

Admiral and Commander-in-Chief the Earl of Dundonald on board. His appearance gave much pleasure to the inhabitants of Cape Breton. The French Commodore of the Newfoundland station also made a visit to Sydney, about the same time.

12.—The appointment of Benjamin H. Norton, Esq. as United States Consul at Pictou, was officially authorized by the Lieut. Governor.

OCTOBER 14.—Chalmers' Church, Halifax, was duly opened for public worship. Rev. Dr. Burns officiated morning and evening, and Rev. Mr. Forrester in the afternoon. The collections during the day amounted to £103.

15.—At a Council held at Government House, to consider the public inconvenience occasioned by the general failure of the hay crops, in this province, it was ordered that the Collectors of Colonial Duties be instructed to remit to importers of hay and straw the provincial duties imposed on those articles.

23.—Died at Mill Village, Queen's County, Ephraim Mack, Esq.

NOVEMBER 12.—Died at Wallace, county of Cumberland, Hon. Daniel McFarlen, aged 69 years, Custos Rotulorum of that County, and formerly member of the Legislative Council of Nova Scotia.

DECEMBER 3.—The first public meeting was held in Temperance Hall, Halifax, on business connected with its completion.

6.—Died at Arichat, C. B. John Jean, Esq. in the 66th year of his age, Custos Rotulorum of Richmond County, and for the period of 3 years sub-collector of H. M. Customs.

20.—This day was observed throughout the Province as a day of general thanksgiving, in obedience to a proclamation of the Lieut. Governor, for the special favor of Almighty God, "in having averted from this Province the grievous disease [cholera] with which many parts of the world have been lately visited."

USEFUL RECIPES, &c.

SORE THROAT.—We have known several instances in which this distressing complaint, even in its worst stages, has been immediately and speedily cured by the following remedy:—Mix a penny-worth of pounded camphor with a wine glass of brandy, pour a small quantity on a lump of sugar, and allow it to dissolve in the mouth every hour. The third or fourth generally enables the patient to swallow with ease.—*Medical Journal.*

BOIL MOLASSES.—When molasses is used in cooking, it is a very great improvement to boil and skim it before you use it. It takes off the unpleasant raw taste, and makes it almost as good as sugar. When molasses is used much for cooking, it is well to prepare one of two gallons in this way at a time.

TO MAKE YEAST.—To two middling-sized boiled potatoes, add a pint of boiling water and two tablespoonfuls of brown sugar. One pint of hot water should be applied to every half pint of the compound. Hot water is better in warm weather. This yeast, being made without flour, will keep longer, and is said to be much better, than any previously in use.

CURING HAMS.—The Burlington Gazette publishes the famous Newbold receipt for curing Hams. The old gentleman was very

choice of his secret, and that event the receipt. Here it is; 7 lbs coal, 1 lb pearl ash, 4 gallons water, well when cold. Put in beef 3 weeks. The above

MAKING JELLY.—To avoid boiling the juice of the fruit, when made, retard. After the juice of sugar added to it, after this is effected, no

BAKED APPLES.—A Pare, or not, as you choose, or stone jar; add a little sufficiently juicy, a little water, and put into a boiler in the morning. They will be fresh at all seasons.—*J.*

SHRINKING FLANNEL.—A boiler with cold water, more after the operation.

RENOVATING SILKS.—As new by the following method and cover it with cold water but do not wring. It will look beautiful.

DRILLING GLASS.—A common instrument (a common instrument) turpentine.

BLOOD AND SAP.—A in the lungs, it is condensed, and is transmuted into blood, and is elaborated to leaves, it is a plant, and converted into

ASTRO

Explanation of the
Rising, Southing, Setting
Mean Time. The Equinoctial
Apparent Time, as directed
The Sun and Moon's Declination
wich. The Sun's Rising and
Mean Time of rising and
tracting the minutes and
at the top of that column

HALIFAX—Latitude 44° 40'

Commencement of the
SPRING begins 20th
SUMMER " 21st