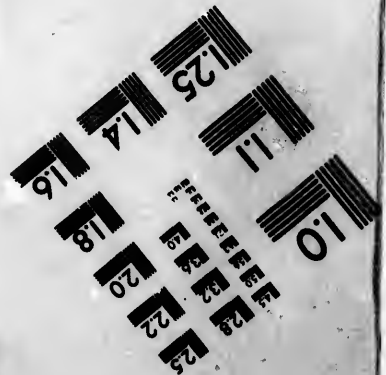
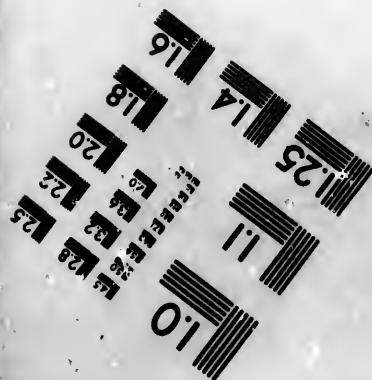
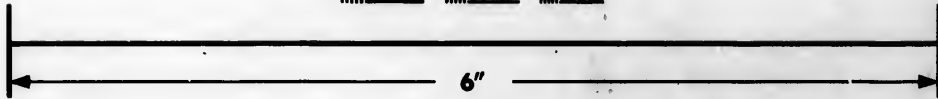
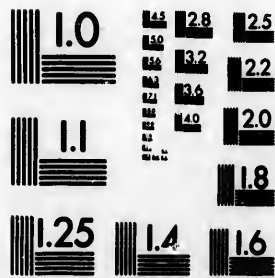


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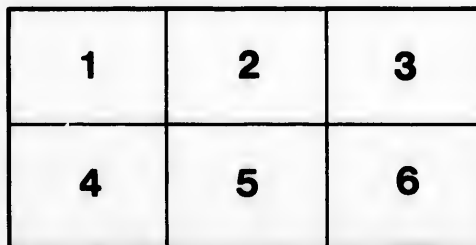
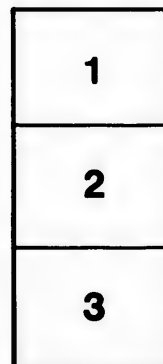
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1841.

THE  
CANADIAN FARMERS

ALMANAC,

FOR THE YEAR OF OUR LORD

1841.

BEING THE FIRST AFTER BISEXTILE OR LEAP-YEAR.

CALCULATED FOR THE TOWN OF SHERBROOKE,  
*In Latitude 45° 24' N. and Longitude 71° 50' W. from  
the Royal Observatory, Greenwich.*

ASTRONOMICAL CALCULATIONS  
BY ZADOCK THOMPSON, A. M.



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### EXPLANATION.

In the following Calendar, the times of the Sun's rising and setting are the times shown by a correct time piece 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 12 o'clock by a correct time piece. To know where the SIGN is, compare the character opposite the day of the month in the column of Moon's Places, with the explanation of the Signs of the Zodiac, below. The other matters are so plain as to need no explanation.

### NAMES AND CHARACTERS OF THE PLANETS.

☉ The Sun. ☾ The Moon. ☿ Mercury.	♀ Venus. ⊕ Earth. ♂ Mars.	♃ Jupiter. ♄ Saturn. ♁ Herschel.
---	---------------------------------	--

### NAMES AND CHARACTERS OF THE ASPECTS.

♋ Ascending Node.	♏ Descending Node.
♌ Conjunction, or in the same longitude.	
□ Quartile, or differing 3 signs in longitude.	

### COMMENCEMENT OF THE SEASONS.

Vernal Equinox—Spring begins March 20th 1h. 39m. evening.  
 Summer Solstice—Summer begins June 21st 10h. 45m. morning.  
 Autumnal Equinox—Autumn begins Sept. 23d 0h. 45m. morning.  
 Winter Solstice—Winter begins Dec. 21st 6h. 3m. evening.

### SIGNS OF THE ZODIAC.

♈ Aries, <i>head.</i>	♎ Libra, <i>reins.</i>
♉ Taurus, <i>neck.</i>	♏ Scorpio, <i>secrets.</i>
♊ Gemini, <i>arms.</i>	♐ Sagittarius, <i>thighs.</i>
♋ Cancer, <i>breast.</i>	♑ Capricornus, <i>knees.</i>
♌ Leo, <i>heart.</i>	♒ Aquarius, <i>legs.</i>
♍ Virgo, <i>belly.</i>	♓ Pisces, <i>feet.</i>

### MOVEABLE FESTIVALS.

Septuagesima Sunday,	February	7
Shrove Sunday,	February	21
Ash Wednesday,	February	24
First Sunday in Lent,	February	28
Palm Sunday,	April	4
EASTER SUNDAY,	April	11
Low Sunday,	April	18
Rogation Sunday,	May	16
Ascen. Holy Thursday,	M-	?
PENTECOST—Whit Sunday,	May	30
Trinity Sunday,	June	6

-14.10

Advent Sunday. November 28

CHRONOLOGICAL CYCLES.

Dominical Letter, C	Solar Cycle	2
Epact, 7	Roman Indiction, 14	
Golden Number, 18	Julian Period, 6554	

ECLIPSES OF THE SUN AND MOON.

In the year 1841 there will be six eclipses, four of the Sun and two of the Moon.

I. The first will be a partial eclipse of the Sun, on the 22d day of January;  $\delta$  at 18 m. after noon. This eclipse will be visible only to a small part of the Southern Ocean.

II. The second will be a total eclipse of the Moon, on the 5th day of February, visible at Sherbrooke as follows:

Beginning of the Eclipse,	7h. 32m.	} Mean Time Evening.
Beginning of total darkness,	8h. 25m.	
Middle of the Eclipse,	9h. 17m.	
End of total Eclipse,	10h. 6m.	
End of the Eclipse,	11h. 5m.	

III. The third will be a partial eclipse of the Sun, on the 21st day of February, invisible at Sherbrooke;  $\delta$  at 6h. 30m. morning. This eclipse may be seen from Iceland and the northern part of the Atlantic Ocean.

IV. The fourth will be a partial eclipse of the Sun on the 18th day of July, invisible at Sherbrooke.  $\delta$  9h. 24m. morning. This eclipse will be seen from the northern part of Europe and the North Atlantic Ocean.

V. The fifth will be a total eclipse of the Moon on the 2 day of August, partly visible at Sherbrooke, as follows:

Beginning of the Eclipse,	3h. 14m.	} Mean Time Evening.
Beginning of the total Eclipse,	4h. 20m.	
Moon sets totally eclipsed,	4h. 43m.	
Middle of the Eclipse,	5h. 12m.	
End of the total Eclipse,	6h. 4m.	
End of the Eclipse,	7h. 9m.	

Duration of total Eclipse 1h. 44m. Duration of the Eclipse 3h. 55m. Magnitude, (the Moon's diameter being 1) 1.65, on the southern limb.

VI. The sixth and last will be a partial eclipse of the Sun on the 16th day of August, invisible at Sherbrooke.  $\delta$  at 4h. 44m. evening. This eclipse will be visible only from a small part of the Southern and South Pacific Ocean.

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PLANETS.

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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 hang up the Almanac, and be always ready for use.

MEMORANDUM FOR JANUARY.

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- 2. Snow fell 20 inches
- 3.
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- 7. Rained all day -
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31 days. **JANUARY, 1st Month.** 1841.

When winter winds are piercing chill,  
And through the white-thorn blows the gale,  
With solem feet I tread the hill,  
That over-brows the lonely vale.

- Full Moon 7th day, 10h. 9m. morning.
- ☾ Last Quarter, 14th day, 7h. 42m. morning.
- New Moon, 22d day, 0h. 16m. evening.
- ☽ First Quarter, 30th day, 6h. 11m. morning.

D.	M.	D.	W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South	M Pl	Moon R.&S.
1	6			Circumcision. *in Peri.	7 43	4 25	12 4	♀	0 39
2	7			Bolivar Liberator, 1814.	7 43	4 26	12 4	☾	1 55
3	C	2nd	S.	after Christmas.	7 43	4 27	12 5	☾	3 12
4	2	♁	♃	Cold & windy.	7 42	4 28	12 5	☾	4 33
5	3	♁	♁	Duke of Y. d '27	7 42	4 29	12 6	☾	5 52
6	4			Epiphany. Warmer.	7 42	4 30	12 6	☾	7 0
7	5	●		Perigee.	7 42	4 32	12 7	☾	rise
8	6			Battle N. Orleans, 1815.	7 42	4 33	12 7	☾	6 6
9	7	*♁	☐	Variable.	7 42	4 34	12 8	♁	7 27
10	C	1st	Sun.	af. Epiphany.	7 41	4 35	12 8	♁	8 45
11	2			Linneas d. 1778.	7 41	4 37	12 8	♁	10 0
12	3			Stormy.	7 40	4 38	12 9	♁	11 11
13	4			Halley died 1801.	7 40	4 39	12 9	♁	morn.
14	5	♀		in Aphelion. ♀♁	7 39	4 41	12 9	♁	0 23
15	6	♁		A thaw	7 38	4 42	12 10	♁	1 32
16	7			Sir John Moore kil. 1809	7 38	4 43	12 10	♁	2 39
17	C	2nd	Sun.	af. Epiphany.	7 37	4 44	12 10	♁	3 46
18	2	♁	♁	5 rebels ex. '38	7 37	4 45	12 11	♁	4 47
19	3	♁	♁	Apogee. may	7 36	4 47	12 11	♁	5 41
20	4			Am. In. ack. by G. B. '83	7 36	4 48	12 11	♁	6 30
21	5	♁	♁	be expected	7 35	4 49	12 12	♁	7 10
22	6	*		eclipsed invisible.	7 34	4 50	12 12	♁	sets
23	7			about this time.	7 34	4 52	12 12	♁	4 56
24	C	3d	Sun.	af. Epiph.	7 33	4 53	12 12	♁	6 0
25	2			Burns born 1759.	7 32	4 54	12 13	♁	7 8
26	3	♁	♁	♁♀♁	7 31	4 55	12 13	♁	8 13
27	4			Duke of Sussex b. 1773	7 30	4 57	12 13	♀	9 22
28	5			Henry VIII. d. 1547.	7 28	4 58	12 13	♀	10 30
29	6			Geo. III. d. 1820. Good	7 27	4 59	12 13	♀	11 40
30	7			sleighbg.	7 26	5 2	12 14	♁	morn.
31	C	4th	Sun.	af. Epiph.	7 25	5 3	12 14	♁	0 58

*Plain Rusk Pudding.*—Rusk your bread in the oven, and pound it fine; to five heaped table spoonfuls of it, put a quart of milk, three beaten eggs, three table spoonfuls of rolled sugar, a tea spoonful of salt, half a nutmeg, and three table spoonfuls of melted butter; bake an hour. It may be eaten with or without sauce.

MEMORANDUM FOR FEBRUARY.

