

The Messenger Almanac.

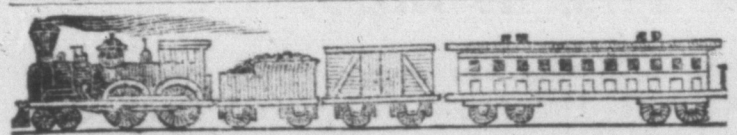
JUNE.									
Last Quarter, June 7th, 5h. 41m. A.									
New Moon, " 15th, 5h. 37m. A.									
First Quarter, " 22nd, 9h. 31m. M.									
Full Moon, " 29th, 5h. 43m. M.									
Day	SUN.	MOON.	High Tide						
W. W.	Rise, Sets.	Rises, South, Sets.	at Halifax						
1 Tu.	4 22 7 33	0 50 7 8	1 20	2 7					
2 W.	4 21 7 34	1 12 7 51	2 30	3 11					
3 Th.	4 21 7 35	1 36 8 35	3 34	4 16					
4 Fr.	4 21 7 35	2 4 9 20	4 49	5 18					
5 Sa.	4 20 7 36	2 37 10 8	5 39	6 13					
6 Su.	4 20 7 37	3 14 10 56	6 38	6 57					
7 M.	4 19 7 38	3 50 11 45	7 31	7 39					
8 Tu.	4 19 7 38	4 50 A. 35	8 20	8 16					
9 W.	4 19 7 39	5 45 1 24	9 3	8 50					
10 Th.	4 19 7 40	6 45 2 11	9 37	9 24					
11 Fr.	4 19 7 40	7 48 2 58	10 8	10 0					
12 Sa.	4 18 7 41	8 52 3 43	10 34	10 36					
13 Su.	4 18 7 41	9 56 4 27	10 58	11 12					
14 M.	4 18 7 42	11 0 5 11	11 22	11 51					
15 Tu.	4 18 7 42	A. 6 55 5 11	11 44	M					
16 W.	4 18 7 42	1 16 6 42	M	0 38					
17 Th.	4 18 7 43	2 28 7 32	0 8	1 32					
18 Fr.	4 18 7 43	3 44 8 27	0 33	2 28					
19 Sa.	4 19 7 44	5 0 9 25	1 10	3 35					
20 Su.	4 19 7 44	6 15 10 29	1 50	4 41					
21 M.	4 19 7 44	7 22 11 35	2 43	5 46					
22 Tu.	4 19 7 44	8 16 M	3 48	6 45					
23 W.	4 19 7 44	9 1 0 39	5 2	7 43					
24 Th.	4 20 7 44	9 36 1 41	6 21	8 36					
25 Fr.	4 20 7 44	10 6 2 38	7 40	9 27					
26 Sa.	4 20 7 44	10 29 3 30	8 54	10 15					
27 Su.	4 21 7 45	10 53 4 17	10 5	11 5					
28 M.	4 21 7 45	11 16 5 11	11 51	11 51					
29 Tu.	4 21 7 45	11 42 5 48	A. 20	A. 28					
30 W.	4 22 7 44	M 6 33	1 24	1 25					

THE TIDES.—The column of the Moon's Southings 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. At Charlottetown, 2 hours 56 minutes LATER. A Westport, 2 hours 54 minutes LATER. A Yarmouth, 2 hours 20 minutes LATER.

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.



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 and Annapolis Railway.

Winter Arrangement, Commencing 4th Dec., 1879.

GOING WEST		Express Mon. and Saturday only.	Passenger and Freight, Tues., Thurs., and Friday only.	Pass. & Freight, Daily.
Miles.				
Halifax.....	Leave	7 30	7 30	7 30
45 Windsor.		9 30	10 30	9 45
40 Wolfville.		10 24	11 30	10 39
71 Kentville.	Arrive	10 45	12 00	11 15
Do.	Leave	11 00	12 30	
83 Berwick.		11 32	1 18	
102 Middleton.		12 20	2 30	
130 Annapolis.	Arrive	1 45	4 20	
(St. John, do)		7 30		

GOING EAST.		Pass. and Freight, Daily.	Pass. and Freight, Tuesday, Thursday and Friday only.	Express Mon. and Saturday only.
Miles.				
St. John.	Leave	A. M.	A. M.	A. M.
Annapolis.	Leave	7 30	2 15	P. M.
28 Middleton.		9 23	3 38	
47 Berwick.		10 45	4 27	
59 Kentville.	Arrive	11 35	5 00	
do	Leave	6 40	12 00	5 10
66 Wolfville.		7 07	12 30	5 31
84 Windsor.	Arrive	8 25	2 00	6 30
130 Halifax.	Arrive	11 00	5 00	8 25

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.

Western Counties Railway.

