

The Messenger Almanac.

SEPTEMBER. New Moon, Sept. 4th, 0h. 38m. A. First Quarter, " 11th, 2h. 10m. A. Full Moon, " 18th, 11h. 15m. M. Last Quarter, " 26th, 6h. 54m. M.

Table with columns: Day, SUN. Rise, Sets, MOON. Rise, Sets, High Tide at Halifax. Rows for days 1 through 30.

THE TIDES.—The column of the Moon's Southing gives the time of high water at Parrsboro, Cornwallis, Horton, Hantsport, Windsor, Newport, and Truro.

High water at Pictou and Cape Tormentine, 2 hours and 11 minutes LATER than at Halifax. At Annapolis, St. John, N.B., and Portland Maine, 3 hours and 25 minutes LATER, and at St. John's, Newfoundland, 20 minutes EARLIER, than at Halifax.

FOR THE LENGTH OF THE DAY.—Add 12 hours to the time of the sun's setting, and from the sum subtract the time of rising.

FOR THE LENGTH OF THE NIGHT.—Subtract the time of the sun's setting, from 12 hours and to the remainder add the time of rising next morning.

WHOLESALE. SMITH BROS. JUST OPENED. 60 Cases LADIES' AMERICAN HATS.

Straw, Leghorn & Tuscan. A CHOICE ASSORTMENT OF STYLES TO ARRIVE By next Steamer from England, A Lot of Goods!

80 ORDERED TO ASSORT STOCK. May 12. Ayer's Cathartic Pills, For all the purposes of a Family Physic, and for curing Costiveness, Jaundice, Indigestion, Foul Stomach, Breath, Headache, Erysipelas, Rheumatism, Eruptions and Skin Diseases, Biliousness, Dropsy, Tumors, Worms, Neuralgia, as a Dinner Pill, for Purifying the Blood.

Are the most effective and congenial purgative ever discovered. They are mild, but effectual in their operation, moving the bowels surely and without pain. Although gentle in their operation, they are still the most thorough and searching cathartic medicine that can be employed: cleansing the stomach and bowels, and even the blood. In small doses of one pill a day, they stimulate the digestive organs and promote vigorous health.

AYER'S PILLS have been known for more than a quarter of a century, and have obtained a world-wide reputation for their virtues. They correct diseased action in the several assimilative organs of the body, and are so composed that obstructions within their range can rarely withstand or evade them. Not only do they cure the every-day complaints of everybody, but also formidable and dangerous diseases that have baffled the best of human skill. While they produce powerful effects, they are, at the same time, the safest and best physic for children. By their aperient action they gripe much less than the common purgatives, and never give pain when the bowels are not inflamed. They reach the vital fountains of the blood, and strengthen the system by freeing it from the elements of weakness.

Adapted to all ages and conditions in all climates, containing neither calomel nor any deleterious drug, these PILLS may be taken with safety by anybody. Their sugar-coating preserves them ever fresh, and makes them pleasant to take; while being purely vegetable, no harm can arise from their use in any quantity.

PREPARED BY Dr. J. C. AYER & CO., Lowell, Mass., Practical and Analytical Chemists. SOLD BY ALL DRUGGISTS EVERYWHERE. BROWN & WEBB, Halifax, Dec. 11. 17. Wholesale Agents,

THE HOUSE.

A NICE CREAM PIE, to be eaten warm or cold. One pint of cream, three eggs beaten separately, sugar to taste, pinch of salt, flavor as you like. Butter a deep pie-dish, or mountain cake tin, sprinkle with bread crumbs that have been sifted, about as thick as pie paste, pour in the custard, and sprinkle over it some bread crumbs, and cocoanut mixed.

BAKED TOMATOES.—Scald, peel, and slice them. Take out the seeds, then put them into a deep dish, in alternate layers of bread-crumbs, nearly as much crumbs as tomatoes, and some butter. Season with pepper and salt. Serve hot.

DRIED MUSHROOMS.—Nothing is more agreeable in dishes than a dried mushroom. I make mine this way. Nothing so easy. I pull out the stalk and lay the umbrella part down in a pan, which I put in a not too hot oven. It stays there a quarter hour; you cannot do it at once. Next day put mushroom back, and so on little by little till dry. Must be like leather when done. Soak in water when you use dried mushroom.

