

PRESERVING HERBS. The following information for drying and putting away Pot and Sweet Herbs, we think will be acceptable to many of our Canadian friends.

All vegetables are in the highest state of perfection and fullest of juice and flavor, just before they begin to flower; the first and last crop having neither the fine flavor nor the perfume of those which are gathered in the height of the season, that is, when the greater part of the crop of each species is ripe. Take care that they are gathered in a dry day, by which means they will have a better colour when dried. Cleanse your herbs well from dirt and dust; cut off the roots, separate the bunches into smaller ones, and dry them by the heat of the stove. There can be no doubt of the propriety of drying herbs, &c. hastily by the means of artificial heat, rather than by the heat of the sun. In the application of artificial heat, the only caution requisite is to avoid burning; and of this a sufficient test is afforded by the preservation of the colour. The common custom is when they are perfectly dried, to put them into bags and lay them in a dry place; but the best way to preserve the flavor of the aromatic plants, is to pick off the leaves as soon as they are dried, and to pulverize and pass them through a sieve and keep them in well stopped bottles.