

HOUSEKEEPERS ALMANAC,

FOR THE YEAR 1866.

*A facsimile reproduction,
slightly enlarged of an*

**1866
ALMANAC.**

*Reprinted with an introduction
by William J. Petersen for members of*
THE STATE HISTORICAL SOCIETY
OF IOWA

Iowa City, Iowa
DECEMBER, 1965

WHEELING VA :
PUBLISHED BY GEORGE K. WHEAT,
JOBBER OF PAPER, BLANK AND SCHOOL BOOKS,
Monroe Street.

THE HOUSEKEEPER'S ALMANAC AND FAMILY RECEIPT BOOK

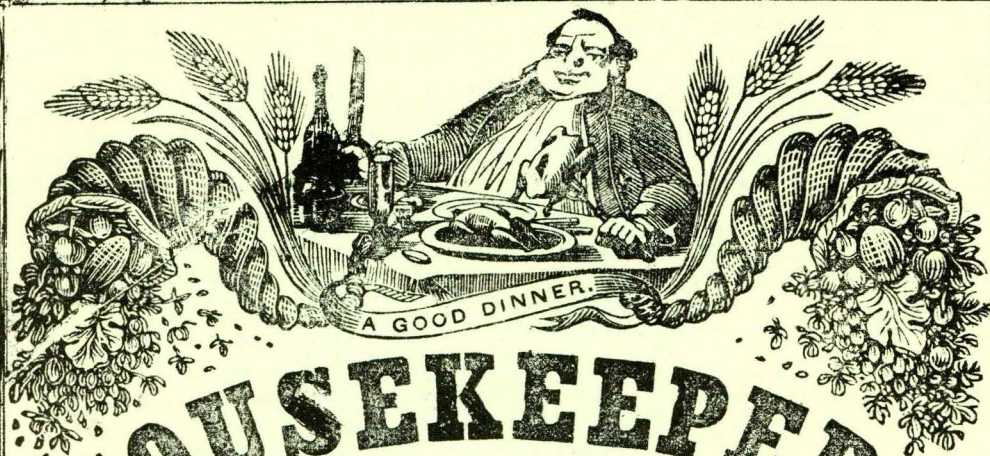
Editor's Historical Introduction

The Housekeeper's Almanac and Family Receipt Book, for the Year 1866 is the eighth in a series of ten almanacs projected by the State Historical Society of Iowa as a part of its publication program. These almanacs have been selected with a view of giving members of the Society a well-rounded view of the National scene during the Civil War decade. They are also expected to provide some idea of what Americans (including Iowans) were reading on such diverse subjects as agriculture and industry, religion and education, politics and government, the great moral crusades, music, drama, patent medicines and the myriad other advertisements, all of which afford clues to the many facets of pioneer life a century ago. These almanacs, when studied as a unit, portray an amazingly accurate picture of life and thought in these United States during the 1860's.

The present almanac represents but one of the countless thousands of almanacs that must have been brought into Iowa, probably from the settler's home state. These were generally replaced in the years that followed by almanacs more intimately associated with the soil and climate of the settler's new home in the West. While the hard-working Iowa agriculturist looked to the almanac for advice on soil, climate, and the latest ideas in farming methods, the farmer's wife (and for that matter the city wife) prized the many recipes and household hints contained in almanacs geared to their needs. This reprint of the *Housekeeper's Almanac* for 1866 is an excellent example of the scores of almanacs designed to be helpful to the busy housewife of that day.

Office of the Superintendent
State Historical Society of Iowa
Iowa City, Iowa

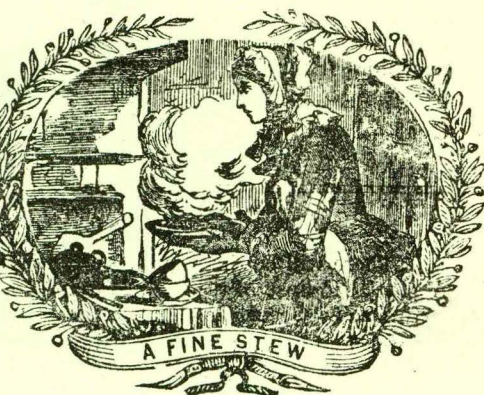
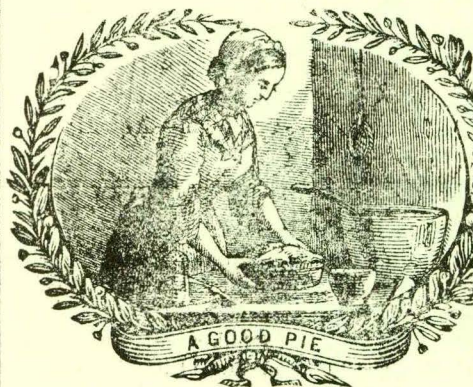
WILLIAM J. PETERSEN



HOUSEKEEPERS

ALMANAC,

FOR THE YEAR 1866.



WHEELING VA :
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AL62 EXPLANATION OF CHARACTERS IN THIS ALMANAC.

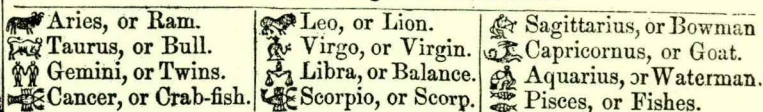
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Moon's Phases.



The Twelve Signs of the Zodiac.



Chronological Cycles.

Dominical Letter,	G
Golden Number,	6
Epact,	14
Solar Cycle,	27
Roman Indiction,	9
Julian Period,	6579

Moveable Festivals of the Church.

Septuagesima Sunday,	Jan. 28	Easter Sunday,	April 5
Quinquagesima Sunday,	Feb. 11	Ascension or holy Thursday,	May 10
Shrove Tuesday,	" 13	Whit Sunday (Pentecost),	" 20
Ash Wednesday,	" 14	Trinity Sunday,	" 27
Palm Sunday,	Mar. 25	Corpus Christi,	31
Good Friday,	" 30	First Sunday in Advent,	Dec 2

EMBER DAYS. February 21.—May 23.—September 19.—December 19.

The Head and Face Ram—Aries.

Neck.
Bull—Taurus.
Breast.
Crab-fish—Cancer.
Bowels.
Virgin—Virgo.
Secrets.
Scorpion—Scorpio.
Kneas.
Goat—Capricornus.



Arms.
 Twins—Gemini.
Heart.
 Lion—Leo
Reins.
 Balance—Libra.
Thighs.
 Bowman—Sagittarius.
Legs.
 Waterman—Aquarius.

The Feet Fishes—Pisces.

Eclipses of the Year 1866.

There will be this year three Eclipses of the Sun, and two of the Moon.

1. A partial Eclipse of the Sun, March 16th, invisible in the United States, visible in Siberia and North Pacific Ocean.

2. A total Eclipse of the Moon, March 30th and 31st, visible as follows at Philadelphia: Beginning 9 h. 37 m. Beginning of total darkness 10 h. 43 m.; middle 11 h. 32 m.; end of total darkness 0 h. 21 m. End 1 h. 28 m. — Digits eclipsed, 18 two-tenths. The first contact with the Shadow occurs at 98° from the northernmost point of the Moon's limb towards the East. The last contact at 63° towards the West.

3. A partial Eclipse of the Sun, April 14th, invisible in this Continent, visible in Australia and the great Southern Ocean.

4. A total Eclipse of the Moon, September 23d. The Eclipse begins after the Moon sets. consequently invisible to us.

5. A partial Eclipse of the Sun, Oct. 8th. This Eclipse will be visible at Boston as follows: Beginning, 11 h. 11 m.; greatest Obscuration, 11 h. 41 m.; end, 12 h. 10 m. — Digits eclipsed, 9° 31' North Limb.

THE HOUSEKEEPER'S ALMANAC AND FAMILY RECEIPT BOOK.

Receipts marked with an asterisk * are from Widdifield's Cook Book, or Practical Receipts for the Housewife.
Published by T. B. Peterson & Brothers, No. 306 Chestnut Street, Philadelphia.

***Bread (To make).** Mix a sponge over night, with one pound of flour, half a pint of yeast and sufficient tepid water to make it into a moderately thick batter.

In the morning, sift four or five pounds of flour into a deep pan, to which add the sponge, a little salt and sufficient water to make a dough. Knead well, then return it to the pan in which it was mixed, and let it rise; when light turn it out on the pie-board, and knead for five or ten minutes. Four pounds of flour will make two loaves, medium size, which are always much nicer than larger ones. Butter your pans, put in the loaves, cover them with a clean towel and set them in a moderately warm place to rise again. When light, bake in rather a quick oven.

***Bread (To make excellent).** Mix seven pounds of good flour, with three pounds of pared boiled potatoes.

Steam off the water, and leave them a few minutes on the fire, mash them fine, and mix them whilst quite warm in the flour, with a spoonful or more of salt. Put a quart of water, milk-warm, with three large spoonfuls of yeast, gradually to the potatoes and flour. Work it well into a smooth dough, and let it remain four hours before it is baked.

***Bread (Corn).** To one quart of Indian meal add two ounces of butter and as much warm milk as will make a stiff batter. Whisk four eggs and stir into the above, with as much salt as will make it taste. Beat the whole well together. Butter shallow pans, pour in the batter and bake it in a moderate oven. When done, cut in small squares, to be eaten hot with butter for breakfast. These, as well as all other kinds of Indian cakes or bread, are not good in warm weather.

***Bread (Rye).** Set a sponge over night, as for wheat bread. Then sift into a deep pan, four pounds of rye and one of wheat flour, to which add the sponge and a little salt. Then mix with water sufficient to make a moderately soft dough; knead well, and return it to the pan in which it was mixed. Cover close, and put in a warm place to rise. When light, knead it again, then butter your pans, put in the loaves, cover them with a clean towel, and set them in a warm, elevated place, to rise. When light, bake in a quick oven.

This quantity is sufficient for three small loaves, which are much better than large ones. When the weather is cold, a small quantity of Indian mush may be added to either wheat or rye bread. It is thought to be (by many persons) a very great improvement.

Cake (Bread). When you are making wheat bread, and the dough is quite light and ready to bake, take out as much of it as would make a twelve cent loaf, and mix with it a tea-cupful of powdered sugar, and a tea-cupful of butter that has been softened and stirred about in a tea-cup of warm milk. Add also a beaten egg. Knead it very well, put into a square pan, dredged with flour, cover it, and set it near the fire for half an hour. Then bake it in a moderate oven, and wrap it in a thick cloth as soon as it is done. It is best when fresh.

***Yeast (To make).** Take one large handful of hops, put them into a thin muslin bag, and place them over a slow fire to boil in three pints of water. Peel two large potatoes, and put them in the water with the hops. When done mash them very fine, to which add one pound and a half of flour and two full tablespoonfuls of salt. Then pour over the boiling hop water and beat until smooth; if too thick add boiling water; when cool, stir in one pint of home-made or baker's yeast. Then put it into a stone jug, and cork tight.

This yeast will keep (in a cool place) three or four weeks. Always reserve a sufficient quantity of the old yeast to raise the newly made.

This yeast must not be made thinner than will just allow its being poured in the jug.

Yeast. Yeast for home-made bread is chiefly manufactured thus:

Boil one pound of good flour; quarter of a pound of brown sugar, and half an ounce of salt, in two gallons of water for an hour—when nearly cold bottle and cork it closely. It will be fit for use in twenty-four hours, and one pint will make eighteen pounds of bread.

Yeast (To Raise Bread without). Mix in your flour, of pearlash or subcarbonate of soda, two parts; tartaric acid, one part; both finely powdered. Make up your bread with warm water, adding but a little at a time and bake soon.

12-20-65 State Hist. Soc. Collec.