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28 days. FEBRUARY, 2d Month. 1841.

Chill airs, and wintry winds, my ear  
 Has grown familiar with your song ;  
 I hear it in the opening year—  
 I listen, and it cheers me long.

- Full Moon 5th day, 9h. 7m. evening.
- ☾ Last Quarter 13th day, 1h. 49 min. morning.
- New Moon 21st day, 6h. 32m. morning.
- ☽ First Quarter 28th day, 3h. 14m. evening.

D. M.	D. W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South.	M. P. R. & S.	Moon R. & S.
1	2	Charlevoix d. 1761.	7 23	5 4	12 14	Π 2	13
2	3	Lander d. 1835. <i>Clear</i>	7 22	5 5	12 14	Π 3	29
3	4	Independ. of Greece ack. '30	7 21	5 6	12 14	☽ 4	38
4	5	<i>and frosty.</i>	7 19	5 8	12 14	☽ 5	38
5	6	* ♀ ☽ sup. D eclips. vis.	7 18	5 9	12 14	☾	D rise
6	7	<i>Snow storm.</i>	7 17	5 11	12 14	☾	6 13
7	C	Septuagesima Sunday.	7 16	5 12	12 14	☾	7 32
8	2	Mary Q. of Scots beh.	7 15	5 14	12 15	☾	8 46
9	3	<i>High winds.</i> [1587	7 13	5 16	12 15	☾	9 59
10	4	Constitution suspend. '38	7 12	5 17	12 15	☾	11 13
11	5	☽ ♀ ☽ <i>Fine</i>	7 10	5 19	12 15	☾	morn.
12	6	Lady J. Grey beh. 1554.	7 8	5 21	12 15	☾	0 26
13	7	Revolution in Eng. 1688.	7 6	5 23	12 15	☾	1' 37
14	C	Sexagesima Sunday.	7 5	5 24	12 15	☽	2 41
15	2	☽ ♀ ☽ <i>weather.</i>	7 4	5 25	12 14	☽	3 37
16	3	☽ ♀ ☽ Hindenlang and	7 2	5 26	12 14	☽	4 26
17	4	[Delorimer ex. 1839.	7 0	5 27	12 14	☽	5 9
18	5	Martin Luther d. 1546.	6 59	5 29	12 14	☽	5 42
19	6	<i>Cold with</i>	6 57	5 30	12 14	☽	6 9
20	7	Voltaire born 1694.	6 56	5 31	12 14	☽	6 32
21	C	Quin. S. *eclips. invis.	6 54	5 33	12 14	☽	D sets
22	2	☽ ♀ ☽ <i>snow.</i>	6 53	5 34	12 14	☽	7 11
23	3	☽ ♀ ☽	6 51	5 35	12 14	☽	8 19
24	4	Ash Wednesday.	6 49	5 37	12 13	☽	9 31
25	5	☽ ♀ ☽ <i>High winds.</i>	6 47	5 38	12 13	☽	10 46
26	6	Napoleon esc. from Elba.	6 45	5 40	12 13	☽	morn.
27	7	[1815.	6 43	5 42	12 13	☽	0 2
28	C	1st Sunday in Lent.	6 42	5 43	12 13	Π	1 17

Venus will be evening star till the 14th day of May, and thence morning star till the end of the year.

*Wheat flour Pudding.* Stir into a pint and a half of flour a quart of milk, gradually. Add seven beaten eggs, and two table spoonfuls of melted butter, and two tea spoonfuls of salt. Grate in half a nutmeg; add half a pound raisins when the pudding is baked long enough to thicken.— This pudding may be either baked or boiled. If boiled fill the bag two thirds full, put it in boiling water, and keep it boiling. Turn the bag over in 15 or 20 minutes after it is put in. Boil two hours, or bake an hour and a half.

MEMRANDUM FOR MARCH.

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1 days. **MARCH, 3d Month.** 1841.

The stormy March is come at last,  
With wind, and cloud, and changing skies  
I hear the rushing of the blast  
That through the snowy valley flies.

- Full Moon 7th day, 8h. 49m. morning.
- ☾ Last Quarter, 14th day, 9h. 30m. evening.
- New Moon 22d day, 9h. 47m. evening.
- ☽ First Quarter 29th day, 10h. 9m. evening

D.	W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South.	M. P.	M. R.	Moon R. & S.
1	2	<i>Fine weather.</i>	6 40	5 45	12 13	Π	2	28
2	3	Wesley died 1791.	6 39	5 46	12 12	Σ	3	29
3	4	● Perigee.	6 37	5 47	12 12	Σ	4	21
4	5	♀ & ♁ Gr. Elong.	6 36	5 48	12 12	Ω	5	0
5	6	<i>Changeable.</i> [na '36	6 34	5 50	12 12	Ω	5	31
6	7	Bexar tak. by Santa An-	6 33	5 52	12 12	μ	5	56
7	C	2d Sunday in Lent.	6 31	5 53	12 11	μ	5	rise
8	2	<i>Cold</i>	6 29	5 54	12 11	μ	7	39
9	3	☺ ♃ □ <i>mornings.</i>	6 27	5 55	12 11	Π	8	52
10	4	♀ Stat. ☺ ♃ ♂	6 26	5 56	12 11	Π	10	5
11	5	♀ Perihelion. ♀ ♂ ♂	6 24	5 57	12 10	μ	11	16
12	6	<i>Fair for</i>	6 23	5 58	12 10	μ	morn.	
13	7	<i>some days.</i>	6 21	5 59	12 10	↑	0	24
14	C	3d Sund. in Lent. ♀ ♃ ♂	6 19	6 1	12 9	↑	1	25
15	2	♃ ♃ ♂	6 16	6 2	12 9	↑	2	20
16	3	● Apogee.	6 14	6 4	12 9	♃	3	4
17	4	British leave Boston 1760	6 12	6 5	12 9	♃	3	41
18	5	<i>Wind</i>	6 11	6 6	12 8	μ	4	11
19	6	<i>and rain.</i>	6 9	6 8	12 8	μ	4	31
20	7	☺ enters ♃ Spring begins	6 6	6 10	12 8	μ	4	51
21	C	4th Sund. in Lent.	6 4	6 11	12 7	♃	5	11
22	2	♃ ♃ ♂ Sta. n.p Act pass-	6 2	6 12	12 7	♃	5	sets.
23	3	☺ ♃ □ [ed 1765	6 0	6 14	12 7	♀	7	19
24	4	Q. Elizabeth d. 1603.	5 58	6 15	12 6	♀	8	32
25	5	<i>High</i>	5 56	6 16	12 6	♃	9	48
26	6	♃ ♃ ♂ <i>winds.</i>	5 54	6 18	12 6	♃	11	5
27	7	Peace of Amiens 1802.	5 53	6 19	12 5	Π	morn.	
28	C	5th Sunday in Lent.	5 51	6 20	12 5	Π	0	18
29	2	<i>Fair.</i>	5 49	6 21	12 5	Σ	1	25
30	3	Paris capitulates 1814.	5 48	6 22	12 5	Σ	2	17
31	4	● Perigee. <i>Changeable.</i>	5 46	6 23	12 4	Σ	3	0

*Boiled Rice Pudding.* Into a quart of boiling water put two tea cup fulls of rice, two tea spoonfuls of salt, and let the rice boil till soft. Then stir in a quart of cold milk, and half a pound of raisins, first taking the rice from the fire. Put in a couple of beat eggs, and half a grated nutmeg. Replace it on the fire, and let it boil till the fruit is soft. Sauce, butter and sugar.

MEMORANDUM FOR APRIL.

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 onfuls of salt,  
 a quart of cold  
 the rice from  
 half a grated  
 oil till the fruit

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0 days. APRIL, 4th Month: 1841.

How fast the rapid hours retire !  
 How soon the spring was done !  
 And now no cloud keeps off the fire  
 Of the bright, burning sun.

- Full Moon 5th day, 8h. 42m. evening.
- ☾ Last Quarter 13th day, 5h. 16m. evening.
- New Moon 21st day, 9h. 43m. morning.
- ☽ First Quarter 28th day, 3h. 8m. morning.

D.	W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South	M Pl	Moon R.&S.
1	5	[penhagen 1801.	5 43	6 25	12 4	☾ 3	34
2	6	♀ Stat. Battle of Co.	5 41	6 26	12 4	☾ 3	59
3	7	Rainy und	5 39	6 27	12 3	☾ 4	20
4	C	6th Sunday in Lent.	5 37	6 28	12 3	☾ 4	41
5	2	♃ Stat. cold.	5 36	6 29	12 3	☽	rise.
6	3	1st abdic. of Bonap. 1814	5 35	6 30	12 2	☽	7 41
7	4	♃ ♂	5 33	6 32	12 2	☾ 3	53
8	5	Tithes in France 1795.	5 31	6 34	12 2	☾ 10	5
9	6	Good Friday. More	5 29	6 35	12 2	♂	11 10
10	7	♃ ♂ pleasant	5 27	6 36	12 1	♂	morn.
11	C	EASTER SUNDAY.	5 25	6 38	12 1	♂	0 9
12	2	Frequent	5 23	6 39	12 1	♃	1 0
13	3	♀ Aphelion. ● Apogee.	5 21	6 40	12 1	♃	1 40
14	4	showers.	5 19	6 41	12 0	☾	2 10
15	5	Frosty nights.	5 17	6 42	12 0	☾	2 36
16	6		5 16	6 44	12 0	☾	2 59
17	7	♃ ♂ [♃ ♂	5 14	6 45	12 0	♃	3 17
18	C	1st Sunday after Easter.	5 12	6 46	11 59	♃	3 35
19	2	♃ ♂ Signs of a	5 10	6 47	11 59	♀	3 54
20	3	Abernethy d. 1831.	5 9	6 48	11 59	♀	4 15
21	4	Santa Anna taken 1836.	5 7	6 49	11 59	♀	sets
22	5	thunder	5 5	6 51	11 58	♃	8 48
23	6	♀ ♂ ♀ Stat.	5 3	6 53	11 58	♃	10 4
24	7		5 2	6 54	11 58	♃	11 15
25	C	2nd Sunday af. Easter.	5 0	6 55	11 58	♃	morn.
26	2	storm.	4 59	6 56	11 58	☽	0 15
27	3		4 57	6 57	11 58	☽	1 2
28	4	Battle of York, 1813.	4 56	6 58	11 57	☾	1 38
29	5	Louisia. sold to U.S. 1803	4 55	6 59	11 57	☾	2 5
30	6	Clear and pleasant.	4 53	7 1	11 57	☾	2 28



*Rice Snow Balls.* Take small tart apples, pare them and take out the cores with a knife, filling the cavity with cinamon or mace. Put each one in a small floured bag and fill the bags about half full of rice. Add two table sponfulls of salt to every two quarts of water in which they are boiled. Boil 80 minutes. Sauce, butter and sugar.

MEMORANDUM FOR MAY.

