

quantity of the finest loaf sugar; either roll, or break it very small, add it to the juice, and with a silver, or a bone spoon (not iron,) stir the mass till the sugar be dissolved: it will not require more time than a quarter of an hour to effect this, nor need it be *constantly* stirred. Put the syrup into jelly glasses, or small jelly pots; leave it uncovered till the next morning, when it will be found to be "*set*," and fit to be tied over. We have frequently laid papers on the top, merely to keep out the dust, and found the jelly remain above a year as good as when the jars were tied down with brandied paper in the usual manner.

The advantages of the plan are obvious,—economy of time and fire, and retaining the pure flavour of the fruit: all risk is obviated, from burning, over boiling, loss of colour, and waste of materials; and though last, not least, an escape, during the process, from exposure to the fierce heat of a stove or fire, superadded to that of the dog days.

SCARLET GOLIAH RHUBARB, FOR PUDDINGS, TARTS AND JAM.—Those who have partaken only of the old-fashioned rhubarb, (*Rheum Rhabarbarum*) have but a faint, nay, almost an erroneous idea of the delicate flavour, and tender consistency of the *Scarlet Goliah*. We have known many persons, whom we could with difficulty persuade to taste our favourite esculent, in consequence of their utter dislike to the flavour of the coarse, hard, rank rhubarb to which they have been accustomed: but who, after having conquered their repugnance to encounter the *Scarlet Goliah*, have expressed themselves entirely pleased with it.

So much is this production a favourite, that even when fruits present themselves in succession, any other tart than rhubarb is seldom made, from April to September. Large and coarse and hard as the stalks appear, they are never peeled, but merely washed, and cut up; and possess so unique a tenderness, that they are sufficiently cooked as soon as they boil: therefore they are more quickly ready to come out of the oven, than any other kind of raw fruit pie, as the paste only needs attention; the fruit is certain to be thoroughly cooked. Jam is made in the usual manner.

TOOTH POWDER.—If they are already in a bad state, they must be scaled. Till this has been done, no powder or brushing in the world will give them a good appearance.

The recipe is as follows.—Finely powdered iris root and charcoal, of each half an ounce; cuttlefish bone, two drachms; powdered myrrh, one drachm. Mix, and triturate in a mortar to an impalpable powder;—passing it, if necessary, through a fine sieve. It may be flavoured, if desired, by adding a few drops of otto of roses, or of any other essential oil, to the mixed powders, before triturating them together.

In the above, the charcoal corrects any pruridity; the cuttlefish bone being alkaline, acts on and removes any acid; the myrrh strengthens, and acts as an astringent to the gums; the iris root gives a violet flavour to the breath; and the essential oil contributes to render the use of it grateful.

ALL plants, except those of very slow growth, which have stood in pots during the summer months, will by this time, have become partly root-bound, by filling the pot with their roots; and unless they are looked after in time, will put on a sickly appearance, their leaves growing yellow, the young branches shooting weakly, and the flower-buds, if any, shrivelling and falling off without expanding. The remedy for all these evils is repotting in fresh earth, which ought to be done, if possible, before the middle of September, for room plants or those which cannot be protected during winter except in a cold frame or a greenhouse. Where artificial heat is at command, the season is less important. If the shifting be delayed, later, at least for most sorts of room-plants, they will not have time before the setting in of cold weather to establish their roots in the fresh earth.

In the management of shifting, it is for the most part proper to remove the plants from smaller to larger pots, with the balls of earth about the roots, either altogether or at least some of the old earth on the outside of the ball, trimming away only the fibers which are matted and dry, but taking care not to disturb the principal root near the centre. In this way a great portion of the excrementitious matter which the smaller radicles have thrown out into the exterior of the soil will be got rid of, which, if not removed at intervals, acts as a poison to the plant,—a recent discovery of great importance to be attended to in every species of plant cultivation.

ECLIPS

There will be solar during the year 18 Scotia.

1st. A partial Eclipse in a small part of the

2nd. A total Eclipse as follows:

First contact

do

First total immersion

Middle of Eclipse

Last total immersion

Last contact

do

3rd. A partial Eclipse in the North Atlantic

4th. A partial Eclipse Nova-Scotia.

5th. A total Eclipse Nova-Scotia.

6th. A partial Eclipse in the Southern Ocean

CHRON

Golden Number,
Epact,
Solar Cycle,
Dominical Letter,

COMMENCE

Spring commences March
Summer commences June
Autumn commences September
Winter commences December

OCCULTATIONS

Moon and Venus, September

MO

Septuagesima Sunday,
Sexagesima Sunday, February
Shrove Sunday, February
Ash Wednesday, February
Quadragesima Sunday,
Mid-Lent Sunday, March
Palm Sunday, April 4.
Good Friday, April 9.