JANUARY. Calculated for North, East, South and West. 1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		Moon's Signs.	Moon south.	High Water, Phila.
		Sun rises & sets.	Moon r. & s.		Sun rises & sets.	Moon r. & s.			
M.	1 <i>New Year</i>	7 17 4 43	rises.	1. ♀ rises 6, 32.	7 23 4 37	rises.	4	16	2 26
T.	2 Abel, Seth	7 16 4 44	6 43	♂ stationary.	7 23 4 37	6 43	5	0 0 54	3 6
W.	3 Enoch	7 16 4 44	7 47	Bat. Princeton, 1777.	7 23 4 37	7 45	5	14 1 47	3 59
T.	4 Methusal.	7 15 4 45	8 48	Sirius rises 6 h. 42 m.	7 22 4 38	8 46	5	27 2 37	4 49
F.	5 Simon	7 14 4 46	9 47	♀ in ♍	7 22 4 38	9 46	6	10 3 25	5 37
S.	6 <i>Epiphany</i>	7 14 4 46	10 45	Regulus rises 8 h. 16 m.	7 21 4 39	10 45	6	22 4 16	6 22

1) 1st Sunday after Epiphany.

Luke 2.

Day's length { 9 h. 34 m. St. Louis. 9 h. 12 m. Philada.

S.	7 Isidor	7 13 4 47	11 41	Galileo d. 1642.	7 21 4 39	11 42	7	4 4 54	7 6
M.	8 Erhard	7 12 4 48	morn	S. Day-br. 5, 45	7 20 4 40	morn	7	16 5 37	7 49
T.	9 Julian	7 12 4 48	0 36	Elland Yard so. 10, 10.	7 19 4 41	0 38	8	23 6 20	8 32
W.	10 <i>Paul's im.</i>	7 11 4 49	1 31	♂ rises 6 h. 21 m. mo.	7 19 4 41	1 33	8	10 7 3	9 15
T.	11 Eugene	7 10 4 50	2 25	Dr. Dwight died, 1817.	7 18 4 42	2 28	8	22 7 49	10 1
F.	12 Rinehold	7 9 4 51	3 19	Rigel so. 9 h. 39 m.	7 18 4 42	3 23	9	4 8 35	10 47
S.	13 Hilary	7 9 4 51	4 12	♂ grt. Elong. W.	7 17 4 43	4 17	9	16 9 24	11 36

2) 2d Sunday after Epiphany.

John 2.

Day's length { 9 h. 47 m. St. Louis. 9 h. 26 m. Philada.

S.	14 Felix	7 8 4 52	5 4	♀ ♂ ♀	7 17 4 43	5 10 10	7	28 10 15	12 27
M.	15 Maurice	7 7 4 53	5 55	♂ ♂ ♀ ♀ ♀	7 16 4 44	6 0 10	7	11 11 7	1 19
T.	16 Marcellus	7 6 4 54	6 42	16. ♀ ♂ ♀	7 15 4 45	6 46 10	7	21 11 59	2 11
W.	17 Anthony	7 5 4 55	sets.	Dr. Franklin b. 1706.	7 14 4 46	sets 11	8	0 51 2 51	
T.	18 <i>Franklin</i>	7 4 4 56	7 24	Bat Cowpens, 1781.	7 13 4 47	7 22 11	8	21 1 43	3 31
F.	19 Sarah	7 4 4 56	8 30	Capella so. 9 h. 10 m.	7 12 4 48	8 20 11	8	3 2 34	4 22
S.	20 Fab. Seb.	7 3 4 57	9 37	♂ rises 1 h. 26 m. mo.	7 11 4 49	9 37 11	8	19 3 25	5 13

3) 3d Sunday after Epiphany.

Matt. 8.

Day's length { 9 h. 56 m. St. Louis. 9 h. 40 m. Philada.

S.	21 Agnes	7 2 4 58	10 43	Aldebaran so. 8 h. 24.	7 10 4 50	10 44 12	8	3 4 16	6 4
M.	22 Vincent	7 1 4 59	11 49	Days length 10 h. 25 m.	7 9 4 51	11 51 12	8	17 5 8	6 56
T.	23 Charitas	7 0 5 0	morn	23. ♀ in ♍	7 8 4 52	morn 12	8	1 6 1 7 41	
W.	24 Timothy	6 59 5 1	0 55	Days incr. 34 m.	7 7 4 53	0 58 13	8	15 6 56	8 41
T.	25 <i>Paul's c.</i>	6 58 5 2	2 2	♂ ♂ ♂	7 6 4 54	2 6 13	8	29 7 52	9 40
F.	26 Polycarpus	6 57 5 3	3 6	Rigel souh 8 h. 44 m.	7 5 4 55	3 11 13	8	13 8 49	10 37
S.	27 J. Chrysos.	6 56 5 4	4 5	♂ ♂ ♂	7 4 4 56	4 11 13	8	27 9 46	11 24

4) Septuagesima Sunday

Matt. 20.

Day's length { 10 h. 10 m. St. Louis. 9 h. 54 m. Philada.

S.	28 Charles	6 55 5 5	5 1	Peter the Gr. d. 25.	7 3 4 57	5 6 13	8	11 10 41	12 29
M.	29 Valerius	6 54 5 6	5 50	♂ ♂ ♀	7 2 4 58	5 55 14	8	25 11 36	1 24
T.	30 Adelgunda	6 53 5 7	rises.	30. Sir. so. 9, 59	7 1 4 59	rises. 14	8	9 morn	2 1
W.	31 Virgil	6 52 5 8	6 32	♂ ☐ ☉	7 0 4 50	6 30 14	8	22 0 26	2 38

5626. January 17: Rosh Hodesh Shebat. 31. Rosh Shanah Leayianot.

Moon's Phases.

St. Louis.			PHILADELPHIA.		
Full Moon	dy.	h. m.	Full Moon	dy.	h. m.
Full Moon	1	0 47 M.	Full Moon	1	47 M.
Last Quarter	8	3 36 Ev.	Last Quarter	8	4 36 Ev.
New Moon	16	2 36 Ev.	New Moon	16	3 36 Ev.
First Quarter	23	2 53 Ev.	First Quarter	23	3 53 Ev.
Full Moon	30	2 28 Ev.	Full Moon	30	3 28 Ev.

Conjectures of the Weather.

The 1st, 2d, cloudy and snow; 3, getting clear; 4, 5, stormy, 6, clear; 7, 8, cold and windy; 9, changeable; 10, snow; 11, 12, very cold; 13, moderate; 14, snow; 15, 16, cold again; 17, cloudy; 18, 19, snow storms; 20, moderate and cloudy; 21, rain; 22, 23, rather cold with snow-drifting; 24, 25, 26, cold; 27, 28, changeable; 29, snow; 30, 31, clear and cold.

***Biscuit (Hard Tea).** Two pounds of flour; a quarter of a pound of butter; a saltspoonful of salt; three gills of milk.

Cut up the butter, and rub it in the flour; then add the salt and milk. Knead the dough for half an hour; make it into cakes about as large round as a small teacup, and half an inch thick. Prick them with a fork; bake them in a moderate oven, until they are a light brown.

***Biscuit (Milk).** Two pounds and a half of flour; half a pound of butter; two gills of yeast; one saltspoonful of salt.

Rub the flour, butter, and salt together. Then add the yeast, with as much milk as will make it into a tolerably soft dough. Knead it well, and place it in the pan to rise. This must be done in the evening. Next morning knead it over lightly; make it into small round cakes; place them on tins; prick them with a fork, and put them in a warm, elevated place, to rise. As soon as light, bake in a quick oven. When done, wash the tops lightly with a little water, and cover them with a towel, to make them soft.

For these biscuits, always boil the milk, and when the weather is cold, use it while tepid.

Biscuit, (Soda). Take one quart of water, two teaspoonfuls cream of tartar, one teaspoonful salt, one of saleratus or soda, and a small piece of butter for shortening. Mix with water.

***Biscuit (Sugar).** Three pounds of flour; three quarters of a pound of butter; one pound of sugar; one quart of sponge.

Rub the flour, butter, and sugar together, then add the sponge, with as much milk as will make a soft dough. Knead well and replace it in the pan to rise. This must be done in the afternoon; next morning, knead lightly, make it into small cakes, about the size of a silver dollar and half an inch in thickness; place them on slightly buttered tins, one inch a part each way, set them in a warm, elevated place, to rise; when light, bake them in a quick oven, when done, wash them over with a little water, not having the brush too wet, and let them remain on the tins until cool.

Cake, (Almond). Take blanched and bruised almonds, one pound; ten eggs, well beaten; sugar, one pound; flour, three quarters of a pound. Mix.

Cake, (Black) that will keep a year. Sugar one pound; butter, one pound; flour, one pound; ten eggs; brandy, quarter of a pint; raisins, two pounds; currants, two pounds. Mace, nutmegs, and cloves to flavor. Bake it well

Apes. Rub a pound of fresh butter into two pounds of sifted flour, and mix in a pound of powdered white sugar, a grated nutmeg, a tablespoonful of powdered cinnamon, and four large tablespoonfuls of caraway seeds. Add a wine glass of rose water, and mix the whole with sufficient cold water to make it a stiff dough. Roll it out into a large sheet about a third of an inch in thickness, and cut it into round cakes with a tin cutter or with the edge of a tumbler. Lay them in buttered pans, and bake them in a quick oven (rather hotter at the bottom than at the top,) till they are of a very pale brown,

***Buns (Franklin).** Six ounces of butter; three quarters of a pound of sugar; half a pound of flour; one gill of cream; one wine-glassful of rose-water; one wine-glassful of wine; the grating of one nutmeg; two yeast powders (white and blue).

Beat the butter and sugar until light, stir in the cream gradually with half the flour; then whisk the eggs until thick, and add with the remaining flour, half at a time; beat well. Then take the yeast powders (the blue paper first), and mix with the wine-glass of rose-water, which stir in gradually; then the other yeast powder (the white paper), which mix with the wine, and add, in like manner, with the nutmeg. After beating all well together, butter a square pan, put in the mixture, and bake in a moderate oven. When done, sift over white sugar, and cut into squares.

Buns, (Philadelphia). Take a pound of flour, the rinds of three lemons grated fine, half a pound of butter melted in a coffee-cup of cream, a teaspoonful of yeast, and three eggs. Mix; add a half pound of finely powdered white sugar; work well, let it stand to rise well, and it will make thirty-nine buns.

***Buns (Spanish).** Two pounds of flour; one pound of butter; one pound of sugar; one pint of sponge; two tablespoonfuls of rose-water; one tablespoonful of wine; four eggs; one teaspoonful of cinnamon and nutmeg mixed.

Rub the butter, sugar, and flour together, then add the sponge and other ingredients. Beat all well together, with milk sufficient to make a batter that will just drop from the spoon. Mix them in the afternoon, and when the weather is cold, set them in a moderately warm place to rise; next morning stir them lightly. This quantity is sufficient for four shallow tin pans, which butter, and put one-fourth in each; spread them over smooth with a knife, cover and set them in a warm, elevated place to rise; when light, bake in a moderately hot oven, when cool sift over white sugar, and cut into squares with a sharp knife.

FEBRUARY. Calculated for North, East, South and West. 1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		Moon's Signs.	Moon south.	High Water. Phila.
		Sun rises & sets. h. m. j. h. m.	Moon r. & s. h. m.		Sun rises & sets. h. m. j. h. m.	Moon r. & s. h. m.			
T.	1 Virginia	6 50 5 10	7 33	☾ rises 5, 32 morn.	6 59 5 1	7 32 14	♈	5	1 16
F.	2 <i>Candle M.</i>	6 49 5 11	8 32	☿ in Aphelion.	6 58 5 2	8 32 14	♈	18	2 2
S.	3 Blasius	6 48 5 12	9 28	Aldebaran so. 7 h. 32.	6 57 5 3	9 29 14	♈	0	2 47

5) Sexagegima.

