

this should be considered. Honey can never remain in contact with tin without this acid acting on the metal. The percentage of formic acid varies. I have had samples of honey analyzed finding 100 per cent more in some samples than in others.

Inferior goods not only hinder the sale of similar goods but they injure the demand for a good article; one becomes an opponent to the other, one neutralizes the effect of the other and of this phase of the market we can say, "A house divided against itself cannot stand". As far as I know all or almost all of our northern honey has the peculiar characteristic of becoming solid, chrystalizing or as it is commonly called granulating. The more delicately flavored honey such as clover even in expert hands rarely goes through the process of liquifying without perceptible deterioration in its delicate flavor and aroma. This may be disputed by those of less sensitive palate yet remains true and will stand the test. None of us however are likely to deny that when the average retailer with little or no experience in this direction undertakes to liquify honey evil results are almost a foregone conclusion. It may be fairly good but too often the "bloom" has departed. That the change which honey undergoes by overheating is important the polariscope proves, long heated honey not granulating tends also to show that the nature is changed, its color, flavor and aroma as we know may also be lost. Perfectly grained honey is also a safe guard against adulteration. Under the circumstances a system of marketing extracted honey which would overcome the necessity of passing honey through the dangerous stage of liquifying would be an advantage.

In the production of honey we should guard against the mixing in

extracting of inferior and better grades of honey. In almost every case it results in a reduced total return of dollars. Second class honey should be sold as such and kept separate,

To intelligently produce and sell honey we must understand its nature. Honey is more than a sweet. Sole leather and beef steak with our present knowledge of chemistry are alike yet it would be a difficult matter to convince even a hungry man of this. Within the last two years Prof. Shutt of the Dominion Experimental Farm, Ottawa, Canada has discovered that the past methods of analyzing honey have been faulty we may reasonably believe that the stage of perfection has not yet been reached. Honey has in addition to water, saccharine matter and formic acid a volatile oil distilled by the blossom which secretes the nectar. The power of these essential oils can be best understood when we remember that in Eastern countries certain plants yield a honey which if consumed produces death. It is this oil volatile in its nature which partially gives honey its aroma. We detect this agency in the blossom, in the field, when we lean over the hive in manipulation, again as we extract and last but not least we know the delicious and often delicate flavors possessed by honey fresh from the hive. Is it desirable to retain as much as we can of this for table use. Assuredly. Why should we follow blindly the lead of those who have gone before and expose our extracted honey to the atmosphere thus losing what in my estimation is so desirable to deliver to the consumer?

There is still much to learn about the ripening process nectar undergoes in the hive. I see questions which solution require the joint action of the careful, expert and original thought