

gold, through those portions of the work where the mission of our Saviour is dwelt upon, reflecting on the hearers a sense of that holy calmness and serenity with which He, in the divinity of His nature, met the scorn and persecution of His enemies. Apart from this, the melodious beauty, not only of the narrative portions already alluded to, which are incidentally woven in with the various scenes—for there are but few detached solos—but of the rich orchestral accompaniments which form so integral a portion of the work, appeal most powerfully to every ear, and will no doubt materially help to place the Oratorio as high in popular, as it will unquestionably be in artistic, favour. It must also be said that, in accordance with the design, which the composer has steadily adhered to, of preserving the continuity of his Oratorio, the choruses never assume the form of set compositions which would be equally as effective if transferred to another work, but grow up naturally from the progress of the incidents; and so thoroughly has the endeavour to faithfully realize the situations in which his choral movements occur been carried out, that, especially in those for the celestial choir, he has indicated exactly the number of voices to each part—a precaution which is productive of the happiest result.—*Musical Times.*

#### MAX O'REILLY ON "PARRITCH."

The following extract is from M. O'Reilly's new book, entitled *L'Ami Macdonald*:—"The national dish of Scotland is oatmeal pudding, called *porridge*, pronounced *parritch* by the natives. Porridge is served to breakfast in all Scottish houses, from the castle to the cot. It is the first dish of breakfast, or the only one, according to two means. Porridge is a food which both strengthens and satisfies, and which, it would appear, is a considerable aid to the normal development of the body system. More than one sturdy Scotch student, with healthy hue but empty purse, breakfasts on a plateful of porridge that he prepares himself; while the gilded youth of Oxford and Cambridge breakfast like princes. I have met a roadman near Dumfries, who, with a wage of twelve shillings a week, has raised a family of eight children, all very chubby and radiant with health, thanks to porridge. The oldest, a fine lad of eighteen years, had gained a bursary at Aberdeen University. In England none of the liberal professions would have been open to him. The lower classes do not condescend to eat porridge. They must have their butcher meat twice a day, with beer and other liquors. Twenty years of prosperity and high wages have spoiled and ruined the working class in England. Now the wages are low, or rather there is less work; these people never dreamed of laying past a penny during their palmy days, and they now pull a wry face. They are not cured for all that. They would feel insulted if you offered them porridge. A young lady, who, quite recently, wished to confer upon us the honor of serving us in the capacity of cook, refused one day to take some porridge that my wife offered her, saying—'It is good enough for poor people in the workhouse this oatmeal pudding, but, thank goodness, I have not come to that yet.' No, but it will come to that. When a Scottish servant receives her wages, she imitates the wisdom of the French servant of the provinces, she pays a visit to the savings bank. When an English servant receives her wages, she goes right off to buy a new bonnet, and to have her photograph 'took.' I had always imagined that porridge should be taken before other food. But having heard a stout Scotchman asked to be served with his porridge after sausage and potatoes, I ventured to ask him the reason. 'How is it that you take the porridge last?' said I. 'Ay, mon,' replied he, 'it's to fill up the chinks.' Ask a Scottish country lad what he had for breakfast, and he will proudly reply, 'Parritch, mon.' And for dinner? 'Parritch.' And for supper? 'Parritch.' If he had a fourth meal he would manage to introduce an 'r' more. I like the people who roll their 'r's; they have some *rin*. To make hare soup, you must first catch your hare; to make a Zouave, you must have a Frenchman; to make *fourchaut*, you must be a German (to eat it, also); to make porridge, you must be a Scotchman."

#### "SUN DOGS"—THE MOON'S PHASES.

Q.—1. What are sun dogs? 2. The cause or causes of them? 3. Why don't they appear in summer? 4. What causes the different quarters of the moon; if caused by the earth being between sun and moon, casting its shadow on latter, what is an eclipse of the moon? Ans.—1. Parhelia, or "sun dogs" are "mock suns," which appear like another sun at each side of that luminary. They appear at the same height above the horizon as the true sun, and are usually connected with each other by a circle or halo. 2. Parhelia are caused by the sun's light falling on minute ice crystals, which are at the time in the atmosphere. 3. It is not impossible for them to appear in summer, but they are much more frequent in the winter months, owing to the then extra amount of frozen particles held by the atmosphere. 4. The lunar phases are caused by the reflection of the sun's light from the opaque spherical surface of the moon. The moon is an opaque body, and has no inherent light, but reflects the light of the sun. The moon is continually moving around the earth, and in so doing, comes between the sun and the earth once in every revolution. The moon then turns her dark half to the earth and disappears. After a day or two, a small part of her enlightened side is seen from the earth just after "new moon." When she has gone through a quarter of her orbit, the moon shows one-half of her sun-lighted side. She is then at "first quarter," or "quadrature." Moving on her course, more and more of the lighted portion is seen from the earth each night, luna becoming "gibbous" and finally the point exactly opposite the sun is reached termed "opposition" or "full moon." Still moving around the earth, the light, which has been increasing over the eastern side, now gradually fades from off the western, the moon passing through similar phases during her "decrease" as during her "increase,"

and rising later each night, or earlier each morning she passes her second "quadrature" or "last quarter," growing less and less in appearance each morning, until she again disappears between the sun and the earth at "new moon." An eclipse of the moon can only happen at "full moon," and then only when the moon is directly in line with the earth's shadow. If the moon moved in exactly the same plane as the earth, (as seen from the sun) there would be an eclipse of the moon at every lunar "opposition," as well as an eclipse of the sun at every lunar "conjunction." This does not happen, however, in consequence of the moon's having considerable "latitude" in her orbit; that she is generally, when at opposition or conjunction, either above or below the exact spot in space occupied by sun or earth. The three inner moons of Jupiter have not sufficient latitude to escape eclipses or eclipsing their primary at every revolution.

