

with that variety, and so superior to all other varieties of osier was it found, that ten years since, a willow plantation under my charge, planted with inferior varieties, I had cleared, prepared, and planted exclusively with that. The principal points of its excellence consist in its very vigorous growth, annually giving rods of great length and uniform thickness; but the great quality of all, is its extreme toughness. Nurserymen in Europe use willows largely for sewing their bundles of trees. This variety from its length, slightness, (in proportion to length), the facility with which it can be twisted, bent, sewed, or drawn, like a piece of twine, without cracking in the least, recommends it before any variety I have ever seen. I need not remark that basket-makers like this quality quite as well as nurserymen. This is an old variety, though not generally grown in England. In one or two places in Gloucestershire it is admirably grown, to the exclusion of all others. I can not help regretting that this variety should have been given a new name on its introduction here. It has no particular name where grown, but I conceive it would be better to designate it the *Gloucestershire* willow, or the *Tockington*, from the village near which it is extensively grown. New names have had their bad effects on fruits introduced into this country, and it will lead to as much confusion if applied to willows.—*John Saul in Horticulturist.*

PRESERVATION OF FRUITS.

As the season approaches for the enjoyment of our earlier and more perishable fruits, these, such as strawberries, raspberries, currants, gooseberries, cherries, and plums, constitute the delicacies of the season. They give health and enjoyment to all who can obtain them. But alas, their season is short. We have not yet succeeded, as Col. PRABODY, in having strawberries six months in the year. We keep them a few weeks, and they are gone. Few know the pleasure of tasting fresh berries later in the season or in the middle of winter, and yet it is not difficult to preserve them, so that they may be had fresh, during the whole year.

Various plans have been adopted for preserving fruits. The plan of drying them has long been practised, but this preserves to us only a portion of the fresh fruits. Dry them ever so carefully, and there escapes with the water some portion of the original aroma and flavor of the fruit. Currants and gooseberries have frequently been preserved by being put into bottles while green, and the bottles afterwards sealed up. Currants have been kept in this way twenty years. But it is possible to take the perfectly ripened fruit and preserve it perfectly for months and years.

In the first place prepare a suitable number of cans, made of the best tin, to hold the quantity you wish to preserve. It is best to have these cans small, holding only what will be eaten soon after one has been opened; for it is observable that anything that has been kept preserved from decay by an arrest of natural laws, for a long time, when restored to the influence of those laws, undergoes chemical changes with great rapidity. Let those cans be, say seven or eight inches long and four or five in diameter, a hole

being left in the cap of one end, an inch perhaps in diameter. The fruit selected should be perfectly ripe and sound, having no spots of decay upon it. The softer fruits, such as strawberries, raspberries, &c., had better be crushed, as the can may then be more entirely expelled. Currants, gooseberries, cherries, plums, and peaches, may be put in whole. (When the jars are intended for so large fruit, one end must be left unsoldered until filled). When the cans are filled, a piece of tin is to be soldered over the hole in the end, having in it a small hole of the size to admit a pin. The canisters are then to be placed in boiling water, and so kept until the air has ceased to issue from the pin hole. This can be easily known by dropping a drop of water on the hole; if it bubble, then the air is still issuing from the canister; if it does not bubble then the process is complete, and a drop of water on this hole hermetically seals it. If these canisters be now kept in a cool place the fruit will have all the freshness at the end of a year's time that it had when put up.

Every one who has cultivated them, knows that the tomato is a perishable fruit. The tomato is easily preserved in this manner. We, ourself, at several times during the latter part of last winter, ate of the tomato preserved in this manner. We could not detect with the most careful scrutiny that it had not all the life and true tomato flavor of the fruit fresh from the vines.

Almost every family in the summer and fall make what they call their preserves. To do this an amount of sugar is used, equal in weight to the fruit to be preserved. A day's boiling, skimming and packing, and the thing is done for the time. But at sundry times afterwards, unless the luck is unusual, the preserves are "working," and the boiling and skimming has to be gone over again.

Now at an expense a trifle only greater than that of making the "preserves" of one year, a stock of canisters is obtained that will last many years, and in which fruit, with no more trouble, can be preserved with all its unchanged, original flavor upon it; and this too, when the work is well done, requiring no subsequent operation.—*Granite Farmer.*

AMERICAN GRAPE CULTURE

THE *Western Record* contains an extended statistical article on American grape culture, and from the facts it has gathered, expresses the opinion that while the vine remains as it now is in the region of Cincinnati, unaffected by any great increase of insects, parasites, or other causes of blight, the grape may here be cultivated at a large profit, even when the wine is reduced to fifty cents per gallon. But such is the demand for pure Catawba wine, and such is the consumption of wine in the country, that it is safe to say, that in full thirty years to come, wine cannot be reduced to fifty cents a gallon. In all that time, the good cultivators must realize heavy profits. The *Record* thinks that there must be five million acres planted in vines before the price can be reduced to a minimum in the United States! This fact is enough to insure cultivators against any hazard of an overstocked market.