

started them, they have given perfect satisfaction. In many cases the trials were made in heavy lodged clover; and in one case, on Mr. Caspary's farm, Younge Street, I started one upon a low piece of interval land, where the crop was as heavy as I ever saw it, and all laid down; but still I went through without any stopping, did the work well, far beyond my own expectations, and to the surprise of all present, who acknowledged they never expected to see such a machine capable of cutting crops in that state.

Yours truly,

DANIEL MASSEY.

Newcastle July 20, 1855.

Miscellaneous.

PRESERVATION OF FRUIT.

The art of preserving fruits, especially the more perishable kind, such as Raspberries, currants, cherries, &c. is not generally understood or practised as it ought to be. For the last two or three years the plan of preserving the more delicate fruits of the garden by placing them in cans or tight vessels, expelling the air and sealing them up hermetically, has been extensively practised in the States, and by several persons in this country, with the fullest success. It is found to be far better than the old plan of *drying* these fruits. By the old plan we preserve only a portion of the fruit. Dry them ever so carefully, and there escapes with the water some portion of the original aroma and flavour of the fruit. Currants and gooseberries have frequently been preserved by being put into bottles while green, and the bottles afterwards sealed up. Currants have been kept in this way twenty years. But it is possible to take the perfectly ripened fruit and preserve it for months and years.

In the first place prepare a suitable number of cans made, of the best tin, to hold the quantity you wish to preserve. It is best to have these cans small, holding only what will be eaten soon after one has been opened; for it is observable that anything that has been kept preserved from decay by an arrest of natural laws, for a long time, when restored to the influence of those laws, undergoes chemical changes with great rapidity. Let those cans be, say seven or eight inches long and four or five inches in diameter, a hole being left in the cap of one end, an inch perhaps in diameter. The fruit selected should be perfectly ripe and sound, having no spots of decay upon it. The softer fruits, such as strawberries, raspberries &c., had better be crushed, as the air may then be more entirely expelled. Currants, gooseberries, cherries, plums, and peaches, may be put in whole. When the cans are filled a piece of tin is to be soldered

over the hole in the end, having in it a small hole of the size to admit a pin. The canisters are then to be placed in boiling water, and so kept until the air has ceased to issue from the pin hole. This can be easily known by dropping a drop of water on the hole; if it bubble, then the air is still issuing from the canister; if it does not bubble then the process is complete, and a drop of solder on this hole hermetically seals it. If these canisters be now kept in a cool place the fruit will have all the freshness at the end of a year's time that it had when put up.

Almost every family in the summer and fall make what they call their preserves. To do this an amount of sugar is used, equal in weight to the fruit to be preserved. A day's boiling, skimming and packing, and the thing is done for the time. But at sundry times afterwards, unless the luck is unusual, the preserves are "working," and the boiling and skimming has to be gone over again.

Now at an expense a trifle only greater than that of making the "preserves," of one year, a stock of canisters is obtained that will last many years, and in which fruit, with no more trouble, can be preserved with all its unchanged original flavour upon it; and this too, when the work is well done, requiring no subsequent operation.

The following recipe is highly spoken of by those who have tried it. The principle is much the same as that already recommended:

A lady sends us the following recipe for preserving fruit through the year,—or a dozen years—with the flavour as rich as if plucked from the stem to-day. In mid April in southern Ohio, she fasted on fresh peaches, cherries, plums, pears, &c., preserved in this manner, rendering the luscious peach and fragrant berry, eaten simply with cream and sugar, far preferable to the usual indigestible preparation of fruit cooked so hard in sugar that it is impossible, from the taste to name it. The fixed air removed, and external air excluded, the most perishable substance will remain unchanged indefinitely. With an air pump fruit may be preserved whole; but here is a process every one can follow:—Prepare your fruit for eating; remove the stone and pare it if necessary, then, in a close vessel, with water to keep it from burning, over the fire—or, which is better without water in an oven—give it a scalding heat, which does not cook it, or injure the flavor; then, filling a jar or jug, stop it close or seal it. Keep in a dry, cool place. This labour once performed, you have a desert always ready.—*Ohio Farmer.*

RASPBERRY VINEGAR.—To every pint of vinegar put three pints of raspberries. Let them lie together two or three days; then mash them up and put them in a bag to strain. To every pint when strained, put a pound of crushed sugar. Boil in twenty minutes and skim it. Bottle it when cold.