

The following Tide Table shews correctly at what time it is high water in those rivers which discharge themselves into the Basin of Minas, and will differ but little from the truth, as it regards those which empty into the Bay of Fundy, below Parrsborough.

D	Jan.	Feb.	Mar.	April	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
1	4 38	6 31	4 57	7 27	8 3	9 14	9 20	10 32	11 24	11 54	1 11	1 37
2	5 31	8 4	6 23	8 30	9 6	9 58	10 11	11 12	0 15	0 37	1 54	2 21
3	7 1	9 24	7 54	9 38	9 52	10 45	10 51	11 48	0 49	1 14	2 37	3 9
4	8 37	10 19	9 10	10 22	10 34	11 23	11 33	0 38	1 25	2 5	3 35	3 59
5	6 43	11 3	10 00	10 55	11 8	11 57	0 13	1 2	2 4	2 48	4 30	4 46
6	10 44	11 45	10 44	11 32	11 46	0 35	0 50	1 43	2 50	3 48	5 20	5 31
7	11 32	0 39	11 22	0 8	0 18	1 12	1 22	2 18	3 48	4 47	6 35	6 41
8	0 13	0 52	11 52	0 37	0 56	1 42	1 58	2 56	4 47	6 3	7 56	7 58
9	0 48	1 19	0 27	1 7	1 29	2 15	2 22	3 49	6 00	7 12	9 3	9 5
10	1 18	1 55	0 55	1 44	2 2	3 3	3 30	4 45	7 13	8 34	9 49	9 51
11	1 58	2 23	1 27	2 12	2 42	3 51	4 9	6 1	8 40	9 33	10 32	10 35
12	2 22	2 57	2 00	3 1	3 28	4 39	5 2	5 34	9 51	10 19	11 6	11 12
13	3 1	3 37	2 32	3 51	4 11	5 53	6 21	9 7	10 39	10 48	11 14	11 47
14	3 36	4 24	3 17	4 42	5 5	6 54	7 53	10 4	11 18	11 31	0 1	0 6
15	4 22	5 21	4 6	5 52	6 21	8 19	9 15	10 49	11 49	11 49	0 18	0 25
16	5 8	6 37	4 56	7 2	7 42	9 32	10 16	11 33	0 7	0 5	0 52	0 58
17	6 22	8 3	6 10	8 16	8 59	10 33	11 6	11 55	0 26	0 36	1 26	1 33
18	7 45	9 20	7 42	9 26	9 56	11 21	11 50	0 14	0 54	1 10	1 57	2 7
19	8 50	10 14	8 47	10 20	10 47	11 47	0 12	0 44	1 30	1 42	2 36	2 43
20	9 51	11 3	9 51	11 5	11 37	0 13	0 33	1 22	1 55	2 15	3 53	3 28
21	10 37	11 42	10 39	11 48	0 5	0 55	1 9	1 49	2 36	3 3	4 9	4 14
22	11 22	0 1	11 22	0 13	0 33	1 35	1 41	2 26	3 24	3 52	4 56	5 1
23	11 45	0 20	11 45	0 37	1 10	2 10	2 17	2 57	4 13	4 41	6 3	6 15
24	0 5	0 56	0 6	1 19	1 56	2 48	3 43	4 45	5 2	5 39	7 16	7 48
25	0 40	1 34	0 44	2 2	2 34	3 30	3 34	4 28	6 18	6 42	8 31	8 54
26	1 22	2 14	1 26	3 53	5 26	4 14	4 18	5 16	7 21	8 9	9 37	10 1
27	1 53	3 2	2 19	3 49	4 15	4 57	5 00	6 27	8 42	9 17	10 34	10 54
28	2 29	3 56	2 57	4 43	5 00	5 53	6 15	8 2	9 44	10 9	11 24	11 42
29	3 18		3 51	5 43	6 4	7 6	7 16	9 16	10 35	10 58	0 12	0 31
30	4 8		4 54	6 44	7 7	8 11	8 36	10 7	11 16	11 42	0 50	1 11
31	5 6		6 00		8 9		9 40	10 51		0 27		1 55

Otto of Roses.—The following is the receipt for making the celebrated Otto, or Otto of Roses, from a work recently published, entitled the *Memoirs of the Rose*. Take a very large glazed earthen or stone jar, or a large clean wooden cask; fill it with the leaves of the flowers of roses, very well pickled, and free from all seeds and sticks; pour on them as much spring water as will cover them, and set the vessel in the sun, in the morning at sun-rise, and let it stand till the evening; then take it into the house for the night. Expose it in this manner for six or seven successive days, and at the end of the third or fourth number of particles, of a fine yellow oily matter, will float on the surface, which in two or three days more will gather into a scum, which is the otto of roses. This is to be taken up by some cotton, tied to the end of a stick, and squeezed with the finger and thumb into a small phial, which must be immediately and closely stopped, and this is repeated for some successive evenings, or while any of this fine essential oil rises to the surface of the water. It is said that 1 cwt. of roses, will yield but half an ounce of this precious aroma.

To make Yeast that will keep six months.—Boil one quarter lb. hops in two gallons soft water; when boiled half an hour add one table spoonful of salt, half pint molasses, two quarts rye meal, half pint good common yeast and let it stand till it ferments; then stir in Indian meal till it is as hard as it can be made; then roll it to the thickness of about half an inch, and cut it in pieces of two or three inches diameter; lay it on a board and dry it in the sun, or in a warm room. When it is wanted for use, soak it in warm water, or pound it fine. I have used yeast made as above for five years, and prefer it to any other kind.