two hours, or may be longer, you will have a light dough, like a honeycumb, to make into loaves. When baked, take your bread out of the pan, wet the crast of your loaves over with clean water or milk, and wrap them in a clean cloth, setting them up on one side against a shelf till cold. This plan keeps the bread from becoming hard and dry. For lightness, sweetness and economy this is the best bread I know, resembling reaily-good baker's bread in texture and look. I cordially recommend it to the attention of the Canadian housewife.

INDIAN-MEAL BREAD.—Add six pounds of sifted Indian-meal to six pounds of wheaten flour; one gallon of water, pour, boiling-hot, on the Indian-meal; when cool enough to work with the hand, mix in the wheaten flour, and a cup of yeast, with a little salt; knead the mass, and set it to rise near the fire. This bread has a fine yellow colour, and is best used pretty fresh, as the Indian-meal is of a drying quality.

Another Bread With Indian-meal.—Take as much good flour as will fill a good-sized milk-dish; add to the flour a quart of Indian-meal, and a tablespoonful of salt; mix the flour well together: make a hole in the midst, and pour in a large cup of good rising, adding warm water; mingle stiff enough to knead on your flour-board; then when your mass of dough is worked smooth, lay it back in the pan or trough that you mixed it in, and let it lie covered near the fire to rise; when well-risen, divide, and bake in your oven or bake-kettle.

Some persons wet the Indian-meal with hot water first, but either way can be tried. I have used any supporne, or Indian-meal porridge, that has been left after breakfast, in making bread, and found it a very good addition. A good bread can also be made of equal proportions of rye, Indian-meal, and wheaten flour; rye alone does not make such good bread, the rye being very glutinous,

which a mixture of Indian-meal corrects.

MONTHLY METEOROLOGICAL REPORT FOR DECEMBER 1858.

FROM OBSERVATIONS TAKEN AT ST. MARTIN, ILE JESUS, C. E., LATITUDE 45 DEGREES 32 MINUTES, LONGITUDE, 73 DEGREES, 36 MINUTES WEST, HEIGHT OVER THE LEVEL OF THE SEA 118 FEET.

BY CHS. SMALLWOOD, M. D. L. L. D.

Highest reading of the barometer the 25th day. Lowest reading of the barometer the 22nd day. Monthly mean.	F inches. 30.542 29.307 30.015	Mean of humidity	787
THERMOMETER.		Most prevalent wind N. E. by E.	
Hightest reading the 18th day do Lowest reading the 30th day Monthly Mean Greatest intensity of the suns rays Lowest point of terrestrial radiation	3604 1709 12037 4004 1709	Least prevalent wind E Most windy day the 9th, mean miles per hour	89 00