

# RE-LIQUEFYING HONEY

## HOW TO PREVENT GRANULATION.

The bottling of extracted honey for the wholesale and retail trade to supply a market which calls for and wants only extracted honey must necessarily be undertaken on a large scale, and one somewhat larger than most bee-keepers have been accustomed to battle with. Cincinnati, as many know, is a market for extracted honey from the small ten-cent bottle to the 500 lb. barrel shipped in by the carload, and bought by the manufacturer who uses a large quantity of the darker and inferior grades. Then comes the grocery trade, each store with its large or small display of various-sized bottles containing extracted honey of the best looks and the best flavor—the very cream of the bee-keepers' labor. This trade, although not as large as that of the manufacturer, is nevertheless a very important and delicate one; for, if the honey is granulated, it is looked upon with suspicion. A half containing glass jars filled with liquid honey, and one just below it with granulated honey of the same quality, the latter will stand untouched while the former is often sold at a price over.

This state of affairs has set Mr. C. W. Weber, a Cincinnati honey-merchant, to thinking; for to be continually replacing honey which granulates so quickly during cold weather, was a task almost impossible and not at all profitable. Mr. Weber follows a plan of putting up honey which he calls the new way of liquefying and bottling honey, which

is not only a success so far, after the most severe tests, but also allows the work to be done rapidly and to perfection. Through the kindness of Mr. W., who explained everything in detail, and allowed me to take several photographs, I will try to impart some of this interesting knowledge to bee-keepers.

This new (?) method is to some extent based on the same principle which our mothers and grandmothers have been practicing for years, and is now still in use, and probably will be through the present century and the next. We know how much care is taken at home, during preserving time, to have all jars and cans containing the preserved fruit very hot just before they are sealed airtight. Fruit put up in this way will keep for years, and the syrup will never show the slightest trace of granulation. Now, we may ask, why should not this method preserve honey in liquid form? Well as a matter of fact it does it in this case just as in the first. This is the foundation upon which Mr. W. bottles honey; and as most of the honey which comes to him is already granulated, his method must be worked on the wholesale plan; for, instead of working with quarts or gallons, he had to consider barrels at a time.

For this purpose a large tank was constructed, which holds one barrel of granulated honey at a time. This tank is an ingenious affair; in fact it is really two tanks in one. The inside, or honey-chamber, is surround-

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