#### COMMERCIAL.

As a whole, the markets have continued quiet, but it is probable that now, as the holidays are past memories, more animation will be speedily developed, and we can confidently depend upon at least a fair winter's trade being accomplished.

Payments are generally satisfactorily made here, but advices from the west indicate that matters are not in as good a state there. It appears, so far as our information goes, that business matters in Ontario are in a very precarious state. The late disastrous failure of the Central Bank of London, Ont., has ruined hundreds, and it is expected that another bank in that Province will soon be compelled to close its doors. The *Trade Bulletin*, Montreal, says:—"Regarding the rumor of a western bank being in difficulties and referred to by us last week, we are informed that a steady withdrawal of deposits has been going on for some time, and that it would be in the best interests of the shareholders and depositors to wind up the concern now, instead of waiting until the inevitable is forced upon it. It has been in a tottering condition for some time past, and it is generally believed that it cannot withstand the force of circumstances much longer." This is interesting, chiefly in that it compels attention to the state of our currency. Bank after bank fails, and its notes at once degenerate into mere paper, which may or may not be redeemed at a heavy discount in the dim and distant future. Usually the bulk of the notes in circulation of a broken bank is held by the poorer classes, who live "from hand to mouth," and who, therefore, cannot afford the luxury of having a bank "slump in" while they hold its notes. When will the government wake up to its responsibilities in this matter? We have abundant reason for believing that all the really solvent banks in Canada would hail with satisfaction a measure that would place their paper circulation upon a perfectly safe basis, and thus make it worth its face in the markets of the world. This reform is so necessary that it must be wrought before long, and it would be more creditable to Canada for the government to gracefully yield the concession demanded, than for it to wait till it is forced from it.

The following are the Assignments and Business Changes in this Province during the past week:—Angus Boyle, tailor, Mabou, admitted Thos. McQuarrie to partnership, as Boyle & McQuarrie; Thos. F. Fortune, genl. store, Victoria Mines, assigned to C. H. Harrington; Jas. J. Lawley, genl. store, Jacksonville, assigned to Robt. Jackson.

DRY GOODS.—The spring importations have begun to come to hand, and for the next six or eight weeks importers will be busy in receiving and sorting goods. Travellers are now out with spring samples, but as they have not generally reported, the tone of the market is quiet. The prevailing disposition is to regard the future with caution; but it is hoped that as the season advances the spring trade will develop at least fair activity.

IRON, HARDWARE AND METALS.—A firm feeling as regards prices prevails throughout the iron and hardware markets and figures are in every case well sustained, while a very fair business for the season is doing. Warrants are cabled at 43s. 6d., and No. 3 iron at Middlesbrough at 33s. The metal markets have been well sustained at the high level of prices that has been reached, but Lake copper in New York has experienced a slight decline. However, London cables continue to be firm. Late cables are:—Spot tin £167; G. O. B. Chili bars £85; soft English lead £16; do. Spanish do. £15 15s., best selected copper £87.

BREADSTUFFS.—Business has been very quiet in this line, being confined to supplying a merely moderate local demand. Beerbohm's cable says:—"Cargoes off coast—wheat firmer, corn steady; cargoes on passage and for prompt shipment—wheat more enquired for, corn steady; California wheat ready for immediate shipment 35s. 3d., do. nearly due 31s. 6d. Liverpool wheat, spot, steadier, corn slow; wheat and flour in Paris a turn easier, Liverpool mixed maize 5s. 0½d. Weather in England milder." In Chicago the wheat market was unsettled and less active. February was steady at 78½c.; March has been firmer, and moved up to 79½c., while May has been weak, dropping to 84½c. Corn was also weak, standing at 48½c. for February; 49½c. for March, and 54½c. for May; Oats have been at 31½c. for February, and 34½c. for May.

PROVISIONS.—There has been but little enquiry for pork in the local market, and business has been quiet, with steady prices. In Liverpool, bacon has been stronger, and prices advanced 6d. to 39s. 6d. to 12s. Pork there was unchanged at 66s. 3d.; lard at 40s., and tallow at 23s. 9d. In the Chicago provision market the feeling has been easier, and pork declined fully 5c.

BUTTER.—There has been a fair local demand for butter, especially for choice and fancy lots. A late Liverpool, G. B., advice says:—"Only the finest fresh creamery is asked for, and this quality being scarce, commands full prices, and 100s. to 112s. per cwt. is quoted. Second and lower grades are offered at 60s. to 80s., but there are no buyers at present. Irish is