

would be a mistake and after talking the matter over I think he came to the same conclusion. The smaller cost a trifle more it is true, but as they are much easier to handle, especially should any honey granulate in them, that they are worth more than the difference. It goes without saying that we should take the honey out of them before this candying process is begun. I wonder how many there are in our ranks who have not left the honey a little too long in these and have had the bother of digging it out in order to put it into saleable shape? But apart from this it is not necessary nor advisable unless we have but a small quantity that we should have enough of these large cans to store all our honey. It is just here the difficulty lies. If we do not have it in these large cans until sold then what shall we put it into? We had not want it in barrels and find afterwards a buyer who must have it in 60 lb. tins. Nor do we want it in 10 lb. tins to find that it is required in 10 lb. pails. We will say nothing of bottling because it is a business by itself; unless it is this that anything less than 5 lbs. should go in bottles, these 5 pounds or more is better in tins. The usual thing for the larger pack- would be a tin holding 60 lbs.—I believe have would be better for most of us if I, and only held 50 lbs. There are very in ideal exceptional cases when this 60 lb. Not is not preferable to bbls., and ity would an order come for some in the e large your customer will find for put by reasons, the 60 lb. tin much and er. Wholesalers who bottle honey or the to prefer this size package but I oo lb. inclined to believe that it is be- 600 lb. e they do not know any better. ed, w my part so long as the honey is ing I have no objection to them that less it be I like something lighter es n handle) but once the honey is

granulated hard I want a smaller container. One that has a cover full size of the can, for unless one has some apparatus especially for the purpose it is too much work getting the honey out of them to suit me. I think we are standing in our own light in many instances when we ship in such to any except those who have facilities for conveniently getting the honey out of them. I have emptied a number of these 60 lb. tins recently and have a "conviction" that there is something much better. To make matters worse many of them leaked. I wish some one would rise and explain how to get granulated honey out of these when leaking on two sides. When leaking on one side only I place the opposite side on the stove and with the mouth projecting over the side. As fast as the honey liquifies it runs out into a vessel placed under. If there is much of a leak it will not do to put the can in water as I have found to my sorrow. The honey being so much heavier it will find its way into the water. It may surprise some when I say that I prefer a 10 lb. slip covered pail to any receptacle I have yet seen for honey after it is granulated. In the future, or until further notice, any honey I have no market in view for goes into 10 lb. pails. If an order comes for a 60 lb. tin I can send six of these with the assurance that the customer will be pleased rather than otherwise. They are so much nicer to handle and more useful when empty. In sending these you will be doing a favor rather than otherwise. You can fill an order for 60 lb. tins with 10 lb. pails but you can very seldom send a 60 lb. tin in the place of six 10 lb. pails. A 10 lb. pail of honey almost any family can buy, although where honey is expensive I find 5 lb. pails are in demand.