

moist sugar, keeping them stirred constantly. A stew-pan is not a necessary vehicle; the most common tin sauce pan will answer the purpose equally well. The cheapness of this homely delicacy, besides its sanative properties, renders it particularly desirable for scantily furnished tables. If the berries be gathered in wet weather, an hour will not be too long a time to boil them.

**Gooseberry Jam.**—Pick and clean red gooseberries, thoroughly ripe. Boil them by themselves for twenty minutes, skimming them frequently. Then add brown sugar, in the proportion of one pound of sugar to one pound of fruit. Boil for half an hour after the sugar is in. Skim it, and pour it into earthenware jars. When cold, paper up the jars, and set aside in a dry cool situation. Strawberry and black currant jams are made in precisely the same manner as the above; but instead of brown, use lump sugar.

**Self-Sealing Fruit Cans.**—Take a common fruit-jar, with a tin cover, made like a shoeblack box. The jar and the cover will probably cost a dime, and hold a quart. Any of the cements that are used for sealing cans or jars will do for this.—Heat your fruit, either in the jars or in some other vessels, and pour it into the jars, (previously warming them.) Now pour enough cement in the cover to give the bottom and side a thin coat. When the cement becomes slightly stiff, apply the cover over the jar, the jar having been well filled, and turn the jar *upside down*: and *here is the invention*.—As fruit jars have a lip, you now have a little trough to fill with cement, and the work is done. Let your jars get cold *standing on the covers, and put them away in the same position*. It is the steam escaping in the common way of sealing or soldering cans, that leaves so many of them imperfect. My plan entirely obviates this difficulty, as the steam of vapor is always on top of the fruit. This arrangement, you perceive, is merely a chemist's *pneumatic trough*, and there is no danger when the fruit has cooled down and created a vacuum, that the extended atmospheric pressure will *force the corks in*.

**Soap for Washing.**—The *American Agriculturist* is responsible for this recipe:—to each pound of common hard soap, add  $\frac{1}{2}$  to  $\frac{1}{4}$  oz. common borax, pulverized, and one quart water. Put the water into a tin pan or other convenient vessel, and place on the stove; Put in the borax, and then add the soap, cut in small, thin pieces. Keep them hot, but not boiling, for several hours, until the soap is dissolved. When cool, it will be double the quantity, and thus save one half. Rub the dirtiest part of the clothes with this compound, and soak them over night, if convenient, or an hour or two in the morning.—This mixture does not cut the hands and is adapted to all sorts of clothes—calicoes, flannel, &c., as well white cotton or linen. They are to be washed, boiled and rinsed, as usual, but the labor of *rubbing* is greatly lessened.

**BRITISH POST-OFFICE.**—In 1856, the total number of letters delivered in Great Britain, was 478,393,803; of which, 388,309,853 were in England and Wales; 41,851,008 in Ireland; and 48,232,942 in Scotland. The number of newspapers was 71,009,000; and the number of book packets nearly 3,000,000. The gross revenue was \$14,384,770; expenses \$8,301,145; net revenue, \$6,038,625. The total number of money-orders was 6,178,982, to the amount of \$48,027,810, being an increase of  $7\frac{1}{2}$  per cent, over the previous year. So much for *cheap postage*!