

cow, however, that is unprofitable, old, or unlikely to survive the severity of the coming winter, is often suffered to go dry during the summer, and get her own living, till she is fit to kill in the fall. Such an animal is often slaughtered very advantageously, especially if the settler have little fodder for his cattle. The beef is often excellent, and good store of candles and soap may be made from the inside fat. These candles, if made three parts beef and one part hogs'-lard, will burn better than any store-candles, and cost less than half-price. The tallow is merely melted in a pot or pan convenient for the purpose, and having run the cotton wicks into the moulds (tin or pewter moulds for six candles cost three shillings at the stores, and last many, many years), a stick or skewer is passed through the loops of your wicks, at the upper part of the stand, which serve the purpose of drawing the candles. The melted fat, not too hot, but in a fluid state, is then poured into the moulds till they are full; as the fat gets cold it shrinks, and leaves a hollow at the top of the mould: this requires filling up when quite cold. If the candles do not draw readily, plunge the mould for an instant into hot water, and the candles will come out easily. Many persons prefer making dip-candles for kitchen use; but for my own part I think the trouble quite as great, and give the preference, in point of neatness of look, to the moulds. It may be, my maid and I did not succeed so well in making the dips as the moulds.

NOTE C.—p. 120.—MAPLE SUGAR.

This spring I have made maple-sugar of a much finer colour and grain than any I have yet seen; and have been assured by many old settlers it was the best, or nearly the best, they had ever met with: which commendation induces me to give the plan I pursued in manufacturing it. The sap having been boiled down in the sugar-bush from about sixteen pailsful to two, I first passed it through a thin flannel bag, after the manner of a jelly-bag, to strain it from the first impurities, which are great. I then passed the liquor through another thicker flannel into the iron pot, in which I purposed boiling down the sugar, and while yet cold, or at best but lukewarm, beat up the white of one egg to a froth, and spread it gently over the surface of the liquor, watching the pot carefully after the fire began to heat