# FLLOWS ILHIILC, CACENDAR FOR 1868, 

## A description or

## FELLOWS COMPOUND SYRUP

 and - THEIR MEDICAL PROPERTIES AND USEE,

WITH REMARKS ON THEIR EFFICACY AS REMEDIAL AGENTS FOR CONSUMPTION, GENERAL DEBILITY,

- and all distases or the:

NERVOUS STSTEM, Whether arising from a sedentary life, unilealthy OCCUPATION, A TROPICAL CLIMATE, OR ANY OTHER cause, together with a collection of

## Practical Receipts.

BY JAMES I. FELLOWS, PHARMACEUTICAL CHEMIET,


SAINT JOHN, N. B.
J. \& A. McMILLAN, PRINTERS.

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The object of this Pamphifet, is merely to show the
 and also
 as valuable agents in curing the various diseases here-

It ie desigyed to mpinti pret to doligate ingalidedemedies calculated to build up, purify, and strengthen, by their tonic and nutritive propertles," while they act as healing agents
 And atso to dedignte the proder Food dothing, exAnd diso to Aed gude the proder Fobd, elothing, ex-
ercise, habits and climate, to bo used and observed by invalids while taking the medicine?

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## FELLOWS＇COMPOUND SYRUP

 AND
## COMPOUND WITH COD LIVER OIL．

## THIS DISCOVERY

is the result of a series of Scientific Experiments，based upon the theory that＂In order for the successful cure of Wasting Difeases，the nervous system must be vig－ orous and healthy．＂

One of the first signs of Consumption is the wasting of the muscular tissues：these are so closely allied to the nerves as to be almost identical．A man may be fat，or corpulent，and not be muscular ；but he cannot have sound muscles and be neryous．

Again，in order to insure a speedy return of health， the patieft，should be free from harrassing doubts as to recoveryo Once the nervous system regains its tone and healthy vigour，faith comes to the assistance of nature，and disease vanishes．

The Inventor，acting upon this theory，after months of experiment，during which time he had ample oppor－ tunities of trying the effect of his discovery，became convineed that no other preparation known，contained the potent and direct effect on the nervous system as his

COMPOUND BYRUP．
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国隹教
 Th the Bomincalender. It was no the first moiti ortie year in Britain till 1752, when the legislature, by an act passed in the preceding year, altered the mode of reckoning time from the Julian to the Gregorian style. At this time it was direoted that the legal year, whick then commenced in some parts of the country in Mareh, and in others in January, should univepsally be deemdid bosip on the frat of January, -Japuary deriver it name rom danus. Macroblus expresply says it was dedicated to him beeanse, from its situation, it might be considered to be retrospective to the past, and prospeetive to the opening year. It consists of thirty-one days, though originally only of thirty dnys. The Anglo-Baxons called January Wolf-monath.


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## Fellows' Compound and Cod Liver Oil.

31 Daya.
0 theffirst month ar in Britain till Pear, altered the e. At this time n some parts of rsally bedeem me irom Janus speotive to the ponly of thirty

## TO THE INVALID

 who is suffering from Pulminary Consumption, Qeneral Debility, Asthma, Bronchitis, Cough, Colds, Indigestion, Rickets, Impurity of the Blood, Female Complainles: NomRetention of Orine, Neuralgia, General Paralysis, or any disease of the Nervous System, arising from whatever canse, the Inventor deems it imperative to state,-wthat he has devoted his attention many years to the study of Therapeutics and the successful mode of treating diseases, and that his practical experience has been founded on the observations of the sction of medicines on the various forms of disease, by the first physicians in the Old, as well as the New World, for the last twenty years.From his direct convection during that period with the business of a Pharmaceutical Chemist, he has observed the various conflicting modes of treatment adopted for the relief and cure of Diseesses of the Chest,-has seen the many different compeunds in practice, with varying success, few of which seemed designed to strike at the toot of the disease; it other words, the effects have been treated, while eauses were neglected.

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4th Month. Arairin. 30 Days.

Apmet, the fourth month of the year, conelista of thirty dary, which was the number said to be assigned to it by Romulus. Numa Pompilius deprived it of one day, whioh Julius Oresar restored, and whioh it has over since retained. In the original Alban or Latin calendar, April held the first station, and then consisted of thirty-six days. Its name is psually considered to have been derived from aperire, to open; either from the opening of the buds, or of the bosom of the earth in produeing vegetation. The Anglo-Saxons called it Ooster or Easter-monath. In this month the sun travels through parts of the iigns of Aries and Taurus, that is to say, of those parts of the ecliptic which astronomers designate by those names. The real motion of the sun among the eonstellations is through Pisces and Aries.

Full Moon, $\quad 7$ th day, 2 hours, 33 minutes, 4. $M$.
Third Quarter, 14th " 5 " 51 " $\mathbf{P}$. M.
New Mooni, 22d " 3 "" 36 " " "
First Qultrter, 29th " 1 " 34 " " "

