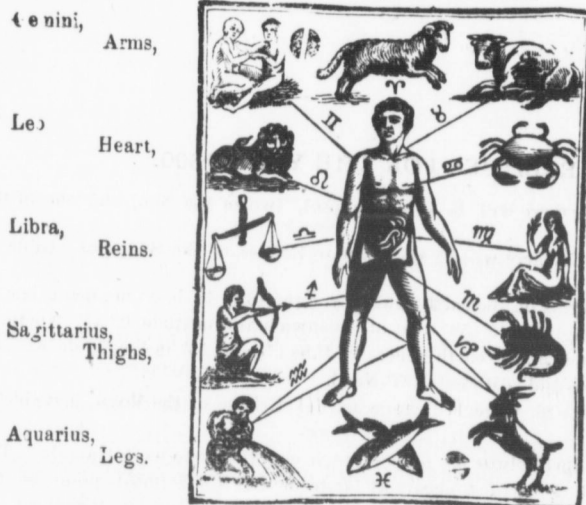


BANK HOLIDAYS IN ONTARIO.

Every Sunday, Christmas Day, New Year's Day, Ash Wednesday, Good Friday, Easter Monday, The Queen's Birthday, and each day appointed by Royal Proclamation as a General Fast or Thanksgiving Day.

ZODIACAL SIGNS.

Aries, the Ram, Head and Face.



Pisces, Feet.

CHRONOLOGICAL CYCLES.

Dominical or Sunday letter.....	F.	Roman Indiction.....
Golden Number	10	Julian Period.....
Epoch or Moon's Age	9	Diocletian Era
Solar Cycle.....	28	Dominion of Canals.....

MOVABLE FESTIVALS.

Septuagesima	Feb.	2	Low Sunday.....
Quinquagesima	"	16	Rogation Sunday
Ash Wednesday.....	"	19	Ascension Day.....
Quadragesima	"	23	Whit Sunday.....
Annunciation.....	March	25	Trinity Sunday.....
Palm Sunday.....	"	30	Corpus Christi.....
Good Friday.....	April	4	Michaelmas Day.....
Easter Sunday.....	"	6	Advent Sunday.....

HOLIDAYS OBSERVED IN PUBLIC OFFICES.

Circumcision.....	January	1	Her Majesty's Birthday
Epiphany.....	"	6	Corpus Christi.....
Ash Wednesday.....	Feb.	19	St. Peter and St. Paul
Annunciation B.V.M.....	March	25	Dominion Day.....
Good Friday.....	April	4	All Saints Day.....
Easter Monday.....	"	7	Immaculate Conception
Ascension Day.....	May	15	Christmas Day.....

The year 5651 of the Jewish era commences on Sept. 15, 1890.

The year 1308 of the Mohammedan Era commences Aug. 17, 1890.

COLORING FOR FRO
 cream tartar, and 20
 ater, and boil it ve
 islin, and cork it
 osting a beautiful

Taurus, YEAST.—Upon half
ur. Meantime pour
d one-third cup sa
make a quart, then
t it ferment, and s

Cancer, OYSTER CRACKERS
If pound of flour, and
ther. Beat the dough
en roll it out thin, and

Virgo, MINCE AND MACARONI: Boil the mince for one and one-half hours, drain it, and then simmer it in a little oil until well the inside of the mince is brown. Add the macaroni into the butter, cook for 10 minutes, have minced and macaroni, the macaroni form

JOHNNY CAKE.—Beat
Capricorn a pint of buttermilk
and stir in two ta-
bla in two table-spoon-
s a greased shallow
ty minutes.

POOR MAN'S SHORT C
 1 spoonful of baking
 1/2 spoonful of butter
 1/2 spoonful of boiling wa
 1/2 spoonful of salt to the
 a tea plate. Bake o
 possible to handle.

BEF SLICES.—Cut slices of ham or lean bacon of a gill of suet, a little meat be half an inch in a mortar, and having rolled them round and tied the egg, and roll in into a good gravy with croutons of toasted

SODA BISCUITS.—Put
cupful of salt, and two
oroughly into the flour.
ling water, add this to
ckly to the flour. Mix
ased pans, so that bis-
n twenty minutes. The
ossible.