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No. S .
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## CANADIAN FARIERS?

ALMANAC, FOR THE YEAR OF OUR LORD. $183 \%$ : BEING FIRST AFTER BISESXTILE OR LEAP YETR. CALCULATED FOR THE VILLAGE OF SHERBRODEE In Latitude $45^{\circ} 24 \mathcal{N}$ and Longitude $71^{\circ} 50^{\circ} H$ from the Royal Observatory, Greemuincts.

PUBLISHED BY WALTON \& GAYLORD. SHERBROOKE \& STANSTE, $\operatorname{LD}, L^{\circ}$ BY: WILLIAM GRETG MONTREAL.
Puccs \& 2 per Gross, 3 s. 9d. per Doz and 60 . Single:

## EXPLANATIONS.

As several alterations have been made in the Astronomical $\mathbf{C}$ alculations the present year, and the whole adapted to mean time, some explanations may not be improper.
Mean time is that shown by a well regulated clock, or time piece $e^{\circ}$ Apparent time is that shown by a correct'sun-dial. The differen ce between mean and apparent time is called the equation of time. The equation of time depends upon two causes, namely, 一the obliquity of the ecliptic to the equator, which causes an inequality in the daily increments of the sun's right ascension, and the unequal motion of the earth in its orbit while the motion on its axis is uniform. Mean and apparent time coincide only four times in the year, viz. on the 15th of April, the 15th of June, the 31st of August and 24th of December.

It has been customary to give the rising and setting of the sun aecording to apparent time, and in another column to give the equation of time. In that case it was necessary, in regulating a clock, or time-picce by the rising or setting of the sum, to apply the equation to the time of rising, or setting, given in the Almanac, and also the amount of refraction, which, in ou: latitude. varies from two to four minutes. But as this matter is little understood by poople generally, and is attended by some trouble, no notice is usually taken of these corrections, and in their endeavors to make their time pieces agree with the sun, they find it necessary, if they run correctly, to alter them almost every day.

In the following Calendar, the times of the sun's rising and setting, are the times shown by a correct time-niece when the sun is in the horizon. The column marked Sun South, are the times shown by a correct time-piece when the centre of the sun is on the meridian, or, in other words, when it is noon by a correct noon mark, or dial. For example, when it is noon by the sun on the first day of January; it would be four minutes after twelve o'clock by the time-piece. Again, when it is noon by the sun on the tirst day of November, it should be only 44 minutes past eleven o'clock by the time-piece. The other matters are so plain as to need no explanation.

27 For the names and Characters of the Planets, the Aspects and the Signs of the Zodiac, see last year's Almamac.

## CHRONOLOGICAL CYCLES.

| Domininical Letter, | A | Solar Cycle, | 26 |
| :--- | :---: | :--- | ---: |
| Golden Number, | 14 | Roman Indiction, | 10 |
| Epact, | 23 | Julian period, | 6550 |
|  | MOVEABLE | FEASTS. |  |


| Septuagesima Sunday, | January 25 |  |
| :--- | :--- | ---: |
| Quinquagesima Sunday, | February | 5 |
| Ash Wednesday, 1st day of Lent, | February, 8 |  |
| EASTER DAy, | March | 26 |


| Low Sunday, | April | 2 |
| :--- | :---: | :---: |
| Rogation Sunday, | April | 30 |
| Ascension Day, or Holy Thursiday, May | 4 |  |
| Whit Sunday, | May | 14 |
| Trinity Sunday, | May | 21 |
| Advent Sunday, | Dec. | 3 |

## COMMENCEMENT OF THE SEASONS:

Spring begins March 20 th, 2 h .35 m . evening.
Summer " June 21 st , 11 h .49 m . morning.
Autumn " Sept. 23d, 1h. 43m. morring.
Winter " Dec. 21st, 7h. 5m. evening.

## SOLAR AND LUNAR ECLIPSES.

There will be five Eclipses in the year 1837, three of the Sun and two of the Moon.
I. The first will be an eclipse of the Sun, on the 5th day of April, visible only from a small portion of the Southern Ocean, conjunction 2 h . 32m. morning.
II. The second will be a total eclipse of the Moon on the 20th day of April. This eclipse will end a little before the moon rises, and will not, therefore be visible in Canada.
III. The third will be a partial eclipse of the Sun on the 4th day of May, invis. at Sherbrooke. Conjuuction 2h. 14m evening. This eclipse will be visible from the north-western part of North America, and from the North Pacific Ocean.
IV. The fourth will be a total eclipse of the Moon on the 13th day of October, and visible as follows:


Duration of total darkness, 1 hour 32 minutes.
Duration, 3h. 33m. Magnitude of the eclipse, $18 \frac{1_{3}}{}{ }^{\circ}$ on the north limb, or from the south side of the earth's shadow.
V. The fifth will be a partial eclipse of the Sun, October 29th, invisible. This eclipse will be seen from the southern extremity of South America, and from the Southern Ocean.

## MEMORANDUM

The left hand pages are left blank, for recording events and transactions, which may be useful and interesting for future reference. Every man, and especially every farmer, should keep a record of passing ercnts-the time of sowing, pranting, and facts relating to his stock, \&c, \&ce. To do this with the leastrirnuble, let a led pencil be attached to a string, and fastencd to the back of the Almanac near the top. This will serve to hang up the almanac, and will be always ready for use.


