

SEPTEMBER, 1875.

MOON'S PHASES.

First Quarter..... 7th Third Quarter..... 22nd
Full Moon..... 15th New Moon..... 29th

1 W	TAKE away the sword; States can be saved without it; bring the pen. —Lytton.
2 TH	
3 FR	To make a telling speech a man must tell something.
4 SA	15th Sunday after Trinity.
5 S	
6 MO	'I REMEMBER, I remember The fir-trees dark and high; I used to think their slender tops Were close against the sky; It was a childish ignorance, But now 'tis little joy To know I'm further off from heaven Than when I was a boy.—Wood.
7 TU	
8 W	
9 TH	
10 FR	16th Sunday after Trinity.
11 SA	
12 S	THE schoolmaster is abroad, and I trust to him, armed with his primer, against the soldier in full military array. —Lord Brougham.
13 MO	AND thought leapt out to wed with thought Ere thought could wed itself with speech. —Tennyson.
14 TU	
15 W	
16 TH	17th Sunday after Trinity.
17 FR	
18 SA	ABOUT the best business education any man can have is to carefully read a well-conducted Metropolitan paper. In it he will find records of nearly all the immense business transactions, reliable commercial reports, accounts of everything of importance that transpires in all parts of the world, and also obtain such a knowledge of mankind as will
19 S	
20 MO	18th Sunday after Trinity.
21 TU	
22 W	enable him to act with confidence in his relations with them.
23 TH	
24 FR	BUT what am I?— An infant crying in the night, An infant crying for the light, And with no language but a cry. —Tennyson.
25 SA	
26 S	
27 MO	
28 TU	
29 W	
30 TH	

BOILED CABBAGE.—To each $\frac{1}{2}$ gallon of water allow 1 heaped tablespoonful of salt; a very small piece of soda. Cut off as much of the stalk as possible, and cut the cabbages across twice, at the stalk end; if they should be very large, quarter them. Wash well in cold water, place in a colander and drain; then put them into plenty of fast boiling water, to which have been added salt and soda in above proportions. Stir the cabbages down once or twice in the water, keep the pan uncovered, and let them boil quickly until tender. The instant they are done, take them up in a colander, place a plate over them, let them thoroughly drain, dish, and serve. Large cabbages, or savoy, $\frac{1}{2}$ to 3 hours; young summer cabbage, 10 to 15 minutes, after the water boils.

AN erring husband, who had exhausted all explanations for late hours, and had no apology ready, recently slipped into the house about one o'clock very softly, denuded himself gently, and began rocking the cradle by the bedside, as if he had been awakened out of a sound sleep by infantile cries. He had rocked away for five minutes, when Mary Jane, who had silently observed the whole manoeuvre, said, "Come to bed, you fool, you! the baby ain't there."

MALAYAN Pudding.—One-third cup rice, one cup sugar, two eggs, one pint milk, half a lemon and salt. Soak the rice over night, beat the yolks of the eggs with one tablespoonful of the sugar, grate in the lemon rind, add to the rice and milk, and bake one hour, stirring occasionally. Take the whites of the eggs, the rest of the sugar, the lemon juice, and beat to a stiff froth; pour it over the pudding after it is baked and brown it in the oven two or three minutes. No sauce. Where it is not convenient to get lemon, use essence of lemon for the pudding, and tartaric acid or cream of tartar for the frosting.

OCTOBER, 1875.

MOON'S PHASES.

First Quarter..... 7th Third Quarter..... 21st
Full Moon..... 14th New Moon..... 29th

1 FR	LET the great world spin forever down the ringing grooves of change.—Tennyson.
2 SA	
3 S	19th Sunday after Trinity.
4 MO	FOR out of the old fields, as men saith, Cometh all this new corn fra yere to yere, And out of old bookes, in good faith, Cometh all this new science that men lere. —Chaucer.
5 TU	
6 W	
7 TH	THE crow is not so bad a bird after all. It never shows the white feather and never complains without cause.
8 FR	
9 SA	20th Sunday after Trinity.
10 S	THROUGH the mills of God grind slowly, Yet they grind exceeding small; Though with patience He stands waiting, With exactness grinds He all. —Longfellow.
11 MO	
12 TU	That a sorrow's crown of sorrow is remembering happier things.—Tennyson.
13 W	
14 TH	
15 FR	21st Sunday after Trinity.
16 SA	CAUSE FOR SORROW.—A gentleman in the office of the New York <i>Wines</i> recently said that he was sorry for all who did not take that paper. Any Canadians anxious to take an American paper should not overlook the New York <i>Wines</i> .
17 S	THERE'S not a string attuned to mirth, But has its chord in melancholy.—Wood.
18 MO	
19 TU	22nd Sunday after Trinity.
20 W	A PORTION of the space of the <i>New Dominion Monthly</i> is devoted exclusively to the interests of the family circle.
21 TH	PRIVATE credit is wealth, public honor is security.—Junius.
22 FR	BUT the jingling of the guinea helps the hurt that honor feels.—Tennyson.
23 SA	
24 S	23rd Sunday after Trinity.
25 MO	
26 TU	
27 W	
28 TH	
29 FR	
30 SA	

BOILED CARROTS.—To each $\frac{1}{2}$ gallon of water, allow 1 heaped tablespoonful of salt; carrots. Wash and scrape the carrots, and should there be any black specks, remove them. If very large, cut in halves, divide them lengthwise into four pieces, and put into boiling water, salted in the above proportion; let them boil until tender, which may be ascertained by thrusting a fork into them; dish, and serve very hot. This vegetable is an indispensable accompaniment to boiled beef. When thus served, it is usually boiled with the beef; a few carrots are placed round the dish as a garnish, and the remainder sent to table in a vegetable dish. Young carrots do not require nearly so much boiling, nor should they be divided; these make a nice addition to stewed veal, &c. Large carrots, $1\frac{1}{2}$ to 2 $\frac{1}{4}$ hours; young ones, about $\frac{1}{2}$ hour.

"THAT dog of yours flew at me this morning, and bit me on the leg, and I now notify you that I intend to shoot it the first time I see it. The dog is not mad." "Mad! I know he is not mad. What's he got to be mad about? It's me that's mad."

TO PRESERVE AUTUMN LEAVES.—If they are slightly withered when brought home put in water over night, and they will become smooth. Wipe carefully with a soft towel and lay between sheets of porous paper, thin manilla or common printers' is the best; only have three or four layers between the leaves. Press these with a moderate y hot iron for about three minutes, and then arrange the leaves on card board, fastening them with a solution of gum-troloanth, which is not so apt to crack as gum-arabic, and when dry brush with white moss varnish.

PURGE OF PLUMS.—Stew a quantity of plums, with sugar to taste, and not too much water. When quite done, pass through a hair-sieve, stir well, and when cold it is ready.