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*Monday - 4th May*  
*Friday 11th*

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oured bag and  
ld two table  
ater in which  
cter and sugar.

31 days. **MAY, 5th Month.** 1841

When the warm sun, that brings  
Seed-time and harvest, has returned again,  
'T is sweet to visit the still wood, where springs  
The first flower of the year in.

- Full Moon 5th day, 16m. morning.
- ☾ Last Quarter, 13th day. 11h. 32m. morning.
- New Moon, 20th day, 6h. 55m. evening.
- ☽ First Quarter, 27th day, 10h. 21m. morning.

D.	W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South.	M Pl.	Moon R.&S.
1	7	<i>Frequent</i>	4 51	7 3	11 57	☾	2 48
2	C	3d Sunday after Easter.	4 49	7 5	11 57	☾	3 8
3	2	☽ ♂ <i>showers.</i>	4 48	7 6	11 57	☾	3 27
4	3	Jamaica dis 1494.	4 47	7 7	11 57	☾	3 50
5	4	Bonaparte died 1821.	4 45	7 9	11 56	☾	☽ rises
6	5	Lord Aylmer recalled '35	4 44	7 10	11 56	☾	8 55
7	6	Jamaica tak. by Eng.	4 42	7 12	11 56	☽	9 58
8	7	☾ ☽ <i>Variable.</i>	4 41	7 13	11 56	☽	10 51
9	C	4th Sunday after Easter.	4 40	7 14	11 56	☽	11 34
10	2	● Apogee.	4 39	7 15	11 56	☽	morn
11	3	Chatham died 1778.	4 37	7 17	11 56	☽	0 9
12	4	Battle Pharsalia B C 48.	4 36	7 18	11 56	☽	0 38
13	5	Virginia settled 1607.	4 34	7 20	11 56	☽	0 59
14	6	* ♀ ♂ Inf. <i>Cold</i>	4 33	7 21	11 56	☽	1 19
15	7	<i>rain.</i>	4 32	7 22	11 56	☽	1 38
16	C	Rogation Sunday.	4 31	7 23	11 56	☽	1 56
17	2	Gr. fire at Mont. 1765.	4 30	7 24	11 56	☽	2 18
18	3	Bonaparte dec. Emp. '04	4 29	7 25	11 56	☽	2 39
19	4	<i>Thunder and rain.</i>	4 28	7 26	11 56	☽	3 8
20	5	Ascen. Day. ☽ ♀ ♂	4 27	7 27	11 56	☽	☽ sets
21	6	Election Riots at Mont.	4 26	7 28	11 56	☽	8 56
22	7	● Perigee. [1832.	4 25	7 29	11 56	☽	10 2
23	C	Sunday after Ascension.	4 24	7 30	11 56	☽	10 58
24	2	Q. Victoria b. 1819.	4 23	7 31	11 57	☽	11 38
25	3	<i>Fine weather.</i>	4 22	7 32	11 57	☽	morn
26	4	* ☽ ♂ Superior	4 22	7 33	11 57	☽	0 8
27	5	☽ in Perihelion.	4 21	7 34	11 57	☽	0 33
28	6	<i>Rain about</i>	4 20	7 35	11 57	☽	0 53
29	7	♂ Stationary.	4 20	7 35	11 57	☽	1 13
30	C	Pentecost-Whit Sunday.	4 19	7 36	11 57	☽	1 34
31	2	<i>this time.</i>	4 18	7 37	11 57	☽	1 54

*Plain Indian Pudding.* Scald a quart of milk, and stir in seven table spoonfuls of sifted Indian meal, a tea-spoonful of salt, a tea cup full of molasses, and a great spoonful of ginger, or sifted cinnamon. Bake three hours. If whey is wanted in the pudding, pour in a little cold milk after it is all mixed.

MEMORANDUM FOR JUNE

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f milk, and  
meal, a tea-  
and a great  
three hours.  
the cold milk

30 days. JUNE, 6th Month. 1841.

When brighter suns and milder skies  
Proclaim the opening year,  
What various sounds of joy arise!  
What prospects bright appear!

- Full Moon 3d day, 10h. 53m. evening.
- ☾ Last Quarter 12th day, 3h. 9m. morning.
- New Moon 19th day, 2h. 16m. morning.
- ☽ First Quarter 25th day, 5h. 43m. evening.

D. M.	D. W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South	M Pl.	Moon R.&S.
1	3	Howe's victory 1794.	4 17 7	37 11	57 m	2	16
2	4	<i>Cold and perhaps a frost</i>	4 17 7	38 11	58 m	2	45
3	5	Reign of terror in France	4 17 7	39 11	58 ↑	☽ rises	
4	6	♀ Stat. ☽ [1793.]	4 16 7	40 11	58 ↑	8	44
5	7	* ♃ ☽ ☽	4 16 7	41 11	58 ↑	9	31
6	C	Trinity Sunday.	4 15 7	41 11	58 ☽	10	7
7	2	● Apogee. [1795]	4 15 7	42 11	58 ☽	10	39
8	3	Louis XVII d. in prison	4 14 7	42 11	59 ☽	11	3
9	4	Cholera in Montreal '32.	4 14 7	43 11	59 ☽	11	23
10	5	<i>A fine growing</i>	4 14 7	44 11	59 ☽	11	42
11	6	<i>time.</i>	4 13 7	45 11	59 ☽	morn	
12	7	☽ ♃ ☽	4 13 7	45 11	59 ☽	0	1
13	C	1st Sunday after Trinity.	4 13 7	46 12	0 ♀	0	18
14	2	Reform Bill passed 1832.	4 13 7	47 12	0 ♀	0	37
15	3	Mag. Charta signed 1215	4 13 7	47 12	0 ♀	1	1
16	4	☽ ♀ ☽ <i>Windy and dry</i>	4 12 7	48 12	0 ♀	1	33
17	5	<i>for the season.</i>	4 12 7	48 12	0 ♀	2	12
18	6	Battle Waterloo 1815.	4 13 7	48 12	0 ♀	3	5
19	7	Battle Bunker Hill 1775.	4 12 7	49 12	1 ☽	☽ sets.	
20	C	2nd Sunday after Trinity.	4 13 7	49 12	1 ☽	9	33
21	2	Summer begins. * ♃ ☽	4 13 7	49 12	1 ☽	10	9
22	3	Sec. ab. of Nap. 1815.	4 13 7	50 12	1 ☽	10	36
23	5	Newfoundland dis. 1497.	4 13 7	50 12	2 ☽	11	0
24	5	<i>Very warm.</i>	4 14 7	50 12	2 ☽	11	23
25	6	Battle Bannockburn 1314	4 14 7	50 12	2 ☽	11	41
26	7	Geo. IV. died 1830.	4 14 7	50 12	2 ☽	morn	
27	C	3d Sunday after Trinity.	4 15 7	50 12	2 ☽	0	1
28	2	Q. Victoria crowned '38.	4 15 7	50 12	3 ☽	0	23
29	3	☽ Stationary <i>Cloudy</i>	4 16 7	50 12	3 ☽	0	50
30	4	☽ Great Elong. ☽ ♃ ☽	4 16 7	50 12	3 ↑	1	25

*Indian Boiled Pudding.* Make a stiff batter of Indian meal in a quart of boiling milk. Stir in two table spoonfuls of flour, three of sugar, half a spoonful of ginger, or two teaspoonfuls of cinnamon, and two of salt. Boil four hours. Eat with sauce, or sweetened cream.

**MEMORANDUM FOR JULY.**

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er of Indian  
table spoon-  
of ginger, or  
Boil four

31 days.

JULY 7th Month.

1841

The sun breaks forth; from off the scene  
A floating veil of mist is flung;  
And all the wilderness of green  
With trembling drops of light is hung.

- Full Moon 31 day, 1h. 39m. evening.
- ☾ Last Quarter 11th day, 3h. 41m. evening.
- New Moon, 15th day, 9h. 24m. morning.
- ☽ First Quarter, 25th day, 3h. 32m. morning.

D. M.	D. W.	CALENDAR, ASPECTS, &c.	Sun	Sun	Sun	M. Moon
			Rise.	Sets.	South.	PI R.&S.
1	5	* Anogee ♀ Aphelion	† 177	49	12 3	† 2 4
2	6	☽ ♀ Great heat.	† 187	49	12 4	† 2 52
3	7	Quebec founded 1608.	† 187	49	12 4	☽ rise.
4	C	4th Sunday after Trinity.	† 197	49	12 4	☽ 3 41
5	2	Showers.	4 197	49	12 4	☽ 9 7
6	3	Ticonderoga tak. 1777.	† 197	49	12 4	☽ 9 28
7	4	Algiers tak by Fr. 1830.	† 207	48	12 4	☽ 9 47
8	5	Burke d. 1797.	† 217	48	12 5	☽ 10 5
9	6	☽ ♀ Cholera at Mont.	† 227	48	12 5	☽ 10 22
10	7	Calvin b. 1509. [1834.	† 237	47	12 5	☽ 10 42
11	C	5th Sunday after Trinity.	† 247	46	12 5	☽ 11 2
12	2	Battle of Boyne 1690.	† 257	45	12 5	☽ 11 23
13	3	☽ Stationary. Good hay	† 257	45	12 5	☽ 11 59
14	4	French rev. began 1798.	† 267	44	12 5	☽ 11 59
15	5	☽ ♀ weather if the	† 277	44	12 6	☽ 0 42
16	6	sun shines.	† 287	43	12 6	☽ 1 41
17	7	Adam Smith d. 1790.	† 297	42	12 6	☽ 2 53
18	C	6th Sunday after Trinity.	† 307	42	12 6	☽ sets
19	2	☽ ♀ Rain about	† 317	41	12 6	☽ 8 34
20	3	First cap. of Queb. 1629.	† 327	40	12 6	☽ 8 57
21	4	Burns died 1796.	† 337	39	12 6	☽ 9 23
22	5	this time.	† 347	38	12 6	☽ 9 44
23	6	First Newspaper in Eng.	† 357	37	12 6	☽ 10 4
24	7	[1588.	† 367	36	12 6	☽ 10 25
25	C	7th Sunday after Trinity.	† 377	35	12 6	☽ 10 55
26	2	Coleridge d. 1834.	† 387	34	12 6	☽ 11 21
27	3	* ☽ Inferior	† 397	33	12 6	☽ 11 59
28	4	☽ ♀ Signs of	† 407	32	12 6	☽ 0 2
29	5	☽ ♀ rain.	† 417	31	12 6	☽ 0 49
30	6		† 427	30	12 6	☽ 1 43
31	7	* ☽ ☐ ● Apogee.	† 437	29	12 6	☽ 2 43

*Sauce for Puddings.* Stir flour and water into boiling water, and sweeten to your taste with sugar or molasses. Add a spoonful of rose water, and a lump of butter half the size of a hen's egg—a glass of wine with nutmeg, or a little vinegar will make it all the better.

