

## General Science and Miscellany.

### PRESERVING FRUITS.

The *Horticulturist* contains the following mode of preserving fruits, which may be of use to housekeepers:—

"Send to your tinsmith and get a sufficient number of tin canisters, very carefully and tightly made. They should be of uniform size; and the shape preferred here is seven inches high by five in diameter—uniform cylinders.

"Select the fairest fruit—peaches, strawberries, or what you please. It should be just ripe, but not past the mature stage. Fill the canisters, place the tin lids on their tops, and solder them very carefully. Only a small hole, the size of a pin, should be left for the escape of air.

"The next point is to drive the air out of the canisters of fruit, to prevent its decay. In order to do this, take a broad boiler-pan, with a flat bottom, place the canisters in it and fill it with boiling water within about three-fourths of an inch of the tops of the canisters. The boiler being over a gentle fire, the water should now be made to boil. This will drive the air in each canister through the small hole left in the top, as soon as the temperature approaches 208; and in order to know precisely when it is all expelled, you must drop a few drops of water upon this hole. When the bubbles of air cease rising through these drops of water, the air is all expelled, and then you may pass a dry cloth over the hole, and let a drop of solder fall upon it. This seals the canister up hermetically, so that the fruit will remain unchanged for a couple of years or longer. The immersion of the cans in the boiling water does not impart the slightest taste of their having been cooked to the fruit."

"The canisters of fruit should be left in a cool place. When wanted for use, unsolder the tops with a hot iron, and the fresh fruit is ready,—having been perfectly preserved without the aid of sugar or brandy. Yours, W."

### NEW MODE OF MAKING COFFEE.

Choose the coffee of a very nice brown color, but not black [which would denote that it was burnt, and impart a bitter flavor]; grind it at home, if possible, as you may then depend upon the quality; if ground in any quantity, keep it in a jar hermetically sealed. To make a pint, put two ounces into a stewpan, or small iron or tin saucepan, which set dry upon a moderate fire, stirring the coffee round with a wooden spoon continually, until it is quite hot through, but not in the least burnt. Should the fire be very fierce, warm it by degrees taking it off every now and then, until hot, (which would not be more than two minutes,) when pour over it a pint of boiling water, cover close, and let it stand by the side of the fire, [but not boil,] for five minutes, when strain it through a cloth, or a piece of thick gauze; rinse out the stewpan, pour the coffee [which will be quite clear] back into it, place it upon the fire, and, when nearly boiling serve with hot milk, if for break-

fast, but with a drop of cold milk or cream, if for dinner.

The foregoing proportions would make coffee good enough for any person; but more or less coffee could be used if required. The cloth through which it is passed should be immediately washed and put by for the next occasion. A hundred cups of coffee could be made as here directed, in half an hour, by procuring a pan sufficiently large, and using the proper proportions of coffee and water, passing it afterwards through a large cloth or jelly-bag.—*Soyer's Modern Housewife.*

### THE OHIO KETCHUP.

The Buckeyes are in the habit of making a certain kind of ketchup which I have found no where else, and have, therefore, taken the liberty to call it "The Ohio Ketchup." It is an article that should be found in every household. You must pardon me for not attempting to give you an idea of its deliciousness, because my pen cannot do justice to the subject. The season will soon be here when this "happy combination of vegetables" can very easily be made. I will therefore transcribe the receipt for the benefit of your readers: Take about three dozen full grown cucumbers, and eight white onions. Peel the cucumbers and onions, then chop them as finely as possible, then sprinkle upon them three-quarters of a pint of fine table salt; then put the whole into a sieve and let it drain for eight hours; then take a tea cup full of mustard seed, half a cup of ground black pepper, and mix these well with the cucumbers and onions; then put the whole into a stone jar and fill it up with the strongest vinegar; close it up tightly. In three days it will be fit for use, and will keep for years.

Let all your readers give the Ohio Ketchup a fair trial, and you and I will receive sixty thousand thanks for letting them into the secret of making it.—*Dollar Newspaper.*

**TO USE COLD PUDDING.**—If you have a large piece of boiled pudding left after dinner, such as plum pudding, Indian pudding, or batter pudding, and you wish to cook it next day, tie it up in a cloth, and put it into a pot of boiling water, and keep it boiling hard for half an hour or more. It will be found as good as on the first day, and perhaps rather better: and it will be far more palatable, as well as more wholesome than if sliced, fried, or boiled. Eat it with the same sauce as on the preceding day.

**CUSTARD WITHOUT EGGS.**—One quart of new milk, four tablespoonfuls of flour, two of sugar. Season with nutmeg or cinnamon, and add salt to your liking. The milk should be placed over a quick fire, and when at a boiling point, the flour should be added, being previously stirred up in cold milk. As soon as thoroughly scalded, add the sugar, spices and salt. This is an excellent dish, and deservedly prized by every one who has tried it.

**KEEPING FRESH BEEF.**—Combe says the ribs will keep longest, or five or six days in summer, the middle of the loin next, the rump next, the round next, and the brisket the worst, which will not keep longer than three days in summer,