Luke 8.

Day's length { 10 h. 26 m. St. Louis.
10 h. 8 m. Philada.

S.	4 Veronica	6 47 5 13	10 23	Day-break 5 h. 34 m.	6 56 5 4	10 25 14	♈	12	3 31
M.	5 Agathe	6 46 5 14	11 19	Bright exp. Senate, '62	6 55 5 5	11 21 14	♈	24	4 14
T.	6 Dorothy	6 45 5 15	morn	☾ ☽ ☽	6 54 5 6	morn 14	♈	6	4 57
W.	7 Richard	6 44 5 16	0 14	☾ 7. Days incr. 1, 2.	6 53 5 7	0 17 14	♈	18	5 42
T.	8 Solomon	6 42 5 18	1 7	☿ in Aphelion.	6 52 5 8	1 12 14	♈	29	6 28
F.	9 Apollonia	6 41 5 19	2 0	Sirius so. 9, 20.	6 51 5 9	2 6 15	♈	11	7 15
S.	10 Scholastica	6 40 5 20	2 51	☽ rises 5 h. 51 m. mo.	6 49 5 11	2 58 15	♈	24	8 4

6) Quinquagesima.

Luke 18.

Day's length { 10 h. 42 m. St. Louis.
10 h. 24 m. Philada.

S.	11 Euphrosin.	6 39 5 21	3 41	Twilight ends 7, 1. ☾	6 48 5 12	3 48 15	♈	6	8 55
M.	12 Gilbert	6 38 5 22	4 31	☾ ☽ ☽	6 47 5 13	4 37 15	♈	19	9 47
T.	13 <i>Shrove T.</i>	6 37 5 23	5 18	☽ ☽ ☽	6 45 5 15	5 22 15	♈	3	10 39
W.	14 <i>Valentine</i>	6 35 5 25	6 0	☾ ☽ ☽	6 44 5 16	6 3 14	♈	16	11 32
T.	15 Faustine	6 34 5 26	sets.	☾ 15. Day-br. 5, 22	6 43 5 17	sets. 14	♈	0	0 25
F.	16 Julianus	6 33 5 27	7 23	Rigel so. 7 h. 21 m.	6 42 5 18	7 22 14	♈	14	1 17
S.	17 Constant.	6 32 5 28	8 30	Mich. Angelo d. 1563.	6 41 5 19	8 31 14	♈	29	2 10

7) 1st Sunday in Lent.

Matt. 4.

Day's length { 10 h. 58 m. St. Louis.
10 h. 42 m. Philada.

S.	18 Concordia	6 31 5 29	9 39	Charleston evac. 1865.	6 39 5 21	9 41 14	♈	13	3 3
M.	19 Susanna	6 29 5 31	10 47	Copernicus born, 1473	6 38 5 22	10 50 14	♈	27	3 57
T.	20 Eucharis	6 28 5 32	11 54	☾ stationary.	6 37 5 23	11 58 14	♈	12	4 52
W.	21 <i>Emberday</i>	6 27 5 33	morn	☾ 21. Cast. so. 9, 18	6 36 5 24	morn 14	♈	26	5 48
T.	22 <i>Washingt.</i>	6 26 5 34	0 58	Wilmington, NC., taken,	6 34 5 26	1 3 14	♈	10	6 44
F.	23 Serenus	6 24 5 36	1 58	☿ grt. H. L. S. [1865.	6 33 5 27	2 4 14	♈	24	7 40
S.	24 <i>St. Matth.</i>	6 22 5 38	2 54	☾ ☽ ☽	6 32 5 28	3 0 14	♈	8	8 35

8) 2d Sunday in Lent.

Matt. 15.

Day's length { 11 h. 18 m. St. Louis.
10 h. 58 m. Philada.

S.	25 Victor	6 21 5 39	3 46	Days length 10 h. 58.	6 31 5 29	3 51 13	♈	21	9 29
M.	26 Nestor	6 21 5 39	4 32	☿ in Inf. ☽ ☽	6 29 5 31	4 36 13	♈	5	10 19
T.	27 Leander	6 19 5 41	5 12	Sirius so. 8 h. 9 m.	6 28 5 32	5 15 13	♈	18	11 9
W.	28 Macarius	6 18 5 42	5 50	☿ in Inf. ☽ ☽	6 25 5 35	5 52 13	♈	1	11 56

5626. February 15, 16: Rosh Hodesh Adar. 23. Fast of Esther.

Moon's Phases.

St. Louis.		PHILADELPHIA.	
	dy. h. m.		dy. h. m.
Last Quarter	7 1 38 Ev.	Last Quarter	7 2 38 Ev.
New Moon	15 4 12 M.	New Moon	15 5 12 M.
First Quarter	21 10 47 Ev.	First Quarter	21 11 47 Ev.

Conjectures of the Weather.

The 1st, 2d, 3d, changeable; 4, 5, clear and cold; 6, cloudy; 7, 8, snow; 9, moderate; 10, 11, 12, cold again; 13, 14, snow; 15, 16, 17, clear and fair; 18, 19, changeable; 20, cloudy; 21, 22, rain; 23, 24, 25, moderate; 26, clear; 27, 28, cold.

Cake (A Good Light Luncheon). Break down four ounces of butter into a couple of pounds of flour, and work it quite into crumbs, but handle it very lightly; mix in a pinch of salt and four ounces of pounded sugar: hollow the centre, and stir into it a large tablespoonful of solid, well-worked yeast, diluted with three-quarters of a pint of warm new milk: when sufficient of the surrounding flour is mixed with it to form a thick batter, strew more flour on the top, lay a cloth once or twice folded together, over the pan, and let it remain until the leaven has become very light: this will generally be in an hour and a quarter; or, at the utmost, in an hour and a half. The fermentation may be quickened by increasing the proportion of yeast, but this is better avoided, as it may chance to render the cake bitter; additional time, however, must be allowed for it to rise when but a small quantity is used. When the leaven is at the proper height, add a couple of well whisked eggs; sufficient nearly boiling milk to warm them, and mix them with other ingredients; then beat well into the cake, by degrees, eight ounces more of pounded sugar, and half a grated nutmeg; cut from two or three ounces of candied citron, thin, and strew over it; leave it again to rise as before, for about three-quarters of an hour; mix the citron equally with it, put into a thickly buttered tin or earthen pan, and bake it in a brisk oven for an hour and ten minutes at the least, and after it is placed in it let it not be moved until it is quite set, or it will possibly be heavy at the top.

The grated rinds of a couple of lemons will improve its flavor. Fine Lisbon sugar can be used to sweeten it instead of pounded, but the difference of expense would be very light and the cake would not be so good; the quantity can of course be diminished when it is considered too much. Three quarters of a pound of currants can be added to it when liked; and candied orange or lemon-rind may, at choice, be substituted for the citron.

Cakes (Carolina Rice). Boil half a pint of rice till it has dissolved into a thick jelly. While warm, mix into it a large lump of fresh butter, and a salt-spoonful of salt. Pour into a bowl a moderate sized tea-spoonful of ground rice-flour, and add to it as much milk as will make a tolerably stiff batter. Stir it till it is quite smooth and free from lumps. Then mix it thoroughly with the boiled rice. Beat six eggs as light as possible, and stir them gradually into the mixture. Bake it on a griddle, in cakes about as round as a saucer. Eat them warm with butter, and have on the table, in a small bowl or tureen, some powdered sugar and nutmeg, for those who like it

Cake, (Apple) or German Tart. Work together with the fingers, ten ounces of butter and a pound of flour, until they resemble fine crumbs of bread; throw in a *small* pinch of salt, and make them into a firm, smooth paste with the yolks of two eggs and a spoonful or two of water. Butter thickly a plain tin cake or pie mould (those which open at the sides are best adapted for the purpose;) roll out the paste thin, place the mould upon it, trim a bit to its exact size cover the bottom of the mould with this, then cut a band the height of the sides, and press it smoothly round them, joining the edge, which must be moistened with egg or water, to the bottom crust; then fasten upon them, to prevent their separation, a narrow and thin band of paste, also moistened. Next fill the mould nearly to the brim with the following marmalade, which must be quite cold when it is put in. Boil together over a gentle fire at first, but more quickly afterwards, three pounds of good apples with fourteen ounces of pounded sugar, or of the finest Lisbon, the strained juice of a large lemon, three ounces of the best butter, and a teaspoonful of pounded cinnamon, or the lightly grated rind of a couple of lemons; when the whole is perfectly smooth and dry, turn it into a pan to cool, and let it be quite cold before it is put into the paste. In early autumn, a larger proportion of sugar may be required, but this can be regulated by the taste. When the mould is filled, roll out the cover, lay it carefully over the marmalade, that it may not touch it; and when the cake is securely closed, trim off the superfluous paste, add a little pounded sugar to the parings, spread them out very thin, and cut them into leaves to ornament the top of the cake, round which they may be placed as a sort of wreath. Bake it for an hour in a moderately brisk oven: take it from the mould and should the sides not be sufficiently colored, put it back for a few minutes into the oven upon a baking tin. Lay a paper over the top, when it is of a fine light brown, to prevent its being too deeply colored. This cake should be served hot.

Paste: flour, one pound; butter, ten ounces; yolks of eggs, two; little water. Marmalade: apples, three pounds; sugar, fourteen ounces; (more if needed;) juice of lemon, one; rinds of lemons, two; butter, three ounces; baked one hour.

Rolls (Dried Fruit). Make a light saleratus dough, roll it three-fourths of an inch thick, spread your fruit on, and enclose it in folds by rolling it up, and close the ends well; grease your steamer, put the rolls in it, and steam it one hour over boiling water, Eaten with sauce.

MARCH.

Calculated for North, East, South and West.

1866.

W. & D.	Month, Days, &c.	Lat of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		Moon's Signs.	Moon south.	High Water, Phila.
		Sun rises & sets.	Moon r. & s.		Sun rises & sets.	Moon r. & s.			
T.	1 David	6 17 5 43	rises.	1. ☿ ☊ ♀	6 24 5 36	rises.	12	13	morn 2 18
F.	2 Simplicius	6 16 5 44	7 17	♀ grt. Hel. L. S	6 23 5 37	7 17	12	26	0 41 2 53
S.	3 Samuel	6 14 5 46	8 14	Sirius so. 7 h. 53 m.	6 21 5 39	8 15	12	8	1 25 3 37

140) 3d Sunday in Lent.

Luke 11.

Day's length

11 h. 34 m. St. Louis.
11 h. 20 m. Philada.

S.	4 Veronica	6 13 5 47	9 8	Rigel so. 6 h. 18 h.	6 20 5 40	9 10	12	20	2 9 4 21
M.	5 Frederick	6 12 5 48	10 3	Fort Brown, Tex., sur.	6 19 5 41	10 6	11	2	2 52 5 4
T.	6 Fridolin	6 11 5 49	10 58	☿ ☊ ♀ in Ap. [52.	6 17 5 43	11 2	11	14	3 36 5 48
W.	7 Perpetua	6 9 5 51	11 51	☿ stationary.	6 16 5 44	11 56	11	26	4 22 6 34
T.	8 Philemon	6 8 5 52	morn	Procyon so. 8 h. 26 m.	6 15 5 45	morn	11	7	5 8 7 20
F.	9 Prudence	6 7 5 53	0 43	☿. Day-br. 4, 53.	6 13 5 47	0 48	10	19	5 55 8 7
S.	10 Apolonius	6 5 5 55	1 32	☿ ☊ ♀ sets 6, 11.	6 12 5 48	1 38	10	2	6 44 8 56

141) 4th Sunday in Lent.

John 6.