**MEMORANDUM FOR AUGUST.**

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into boiling  
 or molasses.  
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 utneg, or a

31 days. AUGUST, 8th Month. 1841

The whippoorwill, in distant forest sings  
 Her loud, unvaried song; and o'er the night  
 The hoding owl, upon the evening gale,  
 Sends forth her wild and melancholy wail.

Full Moon 2d day, 5h. 13m. morning.  
 Last Quarter 10th day, 1h. 30m. morning.  
 New Moon 16th day, 4h. 44m. evening.  
 First Quarter 23d day, 4h. 21m. evening.  
 Full Moon 31st day, 8h. 45m. evening.

D.	M.	D.	W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South	M. Pl.	Moon R. & S.
1	C	3	h	8th Sunday after Trinity.	4 44	7 28	12 6	♃	3 46
2	2	2	o	eclipsed, visible.	4 45	7 27	12 6	♃	rise
3	3	3	C	Columbus sailed for A-	4 46	7 26	12 6	♃	7 54
4	4	4		[merica 1492.	4 47	7 25	12 6	♃	8 13
5	5	5			4 49	7 23	12 6	♃	8 30
6	6	6	♃	♃ & ♃ Stat.	4 50	7 21	12 5	♃	8 50
7	7	7		<i>A dry</i>	4 51	7 19	12 5	♃	9 9
8	C	9	h	9th Sunday after Trinity.	4 52	7 18	12 5	♃	9 32
9	2	2	♃	Aphelion. <i>time.</i>	4 51	7 16	12 5	♃	10 1
10	3	3		destroyed by a mob 1834.	4 55	7 15	12 5	♃	10 37
11	4	4		Charleston Convent de-	4 57	7 13	12 5	♃	11 24
12	5	5		Geo. IV. born 1765.	4 58	7 12	12 5	♃	morn
13	6	6	♃	<i>Warm</i>	4 59	7 10	12 4	♃	0 27
14	7	7		<i>rain.</i>	5 0	7 9	12 4	♃	1 42
15	C	10	h	10th Sunday after Trini.	5 1	7 7	12 4	♃	3 3
16	2	2	♃	*ecl. invisible.	5 2	7 6	12 4	♃	sets.
17	3	3		<i>Cool nights.</i>	5 3	7 5	12 4	♃	7 25
18	4	4		Steamboats invent. 1807	5 4	7 3	12 4	♃	7 44
19	5	5	♃	<i>Windy</i>	5 5	7 1	12 3	♃	8 9
20	6	6		Battle of Vimeira 1808.	5 6	7 0	12 3	♃	8 28
21	7	7		W.n. IV. born 1765.	5 8	6 58	12 3	♃	8 53
22	C	11	h	11th Sunday after Trini.	5 9	6 57	12 3	♃	9 23
23	2	2	♃	♃ & ♃ Gosford ar. '35.	5 10	6 55	12 2	♃	10 0
24	3	3		<i>and rain.</i>	5 11	6 53	12 2	♃	10 31
25	4	4	♃		5 12	6 51	12 2	♃	11 33
26	5	5		<i>Pleasant and</i>	5 13	6 49	12 2	♃	morn
27	6	6		Battle of Long Island '76	5 14	6 47	12 2	♃	0 34
28	7	7	♃	● Apogee.	5 15	6 46	12 1	♃	1 36
29	C	12	h	12th Sunday after Trinity	5 16	6 44	12 1	♃	2 41
30	2	2		<i>cool nights.</i>	5 18	6 42	12 0	♃	3 48
31	3	3	♃	Stationary.	5 20	6 40	12 0	♃	rise.



*A rich Pudding Sauce.* Take equal parts of white sugar and butter, mould them well together, adding a little wine. Mould it into a lump, and grate on nutmeg, let it cool and it is fit for use.

MEMORANDUM FOR SEPTEMBER.

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*Handwritten notes in the margin, possibly including the name of the recipe or a date.*

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parts of white su-  
adding a little  
nutmeg, let it  
MBER.

30 days. SEPTEMBER, 9th Month. 1841

Behold, fond man!  
See here, thy pictured life: pass some few years,  
Thy flow'ring spring, thy summer's ardent strength,  
Thy sober autumn fading into age.

- ☾ Last Quarter, 8th day, 9h. 21m. morning.
- New Moon 15th day, 1h. 18m. morning.
- ☽ First Quarter 22d day, 8h. 43m. morning.
- Full Moon 30th day, 11h. 30m. morning.

D.	M.	D.	W.	CALENDAR, ASPECTS, &c.	Sun Rise.	Sun Sets.	Sun South Pl.	M Pl.	Moon R.&S.
1	4			<i>Windy and cool</i>	5 21	6 39	12 0	☾ 6	37
2	5	☽	♁	[1751.]	5 23	6 37	12 0	☾ 6	55
3	6	* ♃	□	New Style int.	5 24	6 35	11 59	☽ 7	14
4	7			<i>Signs of rain.</i>	5 25	6 33	11 59	☽ 7	35
5	C			13th Sunday after Trinit.	5 26	6 22	11 59	☽ 8	1
6	2			Battle of Moscow 1812.	5 27	6 30	11 58	☽ 8	38
7	3			Montreal capitulates '60.	5 29	6 28	11 58	☽ 9	22
8	4			Wm. IV. crowned, '30.	5 30	6 26	11 58	☽ 10	16
9	5	* ♁	♁	Sup. Fair.	5 31	6 24	11 57	☽ 11	25
10	6			Battle on L. Erie 1813	5 33	6 22	11 57	☽	morn
11	7			Battle on L. Champ. '14	5 34	6 20	11 57	☽	0 42
12	C			14th Sunday after Trinity	5 35	6 18	11 56	☽	2 3
13	2	☽	♁	● Perigee.	5 36	6 16	11 56	☽	3 23
14	3			Cartier arrived at Quebec	5 37	6 15	11 55	☽	4 44
15	4	* ♁	♁	☽ [1534.]	5 38	6 13	11 55	☽	sets
16	5			<i>Cloudy and</i>	5 40	6 11	11 55	☽	6 29
17	6			<i>probably</i>	5 41	6 9	11 54	☽	6 52
18	7			<i>rain.</i>	5 42	6 7	11 54	☽	7 20
19	C			15th Sunday after Trinity	5 43	6 5	11 54	☽	7 56
20	2	☽	♁		5 45	6 3	11 53	☽	8 28
21	3	☽	♁	<i>Smoky</i>	5 46	6 1	11 53	☽	9 26
22	4	☽	♁	<i>atmosphere.</i>	5 48	5 58	11 53	☽	10 22
23	5	* enters	☾	Autumn beg.	5 50	5 56	11 52	☽	11 23
24	6			● Apogee.	5 51	5 54	11 52	☽	morn
25	7			Holy Alliance 1815.	5 52	5 52	11 52	☽	0 27
26	C			16th Sunday after Trinit.	5 53	5 50	11 51	☽	1 34
27	2	♃	♁	Rebels leave for	5 54	5 48	11 51	☽	2 39
28	3			[N. S. Wales 1839.	5 55	5 46	11 51	☽	3 45
29	4	☽	♁		5 56	5 44	11 50	☽	4 48
30	5			Whitfield died 1770.	5 58	5 42	11 50	☽	rise

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**Bread Pudding.** Take bits of bread 1lb. butter them as for eating. Lay them in a pudding dish—sprinkle between each layer seeded raisins, and small bits of citron. Beat 6 eggs with 4 table spoonfuls of fine sugar, mix with 3 pints of milk and half a grated nutmeg. Turn the whole on the bread and when the milk is half soaked up by the bread, bake three quarters of an hour.

**MEMORANDUM FOR OCTOBER.**

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*[Faint handwritten notes and bleed-through from the reverse side of the page are visible in the memorandum section.]*

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11 days. **OCTOBER, 10th Month.** 1841

Ah, whither now are fled  
 Those dreams of greatness? those unsolid hopes  
 Of happiness? those longings after fame?  
 Those restless cares? those busy bustling days?

- ☾ Last Quarter 7th day, 4h. 22m. evening.
- New Moon 14th day, 11h. 30m. morning.
- ☽ First Quarter 22d day, 4h. 12m. morning.
- Full Moon 30th day, 1h. 5m. morning.

D.	D. W.	CALENDAR, ASPECTS, &c.	Sun	Sun	Sun	M	Moon
			Rise.	Sets.	South	Pl	R.&S.
1	6	<i>Wind and</i>	5 59	5 40	11 50	☾	5 42
2	7	<i>rain</i>	6 15	6 38	11 49	☽	6 7
3	C	17th Sunday after Trinity	6 25	6 36	11 49	☽	6 39
4	2	Belgian indep. 1830.	6 35	6 34	11 49	☽	7 20
5	3	America dis. 1492.	6 45	6 32	11 48	☾	8 13
6	4	Peace with Amer. 1783.	6 55	6 30	11 48	☾	9 15
7	5	<i>Pleasant.</i>	6 75	6 28	11 48	☽	10 29
8	6	Otho King of Greece '32	6 85	6 27	11 48	☽	11 46
9	7	Battle of Savannah 1779	6 95	6 25	11 47	☾	morn
10	C	18th Sunday after Trinity	6 105	6 24	11 47	☾	1 5
11	2	<i>Cool and windy</i>	6 115	6 22	11 47	☽	2 21
12	3	☽ ♀ ♂ Murat shot 1815	6 135	6 20	11 47	☽	3 40
13	4	Brock killed 1812.	6 145	6 19	11 46	☽	4 54
14	5	Peace of Vienna 1809.	6 155	6 17	11 46	☽	☽ sets
15	6	<i>Good weather.</i>	6 175	6 15	11 46	☽	5 24
16	7	☽ ♂ ♂ Kosciusco d '17.	6 185	6 13	11 46	☽	5 53
17	C	19th Sunday after Trinity	6 205	6 11	11 45	☽	6 32
18	2	☽ ♀ ♂	6 215	6 9	11 45	☽	7 20
19	3	☽ ♀ ♂ ☽ ♂ ♂	6 225	6 8	11 45	☽	8 15
20	4	<i>Rain.</i>	6 245	6 6	11 45	☽	9 14
21	5	Nelson killed 1805.	6 255	6 4	11 45	☽	10 16
22	6	● Apogee. [Can. 1839.	6 275	6 3	11 45	☽	11 23
23	7	Sir John Colborne leaves	6 285	6 1	11 44	☽	morn
24	C	20th Sun. after Trinity.	6 294	6 59	11 44	☽	0 27
25	2	☽ Gr. Elong. <i>Clear and</i>	6 304	6 58	11 44	☽	1 30
26	3	<i>cool.</i>	6 314	6 56	11 44	☽	2 34
27	4	Capt Cook h. 1728.	6 324	6 55	11 44	☽	3 40
28	5	<i>Frost</i>	6 334	6 53	11 44	☽	4 46
29	6	Raleigh beh. 1618.	6 354	6 51	11 44	☽	5 55
30	7	<i>Cloudy.</i>	6 384	6 50	11 44	☽	☽ rise
31	C	21st Sunday after Trinity	6 394	6 49	11 44	☽	5 16

*Cure for the Black Tongue.* A handfull of fine salt rubbed upon the tongue of a horse that has the black tongue, will cure it in at the most, two applications. So says a writer in the Albany Cultivator. It is simple and cheap enough.

