

THAWING FROZEN FRUIT.



EXPERIMENTS have been conducted by Professor Muller-Thurgau, with the view of learning the least destructive or injurious method of thawing vegetables and fruits when in a frozen state. Taking fruits of the same kind and quality, and as nearly as possible of the same size, he froze them and then placed a portion of them in lukewarm water and another portion in water at zero, or 32 degrees Fahrenheit.

A third portion he hung up in a room at about 68 degrees Fahr., and a fourth in a place at zero, Fahr. The result, in each case, was as follows:—At a temperature of from 23 to 19 degrees Fahr., the hardest kind of fruits remained uninjured, whether the thawing was slow or quick. Of those which were somewhat over ripe, only the ones which were thawed in warm or cold water were injured, and those thawed in warm or cold air showed little or no evil effects. Of those still more over-ripe, the fruits thawed in water were completely killed, while those thawed in the air were only partially injured. From the above it is deduced that the freezing of fruit is not always fatal; as if the cold be not too intense, it can be again thawed, and still remain sound. Should the cold be very severe, however, frozen fruit is quite spoiled, and cannot be saved by any means whatever. As soon as it is perceived that the fruit is frozen, it should be warmed, just sufficient to prevent any further freezing; for the more the ice forms in the fruits, the greater the damage. The warming should be as slow as possible. To immerse them in cold water, or to handle them with warm hands, would effect nothing but injury. Frozen fruit is very susceptible to pressure, which is another reason for not handling it. If it is possible to warm the room where it is lying, it had better be done, and leave the fruit alone. If experiment shows the fruit cannot be kept after slow thawing, it should be kept in the frozen state until eaten. Frozen apples thrown into water and boiled at once, cook as if they were sound, and are not impaired in flavor. If allowed to stand after thawing, chemical decomposition takes place, giving them a flavor characteristic thereof. Frozen apples can best be utilized, however, for cider making, as the flavor of the cider is not impaired, if care is taken to see that the actual work of fermentation begins at once. The same process is pursued in thawing vegetables.—Cal. Fruit Grower.

Bildad Jones : "Father, kin I go down cellar an' git some apples ter eat?" **Farmer Jones :** "Yes, Bildad; but see ye sort 'em all over fust, an' don't pick out none but th' bad ones." **Bildad :** "But s'pose thar ain't no bad ones, dad?" **Farmer Jones :** "Then ye'll hev ter wait till they gits bad, Bildad. We can't afford ter be eatin' good, sound apples thet's wurth a dollar a bushel."—*Judge.*