

1872.]

FEBRUARY.

19

MOON'S

PERIGEE.

7th day, 11h., a. m.

(Apogee, 19th, 11h., a.m.).

LUNAR EQUINOCTIALS
AND ATMOSPHERIC DISTURBANCE.

S. 6th day, 8h., a. m. **

* 12th day, 11h., a. m.

N. 19th day, 7h., a. m.

* 27th day, 2h., a. m.

D. M.	SUNDAYS, ANNIVERSARIES, WEATHER, &C.	MOON.			HIGH WATER
		Rises.	South.	Sets.	
1	Parliament Buildings burned at [Quebec, 1854.	M 3	5 10	10 49	2 54
2	Purific. Virgin Mary. Stormy.	0 43	5 58	11 13	3 54
3	Washington d. 1799.	1 58	6 58	11 42	5 13
4	Sexagesima Sunday.	3 14	7 47	A 20	6 41
5	Dr. Lingard b. 1771.	4 27	8 47	1 7	7 59
6	Sun's semi-d. 16' 15". High winds.	5 35	9 51	2 7	9 2
7	Chas. Dickens b. 1812. Look	6 33	10 55	3 17	9 57
8	Mary Q. of Scots beheaded. 1587.	7 20	11 57	4 34	10 43
9	Canada ceded to Britain, 1763.	7 57	A 55	5 53	11 25
10	Q. Victoria married, 1840. out	8 26	1 49	7 12	M
11	Quinquagesima Sunday for	8 50	2 39	8 28	0 6
12	Sir Astley Cooper d. 1841.	9 13	3 27	9 41	0 42
13	Shrove Tuesday. a snowstorm.	9 32	4 12	10 52	1 20
14	Ash Wednesday. Sun's semi-d.	9 57	4 57	10 57	1 59
15	Card. Wiseman d. 1865. [16' 14"	10 19	5 43	M	2 41
16	Cambridge Lent Term Divides.	10 47	6 29	1 7	3 34
17	Sun's semi-d. 16' 13". Pleasant	11 20	7 16	2 11	4 40
18	1st Sunday in Lent.	11 59	8 5	3 12	5 53
19	Sir. W. Napier d. 1860. with	A 44	8 55	4 11	7 7
20	Joseph Hume d. 1855.	1 39	9 45	5 6	8 8
21	Sun's semi-d. 16' 12". appearance	2 39	10 34	5 51	8 56
22	Washington b. 1732.	3 40	11 22	6 29	9 39
23	Sir Joshua Reynolds d. 1792.	4 49	M	7 4	10 17
24	Handel b. 1684. of a thaw.	5 58	0 9	7 29	10 52
25	2d Sunday in Lent.	7 5	0 54	7 50	11 35
26	Sun's semi-d. 16' 11". More snow.	8 11	1 38	8 11	11 57
27	Longfellow b. 1807.	9 22	2 23	8 35	A 30
28	Order of St. Patrick instit. 1783.	10 35	3 9	8 56	1 5
29	Bright and cheerful.	11 49	3 56	9 16	1 45

As a general thing, the best time for baking all these unleavened cakes is in the morning, when the stove is just cleared of its ashes. If one can command the time and strength, all cakes of this kind are made lighter and more delicate by beating ten or fifteen minutes while mixing the batter, but it is not necessary in order to make good bread.

GRAHAM BREAD.—Four quarts of unboiled wheat, a teacupful of good yeast, half a cup of molasses, and one tablespoonful of salt, mixed with warm water enough to make a stiff dough: let it rise six or eight hours: wet your hands in cold water to put it into the pans: let it rise an hour, or until it has risen an inch: bake it two hours. It should be well baked.

[1872.

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UN'S
CLINA-
SOUTH

DAY'S
L/GTH

h	
9 16.6	9 31
2 6.0	34
4 37.6	37
6 51.8	41
8 49.1	43
0 29.8	47
1 54.6	50
3 3.6	51
5 57.5	54
7 36.5	57
9 1.1	10 1
11 12.8	4
13 9.1	7
15 53.3	10
17 24.8	13
19 44.2	15
21 51.7	19
23 47.9	22
25 33.2	25
27 7.9	28
29 32.5	31
31 47.5	34
33 53.0	37
35 49.7	40
37 37.8	43
39 17.7	46
41 49.8	49
43 14.6	52
45 32.3	56

labour required
ess and tender-
bread.

le thicker than
, as flour will
n into the cups
not oven. Take
mem on plates,

or three days
etting in a hot