

You may take out some of this pulp and spread on dishes or tins, and dry in the sun or before the fire, and pack away; it makes a nice dry sweetmeat, or, steeped and boiled up, a delicious wet preserve. The Canadians who have large orchards, make as much as a barrel of this apple sauce for daily use.

**CANADIAN PARTRIDGES.**—These birds, which are of two different varieties,—the spruce partridge, and the ruffed grouse, are more like the pheasant than the English partridge—the meat being white instead of brown; but they have not the high gamy flavour of either the partridge or pheasant. They are, when in season, very good eating; but about the end of winter, the flesh becomes dry and bitter. This arises from the nature of their food, which in the thick woods, consists chiefly of the resinous buds of the spruce, the bark and buds of the birch, and some berries, which they find beneath the snow; with various mosses and lichens, which give an astrigent taste to the flesh. At all other seasons they are very good and fleshy, and are excellent roasted and stuffed with fine bread crumbs, pepper, salt, a little butter, and sweet herbs. They require much basting, as they have no fat in themselves. Half an hour, with a good fire, will cook a partridge. To stew them cut them up, dust with a little flour, pepper, salt, and stew gently with a small quantity of water; thicken with a little cream, flour, and a little nutmeg, grate; served with toasted bread-cut as sippets, at the edge of the dish.

**PARSNIP SWEETMEATS.**—The following contribution for the *Agriculturist*, by Miss Sarah M. Taylor, of Saratoga County, N. Y., may be useful for those who use preserved sweet-meats—we eschew them altogether since we have learned the art of keeping fruit fresh. The recipe is perhaps more appropriate to Spring. Miss T.; gives the following direction: "Take the largest part of the parsnip; and if wilted soak in water until swelled out plump. Cut across into round pieces an inch thick; scrape the skin off and weigh. Put them into a brass kettle, cover with hot water, laying a plate over to keep them down. Boil until a broom splint will go through the pieces, and lift them out separately with a fork laying on plates to cool and toughen. For each pound of fruit use  $\frac{3}{4}$  lb. of white sugar dissolving it in the water in which the parsneps were cooked and boil, removing the scum. Add the fruit, covered with a plate as before, and boil until the whole looks clear. Then take the pieces out upon plates and boil down the syrup until it becomes ropy and cool it in an earthen or tin vessel. For each pound of the parsneps take one lemon, grate the outer yellow peel, rejecting the inside rind which is bitter, and also pick out the seeds from the pulp which is to be used whole. Put the syrup, pieces of parsnep, grated lemon peel and pulp all into earthen pots, adding a stick or two of cinnamon bark, and a tablespoonful of cloves and of ground cinnamon for each pound."

**ELDERBERRY WINE.**—S. M. Luther, of Portage Co., O., gives us the following recipe, which he uses, and he states that the wine he now has, which was made three years ago, is pronounced by competent judges quite superior, in point of flavor, to the domestic wine in use. He directs; Mash and press the fully ripe berries, and to one quart of the juice add 3 qts. of water and 4 lbs. of sugar. After the sugar is dissolved, strain and add two table spoonfuls of yeast to each gallon of the liquid, allowing it to stand in an open vessel from ten to fifteen days, according as the weather is cool or warm, when it should be carefully drawn off and bottled for use. Keep it in a cold place.

**REMARKS.**—We would use a much less quantity of water with equal juice, and add  $3\frac{1}{2}$  lbs. of sugar with—say  $\frac{1}{4}$  oz. of cloves and  $\frac{1}{4}$  oz. ginger root to a gallon of the liquid.