| $\begin{array}{\|c\|c\|} \hline \mathbf{D} . & \mathbf{D} . \\ \mathbf{M} . \\ \hline \end{array}$ | Memoranda. | Bun Rises. | $\begin{aligned} & \text { Sun } \\ & \text { Sots. } \end{aligned}$ | $\left\lvert\, \begin{gathered} \text { gun's } \\ \text { Dec. } \end{gathered}\right.$ | $\left\lvert\, \begin{gathered} \text { Moon } \\ \mathbf{R} . \& \& . \end{gathered}\right.$ | Moon's Place. | $\begin{gathered} \text { High } \\ \text { Water } \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 1 W |  | $\left.\begin{array}{\|cc\|} \hline & M \\ B & 43 \end{array} \right\rvert\,$ | $\begin{array}{ll} \text { B. } & 2 \\ \hline & 24 \\ \hline \end{array}$ | 451 | $\begin{array}{ll} \text { H. } \\ 1 & \text { M. } \\ 1 & 59 \end{array}$ | legs | $\begin{array}{llll}\text { H. } & \text { M. } \\ 5 \\ 5 & 56\end{array}$ |
| 2 Th |  | 541 | 625 | 514 | 249 | feet | 76 |
| 3 Fri |  | 539 | 626 | 537 | 3.34 | feet | 814 |
| 4 Sat |  | 5 57 | 127 | $6 \quad 0$ | 114 | head | 914 |
| 5 D | Sunday before Easter. | 535 | 6 28 | 623 | 451 | head | 108 |
| $6 \mathrm{Mo}^{\text {a }}$ |  | 534 | 630 | 646 | rises | neek | $10 \quad 57$ |
| Tu |  | 532 | 631 | 78 | 76 | neek | 1141 |
| 8 W |  | 530 | 632 | 781 | 811 | arms | ev. 22 |
| Th |  | 529 | 6. 34 | 753 | 914 | arms | 1.6 |
| 10 Fri | Good Friday. | ${ }_{5}^{5} 27$ | 635 | $8 \quad 15$ | 1015 | breast | 150 |
| 11 Sat |  | 525 | 636 | 837 | 1111 | breast | (2) 34 |
| $12 . D$ | Easter. | 523 | $6 \cdot 38$ | 8.59 | morn | heart | 321 |
| 13 Mo |  | 521 | 640 | 921 | 03 | heart | 49 |
| 14 Ty | Easter Term. | 519 | 641 | 942 | 050 | heart | 53 |
| 15 W |  | 517 | 643 | 10 | 132 | belly | 558 |
| 16 Th |  | 5.15 | 644 | 1025 | 210 | belly | 656 |
| ${ }^{17}$ Fri |  | 518 | 645 | 1046 | 245 | reins | 748 |
| 18 Bat |  | 511 | 646 | 117 | 316 | reins | 841 |
| 19 D | 1st Sunday after Easter. | 510 | $6^{6} 47$ | 1127 | 347 | secr'ts | 926 |
| 20 Mo |  |  | 648 | 11.48 | 417 | seer ${ }^{\text {cts }}$ | 1012 |
| 21 Tu |  |  | 8649 | 128 | 447 | fecr'ts | 1056 |
| 22 W |  |  | 760 | 1228 | sets | thig's | 1136 |
| 23 Th |  |  | 565 | 1248 | 747 | thig's | thorn |
| 24 Fri | 8t. (leorge's. |  | ${ }^{6} 58$ | 18 | 843 | knees |  |
| 258 Bat |  |  | 654 | 13,27 | $9^{\prime} 58$ | knees | 13 |
| 268 | 2nd Bunday aft. Easter. | 489 | 6.68 | 1346 | 11.0 | lenees | 152 |
| 27 Mo |  | 4. 58 | 6.67 | 14.5 | 11.57 | lege | 244 |
| 28 Tu |  | 450 | 6658 | 14.24 | morn | legs | 338 |
| 29 W |  |  | 5659 | 1443 | 049 | feet | 439 |
| $30 . \mathrm{Th}$ |  |  | $37{ }^{4} 1$ | 115 | 133 | feet | 545 |

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Fill Moon, 6th day, 1 hour, 53 minutes, P. Mo
Third Quarter, 14th " 0 " 31 " " "
New Moon, 22d " 1 " 52 " A.M.


| $\begin{aligned} & \text { D. } \\ & \mathrm{m} \end{aligned}$ |  | Memoranda. |  | $\left.\begin{array}{\|c\|} \hline \text { gun } \\ \hline \text { Setes. } \end{array} \right\rvert\,$ | $\begin{aligned} & \text { Sin's. } \\ & \mathrm{D}_{\text {peo }} \mid \end{aligned}$ | $\int_{\text {Roon }}^{\text {Moon }}$ | $\left\lvert\, \begin{array}{\|l\|l\|l\|l\|l\|} \hline \text { Plan' } \\ \text { Plizoe. } \end{array}\right.$ | $\frac{\text { High }}{} 1$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | [. 5. | $\begin{aligned} & \mathrm{K}_{1} \mathrm{~m}_{2} \end{aligned}$ | [15 19 | H. m. 2 2 15 | head | \%. ${ }_{6}^{\text {m }}$ 51 |
|  | 2 Sat | Dake Wellingt'n b 1760. | 4517 | 73 | 1537 | 252 | head | 754 |
|  | ${ }^{1}$ | 3rd Sunday af. Easter. | 450 | 74 | 1555 | 326 | neck | 852 |
|  | 4 Mo |  | 4487 |  | 1612 |  | neck | 944 |
|  | ${ }_{5} \mathrm{Ta}$ |  | 4477 | 77 | 1629 | 432 | arms | 1032 |
|  | 6 W |  | 446 | 78 | 1646 | rises | arm | 11.37 |
|  | 7 Th |  | 444.7 |  | 172 | 8.0 | breast | 1157 |
|  | 8 Fri |  | 4437 | 710 | 1718 | 859 | breast | ev. 40 |
|  | 9 9at |  | 4427 |  | 1734 | 954 | at | 124 |
| 10 | 0 | 4th Sunday aft. Easter. | 4407 | 712 | 17.50 | 1044 | heart | 27 |
| 11 | $1 . \mathrm{Mo}$ |  | 4387 | 714 | 185 | 1128 | heart | 251 |
|  | 2 Tu | 8t. Johh Circuit. | 4377 |  | 1820 | morn | belly | 337 |
| 18 | 3 W |  | 4367 |  | 1835 | 09 | belly | 426 |
|  | 4 TH |  | 4354 | 717 | 1850 | 044 |  | 516 |
|  |  |  | 434.7 |  | 193 | 116 | zeins | 6.10 |
|  |  |  | 4337 |  | 19. 17 | 147 | gecrus |  |
| 17 | 7 | 5th Sunday aft. Easter. | 4327 | 720 | 19.31 | 216 |  | 756 |
| 18 |  | Fhanding of loyalibes 1 \%83 | $4{ }^{31}$ |  | 19.44 | 2146 |  | 848 |
| $10$ | 9 ${ }^{\text {a }}$ |  | 4.34V |  | 19156 | 347 |  | 387 |
|  |  |  | $430 y$ | 723 |  | 352 |  | 1026 |
| 21 | $1 \mathrm{Th}^{\text {b }}$ | Asienglon. | 4292 |  | 12021 | 4. 29 | knes | If 13 |
| 22 | $2{ }^{2} \mathrm{Fi}$ |  | 428 |  | $20^{23}$ | sets | ${ }^{2}$ | 1158 |
| 23 | 3 Sat |  | 427 | . | 30.44 | 8.50 | triees | yoma |
| 24 |  | Sunday after Ascension. | 4.87 | W:2\% | 2055 | 950 |  | 0 |
|  |  | Quean Vigtoria jopri 24th |  | ${ }^{2} 28$ | 21.6 | 10.45 |  | 129 |
| 26 | 0 (Ty | 1819 | 4257 | 729 | 216 | 1133 | ee | 2.33 |
| 27 | 7 |  | 424 | 730 | (2) 26 | momi | foet | 3 \% 7 |
|  | 87 TL |  | 423 | 131 | 24.36 | $0 \cdot 17$ | , | 420 |
| 29 | 9 Fri |  | 423 \% | 7232 | 2145 | $0 \cdot 3$ | bead | 6\%2 |
|  |  |  | 4228 |  | 321.54 | 130 |  | 628 |
| g | 1 D | Whit Sunday. | 421 |  | 122 |  | nece | Y's0 |

