

The Messenger Almanac.

Table with columns for Day, SUN., MOON., High Tide, and Low Tide. Rows list dates from April 1st to 30th with corresponding astronomical data.

THE TIDES.—The column of the Moon's Sounding 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.

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.

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

TO INVENTORS AND MECHANICS.

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MUSICAL.

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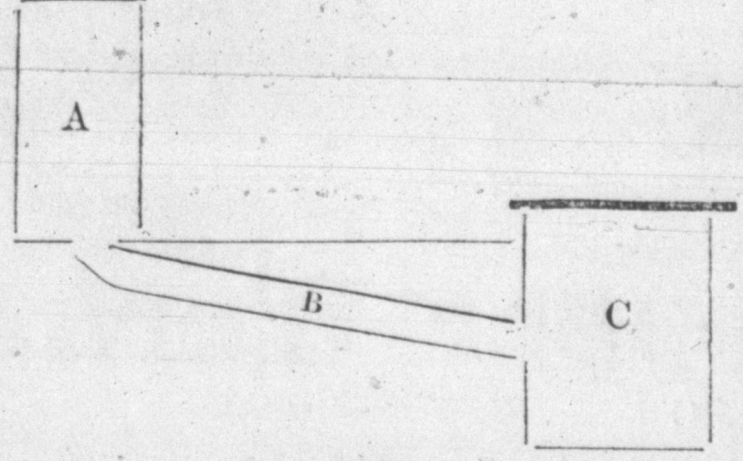
ENCOURAGE HOME MANUFACTURES. Save Duty and High Commissions. Keep the money in the country. ent. C. E. GATES, Musical Department, G. O. GATES, Manufacturing, W. J. Gates, Manager.

Oct. 1.

THE HOUSEHOLD

A home made Smoke House.

May be easily constructed by almost any one from a piece of stove pipe and an ordinary flour barrel or apple barrel. Knock out both heads. The following diagram will shew how to do it:



A is the barrel stood on the ground, B is a length of stove pipe, leading from C the hole in the ground for the fire. Hang the meat in the barrel on sticks across the top, and cover the top with an old rug or blanket, and you have your smoke house complete. The fire may be made in a pan or built in the pit and a small hole left for the draught. When the fire is made cover it over with saw-dust but not enough to put it out, and it will burn for hours.

DON'T POUND YOUR STEAK.—We

hear a great deal about that "abomination called fried steak." I will tell you how to make tough steak tender, and how to fry it so it will be juicy. Do not pound it, either with a rolling pin or a potato-masher, or even with the jagged piece of metal or crockery ware which house-furnishing dealers will try to delude you into buying. If you do pound it, you will only batter its fibres and let out all its juices. Pour into the bottom of a dish three table-spoonfuls each of vinegar and salad oil, sprinkle on them half a salt spoonful of pepper (and a tablespoonful of chopped parsley, if you have it.) Do not use any salt. The action of the oil and vinegar will be to soften and disintegrate the tough fibres of the meat, without drawing out its juices. The salt would do that most effectually and harden the fibres beside. You may add a tea-spoonful of chopped onion if you like its flavour. Lay the steak on the oil and vinegar for three or four hours, turning it over every half hour and then saute, or half-fry it quickly; season it with salt after it is cooked, and serve it with a very little fresh butter, or with the gravy from the frying pan. If you follow these directions and do not try to improve them, you can have tender steaks at will.—Golden Rule.

SCIENCE.

THE CIRCULATION OF THE BLOOD MADE VISIBLE.—Dr. C. Huter, a German savant, of Greifswald, has devised a simple arrangement which demonstrates the circulation of the blood in the human body by making it visible. Dr. Huter's method is as follows: The patient's head being fixed in a frame, on which is a contrivance for supporting a microscope and a lamp, his lower lip is drawn out and fixed on the stage of the microscope by means of clips, the inner surface being uppermost, and having a strong light thrown upon it by a condenser. When these preparations are completed all the observer has to do is to bring the microscope to bear on the surface of the lip, using a low power objective, and focusing a small superficial vessel. At once he sees the endless procession of the blood corpuscles through the minute capillaries, the colorless ones appearing like white specks dotting the red stream. Dr. Huter asserts that by taking careful note of variations in the bloodflow and changes in the corpuscles he has derived great advantage in the treatment of medical cases. This is the first instance of the flow of the vital fluid in one person being watched by another.

Little and often makes a heap in time.

AGRICULTURE.

RECUPERATING WORN OUT LAND.—

A correspondent wants to know how to enrich worn-out land, and I will tell him my way. Plough the ground in April, or 1st of May, and sow three-fourths bushel buck-wheat per acre. Fit the soil thoroughly before sowing. This crop will be in blossom in June, when it should be rolled down and chained under as he ploughs. Not later than July 10th reduce the surface to a good seed bed and sow three fourths of a bushel of buck-wheat to the acre again. This crop will grow large and be in perfect blossom soon enough to turn under and prepare the ground for wheat. I have had the second crop grow four feet high.

