

I do not think the many little cook-stove evaporating devices can be recommended at the present prices, as sun-dried fruit can be prepared quite as rapidly and brings very nearly as much as evaporated. Well-organized evaporating houses are the only reliable means of gaining a profit at this business, and one must be very sure of being right before going ahead. Our Western New York markets are now offering six cents per pound for evaporated apples of prime quality, at the evaporator, in sacks furnished by the buyer. This is as good as eight cents in New York City, as there is no packing freights or commission.—S. W. LOVELL, *New York, in Am. Agriculturist.*

How and What to Evaporate.

IN any process of evaporation the great desideratum, says the *American Garden*, is the application of intense heat in the first stage of drying, except in the case of grapes and similar fruits, where extreme heat will burst the skin and allow the juice to flow out—as the great heat will, by affecting the outer surface of the substance, form an impenetrable external coating, thus retaining the flavor and other desirable qualities of the fruit.

The best arrangement is to subject the material to a continuous current of hot air. This current cannot be made hot enough to scorch or burn the fruit, if it be kept in brisk motion; but let it become stagnant for a short time and the product will undoubtedly be ruined by the intense heat.

Raspberries we have found to be very profitable, as three quarts of the fresh fruit yield one pound of the evaporated, and this has a ready sale at a paying price. So, in case the market price for fresh berries is down, it is an easy matter to put them in such a shape that we can command better figures.

Corn, properly evaporated, makes a dish fully equal to that just cut from the cob, at a cost of about fifteen cents

per pound. Half a pound is sufficient for a family meal.

Pumpkins also make a good article, when evaporated,—fully equal to fresh ones for making pies, thus extending the pie season through the entire year.

Many other fruits and vegetables, which can readily be dried, have not taken a place in the market, or are not known in this condition to commerce. Among these are dried sweet potatoes, which those who have tried them like very much. When thus preserved, they are safe from frost or other contingency, and, although not in condition for being baked, are excellent for stewing.

How to Sulphur Fruit.

CONCERNING the use of sulphur in bleaching fruit the following information, from the *California Fruit Grower* is of interest.

The sulphuring box or closet must be tight jointed all around, with the door well battened at sides, top and bottom, the only opening being a vent hole about six inches in diameter in centre of the roof. Without the vent there is no current of air, and consequently no even distribution of the sulphur fumes. A slide to regulate the draft should be set in the vent hole. The width and depth of the sulphuring box should be adapted to the size of the trays in use in the drying field. For height, eight feet is as great as can be worked conveniently.

Burn the sulphur outside the box in a charcoal stove, such as is used for heating flat-irons, covering the top of the stove with a sheet-iron hood tapering to about four inches in diameter, where a pipe of four feet length can be slipped on and off. This pipe should lead into the bottom of the sulphur box at the centre, where the fumes will be delivered at proper temperature to save scorching the lower trays of fruit. The hood should have a door to take the sulphur pan in and out. To ensure