

are soaked in lye, and rubbed free of fur; pears are peeled; plums pricked with a fork; cherries with their stems, grapes ditto, are laid in jars, the cherries with their leaves strewed between. Over the fruit is poured a syrup prepared by melting three pounds of sugar to one quart of vinegar. Amongst the fruit, delicate spices, such as cinnamon, mace, and nutmeg, are strewed. This syrup of vinegar is drawn off, re-heated, and poured over the fruit daily for a week. If the pickles do not taste sweet enough, add some sugar the last boiling.

PICKLES.—Pickles ought to be stored in a dry place, and the vessels most approved of for keeping them in are wide-mouthed glass bottles, or strong stoneware jars, having corks or bungs, which must be fitted in with linen, and covered with bladder or leather; and for taking the pickles out, and returning them to the jar, a small wooden spoon is kept. The strongest vinegar is used for pickling; that of cider more particularly recommended, but sugar vinegar will generally be found sufficiently strong. It is essential to the excellence and beauty of pickles, that they be always covered with vinegar.

BLACKBERRIES.—Preserve these as strawberries or currants, either liquid, or jam, or jelly. Blackberry jam or jelly is an excellent medicine in summer complaints or dysentery. To make it, crush a quart of fully ripe blackberries with a pound of the best loaf-sugar; put it over a gentle fire, and cook it till it is thick.

BAKED EGG-PLANT.—One of our favorite vegetables is the egg-plant, and our manner of preparing it is certainly an improvement over the ordinary way of cooking this most wholesome esculent. Divide a large egg-plant into two portions, and remove the pulp from the shell. Boil the pulp until soft, and, when well drained, mash it; add crumbled bread, grated onion, sweet marjoram, pepper, salt, and two ounces of butter. When well mixed, fill the shells, and bake them for an hour in a moderately hot oven. The egg-plant must be highly seasoned, otherwise it will not be so palatable.

TO PRESERVE PURPLE PLUMS.—Make a syrup of clean brown sugar; clarify it; when perfectly clear and boiling hot, pour it over the plums, having picked out all unsound ones and stems; let them remain in the syrup two days, then drain it off, make it boiling hot, skim it, and pour it

over again; let them remain another day or two, then put them in a preserving-kettle over the fire, and simmer gently until the syrup is reduced, and thick or rich. One pound of sugar for each pound of plums.

GREENGAGES.—Weigh a pound of sugar to a pound of fruit; the largest, when they begin to get soft, are the best; split them, and take out the kernels, and stew them in part of the sugar, take out the kernels from the shells, and blanch them; the next day strain off the syrup, and boil it with the remaining sugar about ten minutes; skim it, and add the fruit and kernels, skim it until clear, then put it into small pots with syrup and kernels.

TOMATO SOUP.—One quart of tomatoes after they are sliced, and three pints of water; boil one hour and a half. One table-spoonful of flour; boil a few minutes; butter the size of an egg, and a coffee-cup of milk. Just before you take it up, salt and pepper. The addition of a little barley is an improvement.

PINEAPPLE ICE-CREAM.—Mix three gills of pineapple syrup with one pint of cream and the juice of a large lemon, and four ounces of sugar; pour into a mould, cover it with white paper, lay a piece of brown paper over to prevent any water getting in, and set it in the ice.

TO BOTTLE FRUIT.—Cherries, strawberries, apricots, plums, gooseberries, &c., may be preserved in the following manner—to be used the same as fresh fruit:—Gather the fruit before it is very ripe; put it in wide-mouthed bottles, made for the purpose; fill them as full as they will hold, and cork them tight; seal the corks; put some hay between them to prevent their touching; then fill the saucepan with water to the neck of the bottles, and set it over the fire until the water is nearly boiling, then take it off; let it stand until the bottles are cold, then keep them in a cold place until wanted, when the fruit will be equal to fresh.

STRAWBERRY OR APPLE SHORTCAKE.—One cup of cream, half a cup of buttermilk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, a little salt; knead harder than for biscuit. Roll out to the size of the tins, half an inch in thickness. Bake. When a little cool, split it through the middle, butter the underside, put on a layer of berries, sprinkle on sugar and a little salt; serve with sweet cream or syrup.