Consider your calling the most elevated, and the most important; but never be above it, nor bo above the frock and the aurom.

Put off no business which ought and can be done to-day until to-morow.

Assoon as the spring opens and the frost is out of the ground, put your fences in order.

Plant no more ground than you can well manage and cultivate to advantage.

MEMORANDUM FOR FEBRUARY.

> Do dayn. likiskU AKY, ind Nomith.
> The vernal breeze-the summer's leetit-
> And metlow autmans' lavish swett, Must yield to winter-and again Must wintur yie it his prond donain.
(3) New Moon 5th day, 5h. 90 m . moming.
D First Quarter 12th day, 4h. 50 m . morning.
© Full Moon 20 th day, 9 h .30 m . morning.

- \& Last Quarter OSth day, $^{0}$ 0h. 43 m . morning,
द Calendar, aspects, Sce.


5 Canada conceded $1763 . \quad 7713.516 .1215 \mathrm{r}!1049$

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12 A 1st Sunday in Ient.


14.3

15 4 D runs high N.
16 ( 5 छ Stat. Apogee.

18 7 D 4 'd
19 A $2 d$ Sunday in Lent. winel 657530121
20 2Independence U. S. ac- 6565 3112 14 mp ) rises
213 [knowledged 1783. be 6 54.5 33.1214 , 加 644

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24. 6 ち Stationarv.

257 Battle of Warsaw, 1831. 6475 3812 13 M 1121
26 A3d Sundav in Lent. $\quad 6455401213$ M morn.

27.2 Earthquake at Lisbon. $\quad\left|\begin{array}{llllll}6 & 43 & 5 & 42 & 12 & 13\end{array}\right|$| 2 | 0 |
| :--- | :--- |

283 frost unless wind be E. 64254312 13|f 148
Venus will be inorning star tili the 21st day of Maythence evening star till the ent of the rear.

Never hire a man to do a piece of work which you can do yourself.

Every day has its appropriate duties; attend to them in succession.

Keep no more stock than you can keep in good order, and that of the best kind.



Instead of spending a rainy day at the dram shop, as many do, repair whatever wants mending-post your books. Keep a place for your"tools, and your tools in their places. Should yon be fond of the chase or the sport with the hook, indulge occasionally, but never to the injury of more important concerns.

MEMORANDUM FOR APRIL.
$+$ $\qquad$



Never trust your money in the hands of that man who wult put his own to hazard.

When interest or a debt becones due, pay it at the time, whether your creditor 'wants it or not. Never ask him to "wait till next week" but pay it. Never insult him by saying, 'you do not want it.' Punctuality is a key to every man's chest.

MEMORANDUM FOR MAY. 1
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Shonid you think of building a house, be not in a hurrv but first have every material upon the spot, and let your cellar be as large as the frame.

By driving your business before you, and not permitting your business to drive you, you will have opportunities to indulge in innocent diversions.

MEMORANDUM FOR JUNE.


Never buy any thing at auction because the article is going cheap, unless you have a use for it.

Should you take the Farmers' Advocate, or any other periodical Journal, pay for it in advance.

Never 'run into debt' without a reasonable probability ot solving it at the time agreed.

MEMORANDUM FOR JULY.


A handful ol hops, to a pailful of water, and a half pint of molasses, makes good small beer. Spruce mixed with hops is pleasanter than hops alone.

Ginger Beer. One cup of ginger, one pint of molasses, two gallons of water, and a cup of lively yeast. If not drank within twenty-four hours, it should be bottled as soon as it works.

MEMORANDUM FOR AUGUST.


## TO POLISH SHELL COMBS.

When plain tortoise-shell combs are defaced, the polish may be renewed by rubbing them with pulverized rotten stone and oil. The rotten stone should be sifted through muslin. It looks better to be rubbed on by the hand. The jewellers fafterwards polish them with dry rouge powder; but sifted

MEMORANDUM FOR SEPTEMBER.

