

FRUIT EVAPORATION.

Among the many recent improvements in the line of preserving food, there is none which promises to add more to the revenue of the farmer and gardener than the evaporation of fruit. All of us can remember what a laborious, unsatisfactory and unprofitable process drying apples, pumpkins and berries used to be; what hard work it involved, and in what a conglomeration of dirt and spoilt fruit it resulted. It was at best a bad job, and the best that could be said in its favor was that it furnished an excuse for an occasional paring-bee, and a poor substitute for green fruit in a season when nothing better could be had. Nobody ever got fifty cents a day drying apples or pumpkins to sell, and nobody ever bought them who, in our judgment, didn't get the worst of the bargain. But the invention of evaporators, by the help of which fruits of nearly all kinds are in a few hours put into a condition in which they will keep for months and retain all their original excellences, has worked a revolution in fruit preservation, and not only made it practicable to save a great many farm products which formerly went to waste, but put them within the reach of nearly everybody at all seasons of the year.

Of the benefits of this new process, J. G. Bennett says in an interesting paper, in the *Rural New Yorker*:

In a properly evaporated fruit there is no loss of pleasant or valuable properties, but an actual increase of fruit sugar, from the fact that evaporation is essentially a ripening process, the development of sugar ranging from 10 to 25 per cent, in different fruits, as determined by chemical analysis. Instead of a retrograde transition awaiting our really unsurpassed fruits, berries and vegetables at their full stage of ripening, we have in the use of the evaporator a culmination of the same organic forces, and in a few hours the juices, which heretofore formed and perfected the fruit (but which after this hasten decay), are quickly matured, and the maximum development of sugar secured and the water evaporated, the change being analogous to the transition of the grape to the sweeter raisin or the acid green apple to ripeness, with corresponding delicacy. The cell structure remains unbroken and the articles when placed in the rejuvenating bath of fresh water return to their original form, color and consistency. Thus, a few ounces of pumpkin flour make a sauce or custard at all seasons, and rarely can any one distinguish a pie or a pudding of evaporated apples from that made from fresh fruit by sight or taste. The summer squash becomes an all-the-year vegetable for every climate and market on the globe. A large load of pumpkins may be driven in from the field in the morning, and the next morning shipped to the antipodes, in a barrel. The sweet potato which perishes so rapidly as to be unknown to most of the markets of the world, is reduced to an imperishable condition by pneumatic evaporation, and will soon become a familiar luxury on the tables and markets of the world and at all seasons of the year alike. Its slices, placed in cold water and brought to a boil for thirty minutes, are ready for the table or frying pan, and are in no respect inferior to the original vegetable. The northern potato, like the turnip, improves by evaporation, and for spring use, for ship stores and for exportation, leaves its original out of sight, occupies little room, and is proof against decay.

Sweet corn is rejuvenated. If taken strictly in the milk and treated before wilting, it will be as tender and sweet at the world's end as at the start. Green currants and gooseberries retain their favorite characteristics of flavor sealed up in them for travel and time. Forty pineapples have been compressed into a small cake which an infant might hold in its hand, and afterward resurrected as 40 pineapples. The

evaporated tomato is a remarkable product. No successful attempt has ever before been made to remove the condition of fermentation (water) from this fruit. The pneumatic evaporator reduces the whole pulp of the tomato to a condition like that of the dried fig. A bushel of the fruit after evaporation is compressed into a solid cube like plug tobacco, measuring four or five inches each way. Every pound of this makes eight quarts of tomatoes in the original state. Tomatoes may now be raised with advantage, like so many other things, whenever there is an evaporator at hand. The manufacture of evaporated fruit by the individual farmer and orchardist has popularized the industry, the future of which it would be difficult even to anticipate. With an apparatus of universal adaptation and suited to the wants of the large or small orchardist and fairly managed, the business is made both remunerative and pleasant. Few farm implements can be so continuously employed, beginning with the early summer berries, vegetables and fruits, extending its usefulness through the winter upon the fall crops, the daily wasting products of the farm suggesting its use and inculcating the maxim, "It is not what we make but what we save, that accumulates wealth."—*Mirror and Farmer*.

Brief essays on ornamental planting and native fruits:

by William C. Barry, Mount Hope Nurseries,
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A very practical paper, written by a man who understands his business, and seems desirous of making others understand it, too. The essay on draining is good up to a certain point, but the writer seems to forget that tiles, pipes, or any other conduit, would be soon stopped if laid down, even four feet deep, in a plantation. You cannot keep the roots of the trees from penetrating after the lowering of the water table. The deeper you drain the deeper the roots go. All drains in orchards, shrubberies, and woods, should be open ditches.

I am heartily with Mr. Berry in his onslaught on the shrub-clippers. The *ars topiaria* is almost as great a sin against good taste as the short dock to a wellbred horse's tail.

Cream sweet or sour for butter-making.

It seems to me that the superior quality of Devonshire butter, which is made from cream which cannot by any possibility be sour, should settle this question in favour of Dr. Voelcker v. Allender. If the milk, in the Devonshire system, were turned in the slightest degree, the heat to which it is brought (200° F. to 208° F.) in the water-bath would coagulate the whole; and when the cream is separated from the milk it is churned at once, and so there is no chance of its souring. As to the flavour and keeping quality of butter thus made, any sceptic can obtain full information from Cap. E. Campbell, Manor House, St. Hilaire.

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