Day's length

11 h. 52 m. St. Louis.
11 h. 38 m. Philada.

S.	11 Ernestus	6 4 5 56	2 22	Pollux so. 8 h. 19 m.	6 11 5 49	2 27	10	14	7 35 9 47
M.	12 Gregory	6 3 5 57	3 7	☿ ☊ ♀	6 10 5 50	3 12	10	27	8 26 10 38
T.	13 Macedon	6 2 5 58	3 50	Sirius so 7 h. 14 m.	6 8 5 52	3 54	9	10	9 18 11 30
W.	14 Zachariah	6 0 6 0	4 31	☿ ☊ ♀	6 7 5 53	4 34	9	24	10 10 12 22
T.	15 Christophe	5 59 6 1	5 11	Twilight ends 7, 38	6 6 5 54	5 13	9	8	11 3 1 15
F.	16 Cyprianus	5 58 6 2	5 50	☿ ☊ ♀	6 4 5 56	5 51	8	23	11 56 2 8
S.	17 St. Patrick	5 57 6 3	sets.	☿ ☊ ♀	6 3 5 57	sets.	8	7	0 50 2 50

142) 5th Sunday in Lent.

John 8.

Day's length

12 h. 10 m. St. Louis.
11 h. 56 m. Philada.

S.	18 Anselmus	5 55 6 5	8 31	☿ in Perihelion.	6 2 5 58	8 34	8	22	1 46 3 34
M.	19 Joseph	5 54 6 6	9 40	Day-break 4 h. 36 m.	6 0 6 0	9 44	8	7	2 43 4 31
T.	20 Matrona	5 53 6 7	10 49	☉ enters ☿ Spring	5 59 6 1	10 53	7	22	3 40 5 28
W.	21 Benedict	5 52 6 8	11 53	com. Days & nights eq.	5 57 6 3	11 58	7	6	4 38 6 26
T.	22 Paulina	5 51 6 9	morn	☿ ☊ ♀	5 56 6 4	morn	7	21	5 36 7 24
F.	23 Everad	5 49 6 11	0 50	☿. Day-br. 4, 30.	5 55 6 5	0 56	6	5	6 31 8 19
S.	24 Gabriel	5 48 6 12	1 44	☿ Qu. Eliz. d. 1603.	5 53 6 7	1 49	6	18	7 25 9 13

143) Palm Sunday.

Matt. 21.

Day's length

12 h. 26 m. St. Louis.
12 h. 16 m. Philada.

S.	25 Ann. V. M.	5 47 6 13	2 31	Rigel sets 10 h. 28 m.	5 52 6 8	2 35	6	2	8 16 10 4
M.	26 Emanuel	5 46 6 14	3 12	☿ grt. Elong. E.	5 51 6 9	3 16	5	15	9 6 10 44
T.	27 Gustavus	5 45 6 15	3 50	Pollux so. 7 h. 20 m.	5 49 6 11	3 53	5	27	9 52 11 40
W.	28 Gideon	5 43 6 17	4 23	☿ grt. Hel. Lat. N.	5 48 6 12	4 25	5	10	10 37 12 25
T.	29 Eustasius	5 42 6 18	4 56	☿ Regulus so. 9, 32.	5 47 6 13	4 57	5	22	11 22 1 10
F.	30 Good Frid.	5 41 6 19	rises.	☿ ☊ ♀ eclipsed.	5 45 6 15	rises.	4	4	morn 1 43
S.	31 Detlaus	5 40 6 20	7 1	Days length 12 h. 35 m.	5 44 6 16	7 3	4	16	0 5 2 17

5626. March 1, 2: Purim. 17. Rosb Hodesh Nissan. 31. Pesah, first day.

Moon's Phases.

ST. LOUIS.			PHILADELPHIA.		
Full Moon	dy.	h. m.	Full Moon	dy.	h. m.
Last Quarter	9	52 M.	Last Quarter	9	52 M.
New Moon	16	3 36 Ev.	New Moon	16	4 36 Ev.
First Quarter	23	7 2 M.	First Quarter	23	8 2 M.
Full Moon	30	10 30 Ev.	Full Moon	30	11 30 Ev.

(8)

Conjectures of the Weather.

The 1st, 2d, cool and clear; 3, cloudy and moderate; 4, rain and wind; 5, moderate; 6, 7, cold and unpleasant; 8, 9, 10, rain and snow; 11, getting clear; 12, 13, fair; 14, changeable; 15, 16, heavy winds; 17, moderate; 18, 19, 20, rainy and cold; 21, getting clear; 22, 23, clear, pleasant; 24, changeable; 25, 26, stormy and cold; 27, 28, clear; 29, cloudy; 30, 31, changeable.

Cake (Election). Make a sponge (as it is called) in the following manner:—Sift into a pan two pounds and a half of flour; and into a deep plate another pound. Take a second pan, and stir a large tablespoonful of West India molasses into five gills or two tumblers and a half of strong fresh yeast; adding a gill of water, warm, but not hot. Then stir gradually into the yeast, &c., the pound of flour, that you have sifted separately. Cover it, and let it set by the fire three hours to rise. While it is rising, prepare the other ingredients, by stirring in a deep pan two pounds of fresh butter and two pounds of powdered sugar, till they are quite light and creamy; adding to them a tablespoonful of powdered cinnamon; a teaspoonful of powdered mace; and two powdered nutmegs. Stir in also half a pint of rich milk. Beat fourteen eggs till very smooth and thick, and stir them gradually into the mixture, alternately with the two pounds and a half of flour which you sifted first. When the sponge is quite light, mix the whole together and bake it in buttered tin pans in a moderate oven. It should be eaten fresh, as no sweet cake made with yeast is so good after the first day. If it is not probable that the whole will come into use on the day it is baked, mix but half the above quantity.

Cake (Indian Pound). Sift a pint of fine yellow Indian meal, and half a pint of wheat flour, and mix them well together. Prepare a nutmeg beaten and mix with a tablespoonful of powdered cinnamon. Stir together till very light, half a pound of powdered white sugar and half a pound of fresh butter; adding the spice, with a glass of white wine and a glass of brandy. Having beaten eight eggs as light as possible, stir them into the butter and sugar, a little at a time, in turn with the meal. Give the whole a hard stirring at the last; put it into a well-buttered tin pan, and bake it about an hour and a half.

This cake (like every thing else in which Indian meal is an ingredient) should be eaten quite fresh; it is then very nice. When stale, (even a day old,) it becomes dry and rough as if made with saw-dust.

Rusk (A Rice Tea). *Good hot or cold.*—Beat seven eggs, and mix with half a pint of new milk, quarter of a pound of melted butter, quarter of a pint of yeast, three ounces of sugar, and stir in gradually enough flour as will make a very light paste; set it before the fire to rise half an hour, and then add flour, and form flat loaves or cakes; bake moderately, cool, cut in slices, and brown them in a hot oven, and eat hot or cold.—Some use caraway to flavor with.

Cake (Federal.) Sift two pounds of flour into a deep pan, and cut up in it a pound of fresh butter; rub the butter in the flour with your hands, adding by degrees, half a pound of powdered white sugar; a teaspoonful of powdered cinnamon; a beaten nutmeg; a glass of wine or brandy, and two glasses of rose water. Beat four eggs very light; and add them to the mixture with a salt-spoonful of pearl-ash melted in a little lukewarm water. Mix all well together; add, if necessary sufficient cold water to make it into a dough just stiff enough to roll out; knead it slightly, and then roll it out into a sheet about half an inch thick. Cut it out into small cakes with a tin cutter, or with the edge of a tumbler; dipping the cutter frequently into flour to prevent it sticking. Lay the cakes in shallow pans buttered, or on flat sheets of tin, (taking care not to let them touch, lest they should run into each other,) and bake them of a light brown in a brisk oven. They are best the second day.

Cake (Washington). Stir together a pound of butter and a pound of sugar; and sift into another pan a pound of flour. Beat six eggs very light, and stir them into the butter and sugar, alternately with the flour and a pint of rich milk or cream; if the milk is sour it will be no disadvantage. Add a glass of wine, a glass of brandy, a powdered nutmeg, and a tablespoonful of powdered cinnamon. Lastly stir in a small teaspoonful of pearl-ash, or salaratus, that has been melted in a little vinegar; take care not to put in too much pearl-ash, lest it give the cake an unpleasant taste. Stir the whole very hard; put it into a buttered tin pan, (or into little tins), and bake it in a brisk oven. Wrapped in a thick cloth, this cake will keep soft for a week.

Cakes (Carolina Corn). Mix together in a pan, a pint and a half of sifted corn meal, and a half pint of wheat flour, adding a heaped salt-spoon of salt. Beat three eggs very light. Have ready a quart of sour milk. (You can turn sweet milk sour, by adding a very little vinegar.) Put into a tea-cup a small teaspoonful of super-carbonate of soda, and dissolve it in a little lukewarm water, then stir it into the milk. In another tea-cup, melt a full salt-spoon of tartaric acid, and stir that afterwards into the milk. Then add, alternately, the beaten eggs and the meal, a little of each at a time, stirring them well into the milk. It should be about the consistence of sponge-cake batter. Having beaten the whole very hard, butter square tin pans, fill them with the mixture, and set them immediately into a hot oven and bake them well. They may be baked in muffin rings pulling them open when brought to table.

APRIL.

Calculated for North, East, South and West.

1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		Moon's Signs.	Moon south	High Water, Phila.
		Sun rises & sets.	Moon r. & s.		Sun rises & sets.	Moon r. & s.			
		h. m. h. m.	h. m.		h. m. h. m.	h. m.	s. d.	h. m.	h. m.

14) Easter Sunday.

Mark 16.

Day's length { 12 h. 42 m. St. Louis.
12 h. 32 m. Philada.

S.	1	Easter S.	5 39 6 21	7 54	1st Congress, 1789.	5 44 6 16	7 57	4		28	0 49	3 1
M.	2	Easter M.	5 38 6 22	8 49	Petersburg taken, 1865	5 43 6 17	8 53	4		10	1 32	3 44
T.	3	Ferdinand	5 37 6 23	9 44	Richmond taken, 1865.	5 41 6 19	9 48	3		22	2 17	4 29
W.	4	Ambrose	5 36 6 24	10 36	Goldsmith died, 1774.	5 40 6 20	10 41	3		4	3 3	5 15
T.	5	Maximus	5 35 6 25	11 26	Alioth in Merid. 11, 50	5 39 6 21	11 32	3		16	3 50	6 2
F.	6	Egesippus	5 33 6 27	morn	Gen. Lee routed, 1865.	5 38 6 22	morn	2		28	4 38	6 50
S.	7	Aaron	5 32 6 28	0 13	Regulus so. 8, 57. ☾	5 37 6 23	0 19	2		10	5 26	7 38

15) 1st Sunday after Easter.

John 20.

Day's length { 13 h. 58 m. St. Louis.
13 h. 50 m. Philada.

S.	8	Celestinus	5 31 6 29	1 1	S. 26 ☾	5 35 6 25	1 6	2		23	6 16	8 28
M.	9	Prochorus	5 30 6 30	1 45	Gen. Lee surr. '65	5 34 6 26	1 49	2		5	7 6	9 18
T.	10	Daniel	5 29 6 31	2 25	Ft. Pulaski sur. 1862.	5 33 6 27	2 28	1		19	7 57	10 9
W.	11	Julius	5 28 6 32	3 5	Rigel sets 9 h. 16 m.	5 31 6 29	3 7	1		2	8 48	11 0
T.	12	Eustachius	5 26 6 34	3 43	☽ 6 ☽	5 30 6 30	3 44	1		16	9 40	11 52
F.	13	Justinus	5 25 6 35	4 20	☽ Inf. 6 ☽	5 29 6 31	4 20	0		1	10 33	12 45
S.	14	Tiburtius	5 24 6 36	5 0	Pres. Lincoln shot, '65.	5 28 6 32	4 58	0		16	11 29	1 41

16) 2d Sunday after Easter.

