

stood on their heads and allowed to cool. Just here a word of warning: Never place the jars to cool in a spot where they are likely to be struck by a current of cool air, because such a condition of atmosphere will often cause some of the jars to crack or burst.

Tomatoes do not require cooking like the other fruits mentioned. The following is a very satisfactory and simple method: Select medium-sized and firm fruit, and cleanse the skins by washing in warm water. Before placing in the bottles it is advisable to puncture the skin of each fruit in five or six places with a sharp skewer or darning-needle, to prevent its bursting while in the boiler. After placing the tomatoes in the bottles each bottle should be filled with water and placed in the boiler, and the whole brought to the boil. Immediately boiling has commenced hoist the jars out and screw on the caps.

Currants can be preserved in a similar manner, or cooked for eight or ten minutes in heavy syrup.

The following table shows the times required to cook the various fruits, also the quantities of sugar to be added to a quart of water for preparing the syrup. The figures have been taken from a paper by Mr. E. Shelton, Instructor in Agriculture, Queensland. I have tested these figures in actual practice for two seasons, and have found the times for cooking and the quantities of sugar as stated to be very satisfactory, but of course the quantity of sugar can be modified according to taste.

Variety of Fruit.	Time for Cooking. Minutes.	Quantity of Sugar to Quart of Water.
Pears (halved)	20	6 oz.
Peaches (halved)	8	4 oz.
Peaches (whole)	15	4 oz.
Apricots	15	4 oz.
Quinces (sliced)	15	10 oz.
Gooseberries	8	8 oz. or more.
Plums	10	8 oz.
Cherries	5	6 oz.
Tomatoes	Bring to boil	None.

(NOTE.—The time of cooking is judged from the time the water in the copper commences to boil.)

The New Zealand Holstein-Friesian Association has decided to drop the word "Holstein" from its name, which henceforth will be New Zealand Friesian Association.