

MAY, 1875.

MOON'S PHASES.

New Moon..... 5th Full Moon..... 20th
First Quarter..... 12th Third Quarter..... 28th

- 1 SA Subscribe for the *Witness* Publications.
2 S Rogation Sunday.
3 MO WITNESS REPORTER'S MOTTO.—Attempt the end, and never stand to doubt; Nothing's so hard but search will find it out.
4 TU —Herrick.
5 W SEVEN wealthy towns contend for Homer dead,
6 TH Through which the living Homer begged his bread.—Hegwood.
7 FR S Sunday after Ascension Day.
8 SA To treat a poor wretch with a bottle of Burgundy and fill his snuff-box, is like giving a pair of laced ruffles to a man that has never a shirt on his back.—Brown.
9 MO THE paper used in the *Witness* publications in 1871 cost \$24,231; in 1874, \$41,730.
10 SA Whit Sunday.
11 MO ASTONISHMENT is continually being expressed at the constantly increasing circulation of the *Witness* publications. The reason is very simple. Subscribers and advertisers both get the full value of their money.
12 TU THE *Witness* Job Office does job work of all descriptions, neatly, at reasonable rates and with despatch.
13 W S Trinity Sunday.
14 TH It is better to be flush in the pocket than in the face.—Danbury News.
15 TU THE FOOL AND THE GLASS.—The difference between a fool and a looking-glass is said to be that the fool speaks without reflecting, and that the looking-glass reflects without speaking.
16 W 1st Sunday after Trinity.
17 TH THE ink spread on the *Witness* publications in 1871 cost \$760, and in 1874, \$1,471.
18 FR

JUNE, 1875.

MOON'S PHASES.

New Moon..... 3rd Full Moon..... 18th
First Quarter..... 10th Third Quarter..... 26th

- 1 TU THE man who has not anything to boast of but his illustrious ancestors is like a potato plant—the only good belonging to him is under ground.
2 W THE man forget not, though in rags he lies, And know the mortal through a crown's disguise. —Athenian.
3 TH 2nd Sunday after Trinity.
4 FR HE that wrestles with us strengthens our nerves and sharpens our skill. Our antagonist is our helper.—Burke.
5 SA UNLESS above himself he can erect himself, how poor a thing is man!—Daniel.
6 S 3rd Sunday after Trinity.
7 MO Now let us thank the Eternal Power; conceive'd That Heaven but tries our virtue by affliction.—
8 TU That oft the cloud which wraps the present hour, Serves but to brighten all our future days. —John Brown.
9 W 4th Sunday after Trinity—Longest Day.
10 TH A PLEASANT ERROR.—An invalid was ordered by a physician to take three ounces of brandy a day, and knowing that sixteen drams make an ounce, has patiently been taking forty-eight drinks a day ever since.
11 FR THE greatest happiness of the greatest number is the foundation of morals and legislation.—Priestley.
12 SA 5th Sunday after Trinity—Coron'a Day.
13 MO No pleasure is comparable to the standing upon the vantage ground of truth.—Bacon.
14 TU THE SPIRITUALIST'S MOTTO.—There's a medium in all things.

HOUSEHOLD MEASURES.—As all families are not provided with scales and weights referring to ingredients in general use by every housewife, the following information may be useful:

Wheat flour, one quart is one pound.
Indian meal, one quart is one pound and two ounces.
Butter, when soft, one quart is one pound one ounce.
Loaf sugar, broken, one quart is one pound.
White sugar, powdered, one quart is one pound one ounce.
Best brown sugar, one quart is one pound two ounces.
Eggs, average size, ten eggs are one pound.
Sixteen large tablespoonfuls are a half-pint, eight are a gill, four are a half-gill, etc.

MISTRESS.—"AND, what have you done with my great Family Bible?"
ANN.—"Sure, ma'am, I chucked it behind the sofa, for fear the poor children might be looking at it."

TO BOIL A TURKEY.—The turkey should be well washed in tepid water, the rub and all over with lemon-juice, and placed in a sauce-pan, with just enough water boiling hot to cover him well. A large piece of butter, a couple of onions, a head of celery, some carrots, sliced, whole pepper, mace, cloves, a bundle of sweet herbs and parsley, with salt to taste, should be added. The boiling should be carried on slowly, the pot should be carefully skimmed, and in a couple of hours or less, according to the size of the victim, the sacrifice will be accomplished. "Some people stuff a boiled turkey with oysters, and serve oyster-sauce with it. That is a matter of taste. A purée of celery, or of chestnuts, or of onions, or of any other green meat, if the proper degree of pliancy were given to it by the admixture of lemon-juice.

BREAKFAST CAKE.—1. Take two pounds of flour, quarter of a pound each of butter, powdered sugar, and currants, a pinch of spice and salt, three or four drops of essence of lemon. Put all into a basin, with three tablespoonfuls of brewers' or patent yeast, previously mixed with a quarter of a pint of warm milk or water. Mix into a light dough, taking care to use the hand as lightly as possible. When this is done put the dough in a warm place to prove, for half an hour; then mould it into what shape you please, such as small buns, etc., or, if made the side of a small tea-plate, it may be cut and buttered the same as muffins, or if baked in a mould it can be served at breakfast or at luncheon. When cold, in all cases it must be put back into a warm place for ten minutes after being made up or moulded, then baked in a moderate oven. If yeast is not at hand, a tablespoonful of baking powder or a teaspoonful of carbonate of soda can be used. These will take much less time than yeast, as they must be mixed, and the cake put to bake at once; they will also make the cakes more crisp than yeast. 2. Egg Loaf.—One pound of dough, two ounces of butter, two ounces powdered-sugar, two eggs. Beat all well together in a basin in the same manner as eggs are beaten, only using the hand instead of the whisk; set in a plain mould to rise for five or six hours, or an hour, then bake in a quick oven. When cut it should have the appearance of honeycomb. This is a very nice breakfast cake, and will make delicious toast when stale.

THE Nishinshinichi, the Tokonichinichi Schimbum, and the Chinbanashi are Japanese newspapers.

SUGAR CAKE.—Half a pound of butter, half a pound of sugar, one pound of flour, three eggs, milk enough to form a dough. Beat the butter and sugar together, whisk the eggs light, and add them; then stir in the milk and flour alternately, so as to form a dough. Roll it out, cut it in cakes, and bake in a moderate oven.