signtifed the patre, of evverning body of the city of Romuluy; and the third
from Maia The Roman month was under the proteotion of Apollo.
Our' Sixtir anoestors after the Romana, oalled fit Maite-monath; and in
their native language, Tri-milchi, three-milk month, when cows were milked
gelend er. the third in that of Romulus, and tit offth in the oal endar of Numa
Pompiliass In tha Alban galondar it iongisted of twentr-two days: of thirtse
one in the whenidar of Romulies: and of thithy in that of Numat Jullas
Owher coetored to tht the odd das of mhioh Numa had deprived it, and of
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## 6th Month.

 makey : June assert that the name was oxpressily given in honor of herself. Those who derive the hame from Juning Brutae who began his consulship in this month, forget that according to triation it mad repefved the atpelation long before:- In the old Latio or Alban cal endar, Jono was the fourti month and oonsisted of twenty siz days Romalus if taid to flaye assigned fo it a complemiont of chiry days, N Nama, who named it the aixth month, deprived
 remained nadistarbe
 (theear-monath dry month 5 mideumer-monath. midisummor month; and ara-Witha-monath, the earilier mild month, in contradistinetion to Julye.




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#### Abstract

PUBLIC SPEAKRRS AND SINGERS will find this Syrup of inestimable value, as it speed ily and effectually allays all initation and huskiness in the fauces and bronchix, and gives power to the yocal cords, rendering the volceelear and sonarans. A dose to be taken before speaking or singing.


Aphonia, or the Loss of Voice, is usually cured by a few doses, no matter whether arising from severe cold, hysteria, or other neryous, derangement. We have known cases cured where only asingle dose had been administered. It is, however, "advisable to take the remedy for some time as this disease indicates either severe cold or nervous derangement.

Thatan Mufinns. On quart irfleasee Chickens-1 Ta of Indian meal, one quart of wheat two large young chickens, cutin mall flour, eight eggs, two gills of yeast, a pieces, put in cold water forone hour little salt, as much warm milk as win make the whole into a thick batter, mix the Indian and wheat flour toge. ther stir in the milk, then the yeast, and lastly the egge; after they have Abeen well beaten, whon the batteris light, grease the griddle and mufh ringe, place the ringe on the griddle, pont in the batter, bake them brown on both sides and cerve hot; if for brealfast, set it to rise the night previous ; if for tee, about one o clock. Theb Cream. - Tike one quart pure erean, theee quarters of a pound fine gugar, and four eggef put them all op the fire and seep stirring filf it grows thick; put a sposir in it, lifit up, and if it drops from the spoon itis cabled, but you must not let it boil. Put it into \& freezer and fovor with the essence of vanilla, or if it is convenient puta venilla bear split in the milk or cream and let it boit, then you can freeze it with fee and coarse salt.

Th Montin.
Jutz noy ther"eventh, wis priginally the ffth month of the year, and
Was oalled bythe ilomang, in regard to ite numerioal station. Outiditio:-
Mank Antony altered the name to Julius, the gentile name of Caius Ceesar
tie pictertor ho was born in it -In the eld Latin calendar, Quintilis had a
oomplomept of thirty-gix days. Romulus reduoed them to thirty-one: Numa
to hinty, but rullu cresger restored the day of which Numa had deprived it,
Which it has ever since rétained.-Our Anglo-Saxon ancestors called July
Mced-monath, mead-month, from the meads being trien in their bloom; and
cefterg-ctha-mongith, the latter mild month in contradistinotion to fune,
Which they coneidered and named as the "former mild month."
On the Srd of this month the Dog-days are supposed to begin.
Full.Moons 4th day, 3 hours, 55 minutes, P. M.
Third Quarter, 12th " 7 " 56 " " "
Now Moony 19th © © 12 \% us al

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For Female Irregularities Leveotreha，Hemale Weah－ ss and Debility，Too long continued Periods，Prolapsus tieri，Chlorosis，and Anemic，Fellows Compoundsyrup． the best remedy known．

## CEFECTS OF FELEOW＇COMPOUND，SYRUP．

In chronic diseases－the result of a radically bad habit of body－the system cannot be made healithy in a day．The removal of the evil will often be gradual as its growth．

As we before stated，the action is first exerted upon the digestive and alimentary organs，and by tonie action the Liver，Lungs and Heart are enabled to perfomp their respective functions．The Blood becomes pure， the Muscles and Nerve日 are strengthened，and gradually the whole body becomes rejuvenated．

[^1]The month of Avguse was originally called Sextilis, being the sixt $\overline{\text { m }}$ month in tho Albary or Latin calendar; and this name, as is stated, it retaineed tin the ealendars of Romulus, Numa 'Pompilias, and Julius Cosar. Since Numà's reform, however, it has held only the 8th place in the series of months. In the Alban ealendar Soxtilis consisted of only 28 days; in that of Romulus, of 30; Nume reduced the number to 29 ? Julius Cwsar restored it to 30 ; and Augustus Cosar from whom it derived its new name of August, extended the number of days to 31, which has continued ever since.
Our Saxon ancestors named Ausust the "wredmonth," as abounding in noxions and useless herbs. - Lammas day, the first of the month, is also called the Gule of Ausust, probably from the Gothic Aiol or Iul, 'a wheel indicating thaf royolution of season which brought the return of harvest.

