| 6 DOMINION ALMANAC. | |
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| MARCH, 1875. | APRIL , 1875 |
| MOON'S PHASES. New Moon 7th Full Moon21st | MOON'S PHASES. New Mocn 6th Full Moon 20th |
| First Quarterith Third Quarter 30th Mo Forg ivex sets to the injured does belong, And they neer pardon who have done the wr.ng. Wa Gather performance of the set of | 1 TH THE circulations of the Daily, Tri-Weekly and Weekly Wineseare published daily. Advised weekly Wineseare and provide weekly Wineseare and with the worms of Sile. 9 FR 10 SA 11 How To Kreep HESBANDS PROM GOING OUT NIGHTLYKeep the Witnese coming in Daily. 12 Mo, 'tis slander, whose edge is sharper than the word, whose congue on the word, whose congue advise word, whose congue advise word, whose compares advised weekly Witnese combina Size ordinary sized on the which as men of course do seek to receive, countenance and profit; so or seek to receive, countenance and profit. 18 Sord Sunday after Easter. 19 Mo 21 W could with the which as men of course do seek to receive, countenance and profit; so there whose as men of course do seek to receive. Countenance and profit. 23 FR 24 SA 25 Sth Sunday after Eastr. 25 |

NUTRIMENT.—The comparative nutriment contained in various articles of food will be seen in the table annexed. The figures appended to each article show Mutkon, 201; and the interment in every 1,000 parts.— Mutkon, 201; and the of each 1,000 mill, 21; wheat, 91): Buh, abult 200; while of each 1,000 mill, 21; wheat, 93): press (dry), 93]; barley, 920; beans, (dry), 500; rice, 83): breat, 801; rys, 729; outs, 742; mill, 72; wheat, 115; polatoes, 125; carrots, 95; cabbage, 75; turnip., 42; mations, 32); cacumbers, 25; pluma, 290; press, 270; provides, 201; peaches, 270; gooseberrie*, 190; apples, 101; plus, 100; strawerries, 120.

L A LITTLE boy having broken his rocking-horse the day it was purchased his mamma began to sould, when he silenced her by inquiring: "What's the good of a horse till it's broke?"

EAKED APPLE DUMPLINGS (a plain family dish).— Six apples. X b. of suet-crust, sugar to taste. Pare and take out two cores of the apples without dividing them. and make K b. of suet-crust; roll the apples in the crust, proviously sweetening them with moist sum, and taking care to join the pastenice y. When and bake them for to round balls, put shem on a tin, and bake them for to round balls, put shem on a tin, and bake them for to round balls, put shem on a tin, and bake them for the shem some pounded white summ. These may be made richer by using put paste inst. ad of suet.

How TO EMPLOY IDLE HOURS - Take your copy of the Daily. Tri-Weekly, or Weekly *Wilness*, *Dominion M* attaily, or *Messenge*, and - blain additional sub-scribers to them. Y u will this have an opportunity of visiting y ur friends and enversing with them; and also will haven will encourage these publications; and also will haven will encourage these publications; inducing y-ur friends to tait up of nowing that by done that which they will be thankful for. 8-23

POUND CAKE.—One lb. of butter, 1½ lb. of four, 1 b. of pounded loaf sugar, 1 b. of eurrants. 9 eggs, almonds; wheel heel, ½ lb. of citron, ½ of of sweek the butter to a cream; dredge in the four; add the sugar, currants, canlied peel, which should'be cut into neat silces, and the almonds, which should be blanched and chopped and mix all these well together; whick the eggs, and let them be thoroughly blended with the dry ingredients. Beat the cake well for 20 minutes, and put it into a round fu, lined at the bot-minutes, and put it nots round fu, lined at the bot-Bake it from 1½ to 2 hours, and let the oven here be the case, the currants will sil sink to the bottom of it. To make this preparation light, the yokes and whites of the eggs should be beaten separately, and added separately to the other ingredients. The above quan-tity divided in two will make two nice-sized cakes. Save 1 = N Moon — "Themen in all years wall " sold

SON AND MOON.—"The sun is al'very well" said an Irishman. "but the moon is worth two of it; f. r the moon affords usight in the night-time, when we want it, whereas the sun's with us in the daytime, when we have no occasion for it."

SUET CRUST, YOR PIES OR PUDDINGS.-TO every pound of flour allow 5 or 6 oz. of beef suet, ½ pint of water. Free the suet from skin and shreds; chop it extremely fine, and rub it well into the flour; work the whole to a smooth paise with the above proportion of water; roll it out, and it is ready for use. This crust is quile rich enough for ordinary purposee, but when a botter one is desired, use from ½ to ½ lb. of suet to every lb. of flour.

MRS. PARTINGTON declares that she does not wish to vote. as she fears she couldn't stand the shock of of the electrical franchise.

Prof S