

boiling water on them : let them lie in it a minute ; then rub them in a coarse clean dry cloth on the table : this will remove, or soften the spines so that their roughness will be taken away : make into pies, and sweeten with maple-sugar or molasses.

To make either the unripe or ripe gooseberries into jam, boil them down till soft, in a water-bath first, closely covered : when quite soft, add half a pound of sugar to each pint of fruit, and boil one hour longer. Some allow to eight pints of fruit, six pounds of sugar.

RASPBERRIES.

This fruit is most abundant in Canada where a clearing has once been made. The birds sow the seeds. The raspberry seems to follow the steps of the settler, and springs up in his path as if to supply the fruit which is so needful to his health and comfort. Ripening in July, the raspberry affords a constant and daily supply for his table, till the beginning of September. Large quantities of this fruit are sold in the towns by the bush-settlers' wives and children, who get from 4d. to 5d. a quart for the berries.

A dish of raspberries and milk, with sugar, or a pie, gives many an emigrant family a supper. The black raspberry makes the best pie, and this fruit dries better than the red, as it is sweeter and richer in quality : it can be greatly improved by culture.

Raspberry vinegar, too, is a cheap luxury to those who have home-made vinegar and home-made sugar.

RASPBERRY VINEGAR.

To every quart of good vinegar put two quarts of raspberries : let them stand for twenty-four hours ; drain them off through a sieve, but do not squeeze them ; add the same quantity of raspberries to the strained vinegar a second time ; let them stand as before ; drain and add a third quantity : when you have drained the fruit off a third time, measure the liquor into a stone covered-jar, and to each pint of juice add a pound of lump sugar : set the jar in a pot of boiling water, and let the vinegar boil for ten minutes, stirring it to mix the sugar well through : when cold, bottle it for use : it is all the better for standing for some months before being used.

A cheaper sort might be made with fine moist sugar, or with crushed sugar, but must be well scummed. Raspberry vinegar makes an excellent fever drink, a small quantity being mixed in a tumbler of cold water : it is very refreshing in hot weather, and is made in considerable quantities by those who have wild raspberries growing near the clearings, and plenty of sugar at command.

PLUM JAM.

Take any quantity of the red plums, and put them into a stone jar : set this into a pot of water, having first tied a piece of clean cloth over the top of the jar ; bladder is best if you have it at hand. Let

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