|  | Full Moon, 3rd d <br> Third Quarter, 11 th <br> Neem Moons, 18 th <br> First Quarter, 24th | $\begin{aligned} & \text { day, } 71 \\ & \text { " } 7 \\ & " 0 \\ & \text { " } 8 \end{aligned}$ | $\begin{gathered} \text { hours } \\ \text { "" } \\ " \\ \hline \end{gathered}$ | $\begin{gathered} \mathrm{rs}, 8 \mathrm{mir} \\ 44 \\ 27 \\ 3 \end{gathered}$ | $\begin{gathered} \text { inutes, } \\ " \\ " \\ " \\ \hline \end{gathered}$ | $\begin{array}{ll} \text { A. M. } \\ \text { ". ". } \\ " . \\ \text { p. M. } \end{array}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| M. | D. | ${ }_{\text {S }}^{\text {Sun }}$ | ${ }_{\text {Sun }}^{\text {Sun }}$ | ${ }^{\text {80, }}$ | ${ }_{\text {R M oon }}$ |  |  |
|  |  |  |  |  |  |  |  |
|  | Sat | ${ }_{4}^{4} 51{ }^{\text {a }}$ | 72 | 1760 |  |  | ${ }_{10}{ }_{10}{ }^{\text {m }}$ B |
|  | 2 ID 8th Sưday after Trinity. | 4521 | 721 | 17.35 | risés | belly | 10.52 |
|  | 3 Mo | 4537 |  | 1719 | 720 | belly | 11.30 |
|  | 4 Tu Charlote Circuit. | 4547 | 718 | 178 | 754 | reins | ev. 10 |
|  | 5 W | 4557 | 716 | 1647 | 823 | reins | 0 , 47 |
|  | ${ }^{6}$ Th | 4.567 | 715 | 1630 | 8.53 | 3 secrits | 1.25 |
|  | 7 Fr | 4587 | 713 | 1613 | 921 | Becr'ts |  |
|  | 8 Sat | ${ }_{5}^{5} 077$ | 711 | 1556 | 9,50 | secr | 241 |
|  | 91. 9th Sunday after Trinity. | 5. 17 | 710 | 1539 | 1019 | thig's | 322 |
|  | $\mathrm{Mo}^{\text {c }}$ | $5 \quad 27$ |  | 1521 | 10.54 | thig's. | 46 |
|  | 1 Ta/stJohn Gitruit. | ${ }_{5}^{5} 3.37$ | 77 | 15.3 | 11.30 | knees | 459 |
|  | 2 W | $5 \cdot 47$ |  | 1445 | morn | knees | 559 |
|  | $3{ }^{\text {Gh }}$ | 5. 57 |  | 14.27 | 014 | knees | 75 |
|  | Pr | $5 \quad 77$ | $7 \cdot 3$ | 14.8 | 1.5 | legs | 8.14 |
|  | Napoleon born 17 | 5. 87 | 7 | 13,49 | 2.4 | 4 legs | 919 |
| 16 | 6 D 10th Sunday aft. Trinity: | 5. 106 | 6.59 | 1330 | 4310 | feet | 1021 |
| 17 | ${ }^{1}$ Mo Great fire in St.John 1839 | ${ }_{5}^{5} 1116$ | 657 | 13.11 | sets | fee) | 11.18 |
|  | T | 5-13 6 | 655 | 12.52 | 722 | head | - |
|  | New Branjlc entablighed | ${ }^{5} 14.6$ | 653 | 1232 |  | 0 head |  |
|  | Th Win Province /6ihy, 7884. | 5:15 6 | 652 | 12.12 |  |  |  |
| 21 | (\%avt | ${ }^{516} 6$ | 650 | 11.52 |  | neck |  |
| $\|22\|$ |  | 547 | 6-49 | 1132 |  | neck | 227 |
| $28$ | Ithestumay aft. Trimity | 5,18 | 6.47 | 11.12 | 10.21 | 1 arme | 314 |
| $24$ | attolomews mix | 519.6 | 6.46 | 10.51 | $1{ }^{1} 0$ | amms |  |
|  | Restigouche Circui | 521 | 644 | 10.30 | 11. | breast |  |
| 26 |  | 532 | 6.42 | 10.9 | morn | breast | 56 |
|  | Th Alus twow | $5 \cdots 23$ | 640 | 9.48 | 0.25 | 6 heart |  |
|  |  | 5.216 | 638 | 987 | 1313 |  |  |
| 29 | Sat , प边 | 55,25 6 | 636 |  |  | belly | 8:49 |
| 30 | 0 D 12th Sunday aft. Trinity. | 526 | 634 | 844 | 258 | 3 belly | 938 |
|  | $1{ }^{\text {Mo }}$ | $15 \quad 27 / 6$ |  | 822 |  | 4 reins | 1023 |



| 9th Month. | strperanzers | 30 Days. |
| :--- | :--- | :--- |

Septemaer, the ninth month, as the year is now divided by European nations. It consists of thirty days. Eitymplogically, the name is improper, being a Latin term formed of septem, Beven, and the termination ber and the same impropricty belongs to Octeber, November and December. The Roman year originally commenced in March. The legal year in England was not made to. commence on the 1 st of January till the alteration of the style in 1752. The Saxons colled it Gerste-monath, or barley-month, gerote being the original Saxon name for barley which was the chief grain cultivated by the Saxons, and commonly harvested in this month. Gerde is still the German name for barley, which name seemed to be a corruption of beer-leagh, a term which the Saxons applied to the grain from its use in malking beer.

