

Fancy Goods in great variety at

16

JANUARY.

[1872.]

MOON'S CHANGES.

- ☾ Last Quarter, 3d day, 5h. 46m., p. m., N. W., below horizon.
 ● New Moon, 10th day, 10h. 45m., a. m., S. E.
 ☽ First Quarter, 17th day, 7h. 50m., a. m., N. E., below hor.
 ○ Full Moon, 25th day, 1h. 10m. p. m., N., below hor.

D. M.	DAY OF WEEK.	SUN RISES	SUN SETS	SUN SLOW OF CLOCK	SUN'S RIGHT ASCENSION.	SUN'S DECLINA- TION SOUTH,	DAY'S L'GTH
		H. M.	H. M.	M. SEC.	H. M. SEC.	° ' "	H. M.
1	Monday	7 49	4 18	3 42-24	18 46 14-08	23 1 49-7	8 29
2	Tuesday	49	19	4 10-51	50 38-96	22 56 43-2	30
3	Wednesday	49	20	38-44	55 3-53	51 9-4	31
4	Thursday	49	21	5 6-00	59 27-72	45 8-0	32
5	Friday	49	22	33-18	19 3 51-66	38 39-7	33
6	Saturday	49	23	59-95	8 14-36	31 44-3	34
7	G	48	24	6 26-28	12 37-91	24 22-3	36
8	Monday	48	26	52-13	17 0-39	16 33-7	38
9	Tuesday	47	27	7 17-47	21 22-35	8 19-0	40
10	Wednesday	47	29	42-26	25 43-78	21 59 38-1	42
11	Thursday	46	30	8 6-49	30 4-62	50 31-5	44
12	Friday	46	31	30-13	34 24-88	40 59-4	45
13	Saturday	45	32	53-12	38 44-48	31 1-9	47
14	G	45	34	9 15-44	43 8-44	20 39-6	49
15	Monday	44	35	37-10	47 22-12	9 52-7	51
16	Tuesday	43	36	58-07	51 39-30	20 58 41-3	53
17	Wednesday	42	38	10 18-32	55 56-17	47 6-0	56
18	Thursday	41	39	37-85	20 0 11-50	35 7-1	58
19	Friday	41	41	56-64	4 27-70	22 44-8	9 0
20	Saturday	40	42	11 14-68	8 42-33	9 59-5	3
21	G	40	44	31-95	12 56-20	19 56 51-7	4
22	Monday	39	45	48-42	17 9-29	43 21-5	6
23	Tuesday	38	46	12 4-13	21 21-59	29 29-5	8
24	Wednesday	37	48	19-03	25 33-11	15 15-9	11
25	Thursday	36	49	33-14	29 43-81	0 41-2	13
26	Friday	35	51	46-46	33 53-71	18 45 45-7	14
27	Saturday	34	52	58-97	38 2-81	30 29-7	18
28	G	32	53	13 10-65	41 11-10	14 53-7	21
29	Monday	32	55	21-54	46 18 56	17 58 58-0	23
30	Tuesday	30	56	31-62	50 25-33	42 43-1	26
31	Wednesday	29	58	40-90	54 31-08	26 09-1	29

GRAHAM BISCUIT.—Stir, with a spoon, tepid water into Graham flour until it is stiff enough to form into a dough as soft as it can be kneaded: roll out when sufficiently kneaded to be well mixed, and cut into cakes three-quarters of an inch in thickness. Lay them on baking pans, so that they will not touch each other, and bake in a quick oven, letting them remain long enough to become brown and crisp, which with a good heat, will require about twenty-five minutes, or taking them out when just done through, as one prefers: if not sufficiently baked, they will be heavy on the bottom. Put them on a grate or colander to cool, that they may not steam and become heavy.

1872.]

9th day
(Apogee,

D. M.	S
1	Circum
2	Sun's s
3	Wedge
4	Arrest
5	Treaty
6	Epiphan
7	1st Sun
8	Galileo
9	Sun's se
10	Cromwe
11	First Lo
12	Peace be
13	Cambrid
14	2d Sunda
15	Oxford U
16	
17	Benjamin
18	Festival o
19	Isaac Dis
20	
21	3d Sunday
22	South Sea
23	
24	Sun's sem
25	Gustavus I
26	Dr. E. Jen
27	Coffee first
28	Septuages
29	Victoria Cr
30	Park sails f
31	Sun's semi

BEEF STEW.—P of water; boil it for Salt and pepper to Veal stews made

LAMB STEWS.—T water for two hours two teaspoonfuls of put in the dumpling Mutton stews made