

The Largest and Best Assortment of Paper Collars at

10

FEBRUARY.

[1869.

MOON'S CHANGES.

- ☾ Last Quarter, 3d day, 0h. 43m., p. m., bearing WNW. below hor.
 ● New Moon, 11th day, 9h. 41m., a. m., bearing SE.
 ☽ First Quarter, 19th day, 0h. 53m., p. m., bearing E.
 ○ Full Moon, 26th day, 7h. 52m., a. m., bearing NW. below hor.

D	DAY	SUN	SUN	SUN	SUN'S	SUN'S	SUN'S	DAY'S
M	OF	RISES	SETS	SLOW OF	RIGHT	DECLINATION	SOUTH	L'GTH
	WEEK			CLOCK	ASCENSION			
		h m	h m	m sec	h m sec	° ' "		h m
1	Mon	7 28	4 59	13 54	21 1 33	16 56	43 7	9 31
2	Tues	27 5	1 14	1 86	5 37	39 20	4	34
3	Wed	26 3		8 03	9 40	21 39	6	37
4	Thur	24 5		13 51	13 42	3 41	8	41
5	Frid	23 6		18 14	17 43	15 45	27 4	43
6	Sat	21 8		21 99	21 43	26 57	0	47
7	C	19 9		25 04	25 45	8 10	2	50
8	Mon	19 10		27 32	29 42	14 49	8 4	51
9	Tues	17 11		28 82	33 40	29 51	7	54
10	Wed	16 13		29 53	37 37	10 20	5	57
11	Thur	14 15		29 49	41 34	13 50	35 3	10 1
12	Frid	12 16		28 65	45 29	30 36	4	4
13	Sat	11 18		27 06	49 24	10 24	3	7
14	C	9 19		24 70	53 18	12 49	59 4	10
15	Mon	8 21		21 60	57 12	29 22	2	13
16	Tues	7 22		17 83	22 1 5	8 33	0	15
17	Wed	5 24		13 27	4 57	11 47	32 2	19
18	Thur	3 26		8 02	8 48	26 20	4	23
19	Frid	1 28		2 07	12 39	4 57	8	27
20	Sat	6 59	29 13	55 43	16 28	10 43	25 1	29
21	C	58 30		48 14	20 18	21 42	6	32
22	Mon	56 31		40 19	24 6	9 59	50 5	35
23	Tues	55 33		31 59	27 54	37 49	6	38
24	Wed	52 34		22 38	31 41	15 39	9	42
25	Thur	51 36		12 57	35 28	8 53	22 0	45
26	Frid	49 37		2 19	39 14	30 56	4	48
27	Sat	47 38	12 51	51 21	43 0	8 23	3	51
28	C	45 40		39 69	46 45	7 45	43 1	55

Pig's-Head Baked.—Let it be divided and thoroughly cleaned; take out the brains, trim the snout and ears, bake it an hour and a half; wash the brains thoroughly, blanch them, beat them up with an egg, pepper and salt, and some finely-chopped or powdered sage, and a small piece of butter; fry them, or brown them before the fire; serve with the head.

Pig's Head Boiled.—This is a more profitable dish, though not so pleasant to the palate. It should first be salted, which is usually done by the pork butcher. It should be boiled an hour and a quarter; it must be boiled gently, or the meat will be hard; serve with vegetables.

H. A. HARVIE, Bookseller and Stationer, Queen Street.

DAVIES & WEEKS for Ladies' and Gents' Rubber Boots and Overshoes.

Book and Job Printing Office, Kent Street, W. H. BREMNER.

FALCON

1869]

26th d

D	
M.	
1	Sir Ed
2	
3	Monte
4	
5	Sun's
6	Dr. Pr
7	Quinq
8	
9	Shrov
10	Ash W
11	Sun's
12	
13	Wm. &
14	1st Su
15	
16	Sun's s
17	
18	
19	Galileo
20	
21	2nd Su
22	
23	
24	
25	Sun's s
26	Bank o
27	
28	3rd Su

Sago Jelly.
done; when
which has be
little cream

Soda Cake.
of a pound o
of one lemon
whites separ
beating them

Delicious I
slice them in
and the grate
mould, and s

Portmo