Leaves Yarmouth daily at 7.45 a. m., and arrives at Digby at 11.45 a. m.
Leaves Digby on Monday, Wednesday and Saturday at 4.00 p. m., and on Tuesday, Thursday and Friday at 12.45 p. m.
Arrives at Yarmouth Monday &c., at 8 p. m., and on Tuesday &c. at 4.45 p. m.

THE HOUSEHOLD

ECONOMY IN USING SUGAR.—Many housekeepers waste a very large amount of sugar by heating it with acid fruits and other sour substances. It is no unusual thing for a cook to place considerable sugar in sour fruits that are being heated and to stir it into the mass from time to time as the cooking proceeds. On tasting some of the substance being cooked it seems sour, and more sugar is added. It is often the case that three times the amount of sugar is employed that is necessary to impart the desired degree of sweetness. The sweet cane sugar when boiled with a dilute acid becomes converted into grape sugar, which is far less sweet. If sugar is added to acid substances after they are completely cooked, or what is better still, after they have become cold a much smaller amount is required, and the result is far more satisfactory. If applied at that time it will remain cane sugar. A smaller amount of sugar is required to properly sweeten substances that are cold than those that are hot. This may be noticed by adding sugar to cream intended for freezing. Nearly twice as much will be required to properly sweeten cream that is hot than that which has commenced to freeze. Coffee and tea are sweetened to the best advantage by dissolving the sugar used with the cream by stirring them together with a spoon before the hot drink is poured in the cup.

COCONUT PIE.—One pint grated coconut, one quart milk, four eggs, half pound sugar; boil milk, put in coconut and sugar, add yolks of the eggs; make two pies. Make a rich pastry for bottom crust and bake; beat the whites to a stiff froth; add a cup of powdered sugar; flavor with lemon juice and brown in a quick oven. Do not put on the meringue until the pies are cool.

COLD SAUCE.—To one tablespoonful of crushed sugar add four of butter; work butter to cream; add sugar and pineapple flavoring, and put on plate in pyramid shape; work pineapple style with point of small teaspoon; grate nutmeg over it and serve.

EGG DROPS FOR SOUP.—Work two ladles of flour with milk into a smooth paste; into this, beat three eggs, one at a time, and as much milk as will reduce the paste to the consistency of batter; drop into the soup in small bits, and boil five minutes.

FOR FLY-TIME.—To prevent flies from injuring picture frames, glasses, etc.:—Boil three or four onions in a pint of water; then with a gilding brush do over your glasses and frames, and the flies will not alight on the article so washed. This may be used without apprehension, as it will not do the least injury to the frames.

HEALTH HINTS.

HOW PEOPLE GET SICK.—Eating too much and too fast; swallowing imperfectly masticated food; using too much fluid at meals; drinking poisonous whiskey and other intoxicating drinks; repeatedly using poison as medicines; keeping late hours at night and sleeping late in the morning; wearing clothing too tight; wearing thin shoes; neglecting to wash the body sufficient to keep the pores open; exchanging the warm clothes worn in a warm room during the day for costumes and exposure incident to evening parties; compressing the stomach to gratify a vain and foolish passion for dress; keeping up constant excitement; fretting the mind with borrowed troubles; swallowing quack nostrums for every imaginary complaint; taking meals at irregular intervals, etc.

ALCOHOL AND THE WEATHER.—When a man takes a glass of spirits and water he feels warmed, but the sensation, remarks the *Lancet*, is the direct result of nerve-stimulation, which means nothing in the way of heat. Unless food is taken with alcohol, there is no addition to the stock of nutrient fuel. The spirit passes away, and leaves the organism colder instead of warmer for its imbibition, unless, as we have said, food be taken at the same time. The notion of keeping the "cold out" by a glass of warm spirits is wholly illusory. The effect produced when the potion seems to do good, is nervous and mental. In so far as it acts at all, the stimulant must do harm by relaxing the skin, and leaving it more exposed to external cold.

Fifteen miles of new sewers have been laid in Memphis.

AGRICULTURE.

Early Amber Sugar Cane.

Gregory's Catalogue, Marblehead, Mass., contains the following in reference to this valuable production:—

This new variety of sugar cane is making quite a sensation among the farmers of Minnesota, from the perfect success which they have met with in the manufacture of both syrup and sugar. Over 200,000 gallons of syrup were made from it in Minnesota in 1878 and this season a single firm has sent to market 43,000 lbs. of sugar. It has been experimented with in Massachusetts on a large scale, and the results have been most satisfactory; so I think it may now safely be said, that after many years experiment and hosts of failures, with several varieties of Sorghum or Imphee in the Early Amber, which is the most improved form of Otahaitan, a grand success has been reached at last. Having been grown with success in Lat. 44.30, it can be successfully raised in almost every portion of the Northern States. The yield per acre of syrup is from 140 to 280 gallons, and the produce of sugar is about 6 lbs. to the gallon of syrup. My seed has been especially selected for purity.

