

The next thing is the flavor, which I have spoken about. The third is the body. We find that an excessively heavy-bodied honey is not nearly as desirable as the honey which will flow reasonably easy; that is, for extracted honey. The people want a honey that will pour out as a syrup. You take honey that sticks to the knife and you can't get it off—it is gluey in the mouth—you don't get half the flavor of it, and we find by using our very thin honeys we get a better blend than by keeping the honey thick. In other words, the blending is one of the fine arts of the marketing of extracted honey. In blending honeys and in preparing honeys for marketing, straining is one of the most essential things. That dark honey which I referred to came to me in cans. I bought it on a sample. The honeys that came were not up to the sample. I had sold it in lots, the bulk of it, eight and a half tons. The cans came right through and I turned them over to the drug house to which I had sold them. I got a telephone message from them to come in and see it. They had poured some of it from one of the cans into a graduate, and he says, "What do you think of that?" I said, "That is not what I rent to you?" He said, "It certainly is." Full of bees, dirt, wax, pieces of leaves—about everything you could think of. "Well," I said, "how are the rest of them?" "Well," he says, "that is as far as we wanted to go." I expressed my regrets, and I said, "I will take that off your hands as quick as I can get the express man here." I had the honey sent to my place, and every particle had to be strained. The man said he couldn't explain it. I said, "I can, very well." I cut out the bottom of one of the cans and sent it back. That can was eaten through in places by the acid of the honey that had worked on the tin from standing there for a year or two, nobody knows how long. The cans had been emptied of the honey and not scalded

out, and a little settled in the bottom, and gradually the bees got in at it and got stuck in it and died, and the dirt and dust got in, and when they came to pack up the new honey, they just rinsed the cans out, and from the amount of honey in there and the jarring from shipping the cans got loose, consequently when our customer got it there was trouble. It all had to be strained. I took it and strained it through the finest grade of cheesecloth, and I had to heat it up to about 115 or 120 to make ready for straining. With reference to the straining of honey, there is one little thing that may help you. With any large receptacle to strain into I take a hoop that will fit readily over the outside and fasten to that a sheet of one-inch chicken wire mesh, and then throw my strainer cloth over that, and you can fill it full and there is no danger of the strainer cloth ripping or slipping. That wire cloth will save a great deal of trouble.

I sent a lot of the honey back to him and he said that he was sorry, and sent on something else, and he said it was all right—it would be exactly as the sample and no complaint. It went into the hands of men without my inspection again, because the man is in excellent standing in New York, and I supposed he knew what he was doing. They called me again. There was a glass of honey full of little specks. Evidently that honey had only been strained through an ordinary wire cloth, which let through small particles like bits of bees' legs and particles of wax. That honey had all to be sent back to my place to be warmed and strained, and the cans cleaned and put back and shipped again. Needless to say, the shipper will have to pay the

When it comes to packages for wholesale sale, cans are the most desirable. If honey granulates it is easy to liquefy in the bottle; it is more convenient to handle, and the jobber can get rid of it more readily. Take the drug house I speak of. They bottle

great deal of honey for syrups and of that kind; it in the can. The pound can very got a 300-pound get something as they have got to granulates they special effort to see that the and that the bees because when the bees and dirt at the bottom, rinsed water won't think, are the bees throw away or though it is slight side, provided the can is sound. When it comes great trouble is the best honey the sense of being made very much porcelain top and a rubber band. The they can use the covers, and they the bottle each time are very prone to peak of cost on cents apiece. When most of your honey profits down material to start the same, if you have a trade that is made, adopt some bottle or package have your own these machine-made houses. When I go sent to an expert told him what I had honey and I said, that bottle; it will always; it will be says. I don't want