| 30 days. SEPTEMBER, -9th Month: \% 1837. |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Vie they with the bounteousator That my teeming fields supply, When-the golden harvest o'er- |  |  |  |  |
|  |  |  |  |  |
| Full' Moon' 14 th day; 8 h .40 m . morning. Last Quarter 21st day, 11h. 6m. morning. New Moon 29h day, 3 h .13 m . evening. |  |  |  |  |
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|  | F calendar, aspects, \&c. |  |  |  |
|  |  |  | Sets. South. |  |
|  | 6 Giles. [burnt 1666.15 | burnt 1666. $5^{2} 21^{\top}$ | 3912 |  |
|  | 7 D 4 of ¢ Apheli. London 5 | pheli. London 523 | 3712 |  |
|  | A 15 th Sunday after Trinity. | after Trinity. 5246 | 351159 |  |
|  | 2 D ${ }^{\text {\% }} 6$ | 525 | $\begin{array}{lllllll}33 & 11 & 59\end{array}$ |  |
|  | 3 D ¢ ¢ | 526,6 | 6321159 |  |
|  | $4 . \quad$ Fair if wind north 5 | f wind north 5 27 ${ }^{\text {a }}$ 6 | 3301158 |  |
| 7 | or north vest, 5 | or north vest, 5 | $28 \mid 1158$ | 955 |
|  | 6 D runs low S. rains if | . rainy if ${ }^{\text {a }} 306$ | - 26.1158 | 1048 |
|  | $7 \underset{\sim}{¢} \mathrm{Gr}$. Elong. S. or S. WV. 5 | S. or S. WV. 5316 | 231157 | 1153 |
|  | A 16th Sunday after Trinity. 5 | after Trinity. 5336 | 221157 | morn. |
| 11 | 1 2 Battle Plattsburgh, 1814. 5 | urgh, 1814. 53416 | 201157 |  |
|  |  | [killed 1759. 53516 | 181156 | 3 |
|  |  | Perigee. Wolf 53616 | 16,1156 | 59 |
|  | 5 Cartier landed at Quebec 5 | d at Quebec 5376 | 151155 | e. |
|  |  | [1534, O. S. 5386 | 13,1155 |  |
|  |  | 5406 | 1111155 |  |
|  | A 17th Sunday after Trinity. 5 | after Trinity. 5 4, 16 | 9,1154 |  |
|  | $219 \%$ | 5426 | 71154 |  |
| 19 | 3 Capitulation of Quebec 5 | of Quebec 5436 | 511 |  |
|  | Fair [1759.5 | [1759.5 45, 6 | 31153 |  |
| 21 | 5 Druns high N. St Mathew 5 | V. St Mathew 5466 | 11153 | 0 |
| 22 |  | euther. 54805 | 58.1153 [ |  |
|  | 7 7 Stat. *enters^. | nters^2. | $561114{ }^{4}$ |  |
| $\left\|\begin{array}{c} 23 \\ 24 \\ 24 \end{array}\right\|$ | A 18th Sunday after Trinity. 5 | after Trinity. 5 515 | 541142 |  |
| $\left\lvert\, \begin{array}{ll} 24 \\ 25 \end{array}\right.$ | 2 Apogee. Look out 5 | Look out 5525 | 521152 |  |
| 26 | 3 St Cyprian. for frost. 5 | for frost. 5535 | $50 \mid 1151 \Omega$ |  |
| 27 | 4 D 4 d | 554.5 | $481151 \Omega$ |  |
| $\left\|\begin{array}{l\|l\|} 28 \\ 29 \end{array}\right\|$ |  | Changeable. ${ }^{5} 5555$ | 461151 mp |  |
|  | 6 St Michae!. ${ }_{5}$ | 5565 | 44.1150 m |  |
| $30$ | 7.D 66 | C 2 | 4211150 m | 610 |

magnesia does just as well--and if the ladies had rouge, perhaps they would, by mistake, put it on thoir cheeks, instead of their combe ; and thereby spoil their complexions.

CURRANT WINE.
Break and squeeze the currants, put three lbs. and a hald of sugar to two quarts of juice, and two quarts of water. Put

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in a keg or barrel, leaving the bung open a few days, until it is done fermenting. Then close it tight. Age inproves it. RASPPERRY SHRUB.
Raspberry shrub is a pure delicious drink for summer. Put raspberries in a pan, and scarcely cover them with strong vine-
gar. Add a pint of sugar to a pint of juice; scald, skim, and bottle when cold.

MEMORANDUM FOR NOVEMBER.


HOT' DROPS.
Take 1 ounce cayenne pepper, 1 ounce gum myrrh, and add a pint of best French hrandy; put all in a glass vessel and let it stand two or three days. These drops are good for the head ache applied to the temples. For a pain or cramp in the stomach, take a teaspoonful inwardly and rub it on the stomach. It is also good for sprains, bruises, or fresh wounds.

MEMORANIDUM FOR JUNE.
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QUEREC.
Court of Appeals. January 10-90; April 20-30; July 20-30; November 10-20.

Criminal Court. March 22-31; Scptember 21-30.
Superiur Court. February 1-20; April 1-20; June 1-20; October 1-20.

Inferior Court. January 21-31; March 11-19; May 21-31; June 24-30 (July for Circuit Courts) August 21-31; Norember 2130.

Sessions of the Peace. Jan. 10-19; April 21-31; July 10-19; October 21-30.

MONTREAL.
Criminal Court. February 24 to March 10; August 25 to Septem. ber 10.

- Suquerior Court. Feb. 1-20; April 1-20; June 1-20; October 120.

Inferior Court. January 21-31; March 11-19; May 21-31; Sune 24-30; [July for Circuit Court,] September 11-19; November 21-30.
(4 Sessione of the Peace. January 10-19; April 21-30; July 10-19; - $2 \mathrm{Zuber}-30$.

THREE RIVERS.
Criminul and Civil Courts. January 10-30; March 13-31; September 13-30.
Inferior Court. February 1-10; April 1-10; June 1-10; [July for Circuit Courts,] August 1-10; October 1-10; December 110.

Sessions of the Peace. January 10-19: April 21-30; July 10-19; October 21-30.

8t. ERANCIS-AT SHERBROORE.
Superior Court. From the 26th of February to the 8th of March, and from the 25 th of August to the 4th of Septeanber.
Inferior Court. January 20-30; March 20-30; June 20-30 Sept. 20-30 ; November 20-30.

