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| 4 | 5 | 6 |



## CANADIAN FARMER ${ }^{\prime}$ '

## ALMANAC

FOR THE YEAR OF OUR LORD

## 1844 :

BEING BISSEXTILE OR LEAP YEAR; and, thee the 20 th day of june, the 7 th year or the reign of her most gracious majesty quEen victoria.

Calculated for the Meridian of Sherbrooke, in Latitude $45^{\circ} 25^{\prime} \mathrm{N}$. and Longitude $71^{2} 55^{\prime \prime} \mathrm{W}$. from the Royal Observatory, Greenwich, but arranged so as to serve without essential variation for every other portion of Canada.

## astronomical calculations by

 O. WELLS, Provincial Surveyor:

PUBLISHED BY JOSEPH S WALTON, sherbrooke, c. e.
AND BY R. D. WADSWORTH, MONTREAL.

Aga, before the public with our annual budget, voutaining besides the usual Astronomical Calculations, such information in regard to farming operations and other matters as will, we trust, render it an acceptable visitor at the fireside, not only of the Farmer, but of every citizen, whatever may be his vocation.It is now nine years since we commenced the publication of the Farmers Almanac, and although at that time the prospect of success in our undertaking could not but be far from flattering, yet we are glad to say that it has received sufficient encouragement to indemnify the publisher and to secure its future punctual issue. For this encouragement we are truly grateful, and in returt the public may rest assured that we shall endeavor if keep pace with our patronage, and improve upon eact successive issue.

And now, having premised thus much in regard ti ourselves, let us for a moment revert to a topic mor interesting to our readers-the prospects of the country We know, because we feel, that the country is at pres ent in a state of almost utter inactivity so far as busines: is concerned; we know that the energies of our citizen are cramped by the "hardness of the times,"-that ou farmers are suffering for the want of a market for thain surplus produce, and that there is a general feeling of dread for the future; but for all this we firmly believ that the crisis, if not already, will soon be passed; tha the clond which has been so long hanging over us will tere long, disperse, and usher in at least the dawn of 'be |lter days." Government cannot long withhold its festet fing care from our Agriculture. We inhabit a countr of vast resources, with all the elements of prosperity i itself; and we have in our community thousands of en terprising men who cannet, and will not, long remaii idle. And, taking these things into consideration, wh is there that should doubt that we shall soon see the commencement of returning promperity? At any rate let us all hope and try for the best. Let us work hat and live economically-earh more and spend less. Lef wis put forth our strongest efforts, and with the blessin of Providence, the year Eighteen-Hundred-and-Forty Feur will, be a Happy New Year!

Venu morning Jupit moraing the end

CO Vernd norning Summ horning. sical Cal. ng opera. rit an ac : Farmer cation. e publica. that time Id not but hat it has y the pub. sue. Fo in retur deavor $t$ apon eacl
regard $t$ topic mor e country is at pres as busines: ur citizen: -that ou et for thei feeling 0 mly believ assed ; tha ver us will wn of "be d its festet a countr rosperity ands of ell ong remair ration, wh oon see the t any rate 5 work hate less. Le the blessin -and-Forty

## EXPLANATION.

In the fullowing Calendar, the times of the Sun's rising and setting are the times shown ly correct time piece when the sun is in the borizon. The column marked sum South, are the times shown by a corrext time piece when the centre of the Sun is on the Meridian, of it other words, when it is noon by a correct noon mark or diat. Nor example, when it is iwoll by the Sun on Che kirst day or January, it would be four minutes after 120 o'clock by a torrect time piece. To know where the sion is, compare the character uppusite the day of the tnonth in the column of Moon's Pacea, with ithe explanation of the Signs of the Zodine, below.The other maters are so plaim as to need no explanation.
EXPIANATION OF ASTRONOMICAL SYMLOLS AND ABBREVIATIONS.


Venus $\mathrm{Q}^{2}$ will be evering star till July 23 d and thence morning star till the end of the year.

Jupiter 4 , will be evening star till March 4th, thence morning star till Sept. 2C, and thence evening star till the end of the year.

## COMMENCEMENT OF THE SEASONS.

Vernal Equinox--Spring begins March 20th 7h. 8m. morning.
Summer Solstice-Summer begins June 21st. 3h. 59m: horning.

Autumnal Equinox-Autumn begins September 2\%d 6h. 8 m . evening.

Winter Solstice-Winter begins December, 21st 11h. 42 m . morning.

## CHRONOLOGICAL CYCLES AND EPOCHS.

Dominical Letters, G F $\mid$ Solar Cycle,
Golden Number, $\quad 2$ Roman Indiction, $\underset{\sim}{2}$ Epact, 11 Julian Period, 6:557
The year 5605 of the Jewish Era commences on the 14th day of September, 1844.
The Year 1260 of the Mohammedan Era commences on the 22d day of January, 1844.

MOVEABLE FESTIVAIS.
Septuagesima Sunday, Feb. 4
Quinquagesima-Shrove Sunday, " 18
Ash Wednesday,
1st Sunday in Lent, Palm Sunday, Good Friday, Eastir Sunday, Low Sunday, Rogation Sunday, Ascension Day-Holy Thursday, Pentecost-Whit Sunday, Trinity Sunday, Corpus Christi, Advent Sanday,

March 31

| April 5 |
| :---: |
| 4 |

" 14

| May 12 |
| :---: |
| 16 |

$$
\text { " } 16
$$

" 26

June ${ }^{2}$
(1) 6

Dec. 1

## SOLAR AND LUNAR ECLIPSES FOR 1844.

There will this yeat be three Eclipses of the Sun, and (wo of the Moon.
I. A Total Eclipse of the Moon, May 31st. invisible at Sherbrooke, Opposition in Right Ascension at 4 minates past 6 in the evening-Magnitude of the Eclipse (Moon's diameter $=1$ ) 1.327 on the Limb.
II. A Partial Eclipse of the Sun, June 15th, invisible at Sherbrooke. Conjunction in Right Ascension at 33 minutes after seven in the evening. This Eclipse will be visible in the S. Pacific and Great Southern Oceans.
III. A Partial Eclipse of the Sun November 10th, invisible at Sherbrooke. Conjunction in Right Ascension at 33 minutes past 5 in the morning. This Eclipse will only be visilNe in a small portion of the Great Southern Ocean.


A 2

MEMORANDUM.
The left hand pages are left blank for the purpose of recording transactions, \&c. for future reference Let a lead pencil be attached to a string and fastened to the back of the Almanac, near the top. This will serve to bang up the Almanac, and be always ready for use.