GREEN CORN SOUP.—Take twenty ears of sweet corn; cut the corn from the cobs and boil the cobs in three quarts of water to extract the sweetness; then take out the cobs and put in the corn, and let it boil three-fourths of an hour. Add a pint of cream or a quart of sweet milk, four or five rolled crackers, some butter, say about the size of a very large egg, pepper and salt to taste, and let come to a boil again, and it is ready to serve.

VEAL PIE.—Take a shoulder of veal cut it up and boil one hour, then add a quarter pound of butter, pepper, and salt; cover the meat with biscuit-dough. Then cover close and stew a half hour, or until the crust is cooked enough. Serve hot.

CHOCOLATE COOKIES.—Take the white of six eggs, half a pound of sugar half a pound of grated chocolate, five ounces of flour; first stir the whites of the eggs and the sugar together, then add the chocolate, and lastly the flour; drop by the spoonful on greased tins, and bake in a moderate oven.

CREAM CHEESE.—An English recipe for making it. "Let a tin or pan of milk stand thirty-six hours; take the cream off as thick as possible, and stir into it about a teaspoonful salt; have two saucers ready, with an old dinner napkin or linen cloth folded double over them; pour half the cream into each, and let them be twenty-four hours. By that time the water will have run away into the cloths, leaving the cream solid. If it is not quite firm, lay another linen cloth over them, and let them stand a few hours longer. Then take a saucer in each hand and put the two shapes of cream together; with the cloth mould the cheese into a round form, about an inch thick; wrap it up in a clean cloth, leave it for twenty-four hours, when, if the cloth is very damp, put a fresh one. In four or five days it is ready. If attended to daily, and the cloths changed occasionally, they will keep good a fortnight or more, putting a wet one when the cheese is getting too dry."

THE FARM.

FEED WHOLE CORN.—One fruitful source of colic in horses is cracked corn. If corn is to be fed, use whole corn; it is more likely to be perfectly masticated than cracked corn, and its imperfect mastication causes the colic. It is also unwise to feed grain to a hungry horse, for then a large proportion is very apt to be swallowed without being properly masticated. This can be seen in their voidings. Always let the edge of a horse's hunger be taken off with a feed of hay before feeding grain. Half an hour extra spent in feeding, when on the road, will bring you home half an hour earlier at night.—Kansas Farmer.

Roses, (writes Mr. R. J. Black) can be budded readily, but it is necessary to remove the thorns before budding. Several different varieties may be put on the same stick, if desired. As a matter of curiosity or taste this is interesting; but such plants are short-lived. They do better however, if not transplanted; and budding them oneself is altogether preferable to buying them and paying one or two dollars each for one, or at most two seasons' enjoyment.

SCIENCE.

THE LARGEST OF LAND ANIMALS.—In the American Journal of Science and Arts, Professor Marsh describes the largest land animal yet known to have existed on the globe. Its name is Atlantosaurus immanis. The thigh bone of this creature is over 8 feet long with a thickness at the larger end of 25 inches, though the bone has no true head. A comparison of this bone with the femur of a crocodile would indicate that the fossil saurian, if of similar proportions, had a total length of 115 feet. That the reptile was 100 feet long when alive is at least probable. The other bones of this animal that have been found are proportionately gigantic; caudal vertebra had a transverse diameter of more than 16 inches. All the bones of this reptile yet discovered are in the Yale College Museum. They are from the Upper Jurassic of Colorado.

WHY WE EAT OYSTERS RAW.—Dr. William Roberts, in his recent lectures on the digestive ferments, writes:—"Our practice in regard to the oyster is quite exceptional, and furnishes a striking example of the general correctness of the popular judgment on dietetic questions. The oyster is the only animal substance which we eat habitually and by preference, in the raw or uncooked state; and it is interesting to know that there is a sound physiological reason at the bottom of this preference. The fawn-coloured mass which constitutes the dainty of the oyster is its liver and this is little less than a heap of glycogen. Associated with the glycogen but withheld from actual contact with it during life, is its appropriate digestive ferment—the hepatic diastase. The mere crushing of the dainty between the teeth brings these two bodies together, and the glycogen is at once digested without other help by its own diastase. The oyster in the uncooked state, or merely warmed, is in fact, self-digestive. But the advantage of this provision is wholly lost by cooking; for the heat employed immediately destroys the associated ferment, and a cooked oyster has to be digested, like any other food, by the eater's own digestive powers."

