

The Messenger Almanac.

Table with columns for Day, SUN, MOON, High Tide, and various astronomical data for April.

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.

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 Ridge's Food, Pick-me-up Bitters, &c., with a well-assorted stock of Pure Drugs, April 17.

TO INVENTORS AND MECHANICS.

NO PATENT NO PAY.

PATENTS

and how to obtain them. Pamphlet of 60 pages free, upon receipt of Stamps for Postage. Address—

GILMORE, SMITH & CO.,

SOLICITORS OF PATENTS, Box 31, Washington, D. C. Feb. 12.

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 191 HOLLIS STREET, Front of 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 HOUSEHOLD

STEWED CELERY.—The stalks may either be left as they are or cut down in two or four. I put them in a stew pan, with plain water, just enough to cover them, and cook until they are tender. For the sauce I take three tablespoonfuls of cream, or the same quantity of milk, with a pinch of flour and a half teaspoonful of butter. I add salt and pepper, and a little nutmeg. The sauce is made separately. If too thick, I add a little of the water used in boiling the celery. When the celery has been drained, I let it heat the sauce Celery cooked in this way, with the introduction of some oysters, is a very nice dish.

ONIONS.—From our own experience and the observation of others, we can fully indorse the testimony of the St. Louis Miller, on the healthful properties of the above esculent. Lung and liver complaints are certainly benefited, often cured, by a free consumption of onions; either cooked or raw. Colds yield to them like magic. Don't be afraid of them. Taken at night all offense will be wanting by morning, and the good effects will amply compensate for the trifling annoyance. Taken regularly they greatly promote the health of the lungs and the digestive organs. An extract made by boiling down the juice of onions to a sirup, and taken as a medicine, answers the purpose very well, but fried, roasted, or boiled, onions are better. Onions are a very cheap medicine, within everybody's reach, and they are not by any means as "bad to take" as the costly nostrums a neglect of their use may necessitate.

OATMEAL PUDDING.—The following is a new method of preparing oatmeal pudding, and differs somewhat from that in general use. Take one pound best oatmeal, one quart new milk, warmed. Stir the oatmeal into the milk, and let it stand over night. Then butter a basin, put in the oatmeal and milk, stir in a spoonful of baking powder and afterwards tie over the basin a well-floured cloth and boil for two hours. If eaten as pudding proper, serve it up with custard sauce, currant jelly, or treacle. If it is to be eaten in place of meat—for good meat it is—use tomato sauce. With a sufficiency of tomato sauce it will make a nice meal for three or four adults and several children, and gives a most wholesome and nutritious dish at a very small cost. A very good variety is made by using half oatmeal and half wheat-meal. This is a dish fit for a king.—Germantown Telegraph.

CIDER JELLY.—All kinds of jelly should be brought to a rapid boil, and never for one instant should it be allowed to stop boiling until, when cooled it forms a jelly. In an establishment for making apple jelly which has been in successful operation this past season, some care is taken in the selection of apples, such as would be called good cider apples only being used. The cider is run from the press directly into the vessel in which it is boiled, and kept rapidly boiling until it forms a firm, transparent jelly of excellent flavor.—New York Tribune.

AGRICULTURE.

SUGAR BEET FOR FATTENING SWINE.—An experiment was tried sometime ago by a New England farmer in fattening a pig which fed largely on sugar beets. The animal was about a year old, and the feeding on boiled sugar beets, tops and roots, began on the 16th of August, and was continued three times a day until the 1st of October, after which ground feed was given, consisting of two parts of corn and one of oats, three times a day until the animal was slaughtered. The result was, on the 15th of August, when the sugar beet feeding was begun, that the weight was 306 pounds; September 1, 336 pounds; October 1, 450 pounds; November 1, 520 pounds. This is the substance of the statement given, by which we perceive that the increase the last of August, when fed on boiled sugar beets was at the rate of two pounds per day; the rate of increase on the same food continued through September. When fed on ground corn and oats, made into cold slop, the gain for the next 50 days was less than a pound and a half per day. A moderate quantity of roots or green food in the season of dry feed acts as beneficially on the stock as fruits and fresh vegetables do on the human system, in the course of the long, cold season when no perspiration purges the

skin. In the season of verdure and plant-growing, fresh vegetable food is so common a portion of our daily diet that we scarcely notice the fact. And so it is with the animals whose care we are charged with.—From the Baltimore American.

