

## CORN STARCH.

This is an American preparation of Indian corn, which is sold in small packets, in most of the Canadian stores. It is used not only for starching clothes, but as an article of diet ; for puddings, custards, and mixed with milk for pap, for very young children. I should think a similar preparation could be made by steeping corn, till it be swelled and fermented ; bruising it, and pouring off the white floury sediment, as in potato starch ; bleaching it, and drying.

## BRAN STARCH.

A large supply of good starch can be made by the following process : steep half a bushel of bran in a clean tub or barrel, pouring over it several pailfuls of water. Let it stand in the sun or in the warm kitchen, till it begins to ferment : this is known by the bran swelling, and throwing up bubbles. At the end of a week, if the weather be very warm, it will ferment ; but sometimes it will take a fortnight to sour. Stir the mass well up several times ; then strain off, squeezing the bran through a canvass cloth, coarse, but quite clean. When the liquor that has been strained has settled, pour off the top, and throw on more fair water ; stir up, and again leave it to settle. After repeating the washing process three times, strain once more through a fine sieve or canvass cloth ; and when you pour off again, remove the brown, discoloured starch from the surface of the cake that remains in the bottom of the vessel : dry thoroughly, as for potato starch, and tie it in bags for use. Cows or hogs will eat the refuse bran. If you like to blue your starch, it must be done by bluing the last water that you put on, and stirring well ; but it is better to blue the water you boil your starch with.

Those who understand the art of dyeing, use the sour, fermented water that is poured off, in colouring red and scarlet, which are brightened by acid.

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PUMPKINS.

This vegetable, or rather fruit, is extensively grown in Canada ; being always planted with Indian corn. It is given in the fall of the year to the cattle and swine, which feed upon it eagerly : it is fattening and nourishing, and imparts no bad flavour to the milk, as turnips are apt to do.

Among the old-fashioned settlers, the pumpkin is much esteemed for pies, and a sort of molasses, which they prepare from the fruit by long boiling. When properly made, there is not a better dish eaten than a good pumpkin-pie. Now I must tell you, that an English pumpkin-pie, and a Canadian one, are very differently made, and I must give the preference, most decidedly, to the American dish ; which