

ering an agent for subduing the irascible temper of these little 'savages.'

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CARE AND MARKETING OF HONEY.

ALL products depend much for their marketable qualities on the care they receive and the appearance they present. Honey is now no exception to this rule. Like butter and cheese, it may be excellent in quality, but it must look attractive, in order to sell well. The inventive genius of bee-keepers has provided packages in a great variety of a highly tasteful and inviting character, so that there is no difficulty in getting honey to market in good shape. All that is needed is knowledge how to put up this product, and this is very easily acquired. A few hints on the subject will be given in this article.

Extracted honey requires only straining and exposure to the air for a short time in order to attain that state of ripeness in which it is ready to be put up for market. The best extractors have a strainer attached, so that the honey after being drawn off into barrels, cans, or tanks, needs nothing more than aeration, and that is simply a work of time. Packages must be selected according to the taste of the bee-keeper and his knowledge of the wants and preferences of customers. They are made of both glass and tin of all shapes and sizes, and when labelled with the nice pictorial labels of which there are now so many pretty designs, they look ornamental enough for a place in a royal palace.

The great drawback to the sale of honey in a liquid state is the popular fear of adulteration. It is undeniable that there has been a great deal of spurious honey put upon the market in this form, so that it is no wonder the public are somewhat shy of it. In the absence of any system of inspection as the result of which there might be a guarantee of purity, the bee-keeper who wishes to obtain a reputation for selling a genuine article should have the name of his apiary conspicuously printed on the label, together with a warranty of the purity of the honey offered for sale by him. Just as the names of certain creameries, cheese factories, and manufacturers of butter and cheese have become familiar among dealers, and command ready sale of their goods, so it would soon be with honey, and the known names would soon guarantee the unknown by giving them endorsement. Confederation and co-operation, wisely carried out, would, before very long, quell the public fears concerning adulteration which now depreciate the market value of extracted honey.

Comb honey, of course, demands a very different line of management. Instead of being, as of old, stored in surplus boxes of all sorts and sizes, and in the most higgledy-piggledy shape, it is now stored in clean and neat sections, each usually containing one or two pounds. The one-pound section is in most demand, and usually brings a cent or two more per pound. It is of about the right size for putting on the table and being all consumed at one meal; hence its popularity.

The first point to be attended to in managing these sections is to get the bees out of them when they are fully and finally completed. A close watch must be kept for finished cases of sections, as it is not well to leave them on the hive after they are ready for removal. The bees are apt to soil them by running over them and in the event of a sudden failure of the honey-flow they may be uncapped, and partially rifled of their contents. It is usually not difficult to eject the bees, if the proper course be taken. The smoker should be prepared with a full head of smoke, and as soon as the cover is removed from the section-case, let the bees be surprised and overwhelmed by a plentiful dose of it, given in several strong puffs. Most of the bees will run down into the section-case or hive below, and on the instant of their doing so, the full section box must be removed. The few adhering bees can be quickly ejected by a few puffs of smoke. If there be delay after giving the first heavy dose of smoke the bees will recover themselves, rush up into the section-case in great numbers, and to save what they can of their precious stores, proceed to uncup the cells, and load themselves with honey. Success in this operation mainly depends on the energy and celerity with which it is performed. Those who have all bee-keeping appliances in full blast will have a tent or screen-house into which the section-cases can be put until the bees leave them, but those who work on a small scale and with limited appliances, will not have this convenience, and by acting promptly, it can be done without. The cases must not be left here and there out-of-doors or robbing may set in, and then there will be "confusion worse confounded."

The bees ejected, cases of section-boxes can be stored in a suitable room until it is desired to market them. A suitable room is warm, airy, sweet, clean and dry. Never put comb honey into a cellar or other damp room, and let all exposure to foul odors be avoided, since honey contracts taint almost as easily as milk or butter. In preparing for market, the propolis or bee-glue should be carefully scraped off the section-boxes,