Sessions of the Peace. February 1-7; October 1-7.
Circuit of the Provincial Court. At Stanstead January 4-8, and July 4-8. Eaton January 12-16 and July 12-16. Richmond, in Shipton, February 10-14, and July 20-24, each day inclusive.
If The Superior Court of King's Bench for Civil matters takes coguizance of actions above $£ 112 \mathrm{~s}, 2$ 1-2d, currency, and actions under that sum are cognizable by the Inferior Court.
Inferior Court talles cognizance of actions personal under $£ 20$ sterling.

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| :---: | :---: |
| Chromologecal Table. |  |
| 1001 | Labrador and Newfoundland discovered by Biorn and named Vineland. |
| 1492 | America discovered by Christopher Columbus. |
| 1497 | Sebastian Cabot explored the coast of North America. |
| 1534 | Jacques Cartier discovered the guif 8t. Lawrenee |
| 1535 | Cartier named the gulf and river St. Lawrence and sailed up to Hochelaga. |
| 15 | Cartier visited Canada and wintered at Cap Rouge. |
| 15 | Roberval erected fortifications at Cap Rouge. |
| 160 | Samuel Champlain made his first voyage to Canada. |
| 1608 | Champlain began the settlement at Quebec. |
| 16 | He explored and named Lake Champlain and Lake Sacrament, now Lake George. |
| 16 | He explored a part of the River Ottawa. |
| 1615 | Settlement begạn at Three Rivers; Four Recollet pricsts arrive at Quebec, the first in the province. |
| 161 | Champlain extends his tour to Lake. Nepising. |
| 16 | Population of Quebec only fifty sauls. |
| 1624 | Champlain erected the first stone fortress |
| 1625 | A Jesuit Mission established at Quebec. |
| 1626 | Quebec began to assume the app |
| 1629 | Quebec taken by the British under Louis |
| 163 | Canada restored to the French. |
| 1633 | Champlain resumed the government of the Colony. |
| 1635 | Jesuits' College formed at Quebec. Champlaindicd. |
| 16 | The number of priests at Quebec was 15. |
| 16 | Hotel Dieu established at Quebec by the Duches D'Anguillon |
| 1639 | Ursuline Nuns introduced into Canada. |
| 1641 | First Ursuline Convent built at Quebec. |
| 1650 | Ursuline Convent at Quebec destroyed by firc. |
| 1683 | Canada made a Royal government. The Seminary at Queb established by Montmorenci, Bishop of Canada. |
| 1686 | Ursuline Convent destroyed a second time by fire. |
| 1688 | Geieral Hospital established at Qucbec-Montreal destroyed by the Indians. |
| 1690 | Schenact ` $r$ taken and destroyed, Feb. 8. |
| 1693 | Justice Ruyale Court established at Montreal. |
| 1697 | Ursuline Convent establiseed at Three Rivers. |
| 1698 | Monsieur de Frontenac died Nov. 28, aged 78 years. |
| 1710 | Purple Fever very fatal at Quebec. |
| 1718 | Ginseng discovered in Canada by the Jesuit Latitan. |
| 1720 | Papulation of Quebec 7,000. Montreal 3,000. |
| 1722 | Province divided into parishes. |
| 1723 | Nineteen ressels cleared from Quebec loaded with peas, lumber, tar, pork, \&ce. |
| 1725 | Marquis de Vaudreuil died, Oct. 10. |
| 1731 | French built a Fort at Crown Point. |
| 1748 | Jesuits restricted in the acquisition of land. |
| 1746 | Heosuc fort taken by the French Aug. 22. . D |



Religious Societies, Montreal.

## BIBLE SOCIETY.

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Dr Holmes, Treasurer; Rev. N. Bosworth, Corresponding Secretary; Mr William Greig, Reeording Secretary and Depositary:

TEMPEPANCE SOCIETY.
John E. Mills, Esq. Treasurer ; Mr James Court, Secretary.

## fiticulturat.


#### Abstract

BLACK SEA SPRING WHEAT. - Several years since, I was fortiunate in receiving, (hy the kindness of my brother, Capt Stephen Williams, ) some superior seal wheat, from Smyrna, grown on the abundant borders of the Black Sea. After the first year, this kind of wheat has been umparallelled in its value, so far'as I have been' made acquainted. Thee yehrs ago I harvested 112 bushels, grown on a little over three acres, one of which produced over 50 bushels, for which I'received the 'Sociery's gratuity of \$20. On another field, of aboit one acre I obtained about tiventy-five bushels by "the following mode of culture. Early in the fall, after the fieh was well covered with a second growth of clover and other grassen, the sward was tumed over so as to ressenble the elapboarding of a house. In the spring following, so foon as the gtound was sufficiently dry, a light plonghlng was given across thie furrotrs, so as not to disturb the furrowshice,-the field was then sowed and harrowed. It will be seen that the expense attending this mode of culture was trifling, compared with the income:' The land likewise being left in excellent order for a following crop of com or potatoes, by ploughing in the spring through the first furrowslice or rotted sward. i deem it not out of place here to observe that this field, six years previous had been stocked down to grass with a previ-


