

subscribers, I should consider the propriety of asking him to give me directions, such as could be carried out by ordinary bee-keepers, for making from the best of granulated sugar, a syrup of a given density which shall be all glucose, but which shall contain nothing injurious to bees. I should also ask him to describe how people of ordinary intelligence could apply tests, such as would be necessary to show whether the desired change had been effected in the sugar or not. For such information a chemist, such as I refer to, might charge \$50, or possibly a \$100, but so many hundred dollars worth of bees would be saved, even in a single season, that the publisher would become at once a public benefactor. I throw out this hint in hope that some one may have sufficient public spirit to take the matter up, and place us all under obligations.

S. CORNIEL.

From Gleanings.

CARE OF COMB HONEY IN WINTER.

HOW MUCH DOES IT DETERIORATE IF PROPERLY CARED FOR ?

A GREAT many honey-producers seem to act on the belief that honey is a perishable product, which must be placed on the market as soon as possible after it is secured. Just as soon as the honey is taken from the hives or at least as soon as cold weather is at hand, they make haste to ship it to commission merchants in some of the large cities, or to crowd it upon grocerymen of their own neighborhood, far beyond their immediate needs. Various evils result from this. In the first place, the markets are often so overcrowded that prices are forced down below where they really belong and would remain if more wisdom had been shown in disposing of the product. As it is, these impatient and over-hasty sellers often fix the price for the remainder of the season, causing loss not only to themselves but to others. The offenders in this direction are usually the small producers; but many large producers are not exempt from the same charge.

An objection that is perhaps more serious to this careless way of disposing of a season's labor is the fact that honey usually deteriorates very rapidly after it leaves the producer's hands. Comb honey may be kept from one season until the next, unimpaired in quality, but it requires some care and a proper place for keeping it. The producer ought to be able to supply these, while it is too much to expect of the dealer. The average commission store is a very poor place for storing comb honey, and many grocery stores are not much better. It is almost needless to say to any

honey-producer, that honey should always be kept in as dry a place as possible, because in a damp place it soon absorbs moisture, and becomes thin and watery. The surface of comb honey "sweats," or becomes covered with drops of moisture, and the nice white comb becomes dark and unattractive, owing to the increase in bulk of the honey in the cells. Sometimes the caps of the cells even burst from this cause, and frequently the honey undergoes a partial fermentation, and loses much of its sweetness. The honey in unsealed cells and broken places becomes so thin that it runs almost as readily as water when the comb is turned on its side, daubing everything beneath.

All these results I have seen for myself. Once while making a tour of inspection among the commission houses of one of our large cities I came across a large lot of honey, the producer of which was known to me, and I knew that he had taken unusual pains that his honey might reach the commission merchant in the best condition possible. There it was, stored in a cellar which, with its damp, cold atmosphere, was of all places the most unsuited for the proper keeping of honey. At another place I found a large lot of honey in a room intended for the cold storage of butter and eggs. It was, (or, rather had been) an extra fine lot of honey, and the merchant was taking extra pains with it, as he supposed; but somehow, he said, it was not keeping well. No wonder. It was worth at least three cents a pound less than when it left the producer's hands. Some may see in this a reason why their honey sold for so much less than they expected.

This state of affairs may perhaps be somewhat improved by a little missionary work among commission men; but the producer must expect to bear the brunt of it himself. In the first place, honey should be prepared by a thorough ripening. This is best done by storing the honey in a room which may be heated to about 100°, and kept at that temperature as long as desired. An oil-stove will be found an excellent arrangement for heating the honey-closet, or, if the closet is small and the weather not very severe, an ordinary large-sized lamp will answer. Neither of these will require attention more than once or twice a day.

This ripening process should begin as soon as all the honey is removed from the hives and stored away, and continue for several weeks. By this means the honey is thoroughly ripened, and acquires that rich pleasant taste so often remarked as belonging to the honey which has been left in the hive for a long time. More than this the honey in all unsealed and broken cells is