

The newest styles in Mantles at ROBERT YOUNG'S.

12

JANUARY.

[1871

MOON'S CHANGES.

- Full Moon 6th day, 5h. 11., p. m., W.
- Third Quarter, 14th day, 2h. 44m., a. m., S. E.
- New Moon 20th day, 8h. 19m., p. m., N. W., below hor.
- First Quarter 28th day, 9h. 2m., a. m., S. W.

Currie's Practical Arithmetic at HARVIE'S BOOKSTORE.

D	DAY	SUN	SUN	SUN SLOW	SUN'S RIGHT	SUN'S				
M	OF WEEK.	RISES	SETS	OF CLOCK	ASCENSION.	DECLINA-	TION SOUTH	DAY'S		
		H.M.	H.M.	M SEC	H. M. SEC	° ' "		H.M.		
1	A	7 49	4 18	3 49.67	18 47 18.82	23 0 35.9	8 2			
2	Monday	49	19	4 17.81	51 43.59	22 55 22.6	3			
3	Tuesday	49	20	45.58	56 7.99	49 41.9	3			
4	Wednesday	49	21	5 12.94	19 0 31.99	43 34.1	3			
5	Thursday	49	22	39.87	4 55.50	36 59.3	3			
6	Friday	48	23	6 6.36	9 18.67	29 57.6	3			
7	Saturday	48	25	32.37	13 41.29	22 29.2	3			
8	A	48	26	57.89	18 3.46	14 34.5	3			
9	Monday	47	27	7 22.88	22 15.08	6 3.6	3			
10	Tuesday	47	29	47.33	26 46.25	21 57 26.8	3			
11	Wednesday	46	30	8 11.22	31 6.77	48 14.3	3			
12	Thursday	46	31	34.53	35 26.69	38 36.3	3			
13	Friday	45	32	57.24	39 45.91	28 33.3	3			
14	Saturday	45	34	9 19.34	44 4.63	18 05.3	3			
15	A	44	35	40.78	48 22.70	7 12.7	3			
16	Monday	43	36	10 1.59	52 40.11	20 55 55.7	3			
17	Tuesday	42	38	21.72	56 56.86	44 14.9	3			
18	Wednesday	42	40	41.16	20 1 12.91	32 10.4	3			
19	Thursday	42	41	59.87	5 28.22	19 42.7	3			
20	Friday	41	42	11 17.85	9 42.80	6 52.0	3			
21	Saturday	40	44	35.07	13 56.62	19 53 38.6	3			
22	A	39	45	51.51	18 9.72	40 13.0	3			
23	Monday	38	46	12 7.18	22 17.94	26 1.1	3			
24	Tuesday	37	48	22.04	26 33.59	11 46.6	3			
25	Wednesday	36	49	36.08	30 43.99	18 57 6.6	3			
26	Thursday	35	50	49.30	34 53.85	42 5.8	3			
27	Friday	34	52	13 1.70	38 57.83	26 42.3	3			
28	Saturday	33	54	13.26	43 10.98	11 3.4	3			
29	A	32	55	24.00	47 18.30	17 55 2.8	3			
30	Monday	31	57	33.89	51 24.78	38 43.1	3			
31	Tuesday	7 29	4 58	13 42.95	20 55 30.42	17 22 4.6	3			

VEAL CAKE.—This is a pretty, tasty dish for supper or breakfast, uses up any cold veal which you may not care to mince. Take away brown outside of your cold roast veal, and cut the white meat into slices; have also a few thin slices of cold ham and two hard-boiled eggs, which also slice, and two dessertspoonfuls of finely-chopped parsley. Put an earthenware mould, and lay veal, ham, eggs, and parsley in alternate layers, with a little pepper between each, and a sprinkling of lemon on veal. When the mould seems full, fill up with strong stock, and bake half an hour. Turn out when cold. If a proper shape be not at hand, veal cake looks pretty made in a plain pie-dish. When turned out, garnish with a few sprigs of fresh parsley.

Prunella Boots, foxed all round, at GEO. E. FULL'S

A. A. I.

CORNE

CHARLO

Have th

H. A. R.

GLASS, NA

CARRIAGE SPO

SPRINGS, a

Anvils,

AND BLAC

FARM

HUD DIGGER

BROADT

KEROSENE LAMP

KEROSENE

Circular and Mill