

COMPOSITION OF HONEY OF VARIOUS COUNTRIES.

	English.	Welsh.	Normandy.	Germany.	Greek.	Lisbon.	Jamaica.	California.	Mexican.
Water expelled at 100°	19.10	16.40	15.50	19.11	19.80	18.80	19.46	17.90	18.47
Water expelled at a much higher temperature and loss	7.60	6.56	4.95	11.00	7.80	6.66	7.58	8.13	10.03
Levulose	36.6	37.20	36.88	33.14	40.00	37.26	33.19	37.85	35.96
Dextrose	37.50	39.70	42.50	36.58	32.20	34.96	35.21	36.01	38.47
Cane Sugar?	doubt full					1.20	2.20		doubt full
Wax. Pollen and insoluble matter	trace.	trace.	trace.	trace.	.05	1.90 nearly	2.10	trace.	trace.
Ash	.15	.14	.17	.17	.15	.14	.26	.11	.07

"The one given is not an exhaustive analysis, however; for in addition to what is given, honey contains minute organic acids, alkaloidal and bitter principles, possibly derived from the pollen; small quantities of mineral matter, and invariably minute quantities of alcohol (Blythe), all of which are included in the two last horizontal columns of the table; but suffices to show that 75 to 80 per cent. of extracted honey is saccharine matter or sugar.

"West India molasses contains but 67 per cent. of cane and fruit sugar combined; treacle, 69 per cent.; golden syrup, 72 per cent.; and beet-sugar molasses, 47 per cent. Thus we see good honey contains 8 per cent. more sugar than the best syrup in the market, and nearly twice as much as some of the molasses sold in our grocery stores.

MANAGEMENT FOR EXTRACTED HONEY.

"Having glanced at the source and composition of extracted honey, it will now be in order to say something on the management, passing over the *modus operandi*, by which it is produced, as I take it there are few of my readers unacquainted with this.

If honey be left in the hive until the combs are sealed over before extracting, its subsequent treatment is quite simple. All that will be required to preserve it in good form, will be to keep it in a dry warm room. If stored in a damp place and left unsealed, it will deteriorate in quality, from the absorption of moisture for which it has a great affinity, and will lose much of that rosy consistency which is a characteristic of good honey.

If extracted while yet uncapped or only partially sealed over, it will probably be in what is known as an "unripe" state, and must be cured, or else it will be liable to ferment,

which greatly impairs its quality, and almost destroys its food value.

RIPENING EXTRACTED HONEY.

The unripeness of honey consists mainly in its holding in suspension an undue proportion of water. The removal or expulsion of this excess of water, constitutes the process of ripening. The simplest and readiest way to effect this is to heat the honey in a water bath, until the excess of water be driven off in the form of vapor. This treatment is believed by some to impair its aroma and injure its flavor. My own experience has taught me that there is more importance attached to this notion than it deserves.

It is by means of evaporation—in virtue of which vapor passes imperceptibly from a liquid when exposed to the air—that the process of curing is generally carried on. The rate at which evaporation takes place, depends upon the temperature. In a low temperature the air soon reaches the point of saturation, beyond which it is incapable of taking up moisture or holding it in suspension; hence, the higher the temperature, and the greater the surface exposed, the more rapid will the evaporation of water from the honey be.

Many bee-keepers have devised shallow troughs over which they slowly run their honey to facilitate the work of curing. Whatever the means employed it should be borne in mind that high temperature is necessary to rapid ripening.

There is still another method of ripening honey, that I have myself practiced with success. This may be denominated the "gravitation" method. It consist in storing honey in deep tanks (mine hold from five to seven hundred pounds each, and are about equal in diameter to that of a large sized extractor can). If these be placed in a warm room in summer (better still, a