

The Household.

Citron Preserve

SOME of our readers, observes *The Farmer* (Scottish) may have felt a little puzzled, at hearing friends from Canada or the northern United States descant on the excellence of the citron preserves which they were in the practice of making when at home, and that, they will affirm, from veritable citrons grown by them in their own gardens there, and out of doors too. What! Citrons grown in the open air, where the winters are even much colder than in Britain! A well grow oranges also, for wherever citron trees will grow, orange trees will grow equally well, and often better. But citrons do not grow on trees, the transatlantic friend will reply, for they grow upon vines, like those of cucumbers or vegetable marrows. Here, then, there must be some mistake; and that there certainly is, which, however, is cleared up by a little further explanation, when it appears the fruit of the so-called citron is not the fruit of the true citron, *Citrus Medica*, from which the preserved citron peel of the shops is made, but that of the citron gourd, or citron water-melon, a variety of *Cucurbita Citrullus*, for the cultivation of which, and the preserving of its fruit, the following directions are given in Messrs E G Henderson & Son's Seed List for the present season :-

"This is a truly valuable, and highly-interesting esculent fruit, and constitutes a true variety of the hard-fleshed water melon, which, though not edible in its raw state, is now approved and strongly recommended for its valuable adaptation in making a very delicious preserve. It requires the same treatment by seed as the common ridge cucumber. The following directions are given as a successful method of preparing the preserve :- Pare the fruit, and let out the seeds, taking out the soft pulp for after use, and weigh the remainder, cutting it into convenient lengths and thicknesses. To every 14 lb. of the firm fruit, apportion a lemon and 1 lb. of the finest double refined loaf sugar, with 1 1/2 pints of spring water; then pare the lemons thin into a basin, and squeeze the juice to the rind, and let it stand to get out the flavor. Put the fruit and most of the water into the preserving pan, and stir it till it is soft and transparent, which will be from three to four or even five hours, adding the remainder of the water, if needed, from time to time, until the opacity of the preserve gives place to transparency in the flesh. When boiled soft, add the sugar and skim it; and when the syrup is well formed, strain the lemon juice to it, and by the time this is well incorporated, the preserve will be done. It ought to be of a transparent clearness, and of a fine apple-green colour, and citron taste. If duly prepared, it forms a most valuable addition and equivalent as a sweetmeat, and a delightful change from the rich aroma of the raspberry, or the pleasant acidity of the marmalade; and if boiled somewhat longer than the directions given, it assumes a guava-like flavor which tastes excellent; the soft pulp will also form a good preserve with the same preparation as above. If used before the fruit becomes over-ripe the pulp is tolerably solid."

On submitting the above recipe to a lady who had frequently made citron preserve in Canada, we were informed that it was somewhat different from the mode she had practised, which was as follows, the fruit being used before becoming over-ripe, or prior to the inner portion becoming pulpy or soft :- Quarter the fruit, then pare and cut in slices, each rather more than one inch in thickness, pick out the seeds, cut in pieces about one inch square; boil slowly for several hours in water, till the pieces are quite transparent, strain and throw away the water, make a syrup in the usual way, using 1 lb. of crushed lump sugar to 1 lb. of fruit, adding half a lemon, sliced, with the rind on, and a quarter of an ounce of ginger for every 1 lb. of sugar. Put the pieces into the syrup, and boil for twenty minutes, then dish in small jelly pots, as it is apt to candy if long open.

CLARK'S EXCELSIOR WASHING COMPOSITION.—In our last issue we noticed this newly patented article. We spoke of it then only on the testimony of others who had used and found it efficient and economical. We have since procured the requisite instructions from Mr. Clark, and had a trial made at home. We are now authorised to say that the experiment was perfectly satisfactory; that the scrubbing board was dispensed with, a slight amount of hand-rubbing being all the labor of the kind required; that the clothes were thoroughly cleansed, leaving them, when dry, of an excellent colour; and that much

time as well as labor was saved in the operation. Less soap also was required than in the usual method; so that, in addition to the foregoing advantages, a saving is effected in expense. Domestic are not usually over ready to adopt any "new-fangled notions" and modes of proceeding in their own special department; but this invention has given such satisfaction, that in our family Mr. Clark's patent will in future be used, and we have much pleasure in adding our favourable testimony to the many commendations which his improved process has already received.

TO REMOVE THE SKIN FROM PEACHES.—Every one knows that there is a great loss of pulp in pearing peaches with a knife; to obviate which an exchange suggests the following method of treating them: Make lye as strong as possible of wood ashes and soft water. Fill a kettle with the lye, and when boiling rapidly, drop in twelve or eighteen peaches and take out again almost immediately, and immerse them in a pail of cold water. Take one in your hand, and you perceive that the rind will slip off entirely, leaving a round beautiful yellow ball; throw it immediately into another pail of pure water, and so proceed till all are done. This process will not injure the flavor of the finest peach, and once tried, the old-fashioned way of peeling with a knife will not be again adopted. If the lye is not strong enough, put into the kettle two dipperfuls of clean wood ashes. This is an excellent way to rid small onions of their jackets preparatory to pickling them.

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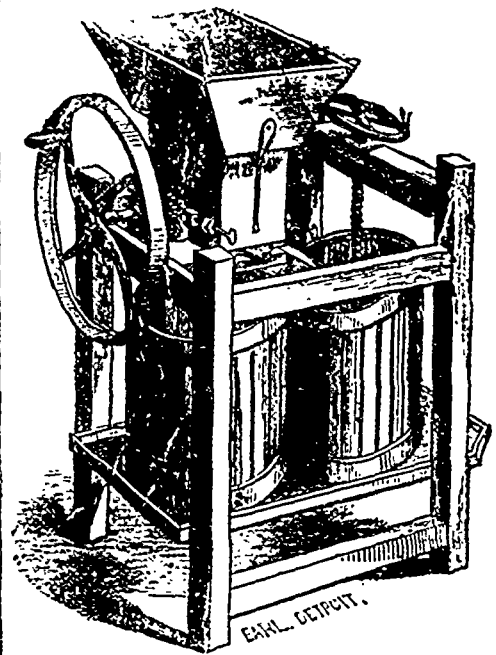
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