ous dressing of eighteen cords manure to the acre. The grass crops had probably averaged two tons to the acre, of the best of hay, (clover, herds grabs and red top.) I mention this to show that the farmers of this country are too apt to till more land than they can manure prortsibles.
The Smyrna or Black Sea Wheat appears to possess properties superior to all other kinds which have come within my Ohservation; these qualities are strength of straw, therebs bearing better the.peltings of our. New-England storms: the kernel large and plump, with large yield on rich land, weighing 12 lbs . per bushel-and more in bushels on poor land than spring rye.
Last year my crop of wheat was about 80 bushels; about one half was disposed of for sowing at $\$ 2,50$ per bushel. Thirty-five of these bushels were grown on less than an acre, which also received a gratuity of $\$ 20$. What the product will be from the sowings of this year I am unable to state,not any of it having been threshed. I will state that my own field (being in very rich tilth,) is not so well kernelled as last year. The reason for this may be found in its too rapid growth for about twelve successive daye, previous to the formation of the berry or kernel, followed by successive and deluging showors, which has often beaten the crop nearly down. On harvesting the wheat the kernel is more plump than was expeoted during the four weeks previous to enting the crop will not much exceed 30 bushels to the acre; with such a season as the last, it would probably have been over fifty bushels.

In giving the above facts, my aim has been to establish in the minds of the a rricultural community in this section of our country, what is so strongly impressed on my own, viz. that in most of the. New-England States, the husbandman can take a greater profit from his acres, in a wheat crop, than in a like number of acres in any other grain. There will, doubtless be solitary exceptions, especially where the sower castal his seed into the ground with much faith and little works, as it will be recollected that wheat demands a fine tilth, with a previous nullification of the authority of certan interlopers, commonly called weeds.

## 33

My method in preparing seed wheat for sowing, is to mix a sufficiency of thick white wash, made from good lime to coat over every kernel, say one quart to a bushel of seed: ley from wood ashes, will answer ns well, except the sowing cannot be performed *ovenly. I have never been troubled with smut on a crop $4 . .5$ prepared.
If the farmer can procure twenty bushels of good wood ashes for every acre of wheat, to be sown on the wheat plants when two inches out of the ground, he will be amply renumerated.

Thirty or forty bushels of Smyrna or Black Sea seed Wheat (perfectly clean,) may be had at $\$ 2,50$ at the granary of Yours, Respectfully,

Payson Williams.
Fitchburg, [Mass.] Aug. 24, 1836.

## AMOUNT OF FODDER THAT CAN BE RAISED ON AN ACRE.

As a general rule in this part of the country, our farmers are satisfied if they obtain a ton of hay from an acre of land. This, however, is far from being the full amount which an acre is capable of producing, even of hay; and if planted ot some other kind of vegetable, it hardly begins to be what can be obtained from the same surface.

Many farmers have grown as much as fifty tons of Ruta Baga from an acre. This, however may be considered an extra crop-say half as much for a medium crop-that is, 25 tons, which will amount to about 800 bushels. Catte fike such food in the winter exceedingly,-it supplies the want of green grass and green herbage. It is heavy, distends the stomach, and keeps them in good health, and saves a great deal of hay: and yet, comparatively few farmers think of these things, or enter into the business with any kind of systern which is based upon calculation.

There is another plant, which, although not so nutritious as the ruta baga, is nevertheless eaten with great avidity by cattle in the winter season, and which afford a large amoint per acre. It is the Cabbage. These are easily raised, and

> 34

according to the Editor of the Baltimore Farmer and Gardener, will yield, allowing 10,000 to stand upon the acre, about forty toris of fodder. Notwithstand the cliance of obtaining this amount of fodder from a single acre-ia man would be called crazy should he cultivate an acre of cabbages, however well he might do it:

The common English or flat turnip, which is cultivated so extensive in Europe, has received but little attention with us. It is true every one sows a small patch or two.: The cowyard is oftentimes ploughed up and sowed down to them, or a corner of the garden-or some piece in the corn-field, but few men think of putting in an acre. An acre in England often yields 15 tons of turnips, and this amount would be equivalent, in nutritive matter, according to the analysis of Van Thaer, to more than three tons of the best hay.

Many other crops of the kind might be cultivated exclusively for cattle food which would yield more than treble the amount that could be obtained in the shape of hay, and which would be much more grateful to the catte.-Maine Farmer.

For fall feed, the cauli-flower Broccoli wiil yeld more to the acre than any cabbage we ever saw.-Vt. Farmer.

## ECONOMY OF FODDER.

Next let us compare the value of hay with other crops for the feeding of stock. An acre of hay yields one ton and a half of vegetable food; an acre of carrots or Sweedish turnips will yield from ten to twerity tons, say fifteen tons to the acre, which is by no means an exaggerated estimate. Creps at the rate of 25 tons of carrots and 22 of Swedish turnips have been raised among us, and much larger than these are upon record.

By an experiment it has been ascertained that three working horses fifteen and a half hands high, consumed at the rate of two hundred and twenty-four pounds of hay per week, or five tons one thousand five hundred and forty-eight pounds of hay per year, besides twelve gallons of onts each "per week, or seventy-eight hushels by the year. An unworked horse consumed at the rate of four and one quarter tons of


#### Abstract

3.5 hay by the year. The pro see therefore of nearly six cres of land in this nin te of fee ling, is neressary to support a working horse by the year; but halt sacre of carrots at 600 bushels to the acre with the addul of chopr $d$ straw, will, while the season for their use lasts, $\rightarrow$ it as we ll if not better. These things do not admit of doubly, they are satter of accurate trial.