GLASS MADE FROM BONES.—After extracting phosphorus from bones a glass is formed from the residue, which consists of lime and phosphoric acid; the ordinary kinds of glass being composed of sand and potash, soda, lime, and alumina. Bone glass, it is said can be worked as readily as any other glass. It has the valuable property of not being attacked by fluoric acid.

VARIETIES.

A little fellow asked his parents to take him to church. They said he must wait until he was older. "Well," was his shrewd response, "you'd better take me now, for when I get bigger I may not want to go."

"Shall I help you to alight?" said a young gentleman, addressing a bouncing country girl, who was preparing to jump from a carriage. "Thank you, sir," sweetly replied the girl; "but I don't smoke."

A traveller was badly hurt in a railroad accident—two ribs broken and other injuries. He went to the company to complain. "What?" cried the office clerk, "you want to make a row about so small a matter? Not a month ago twelve of our passengers were killed, and we didn't even hear a word of complaint from any of them!"

A quaint old preacher, when called upon to ask a blessing at a well-filled table, which was surrounded by a happy company, responded in this wise: "Whereas, some have appetite and no food, while others have food and no appetite, we thank thee, Lord, that we have both."

SERMON CONSTRUCTION.—An old coloured preacher when asked for "the plan on which he constructed his sermons," replied: "Firstly, I argue; secondly I expanderates; and thirdly, I puts on de'rousements."

The best case of absent-mindedness of which we have lately heard was that of a Heidelberg professor. While he was crossing a street a watering-cart let its flood loose upon him. The professor quietly raised his umbrella and walked along two streets before he discovered that the sun was shining brightly.

A philosopher, who went to a church where the people came in late, said it is "the fashion there for nobody to go till everybody got there."

To Architects, Builders and Others.

BROKESHIRE'S PATENT MINERAL FIRE-PROOF ROOFING -AND COMPOSITION FOR- Paths, Sidewalks and Cellar Floors!

PATENT MINERAL FIRE-PROOF ROOFING.

There is an old saying that "necessity is the mother of invention," and perhaps nothing is felt, as a want, by our Builders and Architects, more than a good Material to cover flat roofs, and one that dependence can be placed in. It must be one that will be proof against fire and water, and one that will neither crack nor blazing shingles, and quite impervious to winter frost or summer heat.

A material to meet these shortcomings has been invented and patented by Mr. JOHN BROKESHIRE, of Kingston, Ont., who has succeeded in introducing it extensively in that locality; and wherever it has been used it has given the greatest satisfaction.

This roofing is pronounced by competent judges to be "far superior to anything yet discovered for SAFETY and DURABILITY, being perfectly safe from sparks or blazing shingles, and quite impervious to winter frost or summer heat."

PATHS, SIDEWALKS and CELLAR FLOORS made of this Composition become hard and durable almost as iron, and proof against atmospheric influences. The undersigned is now prepared to show samples of the Roofing, and to receive and attend to orders for spring and summer operations.

The Prepared Roofing and Composition may be had in barrels, and sent to any part of the Province, together with full directions for use.

The most Perfect Satisfaction Guaranteed! Price and full particulars and testimonials on application to GEO. FRASER, Agent for the Maritime Provinces and Newfoundland.

Bedford Row, Halifax, July 1st, 1880.



INTERCOLONIAL RAILWAY.

SUMMER ARRANGEMENT.

TRAINS leave Halifax daily (Sunday excepted) as follows:— (Halifax time.) At 8.25 a. m.—Express for St. John, Pictou, and intermediate places. At 12.15 p. m.—Accommodation for Pictou. At 5.30 p. m.—Accommodation for Truro. At 6.45 p. m.—Express for St. John and Quebec.

WILL ARRIVE:— At 9.45 a. m.—Accommodation from Truro. At 10.45 a. m.—Express from Quebec and from St. John. At 2.50 p. m.—Accommodation from Pictou. At 7.45 p. m.—Express from St. John. June 8, 1880.