## O"Forty-Tilres ! "ill thy sma' space

What dire events hae taken place:
Of what enjoyments thou hast reft us !
In whint a piclile thou hast left us !

| 0 |
| :--- |
| $\mathbb{C}$ |
| $\mathbf{D}$ |Full Moon, - . - id. Oh. 47 m . Evening. Last Quarter, - 12d. 4h. 43m. Evening. New Moon, - - 19d. 1h. 30m. Evening. First Quarter, - - 27d. 7h. 43m. Morning. calendar, aspects, \&c. $\left\lvert\, \begin{aligned} & \text { Sum } \mid \text { Sun } \mid \text { Sun } \mid \text { M Moon } \\ & \text { Rets. South. } 1 \text { PI R.\&S }\end{aligned}\right.$ 12 Circumcision. 1741427124810 sets $93) \nLeftarrow 6 h_{2} *$ in Perigee. 7 41'4 2712 $\left(\begin{array}{lllllllll}3 & 4 & \text { William Pitt died } 1806.7 & 41 & 4 & 28 & 12 \\ 4 & 5 & \text { Earthquake in Can. } 1663 & 7 & 41 & 4 & 29 & 12\end{array}\right.$

 67 Epiphany. be expected. ${ }^{7} 41 / 431 / 12$ 7 a 1 st Sun. af. Epiphany. 740,43212 8, 2 Lucian P. \& M. Bat. N. 740,43312

7 IIilary Bp.



## Cold but fine.

4) a $2 d$ Sunday after Epiph.

173943612


B. Franklin born 1706: 73644512

5 Bisca V. some, 73544612

7 Fabian Bp. Am. Ind. ack|7 34|4.5012 11 |ñ 6

$2 \mid$ Vince.t martyr. Byron 7 32 4 52 1212 12


[born, 1759. 7 284 45712
D Apogee. Snow and 7 27|4 58, 12
$\left.13\right|^{9} \mid$ Morn. th Sun. af. Epiph. per-7 $265 \quad 0,1213881445$




- Set a value upon the smallest morsel of knowledge. These fragmente are the duat of diamonds.
In every stage of existence, our faculties may be improved, and our minds expanded by learning. These are old proverbs but are none the lese valuable on that account.
dilemorandasis for F'ebruary.


## wledge.

 y be imThese on that> O Fokry-Fous, thon's lut a bairli, An' no o'er andd, J hope to learn! Thou beardless hoy I pray tuk carne Thou now has got thy Durdy's chasr!Full Moon, - . - 4d. :3h. Situr. Murning. Last Quarter, - HII. Oh. $3: 3 \mathrm{~m}$. Mornimg. New Moon, - . Ind. 3h. ism. Morning. D First Quarter, - - 264. Sh. Itm. Narniner. $\dot{\square}$ calpmdar, aspects. \&o. Smi Sun! Sun 11 Momin -Rise. Sots. SouthPlR心S.


Experienced agriculturists state that plants, whet Wer in garden field, or forest, if in rowe, should be placed in the direction of north and south, in order to udmit the sun's rays every day, on both sides of the row.
"Memorandum for MIarch.


The man whom nature has appointed to do great thin
is, first of all, furnished with that openness to nath which readers him incapable of being insincere.

The sincere alone can recognize sincerity.-Carlyl

- Thearorandume for ofpril.

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Low in your wintry beds，yo flowers， Again ye＇ll diourish fresh and fair： Ye birlies dump，ill wither＇d bowers， Again ye＇ll charin the vical air：

| Pi | Calendar，aspects，\＆c．｜ | $\left.\underset{\text { Sun } \mid \text { Sun }}{\text { Rise．Sets．}}\left\|\begin{array}{c}\text { Sun } \\ \text { South }\end{array}\right\| \begin{gathered}\text { M } \\ \text { P｜}\end{gathered} \right\rvert\, \begin{aligned} & \text { Moon } \\ & \text { R．\＆S }\end{aligned}$ |  |
| :---: | :---: | :---: | :---: |
| $1{ }^{2}$ | Rather cold and ${ }^{5}$ | 416818112 | $4 . \mathrm{m} / 4.22$ |
| 23 |  | 3962912 |  |
| 34 |  | 3763012 |  |
| 45 | © Perigee． | $35\|631\| 12$ | $3 r_{4}$ |
|  | Goud Friday． | $33 \mid 63312$ | 3 m |
| 67 | Napo．sent to E | 3263412 | $21 \begin{array}{llll}11 & 20\end{array}$ |
| 7 c | Easter Sunday． 5 | 3066 35／12 | 21 Morn． |
|  | 旁 in sup．d（） 5 | 28.63712 |  |
| ， |  | 2663912 |  |
| 10｜4 |  | 40｜12 |  |
| 115 |  | 3364112 | 2m 22 |
| 126 | \％ | 2164212 | 50 |
| 137 | Cath．Eman．1829． 5 | 19，6 44， 12 | 315 |
|  | Low Sunday－St．Geo． | 176 | 338 |
|  |  | 16.647 .12 |  |
| 16 | Batle of Cullude | 14.64812 | 0 0¢ $\square_{\text {P }} 4.34$ |
| 17 | \％in perihelion． 5 | 512649911 | 59 op sets |
| 5 |  | 5106501 |  |
| 196 | gee． |  | 910. |
| 90 | Per | 66521 | － |
|  | $2{ }^{\text {a }}$ Sund．afier Easter． | 546 |  |
| 2 | Gi．tot．ecl．of Sun 1715．5 | 526 |  |
| 23 | St．Ceorge．［1838．5 | 5 0，6 56：1 | 8 － |
|  | Gr．Wenternar．at N．Y d | ＋ 596571 |  |
| 25 | St．Mark Evan． | ＋ 58668 |  |
|  |  | $45065911$ |  |
|  | 々口（） | $+5670$ |  |
| 23 | 3d Sumday after Eaver． | $+547 \quad 11$ |  |
|  | ［1789． 4 | 4． 52731 |  |
|  | Pres．U．S． 4 | 451751 |  |

Mr. O. M. Whipple of Lowell, Mass says, "ater fifteen years practice, I have never had my corn palled up by the crows, where 1 have sowed a quart of cons to the acre, soaked in strong saltpetre briue."
. Menorandome for virag-
$11{ }^{12}$
＂＇after fin－ palled up onn to the

31 daym MAY． 1844.

