

MOON'S CHANGES.

- Full Moon, 3rd day, 7h. 39m., Morning, below the Horizon.
 ☾ Last Quarter, 11th day, 8h. 15m. Morning, bearing East.
 ● New Moon, 18th day, 12h. 59m., Morning, below the Horizon.
 ☽ First Quarter, 24th day, 8h. 34m., Afternoon, bearing West.

D	DAY	SUN RISES	SUN SETS	SUN SLOW OF CLOCK	SUN'S RIGHT ASCENSION	SUN'S DECLINATION NORTH	DAYS	LENGTH
M	WEEK							
1	Sat	4 47	7 25	6 1' 64	8 48 12' 50	17° 51' 25' 2"	14	38
2	D	48	24	5 57' 46	8 52 4' 71	17 35 58' 1	36	
3	Mon	49	23	5 52' 66	8 55 56' 38	17 20 13' 8	34	
4	Tues	50	22	5 47' 26	8 59 47' 55	17 4 12' 6	32	
5	Wed	51	21	5 41' 26	9 3 37' 50	16 47 54' 8	30	
6	Thur	52	19	5 34' 68	9 7 27' 72	16 31 20' 0	37	
7	Frid	53	17	5 27' 51	9 11 16' 98	16 14 30' 7	24	
8	Sat	54	15	5 19' 77	9 15 5' 68	15 57 25' 0	21	
9	D	55	14	5 11' 47	9 18 53' 81	15 40 3' 7	19	
10	Mon	56	13	5 2' 62	9 22 41' 40	15 22 27' 2	17	
11	Tues	57	11	4 53' 22	9 26 28' 42	15 4 36' 0	14	
12	Wed	59	10	4 43' 29	9 30 12' 92	14 46 30' 1	11	
13	Thur	5 0	9	4 32' 82	9 34 0' 89	14 34 10' 2	8	
14	Frid	1	7	4 21' 83	9 37 46' 32	14 9 36' 2	5	
15	Sat	2	5	4 10' 32	9 41 31' 25	13 50 48' 9	2	
16	D	3	4	3 58' 30	9 45 15' 66	13 31 47' 9	13	5
17	Mon	4	2	3 45' 78	9 48 59' 57	13 12 34' 3	5	
18	Tues	5	0	3 32' 75	9 52 31' 97	12 53 8' 0	5	
19	Wed	6 6	58	3 19' 23	9 56 25' 88	12 33 29' 4	5	
20	Thur	7	57	3 5' 22	10 0 8' 30	12 13 39' 0	5	
21	Frid	8	56	3 50' 75	10 3 49' 24	11 53 36' 9	4	
22	Sat	9	54	3 35' 76	10 7 31' 71	11 33 23' 6	4	
23	D	10	52	2 20' 33	10 11 12' 71	11 12 59' 3	4	
24	Mon	12	50	2 4' 47	10 14 53' 29	10 52 24' 3	3	
25	Tues	13	49	1 48' 18	10 18 33' 43	10 31 39' 1	3	
26	Wed	14	47	1 31' 48	10 22 12' 17	10 10 44' 0	3	
27	Thur	15	45	1 14' 38	10 25 52' 50	9 47 38' 6	3	
28	Frid	17	43	0 56' 89	10 29 31' 45	9 28 35' 0	2	
29	Sat	18	41	0 39' 03	10 33 10' 03	9 7 1' 8	2	
30	D	19	39	0 20' 83	10 36 48' 27	8 45 30' 0	2	
31	Mon	21	37	0 2' 29	10 40 26' 18	8 23 49' 9	2	

Minced Mutton.—This is a very useful preparation of "cold mutton," and will be found excellent for a change. Cut Slices off a cold roasted leg of mutton, and mince it very fine; brown some flour in butter, and moisten with some gravy; add salt and pepper to taste, and let it simmer about ten or fifteen minutes, to take off the raw taste of the flour; add another lot of butter and some parsley chopped fine, then add the minced meat, and let it simmer slowly, but not to boil. or the meat will be hard.

MOON'S
PERIGEE.

17th day, 7h., p. m.

Sundays, An
Weath8th Sunday after
Mer. at greatest

Prince Alfred b.

9th Sunday after

Asc. V. Mary.

10th Sunday after
Sun eclipsed—invVen. at greatest br
(will throw a shad
11th Sunday after
St. Bartholemew.

12th Sunday after

Pinch Bread.—Boil six
cups of water, and as much mill
take a pint of good yeast and
the potatoes, and pour the
stand it well; and, if neces
stand before the fire about

To make Yeast with Pease.
Soaked pease, pour on them
ground flour and twenty hot
water will be a good ye
any quantity may be made
serviceable where yeast