John 11.

Day's length { 13 h. 14 m. St. Louis.
13 h. 6 m. Philada.

S.	15	Olympia	5 23 6 37	sets.	15. Pres. Lincoln	5 27 6 33	sets.	1st		1	0 26	2 26
M.	16	Calixtus	5 22 6 38	8 30	died, 7 1/2 A.M. '65.	5 25 6 35	8 34	1		16	1 24	3 12
T.	17	Rudolph	5 20 6 40	9 36	☽ sets 7 h. 38 m.	5 24 6 36	9 41	1		1	2 24	4 12
W.	18	Aeneas	5 19 6 41	10 40	Days increase 4 h. 1 m.	5 23 6 37	10 45	1		16	3 24	5 12
T.	19	Anicetas	5 18 6 42	11 37	☽ 6 ☽	5 21 6 39	11 43	1		0	4 23	6 11
F.	20	Sulpitius	5 17 6 43	morn	21 ☽ ☽	5 20 6 40	morn	1		14	5 19	7 7
S.	21	Adularius	5 16 6 44	0 28	21. Day-br. 4, 36	5 19 6 41	0 33	2		28	6 13	8 1

17) 3d Sunday after Easter.

John 16.

Day's length { 13 h. 30 m. St. Louis.
13 h. 24 m. Philada.

S.	22	Cajus	5 15 6 45	1 11	☽ rises 1 h. 25 m. mo.	5 18 6 42	1 15	2		11	7 3	8 51
M.	23	St. George	5 14 6 46	1 50	Regulus so. 7 h. 54 m.	5 17 6 43	1 53	2		24	7 51	9 39
T.	24	Albertus	5 13 6 47	2 27	Days length 13 h. 26.	5 15 6 45	2 29	2		7	8 36	10 24
W.	25	St. Mark.	5 12 6 48	2 59	Alioth in Merid. 10, 31	5 14 6 46	3 0	2		19	9 20	11 8
T.	26	Cletus	5 11 6 49	3 31	Johnston surr. 1865.	5 13 6 47	3 31	2		1	10 4	11 52
F.	27	Anastasius	5 9 6 51	4 2	Monroe born, 1758.	5 12 6 48	4 1	2		13	10 47	12 35
S.	28	Vitalis	5 8 6 52	4 33	☽ in ☽	5 11 6 49	4 31	3		25	11 30	1 18

18) 4th Sunday after Easter.

John 16.

Days length { 13 h. 46 m. St. Louis.
13 h. 40 m. Philada.

S.	29	Sybilla	5 7 6 53	rises.	29. ☽ 6 ☽	5 10 6 50	rises.	3		7	morn	1 52
M.	30	Eutropius	5 6 6 54	7 40	☽ in Apogee.	5 8 6 52	7 43	3		19	0 14	2 26

5626. Ap. 1: Pesah, 2d day. 6, 7. Pes., 2 last days. 15, 16. Rosh Hod. Iyar. 29. Pesah Shenee.

Moon's Phases.

ST. LOUIS.			PHILADELPHIA.		
	dy.	h. m.		dy.	h. m.
Last Quarter	8	2 41 M.	Last Quarter	8	3 41 M.
New Moon	15	1 2 M.	New Moon	15	2 2 M.
First Quarter	21	4 30 Ev.	First Quarter	21	6 30 Ev.
Full Moon	29	8 22 Ev.	Full Moon	29	4 22 Ev.

Conjectures of the Weather.

The 1st, 2d, pleasant; 3, cloudy; 4, 5, rain; 6, clear; 7, 8, changeable and rainy; 9, 10, stormy; 11, 12, clear; 13, 14, 15, cloudy, alternating with sun-shine; 16, cold; 17, some snow; 18, 19, changeable, but moderate; 20, warm; 21, thunder showers; 22, 23, 24, changeable; 25, clear; 26, 27, cloudy and rainy; 28, 29, pleasant; 30, changeable.

Cake (Jelly). Sift three-quarters of a pound of flour. Stir to a cream a pound of butter and a pound of powdered white sugar, and mix in half a tea-cup of rose water, and a grated nutmeg with a teaspoonful of powdered cinnamon. Beat ten eggs very light, and add them gradually to the mixture, alternately with the flour; string the whole very hard. Put your griddle into the oven of a stove; and when it is quite hot, grease it with fresh butter tied in a clean rag, and set on it a tin cake-ring, (about the size of a large dinner-plate,) greased also. Dip out two large tablespoonfuls and a half of the cake batter; put it within the tin ring, and bake it about five minutes (or a little longer, without turning it. When it is done, take it carefully off; place it on a large dish to cool; wipe the griddle, grease it afresh, and put on another cake. Proceed thus till all the batter is baked. When the cakes are cool, spread every one thickly over with grape-jelly, peach marmalade, or any other sweet-meat that is smooth and thick; currant jelly will be found too thin, and is liable to run off. Lay the cakes smoothly one on another, (each having a layer of jelly or marmalade between,) and either grate loaf-sugar over the top one, or ice it smoothly; marking the icing with cross lines of colored sugar-sand all the lines meeting at the centre so as to divide the cake when cut, into triangular or wedged-shaped slices. If you ice it, add a few drops of essence of lemon to the icing.

Jelly cake should be eaten fresh. It is best the day it is baked.

You may bake small jelly cakes in muffin rings.

***Cake (Cocoa-nut).** One pound of cocoa-nut; half a pound of sugar; one tablespoonful of flour.

Take the brown skin off the nut, wash, wipe it dry and grate it. Mix the sugar and flour with it, and work all well together. Make it out in little balls, place them on tins, and bake them in a quick oven. You may prevent them from getting too brown on the under side by putting several thicknesses of paper under the tin.

Gingerbread (Polka). To a pint of molasses add a pound of butter, a pound of brown sugar, two tablespoonfuls of pounded ginger, half a teaspoonful of pearlsh and as much flour as will knead it into a stiff paste. Roll it out very thin and cut it into cakes; bake on tin sheets in a quick oven. Citron pared thin may be added and any spice you may fancy.

Gingerbread (Baker's). Three-fourths of a pound of flour, one quart of molasses, one-fourth of a pound of butter, one ounce of saleratus, and one ounce of ginger.

'Cake (Pound). Prepare a tablespoonful of powdered cinnamon, a teaspoonful of powdered mace, and two nutmegs grated or powdered. Mix together in a tumbler, a glass of white wine a glass of brandy, and a glass of rose water. Sift a pound of the finest flour into a broad pan, and powder a pound of loaf-sugar. Put the sugar into a deep pan, and cut up in it a pound of fresh butter. Warm them by the fire till soft; and then stir them to a cream. When they are perfectly light, add gradually the spice and liquor, a little at a time. Beat ten eggs as light as possible and stir them by degrees into the mixture, alternately with the flour. Then add twelve drops of oil of lemon; or more, if it is not strong. Stir the whole very hard; put it into a deep tin pan with straight or upright sides, and bake it in a moderate oven from two to three hours. If baked in a Dutch oven, take off the lid when you have ascertained that the cake is quite done, and let it remain in the oven to cool gradually. If any part is burnt, scrape it off as soon as cold.

It may be iced either warm or cool; first dredging the cake with flour and then wiping it off. It will be best to put on two coats of icing; the second coat not till the first is entirely dry. Flavor the icing with essence of lemon, or with extract of roses.

This cake will be very delicate if made with a pound of rice flour instead of wheat.

Cake (Rice). Take nine ounces of flour, dry it well, nine ounces of ground rice, twenty ounces of pulverized sugar; twelve eggs; beat the eggs and sugar to a froth, then add the flour and the rice a spoonful at a time until all is used, beating all the time, then add the peel of a whole lemon, (grated), and half the juice, beat it briskly for fifteen minutes, send to the oven, and forty minutes will bake it.

Cake (Wedding). Take four pounds of flour, three of butter, three of sugar, four of currants, two of raisins, two of eggs, one of mace, and three nutmegs, add a little citron and molasses. Bake about three hours.

Cake (Lafayette Ginger). One and a half pounds of wheat flour, quarter of a pound of butter, one pint of molasses, one pint of brown sugar, ten eggs, ginger to the taste, one teaspoonful of pearlsh dissolved in warm water. Stir all together, and bake in pans or patties. Currants and raisins may be added. A quick oven is required for this cake.

Waffles. Milk, one quart; eggs, five; flour, a pound and a quarter; butter, half a pound; yeast, one spoonful. When baked, sift sugar and powdered cassia on them.

MAY.

Calculated for North, East, South and West.

1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		S. fast.	Moon's Signa.	Moon south	High Water, Phila.
		Sun rises & sets.	Moon r. & s.		Sun rises & sets.	Moon r. & s.				
T.	1 <i>Phil. Jac.</i>	5 56 55	8 31	♄ in Aphelion.	5 76 53	8 36	3	♋	1 1 0	3 12
W.	2 <i>Sigismund</i>	5 46 56	9 21	♄ south 11 h. 46 m.	5 66 54	9 27	3	♋	13 1 47	3 59
T.	3 <i>Inv. of Cr.</i>	5 36 57	10 10	♄ in Merid. 10, 0.	5 56 55	10 16	3	♋	25 2 34	4 46
F.	4 <i>Florianus</i>	5 26 58	10 58	Yorktown evac. '62.	5 46 56	11 3	3	♋	7 3 22	5 34
S.	5 <i>Godard</i>	5 16 59	11 41	Bat. Williamsb'g, 1863.	5 36 57	11 46	4	♋	19 4 11	6 23
19) 5th Sunday after Easter.		John 16.		Day's length		14 h. 0 m. St. Louis. 13 h. 56 m. Philada.				
S.	6 <i>Aggeus</i>	5 07 0	morn	♄ 6 D	5 26 58	morn	4	♋	2 5 0	7 12
M.	7 <i>Domicilla</i>	5 07 0	0 21	♄ 7. Day-br'k, 3, 8.	5 16 59	0 25	4	♋	14 5 49	8 1
T.	8 <i>Stanislaus</i>	4 59 7	1 1 0	♄ Sirius sets 9, 35.	5 07 0	1 3	4	♋	27 6 38	8 50
W.	9 <i>Job</i>	4 58 7	2 1 37	♄ in Perihelion.	4 59 7	1 1 39	4	♋	11 7 29	9 41
T.	10 <i>Ascens. D.</i>	4 57 7	3 2 14	Bat. Spottsylvania. '64.	4 58 7	2 2 15	4	♋	25 8 20	10 32
F.	11 <i>Mamertus</i>	4 56 7	4 2 52	♄ 6 D	4 57 7	3 2 51	4	♋	9 9 12	11 24
S.	12 <i>Pancratius</i>	4 55 7	5 3 32	♄ grt. Elong. W.	4 56 7	4 3 30	4	♋	24 10 8	12 20
20) 6th Sunday after Easter.		John 15.		Day's length		14 h. 12 m. St. Louis. 14 h. 10 m. Philada.				
S.	13 <i>Servatius</i>	4 54 7	6 4 14	Spica south 9 h. 52 m.	4 55 7	5 4 11	4	♋	9 11 5	1 17
M.	14 <i>Christian</i>	4 53 7	7 sets.	♄ 14. ♄ in Per.	4 54 7	6 sets.	4	♋	24 0 5	2 5
T.	15 <i>Sophia</i>	4 53 7	8 21	♄ 6 D	4 53 7	7 8 27	4	♋	9 1 6	2 54
W.	16 <i>Peregrine</i>	4 52 7	8 9 22	♄ 6 D	4 52 7	8 9 28	4	♋	24 2 7	3 55
T.	17 <i>Venantius</i>	4 51 7	9 10 20	Days incr. 4 h. 25 m.	4 51 7	9 10 25	4	♋	9 3 7	4 55
F.	18 <i>Liborius</i>	4 51 7	9 11 9	Grant inv. Vicksb. '63.	4 50 7	10 11 13	4	♋	24 4 4	5 52
S.	19 <i>Potentia</i>	4 50 7	10 11 50	♄ in Merid. 8, 54.	4 50 7	10 11 33	4	♋	7 4 57	6 45
21) Whit Sunday		John 14.		Day's length		14 h. 23 m. St. Louis. 14 h. 23 m. Philada.				
S.	20 <i>Whit Sun</i>	4 49 7	11 morn	♄ stationary.	4 49 7	11 morn	4	♋	21 5 47	7 35
M.	21 <i>Prudence</i>	4 48 7	12 0 23	♄ 21. ♄ sets 8, 57.	4 48 7	12 0 30	4	♋	4 6 34	8 22
T.	22 <i>Helena</i>	4 48 7	12 1 3	♄ grt. Hel. L. S.	4 47 7	13 1 4	4	♋	16 7 19	9 7
W.	23 <i>Emberday</i>	4 47 7	13 1 34	♄ south 10 h. 18 m.	4 46 7	14 1 34	4	♋	28 8 2	9 50
T.	24 <i>Johannes</i>	4 46 7	14 2 5	♄ Twilight ends 9 h. 9 m.	4 46 7	14 2 4	3	♋	10 8 46	10 34
F.	25 <i>Urbanus</i>	4 46 7	14 2 37	♄ Arcturus so. 9 h. 56 m.	4 45 7	15 2 35	3	♋	22 9 29	11 17
S.	26 <i>Beda</i>	4 45 7	15 3 9	♄ 6 D	4 44 7	16 3 6	3	♋	4 10 12	12 0
22) Trinity Sunday		John 3.		Days length		14 h. 30 m. St. Louis. 14 h. 34 m. Philada.				
S.	27 <i>Lucina</i>	4 45 7	15 3 45	♄ in Apogee.	4 43 7	17 3 41	3	♋	16 10 58	12 46
M.	28 <i>William</i>	4 44 7	16 4 20	Corintl. evacuated, 62.	4 43 7	17 4 15	3	♋	28 11 44	1 32
T.	29 <i>Maximilian</i>	4 44 7	16 rises.	♄ 29 Days length.	4 42 7	18 rises.	3	♋	10 morn	2 7
W.	30 <i>Wigand</i>	4 43 7	17 8 8	♄ 30 ♄ 6 W [14, 38.	4 41 7	19 8 14	3	♋	22 0 31	2 43
T.	31 <i>Corp. Chr.</i>	4 43 7	17 8 55	♄ in Perihelion.	4 41 7	19 9 1	3	♋	4 1 19	3 31

