

MOON'S CHANGES.

- ☾ Last Quarter, 2nd day, 6h. 58m., a. m., S.
 ● New Moon, 8th day, 9h. 39m., p. m., N. W., below hor.
 ☽ First Quarter, 16th day, 2h. 11m., a. m., W., below hor.
 ○ Full Moon, 24th day, 6h. 44m., a. m., W.

D.	DAY	SUN	SUN	SUN SLOW	SUN'S RIGHT	SUN'S	DAY'S
M.	OF WEEK.	RISES	SETS	OF CLOCK	ASCENSION.	ECLINA- TION SOUTH	L'GTH
		H. M.	H. M.	M. SEC.	H. M. SEC.	° ' "	
1	Thursday	7 28	4 59	13 49.37	20 58 36.14	17 9 16.6	9 31
2	Friday	27 5	1	57.04	21 2 40.37	16 52 6.0	34
3	Saturday	26	3	14 3.91	6 43.83	34 37.6	37
4	G	24	5	9.97	10 46.48	16 51.8	41
5	Monday	23	6	15.28	14 48.34	15 58 49.1	43
6	Tuesday	21	8	19.77	18 49.40	40 29.8	47
7	Wednesday	19	9	23.46	22 49.66	21 54.6	50
8	Thursday	18	10	26.36	26 49.11	3 3.6	51
9	Friday	17	11	28.45	30 48.76	14 43 57.5	54
10	Saturday	16	13	29.74	34 45.61	25 36.5	57
11	G	14	15	30.24	38 42.68	5 1.1	10 1
12	Monday	12	16	29.96	42 38.94	13 45 12.8	4
13	Tuesday	11	18	28.89	46 34.44	25 9.1	7
14	Wednesday	9	19	27.06	50 29.15	4 53.3	10
15	Thursday	8	21	24.47	54 23.11	12 44 24.8	13
16	Friday	7	22	21.14	58 16.32	23 44.2	15
17	Saturday	5	24	17.09	22 2 8.80	2 51.7	19
18	G	3	25	12.30	6 0.57	11 41 47.9	22
19	Monday	2	27	6.81	9 51.62	20 33.2	25
20	Tuesday	0	28	0.63	13 41.96	10 59 7.9	28
21	Wednesday	6 58	29	13 54.77	17 31.64	37 32.5	31
22	Thursday	57	31	46.25	21 20.66	15 47.5	34
23	Friday	55	32	38.10	25 9.04	9 53 53.0	37
24	Saturday	54	34	30.33	28 56.80	31 49.7	40
25	G	52	35	20.95	32 43.96	9 37.8	43
26	Monday	50	36	11.00	36 30.53	8 47 17.7	46
27	Tuesday	48	37	0.49	40 16.54	24 49.8	49
28	Wednesday	47	39	12 49.43	44 4.02	2 14.6	52
29	Thursday	45	41	36.88	47 46.98	7 39 32.3	56

GRAHAM DROP CAKES—Taking into account the time and labour required in making, the care and apparatus needed, and their lightness and tenderness, these cakes must be considered the best form of family bread.

Stir Graham flour into soft cold water making a batter a trifle thicker than for griddle cakes. The exact proportion cannot be given, as flour will swell more at some times than at others. Drop from a spoon into the cups of the bread pans, which are already heated, and bake in a hot oven. Take them from the pan as soon as they are done and arrange them on plates, taking care that no weight rests on them to make them heavy.

Both Graham biscuit and drop cakes, after standing two or three days are made as good as new by dipping in cold water and setting in a hot oven a few minutes, or steaming over boiling water.

D.	SUN
M.	
1	Parliame
2	Purific. V
3	Washing
4	Sexagesim
5	Dr. Linga
6	Sun's semi
7	Chas. Dic
8	Mary Q. o
9	Canada ce
10	Q. Victori
11	Quinquage
12	Sir Astley
13	Shrove Tue
14	Ash Wedne
15	Card. Wiser
16	Cambridge
17	Sun's semi-
18	1st Sunday
19	Sir. W. Nap
20	Joseph Hum
21	Sun's semi-d
22	Washington
23	Sir Joshua R
24	Handel b. 168
25	2d Sunday in
26	Sun's semi-d
27	Longfellow b.
28	Order of St. P
29	

As a general thing, t
in the morning, when
If one can command
lighter and more delic
batter, but it is not nec

GRAHAM BREAD.—Fo
yeast, half a cup of mol
water enough to make
hands in cold water to
risen an inch: bake it tw
It should be well bake