Full Moon, 1st day, 11 hours, 13 minutes, P. M.
Third Quarter, 9th " 5 " 20 " " "
New Moón, 16 th s 8 s 35 u A.M.
First Quaxter, 23rd " 10 " 38 " " "

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10th Month. Ocyorytar 31 Days

Oofober, in the year of Romulus, was strictly what its name implies the eighth month. With us it is the tenth. Domitian, who was born in this month, gave it his own name; but it lasited during his life only.Antonius Rius, in honor of his wife Faustini, called it Faustinus; and the flatterers of Commodus assigned to it one of their patron's epithêts, "Invietus."
Our Anglo-Saxpn ancestors called it se teotha monath, the tenth month: they also gave it the name of Winter-fyllith, winter-beginning.


| M. | w. | Memoranda. | $\left\lvert\, \begin{gathered} \text { Sun } \\ \text { Risea } \end{gathered}\right.$ | $\left\lvert\, \begin{aligned} & \text { Sun } \\ & \text { Sets } \end{aligned}\right.$ | $\begin{aligned} & \text { Bun's } \\ & \text { Dee. } \end{aligned}$ | $\begin{aligned} & \text { Moon } \\ & \text { R. \& S. } \end{aligned}$ | $\left\lvert\, \begin{gathered} \text { Moon's } \\ \text { Plqee.. } \end{gathered}\right.$ | $\underset{\text { Water }}{\text { High }}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | H. |  |  |  |  | H. m. |
| 1 | Th |  | 64 | 534 | 330 | risee | seer'ts | 11:11 |
| 2 | Fri |  |  | 533 | 353 | 625 | thig's | 1148 |
| 3 | Sat |  |  | 531 | 416 | 657 | thig's | ev. 24 |
| 4 | I | 17th Sunday af. Trinity. |  | 529 | 440 | 730 | thig's | 15 |
| 6 | Mo |  |  | 527 | 5. 3 | 8.9 | kpees | 147 |
| 6 | Tu |  | 610 | 525 | 526 | 853 | knees | 232 |
| 7 | W |  | 611 | 523 | 549 | 9.44 | lege | 322 |
| 8 | Th |  | 613 | 521 | 612 | 10.41 | legs | 419 |
| 9 | Fri |  | 614 | 520 | 634 | 1148 | legs ${ }^{\text {a }}$ | 523 |
| 10 | Sat |  | 615 | 518 | 657 | move | feet | 6.30 |
| 11 | T | 18th Sunday aft. Trinity. | 616 | 516 | 720 | 050 | feet | 740 |
| 12 | Mo |  | 618 | 514 | 742 | 21 | head | 845 |
| 13 | Tu | Michaelmas Term. | 620 | 512 | 85 | 312 | head | 948 |
| 14 | W |  | 621 | 511 | 827 | 423 | neck | 1033 |
| 15 | Th. |  | 622 |  | 849 | fets. | neck | 11.22 |
| 46 | En |  | 6.23 | 5 | 91 | 610 | arms | morn |
| 17 | Sat |  | 6. 24 | 5 m 6 | 933 | 6.48 | arms |  |
| 18 | D | Leth Sundey off. Trinity. | 625 |  | 9.55 | 726 | arms | 088 |
| 19 | Mo | hord Palmerston d 1865. | 627 |  | 1017 | 8.10 | breast |  |
| 80 | Tw | St. John Oincuit. | 6.28 |  | 10.38 | 857 | breast |  |
| 21 | W |  | 630 | 4.59 | $11^{\circ} 0$ | ${ }^{2} 48$ | heart |  |
| 22 | Th |  | 6.32 | 4,57 | 1121 | 1041 | Trear | 56 |
| 23 |  | Nocmen | 683 |  | 1142 | 11.36 | belly. |  |
| 2 | Sat |  | 6.35 |  | 12.3 | morn | belly | 5 |
|  |  | 20rh Etanday af. Trini | 636 |  | 1223 | 029 | reins | 640 |
|  |  |  | 6. 37 | 4.31 | 1244 | 3 | rems | , |
|  | Ta |  | 638 | 4.49 |  | 227 |  | 25 |
|  |  | SuBimon and St. Jud | 640 | 448 | 1324 | 325 | seerts | 911 |
|  | Wh | -50.ay .as | 6.41 | 4.46 | 134 | 4.5 |  | 956 |
|  | Tir | m . . 4 | 6.43 |  | 14.4 | rises | thiges | 10.39 |
| 31 | Ba | Hallow Eve. Res $^{\text {a }}$ |  |  | 148 | 3 | thig |  |

EXBRCI
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geimbn and Diet.-I propose briefly to notice the loyment of Food therapeutically : as in Exevcise, it
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Tas assigned the yen $t$ another Were con another were con
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[^2]
## 12th Month. <br> 31 Days.

Dsogybre.-This month still retains the original name assigned to it in the Alban, and first Roman calendar adopted, according to tradition, by Romulus, in both of which it was the tenth as the name signifies, or last of the year. Our Saxon ancestors called it mid-winter month and yule-month, from 'a wheel,' emblematical of the sun's revolution or return in his annual course.
December was anciently consecrated to Saturn. In the Albian calendar this month consisted of thirty-five days. Romulus reduced it to thirty; and Numb to twenty-nine days. Julius Cesar restored the day of which Noma had deprived it; and Augustus added another day, which it still retains.

Third Quarter, 6 th day, 4 hours, 50 minutes, p. m.
New Moon, 13th " 8 " 49 " ""
First Quarter, 21st " 11 " 44 " " "
Full Moon, 29th " 9 " 3 " ""

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by cathie in this while $t$ to stree
lgth of oysters the water them, the one at a 1 les of as strain the in s -stew. three blat real pepper When th add one 1 a paste them boil and serve
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## it to thir calendar

 $\checkmark$ of thioh $i$ and still retains.
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| :---: |

rs. In looking over the daily bills of fare at home e find tea, coffee, milk, bread, beef, mutton, veal, butr, potatoes, tumips, carrots, \&c. \&c. These are all ell, and it is not the writer's province to find fault vith any when in their places ; but as our bread is preared from bolted wheat, the beef and mutton discarded xcept at the mid-day meal, pure milk scanty, tea and coffee in excess, potatoes, salt and butter plenty, we know there are grievous wrongs requiring correction.
First, then, make use of unbolted flour. The process of bolting, although it obtains very nice looking flour, deprives it of the nitrogenized substances which produce blood and the living organism, and leaves behind the starch and gluten which are comparatively useless vitalizing agents. Again: the coverings of wheat contain the phosphates which go to constitute bone and muscle, while they materially assist digestion by cansing the rapid decomposition of the food. "It is in this way the phosphates in the Compound Syrup act, while the tonics it contains tend to give riew power and to strengthen the organs of digestion.