MEMORANDUM FOR NOVEMBER.

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Nature, attend! join every living soul,  
 Beneath the spacious temple of the sky,  
 In adoration join! and ardent raise  
 One general song of thanks to God.

- ☾ Last Quarter 5th day. 11h. 25m. evening.
- New Moon 13th day, 0h. 41m. morning.
- ☽ First Quarter 21st day, 1h. 22m. morning.
- ☾ Full Moon, 28th day, 1h. 47m. evening.

CALENDAR, ASPECTS, &c.		Sun.	Sun.	Sun.	M.	Moon
		Rise.	Sets.	South	Pl.	R. & S.
2	<i>Stormy.</i>	6 41	4 47	11 44	☿	6 9
3		6 43	4 45	11 44	☿	7 10
4	2d rebell. in L. 1838.	6 44	4 44	11 44	♁	8 22
5	● Perigee.	6 45	4 43	11 44	♁	9 38
6	♀ Stationary.	6 47	4 41	11 44	♁	10 53
7	Riots in Mont. 1837.	6 49	4 40	11 44	♁	mor n.
8	22d Sunday after Trinity.	6 51	4 39	11 44	♁	1 10
9	Battle Lacolle, 1837.	6 52	4 37	11 44	♁	1 27
10	3 Battle of Odeltown, 1838.	6 53	4 36	11 44	♁	2 42
11	4 Rebels deftd. at Beauhar-	6 55	4 35	11 44	♁	4 0
12	5 ♀♂ [nois, 1838.	6 56	4 33	11 44	♁	5 9
13	6 Brigands land at Prescott,	6 57	4 22	11 44	♁	6 24
14	7 ♀♂ [1838.	6 59	4 31	11 44	♁	sets
15	23d Sunday after Trinity.	7 04	4 30	11 45	♁	5 7
16	2 ♀♂ <i>Cold easterly</i>	7 14	4 29	11 45	♁	6 1
17	3 ♀♂ * ♀♂ Inferior.	7 24	4 28	11 45	♁	7 0
18	4 ♀♂ <i>storm.</i>	7 44	4 26	11 45	♁	8 1
19	5	7 54	4 25	11 45	♁	9 6
20	● Apogee.	7 74	4 24	11 46	♁	10 12
21	7 Woolsey died 1530.	7 84	4 24	11 46	♁	11 15
22	24th Sunday after Trinity.	7 94	4 23	11 46	♁	morn.
23	2 [Weir mur. 1837.	7 104	4 22	11 46	♁	0 19
24	3 ♀♂ Battle St. Dennis,	7 114	4 22	11 47	♁	1 23
25	4 Peace with U. S. 1814.	7 134	4 21	11 47	♁	2 27
26	5 ♀ Stat. ♂ Perigee. <i>Snow</i>	7 144	4 20	11 47	♁	3 36
27	6 <i>storm about this</i>	7 164	4 20	11 48	♁	4 47
28	7 Frontenac d. 1698.	7 174	4 19	11 48	♁	6 1
29	C Advent Sunday.	7 184	4 18	11 48	♁	rise
30	2 ♀ Stationary. <i>time.</i>	7 204	4 18	11 49	♁	4 55
31	3	7 214	4 17	11 49	♁	6 3



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31 days.      DECEMBER, 12th month.      1841

THEY bounty shines in autumn unconfined,  
And spreads a common feast for all that lives.  
In winter, awful-Thou ! with clouds and storms  
Around Thee thrown, tempest o'er tempest roll'd.

- ☽ Last Quarter 5th day, 7h. 27m. morning.
- New Moon 12th day, 4h. 46m. evening.
- ☽ First Quarter 20th day, 9h. 59m. evening.
- Full Moon 28th day, 1h. 46m. morning.

D.	M.	D. W.	CALENDAR, ASPECTS, &c.	Sun	Sun	Sun	M	Moon
				Rise.	Sets.	South	Pl	R. & S.
1	4	●	Perigee. Rebels leave	7 22	4 16	11 49	☽	7 21
2	5		[St. Dennis, 1837.	7 23	4 16	11 50	☾	8 43
3	6	♁	Great Elong. Foul.	7 24	4 16	11 50	☾	10 6
4	7		Bonaparte Emp. 1804.	7 25	4 15	11 50	☾	11 17
5	C		2nd Sunday in Advent.	7 26	4 15	11 51	☾	morn.
6	2		Battle Missisco Bay, '37.	7 27	4 15	11 51	☾	0 31
7	3	M	M'Kenzie def. at Toron-	7 28	4 15	11 52	☽	1 45
8	4		[to, 1837. Good	7 29	4 14	11 52	☽	2 58
9	5		Washington died 1799.	7 30	4 14	11 53	☾	4 11
			<i>sleighbg.</i>	7 31	4 14	11 53	☾	5 21
	7	♀	♁ Chs. XII. k. 1718	7 32	4 14	11 54	↑	6 29
12	C		3d Sunday in Advent.	7 33	4 14	11 54	↑	sets
13	2	♃	♁ ♁ Sir John	7 34	4 15	11 54	↑	4 49
14	3		[Colborne, Gov. C. '38.	7 35	4 15	11 55	☾	5 49
15	4		Rebels def. Gr. Brule '37.	7 36	4 15	11 55	☾	6 52
16	5	M	M'Kenzie at Navy Isl. '37	7 37	4 15	11 56	☾	7 58
17	6	♂	♁ Apogee. ['73.	7 38	4 16	11 56	☾	9 3
18	7		Tea destroyed at Boston	7 39	4 16	11 57	☾	10 5
19	C		4th Sunday in Advent.	7 40	4 16	11 57	☾	11 9
20	2	♁	♁ A little warmer.	7 40	4 16	11 58	☾	morn.
21	3	*	enters ☾ Winter begins	7 41	4 17	11 58	☾	0 12
22	4	* ♃	♁ Flying clouds	7 41	4 17	11 59	☾	1 17
23	5	♁	☽ clouds and some	7 42	4 17	11 59	☾	2 26
24	6		Treaty of Ghent, 1814.	7 42	4 18	12 0	☽	3 37
25	7		CHRISTMAS DAY.	7 43	4 18	12 0	☽	4 50
26	C		1st Sun. after Christmas.	7 43	4 19	12 1	☽	6 1
27	2	* ♁	♁ snow.	7 43	4 19	12 1	☽	7 11
28	3		The Caroline burnt 1837.	7 43	4 20	12 2	☽	☽ rise.
29	4	●	Perigee. Many lads	7 43	4 21	12 2	☽	6 19
30	5	*	Perigee. and lasses	7 43	4 22	12 3	☽	7 40
31	6		are preparing for a ride.	7 43	4 23	12 3	☽	8 58



## The Farmer.

### IMPROVEMENT OF SWINE.

We have no certain data upon which to estimate the quantity of pork raised in the Eastern Townships; but estimating the population at 50,000, and supposing that each individual consumes two ounces per day, or 45 pounds per annum,—this amounts to 2,225,0000 pounds. Supposing one half as much is exported to Montreal and other markets, and the gross amount is 3,375,00 pounds, which, at the rate of six cents per pound, amounts to \$202,500. Now if one half, or even one third, of the expense of fattening the above amount of pork, can be saved annually, it is certainly worthy of an effort. Many experienced stock growers assert that the improved race of swine will make twice as much meat from the same quantity of food that the unimproved will, and again the quality of the meat is so much superior that it will go twice as far in giving vigor and sustaining life. An intelligent farmer of Brompton recently informed us that last winter he made an experiment of giving just one half the quantity of food to his Berkshire pigs that he gave to his common kind, and this spring the former were in much the best condition.

We have been led to these remarks by examining a chapter on Swine in a late number of the *Cultivator*, illustrated by portraits of a pair of Chinese pigs, a pair of improved Berkshire pigs, and a pair of the old fashioned slab sided animals, which the writer has very appropriately named *Alligator* and *Land Pike*. Of the two latter kinds we have made a rough drawing, which illustrates the difference between a good animal and a poor one, of the same species. Nearly all our readers will readily recognize *Alligator* and *Land Pike* as old acquaintances, and those who have seen the Berkshire pigs, a few of which have been introduced into this section, will allow that the drawings are not by any means too flattering.

The following description is from the communication of Mr A. B. Allen, of Buffalo, an extensive breeder of Swine.

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“Many attempts have been made in Europe to improve the breed of the native swine, by selections and otherwise; but so far as the writer has been able to follow them up, there has been little success, and that little very slowly obtained, except where resort has been had immediately to the Chinese boar. This is particularly the case with England, whose efforts seem to have carried her, in this department, as far beyond her neighbors as in that of the improvement of horses, cattle and sheep. Every county there boasts of its breed of swine, and certainly many are very deserving, having derived their chief excellence from a cross more or less deep, with the large white Chinese boar. Of these are the Leicester, the Bedford or Woburn, the Sussex and Cheshire. But the most decided improvement, and which by the care and skill of recent breeders, has now nearly attained perfection, was that of the black Siamese boar upon the stock of Berkshire county. This, I understand, began about 40 years since. The Berkshires were then mostly a long large, coarse, lop eared hog, of a sandy or reddish brown, or white, with black spots, and coming up, not unfrequently, to the high weights of 800, and even 1,000 pounds. But it was a slow feeder, long attaining to maturity, an enormous consumer, and in common with most of England’s other varieties, an unprofitable beast. Yet possessing rather thicker hams and shoulders than the other kinds, a longer fuller body, and its meat abounding greatly in lean, the little, short, fat, black, mouse-eared Siamese, told well in the cross; and thus was produced the dark, splendid Berkshire, which at present occupies the same rank among hogs that the Durhams do among cattle. They mature quickly, and like the Chinese, can be fattened at any age, and still may be selected, when desirable, for great sizes; are prolific breeders and the best of nurses; thrifty, hardy, and of most excellent constitution. They are fine in their points, possessing remarkable thickness in the ham and shoulder, and show a round, smooth barrel of good length, that gives a large proportion of side pork. They have little ossal, thin rind

and hair, and few or no bristles. The meat abounds greatly in muscle, [lean meat,] and the hams are particularly and highly prized, commanding an extra price in market, being very tender, juicy and lean.

