

Grape Preserves.—Place the skins and pulp of grapes (after removing the seeds) in a kettle, and cook with a little water till tender, then add sugar pound for pound and keep just at scalding heat for fifteen minutes. If allowed to boil the skins will become tough. Seal hot in pint or quart cans. The kettle should be covered while the skins and pulp are cooking.

Grape Sauce.—Ripe, freshly gathered grapes make a very delicate table sauce by removing the skins and sprinkling the pulp liberally with powdered sugar.

Sacramental Wine.—Cook stemmed grapes with a very little water till the seeds separate. Press through a thick cloth, then for every ten pounds add three pounds of granulated sugar. Heat till it boils, bottle and seal. This quantity makes one gallon.

Grapes for long keeping should not be over-ripe. Let them lie in baskets undisturbed two or three days. Remove with a pair of scissors all green or imperfect grapes and any that are in the least loosened from the stems. Line the bottom and sides of paper and shallow wooden boxes with any paper except newspaper; put in loosely a layer of grapes, cover with paper, then a layer of grapes, till the box is full. Cover and keep in a moderately dry place till there is no danger of frost.

Most cellars are too damp to store grapes. If kept too dry the grapes will shrivel. Examine occasionally and remove all imperfect or decayed grapes. I have kept them in this way till April, placing them in a cold room and covering with blankets in freezing weather.—American Agriculturist.

Fruits in New York in early June.—Large and bright purple-black cherries, from California, cost at retail twenty-five cents a pound, while immense cherries known as Centennial, almost equal in size to the apricots now coming from that State, cost forty cents. This showy variety is a California seedling fruited for the first time in 1876. It is of an amber color, freely splashed with dark crimson. Its meaty flesh is remarkably sweet, and of excellent flavor, and while the fruit is juicy it has the good market qualities of keeping well, and of carrying in good order. The best of several small lots of cherries from North Carolina compare unfavorably with those from California, the highest price for these being twenty cents a pound. California peaches have already been seen here in small advance lots, a box containing eighty fruits selling for \$4 at wholesale. Huckleberries from North Carolina are quite plentiful, and of fair quality for the time of the year; the best bring twenty-five cents a quart. A few native plums and some peaches came from Georgia last week, but were not sufficiently ripe to bring good prices. Musk melons are coming from Florida, but very few of them are of the best quality. Except occasional lots of Russets from the interior of New York State, no more apples are likely to arrive. The barrel stock on hand is being divided into baskets holding something more than half a bushel. Ben Davis is the latest red apple offered.—Garden and Forest.