Again the merrymonth of May， Has made our hithls and valleys gay ： The birds sejoice in leafy bow＇rs， The bees hum remonl the breathug fiow＇rs．
 L．ast Quirter，－－9」．3n．35in．Moraing． New Muof，－－17d．3h．Kin．Morn ng． F＇irst Quarter，－25d．2h．42in．Morning． Full Muoll，․ ．－3Ld． 5 h． 59 m ．Evenning． Sun $\mid$ Sun Sun Mon 14 St．Paili，and St．Jankes．t $497 \quad 6,1157 \Omega 348$ 25 a Ferigee．
36 Inveration of the Cross．
47 Shouers．
5）${ }^{6}$ ith Sun after Eagter．
6 2John，Porta Lat．
$7 \mid 3$
$\begin{array}{lll}8 & 4 \\ 9 & 5\end{array} \underbrace{2}$ そ
10
$\left.1_{1}\right|^{7} \quad$ the season．
12 c Rogation Sundas．
$13^{\prime} 2$ मु o
143 \＆gr．Elong． $45=22^{\prime} \mathrm{E}$ ．
154
165 Apo．Ascension Day． $176 h_{2}$ Stationary．
187 Nap．deel．Emp． 1804. 19 G Sunday alter Ascension． ：20 2Lalagette d．1834．Much $21 / 3$ in 88 of $D$
224 more pleasant 235 with frequent
246 Q．Virtoria born 1819.
25.7 warm showers．

26 G Pentecost－Whit Sun 1.
27，2
$283 \nmid$ in Inf．$\delta \odot$
294 K ．Charles II．restored．
305
31｜6｜Perigee．© Eclipsed．

|  | $7115 . \boldsymbol{m}$ |
| :---: | :---: |
| \％ | 81157 m 9 |
| 7 | 9115710 |
| 7 | 111157111 |
|  | $121156 \mid 4911$ |
|  | 1311 56／b9 M |
|  | 14，11 56 2mil 023 |
| 77 | 151156 m 053 |
| 7 |  |
| 3571 | 18,1156 |
| 33＇7 | 19，11 56 |
|  | $20,1156,9{ }^{\circ} 228$ |
|  | 211156 |
|  | $23,1156,8,319$ |
| 42972 | 241156 |
| 87 | 251156 |
| ＋ 2772 | $26 \mid 1156 \square 852$ |
| 42672 | 291156 |
|  | 30 11 56｜ 51021 |
| － |  |
| 23， | $32,1156,{ }^{\text {a }} 11128$ |
| 42273 | $33 \mid 1156, \Omega 11156$ |
| 17 | 341157 园 |
| 97 | 3511 57 M 0 22 |
|  | 36.1157 mm 04.7 |
|  | $371157 \cap 114$ |
| 41673 | $38,1157 \sim 142$ |
| 167 | 391157 nt 216 |
| 167 | $401157 \mathrm{~m} / 256$ |
| 157 | 40：11 57， 10 |

Every farmer can double the quantity of his domestic or yard manure, with scarcely any trouble. At least 50 per cent. of the nutritive properties of yard manure are lost by drenching of rains, excessive fermentation, and injurious application to soil.

domestic t least 50 anure are tion, and

B 2

Horses should never be put to severe work on a full tomach. More horses are hurt by hard driving after a full feed, than by a full feed after hard driving.
As you treat your land, so it will treat you. Feed it with manure liberally, and rest assured it will yield you bread bauntifully.
.Nemoranalum ros Suly:
; 1.
2
3
on a full g after a

Feed it yield you
1844. JUIT. 81 days.

The lav'rock shuns the palace gay, And o'er the cottage sing: ;
For unture amiles as sweet I ween, To shepherds as 10 king.s.
C Last Quarter, - 7d. 6h. 2in. Morning. New Moon, . . . 15d. 9h. 35m. Morning.
D First Quarter, - $\mathbf{2} 2 \mathrm{~d}$. 4h. 46m. Evening.
O Full Moon, - - - 29d. 9h. 46 m . Morning.


In laying in a stock of winter fodder for animals, let it not be forgotten that a little too much is just enough. Starving animals at any sime io a miserable poliey.-Cubtivator.

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iNomoranetwm for dimguct.
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BTitile，morning lifes his rooy eyr． And evaning＇n tears are tears of joy； All nature wears a plensmnt emile And well rewards the firmar＇s thil．
 New Moon，－－13d．9h．44m．Evening．
D First Quarter，．© Did．Oh．©im．Evening．
O Full Mron，．．．27d，Th．46in．Evening．

| 安｜安｜calembar，aspects，\＆e． | $\left\|\begin{array}{l} \text { Sun } \\ \text { Rime } \end{array}\right\| \text { Sunts. }$ | $\begin{aligned} & \mathrm{m} / \mathrm{l}_{\mathrm{Ml}}^{\mathrm{Moon}} \\ & \text { th. Pi R.\&S. } \end{aligned}$ |
| :---: | :---: | :---: |
| 15 Lammas Day． 4 | 44572812 | 6 31830 |
| $\underbrace{6} 6$ Battle Dublin $1649 . \quad \mid 4$ | 4467 271： | $\left.\begin{array}{l}6 \\ \hline\end{array}\right) 18$ |
| $37: 2 f$ ¢ $0 . \quad$ Warm and． 4 | 447.7 （6）12 | c； $0^{\circ} 938$ |
| 4 ai9th Sunday aft．＇Trinity． 4 | 448,7512 | （6） 90.5 |
| 5 2 plecsant． 4 | 44978312 | （\％） 81026 |
| 63 Transfiguration． 4 | 480720 | 681111 |
| 74 ® Apogee． 4 | 4 \％17 212 | 581142 |
| 85 4 | 45072012 | ¢ $\mathrm{T}^{\text {Morn．}}$ |
| $9^{\prime} 6$ L．Phil．dec．K．Fr． 1830 | 45471010 | ¢ㅍ 029 |
| 10 \％Lawrence．${ }^{1} 4$ | 48571619 | 5 5 ¢ 124 |
| 11 g 10th Sunday af．＇rrinity | 4 －667 151\％ | $5 \square 920$ |
| 12｜ $2 \quad$ Plenty of 4 | 45871412 | $5 \Omega 326$ |
| 133 d d raill． 4 | 45001212 | $6 \Omega$ esets |
| 14 | C） 1012 | $4 \Omega, 71$ |
| 155 | 17812 | 4 坎 726 |
|  | 27712 | 4奖 754 |
| 1791\％ | 3176.14 | $4 . \sim 821$ |
| 18 cilih Sun．af．Trinity．${ }^{5}$ | $4 \% 410$ | $4^{\prime} \simeq 854$ |
| 19 9 More pleasunt．is |  |  |
|  | 07819 | 3 m 1013 |
| －314 | 76 5912 | $31911 \quad 6$ |
| 22.5 | 8650812 | 31 Morn． |
| 236 | $9655 \%$ | 3 Wb 06 |
| 24 7－S Bartholomew， | 5） 1065310 |  |
| 251 g12th Sun．aft．I＇rinity． | 5126 5112 | $2 \times 25$ |
| $26{ }^{\text {\％}}$ | 51365013 |  |
| 273 3\％in Aphelion．Per－ 5 | 51464819 | 1 mmorise |
| 23）4Augustin 3．leaps a 5 | 51564612 | $1 \rightarrow 640$ |
| 295 John Bap．beh．slight 5 | 51664412 | $137 \begin{array}{lll}7 & 5\end{array}$ |
| 3064 \＆C．w \＆C．frast． 5 | $518{ }^{\prime} 64{ }_{\text {d }} 12$. | $0{ }_{0} p^{\prime} 731$ |
| 7．John Bunyan died 1688.5 | 519640 | 0.901757 |

Aroid debt as you would the laprosy. If you are tempted to purclinse on credit, put it off for three days. You need time for reflection. Weigh the matter well, and you will follow our advice.