As now bred, the Berkshires vary somewhat in size, appearance and maturity. Those with the finest heads, a dished face, and rather upright than forward ears, with a snigger shoulder and ham, and shorter body, most resemble the Siamese ancestor, and therefore are quickest to mature, and probably give the most delicate meat, and to one satisfied with moderate size, are undoubtedly to be preferred. Barrows of this description, if well fed till 18 months old, easily attain 300 to 400 pounds, and weights within these limits are the most eagerly sought for at the Smithfield markets, and are probably on the whole the most profitable for both consumer and producer. Others, generally of a straight nose, with a coarser head, and ears protruding well forward over the eye, or slightly lopped, with greater length of body, incline more to the original Berkshires, attain greater weights, and require a longer time to mature. There are individuals, however, occasionally possessing all the fine requisites of the former selections, together with the large size of the latter. Of this class the figures below are supposed to be as fine specimens as any in the United States.

*BLACK WARRIOR.*



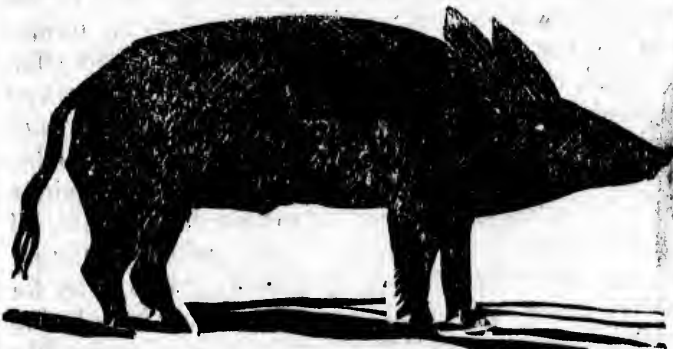
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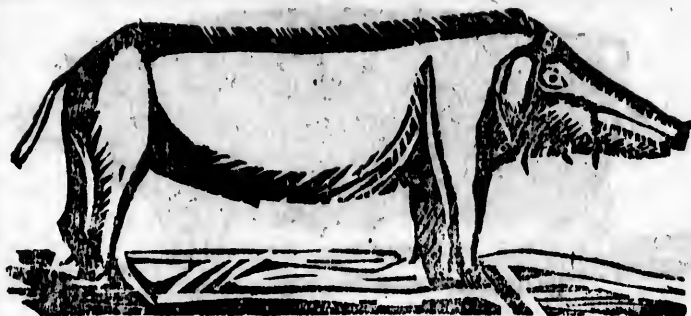
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*RAVEN HAIR.*

This pair is among the writers' breeding stock, and he believes that he can confidently appeal to the numerous gentlemen who have favored his piggery with a call, to attest to the faithfulness of the portraits. They are not considered fat at all for Berkshires, but merely in good store order, and were two years old last spring. The live weight of the sow is now about 450 pounds, and that of the boar 500 pounds. They have never been pushed at all in their feed, but kept steadily along, and when grown in fair condition, will weigh respectively, 600 and 700 pounds at least, and probably something over.

We now come to a pair of fattening barrows of the unimproved breeds of swine. They abound throughout the country, under a variety of most euphonious names, but we may suppose those of Alligator and Landpike about

*LAND-PIKE.*



ALLIGATOR.

as appropriate to them as any other that could well be applied. They are not, however, introduced here for derision, or for the purpose of getting up a caricature, as the originals can easily be found; but to shew that there is *something in breed*, and to illustrate the difference between a good animal and a poor one of the same variety.

They have long, peaked snouts, coarse heads, thin chests and narrow shoulders, sharp backs, slab side, steep rumps, and meagre, diminutive hams, big legs, clumped feet, with the hide of a rhinoceros, and the hair and bristles of a porcupine, and as thick and shaggy as a bear's. How can such animals thrive, and above all ever be fattened? To attempt to make them do either, as the writer found to his cost, in his first attempts at farming, were time and money, and produce thrown away. They have no capacity at digestion, and concocting their food in the stomach for nourishment; and if they had, to the formation of what would it all go? Pork? No, indeed, but offal, bones, rind, bristles and hair, with a narrow streak of gristle underneath, and a still narrower line of lean, both as rank and tough as whittleather, and about as incapable of being masticated; and if it were not, must require a vast deal of *larding* to make it sustain human life. I have been obliged to purchase it occasionally for my workmen, and before they could possibly get up a fry for breakfast, twice the weight in lard from other hogs had to be added to it; and as for baking or boiling, one might undertake to stew an alligator's hide itself. In disposi-

tion, they are like the Ishmaelites of old—their *snouts* are against every man, and every man's *hand* is against them. No reasonable fence can stop them, but ever restless and uneasy, they rove about seeking plunder; squalling, grunting, rooting, pawing, always in mischief and always destroying. Enormous gormandizers, yet never satisfied; but like Pharaoh's lean kine, they lick their jowls for more, and show in their miserable carcasses no return for the food consumed. In short, the more a man possesses of such stock, the worse he is off, and he had far better sell his produce at any price—yes, even his corn at a dime a bushel, than to put it into such totally worthless brutes.”

#### FATTENING HOGS.

From experiments made by M. Bengtapp, reported in the Quarterly Journal of Agriculture, to test the quality of several articles in fattening swine, the following result was obtained:

1 bushel of peas	made	24lbs. of pork.
1 “	buck wheat	16 do.
1 “	potatoes	12 do.
1 “	carrots	10 do.

Undoubtedly the result of the above experiment is much greater than is usually obtained, in the common mode of feeding. It however shows the relative value of the different kinds of food used. Thus, if the annexed value is placed upon the different kinds of food, the pork would cost, per pound, as follows:

Peas,	\$1 00	per bushel,	4.1 cents	per pound.
Buckwheat,	0 50	“	3.1 “	“
Potatoes,	0 25	“	2.08 “	“
Carrots,	0 25	“	2.5 “	“

Indian corn not being grown in Great Britain, is of course unknown there for feeding swine. We apprehend it would take rank between peas and buckwheat. In order, in however, to ascertain the best food to produce for fattening hogs, the quantity that can be grow upon an acre should be taken into the account, as well as the cost of



growing it. Thirty bushel of peas is considered a good yield, which, according to the above experiment, would make 720 lbs. of pork. 40 bushels of buckwheat to the acre, would make 540 lbs. of pork. 300 bushels of potatoes to the acres would make 3,600 lbs. pork. 500 bushels carrots to the acre would make 5,000 lbs. pork—thus giving an acre of potatoes the advantage over peas or buckwheat of *fi ve to one*, allowing the labor of producing to be equal; and to carrots, of nearly seven to one, an advantage far more than sufficient to pay the extra expense of cultivating.

### DRESSING HOGS.

It would, doubtless, be a great saving to farmers if they could learn to scald a hog of five or six hundred weight, with the aid of two men without a tub, where it would require half a dozen men to lift and scald a hog of six hundred pounds, besides the expense of an extra tub, and at the hazard of scalding themselves in the proces.

Every farmer who is in the habit of dressing hogs, is familiar with the practice, when places upon a hog are not properly scalded, of laying on a handful of bristles, and pouring on hot water, when the bristles readily 'come,' as it is termed. Let us take a hint, from this practice, and instead of lifting a hog in and out of a tub of hot water, place him on a plank or on boards laid on a common sled, or other convenient place. Then cover the body, or the upper side at least, and the legs and head, with some cloth that will set close, and woollen is best, as it will retain the heat better than linen or cotton. Thick cotton, or double cotton will answer, but a horse blanket of woollen is best. When this is wrapped close to the hog, pour on boiling hot water, snfficient to wet the whole thoroughly, and the blanket will retain the heat, so that it will soon scald the hog, and let the hair loose. Try, and if not loose, cover and pour on more boiling water. When one side of the hog is cleaned, turn him over and treat the other side in the same way.

If you put tar in the boiling water, or sprinkle fine powdered rosin on the hog, before he is covered, it will take

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off the scurf, and his skin will be as clean, after scalding off the hair, as a lady's hand. Women may clean the head and feet of the calf in the same manner.

### RELATIVE VALUE OF MANURES.

Perhaps the most satisfactory test of the relative value of manures, may be found in the series of experiments instituted at the request of the Persian government, by Professor Hembstadt of Berlin, and repeated with every kind of variation, by Professor Schubler, with the same results. The following table prepared with great care from the record of those experiments, will show the value of the several manures named, on soil of the same quality or productiveness.

"If the soil without any manure yield a produce of three times the quantity of seed originally sown, then the same quantity of land when manured or dressed with herbage, grass, leaves, &c. will yield

	5 times the seed sown,
When manured with cow dung,	7 " "
With pigeon's dung,	9 " "
With horse dung,	10 " "
With human urine,	12 " "
With sneep dung,	12 " "
With human manure or bullock's blood,	14 " "

Thus, if before manuring, an acre of land with two bushels of seed, would give a produce of six bushels, the same land manured with urine would give twenty-four bushels; and if with bullock's blood, twenty-eight bushels. Experience shows that with roots and grasses the difference will be about as great on soils of the same quality; and these facts evince more conclusively than any reasoning can, the value of such manures, and the necessities there is of the farmer's making the best possible use of them, if he would succeed in his occupation.

### ECONOMY OF FUEL.

The Yankee Farmer says: "We have used a common stove in this way. We filled it with hare wood, and when



well on fire, we shut the door closely, and then turned the damper in the funnel, and it would burn nearly a whole day without further attention, keeping the room warm.— Had the stove shut perfectly tight, the fire would have lasted a whole day; when with the funnel and draft open, the wood would have been consumed in less than an hour. When fuel is burned in a close apparatus, confined as we have named, it consumes very slowly, and yet it warms a room well, as it spreads, instead of passing out of the chimney, as is the case where there is a strong draft and rapid consumption of fuel.”

Good wood can only be depended on in the air-tight stove, as with green or half rotted wood there would be more smoke than coals.

### MAPLE SUGAR.

Mr. J. J. TAYLOR, of Hatley, who drew a premium for the best specimen of Maple Sugar, has communicated to the Editor of the *Farmers' and Mechanics' Journal*, the following method which he pursues in manufacturing sugar.

“ Let all the tubs, kettles, &c. be made *clean*, and let care be taken not to burn the sap or syrip while boiling. When boiled to the consistence of syrup, strain off, and let it settle till it gets cold. When ready to sugar off, take one and a half gills flour, and one quart milk, stir them together and mix with sufficient syrup while cold to make 100 pounds sugar. Build a fire against one side of the kettle, and let it heat gradually till it begins to boil. After it has boiled half an hour, take off the scum, and set the kettle *on the ground*, build a fire all round it, and boil as fast as you can. It should not be boiled down so hard but that it will drain a little. Put it in a tub not more than fifteen inches deep, When cold, make a hole in the bottom of the tub one inch in diameter to discharge the molasses. When it has drained a few days, cover it with a cake of raw dough about half an inch thick, made of wheat, rye or barley flour. When the cake becomes dry, apply another, and repeat this operation two or three times.”