Now it is for the farmer to consider whether it is better to maintain his horse upon the produce of half an acre of carrots, which can be cultivated at an expense not greatly exceeding the expense of half an acre of potatoes; or upon half an acre of ruta baga, which can be raised as a second crop at less expense than potatoes; or, on the other hand, upon the produce of six acres in hay and grain, for six acres will hardly do more than to yield nearly six tons of hay and 78 bushels of oats. The same economy might as successfully be introduced into the feeding of our neat cattle. I have known a yoke of oxen engaged in the ordinary labor of a tarm, to be kept three months in winter in good working condition, when fed wholly upon a liberal supply of ruta baga and the coarsest fodder. But it has been ascertained by accurate measurement, that an unworked ox put on good old hay consumed at the rate of 33 lbs . per day, or 231 lbs per week, which is upwards of six tons per year of $2,000 \mathrm{lbs}$. per ton. There must then be a great saving between feeding in the way referred to, or upon English hay; and English hay alone, in any quantity, without grain or vegetables, is not sufficient for any hard working animal.-Colman.


## SEPTEMBER.

A correctly calculating cultivator will make even his hogs labor for a livelihool. This may be done ly throwing into their pens potatoe-tops; weeds, brakes, turf loam, \&c. which these capital workmen will manufacture into manure of the first quality. Attend to the barn-yard, and see that it has a proper shape for a manure manufactory, as well as other accommodations, adapted to its various uses. You may as well have a hole in your pocket, for the express purpose of losing your money, as a drain to lead away the wash of your

## 36

farm yard. True it may be spread over your grass ground, and be a source of some fertility to your premisen, but the chance is that most of it will be lost in a highway, or neighboring stream.

Stifi, bard, cloggy land intended to be tilled, should be ploughed in autumn. Fall ploughing saves time and Jabor in the spring, when cattle are weak, and the hurry of the work peculiar to that season presses on the cultivator. A light, sandy soil, however, should not be disturbed by fall ploughing, but lie to consolidate through the winter.

Do not feed hogs with hard grain, without grinding and boiling it. The grain will go much farther by being cooked, and if a due degree of fermentation be added, so much the better.

## FLOURING WHEAT.

Mr Elijah Wood, in a communication in the Maine Farmer, recommends the mixing of a small quantity of corn with wheat when it is ground. He says: "When we have raised the wheat, we ought to be able to make the best of the article it is capable of, and I hope your readers will pardon me if I relate a few facts and give some reasons why this business should be better attended to, if we wish to compete with other wheat growing countries. It seems to be necessary to keep the mill stones apart by the hardest corn, to get either fine flour or the greatest quantity. I once carried to the mill in Winthrop, one and a half bushels, and paid the miller, Mr Stanley, for grinding it, instead of giving him the toll as usual.

After the wheat had passed through the cleanser, I scatteren in three quarts of corn as evenly as I could, and weighed the flour it made. It was allowed by all to be finer and lighter than that made from the same wheat without the corn.

It yielded $401-3 \mathrm{lbs}$. to the bushel. Four bushels would have made 196 lbs of flour and a fraction over, which would of course make a fraction over a barrel.

Mr Sanborn of Wales stood by. He had brought some very good wheat to mill, and he put in two quarts of corn to
the bushel which he raised vear hefore last. He aftervards told ine that he obtained 54 jbs to the bushel:

Try it brother farmers, and my word for it you will never grind, or rather flat out whicat, as you have done, and give the residue to the hogs, calling it wheat bran, when there' is at least ten pounds of flour in it. I am told that at the South it is always done, and may we not expect that one fourth at least of corn is put in, and then is really better than when none is put in.
I had in my bushiel and a half, nine pounds and three fourthis of coarse or second sort, so that in fact I had more than 50 pounds' of eatable flour. My wheat was very dry, if it liad been for a short time placed over some steam, so as to moisten it a little, the hull would have heen less cut and thefflour would have been better. This I am told is sonetimes practised at some flour mills. Will any farme : an all neglect to raise wheat and grind it in the best amem pay away all his money for flour, and he in cos poor ass"a church mouse ?"

## FSTRIS OVIS, OR SHEEP FLY.

The month of August is a proper time to preserve sheep from the ahove fly, which causes worms in their heads. It may be done by keeping the noses of the sheep constantly smirehed with tar from tine middle of August till the latter part of September, In order to accomplish this, it hat been recommended to mix a little fine salt with tar, and place it under cover, where the sheep can have access to it, and they will keep their noses sumficiently smirched with tar to prevent the insect from athacking them.

## For the Lurdies.

Indian Punding.-Indian Pulding is good baked. Scald, a quart of milk (skimmed milk will do, and stir in seven table spoonfuls of sified Indian meal, a teaspoonful of salt, a tea cupful of molasses, and a great spoonful of vinegar, or sifted cinnamon, bake three or four hours. If you want whey, you must be sure and pour in a little cold milk, after it is mixed.