- Wemorandina for Neptember. ree days. tter well,

> Inil, Autumn! benefactor kind ! Rich blasaings on his aged head: He sers, wilh self-approving mind, Ench erenture on his bounly fed.

© Last Quarter, .- 4d. 4h. 56m. Evening.

- New Mcon, - - 12d. ©h. 28m. Morning.

D First Quarter, - - 19d. 3h. 44m. Morniug.
O Full Mow, . . . 96 (d. 8h. 96 m . Morning.


|  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |
|  |  |  |  |  | $4 \mid+\mathbb{C}$ Aprgee. for the $5 \quad \mathbf{2} 46$

 66 Lafayette horn 175\%., $5 \quad 27629115800$ Morn.
 92
 $114 \delta^{\circ} \delta 6 \quad 53: 362011.56, m 433$ 125 Cool mornings and 5. 3461811 56mp osete 13. 6 Wolfe killed 1750. $\quad 5366161156$
 15 a © Peri. 15th Sun. aft. $5 \quad 39612 \mid 1155)^{\prime} \eta\left(\begin{array}{llll}7 & 31\end{array}\right.$


 $20 ; 6$
217 St . Mathew.
5456 Olll 53 bf Morn.
 232 Bayonets first used in 548554115241236


287 \%in Inf. 6 (2)
89, 17ch Soarir. St Mic.
3012


The man who uses good seed, has a good soil, and
works it in good season, rarely fails of having a good crop to reward his toil.

It is as reasonable to expect a man to give away the products of his wheat field as of his orchard or garden.

- Memorandum for October.

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 How when altar/2ifortod
 Ollimental tiring follawatig
(i) soil, and ng a good e away the or garden.

S1 days. DCTOBER. 1844.
The sober Autumn enter'd mild;
But soon grew wan and pale; His bending joints, and drooping head, Show'd he began to fail.
$\mathbb{C}$ Last Quarter, - - 4d. 11 h .41 m. Morning.

- New Moon, - - - I1d. 6h. 36m. Evening.

D Eirst Quarter, --18d. 10h. 28,m. Morning.


13 Remigius B .
 Fine for October. 6 6 $1: 537 \mid 1149$ II 958
 578 in 8
 $7{ }^{2}$ $8396 \mathbb{C}$ 94 Denis Bp. $105 \delta$ d 0 $11 \mid 6$ 127 13 c 10 th Sunday af. Trinity. $6145191146 \left\lvert\, \begin{array}{lllllll} & 6 & 8\end{array}\right.$
 15) 3Virgil lived bef. Ch. 50.6 16!5 15:11 46 f 754 164 Kosciusko died 1817 . 6 ${ }^{17} 5$ Etheldreda.
18,6 h d $\mathbb{C}$
$\begin{array}{lllllllll}6 & 20 & 5 & 1 & 11 & 45 & 6 & 10 & 7\end{array}$ 19 LiLord Sydenhan ar. 1839 . $6925 \quad 91145$ M Morn. 20 G20th Sunday'af. Trinity. $6 \quad 23: 5 \quad 7 \mid 1145)$ $21: 2 \quad$ Some rain and muck 6 245 $641145 \% 1136$

 245
956 Crispin Mart.
269
 28 Simon and Jude. $29: 3$
(30) More pleasant.
$31.5 \quad 6384501144 \operatorname{\sigma a}_{0} 848$

It is better toturn an old coat, said my aunt Prudence, than to run in debt for a new one. But see, said $I$, there is a hole in it; never mind that, said she, put ou a patch; a patch on the sleeve is better than a writ upoin the baok.

it Prudence, id I , there is ma patch; a I the bark.

The howling of the sorthern blast Praclains dread winter near; Perhaps with us. 'I will be the last, And finish our career.
S last Quarter, - - 3d. 5 h. 31m. Morning. Neve Moon,-:10d. 4h. 49 m . Morning. D First Quarter, - 1 16d. 8h. 43m. Eveniag. O Fbil Moos, - . 94d. 6h. 54m. Evening.


Call on business men in business thours; call only on business, transact your business, and go about your business.

A bad compromise is better than a successful lawsuit.,

- Mcmoranimm for December.

| 1844. | DRCDEMIBERR. 81 |
| :---: | :---: |

© Last Quarter, .- 2d. 9h. 20m. Evening. - New Moon, . - 9d. 3h. 25m. Evening. D First Quarter, - - 16d. 10h. 34m. Morning. O Full Moon, - - - 24d. 2h. 41m. Evening. Calendar, aspects, \&c. |Sun $\mid$ Sun $\mid$ Sun $\mid$ M|Moon calendar, aspects, \&c. ${ }_{i}$ Rise. Sets. South Pl R.\&S.
 $2 \cdot 2$ Cold and blustering. $7214181150 \mathrm{~m} / 1153$ 33 Revolution in Eng. 168s 17224 18,11 50 m M Morn.
 5.5 Martial Law proc. $1837.724,4181151 \sim 216$ 66 Nicholas Bp. ठ \& $\mathbb{C} .7264171152 \bumpeq 326$
 $8 \mathrm{G}) \mathrm{d}$ Sunday in Advent. $1728,4171152 \mathrm{~m}, 558$

 14) मु Stationary. More 7 7 $31417|11.54|$ bo 642


 2O. Sapientia.
 184 [in L. Cana. 1792.j7 36.4 18,11 57, 9 5 B ittle: of Niagara 1813: $7 \begin{array}{lllllll}36 & 4 & 18 & 11 & 58 & 8 & \mathbf{2} \\ 43\end{array}$ $16 \quad$ Citangeable. $\left|\begin{array}{ll}7 & 37 \mid 41911 \\ 1 & 58 \\ 8 & 3\end{array}\right|$ 7 St. Thomas Ap. (3) en. $697837419|1159: 8| c 44$

 3
4 Cmbetmas Day.
5 St. Stephen M.
6 St Johu Ap.

- Innocents Day.


