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## Directions for Preserving .Fruit

Peithpy at the present senson n few general
 liere miny be tome inexperienced nersons to whom they may be Benefficiai..:

1. Let everything used for the parpose he 2. Never place a preeiervins pan flat on tha fire, is this will render the proserve liable to
Gurn to, ns it it onlled ; that is to say, to adhere closely to the metal; and then to burn ; it haub of the kitchen range. an a trevet, or on the lowe bar of the kitchen range. the preserves gently at first, nid diore quiokly
townrds the end without quititis' quem until they are done; this prccuution will preven heir being spoiled.
2. Ail preserves should-be-perfectly olear
3. Fruit which is to bo preserved in syrup
nuet first bo blancheid or boiled gently, ontil
 nd a thin syrup must be poured on it at firsts or it will shrivel instend of remaining plump
and becoming clear.. Thus, if ita weight of tigar is to be allowed, and boiled to $n$ syrup,
ith a pint of water to the pound, on! linlC the weight must te taken at first, and this must not be builed with the water more, than
ffteen or twenty minutes; at the corimence: nent of the procees. $A$ part of the reminin. ing sugnr nust be added every time the eyrup
is reboiled, unless it ehould be otherwise. diected in the receipt.

- B. To preserve both the thue flavor and the ripidly until they arb, well reduced, beforit the sugar is added, and quictiy"nterwnyb; bat do uot allow them to become so much thick ened thatt the sugar will not dissolve in them ensily; and throw up its ecum. - In some sea sons the juice is so much richer than in others that this eiffect tnkes place nimost before one he shinuner, when it is Leld up, will blow he state it has rencled.
Timeery for theserves, or pewter apoons ue the color ot redfifuit into a dinges purple, and mpart; besides, a very uupleasant invor.

8. When cheap-jams or jollies are . $\mathbf{r e q u i r e d , ~}$ make them at once with loaf sugnr, but ubo that which is $t \mathrm{ccll}$ refined always for preserves
ia geueral. It is a falso ecoonomy, to purchase an inferior kind, for therē is great waste-from up. Pans of copper or bell metal are the proper utensils for preserviag fruit. Wheu Tioned pung uriu and destiroy the color of the truit thas is put into them. A atewpan made. or pregerving.

There are fer persons who are not fond of pies made of this delicious fruit, but the en-
joyment of this luxury is now usually confined to the very short time that this frut is ripen -
iag. Nothing is more oasy than to preserve iag. Nothing is more oasy than -to preserve
thempin such coiditiou as al ways to be ai hand
hat with as much sugar ss would bo used if thots were intended for prasent we cor fios, and uccessary co keep them over the fire long vughly, and to be sure that the sugar pas penutrated them.

Plums, cherries, bluckberries, peaclece,
pears, and all kinds of truits, wasy bo kept in uir tight cans if simply stewed as for the table. It تill only,be necessary to strom tho fruit adaing the amount of sugar required to make
it pelatable ; fill up the vessel with tho hot it pelatable ; fll up the
frit and seal at ouce.
nexiond's pín foz pagseaving peacuys. Three and a half pounds of sugar, to one
 in the cold syrup , set tho oan in water and minuicos, and tifen seal.

## to kgrp passanves.

Apply thoficite of an egg, with a suitable paper, with which cover the jirs, overlappiug ho odges an inch or two. When dry, the fberdiss.
To two pounds of fino large straiberrio oudd two pounds of powared sogar, and pat till the sugar is melted; then boil shem pr ciacely trenty minuteg, es : fatt ad pasaible
have ready a number of amail jarp, and put
he fruit in boiling hot. Cork and oeal tho ze fruit in boiling hot. Cork and real tho
jars immediofoly, and keep thequ through the summer in 0 oold drỳ ocilar.