Bolled Indian Pudding.-Indian Pudding should be boiled four or five hours. Sifted indian meal and warm milk should be stirred together pretty stiff. A little salt, and two or three great spoonfuls of molasses, added; a spoonful of ginyer if you like that spice.
Flour Pudding.-Beat up five or six egge, with, a quart of mirk and a little salt, with flour enough to make it just thick enough to pour without difficulty. Boil aboat turee quarters of an hour.

Bread Pudding.-A nice pudding may be made of bits of bread. They should be crumbled and soaked in milk over night. In the morning, beat up three egge. with it, add a little salt, tie it up in a bag, or in a pan that will exclude every drop of water, and boil it a litle more than an hour.

Rennet Pudding.-If your husband brings home company when unprepared, rennet pudding may be made at five minute's notice; provided you keep a piece of rennet prepared soaking in a quart bottle of wine. One glass of this wine to a quart of milk, will make a sort of cold custard. Sweetened with white sugar, and spiced with nutmeg, it is very good. It should be eaten immediately, in a few hours it begins to curdle.

Custard Pudning.-Custard puddings sufficiently good for common use catu be made with five eggs to a quart of milk, sweetened with brown sugar, and spiced with cinnamon or nutmeg, and very little salt. It is well to boil your milk and set it away till it gets cold. Bake fifteen or twenty minutes.

Rice Pudding.-If you want a common rice pudding to retain its flavor, do not soak it, or put it to boil when the water is cold. Wash it, tie it in a bag, leave plenty of room for it to swell, throw it in when the water boils, and let it boil an hour and a half.

Apple Pudding.-A plain, unexpensive apple pudding may be made by rolling out a bit of common pie-crust and nilling it full of quartered apples, tied up in a bag and boiled an hour and a half; if the apples are sweet, it will take two hours

Plumb Pudding.-Spread slices of sweet, light bread plentifully with butter; on each side of the bread a-
bundantly, raisins, or currants nicely prepared; when they are heaped up in a dish, cover them with milk, eggs, sugar and spice, well beat up, and prepared as for custards.: Let it bake about an hour.

Pudding Sauce.-One sauce answers for common use for all sorts of puddings. Flour and water stirred into boiling water, sweetened to your taste ; a great spoon-ful of rosewater if you have it ; butter half as big as a hen's egg. Some prefer a little vinegar with the sauce,

Munce Pies.-Two pounds of well boiled beef, after it is chopped; three quarters of a pound of suet; one pound and a quarter of sugar; three pounds of apples; two pounds of raisins or currants; a little salt. Make it quite moist with new cider.

Pumpkin and Squash Pies.-For common use, three eggs do very weli to a quart of milk. Stir in the stewed pumpkin, till it is as thick as you can stir it round rapidly and easily: One egg to a quart of milk makes very decent pies. Sweeten to suit the palate. Two tea-spoonsfull of sifted cinnamon, one great spoonful of ginger. The outside of a lemon grated in it is nice. The more eggs the better. Bake from forty to filty minutes.

Apple Pies.--Stew the apples very little indeed, jnst sufficient to make them tender. Put in sugar to suit the taste; a verylittle salt, and a small puece of butter in each pie, makenem richer. Cloves and cinnamor. are both suitable spice.

Custard Pies.-Six eggs to a quart of milk. The milk should be boiled and cooled before it is used; and bits of stick cihnhamon, and lemon peel should be boiled in it. Sweeten Whansugar to your taste; a verry little sprinkling of salt improves the flavor: Grate in nutmeg.: Bake in a deep plate, about twenty minutes. Do not pour them into the plates until ready to set into the oven, otherwise the crust will be wet and heavy.

Rhupare Pies,-Rhubarb stalks, is the earliest ingredient for pies which the spring offers. The skin should be carefully stripped and the stock: cut into small bits, and stewed yery tender. Seasoned like apple or currant pies. Muct ougar is required.

## 40

Pie Crust.-To half a pound use a quarter of a pound of butter. Take out about one fourth of the flour you' intend to use, and lay it aside. Into the remainder of the flour rub butter thoroughly with your hands, until it is so shon that handful of it, clasped tight, will remain in a ball, without falling to pieces. Then wet with cold water, roll it out on board, rub over, the surface with flour, stick little lumps butter, and roll the dough all up; flour the paste, and flour the rolling-pin ; repeat this process till the butter is all used. Always roll from you. Pie crust should be made as cold as possible, and set in a cool place; but be careful it does not freeze. Do not use more flour than is necessary in rolling: It should not be rolled out more than three times. If rolled too much it will not be flaky.

Tba Cake.-There is a kind of tea cake still cheaper. Three cups of sugar, one cup of butter, one cup of milk, three eggs, a spoonful of dissolved saleratus, and four cups of flour well beat up. If it is too stiff it will not stir easily, add a little more milk.

Spongescake.-The nicest way to make sponge cake, or diet bread, is the weight of six eggs in sugar, the weight of four eggs in flour, a little rose-water. The whites and yolks should be beaten thoroughly and separately. The eggs and sugar should be well beaten together; but after the flour is sprinkled, it should not be stirred a moment longer tha is necessary to mix it well; it should be poured into the pan, and got into the oven with all possible expedition. . Bake tiwenty minutes.