CAN A LADY BE A FARMER, AND CAN A FARMER BE A GARDENER?—I am a farmer's daughter, and lived till past thirty years of age on a farm of 500 acres, and for some years I managed it, so I am not a townsman who might think the task an easy one. Nevertheless I assert that a thoroughly good farmer can have a perfectly well cultivated garden. It seems indeed to me a disgrace, especially for farmers, not to be good gardeners. Who can at so small expense of labor and of materials turn them to good account in this way, only using odds and ends of either—fragments hardly worth the labour of taking to an arable field? Never Mr. Editor, let it be unchallenged in your pages that farmers cannot be gardeners, or that laborers are only to know one kind of work, or that their wives cannot know enough of cooking to make their husbands and families more comfortable and healthy.

The farm which I refer to was cultivated over thirty years ago by a master who could take any implement, on arable or pasture land, and show his men the right way to use it. He gave instructions as well as orders, and he never ceased teaching till the work was habitually well done. Some, perhaps, you cannot teach; but his plan seldom failed. He used to say, "Begin early enough with them as boys, and nearly all will learn." The boys came as bird-keepers, then as carters' boys, and when too big for that, they were put under the cowman to milk and attend the cows. There were 100 cows to milk. And afterwards, in whichever line they proved to have been best, their places as men were apportioned them on the farm. They could, however, all of them, more or less, turn their hand to anything their master wished. They were good mowers—from 200 to 300 acres of grass being made into hay; and the home men were always the best whether as mowers, pitchers, rickmakers or thrashers. They could cut and plant fences; one or two could put up a stone wall as well as any mason; others hang a gate and do odd jobs as carpenters, drainers, diggers, and cleaners of land in every way. They had been taught how to do work at the least expense of labour to themselves; hedging, ditching, timber-felling—all could be done by the ordinary hands on the farm. We should have been sorry had it ever seemed possible to expect that a man or boy was not ready or willing to do all asked or expected of him. The best gardener I ever knew had been taught by this master. He used to feed the fat cattle all through the winter, make the ricks, and do other skilled work in summer; wash the sheep and help the shepherd shear; and morning and evening he got time to put in the garden crops in their seasons. The garden was 1 1/2 acre, enclosed within walls, fully planted, every inch of it, with the right crops in the suitable places. Peaches, nectarines, apricots, grapes were grown on the south and sunny walls; Morelle cherries, currants, plums, where less sun was needed or could be had; asparagus and sea-kale were grown in abundance, enormous crops of strawberries and raspberries, and all other fruit.

The hedgerows on the farm were planted with fruit trees. Bushels of damsons were gathered from trees placed on ground which would not have been otherwise used. I have seen sacks of Blenheim Orange apples gathered from trees planted at the bottom of a row of feeding stalls on the bank, which a deep water ditch protected from animals or passers by—for a public footpath was near. Every bit of ground and every scrap of wall or house was planted with profitable trees all grafted or grown and put in by the master and one other man besides the gardener, whom he had taught to prune also. The master said he always came through the garden from his farm, and could give five or ten minutes each time and so do a great deal. And he taught his daughters gardening; and the interest and pleasure he has given us through life we shall never cease to thank him for. I believe no lady's education is complete without a knowledge how properly to manage a garden, and no farmer's till he is a good gardener as well as good field worker.—London Agricultural Gazette.

A man's character is like a fence; you cannot strengthen it by whitewash.

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. BULLOCKS.—Mix same as for Cows. CALVES AND LAMBS.—at each time of feeding mix half pint of the Feed with the usual quantity of milk or oatmeal for every four animals.