5626. May 3: Lag Laomer. 15. Rosh Hodesh Sivan. 20. 21. Shebuot.

Moon's Phases

ST. LOUIS.			PHILADELPHIA.		
Last Quarter	7	8 41 Ev.	Last Quarter	7	4 41 Ev.
New Moon	14	8 57 M.	New Moon	14	9 57 M.
First Quarter	21	8 57 M.	First Quarter	21	4 57 M.
Full Moon	29	7 17 M.	Full Moon	29	8 17 M.

Conjectures of the Weather.

The 1st, cool; 2, pleasant; 3, 4, cloudy, with showers; 5, getting clear; 6, 7, 8, pleasant spring weather; 9, 10, rather cool, cloudy; 11, 12, 13, clear and pleasant, with cold nights; 14, cloudy; 15, 16, warm; 17, 18, cool, with rain; 19, changeable; 20, 21, 22, warm; 23, thunder showers; 24, 25, pleasant; 26, cloudy; 27, 28, rainy; 29, changeable; 30, 31, very warm.

Jumbles (Common). Sift a pound of flour into a large pan. Cut up a pound of butter into a pound of powdered white sugar, and stir them to a cream. Beat six eggs till very light, and then pour them all at once into the pan of flour next add the butter and sugar, with a large tablespoonful of mixed mace and cinnamon, two grated nutmegs, and a teaspoonful of essence of lemon, or a wine glass of rose water. When all the ingredients are in, stir the mixture very hard with a broad knife. Having floured your hands and spread some flour on the paste-board, make the dough into long rolls, (all of equal size,) and form them into rings by joining the two ends very nicely. Lay them on buttered tins, and bake them in a quick oven from five to ten minutes. Grate sugar over them when cool.

Jumbles. Take flour one and a half pounds; sugar one pound; butter three quarters of a pound; four yolks and two whites of eggs; rose water, one wine-glassful. Roll thin with fine powdered sugar, and bake on tins

Cake (Lemon Cheese). A quarter of a pound of butter, a quarter of a pound of sugar, a wine-glass of milk or cream, two ounces of sponge cake, three eggs, the grated rind of one and juice of half a lemon. — Slice the cake and pour over it the milk or cream. Beat the butter and sugar together, and stir into it. Mash the sponge cake very fine, and add to the above. Grate the yellow rind, and squeeze the juice of half a lemon, and stir in. Cover the pie-plates with paste, fill with the mixture, and bake in a moderately hot oven.

Cake (Orange Cheese). A quarter of a pound of butter, a quarter of a pound of sugar, three eggs, a wine-glass of milk or cream, two ounces of sponge cake, the rind of one orange grated, half a nutmeg, two tablespoonfuls of rose water. Pour the milk or cream over the sponge-cake to moisten it. Then stir together the butter and sugar, whisk your eggs, mash the cake very fine, and mix all together with the liquor and spice. Line your pie plates with paste, fill with the mixture, and bake in a moderate oven.

Fritters (Apple). Pare, core, and parboil (in a very little water) some large juicy pippins. When half done take them out, drain them, and mince them very fine. Make a batter according to receipt for Plain Fritters; adding some lemon juice and grated lemon-peel. Stir into the batter a sufficient quantity of the minced apple to make it very thick. Then fry the fritters in hot lard as before directed. Eat them with nutmeg and sugar

Pancakes (Plain). Sift half a pound or a pint of flour. Beat seven eggs very light, and stir them gradually into a quart of rich milk. Then add by degrees the flour, so as to make a thin batter. Mix it very smooth, pressing out all the lumps with the back of a spoon. Set the frying-pan over the fire, and when it is hot, grease it with a spoonful of lard. Then put in a ladleful of the batter, and fry it of a light brown, turning it with care to prevent its breaking. Make each pancake large enough to cover the bottom of a dessert plate; greasing the pan every time. Send them to table hot, accompanied by powdered sugar and nutmeg, mixed in a small glass bowl.

Fritters (Plain). Beat seven eggs very light, and stir them gradually into a quart of milk; add, by degrees, three quarters of a pound, or a pint and a half of sifted flour. Beat the whole very hard. Have ready in a frying-pan over the fire, a large quantity of lard. When the lard has come to a hard boil, begin to put in the fritters; allowing for each about a gill of batter, or half a large tea-cupful. They do not require turning, and will be done in a few minutes. Fry as many at a time as the pan will hold. Send them to table hot, and eat them with powdered cinnamon, and sugar. Let fresh hot ones be sent in as they are wanted; they chill and become heavy immediately.

Begin to fry the fritters as soon as the batter is mixed, as it will fall by setting. Near a pound and a half of lard will be required for the above quantity of fritters.

Muffins (Indian). A pint and a half of yellow Indian-meal sifted; a handful of wheat-flour; a quarter of a pound of fresh butter, a quart of pure milk, four eggs, a very small teaspoonful of salt. Put the milk into a saucepan, cut the butter into it; set it over the fire and warm it until it is mixed and set it away to cool. Beat four eggs very light, and when the milk is cold stir them into it alternately with the meal, a little at a time of each. Add the salt. Beat the whole very hard after it is all mixed. Then butter some muffin-rings on the inside. Set them in a hot oven or in a heated griddle; pour some of the batter into each, and bake the muffins well. Send them hot to table, continuing to bake while a supply is wanted. Pull them open with your fingers, eat with butter.

Cake (Corn). Take six cups of good butter-milk, one egg, salt enough, and a table-spoonful of saleratus: make it thin as batter for frying: beat quickly, and only long enough to make it free from lumps; pour into a large buttered bread pan, and bake half an hour.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		S. fast.	Moon's Signs.	Moon south.	High Water. Phila.			
		Sun	Moon		Sun	Moon							
		rises & sets. h. m. h. m.	r. & s. h. m.		rises & sets. h. m. h. m.	r. & s. h. m.							
F.	1 Nicodemus	4 42	7 18	9 40	2 rises 10 h. 47 m. ☾	4 40	7 20	9 46	2	♊	16	2 8	4 20
S.	2 Marcellus	4 42	7 18	10 24	2 6 ☾	4 40	7 20	10 27	2	♊	19	2 57	5 9

23) 1st Sunday after Trinity.

Luke 16.

Day's length

{ 14 h. 36 m. St. Louis.
14 h. 42 m. Philada.

S.	3 Erasmus	4 42	7 18	11 0	James Isl. occup. 1862.	4 39	7 21	11 4	2	11	3 46	5 58
M.	4 Darius	4 41	7 19	11 40	Day-break, 2 h. 33 m.	4 39	7 21	11 40	2	24	4 35	6 47
T.	5 Bonifacius	4 41	7 19	morn	Ft. Pillow surr'd, '62.	4 38	7 22	morn	2	7	5 24	7 36
W.	6 Arthasius	4 41	7 19	0 14	☾ 6. Memph. tak. 62	4 38	7 22	0 14	2	21	6 12	8 24
T.	7 Lueretia	4 40	7 20	0 49	☾ Spica so. 8 h. 13.	4 37	7 23	0 49	1	4	7 3	9 15
F.	8 Medardus	4 40	7 20	1 26	♂ ♂ ☽	4 37	7 23	1 25	1	18	7 55	10 7
S.	9 Barnimus	4 40	7 20	2 8	♂ Arcturus so. 8 h. 57 m.	4 37	7 23	2 5	1	3	8 50	11 2

24) 2d Sunday after Trinity.

Luke 14.

Day's length

{ 14 h. 40 m. St. Louis.
14 h. 48 m. Philada.

S.	10 Flavius	4 40	7 20	2 48	♂ south 9 h. 3 m.	4 36	7 24	2 45	1	18	9 46	11 58
M.	11 Barnabas	4 40	7 20	3 38	☾ in Perigee.	4 36	7 24	3 34	1	3	10 47	12 59
T.	12 Basilides	4 40	7 20	4 32	☾ 12. ♂ ♂ ☽	4 36	7 24	4 27	1	18	11 48	2 0
W.	13 Tobias	4 39	7 21	sets.	☾ 12. ♂ ♂ ☽	4 36	7 24	sets.	0	3	0 49	2 49
T.	14 Heliseus	4 39	7 21	9 0	☾ in Perihelion.	4 35	7 25	9 3	0	18	1 49	3 37
F.	15 Vitus	4 39	7 21	9 45	♀ ♂ ☽	4 35	7 25	9 48	0	2	2 45	4 33
S.	16 Rolandus	4 39	7 21	10 25	Twilight ends, 9 h. 22.	4 35	7 25	10 28	0	16	3 38	5 26

25) 3d Sunday after Trinity.

Luke 15.

Day's length

{ 14 h. 42 m. St. Louis.
14 h. 50 m. Philada.