[^3]An Address was recently delivered at a meeting of Health Officers in London, by Erasmus Wilson, F.R and as it embodies much useful advice, the inventor be pardoned for making a few extracts :-"Proper fo properly used, produces a sound set of organs, wl improper food produces an unsound and a weak org and one prone to fall into a state of disease. Now, chief organs of the body are the brain, the lungs, heart; therefote, our proposition may be varied thu While proper food produces a sound brain, sound lung and a sound heart, improper food produces an unsou brain, unsound langs, and unsound heart ; or-to su stitute function for organ-improper food produces i sanity, imbecility, consumption, and in the case of th heart, sudden death. of impressing on my hearers my firm conviction tha food is, in civilized life, a threefold necessity, and tha

[^4]meal \&l t of the equal am rishment ther, fros forms to n three ows: a , with tea ea, vegets ucation b 2n. Born to a vegel s diet is 1 al,-the e

## split pea

 ice of beef, si harts of watel is, one dozen nes, handral 1 ow fire ; let hen strain all nd vegetabler ounds of ppli on a slow fip ften, so all Jake one poun fried to al crumbs; put fine herbs, an find it a fine White Bet same way.
## Ginger

 two ounces $g$ one gill of $w$ an ounce salGefive Etareh to on The-stapeh in the remainder viling; having ldsthe dissolv. mil three min. callow it to hly raix with a, with three flawor to your thoun One Pused.
be phe and hatf pound istix, ounces half ounce alee in small at cold over ; i cold oven.
at of the day, and be so apportioned as to represent equal amount of variety and an equal amount of rishment. . . . . . A careful, well-meaning ther, from purest ignorance, will tell you that she forms to the law of nature in providing for her chiln three meals a day, breakfast, dinner, and tea, as lows: a vegetable breakfast, namely, bread and but, with tea; a dinner, half animal, half vegetable; and ea, vegetable, like the breakfast. Here then we find ucation bringing about a total change in the diet of an. Born an animal feeder, he is quickly transformed to a vegetable feeder ; that is, more than two-thirds of s diet is vegetable, and only the remaining third ani-al,-the exact opposite of that which I consider should Split Pea soup.-Take a good dough, and cut them out something ice of beef, say fen pounds; putten larger than marbles. Bake in a moharts of water, one dozen large car- derate oven.
is, one dozen tarnips, six large onpns, handful of salt; put it on a good

Omelette, with Bam.low fire ; let it boil for six hours; Take one dozen eggs, two gills cream, hen strain all the broth from meat three tablespoonfulm of, grated gam ; nd vegetables; and then add three beat the egge very thick; add graduounds of split peas to the broth; setlally the cream and ham; pepper and B on a slow fire for two hours, stirring|salt to your taste; have ready a pan ften, so all the peas will dissolve; of butter boiling hot, pour the omelTake one pound of fresh sausage meat ette into it and fry a light brown; the fried to a crisp, and fried bread moment it is done it should be sent to crumbs; put all togethers add a few the table. Farnish with curled parfine herbs, and serve hot. You will sley. find it a fine soup.

White Bean Soup is made in the same way.

Ainger Nnapg.-Take seven pounds flour, one quart molasses, one pound brown sugar, one pound butter,

Succotanh.-Take one dozen cars of corn, cut the grains from the cob, add one quart of Lime beans, and mix with the corn; put it on to two ounces ground ginger; then take and salt to taste. When the water one gill of water and three-fourths of has boiled away to half the original an ounce saleratus ; mix them all into quantity, serve in a tureen as soup. with animal food in some shape ; a substantial dinn of meat, vegetables and cereal pudding; and a substa tial supper, also consisting in part of animal food. would call this the diet of health,-a diet capable making a strong body and also a strong mind, and diet capable of preventing disease."
"Assuming that the amount and richness of the suppl of food should be determined by the offices which it ha to perform, there is no period of life when morefood required thau in childhood and youth. The hard work ing labourar in a long summer's day scarcely exhaust a greater quantity of nutritious matter than a growing boy of ten or twelve years of age. In the labourer, the consumption is waste; in the growing boy, it is bestow. ed in the construction of the body, in developing and

[^5]Fellor
lding ap ng to fine body hax gan of the it, and th e origin o The inve hiit his di
ery rare et rvation th alcoholic edicine: he decoms uantities, ment to $d$ action on during its flammatio the injury

## Coftage

bowl flout;
half tea cup 1 dissolved in crcam tartâr 20 minutes '

## Creanl

cream, two
braten eggs
solved in wi
half an egg
pound cuke
inste; wine

## flame

fl. ur, half 1 three eggs, to taste.

Olle-third $v$ The a tial breakf antial dinn nd a substa mal food. st capable mind, and
of the suppl which it ha noreafood i hard work ly exhausto a growing boarer, the is bestow. oping and e four pounds 1, cut in small onions; ten ed and sliced; ler, with fine suit; a little tion; half n pound good 1 together: and have it.

EN. - Tahe
warm, half
a thin bat
they will is of a teasved in a as quich

Iding up the future man. And it is no uncommon ng to find that although the general censtruction of body has been fairly performed, there is some oдe gan of the economy that has fared less well than the st, and that part not uncommouly the skin ; hence e origin of acne, of the ringworms, et hoc yenus omne." The inventor would be derelict in his duty were be to mit his disaproval of alcoholic stimulants, except in ery rare cases. From actual knowledge, based ou obrvation through life, he has found those who indulged alcoholic stimulants to be the principal consumers of hedicine; and from the fact that alcohol will prevent he decomposition of food, even if taken in very small uantities, it cannot be otherwise than a serious impedment to digestion ; and although it may, by its direct action on the lungs, cause the blood to be oxydized luring its presence there, the succeeding effects are inflammation and indigestion, sô that even In Phthisis the injury far outweighs its good effects.


#### Abstract

Cotiage Pudiling.-One pint A Plaltadelinila Sponge bowl flow, one tea cup milk, one egg, Dalkes-Take ten egge, one pound half tea cúp sugar, orte tea spoon soda sugar, half pound, flour, and Jemon dissolved in the riflk, two tea spoons juice or extract to flavor. Beat the cream tartîr rubbed in the flour. Bake whites to a stiff froth, warm and sift 20 minutes or half an hour. Sauce: the flour ; stir the yolks and sugar together, till light; and add the whites Creann Cake.-()ne tea cup and flour, half at a time, alternately. cream, two tea cups stigat, three well Stir the whole genty, till bubbles rise braten eggs, teaspoon saleratus, dis- to the surface. Bake in a moderate solved in wineglass of milk, butter size oven.


 half an egg, flour thrmake an thick as pound crke; add raisins and epice to taste; wine and brandy if you take.
## Fannien Cotre, Halfpound

 of buttor, thyge-quarcers of a pound df augar, one pound of flour, fotir egige,Gingerlbread. - One pound one cup of milk, one teaspion sodia. flur, half a pound sugar, the yolks of Cloves, cimpamon, mace to triste, fo ith three eggs, half pound butter; ginger or without fruit, es you choose. Bake to taste.

