

and pumpkin for pies, and find all to keep for two years as fresh as when put up. Select good, sound, ripe fruit, and put it up as speedily as possible after it is gathered. Peaches, pears, sweet pumpkin for pies, tomatoes, and berries of all kinds, can be preserved fresh for years, if the following directions are observed:—

Prepare the fruit by paring, and stoning, or coring where necessary, and put it over a moderate fire in a brass or porcelain kettle, (the latter is best, as it does not discolor fruit,) with sugar enough to make sufficient syrup to fill all the cavities in the can when the fruit is in. Have ready your cans, and as soon as the mass is thoroughly heated through, skim out the fruit and put it in the cans quite hot, and pack it as tight as practicable. Then pour in syrup till it is a full as it can be, and permit the covering to be soldered on.

I use round tin cans holding about a quart each, with a round aperture in the top from two to three inches in diameter. I have circular pieces of tin cut a little larger than the aperture in the cans, with a small hole punched in the center of each piece. As soon as the can is filled, solder this piece of tin over the aperture, then a drop of solder over the little hole in the center, and the thing is done. I think the old fashioned tin cans, soldered as I have described, the most reliable—though it is, perhaps, a little more trouble to use them than some of the self-sealing cans, as they are called. The object is to have the article preserved, thoroughly heated through, and to fill the cans *full*, or as nearly so as possible; and if these two requisites are observed, and the can then sealed, I think the fruit will keep as long as the can remains *perfectly* air-tight. It is necessary, sometimes, when fruit is not sufficiently juicy to form syrup enough to fill the cans, to add a little water. Tomatoes need no sugar nor water. It is very convenient in filling, to have a very wide-mouthed funnel that just fits the aperture in the tops of the cans: and it is best not to use an iron ladle or kimmer to stir or dip out the fruit, as it will discolor peaches and some other fruits. G. W. C.—*Delaware*.

SOAP-SUDS FOR CURRANT BUSHES.—A writer in the *Indiana Farmer* says he has done well with currant bushes. He attributes his special success to the fact that he has made a liberal use of soap-suds and chamber-lye about their roots in the summer time. Some of his bushes are seven feet high.

PRESERVING GRAPES.—Charles Campbell, of Aurora, Cayuga county, N. Y., communicates to the *American Agriculturist*, the following method of preserving grapes:

"When they are fully ripe, suspend the basket by a strap or cord passed around the neck, thereby giving liberty to both hands for picking: with one hand hold the cluster, and with the other remove it from the vine; remove from the clusters all unripe or decayed fruit, and deposit them in the basket until it is filled. (I use a market basket that will hold about a half bushel.) Carry the grapes thus gathered to the place for packing. I use boxes about two feet square by six inches deep in the clear, with covers made to shut tight. In packing, lay a newspaper on the bottom of the box, then a layer of grapes, then a paper and second layer of grapes, which when closely packed fills the box; set in some dry, airy place, with the cover off and let the box remain open for ten days, or until the sweating process is passed; then close the box and set it in the fruit-room, cellar, or garret, any place where they will not freeze, or which is not extremely damp.