It is no use to tell a man to "sow clover" when land will scarcely grow buckwheat. It won't catch only in little spots, and those will freeze out before attaining growth enough to plough under to do any good. I may make this article longer, but if I have my say, I want to be understood, and this matter of bringing up worn-out soil is not explained in a sentence. I bought a farm, some parts of which were very poor, hilly, not easy of access and remote from barns. On these fields buckwheat has been the key to success, in bringing them back to what they once were. After two crops of buckwheat have been ploughed under, clover will "catch." The wheat crop ought to be "top-dressed" with from three to five wagon loads per acre of well rotted manure. Such land ought always to be ploughed for wheat long enough before sowing to settle and pack down solid. Then harrow until mellow, roll and drill one-half bushel pure wheat per acre. All this requires work and the man who would recuperate worn-out soil without hard labour is in a hopeless condition and needs no advice.

This year we harvested 125 bushels No. 1 Lancaster wheat from five acres that four years ago would not produce five bushels per acre. If this had been Fultz or Clawson, we would have had thirty-five bushels per acre. I placed red clover first to put life and power to produce crops into land, buckwheat second. But for worn soil, buckwheat is the best by far, as it grows so rapidly that two crops can be turned down in one season and the soil fitted for wheat.—Practical Farmer.

ORANGES AND LEMONS.—It is stated that the Mediterranean supply will be very limited this year, orange and lemon trees bringing forth, just as olive trees, a full crop but every two years. Besides, the small crop has itself been seriously damaged by frost, so that complaints are general in Sicily, Naples, and on the Adriatic coast.

ONE WEEK'S EXPORTATION OF LIVE AND FRESH MEAT.—During the first week of March the steamers sailing from New York to English ports carried 1,221 head of cattle, 650 sheep, and 300 hogs, alive; also 2,408 quarters of beef, 850 carcasses of sheep, and 605 tons of fresh meat, several steamers reporting the dead meat carried only by weight. This is the largest shipment in one week for several months.

VARIETIES.

There was a man who had a clock, His name was Matthew Mears; He wound it regular every day For four and twenty years. At last his precious timepiece proved An eight-day clock to be, And a madder man than Mr. Mears I would not wish to see.

"What do you do when you have a cold?" asked a man of Simpkins, "Cough," was the sententious reply.

"If I should put on green glasses and view this class, would I not be deceived in their appearance?" "Well—no, I don't think you would."—Princetonian.

A blind medicant in Paris wears this inscription around his neck: "Don't be ashamed to give only a sou. I can't see."

"You just take a bottle of my medicine," said a quack doctor to a consumptive, "and you'll never cough again." "Is it so fatal as that?" gasped the consumptive.

A professor at Cornell, lecturing on the effects of the wind in some Western forests, remarked: "In travelling along the road, I even sometimes found the logs bound and twisted together to such an extent that a mule couldn't climb over them, so I went round."

THE MANHATTAN FEED, A NUTRITIOUS CONDIMENT FOR Horses, Cattle, Milch Cows, Sheep, Pigs and Poultry.

The OBJECT of this FEED is to prevent disease, to put and maintain animals in a healthy condition, and to economize feed. All the ingredients composing this FEED are certain health-giving Herbs, Seeds and Roots, which cannot be obtained by animals that are stall-fed. A varied diet is as necessary to the horse or any other animal as it is to man.

DIRECTIONS FOR FEEDING.

HORSES.—At each time of feeding mix half pint of the Feed with the usual quantity of corn or oats. In a short time your horse will be in a perfect condition, when you can deduct one-fourth part of the usual grain feed. Discard all bran when using MANHATTAN FEED.

COWS.—At each time of feeding mix at the rate of six pints for every dozen cows, with their usual feed, and in two weeks you will be surprised at the large increase of milk and butter.

PRICES.

Bags containing 100 Feeds (25 lbs.), \$2.00. Bags containing 200 (50 lbs.) \$4.00. Bags containing 400 Feeds (100 lbs.), \$8.00. For Poultry, a specially prepared Feed, put up in 2 1/2 lbs. boxes, 25 cents.

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TRAINS leave Halifax daily (Sunday excepted) as follows:— (Halifax time.) At 8.30 a. m.—Express for St. John, Pictou, and intermediate places. At 1.16 p. m.—Express for Quebec and intermediate places. At 5.30 p. m.—Accommodation for Truro. WILL ARRIVE:— At 9.16 a. m.—Accommodation from Truro. At 1.56 p. m.—Express from Quebec and from St. John. At 8.30 p. m.—Express from St. John and Pictou. Dec. 3, 1879.

WINDSOR & ANNAPOLIS Railway.

Winter Arrangement, Commencing 4th Dec., 1879.

Table with columns for Miles, Express Mon. and Wed. and Saturday only, Pass. and Freight Daily, and Arrive/Leave times for Halifax, Windsor, Kentville, Berwick, Middleton, and Annapolis.

GOING EAST.

Table with columns for Miles, Pass. and Freight Daily, and Arrive/Leave times for St. John, Annapolis, Middleton, Berwick, Kentville, and Wolfville.

Steamer "Scud" leaves St. John every Monday, Massachusetts, says, "The constituents are pure, and carefully selected for excellent quality; and I consider it the BEST PREPARATION for its intended purposes."

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

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