

The Messenger Almanac.

MARCH. Last Quarter, March 3rd, 6h. 52m. A. New Moon, " 10th, Sh. 33m. A. First Quarter, " 18th, Sh. 22m. A. Full Moon, " 26th, 9h. 9m. M.

Table with columns for Day, SUN., MOON., High Tide, and Low Tide. Rows list days from 1st to 31st with corresponding times for sunrise, sunset, moonrise, and moonset.

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.

BAPTIST CHURCH REQUISITES.

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Oct. 1.

AGRICULTURE.

FOR FAMILY GARDENS.—Those who wish to have good vegetable gardens next summer should now make out their lists of seeds, and select the most suitable varieties.

BEANS, the earliest and best are probably Dwarf German Wax, and next the Golden Wax. For those who do not like the flavor of the wax beans, there is nothing better than Early Valentine. If you want a pole snap bean, try the Marblehead Champion. The Lima is the best pole-bean, and Dreer's Improved is really an improvement. It is more productive, and the pods being very full are much easier to shell. The Caseknife is a flat white pole-bean, somewhat resembling the Lima. It is earlier and more productive, but not equal to it in flavor.

BEETS, the Egyptian is the best early beet. It is darker colored than Bassano, and the tops being much smaller, it can be grown closer together. For winter use, sow either Bastian's or Dewing's Early Blood Turnip Beet in June.

CABBAGE, the best early cabbage, if well cultivated on good soil, is Early Wakefield, but the seed is more expensive than that of other kinds. Early York or Wakefield, is much more sure to head on poor soil.

CARROTS, the Short-Horn carrot is probably the best for table use. As a farm crop and for stock nothing is better than the Danvers. It is not so long as Long Orange, but is larger around and will give more bushels per acre, and is much easier to harvest.

CELERY is not grown as much as it should be, perhaps because it is generally supposed that trenches are necessary for its successful cultivation. It can be grown just as well on level ground, but the soil must be rich. It requires considerable labor and trouble to raise good celery. But no vegetable will more amply reward the gardener's pains. Always get the Dwarf. The variety is immaterial, as there is more difference in the names than in the plants. Dwarf Crimson has a very rich color when blanched, and excellent flavor.

PEAS, for family use quality should be more of an object than earliness in peas. Therefore plant very few, if any, smooth peas, as the wrinkled varieties are much superior in sweetness and flavour. For very early crop, Philadelphia Extra Early or Carter's First Crop are best. Of the wrinkled peas, Saxton's Alpha is earliest; then come McLean's, Advance and Yorkshire Hero. Champion of England has long been the standard for quality, but is really no better than these last two, and it grows so much taller that it is much more trouble.

SQUASHES.—Of squashes White Bush is earliest, and summer Crook-neck the best of the early kinds. For fall use, plant Boston Marrow and American Turban. The Cocoonut squash is a remarkably sweet, fine flavoured fall variety, but is very small. For winter everybody plants the Hubbard yet the Marblehead is more productive, a better keeper, drier and sweeter.

TOMATOES, the Conqueror is the best early. Acme and Trophy for main crop. Try a few golden Trophy, they are very fine for slicing up raw. A dish of mixed red and yellow tomatoes makes a fine show on the table.

CUCUMBERS,—plant Improved early White Spine cucumber for table use, and Short Green for pickles.

LETTUCE, for early lettuce plant Early Curly Simpson. Tennisball is hardest for wintering over. Hanson grows the largest, and is very fine for late crop. But the most beautiful lettuce grown is the "Green Fringed," this combines beauty with utility.

VARIETIES.

She may dress in silk, or dress in satin; May know the languages; Greek and Latin; May know fine art; may love and sigh; But she ain't no good if she can't make pie.

A Pennsylvania woman was mired in a bog hole for three long days and nights and yet rescued alive. She said she suffered most from not having anyone to talk to.

PROCRASTINATION.—"Procrastination" is the thief often condemned, but always out in the world on "Ticket-of-leave," and continually doing again today as he did yesterday, that is to say doing nothing—except mischief.

