

A Visit to Chas. F. Muth & Son, Cincinnati, Ohio, U. S.

[Other Items by the Editor.]

The railroad journey to and from the St. Joseph convention was not a pleasant one. Much as I enjoy new country and meeting people who I know have interests in common, a trip over 2,000 miles, travelling night and day is not enjoyable when that trip has to be made by rail and alone. Within the last few weeks the Michigan Central has begun to run four trains a day into Brantford and four trains out connecting with the main line at Waterford, and they are now building the line through to Hamilton. It is to be in running order by January 5th to Hamilton, and the branches to Toronto and Welland will doubtless be built by the time the North American Bee-Keepers' Association meet in Toronto. When I left for St. Joseph, however, it was necessary to take the Michigan Central at Waterford, leaving Brantford at 8 a. m. Saturday, Oct. 6th. We passed through Detroit, Toledo and Columbus, reaching Cincinnati, O., about 11 p. m. the same night. Here I met, at the station, Mr. Chas. F. Muth, who is well known to bee-keepers in the United States and Canada, and with Mr. Muth and family I made my stay, and a very pleasant one, while in Cincinnati. Mr. Muth with a party was at the Toronto meeting of the International Bee-Keepers Association. Mr. Muth is a German who came to the United States when quite a young man. He has done business at the same stand for thirty-three years, and if he had not the reputation at large of being just and honorable in all his dealings, it would only be necessary to mention this fact. No man could conduct business for thirty-three years amongst old acquaintances and associates without sterling integrity, and when to that fact is added the one that Mr. Muth has established a large business, nothing more need be written. Mr. Muth deals in seeds, bee-keepers' supplies, honey and beeswax. He also sells large quantities of the Muth jar or bottle; the size used is 2 lb., 1 lb., ½ lb. and ¼ lb. His wholesale trade, aside from supplying bee-keepers and those who retail for table use, is with tobacconists, brewers, rectifiers, pork dealers, bakers, confectioners, and printers, the latter using the honey in a composition for printers' rollers.

That honey was being used extensively by these men in the United States I knew,

but the consumption in this direction exceeded all my expectation. In Canada some years ago I induced the Davis Pork Co., of Toronto, to use honey in the curing of pork. They were very successful and took small shipments regularly, but in an evil hour I induced them to buy a barrel of honey. This granulated before it was used and they thought the barrel was not pure honey and asked me take it back. I wrote them, very fully explaining granulation and what they should do, but to no effect. About a year after I met one of the firm personally, an old classmate of mine at Upper Canada College, and in the presence of a mutual friend, R. H. Smith, of St. Thomas, he was convinced, but as far as I know that break ended the honey cured bacon, hams, etc., for that firm, and the undertaking is open to some other firm of enterprise. I also know of several firms making honey jumbles and other sweet cake, who are using quite a quantity, but as yet I believe it is not as generally used as in the United States.

One peculiar and significant thing about those who have regularly used honey in the preparation of these various products is that they wish to keep it an absolute secret and for such a firm to hear that the honey dealer has mentioned their (the users') name to induce others to purchase, means that the dealer will get no more orders. This plainly shows that the value lies in the improved product, not in the fact that people know honey is used in the production. There is a very wide field for the use of honey, and here let me say, when that Saturday edition was brought out of the Toronto Globe, I tried to get those manufacturers who used honey in the preparation of their products to advertise in the same issue to that effect. I thought this would bring the value of their product before the consumer and it would also bring their name before the bee-keepers, but I failed. Perhaps they did not wish other manufacturers to know that they were using honey.

Sunday was spent largely as follows: We went in the morning to the Workhouse and saw the various arrangements there. We arranged to go in time for Divine service. In the afternoon we visited the House of Correction and reached there just in time for service. Here are found little children, and from that up to the age of 18 years. Here can be seen children who have no one to care for them; perhaps their parents are in the workhouse; and again those who are sentenced to the place for various offences. Friend Muth and I had a seat on the platform and quite a few citizens and visitors filled the side aisles leaving the