S.	17 Nicander	4 39	7 21	11 3	Bat. Bunker Hill, '75.	4 35	7 25	11 5	1	29	4 28	6 16
M.	18 Arnolphus	4 39	7 21	11 35	Lee enters Maryl. '63.	4 35	7 25	11 36	1	12	5 14	7 2
T.	19 Gervasius	4 39	7 21	morn	☾ 19.	4 35	7 25	morn	1	25	5 59	7 47
W.	20 Sylverius	4 39	7 21	0 7	☾ ♀ sets 9 h. 29 m.	4 35	7 25	0 7	1	7	6 43	8 31
T.	21 Raphael	4 39	7 21	0 38	☾ ent. ☾ ☽ Sum. com.	4 34	7 26	0 36	1	19	7 26	9 14
F.	22 Achatius	4 40	7 20	1 10	Longest Day.	4 35	7 25	1 8	2	1	8 10	9 53
S.	23 Agrippina	4 40	7 20	1 43	☾ in Apo. ♂ ♂ ☽	4 35	7 25	1 40	2	13	8 55	10 43

26) 4th Sunday after Trinity.

Luke 6.

Day's length

{ 14 h. 40 m. St. Louis.
14 h. 50 m. Philada.

S.	24 John, Bap.	4 40	7 20	2 18	♂ grt. Hel. Lat. N.	4 35	7 25	2 15	2	25	9 41	11 29
M.	25 Elogius	4 40	7 20	2 58	Reb's occ. Chambersb.,	4 35	7 25	2 53	2	7	10 27	12 16
T.	26 Jeremiah	4 40	7 20	3 39	Day-br. 2, 30. [Pa. '63	4 35	7 25	3 34	2	19	11 15	1 3
W.	27 7 Sleepers	4 41	7 19	rises.	☾ 27. Arc. so. 7, 48.	4 35	7 25	rises.	3	1	morn	1 40
T.	28 Leo	4 41	7 19	7 40	☾ ♀ so. 7 h. 50 m.	4 36	7 24	7 46	3	13	0 5	2 17
F.	29 St. Peter	4 41	7 19	8 23	♂ ♂ ☽	4 36	7 24	8 28	3	25	0 54	3 6
S.	30 Lucina	4 42	7 18	9 3	♂ Antares so. 9 h. 45 m.	4 36	7 24	9 7	3	8	1 44	3 56

5626. June 13. 14: Rosh Hodesh Tamooz.

Moon's Phases.

St. Louis.			PHILADELPHIA.		
	dy.	h. m.		dy.	h. m.
Last Quarter	6	1 12 M.	Last Quarter	6	2 12 M.
New Moon	12	4 6 Ev.	New Moon	12	5 6 Ev.
First Quarter	19	5 44 Ev.	First Quarter	19	6 44 Ev.
Full Moon	27	9 34 Ev.	Full Moon	27	10 34 Ev.

(14)

Conjectures of the Weather.

The 1st, 2d, variable; 3, 4, sultry and rain; 5, 6, showers; 7, 8, clear and hot; 9, 10, more pleasant; 11, thunder-showers; 12, 13, clear; 14, changeable; 15, 16, very warm; 17, rainy; 18, 19, clear, warm; 20, 21, cloudy, thunder; 22, 23, 24, hottest days of the month; 25, 26, sultry; 27, variable; 28, thunder showers; 29, 30, clear and pleasant.

***Cake (Fruit).** One pound of butter; one pound of sugar; twelve eggs; one pound of flour; half a gill of brandy; one nutmeg; half a tea-spoonful of cloves; two teaspoonfuls of cinnamon; one pound and a half of raisins; one pound and a half of currants; and one pound of citron.

Seed the raisins and chop them quite fine; wash the citron in hot water, wipe it dry and slice it in small thin pieces.

Beat the butter and sugar to a cream, whisk the eggs until thick, and add them by degrees; then add the flour with the brandy and spice, and lastly, the fruit. Mix the whole well together; paper your pan and put in the mixture, spread it smooth over the top with a knife, and bake it in a moderate oven about four hours.

Cake (Plain). One cup of sweet milk; one cup of sugar; half a cup of molasses; half a cup of butter; three cups of flour; half a pound of chopped raisins; two teaspoonfuls of cream of tartar; one teaspoonful of soda; one teaspoonful of salt; one teaspoonful of cloves; one teaspoonful of cinnamon; one teaspoonful of nutmeg. Extract of lemon or rose-water, if desired. Mix the cream of tartar thoroughly into the flour, and dissolve the soda in milk. Mix as usual. One half lard can be used instead of all butter for shortening.

Cake (Sponge). One cup of sugar; one teaspoonful cream of tartar; one cup of flour; half a teaspoonful of soda; three eggs, well beaten. The cream of tartar should be *well mixed* in the flour, and the flour stirred very gradually into the beaten eggs and sugar. The soda should be dissolved in two tablespoonfuls of milk or cream, and added just before putting into the oven.

***Straws (French).** Eight eggs; ten ounces of sugar; flour sufficient to form a dough; half a tea-spoonful of cinnamon and nutmeg, mixed.

Beat the eggs very thick; add the sugar, spice, and enough flour to make a dough.

Roll it out about half an inch thick, cut it in slips the length of your finger, give each one a twist and drop them in boiling lard.

When cool, sift sugar over them.

Kisses (Hazelnut). Beat one pound of pulverised white sugar with the whites of eight eggs, over a slow fire until they are light, then add four ounces of blanched filberts, cut fine; lay them out on paper, and bake them in a slow oven.

Cake (Silver). The whites of eight eggs; one cup of butter; two cups of sugar; three cups of flour; half a cup of sweet milk; one teaspoonful cream of tartar; and half a teaspoonful of soda.

Icing. A quarter of a pound of finely powdered loaf sugar, of the whitest and best quality, is the usual allowance to one white of egg. For the cake in the preceding receipt, three quarters of a pound of sugar and the whites of three eggs will be about the proper quantity. Beat the white of egg by itself till it stands alone. Have ready the powdered sugar, and then beat it hard into the white of egg till it becomes thick and smooth; flavoring it as you proceed with a few drops of oil of lemon, or a little extract of roses.

Spread it evenly over the cake with a broad knife or a feather; if you find it too thin, beat in a little more powdered sugar. Cover with it thickly the top and sides of the cake, taking care not to have it rough and streaky. When dry, put on a second coat; and when that is nearly dry, lay on the ornaments. You may flower it with colored sugar-sand or nonpareils; but a newer and more elegant mode is to decorate it with devices and border in white sugar; they can be procured at the confectioners, and look extremely well on icing that has been tinted with pink by the addition of a little cochineal.

You may color icing of a pale or deep yellow, by rubbing the lumps of loaf-sugar (before they are powdered) upon the outside of a large lemon or orange. This will also flavor it finely.

Almond icing, for a very fine cake, is made by mixing gradually with the white of egg and sugar, some almonds, half bitter and half sweet, that have been pounded in a mortar with rose-water to a smooth paste. The whole must be well incorporated, and spread over the cake near half an inch thick. It must be set in a cool oven to dry, and then taken out and covered with a smooth plain icing of sugar and white of egg.

Whatever icing is left, may be used to make macaroons or kisses.

***Cake (Queen).** One pound of butter; one pound of sugar; one pound of flour; ten eggs; one nutmeg grated; two tablespoonfuls of wine.

Beat the butter and sugar until very light, to which add the wine and spice, with one-fourth of the flour. Whisk the eggs until thick, and add half at a time, with the remainder of the flour. After beating all well together, let the batter remain a short time in a cool place. Then fill your pans rather more than half full, and bake in a quick oven.

Doughnuts. One pint of milk, one teacupful of shortening, two of sugar, one of yeast, three eggs, two teaspoonfuls of cinnamon, one of salt. Beat the eggs, sugar and spices well together, and stir in the other ingredients, with a sufficiency of flour. Fry in hot lard.

JULY.

Calculated for North, East, South and West.

1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.			Aspects of Planets and other Miscellanies.	Lat. of Philada.			Moon's Signs.	Moon south	High Water, Phila.	
		Sun rises & sets. h. m. / h. m.	Moon r. & s. h. m.			Sun rises & sets. h. m. / h. m.	Moon r. & s. h. m.					
27) 5th Sunday after Trinity. Luke 5 Day's length { 14 h. 36 m. St. Louis. 14 h. 48 m. Philada.												
S.	1 Theobald	4 42	7 18	9 42	h south 6 h. 38 m.	4 36	7 24	9 44	3	21	2 33	1 45
M.	2 Visit. V. M.	4 42	7 18	10 16	Antares so. 9 h. 38. ☾	4 36	7 24	10 18	4	4	3 22	5 34
T.	3 Cornelius	4 43	7 17	10 51	☉ in Apogee.	4 37	7 23	10 52	4	17	4 10	6 22
W.	4 Independ.	4 43	7 17	11 28	Vicksburg surr. 1863.	4 37	7 23	11 27	4	1	4 59	7 11
T.	5 Demetrius	4 44	7 16	morn	☾ 5. Bat. Carrhage, 1861.	4 37	7 23	morn	4	15	5 50	8 2
F.	6 John Huss	4 44	7 16	0 5	☾ Monterey tak. '47	4 38	7 22	0 3	4	29	6 42	8 51
S.	7 Edelburga	4 45	7 15	0 44	☾ ☉ ☽	4 38	7 22	0 42	5	13	7 36	9 48
28) 6th Sunday after Trinity. Matt. 9. Day's length { 14 h. 28 m. St. Louis. 14 h. 42 m. Philada.												
S.	8 Aquila	4 46	7 14	1 28	Ed. Burke died, 1797.	4 39	7 21	1 25	5	27	8 32	10 44
M.	9 Zeno	4 46	7 14	2 19	☾ in Perigee.	4 39	7 21	2 14	5	12	9 31	11 43
T.	10 J. Calvin b.	4 47	7 13	3 16	h stationary.	4 40	7 20	3 10	5	27	10 31	12 43
W.	11 Pius	4 47	7 13	4 16	☾ ☉ ☽	4 40	7 20	4 10	5	11	11 31	1 43
T.	12 Henry	4 48	7 12	sets	☾ 11. Antares so. 8, 58	4 41	7 19	sets.	5	26	0 30	2 30
F.	13 Margareth	4 49	7 11	8 20	☾ Fomalh. ris. 11, 8.	4 41	7 19	8 22	5	10	1 25	3 13
S.	14 Bonavent.	4 49	7 11	8 58	☾ ☉ ☽	4 42	7 18	9 0	5	24	2 17	4 5
29) 7th Sunday after Trinity. Mark 8. Day's length { 14 h. 20 m. St. Louis. 14 h. 34 m. Philada.												
S.	15 Apostles' d.	4 50	7 10	9 35	☾ ☉ ☽	4 43	7 17	9 36	6	7	3 7	4 55
M.	16 Hilary	4 51	7 9	10 7	Altair so. 0 h. 13 mor.	4 43	7 17	10 7	6	20	3 53	5 41
T.	17 Alexius	4 51	7 9	10 39	☽ rises 7 h. 32 m.	4 44	7 16	10 38	6	3	4 38	6 26
W.	18 Maternus	4 52	7 8	11 11	Spica sets 10 h. 59 m.	4 45	7 15	11 9	6	15	5 22	7 10
T.	19 Ruffina	4 53	7 7	11 44	☾ 19. Vega in Mer. 10, 42	4 46	7 14	11 41	6	27	6 6	7 54
F.	20 Elijah	4 54	7 6	morn	☾ ☉ ☽	4 46	7 14	morn	6	9	6 50	8 38
S.	21 Praxedes	4 54	7 6	0 18	☾ in Apogee.	4 47	7 13	0 14	6	21	7 36	9 24
30) 8th Sunday after Trinity. Matt. 7. Days length { 14 h. 10 m. St. Louis. 14 h. 24 m. Philada.												
S.	22 Mar. Mag.	4 55	7 5	0 57	Burns died, 1796.	4 48	7 12	0 52	6	3	8 22	10 10
M.	23 Apolinaris	4 56	7 4	1 36	Twilight ends 8 h. 56.	4 49	7 11	1 31	6	15	9 10	10 58
T.	24 Christiana	4 57	7 3	2 22	☽ grt. Elong. E.	4 50	7 10	2 16	6	27	9 58	11 46
W.	25 St. James	4 58	7 2	3 10	Altair so. 11, 32. ☾	4 51	7 9	3 4	6	9	10 48	12 36
T.	26 St. Anne	4 59	7 1	4 2	☾ ☉ ☽	4 52	7 8	3 57	6	22	11 38	1 26
F.	27 Martha	5 0	7 0	rises.	☾ 27. Bat. Bolivar,	4 52	7 8	rises.	6	5	morn	2 3
S.	28 Pantaleon	5 1	6 59	7 41	☽ in Aph. [Ten., '62.	4 53	7 7	7 44	6	18	0 28	2 40
31) 9th Sunday after Trinity. Luke 16. Day's length { 13 h. 56 m. St. Louis. 14 h. 12 m. Philada.												
S.	29 Beatrix	5 2	6 58	8 19	h ☐ ☉	4 54	7 6	8 21	6	1	1 18	3 30
M.	30 Upton	5 3	6 57	8 54	Bat. of Warsaw, 1656.	4 55	7 5	8 55	6	14	2 8	4 20
T.	31 Germanus	5 4	6 56	9 31	Days length, 14 h. 10.	4 56	7 4	9 31	6	28	2 57	5 9

5626. July 1: Fast of Tamooz. 13. Rosh Hodesh Ab.

Moon's Phases.

