

Peaches are dried in the same way as green gages. They also make a delicious wet preserve.

CRANBERRIES.

The low-bush cranberry is not to be found about your clearings, or in the woods : it is peculiar to low sandy marshes, near lakes and river-flats. The Indians are the cranberry gatherers : they will trade them away for old clothes, pork or flour. This fruit is sometimes met with in stores ; but it is of rare occurrence now : formerly we used to procure them without difficulty. The fruit is, when ripe, of a dark purplish red ; smooth and shining ; the size of a champagne gooseberry ; oblong in form. I have never seen the plants growing, but have a dried specimen of the blossom and leaves : they are very delicate and elegant, and must be beautiful either in flower or fruit, seen covering large extents of ground known as cranberry marshes.— At Buckhorn-lake, one of the chain of small lakes to the northwest of Peterboro', they abound ; and at the back of Kingston, there is a large cranberry marsh of great extent. It is in such localities that the cranberry in its native state is to be looked for. The cranberry will keep a long time just spread out upon the dry floor of a room, and can be used as required, or put into jars or barrels in cold water. This fruit is now cultivated to some extent in the United States : directions for the culture are given in "The Genesee Farmer," published in Rochester at one dollar per annum.

CRANBERRY SAUCE.

A quart of the ripe picked berries, stewed with as much water as will keep them from drying to the pan, closely covered : a pound of soft sugar must be added when the fruit is burst ; boil half an hour after you add the sugar, and stir them well. When quite stewed enough, pour them into a basin or mould : when cold they will be jellied so as to turn out whole in the form of the mould.

This jam is usually served with roasted venison, mutton and beef. It makes rich open-tarts, or can be served at tea-table in glass plates, to eat with bread.

The Indians attribute great medicinal virtues to the cranberry, either cooked or raw : in the uncooked state the berry is harsh and very astringent : they use it in dysentery, and also in applications as a poultice to wounds and inflammatory tumours, with great effect.

HIGH-BUSH CRANBERRY.

This ornamental shrub, which is the single guelder-rose, is found in all damp soil near lakes, and creeks, and rivers : it is very showy in blossom, and most lovely to behold in fruit ; it bears transplantation into gardens and shrubberies, but a low and shady situation suits its habits best, and in this only it will thrive and bear fruit to per-