

1869]

# JANUARY.

9

MOON'S  
PERIGEE.

29th day, 9h., p. m.

LUNAR EQUINOCTIALS.  
AND ATMOSPHERIC DISTURBANCE.

\* 4th day, 5h., p. m. \*\*  
S. 11th day, 2h., p. m. \*\*  
\* 19th day, 2h., a. m. \*\*  
N. 25th day, midnight.  
\* 31st day, midnight. \*\*

| D.<br>M. | SUNDAYS, ANNIVERSARIES,<br>WEATHER, &C. | MOON.  |        |       | High<br>water. |
|----------|-----------------------------------------|--------|--------|-------|----------------|
|          |                                         | Rises. | South. | Sets. |                |
| 1        | Circumcision. Sun's Perigee.            | 8 30   | 2 38   | 9 57  | 1 23           |
| 2        | Sun's semi-d. 16° 18' 2". [Epect 17     | 9 40   | 3 35   | 10 25 | 2 20           |
| 3        | 2nd Sunday after Christmas.             | 10 53  | 4 29   | 11 8  | 3 14           |
| 4        | <i>Snow, High winds.</i>                | morn   | 5 21   | 11 40 | 4 6            |
| 5        | Treaty bet. Brit. and U. S. 1784.       | 0 5    | 6 11   | A. 7  | 4 56           |
| 6        | Epiphany. Old Christmas day.            | 1 15   | 7 1    | 0 38  | 5 46           |
| 7        |                                         | 2 24   | 7 50   | 1 28  | 6 35           |
| 8        | Pr. Albert Victor of Wales b. '54.      | 3 32   | 8 40   | 1 44  | 7 25           |
| 9        | Sun's semi-d. 16° 18'.                  | 4 35   | 9 31   | 2 21  | 8 16           |
| 10       | 1st Sunday after Epiph.                 | 5 38   | 10 22  | 3 5   | 9 7            |
| 11       | Loss of Steamship London, 1866.         | 6 33   | 11 13  | 3 53  | 9 58           |
| 12       | <i>[cold and blustering.</i>            | 7 22   | A. 3   | 4 46  | 10 48          |
| 13       |                                         | 8 6    | 0 52   | 5 43  | 11 37          |
| 14       |                                         | 8 44   | 1 39   | 6 43  | morn           |
| 15       | Gen. Wolfe born, 1726.                  | 9 14   | 2 24   | 7 41  | 0 24           |
| 16       |                                         | 9 42   | 3 7    | 8 40  | 1 9            |
| 17       | 2nd Sun. after Epiph.                   | 10 9   | 3 50   | 9 40  | 1 52           |
| 18       |                                         | 10 33  | 4 32   | 10 42 | 2 35           |
| 19       | <i>Unsettled weather.</i>               | 10 57  | 5 14   | 11 39 | 3 17           |
| 20       |                                         | 11 23  | 5 58   | morn  | 3 59           |
| 21       | Louis XVI. beheaded, 1793.              | 11 50  | 6 44   | 0 41  | 4 43           |
| 22       | Sun's semi-d. 16° 17'.                  | A. 19  | 7 32   | 1 49  | 5 29           |
| 23       |                                         | 0 56   | 8 24   | 2 51  | 6 17           |
| 24       | Septuagesima Sunday.                    | 1 40   | 9 20   | 3 59  | 7 9            |
| 25       | Princess Royal m. 1858.                 | 2 32   | 10 19  | 5 3   | 8 5            |
| 26       |                                         | 3 35   | 11 19  | 6 6   | 9 4            |
| 27       | ○ eclipsed 8½ p. m.                     | 4 45   | morn   | 7 21  | 10 4           |
| 28       | Peter the Great. d. 1725.               | 6 0    | 0 20   | 7 59  | 11 5           |
| 29       | <i>Cold, but</i>                        | 7 19   | 1 20   | 8 30  | A. 5           |
| 30       | Sun's semi-d. 16° 16'. <i>pleasant.</i> | 8 37   | 2 18   | 9 16  | 1 3            |
| 31       | Sexagesima Sunday.                      | 9 50   | 3 13   | 9 40  | 2 8            |

*Crumb Pudding.*—The yolks and whites of three eggs, beaten separately, one ounce of moist sugar, and sufficient bread-crumbs to make it into a thick but not stiff mixture; a little powdered cinnamon. Beat all together for five minutes, and bake in a buttered tin. When baked, turn it out of the tin, pour two glasses of boiling wine over it, and serve. Cherries, either fresh or preserved, are very nice mixed in the pudding.

*Chocolate Butter.*—Stir quarter of a pound of butter over the fire until quite soft and creamy: put two cakes of good Vanilla-flavored chocolate on a tin plate, and sprinkle them gradually with milk until they become so soft that you can mix them with the butter, then stir them well into it. Serve it cold, in whatever shape you like for eating with bread or biscuits.

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