

ing of the strawberry to its coming again. To what other use could an acre of land be put that would add so much of health, comfort and enjoyment. In planting, the farmer should not fall into the too common error of using small beds or plots here and there scattered about, but let the rows run the whole length, and so place them that the main cultivation can be done with a horse. This will save much hard work and valuable time in hoeing. Another fact he should remember: "The easiest cultivation is thorough cultivation" — no half-way business. It is much easier to keep the land entirely clean than to keep it half overrun with grass and weeds. He should remember this acre is worth two in corn or potatoes and give it good care, allowing nothing but fruit to grow. Of kinds, it should contain at least strawberries, raspberries (red and black), currants, blackberries and grapes. — *Rural New Yorker*.

JELLIES AND PRESERVES.

CURRANT AND GOOSEBERRY JELLY.—

The currants are beginning to ripen, and those housekeepers who want nice jelly must take them in time before the juice begins to grow thin, else they will have trouble to make their jelly "come." Look them over carefully, crush and strain through a jelly bag, then measure the juice, and for every pint allow a pint of best white sugar. Put the juice over to boil in a porcelain-lined kettle, and boil twenty minutes or more, according to quantity and thickness of the juice. It is better to boil little juice at a time if you want your jelly very nice, as the less time it is over the fire, the lighter-colored it will be. Skim off carefully all the refuse that rises to the top. Put your sugar in the oven and heat it hot, being very careful not to scorch it; then add it to the boiling juice and boil three or four

minutes, or until a few drops taken out on the tin will make jelly readily, then turn into jelly-cups and set away in a dry, cool place. Gooseberries make a nice tart jelly, delicious with meat. Pick the berries clean, cover with cold water, and boil till soft; strain through a jelly-bag, then proceed the same as in making currant jelly.

Though I am fond of canned fruit (when it is properly put up and comes out from the can fresh and free from mould or must), there are some fruits which, for variety, I like "done up" in the old-fashioned ways, and as I have some receipts which I think will please, I give them for the benefit of other housekeepers who like an occasional dish of preserves, spiced fruit, jam or marmalade.

TO PRESERVE PLUMS.—Look them over and pick out all that are imperfect or unsound. Make a syrup of clean, brown sugar and clarify it. When perfectly clear and boiling hot, pour it over the plums. Let them remain in the syrup two days, then drain it off, make it boiling hot, skim it and pour it over again; let it remain another day or two, then put over the fire and simmer gently till the syrup is thick and rich. Use one pound of sugar to each pound of fruit.

PEACH BUTTER.—Pare and stone good peaches and cut them in quarters. Cook them two hours; then to each pound of fruit add half a pound of sugar, and cook two hours longer, stirring almost constantly.

SPICED CURRANTS.—To 5 lb of fruit, add 3 lb of sugar (either white or good clean brown), 1 pt. of good cider vinegar, 2 large tablespoonfuls of ground cinnamon, 1 tablespoonful of ground cloves, and 1 tablespoonful of ground allspice. Heat all together in a porcelain-lined kettle; skim out the fruit, and boil down the juice till it will make jelly; return the currants, and let it