

USES OF FRUITS.

Apple Butter.

ABOUT a year ago, you asked whether the making of the above was among the "lost arts," and, to judge by the recipe for making it which a writer gave you, I don't wonder. I will give you the old Pennsylvania plan that we used to make by, and which we still follow here fifty years later.

If people will follow this, and they then say the art is lost, I will quit giving instructions. To forty gallons of good sweet cider made from sound, ripe apples, use three bushels of selected apples. The cider should be boiled down to one-third or a little less before putting in the apples, which should be pared clean, all specks, bruises, seeds and seed cavities removed. They may be quartered, or cut into eighths, if very large. If in a hurry, the apples can be boiled in a little water before putting into the cider. Stirring should commence as soon as the fruit gets soft, and be kept up carefully until done. At all times prevent the flames of fire striking the kettle above the line of contents.

When boiled down to ten gallons it will be done, and it will be an article fit for a king. Put in earthen vessels, and, when cold, dip clean, white paper into good whiskey or brandy, and lay it over the tops. In four months from making, if kept in a garret (the best place), the jars can be inverted on a floor or shelf without running out. Will keep for years, and if made with the right kind of apples, such as Rambo and Smokehouse, or Bellflower, will become as smooth as cheese.

There are establishments out west here where they make what they call apple butter, but which the knowing ones call "sass," that sells for twenty-five cents per gallon. I would not take it bestowed, as it invariably ferments, and is a poor article at best.

Such as we make would command at least double as much, but even that won't pay unless one is fixed to make it on a large scale. But there are many things that can be afforded for one's own family use that cannot be made to sell at the market price.—*Vick's Magazine for November.*

Liquid for Preserving Delicate Tissues.

Water saturated with camphor	100	grams.
Chrystallizable acetic acid	0	" 25
Chloride of copper	0	" 25
Nitrate of copper	0	" 25

The above is the formula of the French for preserving specimens of fresh fruit for purposes of exhibition. It is claimed that fruits of all kinds are kept perfectly fresh in appearance in this preparation for six months or a year.

Apple Pomace and its Use.

THERE is no better way to preserve pomace that contains no straw, than to store it in a silo similar to what is used for making ensilage of green corn fodder. Be sure to have the air excluded from the pomace. Pack the pomace in tightly, and on each layer, which ought not to be over one foot thick, sprinkle a little salt, which I think adds to its palatability. If the pomace is kept from the air, it will remain sweet and retain its bright color the entire winter. There is no secret in doing this, and any one can succeed who tries the experiment.

Where straw is used in making cider, I always take the pomace from the crib in square cakes, and pack it up closely, as you would anything else of a similar nature, to exclude the air as much as possible. I have made it in a square body about ten feet high, that kept sweet until used. Pomace certainly goes far toward feeding stock, if fed properly. Some advocate letting