two helpers. One draws the wagon and the other holds them on; and the same thing taking out extracting combs. We have taken in ten supers at one load. The wagon draws easily on level ground. It costs about two dollars.

Mr. Pettit—What would one of those supers weigh?

Mr. Deadman—We can draw 500 lbs on the wagon in supers or any other way, and 1,000 lbs on a level road.