

honey in the preparation of their products as a trade secret, and they will and have been known to purchase no more from those who mentioned the fact to rival manufactures to secure further trade. Amongst such men are confectioners, bakers, vinegar makers, liquor and beverage manufactures, tobacconists, and makers of printers rollers. Here is a vast field to work on, as yet almost untouched. Again how few are using as a table article honey, one of the most wholesome and pleasant of foods. The people could be educated and induced to use one thousand lbs. where they use one to-day. This can be done by judicious items constantly supplied to the press, it is a case of "keeping everlastingly at it brings success." Keep honey before the people, in the paper, in the stores, and at the table, and success is as certain as it is sure that daylight follows darkness.

We have before spoken of educating and inducing the public to use honey. Honey at present prices is an economic and valuable food, one which has a right to appear on the poor man's table, but during and since the days of ancient history it has been looked upon as delicious food and a delicacy, and a food looked upon in the light which honey is, will suffer very much from the suspicion of adulteration. Much that suspicion is unjust, it is in part owing to the finish and perfection of comb and extracted honey, the quantity produced, and ignorance about bee-keeping that the bee is gaining ground. We can get nothing more powerful and quicker in action in returning confidence than legislature making adulteration a severe offence. A copy of such an act upon the package, to spread the fact abroad that such an act exists will give confidence as nothing else can, and if needed will apply the blister which will correct any evil tendency. No, brother, a little, we do not think any one is justified in throwing the blame on overproduction. Take action or get your government to take action along the above lines and bee-keeping will have a new era of prosperity. Let the developement of markets

go hand in hand with the developement of bee-keeping.

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In the American Bee Journal, B. Taylor, Forestville, Minn., talks pretty plainly to E. Hasby, the father of the "Sugar Honey Doctrine." He writes:

Now Mr. Hasty I don't believe that when you invented the Famous Sugar Honey you intended any fraud or wrong. You just did not consider that it opened wide the door to fraud and deception, and came nearer to harmful results than any proposition suggested to bee-keepers. Some Minnesota bee-keepers said "Rascal!" when I attempted to excuse you, but I was moved by that charity that "thinketh no evil," reasoned most—but not all—of them out of it.

This is pretty plain talk even if dished up by a friend and in the most friendly manner and to a friend.

### All Honey Should be Thoroughly Ripened.

The nectar which bees collect from the flowers is thin and watery, and must be fully evaporated to make the best honey. This is why the bees do not at once cap over the cells after filling them with honey. They wait till evaporation is sufficient to make the honey of such thickness or 'body' that it is in no danger of souring or fermentation after being sealed. The bee-keeper should be equally wise and not extract the honey till it is capped over. This, of course, requires the extra labor of uncapping, and more, for it is easier to extract thin honey than to throw out that which has reached the proper consistency. Thus, there is always the temptation to extract unripe honey. I knew of a very recent case in point: A bee-keeper sold to a large consumer a can of honey, with the advice to leave the screw cover off, or the can might burst. This meant that the honey was likely to ferment, or, in other words, it was unripe honey and had been extracted too soon. Had the purchaser known the facts, he would have refused to purchase the article.

The Dadants, of Hamilton, Illinois, who have gained such a wide reputation for their extracted honey, never extract, I believe, until the honey is all capped over; and indeed I think they add storey after storey, and do not extract at all until the season is over. This means more labor and