

The picture indicates the order and neatness characteristic of Mr. French's management throughout.

Care of Honey.

Seasonable Hints by Morley Pettit.

Every one aims, or should aim, at excellence in whatever he or she undertakes. The adage, "There is always room at the top," is true in every trade and profession. To this rule apiculture is no exception, and those devoted to the production of honey will excel by supplying the very best comb and extracted on the market. Extracted honey is judged by color, flavor, and specific gravity, or "thickness." In saying "color," we might say lack of color or transparency. This may be maintained by carefully excluding all darker varieties from the white. The other two qualities are secured by leaving it with the bees as long as possible or convenient. Some of our best men do not extract until the close of the honey-flow. By this, however, basswood and clover are not separated, and in opening hives after the close of the honey-flow, there is danger to the inexperienced of robbing.

As soon as possible after extracting put up the honey in the packages in which it is to be sold, leaving it exposed to the air as little as possible. Not that it will "work" or spoil, but it has great affinity for water, and the exposed surface soon becomes quite thin from contact with atmospheric moisture. Then, if left in a deep tin, holding, say 400 or 500 pounds, the thicker portions sink and the thinner rise until it becomes graded from very thick at the bottom to quite thin on top, and is difficult to secure a uniform sample without a great deal of stirring. Stirring, again hastens candying, and candied honey, although quite as good,

and by many preferred to, the liquid article, will not pour, and is much more difficult to dip into vessels for sale.

There is even yet some doubt among the uninitiated about the question of candied honey, many regarding it with suspicion. Impress upon all buyers the fact that candying, or becoming white and solid similar to lard, in cool or changeable weather, is a proof of purity, although in rare cases the best extracted honey, in its natural state, does not candy even under these conditions. To reliquify, set the can on wooden blocks in water over a slow fire. Remember that honey that has been slightly overheated has a burnt taste, is darkened in color, and will not candy again. On the other hand, if the granules are not all melted it candies again very soon. This suggests a point, in the case of extracting-combs, bearing on the subject. Before they are stored for winter have them thoroughly cleaned by the bees, so there may be no adhering honey to granulate and set the next season's honey candying early.

For the very reason that all honey becomes hard in cold weather, the best package for retailing is one having a wide, open top, to allow the honey to be dug out, and that may be heated in water if it is to be liquefied. Glass makes a very attractive package, as it shows up the transparency of the contents to good advantage. Although not quite the handsomest shapes, fruit sealers are the best sellers, as every housekeeper has use for them when empty. Less expensive and more convenient vessels are tin pails of 3-pound, 5-pound, and 10-pound capacity. They may be secured with slip covers for the home market, or self-sealing covers for shipment. The most popular pack-

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