

ber rings and place in a wash boiler. Fill the boiler with cold water up to the necks of the sealers, and when the water comes to the boiling point remove the fruit and pour on the boiling syrup and seal.

Red or white currant marmalade is made by crushing the raw fruit, which should be dead ripe, to a pummace. Put equal parts of the crushed fruit and sugar into a wide mouthed crock, stir thoroughly every day for a week. At the end of that time the juice will be found to be a thick jelly. Bottle and keep in a dry cool place.

To make red or white currant jelly, put the fruit into a preserving kettle and scald, then cool and strain. Boil down the juice to half its quantity, and to every pint of juice add one pound of sugar. Boil briskly for 20 minutes and put into glass jelly moulds.

#### BLACK CURRANT JAM.

Wash the fruit thoroughly, as it prevents it from becoming tough or leathery when

cooking. Boil for eight or ten minutes and then add one pound of sugar for every pound of fruit, boil 10 minutes longer, bottle and seal. The addition of raspberry juice improves the flavor of the jam very much.

For gooseberry jam the fruit must not be altogether ripe. Pick and put into a wide mouthed jar or preserving kettle. Cover the fruit with boiling water, and let it stand until cool. Drain off the water, which will be found to contain a great deal of the strong acid which makes this fruit so unpalatable to many people. Add one pound of sugar to every pound of fruit. Boil 20 to 30 minutes, then bottle and seal.

To make spiced gooseberries use one-half pound of brown sugar for every pound of fruit, and nearly cover with water. Add vinegar to make it quite tart and put in cloves and cinnamon to suit the taste. Let it come to a boil and then simmer on the back of the stove for ten minutes.

## ROSES SUITABLE FOR CANADIAN GARDENS

\*W. G. BLACK, OTTAWA, ONT.

It is some years since I first imported and planted roses. They grew and bloomed, friends came to admire. Then I planted more, and hunger and appetite came with eating, and the more roses the more beauty and bloom, until I was not satisfied with the admiration of friends; the public must gaze. I took down the wooden fence surrounding my garden and erected a low wire one instead, so visitors who love roses might see the flowers.

I think those of you who have seen the garden will concede that I have been fairly successful in growing the choicest of this "Queen of Flowers" as easily as almost any other plant can be grown. I am often asked what is my favorite rose? And the reply

is, I don't know. The reality is this—it is impossible to love one rose, and not love them all, and I think all true gardeners will see something to admire in every flower that grows. The general impression has been that it is very difficult, if not impossible, to grow garden roses in this country. As a Scotchman poetically soliloquised, looking at some plants sent him from his "Ain Countrie,"

"And wull ye bloom us sae fair,  
Ye roses plucked from Eastern bowers;  
Can ye withstand the Northern air,  
Those bleak, long, wintry frosts of ours?"

Well, I submit this enquiry can now be answered in the affirmative, but don't imagine you can cultivate a pretty garden of roses, or for that matter a pretty garden

\* Extract from an address delivered before the Ottawa Horticultural Society.