

ed by an outer tank made of copper, with a 3 inch space between the two for the water. This surrounding water is heated by a gas-stove of special design, which also acts as a support for the tank. The height of the water within the tank is registered outside at all times, and the amount can be increased by turning, on the water connection which is on the opposite side. Should the water supply become too great, a turn or two on a small wheel at the bottom of the tank on the left-hand side allows the water to escape into a drain, and it is thus carried away.

When the honey has been reconverted into the liquid state, and the register on the tank shows that the proper temperature (180 deg.) has been reached, or has been so for at least five or ten minutes, one of the assistants allows a quantity of the hot honey to run into a very large coffee pot, which is found to be an excellent article for the purpose on account of the large lip, which makes pouring without spilling an easy thing. He then proceeds to fill the empty glass jars ready at hand. Another assistant, supplied with corks and a mallet, takes the bottles as fast as they are filled, and hammers a cork into each. This method of inserting corks seems rather strange: for, to see him rain heavy blows upon the mouth of each bottle, makes one believe he possesses a wonderful amount of skill to hit the cork every time without breaking the bottle, but upon investigation the secret is found to be in the mallet, which is made of solid rubber; and any amount of hammering on the bottle would not break it. This mallet does its work well, for it puts the cork in squarely and rapidly, and has never been known to break a bottle. The corked bottle is then passed to Mr. W., who dips the same

in a preparation of melted rosin and beeswax, which gives the bottle a perfectly air-tight seal, and also a nice yellow cap, which is in perfect color-harmony with the light yellow honey, and last, but not least, this "cap" is cheap.

The bottles then pass to another assistant, who arranges them near a large block of ice in order that the caps will harden quickly, thereby preventing air-bubbles from working through the cap, which would leave a weak place in the corking and finally allow air to enter.

This part of the work is not yet perfected, as Mr. W. intends to have a track built, upon which a small carriage—constructed so as to hold about one dozen bottles in an inverted condition—will travel, and this carriage is to carry and hold the bottles over a tray of crushed ice. After the caps are hardened, the bottles are placed on shelves, and afterward properly labelled and ready for the traders, with a guarantee as to the purity of the contents and an assurance that no granulation will take place in the future.

The rapidity with which the work is done is really astonishing. Three experienced helpers can in three hours fill and seal 1,200 bottles. The success of this method may be seen from the fact that some honey put last summer had been kept on since bottling, and after passing through the present winter, is just as clear as it was the day it was put in, and not a single crate of granulated honey had to be replaced this winter. The whole operation described above of bottling honey is done right in Mr. W.'s large, roomy store, where customers and visitors are always welcome to witness the proceedings from beginning to end. This may be taken advantage of, and when you see a barrel of granulated honey

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