

[1868.]

low the Horizon.
low the Horizon.
aring North.
low the Horizon.

SUN'S CLINATI'N NORTH	Day's length
4' 33' 8"	15 31
0 3' 6"	30
55 9' 2"	29
40 50' 9"	27
44 8' 9"	27
38 3' 1"	27
31 33' 8"	26
24 41' 1"	25
17 35' 1"	24
9 46' 2"	23
1 44' 4"	21
52 19' 8"	20
45 31' 5"	18
35 23' 1"	16
25 51' 5"	15
15 58' 1"	13
5 43' 0"	11
55 6' 4"	9
44 9' 1"	7
32 49' 9"	5
21 10' 5"	3
9 10' 6"	1
56 51' 6"	14 59
44 10' 7"	57
31 10' 9"	55
17 51' 8"	53
4 13' 6"	51
50 16' 5"	49
36 0' 9"	45
21 26' 9"	43
6 35' 1"	41

y in pieces, and boil it
ite tender, then throw
Put it over a slow fire
remain simmering for
the syrup by further
same process. After
e syrup thick, put the

[1868.]

JULY.

19

MOON'S
PERIGEE.

20th day, 9h., a. m.

LUNAR EQUINOCTIALS
AND ATMOSPHERIC DISTURBANCE.

S. 4th day, 8h., a. m. **
* 11th day, 7h., p. m. **
N. 18th day, 11h., a. m. ***
* 24th day, noon. **
S. 31st day, 1h. p. m.

Sundays, Anniversaries, Weather, &c.	MOON.			High water
	Rises.	Sets.	South	
Anniversary Dominion of Canada.	4 56	2 10	9 51	7 47
[Sun in Apogee.	5 55	2 46	10 40	8 36
Visit B. V. Mary. Warm	6 50	3 25	11 29	9 25
4th Sunday after Trin. Prs. Hel-	7 40	4 10	12 18	10 14
[ena m. 1866. and	8 24	4 58	morn	11 3
sultry.	9 5	5 48	1 6	11 51
	9 40	6 41	1 52	A. 37
	10 11	7 36	2 38	1 23
	10 42	8 33	3 22	2 7
	11 11	9 31	4 5	2 50
First Gen. Assembly met at Char-	11 37	10 27	4 48	3 33
weather. [lottetown, 1773.	morn	11 27	5 32	4 17
5th Sunday after Trinity. Jup. in	0 6	A. 28	6 17	5 2
[conj. with moon, 4h. 21m, a. m	0 38	1 32	7 4	5 49
St. Swithin.	1 10	2 38	7 53	6 38
	1 51	3 45	8 50	7 35
	2 37	4 55	9 46	8 31
	3 28	6 4	10 47	9 32
6th Sunday after Trinity.	4 27	7 9	11 49	10 34
with	5 42	7 58	A. 51	11 36
thunder	6 55	8 45	1 50	12 35
and	8 9	9 25	2 47	morn
lightning.	9 22	10 0	3 41	1 32
	10 33	10 33	4 33	2 26
St James.	11 41	11 5	5 22	3 18
7th Sunday after Trinity	A. 46	11 38	6 11	4 7
	1 48	morn	7 0	4 56
	2 52	0 12	7 49	5 45
	3 51	0 46	8 37	6 34
	4 46	1 25	9 26	7 22
	5 36	2 8	10 15	8 11

Boiled Meat Potato Pudding.—Boil a sufficient quantity of pared mealy potatoes till they are ready to crumble in pieces: drain, pick out every speck or lump, and mash them as smooth as possible. Make them into a thickish batter, with an egg or two, and milk; placing a layer of steaks or chops, well seasoned with salt and pepper, at the bottom of a baking dish, cover with a layer of batter, and so alternately till the dish is full, taking care to have butter at the top. Butter the dish, to prevent sticking or burning. This pudding, when properly baked, will be of a fine brown colour