

a remedy; and the only efficient one will be a return to cash payments, which every day's delay will render more difficult. The depreciated paper circulation is in fact driving the specie which was in circulation, altogether out of the country, and this evil will continue with increasing loss to the public, so long as paper not convertible into specie is current.—*Gazette*.

NEW KIND OF BREAD.—A correspondent of the *Hingham Gazette*, gives the following directions for making a new kind of bread:

Take one quart of the best flour and put it into a tin pail which has a tight cover. Put into this flour, one tea-spoonful of salt and one tea-spoonful of saleratus, both pulverized.—Stir them in well. Then pour upon the flour quite warm new milk; pour by degrees, (stirring as you pour to prevent lumping,) until you have poured a quart. Put on the cover, and set the pail on very warm iron, or hang it up high, over a slow fire, or, which is better still, put it into a common tin baker, and set it up to a moderate fire, where the bottom of the pail can be so warm that you can hold your hand upon it without burning you. If it is hotter than this, the mixture inside, (which will be rather a thin paste,) will bake and stick to the pail, which will ruin the experiment. Let the pail stand undisturbed in this steady heat for five or six hours when it will be found to rise, rather suddenly, to double its first size. As soon as it is thus risen, turn it and knead it up in the common way, and the common thickness.—Then put this dough into the tin pans in which you intend to bake it; but fill the pans only half full of the dough. Then set these pans near a gentle fire, or in a July hot sun out-doors, covered with a cloth. In an hour or more, the dough will begin to rise, and soon fill the pans. As soon as this is so, put it into the oven and bake one hour, i. e., if the loaf be twelve inches long, six thick. If it be half this size, a shorter time will suffice. Invalids can eat this bread with perfect safety.

VARIETY.

A DINNER IN CHINA.—On dinner being announced we were conducted to a circular table, and each provided with a pair of ivory chop-sticks, mounted with silver, a silver ladle, a small cup of soy, a saucer for the bowls out of which we were to eat, and an elegant richly-gilted silver cup, with two handles, on a stand of similar materials. This cup was used for drinking *suey-sung*, the wine of the country, and did not contain more than the old-fashioned Chinese tea-cups; after drinking the health of one of the party, it was usual to turn the inside of the cup towards him, to show that it was empty. The wine was presented boiling hot, and the cups replenished at every remove. In addition, each European was supplied with a knife and fork and some meat. The table was laid out with eight small dishes, containing articles to whet the appetite, such as cold dried pork, called *chin-chew*, grated so fine that it resembled red-coloured wool, small chips of dried salt fish and ham, roast chicken cut into small pieces shaped like dice, pigs tongue, salt fish and eggs, mixed up with tar oil. These delicacies were cold, remaining on the table throughout the entertainment, and were paid uncommon attention to by the Chinese at every opportunity afforded them by the removal of the bowls. The dinner commenced with a large bowl of bird's-nest soup, each helping himself; it was very insipid until flavoured with soy, the necessary condiments of salt and pepper appearing to be wholly neglected in Chinese cookery. The second dish was shark's fin soup, with balls of crab, followed by divers others, amongst which was a vegetable soup, made of prepared seaweed from the coast of Japan. This weed, which is called *tachioey*, resembled in its dry state the pith found in the hollow of a quill, but in the soup its

taste is similar to that of celery. There was also in the soup slices of young bamboo, and roots of the white and water lily, each having a peculiar and agreeable flavour. After the soup, came stewed mutton, cut as fine and tender as *vorricelli*, the gravy delicious. This was followed by roasted pigeons' eggs in a very rich gravy. We found it no easy matter, however, to transfer these eggs from the bowl to our cups by the means of the chop-sticks. The Chinese do not clean or change their chop-sticks during dinner, but each thrusts his own into every dish, and helps himself throughout the repast.—*East India Magazine*.

HER MAJESTY'S MUNIFICENCE AND GRATITUDE.—Our readers may recollect an account of an accident in which her Majesty, shortly after her accession, was placed in some danger by the restiveness of the horses in the royal carriage in descending Highgate hill. Mr Turner, the landlord of the Fox and Grapes, who was the most prominent person in affording the requisite assistance, received a communication on Tuesday last, commanding his attendance at the Palace on the following day. He attended accordingly, and was introduced to two gentlemen, who informed him that her Majesty had commanded his attendance in order that his wishes might be ascertained with respect to the reward that he might have anticipated. Mr Turner replied, that he had not anticipated any further notice of his exertions, and that he had no request of any kind to make. He was then informed that her Majesty was of opinion, that if Mr Turner were permitted to put up the Royal arms, it might be of some service to the business of his house; and, in addition, desired that he would accept a pocket-book and its contents, which accordingly was handed to him by the gentleman. A further intimation was conveyed, that if at any future time Mr. Turner or his family should be in need of assistance from unlooked-for misfortunes of any kind, they were always to bear in mind that they should have a firm friend in her Majesty. Mr Turner was, of course, much rejoiced with his good fortune, and, after offering his most grateful acknowledgements, returned home in the words of his neighbour, "a made man." Mr Turner anticipates a great accession of business from his fortunate adventure, and expects that "The Queen's Arms" will yet be honoured by an occasional call from her Majesty. With respect to the contents of the pocket-book, Mr Turner will not mention the amount, but says it is "heavy."—*Observer*.