In all affections of the Respiratory organs too much attention cannot be bestowed on the selection of Climate. On account of the irritating influences of the air-passages of the lungs by Ozone, which is a constituent in the South wind from the ocean, it is desirable to reside at least fifty to one hundred miles from the Atlantic seaboard, and in a temperate climate. Extreme cold is not objectionable, but sudden changes and a damp atmosphere are always injurious. Hence we consider in our own country, the climate of Victoria County, or the interior of New Brunswick, offering inducements for the residence of persons suffering from pulmonary diseases; particularly during the spring, fall, and winter months. The cool, bracing air of the North coast of New Brunswick will be found highly beneficial in summer. Th such difeases also, proper

[^6]
## OLOTHING

is very important. Woolen garments should alway's be worn next the body, winter and summer, subject to immediate change in case of dampness from perspiration or otherwise.

## FINALLY.

All excesses should be avoided, especially frequent sexual intercourse, overtakking the mind either by study, grief or anxiety. In fact, the prolific causes of Consumption are such as induce weakyem. of the tital functions ampng, which are mental activity, anxiety, grief, excessive vepery, ingufoient nowighment, rapid growth childobearing residence in filthy localities, \&c.


# Fellows' Compound Syrup. IN HMa. IMPORTANT. 

Should the Invilid liave diny difficulty in procuring of the Compound Symup in his vicinity, let him not be put of withany other remedys because this article has not it iteiequal in the diseases for which it is recommended.

The genaine Fellows' Compound Syrup of Hypophosphites is put up in pint battles, with our name blown of them.

## ande 104 <br> PRICES.

## Followe Compound Syrap, $\$ 150$ per botte; six bottles for $7{ }^{2} 50$.

Followe Compound Syrup with Cod Liver Oil, 125 int per botte, Biz bottle for \$6 25.
2, mpeon the receipt of the price of 6 .botiles, Fellows Cow will forward the Remedy, free of charge, to any





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## 3. पबमहETIE ATRE

## Scale of Doses of 'Tollows' Compound Syxup.

For an addlt, Spamende with ont te wromfts and increase, in a month, to a tablespoonful.
For apergn figm pito 12 , qeommence onith half in tod spoonfuls.
 drops, and increase to a teaspoonful.
Fellows' Compound Syrap ind Ood Liver Oil will be double the abave xoses. Intermediate ages must be regulated proportionately.
 dy is adapted, and should be preceded by a dose of
 diate good result from the Syrup

All Alcoholic Stimulants must be avoided; also the
 minigtration of the medicines, bitser bu Ne wirxow As there are always persons to be found disposed to substitute sspurious imitations, or artioles "bearing a name closely resembling the preparation asked for, in order to obtain a trifle more profit, the hate been obliged to change the "origimal nismed of theise Peeparations, viz. :-The name of Fellows: Campeynd Sysun of $\Pi$ ypophosphites has been changed to "Fellows' Compound Syrup." The name of Fellows Hypophosphites and
 pound Syrup and Cod Liver Oil"

As these Preparations are enfirely drfferent, both in their effectackidd composition, to all other cbinbiriations of Hycrphosphites, Physiciana will please he careful in orderits to specify the'article thust mol we wina the Hamor

Syr: Hypes Co e Jellowerece
Syr: Hypo: O Ol: Morrhua. Fellows.

## ESTADTISHED 1848.

## FHTMTMTS \＆CO．

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FOSTER＇S CORNER，ST．JOHN，N．B．

DIATEREIN ENGLISH，PRENEH，AND AMERIEAN

## DRUGG and ©GMMTCAIS， ENGLISH AND FRENCH PERFUMES，

Soaps in great variety，
OLLS AND OTHER PREPARATIONS FOR THE HAIR，


Patent and Proprietary Medicines，Highly Arated Soda Water，Ioed ；Modicuted Lozenges，Walking Canem（and Riding Whips，Artists＇Paints，Brushes， and other Requisites． BEST HAMBRO LEEOHES，
IPUTRIE NIEWIIOUNDILANID COID ILIVIEIR OIH， Mredicine Chests，Dyes and Dye Stuffs， superlative black lead，
cilledical aud 马urgical gppliauces aud dustruments，
 AGRICULTURAL AND VETERINARY MEDICINES， and a general assortment of proparations in the Apotheoary line．Wholesale and

Retail，at prices as low as is consistent with the quality of the Goods．


[^0]:    Caitrs Hiend Soup,-Take tilame Mange may po miodo four good calves' heads and feet well by using at lenst one pound of irithcleaned, put in saucepin viik cold glans for two quante of milk or eream, woter, put it on the fire to boil, with the peel of two lemone, augire and pepper, salt, fine herbs; Jot fit boilt till apice to suit the taste ; bring thit whole the meat come off the borien, put in to a boiling heat, atrsin it, and when chopping tray all meat, pick poine off nearly cool atir it well to mix thit lean part to moke balle of, the rest erean that will rise; while coeliides chop fine and then have the graxy pour it in moulde, and when perfectly well strained; put all together in a cold it many be tumed out and will saucepan and let it boil for a few min-then be ready for use. The moalde utes; male the lear ment into bellis, thould first be wel with coll water, and fry brown in a little good buttor, which will provent it from gticking and serve with mpup.