(2) in Perigee. sleighing. | 7 | 414 | 4512 | 3 | m |
| :--- | :--- | :--- | :--- | :--- |
| 7 | 410 | 49 |  |  |

(3) Silvester Bp. $\quad 7 \quad 41 \cdot 4 \mathfrak{2 6 1 2} \quad 4 \mathrm{~m}!1157$

## 30

## THE FARMER.

## THE BUTTER TRADE:

TO THE MERCHANTS AND FARMEIS OF CANATI.
It will be admitted that in these hard times, it is peculiarly necessary to turn attention to every article which can be produced with advantage in the country, not only as a means of paying debts, but of purchasing such goods as the population require; and it is really painful to see the productive resources of Canada wasted, by the careless manner of curing, packing, and sending to market, which has characterized several of our staple productions. This is peculiarly the case with respect to butter, which, whilst it is the most generally produced article of commerce in the country, and mist capable of indefinite extension, has heen perhaps less attended to ihan any other. This was partly owing to the exorbitant duty of eds. per cwt. which the mother country formerly exacted upon colonial as well as foreign butter, but which is now modified to 5 s . per $\mathbf{c w t}$. or rather more than $1-2 d$ per 1 l . on colonial butter, whilst it still remains as before on foreign. Under these circumstances, and with a market of indefinite extent before us, we should endaavor to put up an article to suit the taste of our customers, and which, if so put up they will pay well for.At present, the best Irish and Dutch butter commands 100s. per cwt: in the English market, whilst Canada butter is generally, considered not worth more than 5Js.; yet we may rest assured that we can, if we choose, produce butter of as high a character as any in the world; and instead of the price in the Montreal market being 4 d . 10 od. as at present, it would, if we took pains th pradnce In article worth 1001s. in Britain, doubtess bring from 9. in 1 td .
'There are probably 3 :0, 000 mith cows in Camada, one third of which may be required $t$ supply the farmers thenselves with milk, butter, cheese, \&c. leaving the praduce of 8 an, 00 t $t$ sill. It these were all good fhreeds, and woll monaed, their prodice would he ver:
large; but even as it is, they should give an arerage of at least 60 lbs . of butter a year. Thus, the firmers should have equal to aid, 0iol kers of butter, of 6 abs etch, to dispose of annually, which, if properly put ip, should yield an annual revenue of more than a million and a lialf of dollars-no mean item for the farmers of Canada. It is $n$ ot $t=$ be supposed, of course, that they would dispose of their entire surplus dairy produce in the form of butter, but if they sold it in other forms in' preference, they should be at least equally profitable.Now, though only the half of the above quantity could be spared from our own non-producing population fry export, there would still be 100,000 kegs, worth nearly eDo,000, to export annually, constituting a very handsome item in our export list, which, as things are now mannged, is a merc trifte, not worth taking into account.: The butter is produced now, and the only question is, whether it shall be put up in a way to bring a fair price, or wasted and spoiled so as to yield little or nothing.

The conditions requisite for the profluction of good butter, may be arranged ander three heads-l st, the kinct of cows to be kept, and the treatment they should re-f ceive; 2d, the whole process of making thiter ; and 84. the packing and sending to market.

1. Respecting the best breeds of cattie for the dary, mach has been already published, especially I may refer, to a Prize Essay, entitled "The Cow," which apprared two years ago in the Adrocatr, and which may be hat int a separate form. I may state however, that the A yahire, HDevon, and Durhan, are excellent breeds.

With regard to feeding and tie tment, the same ks-l say gives much valuable information, and I wall only briefly state, that without abundance of matritions fod, it is vain to look for abundince of rich milk. "For pas-4 twre," I quote from a high anthority, "clean turf, whicht is inostly composed of white clover, and has been laid d wn fir a number of years, will be fund sweeter and bette: than any other; and of roots, carrots will make the best colored and fizored butter-no cow, howeve, hept eatrely on roots, will produce as rood milk and

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butter as if fed partly on these and partly on fresh grass and hay." Milch Cows should be carefully kept from such herbs as impart an offensive taste or smell to butter.
2. The milk should be kept in a cool place, in broad and rather shallow earthen-ware, tin or zinc pans, and the crean taken off before the milk sours, otherwise it is almost impossible to separate the curdled milk from it; and the mixture of such milk is one of the most common and serious drawbacks to butter, and causes much of what is made in Canada to become rancid. The' crean should then be kept at a moderate temperature, and should not exceed 51 to $55^{2}$ degrees of Fahrenheit when churning begins. This in our summer would be quite cool, so that farmers generally must just in the summer season keep the milk and cream as cool as they can, and for this purpose, they should if possible, have a milk house in their cellar, flagged all round with stones, and kept moist with water, the evaporation of which cools the temperature wonderfully. The door of this cellar should open to a side of the house where no manure is kept, and nothing putrid or in any way tainted, should on any account be permitted within it, otherwise the butter will be materially injured. It will be found highly beneficial to put a little cold water into the pans with the milk in summer, and hot water in winter.Some churn the whole inilk after souring, and this is the way to produce the greatest quantity of butter, but it is the most laborious.

Butter should be carefully gathered from the churn, with the hand, and the milk squeezed out ; it should then be well washerl in cold hard spring water, without remaining long in it, and be worked until thouroughly from the particles of milk and water; it should then be salted as follows : Mix one pound of fine Liverpool salt, perfectly clean, and four ounces of finely powdered loaf sugar, and work in an ounce of this mixture to a pound of butter, until thoroughly incorporated. Butter made in this way will prove delicious. 'There is another excellent plan practiced in Ireland, which might be tried
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best, hood, distan white hours kegs in add an iro procu fore b should is pert the: b id and be of respec gle ope strong There and th strong the be occasi let mo al'y re pounds cool pl of ice they $h$

