

every where, if man performs his duty, is a system of amelioration, and not of deterioration; it is every where a system of recuperative compensations, if man does not contravert or pervert its laws.

That our crops, for example, are not what they might be, is universally admitted. Within the last few years, crops of many kinds have increased immensely. A few years since, fifty bushels of Indian corn, to an acre, was deemed a large crop. One hundred have been frequently produced. Thirty bushels of wheat has heretofore been deemed more than an ordinary yield. Fifty is now not uncommon. I have known sixty, and nearly seventy, to have been grown, and over a large farm, the crop to have averaged fifty-six bushels. Thirty tons of carrots per acre is the ordinary crop of a farmer within my knowledge; and I have on my table before me the authenticated statement of eighty-eight tons of mangel-wurzel to the acre. I am willing to admit that these are rare instances. Some of them may be considered as single instances; but it is obvious that one well-established case is as good as a thousand in demonstrating the practicability of that which is claimed to be done.

#### French Mode of making Apple Butter.

In France, a kind of jam, or apple butter, called *raisine compose*, is prepared by boiling apples in unfermented wine. The must or wine should be reduced by boiling to one-half of its bulk, to be continually skimmed as fresh scum arises, and afterwards strained through a cloth or a fine sieve. The apples are then pared, cut into quarters, and put into this liquor (raisine) and left to simmer gently over a fire, with a continual stirring with a wooden spatula or slice, till the apple becomes thoroughly amalgamated with liquor, and the whole forms a kind of marmalade, which is extremely agreeable to the taste.

When prepared in the northern departments of France, the raisine after the first boiling, skimming and straining, is set in a cool place for twenty-four hours, when a saline liquor, like a scum, appears on the surface. This is removed, and the liquor strained, before it is mixed with the apples, as above. This scum consists principally of tartaric acid, which would spoil the raisine, and prevents it from keeping sweet, but which is not perceivable when the grapes, from which the wine is made, have been ripened in a southern cli-

mate. The raisine, when properly prepared, is sweet, but with a slight flavor of acidity, like lemon-juice mixed with honey. The best raisine is made in Burgundy. In Normandy, a similar marmalade is composed of cider and pears, much resembling the "apple-butter," or "apple-sauce," of the United States; but it is not so good as the raisine, being apt to ferment. In some cases, the pears are put into an earthen vessel without water, and placed in a baker's oven, after the bread has been drawn, previously to mixing with water.

The best raisine is considered very wholesome, particularly for children, who eat it spread on bread, and for persons in delicate health, whose stomachs will not bear butter. In Italy, the raisins is eaten with *gnocchi* and other preparations of Indian corn, and with macaroni, to give a flavor to these dishes. There is nothing better to make a dinner relish. and we would always have it, or apple, or cranberry sauce, if possible.

—Am. Ag.

**Preservation of Apples.**—Apples intended to be preserved for winter and spring use, should remain upon the trees until quite ripe, which usually takes place at the coming of the first heavy frosts. They should then be plucked from the trees by hand, in a fair day, and packed up immediately in casks, in alternate layers of dry sand, plaster, chaff, saw-dust, or bran, and conveyed to a cool, dry place, as soon as possible. The sand or saw-dust may be dried in the heat of summer, or may be baked in an oven at the time required to be used. The peculiar advantages arising from packing apples in sand, are explained and commented upon as follows, by the late Mr. Webster, author of the "American Dictionary of the English Language." "1st, The sand keeps the apples from the air, which is essential to their preservation; 2d The sand checks the evaporation or perspiration of the apples, thus preserving in them their full flavor—at the same time any moisture yielded by the apples is absorbed by the sand—so that the apples are kept dry, and all mustiness is prevented. My pippins, in May and June, are as fresh as when first picked. Even the ends of the stems look as if just separated from the twigs; 3d, The sand is equally a preservative from frost, rain, &c. But after the extreme heat of June takes place, apples speedily lose their flavor, and become insipid."—Am. Ag.