Windsor and Annapolis Railway.

Summer Arrangement, For Halifax Time add 16 minutes.

Table with columns: Miles, GOING WEST, Express, Pass. & Frgt. Daily, P.M., A.M., P.M., A.M. Rows for Halifax, Windsor, Wolfville, Kentville, Berwick, Middleton, Annapolis, St. John.

Table with columns: Miles, GOING EAST, Pass. and Frt. Daily, P.M., A.M., P.M., A.M. Rows for St. John, Annapolis, Middleton, Berwick, Kentville, Wolfville, Windsor, Halifax.

Steamer "Empress" leaves St. John every Monday, Wednesday and Friday for Digby and Annapolis, and leaves Annapolis on arrival of Express Train from Halifax at 1.40 p. m. every Tuesday, Thursday and Saturday for Digby and St. John.

HALIFAX AND CAPE BRETON RAILWAY.

Leaves Antigonish at 9 a. m., and New Glasgow at 1.45 p. m. Arrives at New Glasgow at 11.30 a. m., and at Antigonish at 4.15 p. m.

Western Counties Railway.

Train leaves Yarmouth daily at 7.45 a. m., and arrives at Digby at 11.15 a. m. on Monday, Wednesday and Friday; and at 11.45 a. m., on Tuesday, Thursday and Saturday.

Leaves Digby on Tuesday, Thursday and Saturday at 3.30 p. m., and at 12.15 p. m. on Monday, Wednesday and Friday. Arrives at Yarmouth Tuesday &c., at 7 p. m., and on Monday &c., at 4.15 p. m.

BAPTIST CHURCH REQUISITES.

Articles and Covenant \$1.00 per 100. Church Record and Register \$2. and \$3. each. Alphabetical List of Members 40 cents each. Letters of Dismission 50 cts. per quire. Psalms, in all varieties, from 85 cts. Baptist Hymn Book from 50 cts. Baptists Hymn and Tune Book \$1.00 and \$2.25. Scripture Catechism, \$6.00 per 100. CHRISTIAN MESSENGER OFFICE. No. 69 & 71 Granville St., Halifax. April 15.

SAVE THE NATION!

For it is sadly too true that thousands of children are STARVED TO DEATH every year by improper or insufficient food. Remember,

RIDGE'S FOOD

FOR INFANTS AND INVALIDS,

Is all and a great deal more than we have claimed for it. It is simply a HIGHLY NUTRITIOUS and easily assimilated FOOD, grateful to the most delicate and irritable stomach, and especially adapted for the INFANT and GROWING CHILD.

Invalids, Nursing Mothers, and those suffering from INDIGESTION will find on trial that RIDGE'S FOOD FOR INFANTS AND INVALIDS, is all they can desire. It is carefully put up in four sizes.

Constant users will find our No. 4 size (always the most economical size to buy) now much larger than formerly, thus materially lessening the expense.

WOOLRICH, Dispensing and Family Chemist, Upper Water St., Depot for Ridges Food, Pick-me-up Bitters, &c., with a well-assorted stock of Pure Drugs. April 17

Nova Scotia Book Bindery,

C. & T. PHILLIPS,

Corner Granville & Sackville Streets. BOOK BINDERS, PAPERS RULERS, BLANK BOOKS, Manufacturers, Performers, Steam Machine PAPER BAG Manufacturers. Cheapest in the Market. Jan. 31.

A Sure relief for Asthma. KIDDER'S PASTILLES. Price 35 cts. by mail. STOWELL & CO. Charlottetown, Mass. Feb. 25.

MUSICAL.

GATES BROS.,

Manufacturers of ORGANS AND PIANOS,

Organs from \$75 and upwards. Warranted for 7 years. Pianos \$200 and upwards. The usual discount to Clergymen, Churches, Teachers and Societies. Factory—MELVERN SQUARE, Annapolis Co.

Sales Room 120 GRANVILLE STREET, Near Province Building, Halifax. ENCOURAGE HOME MANUFACTURES. Save Duty, and High Commissions. Keep the money in the country. C. E. GATES, Musical Department, G. O. GATES, Manufacturing, W. J. Gates, Manager. Oct. 1.

THE CHRISTIAN MESSENGER

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