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with advantage in this country, if groúnd rock salt conld be obtained, viz, one ounce fine rock sult and fifth of an ounce of saltpetre to twenty-eight ounces of butter.Common American salt has substances in it that injure butter. If hard spring water is not procurable, butter should be made without washing, as soft water dissipates some of its finest properties. Perfect cleanliness in the dishes, churn, hands, and every thing that comes in contact with butter, is essentially requisite.
3. Butter packed in stone jars or crocks will keep best, ant that for family use, or for sate in the neighborhood, might be packed. That which is to be sellt io a distance, should be packed in casks made as follows:white oak or ash staves should be boiled three or four hours, and when thoroughly dried made into air tight kegs to contilin from 00 to 100 lhs. The kegs should, in addition to a full complement of wooden hoops, have an iron hoop at each end. If boiled staves camot be procured, the eask should he filled with boiling water before being used; and all casks, being tilled with butter, should be thoroughly soaked in cold hard water, or what is perhaps better, clear, strong pickle. 'The tare should thea be taken when wet, and the butter packed in as solid and hard as possible; all the butter in a cask should be of the sanse color and quality, as difference in either respect materially injures the sale. If not fillod at a single operation, the butter should be covered witis a clear strong brine, to be poured off when an addition is made. There should be a small space lef beween the humer and the head of the cask, which showid be tilled with strong, clear boiled brine, introduced through a hols in the head, stopped with a peg, which may be taken out occasionally for a few days, and if any shrinking appear let more brine be added. Comentry merchants, who usnal'y receiva butter from farmers, in quantities of a few pounds at a time, might have a puncheon, standiug in a cool place, full of brine, and, if passible, with a lump) of ice in it, and throw the rolls of butter into it, until they have sufficient to pack.
When packed the kegs should be kept in a cool cellar!
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inf to the mins e\%he British be worth $r$ as it is
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gner who Oneida, in came celewhich was ngle Gloue acquired his dairy, e cents per they wers th, was adn
vof a mo: thers made ntil a small was poorly 2, exported $t$ of which ured in the ned to pro. stern New become aclhefse, that riid for inlouse keep
er, who had heell quite celebrated for her skill in the manufacture of butter and cheese, became so convinced of the importunce of the improvement that had beew made, that she applied to one of the first dairymen, and obtained permission to work, for a length of time, in, his dairy room, that she might become acquainted with his process for the making and management of checse; and we have often heard her declare, that after her apprenticeship, she could make more, and better cheese, from siim-milk, than she could before from new.
'This improvement consists in congulating the milk, at a lower temperatue than formerly; not pressing so hard, and storing in a warm, damp, rather than a coid dry room, as before.
A tew years since, I procured from Ephraim Perkins, Dsq. (one of the tinest cheese makers in the above district, at that time, the following accomint of his process. Speaking of the improvement of which, hesays:
"This has been done by using less heat, and some ess sait : the checse is made soft, and is kept from preading and cracking be swathing. 'The milk, in varm weather is 'set' considerably below the warmth of nilk directly from the cow: the remnet must be fiee trom aint, and made in such quantities as to last for several yeeks, that its power can be relied upon to fetch the heese in three quarters of an hour, or certainly in an lour, to be ready for breaking up; which is to be done py hands from the botom to the top of the tub; ar with utensil, made of bass wire, with a shatp rim, (like a fieve) in squates of half an inch, with two high bais, erossing each other at the top, and higher than the tep of the tube or vat. It is then left till the whey rises and he curd settles ; then begin to dip off; and of the first but some over the fire, and as soon is may be, gradually ncrease the warmth of the tub, working of the whey, haking fine the curd, so that the whey has as green an appearance as possible; the greener the whey, the richer he cheese. For the last half hour we have the whey at blood heat, in the tub, and this is called the scalding process; when, if all works well, the curd is ready to he
dipped into the cheese basket, in about two hours from the setting; it is then made as fine, and clear of whey, as may be, and is ready to receive the salt, which should be two pounds, fine and dry, to one hundred pounds of curd, made so dry that little of the salt can pass of with the whey in pressing. Some add cold whey or water before it is dipped into the basket, but this we think makes the cheese porous and spongy. If it goes to the press with its warmeh, except what is lost by breaking up and salting, it closes better, is more sound and elastic, and the flavour improved.
"We choose to have our cheese made so soft as to need swathing, the first day; and if the weather be hot and the cheese large, this should be done as soon as they come from the press,-with cheap, cotton cloth, stained with annatto, and rubbed over with lard. Some case them entirely over, and let them remain until they go to market; and if made so soft as not to break, they may be kept any length of time, without danger from flies.
"Solt cheese ripens and matures much sooner than that which is made dry and hard; the latter will dry sooner, but maturing and drying are, or may be very different. Cheese will shrink in weight as much again in October as it will in August; yet it will ripen and mature three to one in August, that it will in October and November.
"Many suppose that large cheese, require more time to ripen and mature than small ones; but we think not. Is not the ripening process of a chemical nature, and rather accelerated than retarded by increase of quantity? Such is the case with the mash of the brewer, the baker, and distiller, in their chemical operations. A pound cheese, made to please a child, will soon dry up, and never have maturity or taste.
" The coloring matter, if any, should be of annatto, dissolved in pure, strong lye ; best if made of pearlash or salæratus. A spoonful or two, is sufficient to color the milk for a large cheese. The outside is painted sood after it comes from the press, with the same, before it is rubbed with lard. We do not darken the room, or at
empt bur che Conl, the che that in with in rom, entila room si est, dai greatly wences lore $A$ have pi
The ever la nodern ed that derm hat M egard in a se pounds; ood co red po
The irst, an fiven $q$ $t$ is sav for mar which more old pro conside sure th practic

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empt to keep out the flies ; but in hot, sultry days, open pur cheese room doors, and windows, and give them air. Cool, dry winds, blowing directly upon thein, will crack the cheese. Ihe reservoir for the whey, or anything that might have a tendency to charge the atmosphere with impurity, should be kept at a distance; and the room, when the milk stands over night should be well rentilated. We keep a genial warmth in our cheese room spring and fall; and, indeed, in some of the coldest, damp days in midsummer we have fire, and thereby greatly accelerate the ripening process. My son commenced making cheese the 15th of April last, and beore August, had three tons in market, which might have passed for old cheese so old did they appear."
The above we conceive to be the plainest directions ever laid before the public for cheese-making, upon the nodern principle; and when dairy-men become convinced that the ripening process, Lears a strong resemblance o fermentation in vegetable matter, it becomes evident that Mr. Perkins is correct in all his conclusions. In egard to the quantity of cheese which a cow will make In a season, he lays it at from three to four hundred pounds; whereas, by the old process we know it requires ood cows to average from two and a half to three hunred pounds
The advantages to be gained by this process, are, irst, an increase in the quantity of cheese made from a fiven quantity of milk, of nearly one third. Secondly, t is saving of one half the time required to prepare it for market ; and lastly, a better article is produced, which consequently bears a better price, and commands a more ready sale, than cheese minde according to the old process. We hope every dairy-man and woman will consider this as worthy of a fair trial; and we will asbure them that, so far as we have known it reduced to practice, it has given entire satisfaction.

Never forfeit your word. The saying it in truth of any farmer, "his word is as good as his bond," is worth more to him than the interest of 810,000 annually -Cul.

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## Usefus Hecipes.

Valuable Recipe for Curing Hams-Thes folfowing recipe, originally called Admiral Pollock's Rccipe, and by many the Knickerbocker Recipe, for pickling pork or beef, has long been in us?.

