your fruit-jar remain till the fruit is soft; remove all the stones that you can find; measure your pulp into a preserving pan, and to every six pints of fruit add four pounds of good soft sugar; break some of the stones, and add the kernels to the fruit; boil all up for nearly an hour, and put by in jars; cover when cold with papers dipped in white of egg.

ANOTHER WAY.

To each pound of fruit, either blue, green or red plums, add a pound of sugar: boil till the fruit begins to sink, and the juice looks thick and ropy. Some open the fruit with a sharp-knife, and remove the stone, before boiling; but many do not take that trouble, but allow somewhat less sugar.

There is not a finer preserve, or one that keeps better, than plum jam: it may be made with maple-sugar, or the plums boiled in molasses.

For Dried Plums see that article. The red plum will not answer so well for drying, being too acid and juicy.

I recommend the emigrant to bring out stones of all varieties; even the hedge-bullace and damson, which are not found here, and would thrive well.

PEACHES. *

This delightful fruit cannot be grown in every part of the Province. The Peach orchards begin to be cultivated westward of Toronto, where all kinds of fruit grow and flourish, the climate being warmer, and the winters not so long or so severe. With the culture of the peach I have had no experience; but there are many excellent directions given in a charming work, published in Rochester, entitled "The Horticulturist," a magazine on rural art and rural taste, † in which the cultivation of the Peach is much attended to. To any one who can afford to buy it, this beautifully embellished work would afford much excellent information on the cultivation of fruit and flowers: it comes out monthly. It is to be regretted that so few plain practical gardening-books have as yet been published in Canada, devoted to vegetable and fruit culture, suited expressly for the climate and soil of Canada.

Ripe peaches are brought over during the shason, from the States, in large quantities: they sell high, and are often in bad order. By and by, I trust that Western Canada will supply the home market.—

^{*} The Peach has been improperly introduced here, among the Wild Fruits of Canada.—EDITOR.

[†] The price of this work is two dollars per annum, the uncoloured, and four dollars the coloured numbers.