

In my locality the main, or hardest part of the work about extracted honey, has to be done right in the rush of harvest. Of course, enough combs and upper stories could be provided so that the extracting could be left until after the flow, but there are a good many difficulties about this besides the large expense and storage-room required. It is considerable work and expense to take care of and keep such a large number of combs free from moth worms during the large part of the time they are not in use. But this plan is prohibitive here, owing to the fact that most seasons our clover and basswood honey gets so thick after it is sealed that it is impossible to extract it—that is, the larger part of it does.

And, now I am going to mention something that to many may seem at least strange, if not hard to believe, which is, that, in many seasons here, weak colonies will not produce first-class extracted honey. This has been noticeable the last two seasons, which have been exceptionally cool and wet during part of the flow. I have, in my store-room at this writing, between 5000 and 6000 pounds of extracted clover honey from last season's crop. Some of this is so much inferior to the rest in flavor that I am selling it for $1\frac{1}{2}$ cents less a pound. It was all extracted at or about the same time, and the only cause of or reason for its being inferior is that it was taken from weak colonies. It was kept separate, for the difference, when extracting, was very noticeable. The honey in the combs taken from strong colonies, would be so thick that it was hard to throw it out. It was also hard to uncapped it, for the honey was so thick and waxy that the knife would gum up badly before the side of a comb was uncapped. But the honey in these combs from weak colonies was altogether differ-

ent, though they were left on the hives until well sealed. A knife would work on these combs all day without gumming up, and it took but a few turns in the extractor to throw the honey out, and while this honey was very thin, compared to the other, it was not sour, but it had a different and inferior flavor.

Now, another fact that may seem strange, is that this thin honey is now candied so solid and hard that it is almost impossible to dig it out of an open can, while the other is just beginning to granulate.

Although I am straying from my subject, there is another thing I would like to mention. Last season I did not order enough 60-lb. cans so I used a large number of round dairy or milk cans; these hold about 50 pounds, and I prefer them to the square cans for my retail trade, but as they have open tops and loose covers they do not answer to ship honey in.

I sent samples of this second-grade honey to many of my customers at a distance, and received a good many more orders than I expected, probably on account of its cheapness. In order to get it into shipping cans I had to heat it, and as I thought it did not have much fine flavor to lose or injure, I just set these cans in a large tank of boiling hot water, and kept the water at or near the boiling point until the honey was melted; and this treatment, instead of injuring its flavor, improved it greatly, according to my own taste, as well as a number of others to whom I gave samples of the two kinds. Afterwards I treated four cans of the best grade in the same way, in order the more easily to get it into shipping cans, and nearly, or quite, ruined it for table use; and I find that it is almost impossible for me to liquify this best grade slowly and carefully enough but what its flavor is injured.