Take 6 gallons of water.
9 lbs . salt-half fine, half coarss
3 lbs. brown sugar.
1 qt molasses.
3 oz . saltpetre.
1 oz . pearlash.
Boil and skim it well, and whert cold pat is to your beef. Rub your beef with fine salt, put the above ingredients into a clear pot or kettle, and leb, them bois," being careful to take off the scum as it rises. When no more scum rises, take the liquor off the fire, and let it stand until it is cold. Then having put the meat you want to preserve in the vessel you wish to keep it in, pour the liquor on it, and let it stamed.

Cementing China or Glass Warr-Articles of China or glass are sometimes fractured, which it is very desi-1 rable to mend and preserve. To do ehis, provide some very finely powdered quicklime in a moslin lag. Take the broken ware and rub the edge with the well beaten white of' an egg. 'Take the quicklime and ift it thick' over the edge rubbed with the egg, press and bind the pieces togethet, and let the binding semains severat weeks. For coarser crockery, rub the parts with a paint fmade of white lead and linseed oil, press and bind, and let them remain till the paint is fully dry.

To remove Grease Spots ar Puint from Waelrnor: Silk-Mix one part spirits of hartshorn with iwo parts alcohol: with this preparation rub the grease spot thoroughty, and it will be emirely removed without injury so the eloth.

Harse Radish for Amimeds.-Austin Randall of Paris, N. Y. writes:-"I have found horse radish very useful: for cattle. If given to cows in doses of a pint it a time once a day, it will materially aid their appetite, and will
preve cake that i eatro cat and if or me $\boldsymbol{R e}$ siest, athen thal' tougu $\boldsymbol{R e}$ over t them ing. Cur ken d ily sup one wi heads forebe the ski of fine were always be tad the bo To giass f it into mence patient ly, and

Tom peck o usual sufficie penetr: on dist
prerent or speedily reiieve cows of the disease called cake in the bag. I feed it freely to any animal of mine that is nuwell, and fud it of great service to working oxea troubled with the heat. I have had one ox that would cat greedily a pectr at a time. Few animals refuse it, and if they do it may be cut up and mixed with potatoes or meal."

Reliof of Choked 'Cattlc.-The best method and easiest, is to take a Yump of lard (cold) about the size of a hen's egg, and a spoonful of powder mixed with it, and fhicul out the tongue and throw it into the throat; let the. tongue go back, and they are relieved in one minute.

Remedy for kicking Cows.-A bedcord drawn tightly over the loins of cows, in front of the udder, will cause them to give down their milk, and also prevent their kicksag.

Cure for Blind Staggers.-"I once had 17 shoats taken down in one day with the Blind Staggers. My famiily supposed they had been poisened. I secured each one with a rope around his upper jav, so as co keep his, thead still, and with a sharp knife made an incision in the forebead about 2 inches in length. I then loosened up, the skin on each side of the cut, and filled the place full of fine salt-nothing more. Fourteen out of the 17 were well the next day. I have tried it repeatedly and always with success, when taken in season. Care should be taden to cut only the skin, and not det the knife touch abe bone

To relieve Bloated Cattle without Fail.-Take a wine glass full of powder, mix it with cold hog's lard, make it into balls and put it down the creature, and comonence driving it about and it will very soon relieve the patient. I have seen the above remedy applied frequently, and have never known it to fail. J. M. Olin.

Tomato Figs.-Take 6 lbs . of sugar to 16 lbs . or one peck of the fruit. Scald and remove the skin in the usual way. Cook them over a fire, their own juice being sufficient without the addition of water, until the sugar penetrates and they are clarified. They are then spread on dishes, flattened and dried in the sun. A small quan-

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tity of the syrup should be occasipmally sprinkled over them while drying; after which pack them down in boxes, treating each layer with powdered sugar. The remaining syrup is concentrated by boiling, and bottled for use.

For coloring Orange Color.-Take black alder bark, beil it well and strain the liquor; wet the cloth with a strong lye, and dip it into the alder liquor; let it remain until conl enough to wring, and you hare an indelible orange color.

Press for worling over Butter.-Smonth, as periectly as possible, a piece of hard wood plank, 18 inches wide and 24 long. On laoth sides and end, nail pieces of board rising one inch above the surface. Near the open end screw in a small ring-bolt ; or what is better, three: one in each corner and one in the centre. Let the ring on the bolt be one inch in diameter. Make a brake 30 inches long, 9 inches of which is for the handle. Let it be 3-1-2 inches wide, 1 1-2 thick; one edge made sharp. the other rounded. On the end to go next the eye-bolts put a ring, and in the centre screw a bolt with a head, which will just slip through the eye of either of the ringbolts. The rest is plain. Give the end next you al slight elevation; and by using the brake as a braker does his, and by changing as occasion requires, all the milk may be worked from butter with a trifing labor. A, marble slab would be preferable, as the butter would stick less to the surface. A. small wooden shovel 3 inches square, with the edges perfectly straight, should be at hand to keep all in place.
Removing Putty.-Great difficuity is frequently experienced, when glass is accidentally broken, in removing the old putty to replace the pane. Moisten the putty with nitric or muriatic acid, and it may be removed at ouce. Where these cannot be had, strong soap laid upon the putty will in a few hours loosen it firm the wood so that the new glass can be set withont difficulty.

Door Latches often work uupleasantly and with difficuity, from want of oiling. A few drops upon them wilk in such cases operate like magic.

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Statement of Dities payable on and af: ter the 5th July, 1848, on Innports by Land or Inland Navigation.

## Articles Prohibital.

Arms, Ammunition, and Utensils of war. Base or Counterfeit Coin.
Books,-such as are prohibited to be imported into the United Kingdom, being such bonks of which Copyright has been secured and now in force. Free of Duty.
Beef, (fresh) Cattle or Live Stock, Indian Corn, Fish, (fresh,). Grain of all kinds, Pork, (fresh,) Meal or Flour except Wheat Flour, Potatoes.. Provisions or Stores of every description imported for the use of Her Majesty's Land or Sea Forces.

Subject to Duty of 4 per cent. Beams, Peas, Seeds, except Garden seeds.

Sulject to Duty of 5 per cent. iscuit or Bread, Cotton Wool, Diamonds, and Bullion, Drugs, Fruit, and Vegetables, (fresh,) except Potatoes, Gums and Resins, Hemp, Flax, Tow, Hay and Straw, Hides, (raw) Manures of all kinds, Rice, Tallow, Meats (fresh) of all kinds except Beef and Pork, Tortoiseshell, Wood, and Lumber.

