## THE WEEKLY OBSERVER:

BEING
A NEW SERIES OF THE STAR.

Nol. I.

## $+\quad$ TEME GARTANTD.







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From the ": Lays of a Misastrel The thit THE BRIDEMAID.








 properig condacted, and the year is good from
sixty to eighty bushels for one hare freququotly
been pronducec. At Chotula the ratio of ino
crease is from thirly to forly for one. At Ze. crease is from thirty to forty for one. At Ze-
Taye Salamanca, Leoun, and Santiago, from thir-
ty-fire of ofoty communibus annis. In Ihe valley of Mexico it varies from eigbten to twenty, and
even as far north as New Califoruia, from fifteen to seventeen is oot at all uncoummon. Hum.
boldt tifirms, too, that the proportion betwen
the seed and the produce wonld the seed and the produce would appearsstill Ireen-
ter, were it not for the quantity of graie unnecessarily employed as seed, a great part of which
is chored and lost seet now
proditigious productiveness, wheat in
 Coser $\rightarrow+\infty$

$$
\begin{aligned}
& \text { boil it, all in quick succession. This is the me- } \\
& \text { tood ot the Turks and Arass who excel in ma- } \\
& \text { king coffee. If you boil it but feww minutes, the }
\end{aligned}
$$

 can, for it canot be made eithrer good or cheap
without. You will lose more money in a few
weeks, by boiling yourcof weeks, by boiling your coffee, and wastiog it in the
air, han would cost you sucha poot, which would
last you for years. Your cof eo is to be put into the upper strainer, boiling water poored over it,
and soon as it has ruu throuzh, it is ready. and soon as it has run through, it is ready. If
you do this sighty,
high-colored as oratht to bras as clear and and of a fine strong fla-
 bice or Burbon, which is better than either sin-
gly. You must not furget, also to boil the milk
(ream if you have it) which you put with your coffee, for cold minik or or cream will ppoil the best
coffe ever prepared." BRyin of the Dolphis.
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SAINT JOHN : TUESDAY, SEPTEMBER 16, 1828.