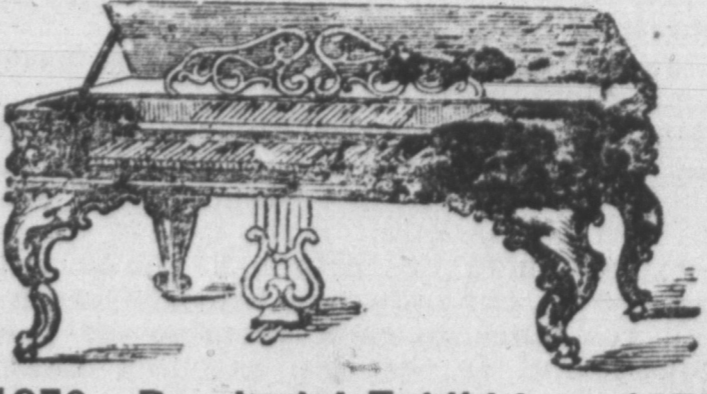
PRICES. Bags containing 100 Feeds (25 lbs.), \$2.00. Bags containing 200 (50 lbs.) \$4.00. Bags containing 400 Feeds (100 lbs.), \$8.00. For Poultry, a specially prepared Feed, put up in 2 1/2 lbs. boxes, 25 cents.

Prepared only by MARSDEN & CO., 698 Craig St. Montreal. GENERAL AGENT FOR THE MARITIME PROVINCES—GEORGE FRASER, 76 Granville St., Halifax. March 3.

Ayer's Sarsaparilla. For Scrofula, and all scrofulous diseases, Erysipelas, Rose, or St. Anthony's Fire, Eruptions and Eruptive diseases of the skin, Ulcerations of the Liver, Stomach, Kidneys, Lungs, Pimples, Pustules, Boils, Blisters, Tumors, Tetter, Salt Rheum, Scald Head, Ringworm, Ulcers, Sores, Rheumatism, Neuralgia, Pain in the Bones, Stiffness and Head, Female Weakness, Sterility, Leucorrhoea, arising from internal ulceration, and Uterine disease, Syphilitic and Mercurial diseases, Dropsy, Dyspepsia, Emaciation, General Debility, and for Purifying the Blood.

This Sarsaparilla is a combination of vegetable alteratives—Stillingia, Mandrake, Yellow Dock—with the Iodides of Potassium and Iron, and is the most efficacious medicine yet known for the diseases it is intended to cure. Its ingredients are so skillfully combined, that the full alterative effect of each is assured, and while it is so mild as to be harmless even to children, it is still so effectual as to purge out from the system those impurities and corruptions which develop into loathsome disease. The reputation it enjoys is derived from its cures, and the confidence which prominent physicians all over the country repose in it, prove their experience of its usefulness. Certificates attesting its virtues have accumulated, and are constantly being received, and as many of these cases are publicly known, they furnish convincing evidence of the superiority of this Sarsaparilla over every other alterative medicine. So generally is its superiority to any other medicine known, that we need do no more than to assure the public that the best qualities it has ever possessed are strictly maintained.

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



1879—Provincial Exhibition—1879

Fraser & Sons, 82 & 84 Barrington Street, Halifax, N. S. EXHIBITED SQUARE AND UPRIGHT PIANOS, And were Awarded DIPLOMA AND HIGHEST PRIZE.

These Pianos were not got up for exhibition, but were our ordinary manufacture. We invite inspection of our instruments; all first class and warranted to give satisfaction. THE PRICES have been reduced to suit the times and will be found to compare favorably with those of any Bankrupt stock. Piano-Fortes, Cabinet and Church Organs Tuned and repaired. \$66 a week in your own town. Terms \$66 and \$5 outland free. Address H. HALLETT & Co., Portland, Maine, May 28, '79. 1 yr.*

INTERCOLONIAL RAILWAY. 1879 WINTER ARRANGEMENT 1879. 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 showing train schedules for Windsor & Annapolis Railway, including times for Halifax, Windsor, Wolfville, and Kentville.

GOING EAST.

Table showing train schedules for going east, including times for St. John, Annapolis, Middleton, Berwick, Kentville, Wolfville, Windsor, and Halifax.

Steamer "Scudd" leaves St. John every Monday, Wednesday and Saturday for Annapolis, and returns the same day on arrival of train.

HALIFAX and CAPE BRETON RAILWAY.

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.

THE CHRISTIAN MESSENGER

Is published every WEDNESDAY. Terms—Two DOLLARS a year, when paid in advance; if payment is delayed over three months \$2.25, when over six months \$2.50. POSTAGE PREPAID.

STEPHEN SELDEN, PROPRIETOR, Office No. 69 & 71 Granville Street, Halifax, N. S. Printing of Books, Pamphlets, Cards, Handbills, Blank forms, &c., &c., on reasonable terms. MAGISTRATES BLANKS ALWAYS ON HAND