

ovens, will not start up at your bidding in the bush, these substitutes are valuable, and perform a number of uses. I have eaten excellent light bread, baked on the emigrant's hearth in one of these kettles. I have eaten boiled potatoes, baked meats, excellent stews, and good soups, all cooked at different times in this universally useful utensil: so let it not be despised. It is one of those things peculiarly adapted to the circumstances of settlers in the bush before they have collected those comforts about their homesteads, within and without, that are the reward and the slow gleaning-up of many years of toil.

There are several other sorts of rising similar to the salt-rising. "Milk-rising," which is mixed with milk, warm from the cow, and about a third warm water; and "bran-rising," which is made with bran instead of flour, and is preferred by many persons to either of the former kinds.

NOTE F.—p. 145.—PICKLING.

The great want of spring vegetables renders pickles a valuable addition to the table at the season when potatoes have become unfit and distasteful. If you have been fortunate in your maple-vinegar, a store of pickled cucumbers, beans, cabbage, &c., may be made during the latter part of the summer; but if the vinegar should not be fit at that time, there are two expedients: one is to make a good brine of boiled salt and water, into which throw your cucumbers, &c. (the cabbage, by the by, may be preserved in the root-house or cellar quite good, or buried in pits, well covered, till you want to make your pickle). Those vegetables, kept in brine, must be covered close, and when you wish to pickle them, remove the top layer, which are not so good; and having boiled the vinegar with spices, let it stand till it is cold. The cucumbers should previously have been well washed and soaked in two or three fresh waters, and drained; then put in a jar, and the cold vinegar poured over them. The advantage of this is obvious; you can pickle at any season. Another plan, and I have heard it much commended, is putting the cucumbers into a mixture of whiskey* and water,

* In the 'Backwoodsman,' this whiskey-receipt is mentioned as an abominable compound: perhaps the witty author