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What's What When Buying Honey
By ROSE STORM

The king was in the counting room,
Counting out his money,
The queen was in the parlor,
Eating bread and honey.

In these days when we count our money twice before each purchase, honey seems a luxury, but did you know that at 30 to 35 cents per pound, it is more economical than any meat except pork chops? And did you know that the number of its energy calories exceeds those of any other food except dates? When we look at honey in this light, is the purchase of it really such an extravagance?

Did you know that from the time Jacob sent the honey as a royal offering until about 1856, it was the only form of sweetening in common use? Sugar has been discovered before this time but was not extensively used by the cooks over the country. In the foreign homes it has not yet become the substitute for honey that it has become in America.

All markets, especially those in the smaller towns, sell any and all grades of honey, many for practically the same price, so while buying, every housewife would do well to know the grades of honey and insure herself against stained, infected or adulterated honey.

Commercially, honey is divided into three classes, fancy, No. 1 and No. 2. The Colorado Exchange makes these specifications:

Fancy:
1. Sections well filled and combs attached on all sides.
2. Not to weigh less than 12 1-2 ounces.
3. Cappings white or nearly white.
4. Combs not projecting beyond the frame.
5. Sections to be well cleaned.

No. 1:
1. Comb not projecting beyond the frame.
2. Entirely capped.
3. Weight not more than 12 ounces nor less than 11 ounces.
4. Sections well cleaned.
5. Stamp on every section.

No. 2:
1. Sections entirely capped except not more than 50 cells next to frame.
2. Uncapped cells must have honey in them.
3. Weight not more than 12 ounces and not less than 11 ounces.

The dark cappings, which are the tops of the cells, and discolored sections are caused by the bees walking over them with dirty feet and leaving in their wake harmful bacteria and disease germs. Second hand cases are exposed to the same dangers and the efficient marketeer will make sure that her honey is minus these harmful qualities.

Many housewives object to honey because it granulates easily, tho this is a certain test of purity, for the water, such as there would be in the honey were adulterated with syrup, would prevent granulation. But granulation may be either prevented or cured. In the case of comb honey, if the granulation occurs there is nothing to do but use it in that state. However, if comb honey is stored in a warm place where the temperature remains fairly constant there is little danger of granulation.

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