[^1]:    Mock Turtie Soup．－Toke Oyster Omelette．－Whink two fresh calf－heads，well cleaned，eut／six eggs to a thick froth，then udd by the meat from the bones，boil antil degreps a gill of cream，beat them wefl tender；let it get eold ；Eut it in smalif together，season the egge with pefper pieceis one－fourth of an inch square ；and salt to taste；have ready one dozel haver good stock made of a good shin en fine oysters，cut them in half，pouir of beef，and the stock the valfs－heads the eggs in a pan of hot butten enpel were boiled in ；add batt and bpice，a drop the oysters over it as equally pat little flour to thicken the atoek，one posible；fry it a light brownirapt quart of good sherry wine，one pint serve as an pppelette．Should netper
     int e aucespan tegether，find det it become ain cil．Serve in a tureph
     safuce－Take a good lobster of s lbeg heve it well cooked talle the meat from thg ehpll，pot it in io morthy and
    
     pound of good freih buttor，half poind ithg mirrora and windows，oge viter of dogur and one quart of good beef but no alcohol．For cleaning Elyme ted and put it on the fite to bollifor aid filverware，use spap with thtie minutes，werved hotite moltes â tai，and rinve with cold water． finh religh．himy a，of with chamois alin．
    

[^2]:    Stewed Chiclsen.--Take two Stewed Mushrooms.-Take pait of good, young, fat chickens; off the skins and ends of the stalks, have them well dresned; cut them in wash clean, put them in a pan with: pieges through each joint, as breaking out water except what adheres to of the bones spoilsthem; and leaves them; season with pepper and gatt; small pieces al the bone all chrough place them over the fire to cookslow then i put them; in cold swatern and $\bar{y}$, add butter, and aerve hot. wasb them well; then put them ina saucepan withas muchrwater as will, Whent Caken-Talke two
     to boil ; heve one pound of goed clepor ppoonful of gode haif pothat of chel salf pork cut instrips aboht equartet meal and wheat flour, to make appotis of inimeh squazed put allis the apme the eame as above.
    pah togethery and bgil till well domes ;
    hate gome foumand good fresh buftet ©rullorm. Thake four pound of wellurbped logether, putin saucepan wheast four, half poyhd butcer oup to boil for five minutes; seamon with
     ittp fimp, ent pinley if fou litep merve or natmeg, and one ounce cably ind hote with stewed orcobled potatoes, Fry them in lard.

[^3]:    Oyster Soup-To one quart Corm Starch.-Fancy PIES of oysters add one quart of water, pour mude fromi=Line a deep pplate with the water on the oysters and stir erust, and bake the erust in a qquick them, then with afork take them out ovens when donej; fill with the cusone at a time, so that no small parti- tard, strew the top with powdered sucles of shell miay adhere to them; gav, and set them again in the oven strain the liquar thipsiugh a sieve, put to balkp.
    in a stew-panover the fire, with two or
     red pelaper and saleto suityour taste. What When this boils put in yous oysters, of isinglass, and one pound sugar; add one teaspoon of flour, rubbed to add after it inctooly ene quat beaten a paite with one ouice of butter; let cream and flours shuit yous faste, and them boil again, add half pint cream; line out some mould withsporige calke, and servehot.

[^4]:     large cocoanut add the white of ifis blespoonsful of cort starch to on egge, half a pound eugins ofr bunces quapt of mille, dididelvethe-statch in butter, half a wineglass of rose-water, part of the milk, heat the remainder and falked in or out of paste.
     ed statch:t the mills, boil three min. gar the weight of fourteen egge, of outes, 略iving it briskly, allow it to flder the weight of six leggas beat the eool, and then thpronghly-mix with yellowa and whitell of twelve egga, it three eggeswell beaten, with three ecparate; grate int the rind of a lem- tablesposnfulapof sugary; flavor to your on; after being in the oven a feww taste, and holte it hatf an hours One minutes grate on some sugar. You of the best puddings.ever used. may-add perch-watery or demon-juices or any filivoring extrect.
    
    Splee snapa-Take one and - quaster pounde of flotur, hale pound
    
     inovie quirt of millt, apice to your taste, pieces about the rize of ar marble; bale it twenty minutes.
    grease the pans and bake in cold oven.

[^5]:    Whip Cream.- Flavor a pint Inigh Stew.-Take four pounds cream with lemon, and sugar to your good breast of fatmutton, cut in small taste; beat to a whisk togend fro; put pieces; two large white onions; ten this on a sieve; let it drain. Serve large potatoes, well peeled and sliced; cool.

    Stewerl heros, pepper and salt to suit; a little ewed Thomatoen. Scald salt pork is a good addition; half a the tomatoes with bot water, take off pound of flour, quarter pound good the skins, put them in an earthen ves- fresh butter, well rubbed together: sel. strain off the water and add but-let it boil for one hour, and have it ter, salt and pepper, to taste. well cooked.
     Take four ounces of almonds, six swo quarts of water, blood warm, half ounces sugar, boil together with a piut brewer's yraat, make a thin batquart of water, melt in thistwo ounces ter, let them rise as far as they will of pure isiaglass, strain iu a small tin come, then add three-fourths of a teamould to stiffen it. When wanted, spoonful of carb. soda dissolved in a dip the mould in tsot water and turn litte water, then fry them as quick it out.

    > as y ou like.

[^6]:    Grepp Corm Pudding.- Mince Plem.-Meat finely chopTake half a dozen ears of green sweet ped, five pounds, good apples seven corn, (good size,) and with a sharp- pounds, sugar three pounds, raisins pointed knife split each row of ker- three pounds, currant jelly one pound, nels, and scrape from the ear. Mix butter four oundés, mece or cinnamon with thils pulpy two egger well beaten, one ounce. Whenghis is prepared, two tableispoons sugar, one of butter, make a crust of two-thirds the usual one salt-spoof' of esti, half pint sweet quantity of lard, and one-third of fat cream, (milk may be iubstituted, with salt pork very finely chopped; all of an extra spoonful of butter, and one which should be rubbed in the flour dozen crackers, grated or pounded and wet with cold water. Bake in a very fine. Mix well together, and slow oven one hour. balie three hours, if in a pudding dish, -or two in custard cups. Use the

    Prench Rells.-Mrs Barnes'. oorn raw.

    Poor Man's Pudilngs. - in the dist, that is, after it rises once, Two quarts milk, ore cup treooked take it out, knead it over and let it rice, half cup sugar, piece butter size rise again; after this roll it out, cut of a walnut, two teaspoons salt; apice it out with a tumbler, double together, to taste. Bake three hours, and stir roll, fashion, and let it rise in the pans several times during the first hour. half an hour before baking.