## USEFUL RECIPES.

*For Scours or Dysentery in Horses.*—One fourth of an ounce of aloes, half an ounce of saltpeter; reduce all to fine powder; add flour and water till it makes a thick dough or paste. Divide it into four pills, and give one pill every morning. Give the horse half an ounce of ipecacuanha, dissolved in about two quarts of hot water, by adding half a pint of this solution into a pail of water for him to drink every four hours. When the fever has abated take a quart of oak bark, (or three times that quantity of red raspberry leaves,) pour two quarts of hot water upon it, and let it stand till cool. Give the horse a pint of this tea in a pail of water, and let the horse drink it freely.

*Another.* Take a table spoonful of saleratus, reduce it to a powder, and give it to the horse in a pint of new milk. Repeat the dose if necessary. This remedy has proved successful in some severe cases.

*Another.* Put into a junk bottle one pint of good gin, and an ounce of indigo; shake well together, and turn it down the horse. It will usually effect a cure in a short time.

*Horn Distemper.* Spirits of turpentine rubbed in around the base of the Horns, when the disease is in its incipient stages, will usually arrest its progress and affect a cure. If it has so far advanced as essentially to lower the temperature of the horn, or horns, (sometimes only one is attacked,) boring with a large nail gimlet on the under side of the horn, three or four inches from the head, will be necessary. If the horn is found very hollow at this place; another opening still nearer the head, may be necessary.—The horns must be kept open, that the matter may freely escape; and they should be thoroughly syringed or washed out twice or three times a day. Salt and water, or soap suds, is good for this. Allowing the matter in the horn to escape, relieves the distress of the animal, checks the inflammation about the head, and unless delayed too long, effects a cure.

*Sore Back, Galls, or Scratches in Horses.* Rub white lead in sweet oil until a good paint is made, and apply a coating of this to the injured part. Milk will do where

the oil is not to be had. It is one of the most effective applications.

*Roup, or Gape in Chickens* Soap mixed with the food of chickens, or Indian meal wet up with soap suds, and fed to them, is said to be a cure for this disorder, that is so fatal to poultry.

*Weak or sore Eyes.* One of the best and easiest applications for weak eyes, is to take a small piece of copperas, (white is best,) of the size of a pea, and dissolve it in a two ounce vial of soft water. When clear, this may be used for bathing the eyes, and with the best effects.

*Bloating in Cattle.* Where other means have failed to reduce bloating or hoven in cattle, the volatile spirit of ammonia has frequently afforded almost immediate relief, owing to its chemically decomposing the gas generated in the stomach. The dose for a cow or ox, is a table spoonful; a tea spoonful for a sheep, diluted with water, or other convenient liquid.

*Cure for Wounds—King of Oils.*—This invaluable remedy for wounds in cattle or horses, has lately been brought before the public by S. Gaylord, Skaneateles, N. Y. where it has performed some very surprising cures in cases of severe wounds in horses. The following are the directions for preparing it:—1 oz. green copperas, 2 oz. white vitriol; 2 oz. common salt, 2 oz. linseed oil, 8 oz. West India molasses. Boil over a slow fire fifteen minutes, in a pint of urine; when almost cold, add one oz. of oil of vitriol, and four ounces of spirits of turpentine. Apply it to the wound with a quill or feather, and the cure will be speedily effected.

*Preparation of Seed Wheat, to prevent Smut.* Soak the seed in brine as strong as salt will make it, for twelve hours, then roll it in lime by laying it in a heap on the barn floor, and sifting the lime on it by stirring it with a shovel till no more will stick to it. It will not only prevent smut, but accelerate the growth of the wheat.

*Rearing Calves.* As soon as found give a good handful of salt, take them from the cow, and feed them three times a day, for about six weeks, with flax seed jelly and hay tea mixed. Then turn them out to pasture to live on grass

and water. Five calves treated in this way by E. S. Willet, grew much better than others fed with plenty of milk.

*Swine.* These animals are subject to disease from the small issuing holes on the insides of the fore legs, opposite the knee becoming stopped. A hog complaining in this way has the appearance of being foundered, and may be cured by having his legs, or those small holes, rubbed in soap suds, or salt water with a corn cob.

*Labour Saving Soap.* Take 2 lbs. sal soda, 2 lbs. yellow bar soap, 10 qts. water. Cut the soap into thin slices, and boil all together two hours, then strain through a cloth into a tight box or tub, let it cool, and it is fit for use. It should be placed in the cellar, at least during winter, as freezing injures it.

Put the clothes in soak the night before you wash. The next morning, put water in your kettle or boiler, (one with a cover is best,) one, two, or three pailfuls, (2 pailfuls will be enough for most families) and to every pail of water add about one pound, or one pint of the soap. As soon as the water begins to boil, wring out the clothes and put them in it, without any rubbing. Let them boil one hour, then rinse them in a good supply of water, and they will be clean and white. They will need no rubbing except a little on such places as are most soiled. The same suds will do for another kettle of clothes, and are also good for cleaning up. Colored and wollen clothes should not be boiled as above, but they may be washed in the suds weakened in a portion of water. The advantages of using this soap are, saving of time and hard work, the clothes will last longer, and the soap will cost less, if the materials are purchased at wholesale. It may be made for about 2d per pound.

*To make Hard Soap out of Soft Soap.* To every 3 gallons of common soft soap add 1 quart of salt. Boil all together half an hour, then turn it into a tub to cool. Cut the cake which swims on the top into pieces, and scrape off the froth and other impurities, melt again, (without the lye) and pour it into a box, to cool. Cut it into bars of proper dimension for drying. By adding a little rosin well pulverized, at the last boiling, you will have yellow soap.—

Soap made in this way will make equally good labor saving soap.

*Mites in Cheese.* To drive them out, the following mode will be found effectual, while the flavour of the cheese will be greatly improved. Cut out a large plug in the upper side of the cheese, and fill up the cavity with the best French brandy, and repeat the operation two or three times, when the plug may be restored, and pasted over, for the skippers will be found to have left the cheese, making their way outside.

*Remedy for Bots.* Half pint vinegar, half pint soft soap, half pint gin, and half pint molasses, well shaken together, and poured down the horse while foaming. Mr. Isaac Lovejoy of Troy, N. Y. says he has administered the above medicine in as many as 50 cases of botts, and not in one instance has it failed to effect a perfect cure.

*Sore Mouth in Sheep.* Sheep are subject to an attack of sore mouth, which causes the lips to swell, and if not soon cured, causes death. As soon as the disease appears, apply tar liberally to the mouth and nose of the sheep, which will effect a speedy cure.

*To preserve Tomatoes for Winter use.* Cut the tomatoes in two when quite ripe, and sprinkle considerable fine salt on them over night. Next day pass them through a cullender, moistening them with a little water; set the part thus drained through to dry in the sun, in shallow dishes, in depth half an inch or an inch; and when hardened to something more than the consistence of jelly, put it away in covered jars, without any other preparation, for daily use. Should it show any signs of injuring, add more salt, and expose the jar again to the sun. This, it is presumed will seldom be necessary.—A table spoonful of this tomato jelly is enough to impart a relish to a dish of rice cooked with meat or butter, or a dish of soup for a large family.

#### TO ANALYZE SOILS.

To determine the value of any soil, or to be able to correct any fault in the original constitution, or any deficiency arising from improper cultivation, it is necessary that

the nature and proportion of the substances composing it should be understood. In Agriculture this examination is termed analysis; and in its simplest, yet still effectual method, may be practiced by every farmer. The implements required are a pair of scales, accurate to the tenth part of a grain; a crucible, some muriatic acid, and a few vessels of china or glass.

The earth to be tested by the farmer should be taken from a few inches below the surface, and be an average specimen of the field, or the soil to be examined. The quantity to be examined, say 2 or 400 grains, is to be slightly pulverized or well mixed together. Put of this 200 grains in a crucible, and heat it to 300 deg. of Fahrenheit, or bake it in an oven, heated for bread, for fifteen minutes; cool and weigh. This will show the absorbent power of the soil, and as this is dependent mainly upon the animal and vegetable matter, if the loss is considerable it is a decisive proof in this respect of fertility. The absorbent power varies from 1 to 12 per cent.

After weighing, heat it again in the crucible to a red heat, and until the mass shows no bright or sparkling particles, stirring it with a glass or iron rod; cool and weigh and the loss will be the animal and vegetable matter in the soil.

Take 200 grains of the dried earth mix it thoroughly with a gill of water by stirring it for several minutes. Let it stand for three minutes, and turn off the muddy water into another glass. Dry the sediment in the first glass at a high heat, weigh, and it gives the silica contained in the soil. Let the water turned off settle clear, turn it off, dry at a high heat and weigh; this gives the alumine or clay.

Put into a suitable glass or flask, one fourth of a gill of muriatic acid and water in equal proportions, and balance the scales carefully. Put into this mixture, 100 grains of the earth, let it stand till all effervescence has ceased, which will sometimes be an hour or more; carefully note the weight required to again ballance the scales, and that may be set down as the weight of carbonic gass expelled, say six grains. Then as 45 is to 55 so is this weight to that



of the base, or the lime. In this case the lime would be 7 1-3 per cent.

To ascertain if earth contains iron, stir the muriatic acid and water with a strip of oak bark, and if iron is present in the liquid the bark will turn dark. To ascertain the quantity, put in prussiate of potash till it no longer forms a blue precipitate, let it settle, heat the deposit to redness carefully weigh the remainder, which is oxid of iron.

To determine the presence of gypsum, take 400 grains of earth, mix one-third the quantity of powdered charcoal, keep it at a red heat in a crucible for half an hour. Then boil the earth in a pint of water for 30 minutes, filter the liquor and expose it for some days in an open vessel. A white deposit will be sulphate of lime and the weight will determine the proportion.

These processes are all simple, and can be performed by any one. By them we obtain—1st, the absorbent power; 2d, the amount of animal and vegetable matter; 3d, the silica or sand; 4th, the alumine or clay; 5th, the carbonate of lime; 6th, the oxides of iron; and 7th, the gypsum, or plaster of Paris. The salts exercise a great influence on vegetation; but as they principally depend on the animal and vegetable matter in the soil, and as the determining the qualities and kinds are too difficult for the analysis of the farmer, the processes are omitted. The above ingredients are all that exert a marked influence on the fertility of soils, and on their proper proportion its goodness depends. If soils contain too much silica or gravel, they are porous; and if too much clay, retentive. The last is usually the worst fault, and may be known by the water standing upon it after rains remaining unsettled for a long time, owing to the clay held in solution. Wheat winter kills on such soils; on calcareous gravelly ones rarely. Good soils usually contain from 65 to 75 of silica; 10 to 16 of alumine; from 4 to 10 of lime, and varying proportions of vegetable matters, animal, and mineral salts, &c. The analysis of soils forms one of the most decided steps in the improvement of agriculture, as it clearly points out what is wanted to remedy any defect, and give ease of working, and abundance in product. Every farmer

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should understand the nature and composition of his soils and may do so, with little time, and at a mere trifle of expense.

