

and odorous matters and pollen. The proportion of crystallizable sugar increases with the age of the honey, so as to give it in time a granular character. The best and newest honey is a clear fluid contained in a white comb, while older honey is of a yellowish and even reddish tint.

ITS EARLY HISTORY.

From the remotest times honey has been employed as an article of food; and to the ancients, who were unacquainted with sugar, it was of more importance than it is now. "A land flowing with milk and honey offered the highest conceivable advantages to the oriental mind.

MEDICINAL RELATIONS.

Taken in moderate quantity, honey is nutritive and laxative, but dyspeptic persons often find that it aggravates their symptoms. Its therapeutic action is probably not very great, but it is employed with advantage to flavor and give a demulcent character to various drinks or mixtures prescribed for allaying coughs; and in the form of oxymel, which is usually prepared by mixing honey, acetic acid and water, it is frequently added to gargles, or mixed with barley water, so as to form an agreeable cooling drink in febrile or inflammatory affections, or given as an expectorant in coughs or colds.

ITS MENTION BY GREAT WRITERS.

It should be mentioned that honey occasionally possesses very deleterious properties. Xenophon, in his history of the retreat of the Ten Thousand, describes the honey of Trebizond as having produced the effect of temporary madness, or rather drunkenness, on the whole army, who ate of it. A Mr Abbot writes from Trebizond, in 1833, that he has himself witnessed that the effects of this honey are still precisely the same as those which Xenophon describes, and he adopts the views propounded by Tournefort, in 1704 that the poisonous properties are consequent on the bees extracting the honey from the *Azalea Nontica*. Many other instances of poisonous honey are on record.

COMMERCIAL IMPORTANCE.

Honey, although not of much importance commercially as it was before sugar became so large an importation, is nevertheless exported abroad in large quantities, which in addition to the home consumption shows that it is still largely in demand.

GENERAL REMARKS.

The French is very fine, and is used chiefly for domestic and medicinal purposes. The Greek is the finest, and is used only as a table delicacy; most of the other kinds are inferior, and except-

ing some portions which is used by tobacco manufacturers, to give a spurious sweetness to tobacco, it is difficult to account for the consumption of so large a quantity.

ADULTERATION OF HONEY.

Probably comb honey never was nor never will be adulterated. But the fact is potent to every producer of extracted or strained honey, who offers his product to the trade in our cities and larger villages, that the great hinderance to selling extracted honey is the hard repute honey in liquid form put up in jars or tumblers or in any way except in the comb, has acquired from adulteration. Americans do not care for extracted honey. They prefer the natural or comb honey. Most wholesale dealers are honest men, no doubt, but that there are some who are not, is plain. A dealer in New Jersey was convicted of selling adulterated honey and fined \$50 therefor. The great majority of producers are honest men, no doubt, but there is a trace of moral turpitude still lingering in the ranks of bee keepers which belies them amazingly. It is as not long ago that a prominent honey producer accused another of putting upon the market only adulterated honey. The fact is, producers, grocers and customers look with suspicion upon honey put up in any form except the "original packages" by the bees themselves. It is probable that the evil of adulteration is not so much practised as formerly. Consumers are becoming better informed and educating the local markets to discriminate between a pure article of honey and an adulteration. When there is no market for the goods, adulteration will cease, because it will not pay. The producer who sells in the local markets should practice wise discrimination in putting his extracted honey on the market, until he has established his reputation with the custom; the bare fact that the grocer believes in him will not always avail. There are many grades of honey and only two or three at most in a season which is safe to place upon an untried market. After one's trade and reputation is established, his word either from his label, or from his personal utterances, will be taken in good faith. That which the producer may deem the nicest flavor in honey is not always concided in by the customer. Many people have many tastes, hence, when one has established a trade he can sell the various grades of honey, and no one, but few at least, will find fault and accuse him of adulteration.

One of the most common materials used for that purpose is flour; samples of honey have also been found adulterated with gelatine; the latter cannot so easily be detected, as there is