Says the *St. Paul Pioneer*: Mr. Miller actually raised 900 pounds of excellent cooking sugar from each acre of ground.

Besides this there is left some five or six pounds of syrup from each gallon. All that we have seen is thick with sugar, and sells for 90 cents per gallon. The cultivation required is the same as for corn.

With every package of seed I will send a sample of the sugar made from this new sugar cane. My seed is selected with special care for purity.

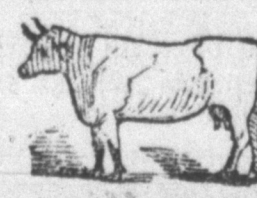
Per lb. by mail, postage paid by me, 40 cents; per gr. lb., 15 cents; per package, 10 cents. The standard work of Mr. I. A. Hodge, giving full instructions for the manufacture of sugar, sent to any address for \$1.

USES OF SOOT IN THE GARDEN.—Soot is valuable for the ammonia which it contains, and also for its power of re-absorbing ammonia. The creosote it contains is valuable as an insect destroyer, and as a fertilizer of all garden crops. If the soil is dry, a little common household salt may be mixed with soot. Lime and soot should never be mixed together; lime destroys the ammonia. Soot that has been steeped in water for two or three days is as good a fertilizer as horse-hoof parings for houseplants, and increases the vividness of the bloom of flowers in the open air. Soot and salt in connection with compost—one quart of salt to six quarts of soot—is an excellent fertilizer for asparagus, onions, cabbage, &c. Two bushels of compost makes a heavy dressing for each square rod of ground, to be worked into the surface of the soil. —*Gardening Illustrated*.

VALUE OF COOKED STALKS.—When Mr. A. began cooking, almost seven years ago, he found that he saved \$10 on the food of each cow above the cost of additional attendance, which was \$600 on the sixty cows. He thinks he saves more now. The milk given by them is as copious and as rich as when on the best pasture in summer. It is as rich as when they are fed with carrots; the same uniform supply continues the year round. The cut stalks which, when dry, are stiff and harsh, became soft, sweet and delicious by steaming. The condensed steam, under the slatted floor of the steam-box is strongly mixed with the juices, from the stalks, and is used to feed calves, after being properly salted; the calves are never allowed to run on the fresh grass of meadows after morning. Dry hay is fed twice a day to the cows as a change.

Beans are most frequently grown on poor land, yet, like every other vegetable, they are more profitable if grown on highly cultivated land. As the slightest frost is sufficient to kill the bean plant, planting must be delayed in the spring until all danger from frost is over. Plant from the 10th to the 20th of May, and on to the last of August for the North and into September for the South. The early varieties mature in six, the late kind in eight weeks.

Slugs may be captured in large numbers by placing handfuls of bran at intervals of eight or ten feet along the borders of garden walks. The slugs are attracted to the bran, and in the morning may be collected and destroyed.



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.

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.

HOGS.—At each time of feeding mix half pint of the Feed with the usual swill or meal for each hog.

POULTRY.—Mix half a pint of the Feed in a peck of their usual food.

As a measure holding exact amount of one feed is enclosed in every bag.

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 2½ 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 Cathartic Pills,

For all the purposes of a Family Physic, and for curing Costiveness, Jaundice, Indigestion, Poul Stomach, Breath, Headache, Erysipelas, Rheumatism, Eruptions and Skin Diseases, Biliousness, Dropsy, Tumors, Worms, Neuralgia, as a Dinner Pill, for Purifying the Blood.

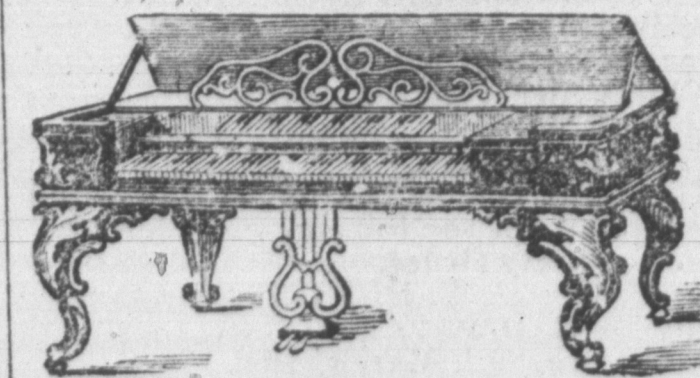


Are the most effective and congenial purgative ever discovered. They are mild, but effective in their operation, moving the bowels surely and without pain. Although gentle in their operation, they are still the most thorough and searching cathartic medicine that can be employed: cleansing the stomach 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. ly. Wholesale Agents.



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 of 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.

As Piano-Fortes, Cabinet and Church Organs Tuned and repaired.

\$66 a week in your own town. Terms \$5 outfit free. Address H. HALLETT & Co., Portland, Maine.

May 28, 79. 1 yr.

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.
Psalmists, 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.