

COURTS.

REVISED EXPRESSLY FOR THE CANADIAN FARMER'S ALMANAC, BY
HAGUE & HAGUE, ADVOCATES, MONTREAL.

PROVINCE OF QUEBEC.

I. COURT OF QUEEN'S BENCH, APPEAL SIDE.—Montreal, 15th to 27th (both inclusive) of January, March, May, September and November; Quebec, 1st to 8th (both inclusive) of February, May, October and December.

CROWN SIDE.—Montreal, 1st March, 1st June, 1st September, 2nd November; Quebec, 10th April, 10th October; Three Rivers, 23rd March and 23rd September; Sherbrooke, 1st March and 1st October; Kamouraska, 23rd March and 18th December; Aylmer, 10th June and 10th December; Percé, 13th February and 7th October; New Carlisle, 13th February and 13th September; Arthabaskaville, 19th February and 19th October; Beauce, 20th June and 20th October; Montmagny, 26th March and 25th October; Joliette, 15th January and 2nd July; Sorel, 20th January and 16th June; Chicoutimi, 2nd June and 15th January; Sweetsburg, 20th March and September; Rimouski, 23rd March and 23rd October; Malbaie, 5th February and 22nd June; Beauharnois, 1st March and 1st October; St. Hyacinthe, 15th January and 15th June; St. Scholastique, 7th January and 2nd July; Iberville, 11th March and 11th October.

II. SUPERIOR COURT.—DISTRICT OF MONTREAL.—(Counties of Hochelaga, Jacques Cartier, Laval, Vaudreuil, Soulanges, Laprairie, Chambly, Verchères and city of Montreal.) Held at Montreal, 16th January to 20th April, 1st May to 30th June, and 1st September to 20th December.

DISTRICT OF QUEBEC.—(Counties of Portneuf, Quebec, Montmorenci, Levis, Lotbinière, parish of Beaumont and city of Quebec.) Held at Quebec on the 1st five juridical days of each month and the five juridical days following the 15th of each month except July and August.

DISTRICT OF OTTAWA.—(Counties of Ottawa and Pontiac.) Held at Aylmer, 20th to 26th January and September, 29th April, 5th May, 28th November and 4th December.

RECEIPTS.

LEMON CREAM.—Peel three lemons and squeeze out the juice into one quart of milk. Add the peel, cut in pieces, and cover the mixture for a few hours; then add six eggs well beaten and one pint of water, well sweetened. Strain and simmer over a gentle fire till it thickens. Serve very cold.

TRY THIS LAYER CAKE: Five eggs, their weight in fine flour, and also in sugar, and half their weight in butter. Melt the butter and mix it with the sugar, adding the yolks of the eggs, one by one, beating all the time, and then add the whites which have been beaten to a stiff froth, adding the flour last. Bake in four jelly-cake tins. Marmalade or quince jam is spread between the layers.

EGGS IN CREAM.—Boil six eggs twenty minutes. Put over the fire one pint of milk, leaving out about two tablespoonfuls, to blend a good tablespoonful of flour with, adding a spoonful of butter, and some salt and pepper. Let all boil two or three minutes; then spread it over six slices of toast, which have been placed on a heated dish. Cut the whites of the eggs into thin strips, and place them on the sauce with the yolks rubbed through a sieve over them. Nice for luncheon or supper.

PRAIRIE CHICKENS.—After cleaning, split open on the back and put in a dripping-pan; sprinkle well with salt, a little pepper and a few pieces of butter; fill the pan a little over half with water, and cover with another pan the same size, and let steam in the oven for one hour and a half. Then take cover off and let them brown. Toast a few slices of bread and lay on the platter, put the chicken on the toast, and pour over the whole the juice from the pan.

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