

cultivated for its acid fruit. Provancher<sup>1</sup> says the jelly made from its fruit is often preferred to that made from the gooseberry.

("On fabrique avec leurs fruits des gelées que plusieurs préfèrent à celles des groseilles.")

We are indebted to Dr. Wade for a specimen of the jam made from these berries. His directions for the preparation of the soap from it are as follows:—

"Place the jam in a bowl and add an equal quantity of cold water. Take an egg-beater and very *slowly* agitate it for two or three minutes, and then beat more quickly. It will speedily froth up and become quite thick. When so stiff that it will keep its shape pretty well, add a table-spoonful of sugar, and then resume beating with the egg-beater, and continue until the substance is quite thick and firm. At first the preparation may not be liked, but the taste grows on one. Two things must be carefully seen to, to ensure success: first, every article used must be quite free from even a suspicion of grease, and second, the beating must be very slowly done at first."

"The fruit is preserved either by drying in cakes or by boiling, like jam, when the seeds are sometimes removed. I have always seen it beaten up with the hand."

We find that the fresh jam is in appearance, about the color of currant jam, and possesses a somewhat astringent and well-pronounced bitter taste, the latter being rather persistent. Following the directions given above, we found five minutes ample time in which to convert the jam into a cream of the color of strawberries and of about the same texture and firmness as the whipped white of eggs. The most conspicuous feature of the cream is its pronounced bitter taste, which persists for some time. There is, however, a secondary flavor of an agreeable nature and very similar to that of the high bush cranberry. As one becomes accustomed to its use, the bitter taste is rather lost sight of, and the more agreeable flavor becomes more conspicuous.

<sup>1</sup> Flore Canadienne, p. 505.