

berry-jelly is made in the same way. Cold currant-jelly is made by mixing one pound of juice, and merely stirring well together. The process of jellifying commences at the bottom of the vessel, and of course is slower, but equally effectual as boiling would be. Try it!

CURRENT VINEGAR.

Gather ripe red or white currants, string them, and put them into a vessel : to four quarts of the fruit allow a gallon of water ; let them stand in a warm kitchen to ferment for some days, stirring the fruit with a stick to prevent mould gathering on the surface : when the fermentation has continued for some time, strain off the liquor from the fruit : bruise the latter, or squeeze it well with your hands, while straining it. Add two pounds of coarse sugar to each gallon of liquor, and put it into a cask or any suitable vessel, and let it remain in a warm room. I had in six weeks strong fine-coloured vinegar, fit for pickling, with only one pound of sugar to the gallon.

BLACK CURRANTS.

This useful fruit may be dried whole, or boiled down and spread on tin plates and dried, with or without sugar ; made into jam or jelly, or merely stewed with a little sugar, sufficient to sweeten, not preserve them. The convenience of this method is very apparent. In Canada, preserves are always placed on the table at the evening meal, and often in the form of tarts. This method enables any one who has ripe fruit to prepare an agreeable dish at a small expense, and very little trouble, if a party of friends arrive unexpectedly to tea.

CURRANTS AND SUGAR.

This is a favourite dish to set on at tea-time—ripe currants strung into cold water, from which they are drained immediately, and sugar, brown or white, strewn over them. A rich natural syrup is thus formed, which improves the acidity of the currants, besides giving a bright fresh look to the dish of fruit which is very agreeable to the eye.

CURRANTS AND RICE.

Prepare rice as in the directions for apple-rice pudding, using ripe currants instead : boil in a cloth or mould, and serve with sugar and butter.

BAKED CURRANT PUDDING.

Make a fine batter with eggs and milk and flour sufficient to thicken to the consistency of cream : throw in a pint of ripe red currants, and a little finely shred suet, or some small bits of butter, on the top of the pudding : bake, and serve with soft sugar.

An Indian-meal pudding, with ripe currants, either baked or boiled, is very nice : if boiled and tied in a cloth, it requires long boiling—two or three hours, if large.