and miners. In a certain sense they were our mining pioneers. They do not seem to have been acquainted with the art of smelting copper, and were unacquainted with the use of iron; therefore their efforts at mining were rude; still they have left evidences of being an ingenious and skillful people. Mr. Whittlesey entertains the opinion that these ancient miners were not of the present Indian race. As yet no remains of cities, no graves, no domiciles or ancient highways have been found in the copper region. These old miners appear to have been further advanced in civilization than those whom we call Aborigines. Trees standing upon the old pits are three hundred years old, and beneath these lie the rotten trunks of a earlier period. When the ancient miners lived is unknown, but these mines must have been abandoned at least from five to six hundred years preceding the present age. Who they were, where they came from, and whither they went, in all likelihood will never be known.

British Liberty.

Governor Seymour, of New York, made a great speech at Syracuse the other day. In the course of an argument upon the tyrannical encroachments of the Federal Government he made the following handsome acknowledgment of the true spirit of liberty that exists under British institutions:—"The proudest Government that exists upon the face of the earth is that of Great Britain, and its proudest statesman, when he would tell of Britain's crowning glory, did not speak of its wide-spread dominions, upon which the sun never sets; did not say, as he might have done, that the beat of its morning drum made a continuous strain of music round the world. He did not speak of martial achievements, of glorious battle-fields, and of splendid naval conflicts; but he said, with swelling breast and kindling eye, that the poorest man of Great Britain in his cottage might bid defiance to all the forces of the crown. It might be frail, its roof might shake, the wind might blow through it, the storm might enter, the rain might enter; but the King of England could not enter it. All his powers did not dare to cross the threshold of that ruined tenement. (Great cheering.)"

Preservation of Grapes and other Fruits.

BY M. LE DOCTEUR RAUCH.

Various means, more or less successful have been suggested for preserving grapes,—a fruit most delicious and wholesome, but very difficult to keep.

One of the simplest ways is to dip the ends—the stalks of the bunches—in sealing-wax, and to suspend them from poles or cords in a cellar or cool room, where they will not be exposed to frost. By carefully removing any berries that may decay, grapes in this way may be preserved till the end of December. They generally preserve their freshness longer in a cellar than in a room, where the air is dryer; and this applies to nearly all other fruit. For this reason plums may be preserved for months in vessels filled with sand, hermetically sealed, and buried in the ground; exclusion of the air having the same effect in each case.

In the south of Russia there is another way of preserving grapes. They are gathered before they are quite ripe, put into large pots, and so filled with millet that each fruit is separate, and the pots are covered so as to render them air-tight. They are sent in this way to the markets of St. Petersburg. After remaining thus for a whole year, they are still very sweet, all their sugar being developed by the ripening process in the pots.

Recent experiments show that cotton possesses the useful property of preserving various substances. Meat-broth in a bottle, lightly closed with cotton, has been found to keep unaltered for more than a year. After this it was a natural course to try its preservative effect on various other substances, and in America cotton has long been successfully used for preserving grapes in the following manner:—

The branches are left on the vine-stalk as long as possible, even to the early frosts, provided they are but slight. The bunches are then cut with a sharp knife, all the damaged fruit removed with scissors, and then left for several days in a cool room. They are then put between layers of ordinary cotton, handling them very carefully, and placed in vessels such as tin boxes, or glass preserve pots, taking care not to put too many layers, so as to crush the lowermost. The receptacles are then carefully covered and sealed. The latter precaution is certainly of use, though American farmers generally discharge it, and nevertheless have good grapes often as late as April. The fruit is kept in a cool place, but out of the reach of frosts.

Apples and pears are still more easily preserved in cotton, though it retards their ripening, which wool, on the contrary, accelerates. American farmers therefore, a few days before they wish to eat the fruit, wrap it in wool, when it ought to take a beautiful golden colour; and pears ripened in this way are sold for almost double the price of those still a little unripe.

The most recent method was invented by a Frenchman, M. Charmeux, whose grapes, exhibited at several exhibitions, excited considerable attention. His method I have tried, and found it succeed very well. He attaches great importance to the maintenance of a certain degree of humidity. His directions are as follows:—

Leave the fruit on the vine as long as the season allows, cut off the bunches so as to leave a piece of the branch adhering to the stalk, comprising about two nodules above and three or four below. Carefully cement the upper end of the branch, and place the lower end in a phial filled with water, containing a little powdered charcoal, to prevent decomposition. Close the phial with wax, place the grapes in straw or cotton, in a cool room, but screened from frost. It might be better to hang them up, which could easily be done if the phials are well sealed. In this way, and by occasionally picking out any decayed grapes, I succeeded in preserving from the autumn of 1859 to the beginning of April, 1860, and then I found the fruit excellent. They might, no doubt, be kept longer in a cellar, or in some place where the temperature is constantly at the same low degree, and darkness would probably be favourable to their preservation.—*Moniteur Scientifique*, v., 74.

Canadian Timber and the Great Exhibition.

From "Lloyd's Register of British and Foreign Shipping" for 1863 and 1864, just laid before us,