Subject to different Dutics.
lubber, Fins and Skins, the produce of creatures in the Sea, Spermaceti, Glass manufictures, Silk, do ils, (Fish of all kinds.)
otton manufactures, Clocks and Watches, Corks, Candles, except Spermaceti, Cordage and Oakum, Hardware

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Bonds may be given for all Provincial duties, when
R amousting to $\ddagger 50$ currency, and upwards, with conditions for payment in six months from the date of such bonds, if the same shall be dated on or before the lst day of September; and if dated after the 1 st. day of September, then they become due on the 1st day of April next ensuing. All duties collected under the Imperial Act, shall be deemed sterling money of Great Britain, and be paid and received according to the Imperial weights and measures now by law established. All duties collected under the Provincial Statute shall be deem-

The ed sterling money of Great Britain, and shall be paid and received according to British weights and measures in use on the 6th July, 1825 . Ten per cent will be added to invoice cost of all articles paying per centage duties under the Imperial Act, and duties will be levied accordingly

## Provincial Legislature.

GOVERNOR GENERAL,
His Excellency the Right Hon. Sir Charles Metcalfè, one of Her Majesty's Most Honorable Privy Council.

## EXECUTIVE COUNCIL.

Robert B. Sullivan, John Henry Dunn, Dominick Daly, Samuel B. Harrison, James E. Small, Robert Baldwin, C. R. Ogden.

William H. Draper, Charles D. Day,
Hamilton H. Killaly, 'T. C. Aylwin, L. H. Lafontaine, Francis Hincks.

## LEGISLATIVE COUNCIL.

 Speaker-Hon. R. S. Jameson. R. S. Jameson, Adam Fergusson, Gabriel Roy, P.B. DeBlaquiere, John Fraser, P. H. Moore, Peter McGill; John:Macauley, Robert Dickson, R. B. Sullivan, John Hamilton, Amable Dionne,William Morris, Jo'm M'Donald, Gco. J. Goodhue, Geo. Pemberton, Adam Ferrie, L. P Sherwood, Alex. Fraser, J. B. Tache, William Walker, Barthel. Joliette, P. H. Knowlon, Simeon Washburn, James Crooks, Thomas M'Kay, Win. W. Bildwin, Christo. Widmer,-Rene J. Kimber, Asmilius lrving, Lonis Massuc, Pierre Boucher de Buncherville.

## HOUSE OF ASSEMBLY.

The nemes of Midembers and Places, arranged alphabetically.

> Sjecaker-HיN. Aus'rin Cuvidimer.

Armstrong, D. M. Berthier.
Aylwin, 'T' C.
Baldwin, Robert
Boutillier, Dr. T,
Barthe, J. G.
Barthelot, A mable
Buchanan, Isaac
Borne, Michael, Burnet, David Boswell, G. M. Barthe, Henry John Chabot, Jean
Crane, Samuel
Cuvillier, Hon. Austin
Cook, John
Cartwright, J. S.
Chesley, S. Y.
Cameron, Malcolm
Christie. Robert
Child, Marcus
Daly, Hon. D.
Dewitt, Jacob
Dunlop, Willian
Dunscomb, J. W.
Perbishire, S

Portueuf.
Hastings.
St. Hyacinthe.
Yamnske.
Kumouraslin.
Thronto City
Rimouski.
Quirber City.
Northumber/and, S. Riding.
Niagara.
Quebec City.
Granvills.
Huntington.
Dundas.
Lenox \& Adlington.
Corneall.
Lanark.
( rasp e.
Stanstend.
Megantic.
Lueister.
Huron.
Beauharnois.
Bytovn.
Yorlk Second Ridiug.

## 16

Dunn, Hon. J. H. Durand, James.
Forbes, C. J.
Foster, Dr. Sewell, Gilchrist, Dr. John Harrison, Hon. S. B.
Holmes, Benjamin
Hale, Edward
Hopkins, Caleb
Hinks, Hon. Francis
Hamilton, John R.
Jones, Hon. Rrbert
Johnston, James
Judah, Mr.
Killaly, Hon. H. H.
Leslie, James
Moore, John
Morris, James
Moffitt, Hon. Geo.
Merritt, W. H.
M'Nab, Sir A. N.
M'Donell, J. S
M'Culloch, Dr. M.
Macdonald, J. S.
M'Lean, Alexander
M'Donald, Donald
Noel, Dr. J. B.
Neilson, John
Ogden, Hon. C. R.
Papineau, D. B:
Powell, Israel W.
Prince, John
Parent, Etienn
Parke, Thomas
Price, Jas. H.
Quesnel, F. A.
Roblin, J. P.
Stewart, William

Montreal, County.
Toronto City.
Hrelton, Wrst Riding.
Two Mountains.
Slectiord.
Northumberland N. Riding.
Kingston, Tonen.
Montreal, City.
Shrrbrookr, Town.
Halton, East Riding.
Oxford.
Bonavénture.
Missisquoi.
Carlton.
Champlain.
London, Town.
York, 4th Riding.
Vercheres.
Sherbrooke, County.
Leeds.
Montreal, City.
Lincoln, North Riding.
Hamilton, Town.
Glengarry.
Terrebonne.
Glengary.
Stormont.
Prescott.
Lotbiniere.
Quebec, County.
Three Rivers, Tounn.
Ottawa.
Norfolk:
Esscx.
saguenay.
Middlesex.
York, First Riding.
Montmorency.
Prince Edioard.
Russel.

Civil

## ding.

V. Rirling

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Riding.

## 48

Puisne Jydger, Genrge Pjke, Jean R. Rolland. Samuel Gale, Montical; Edward Buwron, E. Beda .and Puilippe Panet, Quebec.

Provinitial Judges, Hcnorable John Fletcher, St. Frany ois, and Juth G. Thompsun, Gaspe.

Atturney General, L. H. Latomaine Canada Bast Rubert Baldwiu, Canada West.

Solicitor General, T, C. Aylwin, Chmada Easi, anii dames E. Suall, Camada West.

## Miscellaty.

It is said chatsome time after the publication of Rer Lemuel Haynes sermon on the text "Thou shal nol surely die," two reckless young "men having agreed to gether to try the authors wit, one of them snid-"Fa ther Haynes, have you heard the good news?":" "No, said Mr. Haynes, " what is it ?" "It is great news in deed," replied the other, "and, if 4rue, your business done." "What is it ?" again inquired Mr. Haynes. "Why," said the first, "the devil is dead." In a mo ment the old gentleman replied, lifting up both his hand and placing them on the heads of the young men, ain in a tone of solemn concern, "Oh, poor fatherless chil dren! what will become of you?"

Old bachelors do not live so long as other men.They have nobody to darn their stockings and mes cheir clothes. 'They catch cold, and there is no one make them sage tea-consequently they drop off.

Frequently ask yourself' what you have done, wh yol have done it, and how you have done it.

A chum thinks that Columbus is entitled to no gre credit for having discovered the American continent. He says it is so large he couldn't well have missed it.

Nothing annoys an enemy more than kindness.