THE QUEEN'S PRESENT TO MRS COCKING.—Her Majesty has expressed, through Sir Henry Wheatley, her sympathy in the afflictions of Mrs Cocking since the death of her late husband, and most generously bestowed on her the very liberal donation of £50.

NUTMEG, in large doses, is virulent poison. The writer has witnessed the effects of it in two instances. The first case last spring—the second last evening. The first was a young married lady of rather feeble health. The second was a young unmarried lady of a perfectly sound constitution, and sound health. The first ate one whole nutmeg—the second one and a half—to use her own language, "good fat ones."

Symptoms.—Sudden and alarming agitation of the nervous systems—numbness of the tongue and face—intolerable distress in the eyes—described as a sensation of whirling or violent twisting—death-like sickness at the stomach, and faintness, intolerable vertigo, ringing in the ears—and the most intense mental agony. The stomach is rendered almost perfectly insensible to the action of the most stimulating emetics. This is a very imperfect sketch, but enough has been to warn the reader to be careful how he eats nutmegs in large quantities. Cloves, oil of pepper-mint, spearmint, tansey, &c.,—taken in large doses, are often attended with disastrous consequences.—*Portland Advertiser*.

COLONIAL.

From the *Novascotian*.

HALIFAX, September 20.

DOMESTIC MANUFACTURE.—We were shown yesterday a specimen of domestic manufacture, of the most interesting character. It was a Lady's Bonnet, (superior in every respect, so far as the eye could discover, to the imported Bedfords and Dunstables, which sell here for six and seven dollars,) made from the common Brown Grass of the Country, by Miss Turner, of Shubenacadie. The Grass is, we understand, first boiled, and then bleached in the sun for a few days. Efforts will be made to employ poor families about the town in this manufacture, and we hope, before long to see our females, from one end of the country to the other, wearing the products of their own industry.

From the *Bermuda Gazette*.

Reduction effected by the Lords Commissioners of the Treasury, in the Custom-House Establishments in the West Indies and Bermuda.—[Circular dated, 24th April, 1837.]

Colony.	Salaries in 1836.	Salaries by Revised Establishments.
Jamaica . . .	£17,190 . . .	£12,760
British Guiana . . .	5,850 . . .	4,250
Barbados . . .	5,000 . . .	3,700
Trinidad . . .	3,880 . . .	2,280
Bahamas . . .	2,150 . . .	2,000
Antigua . . .	3,370 . . .	2,970
St. Vincents . . .	2,900 . . .	1,850
St. Christophers . . .	2,890 . . .	2,240
Grenada . . .	3,350 . . .	2,150
Bermuda . . .	2,300 . . .	1,850
St. Lucia . . .	2,100 . . .	1,650
Nevis . . .	1,050 . . .	950
Dominica . . .	1,950 . . .	1,050
Tobago . . .	1,400 . . .	1,050
Montserrat . . .	750 . . .	600
Virgin Islands . . .	750 . . .	750
	£56,380	£42,100

From the *Quebec Gazette*.

QUEBEC, 26th August.

At the hour appointed, Mr Speaker and the House went up to the Castle of St. Lewis with their address; and being returned, Mr Speaker reported His Excellency's answer, which as followeth:—

"Mr Speaker and Gentlemen of the House of Assembly:—

"The Addresses which you have just presented to me, I shall lose no time in transmitting for the information of Her Majesty's Government: I cannot however, refrain from expressing the deep concern and regret which I experience, in learning from it that you persist in your determination to deprive the country of all the benefits of domestic legislation, until all the demands you have urged shall have been granted,—demands which it is not in the power of Executive Government to grant, and which, on being submitted at your request to the judgment of the highest authorities of the Empire these have solemnly declared it is inexpedient to grant.

"This voluntary and continued abandonment of your functions as one branch of the local Legislature notwithstanding the assurances you have received from the high authorities to whom you have appealed, that improvements will be made in the Executive and Legislative Councils,—while it daily increases the evils under which the Province labors is at the same time a virtual annihilation of the Constitution under which that Legislature derives its existence.

"Being thus unhappily denied the assistance: