

kind of hinge that passes over the handle of the pitcher, and connects it with the leaf. This hinge is a strong fibre, which contracts in showery weather and when the dew falls. Numerous little goblets filled with sweet fresh water are thus held forth, and afford a delicious draught to the tiny animals that climb their branches, and to a variety of winged visitants. But no sooner has the cloud passed by, and the warm sun shown forth, than the heated fibre begins to expand, and closes the goblet so firmly as to prevent evaporation, precluding a farther supply till called for by the wants of another day. This beautiful and perfect provision of nature would afford a fine theme for Thompson or Wordsworth, and would afford an illustration of the design of Providence, such as Paley would have delighted to press into his service.

CLEANSING THE BARK OF FRUIT TREES.—We have often recommended the use of whale oil, soap, potash, &c., for the cleansing the bark of fruit trees, and supposed that no application could exceed it for this purpose. A few weeks since we visited the seat of Robert Rennie, Esq., near the Lodi Print Works, and there saw the cleanest fruit trees it has ever been our lot to meet with. Mr. Rennie informed us that he used a solution made of one pound of best bleachers' soda, dissolved in one gallon of water, and applied it to the surface of his trees. All the fungi, dead bark, &c., are softened and readily exfoliate from the healthy part of the bark during the growth of the tree—the surfaces of the cherry, peach, plum, nectarine, apricot, and many other kinds of trees seemed polished, and of a colour more closely resembling the new growth at the ends of branches than usual; the trees were in excellent health, and we were informed that they bore superior crops to those not so treated. Within the last few days we have applied the soda wash to our trees, and for the purpose of ascertaining if so strong a solution would injure the tender parts of plants, have sprinkled it over the leaves of many tender shrubs, but as yet they are uninjured, while the inert parts of vegetables are readily decomposed by it.—*Working Farmer.*

PRESERVES AND JELLIES.

From Miss Beecher's Domestic Receipt Book.

GENERAL DIRECTIONS.—Gather fruit when it is dry.

Long boiling hardens the fruit.

Pour boiling water over the sieves used, and wring out jelly bags in hot water the moment you are to use them.

Do not squeeze while straining through jelly bags.

Let the pots and jars containing sweetmeats just made, remain uncovered three days.

Lay brandy papers over the top, cover them tight, and seal them, or, what is best of all, soak a split bladder and tie it tight over them. In drying, it will shrink so as to be perfectly air-tight.

Keep them in a dry, but not warm place.

A thick leathery mould helps to preserve fruit;

but when mould appears in spoeks, the preserves must be scalded in a warm oven, or be set into hot water, which then must boil till the preserves are scalded.

STRAWBERRIES.—Look them over with care. Weigh a pound of sugar to each pound of fruit. Put a layer of fruit on the bottom of the preserving kettle, then a layer of sugar, and so on till all is in the pan. Boil them about fifteen minutes. Put them in bottles, hot, and seal them. Then put them in a box, and fill it in with dry sand. The flavor of the fruit is preserved more perfectly, by simply packing the fruit and sugar in alternate layers, and sealing the jar, without cooking, but the preserves do not look so well.

CURRANTS.—Strip them from the stems. Allow a pound of sugar to a pound of currants. Boil them together ten minutes. Take them from the syrup, and let the syrup boil twenty minutes, and pour it on the fruit. Put them in small jars or tumblers, and let them stand in the sun a few days.

TO PRESERVE CURRANTS TO EAT WITH MEAT.—Strip them from the stem. Boil them an hour, and then to a pound of the fruit, add a pound of brown sugar. Boil all together fifteen or twenty minutes.

CURRENT JELLY.—Pick over the currants with care. Put them in a stone jar, and set it into a kettle of boiling water. Let it boil till the fruit is very soft. Strain it through a sieve. Then run the juice through a jelly-bag. Put a pound of sugar to a pint of juice, and boil it together five minutes. Set it in the sun a few days.

CHERRIES.—Take out the stones. To a pound of fruit, allow a pound of sugar. Put a layer of fruit on the bottom of the preserving kettle, then a layer of sugar, and continue thus till all are put in. Boil till clear. Put them in bottles, hot, and seal them. Keep them in dry sand.

RASPBERRY JAM.—No. 1.—Allow a pound of sugar to a pound of fruit. Press them with a spoon in an earthen dish. Add the sugar, and boil all together fifteen minutes.

RASPBERRY JAM.—No. 2.—Allow a pound of sugar to a pound of fruit. Boil the fruit half an hour, or till the seeds are soft. Strain one quarter of the fruit, and throw away the seeds. Add the sugar, and boil the whole ten minutes. A little currant juice gives it a pleasant flavour, and when that is used, an equal quantity of sugar must be added.

PREPARED MOLASSES FOR FRUIT.—As economy is the order of the day, permit me, through the medium of your paper, to communicate to our ladies a receipt for preparing molasses for preserving fruit, &c., which renders it much better suited for that purpose than a syrup prepared from the best loaf sugar, as it is not likely to candy, nor if well prepared to ferment:—Take eight pounds molasses, bright New Orleans or Sugar House, eight pounds pure water, one pound coarsely powdered charcoal. Boil for twenty minutes, then strain through fine flannel, double—put it again in the kettle, with the white of an egg, and boil gently, till it forms a syrup of proper consistence, and strain again.