Wedding Cake.-Four Pounds of flour, three pounds butter, three pounds of sugar, four pounds of currants pounds of raisins, twenty-four eggs, half a pint of branaly, lemon-brandy, one ounce of mace, and three nutmegs. it little molasses makes it dark colored, which is desiratle. Halfa pound of citron improves it. Bake two hours and a half, or three hours. . To make frosting for wedding cake, beat the whites of eggs to an entire froth, and to each egg add five teaspo onsful of sifted loaf sugar, gradually ; beat it a great while. Put it on when the cake is hot or cold, as most convenient.

PRINCIPAL MAIL ROUTES IN U. AND L. CANADA.
Shewing the distance of each route, and the number of times the mail is conveyed each week, taken from the latest Post Office Tables.

From
St Andrews to Rimouski, south shore, below Quebec, 108* Quebec to Murray Bay, down the St Lawrence, Quebec to Nicolet, south shore, Quebec to Leeds, Quebec to Hilton in the Slate of Maine, Quebec to Stanstead,
William Henry up the River Richelieu, to Isle aux Noir, 140 Quebec to L'Assomption, Montreal to St Ours, through Vercheres, Montreal to Stanstead, via Shefford, Montreal to Brome via Philipsburgh,
Montreal to Philipsburg \& Highgate, U.S. (in winter 6 times,) Montreal to Dundee, through Chateauguay,
Montreal to Manningville,
Montreal to Hemmingford,
Montreal to Champlain, in the Unlted States,
Montreal, ria Terrebonne to New Glasgow,
Montreal to Bytown,
Cornwall to Hawksbury, 264,
Brockville to Bytown, 323,
Brockville to Perth,
Franktown to Castleford, 371,
Kingston to Cainden East, 379,
Bath, through Prince Edward Distriet to Brighton, 387,
Belville to Marmora, 438,
Port Hope to Peterborough, 491,
Toronto to Penetanguishine, 556
Toronto to Stoufville,
Credit to Albion, 574,
Galt to Goderich, 627,
Hamilton to Amherstburgh, 604,
St Catharines to Danville, 638,
Brantford to Vittoria, 629,
Dundas to Galt and Guelph, 608,
Simeoo to St Thomas, 653,
London to Port Talbot, 691,
Port Talbot to Amberstburgb, 721,
Lachine to Chatham, via Vaudreuil, 189,
Barrie, on Lake Simeoe, to Coldwater, 618,
Dundas to Oxford, 608,

## PRINCIPAL ROADS AND DISTANCES

IN UPPER AND LOUVER CANADA.
The first column shows the distance from one place to another, and the second the whole distificefrom the place of departure,



PRINCIPLE STEAM BOAT AND STAGE ROUTS.
Steam Boat between Montreal and Quebec.

| Erom |  | cabin deck |  | cabin deck |
| :---: | :---: | :---: | :---: | :---: |
|  | Montreal to | $\left.\left\|\begin{array}{ccc} x & s & d \end{array}\right\| \begin{array}{lll} £ & s & d \end{array} \right\rvert\,$ | From Quebec | £ s d $£$ s d |
|  | Sorel, | ${ }_{0}^{1} 5630026$ | - Prt St Francis, | 015.0050 |
|  | Prt St Franc | 0126050 | . Sorel, | 126076 |
|  | Three Rivers | 0126050 | Montreal, |  |

Cabin passengers are found at the above rates.
Steam Boat and Rail Road between Montrcal and St Johns.
Three times a day week days; and twice on Sundays-Fare, 5 s.; if both ways, 3 s 9 d each way. Freight.-Ashes, 2 s per bbl; reef and pork, is per bbl; flour and meal, 6d per bbl; boards and planks, 5 s gr 1000 fcet:board measure.

Stage from Sherbrooke to Pơrt St Francis.
During the spring and summer, daily; the remainder of the year, three times a week. Distance, 85 miles-Fare, to Melbourne, 6s; thence to Port St Francis, 20s.

Stage from Sherbrooke to Stanstead.
Three times a week-Distance, 34 miles-Fare, 8 s 2 d .
Stage from Stanstead to St Johns.
Leavee Stanstead Tuesdays and Fridays, and arrives same day at at Johns. Returns Wednesdays and Saturdays-Distance 73 miles-Fares 17s 6d.

Stage from Stanstead to Montreal, through Shefford..
Leaves Stanstead Mondays and Thursdays and arrives in Montreal next dos at noon; returns Wednesdays and Fridays, leaving Montreal, at 11 A. M. and arrives at Stanstead the following night-Distance 104 miles-Fare, 25s.

From Montreal to Kingston by the Rid au Canal.
Covered barges leave Montreal cvery day, except Sunday. Fare, every full grown person, 10s; children between 7 and 14, half price; between 2 and 7, one third price; luggage, 2s 6d per cwt.

Stage and Steam Boat from Montreal to Kingston.
Fare from Montreal to Bytown, cabin, 20 s. deck; 15s; from Montreal to Kingston, cabin, 40 s , deck, 25 s .


RATES OF POSTAGE.


A single piece of paper (whatever the size) is rated as one letter.

Two pieces as two letters.
Three pieces, not weighing an ounce Avoirdupois, as three letters.

Whenever it may be necessary to rate letters by weight, each quarter of an ounce is to be considered as equal to one letter: Thus, a packet consisting of more than two pieces of paper and weighing three quarters of an ounce, is to be charged as three letters.

An ounce as four letters.


