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greens. Where salt will keep dry is a good place for honey. Few places are better than the kitchen cupboard. Up in a hot garret next the roof is a good place, and if it has had enough hot days there through the summer it will stand the freezing of winter; for under ordinary circumstances freezing cracks the combs and hastens granulation or candying.

Candied Honey—If honey be kept for any length of time, especially during cold weather, it has a tendency to change from its original beautiful liquid transparency to a white, semi-solid, granular condition; and when it is thus changed, bee-keepers call it "granulated" or "candied." Sometimes it is candied so solid that when in a barrel the head has to be taken off, and the honey removed by the spade. But its candied condition is not to be taken as an evidence against its genuineness or purity, but rather to the contrary, for the adulterated honeys are less liable to candy than those that are pure. Some prefer honey in the candied state; but the majority prefer liquid.

It is an easy matter to restore it to its former liquid condition. Simply keep it in hot water long enough, but not too hot. If heated above 160 degrees there is danger of spoiling the color and ruining the flavor. Remember that honey contains the most delicate of all flavors—that of the flowers from which it is taken. A good way is to set the vessel containing the honey inside another vessel containing hot water, not allowing the bottom of one to rest directly on the bottom of the other but putting a shingle or something of the kind between. Let it stand on the stove, but do not let the water boil. It may take half a day or longer to melt the honey. If the honey is set directly on the reservoir of a cook stove it will be all right in a few days. In time it will granulate.

Various Uses of Honey.

Aside from its use in an unchanged state as a direct accompaniment of bread or biscuit, honey is used by bakers in manufacturing some of their choicest wares. An advantage in using honey for anything in the line of cake is its keeping qualities. Even if the cake should become dry, close it up in a bread-can for a time and its freshness will return.

Honey is used in medicines, and is the base of many of the cough cures and salves. For candy, honey is far more wholesome than cane sugar.

Very many of the so-called honey cooking recipes are valueless, for when the ingredients are put together and made into a cake the result is simply vile. The recipes given below have been tested, and very one is guaranteed to be good. The honey-jumble recipe, for instance, is especially good, as is the honey-cake recipe by Maria Fraser.

Honey Cooking Recipes.

Honey-Gems—Two quarts flour, three tablespoonfuls melted lard, three-quarters pint honey, one-half pint molasses, four heaping teaspoonfuls brown sugar,

one and a half level one level teaspoonful pint of water, one-half tract vanilla.

Honey-Jumbles — three tablespoonfuls pint honey, one-quarter one and a half level one level teaspoonful pint water, one-half

These Jumbles, and ately preceding, are fr bakeries and confection scale, one firm in Witten tons of honey manufacture.

Honey-Cake or Cool or molasses—Two cup butter, four eggs cup buttermilk (n quart of flour, one soda or saleratus. If in a little more flour. fall. It does not want sugar cake. I use ver sure to use the same Be sure to mix the ho ter well together. richer if you like b cream instead of buter rather slow oven, as it To make the cookies, flour, so that they w without sticking to the of flavoring will do. orange peel mixed so very nice gingerbread.

Aikin's Honey-Cook extracted honey, one scant teaspoonful soda sired, flour to make a

Soft Honey-Cake—On cups honey, two eggs, (two, teaspoonfuls soda, ginger, one teaspoonfu cups flour.—Chalon Fo

Ginger Honey-Cake—one-half cup butter, (tablespoonful boiled cid