

3d. *Insertion of the Bud.*—Having treated so fully of the manner of preparing and inserting the buds in the article on budding, nothing farther need be said on these points here.

In free stocks the bud should be inserted within three or four inches of the ground.

In some parts of the west, Wisconsin, Illinois, and some other places, certain rapid, late-growing, and rather tender varieties are liable to be winter-killed if budded close to the ground, probably by the sudden thawing of that part caused by the refraction of heat from the ground. In view of such a difficulty, it may be well enough to bud high up, but, as a general thing, low budding makes the best trees. All dwarf stocks should be budded as close to the surface of the ground as it is possible, and even some of the earth may be removed and put back when the budding is done. The necessity for this lies in the fact that all dwarf stocks should be wholly below the ground when finally planted out in the garden or orchard.

4th. *Untying the Buds.*—In ten days or a fortnight after the buds are inserted, they should be examined, and such as have failed may be added again if the stocks continue to grow. In some cases it may be necessary, and particularly with cherries, to loosen the buds and tie them over again, as rapid growth will cause the string to cut the bark before the bud has completely united, or is fit to be untied. This seldom occurs, however; as a general thing, the strings may be removed in three weeks to a month after budding; and they should never be left on over the winter, as moisture lodges around them to the detriment of the bud. As soon as the budding is done, the ground should be worked over with the cultivator or forked spade. The next season's management of stocks too small for budding consists simply in keeping the soil even and mellow, and in guarding against the attacks of insects. J. F.

## Domestic.

### Directions for Preserving Fruits, &c.

*From the Wisconsin Farmer.*

The following recipes originally accompanied the thirty varieties of first-premium preserves and jellies exhibited by Mrs. H. W. Hayes, of Elmira, who is particularly skilled in the preparation of all sorts of delicacies for the table. The specimens in question were as fine as any ever saw, and commanded the admiration of who inspected them.

*To preserve Apples.*—Pare, and core, and cut them in halves or quarters, (whole if preferred;) take as many pounds of the best white sugar as there are pounds of fruit; put a teacup of water to each pound; when it is dissolved, set it over the fire, and when boiling hot put in the fruit, and let it boil gently until it is clear and the syrup thick; take the fruit with a skimmer on to flat dishes, spread

it to cool, then put it in pots or jars, and pour the jelly over. Lemons boiled tender in water and sliced thin may be boiled with the water.

*Crab-Apple.*—The same as apple.

*Pear.*—Take the pears and set them over the fire in a kettle with water to cover them; let them simmer until they will yield to the pressure of the finger; then with a skimmer take them into cold water; pare them; then make a syrup of a pound of sugar for each pound of sugar when it is boiling hot, pour it over the pears, and let it stand until the next day, when drain it off, make it boiling hot and again pour it over; after a day or two, put the fruit in the syrup, over the fire, and boil it gently until it is clear; then take it into the jars; boil the syrup thick, and pour it over the fruit.

*Strawberry.*—To two pounds of strawberries add two pounds of powdered sugar, and put them in a preserving kettle, over a slow fire till the sugar is melted; then boil them about twenty minutes, and put the fruit in jars boiling hot.

*Currant.*—Take ripe currants, free from stems; weigh them, and take the same weight of sugar, with sufficient water to dissolve the sugar, make a syrup and boil until clear; then turn it over the fruit; let it remain one night; then set it over the fire and boil gently until they are cooked and clear; then with a skimmer put the fruit into the jars; boil the syrup until rich and thick; then pour over the fruit in the jars.

*Peach.*—Pare the peaches, weigh them, and take the same weight of sugar; boil the syrup until it is clear, then turn it over the fruit; let it remain for one night, then take out the fruit upon flat dishes; boil the syrup again, and pour it over the fruit in the jars; again pour off the syrup and boil it—this to be repeated for four successive days—the jars not to be closed until the whole is thoroughly cold.

*JELLIES.*—The directions are nearly similar for all kinds of fruit. Express the juice from the fruit, weigh it, and add the same weight of sugar; boil it to the consistency of jelly, (the time varies for the different kinds of fruit;) then put it in glasses, let it remain until perfectly cold, when seal up.

*Plum.*—Directions the same, except that the fruit should be cooked up with the sugar; then skim out the fruit; strain and boil the remainder until it is jelly.

*Apple.*—Stew up the fruit, then strain the juice, add the same weight of sugar and boil until jelly; flavour with slices of fresh lemon.

*Raspberry Jam.*—Weigh the fruit and add three quarters of the weight of sugar; put the fruit into a preserving pan, boil, and break it; stir constantly and let it simmer half an hour.

*GLEN COTTAGE CAKE.*—Two cups sugar; one of butter; four of flour; one-half of sweet milk; one-half of cream; the whites of five eggs; one teaspoonful of soda; one of cream tartar. Excellent.