

the honey is in the hands of the producer or bottler, it may be kept liquid for a long time in this way, but of course when sold it is generally subject to changes of temperature. Honey, either in the comb or extracted, should never be kept in a cool or damp place.

#### The Production of "Candied" Honey

Honeys of the average type, relatively free from nonsugars, such as that made from alfalfa, soon granulate solid and are sometimes sold in bricks. Granulation may be hastened by changes of temperature and by stirring. If it is desired to have a can of honey granulate rapidly, it may be carried from a warm room outdoors in winter and back again at intervals of a day or two for a couple of weeks. If this is accompanied with occasional stirring when granulation first begins, the whole can will soon be a solid cake. Honey may also be poured into smaller receptacles, such as waterproof pasteboard carriers or oyster pails, and allowed to crystallize in the package in which it is to be sold. If allowed to granulate solid in a large tin can, the tin may be cut away and the honey cut into bricks with fine wire in the way that prints of butter are sometimes prepared.

A market for "honey bricks" must generally be built up locally, for as yet the general public has not learned to look for honey in such shape. The cost of the package is less than that of bottles, and the granulated honey is by some considered superior for table use to liquid honey. Several bee-keepers have used this method with success, and claim that it gives great satisfaction to their customers.

#### Honey Types

It is well known that honeys from different plants vary considerably in taste, color, granulation, etc. The taste and color are given to honey by the plants

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from which the nectar is derived. Granulation may be considered as a property of all honeys, or rather of the dextrose contained in all of them, and, from a study of the chemical composition of many samples, it seems probable that all honeys would crystallize were it not for the fact that some of them contain an excess of either non-crystallizable levulose or dextrin, gums and other nonsugars. The following table will make this point clear:

- I. Normal honey (from nectaries of flowers).
  1. High purity (high in sugars, relatively low in dextrin, gums and other nonsugars).
    - A. Levulose type, e. g., mangrove, tupelo, sage.
    - B. Average type.
      - a. High in sucrose, e. g., alfalfa.
      - b. Low in sucrose, e. g., buckwheat.

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