### THE COW.

The principal points of good cow-stock, are a long and rather small head—a bright eye—the chops thin—the horns small—the neck rather thin than fleshy, and a good dewlap. The breast needs not to be so wide as in the ox, but it should not be too narrow—a tolerably full spine—the portion of the chest beneath the shoulders deep, yet with that barrel-like form of carcass which has been so strongly advocated. She should be well formed across the hips, with good loins, but the thighs should be thin; and above every thing beside, the elasticity of the skin should be that so highly valued in other cattle. The most essential point in a dairy cow is that of the *tackle*. It should be capacious—of equal size before and behind, or, if there is any difference, fuller before, and of a moderate size.

*Effects of Slaking Lime.* The *weight* of lime is increased from 30 to 50 per cent. by slaking; and its *bulk* is tripled or quadrupled.—*Prof. Jackson.*

These are important facts to dealers in lime. To the burner it shows that the expense of transporting his lime to market, is a quarter less in its fresh burnt state, than it is when slaked. A ton of fresh burnt lime will acquire in five or six days, by exposure to the atmosphere alone, an additional weight of 500 pounds. The buyer should therefore purchase fresh burnt lime. If he buys by weight lime long exposed to the atmosphere, or imperfectly burnt, he pays for a quarter more than he gets. If he buys slaked lime by measure, he gets in the bushel only one-half, the bushel would give him in the fresh burnt state.

*To Stop a Leak.* The best thing for stopping a leak in a cask, is whiting beaten up with common yellow soap. If this mixture is well rubbed into the leak, it will be found to stop it after every thing else has failed.



## PRINCIPAL ROADS AND DISTANCES

### IN UPPER AND LOWER CANADA.

The first column shows the distance from one place to another, and the second the whole distance from the place of departure.

From Quebec to Montreal,	180	From Quebec to Stanstead,	291
Cape Sante,	30	Three Rivers,	90
Porte Neuf,	5 35	Nicolet,	12 102
St Anne,	25 60	St. Antoine,	12 114
Three Rivers,	30 90	Drummondville,	22 136
Port St Francis,	6 105	Melbourne,	23 159
Riviere du Loup,	15 111	Sherbrooke,	27 187
Berthier,	24 135	Compton,	13 200
L'Assomption,	24 159	Hatley,	7 207
Montreal,	21 180	Stanstead,	14 331
From Quebec to Halifax,	700	From Quebec to Hereford,	132
St Thomas,	34	St Nicholas,	6
St Jean,	20 54	Leeds,	27 30
St Roch,	15 69	Ireland,	17 55
Riviere Ouille,	9 78	Dudswell,	35 85
Kamouraska,	12 90	Eaton,	20 106
Riviere du Loup,	18 108	Clifton,	10 112
Lake Temiscouata,	36 144	Hereford,	17 130
Halifax,	556 700		
From Montreal to Stanstead, via Shefford,	104	From Quebec to Toronto,	556
Chambly,	18	Montreal,	110
St Cesaire,	15 33	Lachine,	9 180
Abbottsford,	6 39	Cote du Lac,	34 223
Granby,	9 48	Lancaster,	23 246
Shefford,	14 62	Cornwall,	16 262
Outlet,	18 80	Williamsburg,	22 384
Georgeville,	10 90	Prescott,	27 311
Stanstead,	13 103	Brockville,	12 323
		Canonque,	32 355
From Montreal to Sherbrooke,	90	Kingston,	24 379
Granby,	48	Bath,	18 397
Sherbrooke,	42 90	Belville,	41 438
From Sherbrooke to Victoria,	35	Colborne,	30 468
		Port Hope,	23 491
		Whitby,	34 525
		Toronto,	21 556
From Toronto to Sandwich,	288	From Montreal to Cramahe,	281
Neilson,	15	Bath,	217
Burford,	30 45	Nappanee Mills,	15 232
Oxford,	15 60	Adolphustown,	2 234
Delaware,	35 95	Hallowell,	12 246
Amherstburgh,	180 275	Murray,	26 272
Sandwich,	13 288	Cramahe,	9 281

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St Catharine,	16 451	Stanbridge,	20 43
Niagara,	12 463	Dunham,	6 49
Queenstown,	7 470	Churchville,	8 57
From Montreal to Rich-		Brome,	8 65
mond, U. C.	399	Potton,	16 80
Brockville,	323	Georgeville,	3 83
Bastard,	26 349	Stanstead,	13 96
Perth,	20 369		
Richmond,	30 399		

## Courts of Justice.

Agreeably to the new Judicature Ordinance, which is to take effect on the 1st Dec. 1839, Courts are to be held as follows :

### COMMON PLEAS.

Jurisdiction, over £20 sterling, except in case of rent, or sums payable to Her Majesty, titles to lands, &c.

In each of the Territorial Divisions of Quebec, Montreal and Sherbrooke, from the 1st to the 20th of February, April, June, and October, inclusive, Sundays and holidays excepted.

Division of Gaspé, at New Carlisle, 1st to 20th March. 11th to 13th Sept. At Carleton, 1st to 10th July. At Perce, 1st to 10th August; and at Douglstown, 16th to 25th August.

**INFERIOR TERMS.** In each of the Territorial Divisions of Quebec, Montreal, and Sherbrooke, 21st to 31st of January, 11th to 19th March, 21st to 31st May, 24th to 30th June, 21st to 31st of August, 21st to 30th November, Sundays and holidays excepted—in each year, until 15th January, 1843, and no longer.

**SESSIONS OF THE PEACE.** In each of the Territorial Divisions of Quebec, Montreal, and Sherbrooke, 10th to 19th of January and July, 21st to 30th of April and October. At the Town of New Carlisle, 11th to 16th January, 21st to 26th July; and at Carleton, Perce and Douglstown, the six days immediately following the session of the Common Pleas in those places.

**SHERIFF'S COURTS**—Jurisdiction not over £20 sterling,  
—Are holden during the first six days of each month in  
the year, except in the cities of Quebec and Montreal, the  
first ten days of each month.

**TABLE OF FEES, TO BE TAKEN IN ACTIONS UNDER  
TEN POUNDS, STG.**

**BY THE JUDGE.**

	s.	d.
On every Summons or Attachment, ( <i>Saisie Gagerie, Saisie Arret, or Saisie Revendication,</i> )	1	6
On every Affidavit,	1	0
On every final Judgment	2	6

**BY THE CLERK.**

For every Summons or Attachment, ( <i>Saisie-Gagerie, Saisie-Arret, or Saisie-Revendication,</i> )	1	6
For every copy of the same,	0	6
For every Subpœna,	1	0
For every copy of Subpœna,	0	6
For entering every Judgment and copy thereof.	1	6
For every Precept of the nature of a <i>Fieri Facias,</i>	1	6
For entering and fying every Opposition or Intervention,	1	0
For every Judgment on an Opposition or Intervention, and copy thereof,	1	6

**BY THE BAILIFFS.**

For service of Process, Rules or Orders, and certificate thereof,	1	0
For the Seizure of goods and chattels under execution, and all incidental trouble, travelling not included,	3	9
For the Sale of goods and chattels under execution, and all incidental trouble, including publications of Sale, Notices, &c. travelling not included,	3	9
Returning Writ of Execution,	1	0
Mileage on the service of Process, at the rate of fourpence per mile, without any charge for the distance gone over in returning, and without any charge for mileage on more than one Process against the same Defendant.		

**BY THE CRIER.**

For calling each cause,	0	6
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**TABLE OF FEES, to be taken in actions above ten pounds,  
and under twenty pounds, sterling.**

**BY THE JUDGE.**

On every Summons or Attachment, ( <i>Saisie-Gagerie, Saisie-Arret, Saisie-Revendication,</i> )	2	6
On every verdict of a Jury,	7	6
For taking a Recognizance,	2	0
For taking every Affidavit,	1	0
On entering every final Judgment, and taxing costs,	7	6

**BY THE ATTORNEY.**

Taking Instructions to sue or defend,	5	0
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Drawing, engrossing, serving, and fying Declaration, when specially required by an order of the Court,		5 0
For fying appearance for Defendant, General Issue, and on proceedings, to final Judgment,		5 0
For every Special Plea, copy, service and fying,		5 0
For every Replication, or other pleading, rendered necessary by a Special Plea, copy, service and fying,		5 0
For suing out a Commission for the examination of witnesses, including the interrogatories and all incidental trouble,		7 6
Every Necessary Notice,		1 0
Every necessary Attendance,		1 0
Drawing and engrossing Affidavit, copy thereof, and service,		2 6
For conducting case of Plaintiff or Defendant on a trial by Jury,		10 0
Drawing and engrossing Bill of Costs, copy, service and attendance at taxation,		2 0

BY THE CLERK.

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For entering and fying every Opposition or Intervention,		2 6
For entering Judgment on every Opposition, or Intervention, and copy thereof,		3 6
For entering final Judgment, and copy thereof,		3 6
For every Precept of the nature of a <i>Fieri Facias</i> , and fying Præcipe,		3 6

BY THE BAILIFF.

For the service of Process, Rules or Orders, and a certificate thereof,		2 0
For the Seizure of goods and chattels under execution, and all incidental trouble, travelling not included,		5 0
For the Sale of goods and chattels under execution, and all incidental trouble, including publications of notices, travelling not included,		5 0
Returning Writ of Execution,		1 0
Mileage on the service of Process, at the rate of four pence per mile, without any charge for the distance gone over in returning, and without any charge for mileage on more than one Process against the same Defendant.		

BY THE CRIER.

For calling each cause,		0 6
On the swearing of a Jury,		1 0
FEES, to be taken by the Clerks of the District Courts on		

certain extra Judicial Proceedings.	
On the appointment of a Tutor or Guardian, and <i>Subrogé</i> Tutor, or a Curator ( <i>Acte de Tutelle ou Curatelle</i> ) and copy thereof,	7
On the closing of every Inventory,	5
For the Registration of written instruments, subject to Regis- tration, ( <i>Insinuation</i> ) at the rate of sixpence for every hundred words.	
For Certificate of Registry,	1

## P o e t r y.

### THE FARMER'S SONG.

BY C. W. EVERETT.

How blest the Farmer's simple life,  
How pure the joy it yields !  
Far from the world's tempestuous strife,  
Free, 'mid the scented fields !

When Morning woos; with roseate hue,  
O'er the fair hills away,  
His footsteps brush the silver dew,  
To greet the welcome day.

When Twilight's gentle shadows fall  
Along the darkling plain,  
He lists his faithful watch-dog's call,  
To warn the listening train.

Down the green lane, young hurrying feet  
Their eager pathway press ;  
His loved ones come in joy to greet,  
And calm their sire's caress.

Then, when the evening prayer is said,  
And Heaven with praise is blest,  
How sweet reclines his weary head,  
On slumber's couch of rest !

Nor deem that fears his dreams alarm,  
Nor cares, with lurking din ;  
Without his dog will guard from-harm ;  
And all is peace within.

Oh ye, who run in Folly's race,  
To win a worthless prize !  
Learn, from the simple tale we trace,  
Where true contentment lies !

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