

Mr. Downing says,—“ Currant wine is very popular among farmers, but which we hope to see displaced by that afforded by—grapes.” I advise to try this while we are cultivating the grapes, and then give us good grape wine too.—*The Horticulturist*.

To Preserve Strawberries.

Take two pounds of fine large strawberries, add two pounds of powdered sugar, and put them in a preserving kettle over a slow fire, till the sugar is melted: then boil them precisely twenty minutes, as fast as possible; have ready a number of *small* jars, and put the fruit in boiling hot. Cork and seal the jars immediately, and keep them through the summer in a cold dry cellar. The jars must be heated before the hot fruit is poured in, otherwise they will break.

To preserve Strawberries or Raspberries, for Creams or Ices, without boiling.

Let the fruit be gathered in the middle of a warm day, in very dry weather; strip it from the stalks directly, weigh it, turn it into a bowl or dec. pan, and bruise it gently; mix with an equal weight of fine, dry sifted sugar, and put it immediately into small wide-necked bottles; cork these firmly without delay, and tie bladders over the tops. Keep them in a cool place, or the fruit will ferment. The mixture should be stirred softly and only just sufficiently to blend the sugar and the fruit. The bottles must be perfectly dry, and the bladders, after having been cleaned in the usual way, and allowed to become nearly so, should be moistened with a little spirit on the side which is to be next the cork.

Strawberries stewed for Tarts.

Make a syrup of one pound of sugar and a teacup of water; and a little white of eggs; let it boil, and skim it until a foam rises; then put in a quart of berries free from stems and hulls; let them boil till they look clear, and the syrup is quite thick. Finish with fine puff paste.

Strawberry Jelly.

Express the juice from the fruit through a cloth, strain it clear, weigh and stir to it an equal proportion of the finest sugar dried and

reduced to powder; when this is dissolved, place the preserving pan over a very clear fire, and stir the jelly often until it boils; clear it carefully from scum, and boil it quickly from fifteen to twenty-five minutes. This receipt is for a moderate quantity of the preserve; a very small portion will require much less time.

How to avoid a Bad Husband.

1. Never marry for wealth. A woman's life consisteth not in these things that she possesseth.

2. Never marry a fop, or one who struts about dandy-like, in his silk gloves and ruffles, with silvered cane, and rings on his fingers. Beware! there is a trap.

3. Never marry a niggard, or close-fisted, mean, sordid man, who saves every penny, or spends it grudgingly. Take care, lest he stint you to death.

4. Never marry a stranger, or one whose character is not known, or tested. Some females jump right into the fire, with their eyes right open.

5. Never marry a mope or drone, one who draws and draggles through life, one foot after another, and let things take their chances.

6. Never marry a man who treats his mother and sister unkindly, or indifferently. Such treatment is a sure indication of meanness and wickedness.

7. Never, on any account, marry a gambler, a profane person, one who in the least speaks lightly of God, or religion. Such a man can never make a good husband.

8. Never marry a sloven, a man who is negligent of his person or dress, and is filthy in his habits. The external appearance is an index to the heart.

9. Shun the rake as a snake, a viper, a very demon.

10. Finally, never marry a man who is addicted to the use of ardent spirits. Depend upon it, you are better off alone than you would be were you tied to a man whose breath is polluted, and whose vitals are being gnawed out by alcohol.

In the choice of a wife, take the obedient daughter of a good mother.

COMMERCIAL REVIEW.

NOVEMBER.

CONTENTS:—Foreign and Home Markets.

By the news from Foreign Markets, we learn that a considerable demand for grain in England will bring advanced prices in our home markets. New arrivals from the West are shipped from the port of Montreal, now busily engaged in discharging the last orders, before the close of navigation. Prices are as follows:—

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|-----------------------------------|----------------|-------------------------------------|----------------|
| Potash, per cwt., | \$6.65 to 6.70 | Wheat, U.C. White, per 60 lbs., | \$1.05 to 1.10 |
| Pearlash, " | 6.40 to 6.50 | " U.C. Red, " | 0.92 to 0.97 |
| Flour, Fine, per 196 lbs. | 3.75 to 4.00 | Peas, per 66 lbs. | 0.72 to 0.75 |
| No. 2 Superfine, | 4.30 to 4.40 | Indian Corn, per 56 lbs., | 0.45 to 0.47 |
| No. 1 " | 4.55 to 4.60 | Barley, per 50 lbs., | 0.80 to 0.85 |
| Fancy " | 4.75 to 4.80 | Oats, per 40 lbs., | 0.35 to 0.40 |
| Extra " | 4.95 to 5.00 | Butter, per lb., | 0.15 to 0.17 |
| S. Extra Superfine | 5.20 to 5.30 | Cheese, per lb., | 0.07 to 0.08 |

The price for Barley is remarkably higher, and our farmers would be wise to sell off before winter sets in.