Little Gertie (after waiting some time for desert): "Uncle, don't you have anything after dinner?" Uncle: "Yes, dear, the dyspepsia."

Why is paper money more valuable than gold? When you put it in your pocket you double it, and when you take it out you find it still in creases.

Out in Ohio, when a young man has taken a girl to spelling-school sixteen times, the law considers them engaged to be married, and she has a good case of breach of promise if he doesn't walk up.

The ancient jibe against the young lady who was only "Piscopal pious" is now matched by the story of the interesting stranger at camp-meeting, who replied to the usual question asked by a young apostle of the emotional school "My dear young friend have you got religion?" "Oh! no indeed, thank you. I'm Presbyterian."

A post in the ground becomes decade wood at the end of ten years.

THE HOUSEHOLD

OYSTER STEW.—To one quart of sweet (fresh) milk in a sauce pan, or clean iron kettle, add a pint of boiling water. Place over the fire and season with butter, about two large table-spoonsful, pepper, salt to taste, add fluid from the oysters. When this commences to boil, throw in the oysters and let them remain only long enough to heat through Season as highly as you choose.

A NICE BOILED PUDDING.—Eight eggs, one quart of milk, one pint of flour; add salt to the taste, say a light tea-spoonful. Beat the eggs very light, the yolks and whites separately; the yolks should be as thick as batter; add to them alternately the flour and milk, and very gradually, beating hard all the time. Then stir in the whites, which must be beaten very light previously, for it will spoil the pudding to beat the batter after the whites of eggs are in. Wet your pudding cloth with scalding water, wring it dry, flour the inside, and pour in the batter. It requires one hour for boiling, and if properly made is a very delicate, light pudding. Serve with any good sauce.

TO BLEACH HOME MADE WOOLLEN YARN.—Place some live coals in an iron dish, set it in a barrel; hang the yarn on some sticks across the top of the barrel, scatter sulphur on the coals, and immediately cover the barrel with several thicknesses of blankets and rag carpet. The operation must be repeated once or twice. A light box such as milliners use would save time and brimstone.

HEALTH HINTS.

COD-LIVER OIL IN DISEASE.—The fish from which the oil thus named is obtained is said by the British Pharmacopoeia to be Gadus morrhua, Lin.; but in the United States Pharmacopoeia it is said, with stricter accuracy, to be derived from that fish "and other species of Gadus. The following are the species of fish from which the oil is obtained: the codfish, the pollock, the coal-fish, the turbot, the ling and the dorset. The chemical substances which cod-liver oil is found to contain are margaric, stearic and cetylic acids, all of which are white solids; oleic acid and volatile acids, which are liquids; glycerine and biliary matters, and gaudine. These are shown in the relative proportions in which they exist in the oil. Besides these bodies, cod-liver oil contains minute quantities of iodine, bromine and phosphorus. To each of these its medicinal properties have been referred, but the minute quantities contained in the oil, the difference of opinion among authorities, and the fact that other animals oils are found to produce similar effects, are regarded as proving sufficiently that cod-liver oil is useful chiefly as an easily digested fat.

SEA WATER GARGLE IN CHRONIC CATARRH.—Professor Mosler says, in the Berlin Weekly Clinic, that he has for some years most successfully treated patients with chronic catarrh of the throat by gargling with sea-water. Special rooms for gargling have been erected on the seashore in some watering-places, according to his directions. It is, however, essential that the patients should be given special directions how to gargle. As the affection is generally located in the naso-pharyngeal space, it is necessary that part of the water should come in contact with the nasal cavity. In order to attain this, the gargling movements must be combined with movements of deglutition. A marked improvement in the state of the patient follows as soon as the latter has acquired this particular art of gargling.

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March 3.

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Table with columns for Train Name, Time, and Destination. Includes trains to St. John, Pictou, and Truro.

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Table with columns for Direction (GOING WEST/EAST), Station, and Time. Includes stations like Halifax, Windsor, Wolfville, Kentville, Berwick, Middleton, and Annapolis.

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