

if anything, by letting the lees remain in the bottom of the cask. No. 2 we think the best recipe, and by referring to the article on New Rochelle Blackberry, "on page 277, it will be seen that this agrees nearly with Seymour's mode of manufacture on a large scale.

Blackberry Marmalade, of quite acceptable qualities was made by adding a pound of sugar to a pound of the material left in the cloth after pressing out the blackberry juice.

LARD.—This is made from the inner or kidney-fat of the hog. It should be cut up in small proportions, and boiled down on a slow fire. Let the fat boil till all the oil is extracted; but be careful not to let it burn. When it has ceased to make a noise, be on the watch: it is ready to strain off into clean, dry jars. The best, are the stone-jars, with covers to them: these can be bought in any of the stores: they are made in this country, or in the States. The coarse red pottery is very cheap. It is manufactured in large quantities, in many parts of the Province; and is used in dairies, and for all kinds of household purposes.

VENISON.—They who live in the backwoods, often have venison brought in, either by their own people or by the Indian hunters, who gladly exchange it for salt-pork, or vegetables. A few hints as to the best method of dressing this meat may not be unacceptable to the Canadian settler's wife.

TO ROAST VENISON.—The best joints to roast are the haunch and the loins, which last should be cut saddle fashion, viz., both loins together.

If the deer be fat and in good season, this meat will need no other basting than the fat which runs from it; but as it is often lean, it will be necessary to use, lard, butter, or slices of fat bacon to assist the roasting. Venison should be cooked with a brisk fire—basted often—and a little salt thrown over it: it is better not overdone. Being a meat very open in the grain and tender, it readily parts with its juices, and takes less time to roast than any other meat.

FRIED VENISON.—Cut your meat in suitable pieces: dust them with flour, and season with pepper and salt; fry in boiling lard, or with some nice thin slices of ham and fat bacon. A little seasoning with onion in the gravy may be added, if not disagreeable. A little dust of flour in the pan, with a table-spoonful of boiling water, and a little tomato-catsup will make the gravy.

VENISON-PIE.—Season your pieces of venison with pepper and salt, a little allspice, and three or four cloves; flour each steak as you lay it in the dish; pour in a tea-cupful of water, and cover the dish with a nice short crust. If the meat be very lean, a few slices of ham or bacon will improve the pie.—Small balls made with crumbs of bread, chopped ham, parsley shred fine, seasoned with pepper, and made up with an egg improve the pie.

VENISON-SOUP.—The leanest and worst pieces of the deer, will make an excellent soup, if boiled down long enough. A handful of Indian rice may be put in when first set on the fire, but should be soaked in water for an hour or two, and drained and picked clean before adding it to the soup. Season the soup with onions and sweet herbs, pepper and salt.

The meat after a long cooking will be of little worth, as all the good qualities have been parted with in the soup.