

treats of the sun; (2.) Selenography, which treats of the moon; (3.) Planetography, of the planets; (4.) Cometography, of the comets; (5.) Astrography, of the fixed stars, &c.; which will be taken up in order, commencing in the next number, upon (1.) Heliography.

(TO BE CONTINUED.)

FRUITS AND THEIR MEDICINAL PROPERTIES.

(Continued from page 141.)

PEARS were mentioned in last number. It is my intention now to mention the best way of preserving them for use by sick persons, &c. Pears should be of the best quality. While paring them place them in cold water or they will turn, fill your jars with them, put the juice of two lemons on them, and then fill up with hot syrup; stand in a dish of hot water in a slow oven for 1 hour, after which fasten down well, so as to admit no air.

APPLES, of the best quality, pare and slice them and carefully bake them, turning them over; place them closely in the jars, with sugar between them, pour in boiling water till the apples are covered, then simmer in a slow oven for 1 hour, and fasten down securely.

QUINCES of the best quality may be sliced into a dish of warm water, let them be barely covered with water and bake them well till quite soft; add sugar to taste and stand in the oven again to simmer, for $\frac{1}{2}$ hour, after which jar them and fasten well from air.

PEACHES, of best quality, pare and stone them, placing them in a boiler of cold water; after they are all pared pour off the water, leaving but little in the boiler, add syrup until they are covered, stand them in a dish of cold water and place them in a regular heated oven for about 20 minutes, jar them off and fasten well down.

The above receipts are intended only for use by the sick.