St. Louis.			PHILADELPHIA.		
	dy.	h. m.		dy.	h. m.
Last Quarter	5	8 3 M.	Last Quarter	5	9 3 M.
New Moon	11	11 34 Ev.	New Moon	12	0 34 M.
First Quarter	19	9 43 M.	First Quarter	19	10 43 M.
Full Moon	27	10 12 M.	Full Moon	27	11 12 M.

Conjectures of the Weather.

The lat, 2d, cloudy, with thunder-storms; 3, 4, 5: clear and very hot; 6, 7, sultry; 8, 9, thunder-showers; 10, 11, 12, clear and bright; 13, 14, 15, hot weather; 16, 17, cloudy and changeable; 18, 19, 20: very warm again; 21, 22, heavy thunder-storms; 23, 24, 25, clear and bright; 26, 27, changeable; 28, 29, hot, with thunder-showers; 30, 31, cloudy and rainy.

Sauce (Ginger). Take one tablespoonful of ginger, one of lard, one teaspoonful saleratus, half pint of molasses, half teacupful of water, with sufficiency of flour. Knead scit roll thin, and bake in a quick oven.

Custard (Apple). Pare, core, and quarter a dozen large juicy pippins. Strew among them the yellow peel of a large lemon grated very fine : and stew them till tender, in a very small portion of water. When done, mash them smooth with the back of a spoon ; (you must have a pint and a half of the stewed apple ;) mix a quarter of a pound of sugar with them and set them away till cold. Beat six eggs very light, and stir them gradually into a quart of rich milk, alternately with the stewed apple. Put the mixture into cups, or into a deep dish, and bake it about twenty minutes. Send it to table cold, with nutmeg grated over the top.

Custard (Snowball). Make a boiled custard, as in the preceding receipts, and when it is done and quite cold, put it into a deep glass dish. Beat to a stiff froth the four whites of eggs that have been omitted in the custard, adding eight or ten drops of oil of lemon. Drop the froth in balls on the top of the dish of custard, heaping and forming them with a spoon into a regular size, and shape. Do not let them touch each other. You may lay a fresh rose leaf on the top of every one.

Custards (Rennet or Wine). Very simple, and prepared in five minutes. Cut a bit of rennet about four inches square, into strips, which put into a bottle filled with wine. It will be fit for use in two or three weeks. To make your custard, *warm* and *medden* the milk, then stir into it a teaspoonful or tablespoonful of the rennet wine, according to its strength, and pour immediately into pudding-dish, or cups, as you prefer ; put away in a cool place for an hour, and grate nutmeg on them. The whey, of which you can make enough, by the addition of extra wine when you prepare it, is a very nourishing drink for invalids.

Custard (Rice). Boil some rice in milk till it is quite dry ; then put it into small tea-cups, (pressing it down hard,) and when it is cold and has taken the shape of the cups, turn it out into a deep dish, and pour a boiled custard round it. Lay on the top of each lump of rice a piece of preserved quince or peach or a piece of fruit jelly. In boiling the rice, you may mix with it raisins or currants ; if so, omit the sweetmeats on the top. Ground rice is best.

Another way of boiling custard is to put the mixture into a pitcher, set it in a vessel of boiling water, place it on hot coals or in a stove, and let it boil slowly, stirring it all the time.

Custard (Very good Old-Fashioned Botted). Throw into a pint and a half of new milk, the very thin rind of a fresh lemon, and let it infuse for half an hour, then simmer them together for a few minutes, and add four ounces and a half of white sugar. Beat thoroughly the yolks of fourteen fresh eggs, mix with them another half pint of new milk, stir the boiling milk quickly to them, take out the lemon peel, and turn the custard into a deep jug ; set this over the fire in a pan of boiling water, and keep the custard stirred gently, but without ceasing, until it begins to thicken ; then move the spoon rather more quickly, making it always touch the bottom of the jug, until the mixture is brought to the point of boiling, when it must be instantly taken from the fire, or it will curdle in a moment. Pour it into a bowl, and keep it stirred until nearly cold, then add to it by degrees a wineglassful of good brandy, add two ounces of blanched almonds, cut into spikes : or omit these, at pleasure. A few bitter ones, bruised, can be boiled in the milk in lieu of lemon peel, when their flavor is preferred.

New milk, one quart ; rind of one lemon ; sugar four and a half ounces ; yolks of eggs, fourteen ; salt, one quarter saltspoon.

Custards (Boiled). Beat eight eggs very light, omitting the whites of four. Mix them gradually with a quart of cold milk and a quarter of a pound of sugar. Put the mixture into a saucepan with a bunch of peach leaves, or a handful of broken up peach kernels or bitter almonds ; the yellow peel of a lemon, and a handful of broken cinnamon ; or you may boil in it a vanilla bean. Set it on hot coals and simmer it slowly, stirring it all the time. As soon as it comes to a boil, take it immediately off the fire, or it will curdle and be lumpy. Then strain it ; add a tablespoonful of rose water, and put it into glass cups. Grate nutmeg over the top, and send it to table cold. Eat it with tarts or sweetmeats.

Custard (Gooseberry). Top and tail two quarts of green gooseberries. Stew them in a very little water : stirring and mashing them frequently. When they have stewed until entirely to pieces, take them out, and with a wooden spoon press the pulp through a cullender. Stir in (while the pulp is hot) a tablespoonful of butter, and sufficient sugar to make it very sweet. Beat six eggs very light. Simmer the gooseberry pulp over a gentle fire, and gradually stir the beaten eggs into it. When it comes to a boil, take it off immediately, stir it very hard, and set it out to cool. Serve it up cold in glasses or custard cups, grating some nutmeg over each.

AUGUST. Calculated for North, East, South and West. 1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		Moon's Signs.	Moon south.	High Water, Phila.
		Sun rises & sets.	Moon r. & s.		Sun rises & sets.	Moon r. & s.			
		h. m. h. m.	h. m. h. m.		h. m. h. m.	h. m. h. m.	s. d.	h. m.	h. m.
W.	1 <i>Lammasd.</i>	5 56 55	10 8	J. Edwards d. 1801. ☾	4 57 7 3	10 7 6	☾	11 3 48	6 0
T.	2 <i>Stephen</i>	5 66 54	10 45	Antares so. 7 h. 36 m.	4 58 7 2	10 43 6	☾	25 4 39	6 51
F.	3 <i>Augustus</i>	5 76 53	11 28	☾ 3. Day-br. 3, 11.	4 59 7 1	11 25 6	☾	9 5 31	7 43
S.	4 <i>Dominick</i>	5 86 52	morn	☾ Bat. Magenta, '59	5 07 0	morn 6	☾	24 6 26	8 38

32) 10th Sunday after Trinity. Luke 19. Day's length { 13 h. 43 m. St. Louis. 13 h. 42 m. Philada.

S.	5 <i>Oswald</i>	5 9 6 51	0 13	☾ in Per. ☾ 6 ☾	5 16 59	0 9 6	☾	8 7 23	9 35
M.	6 <i>An. of Chr.</i>	5 10 6 50	1 5	☾ stationary.	5 26 58	1 0 6	☾	22 8 20	10 32
T.	7 <i>Godfrey</i>	5 11 6 49	2 4	☾ 6 ☾ ☾	5 36 57	1 58 5	☾	6 9 19	11 31
W.	8 <i>Emily</i>	5 12 6 48	3 3	Ney shot, 1815.	5 46 56	2 58 5	☾	21 10 17	12 29
T.	9 <i>Ericus</i>	5 13 6 47	4 6	Bat. Cedar Mt., Va., '62	5 56 55	4 2 5	☾	5 11 12	1 24
F.	10 <i>St. Lawr.</i>	5 14 6 46	sets.	☾ 10. ☾ sets 10, 25.	5 66 54	sets 5	☾	19 0 6	2 6
S.	11 <i>Titus</i>	5 15 6 45	7 31	☾ 6 ☾	5 76 53	7 33 5	☾	2 0 56	2 44

33) 11th Sunday after Trinity. Luke 18. Day's length { 13 h. 28 m. St. Louis. 13 h. 26 m. Philada.

S.	12 <i>Clara</i>	5 16 6 44	8 6	Gallatin died, 1849.	5 9 6 51	8 7 5	☾	15 1 45	3 33
M.	13 <i>Hildebert</i>	5 17 6 43	8 38	☾ 6 ☾	5 10 6 50	8 38 5	☾	28 2 31	4 19
T.	14 <i>Eusebia</i>	5 18 6 42	9 10	Sheridan d. 1783.	5 11 6 49	9 9 4	☾	11 3 16	5 4
W.	15 <i>Asc. V. M.</i>	5 19 6 41	9 43	N. Bonaparte b. 1769.	5 12 6 48	9 41 4	☾	23 4 0	5 48
T.	16 <i>Rochus</i>	5 20 6 40	10 16	☾ 6 ☾	5 13 6 47	10 13 4	☾	5 4 44	6 32
F.	17 <i>Bertram</i>	5 22 6 38	10 53	☾ grt. Hel. L. S.	5 14 6 46	10 49 4	☾	17 5 30	7 18
S.	18 <i>Agapetus</i>	5 23 6 37	11 33	☾ 18. ☾ in Apo.	5 15 6 45	11 28 4	☾	29 6 16	8 4

34) 12th Sunday after Trinity. Mark 7. Day's length { 13 h. 12 m. St. Louis. 13 h. 26 m. Philada.

S.	19 <i>Sebaldus</i>	5 24 6 36	morn	Ind'n massac. Min. '62.	5 17 6 43	morn 3	☾	11 7 2	8 50
M.	20 <i>Bernard</i>	5 25 6 35	0 14	☾ so. 9 h. 47 m.	5 18 6 42	0 9 3	☾	23 7 50	9 38
T.	21 <i>Rebecca</i>	5 26 6 34	1 2	William IV. b. 1765 ☾	5 19 6 41	0 56 3	☾	5 8 39	10 27
W.	22 <i>Philibert</i>	5 27 6 33	1 52	☾ 6 ☾	5 20 6 40	1 47 3	☾	17 9 29	11 17
T.	23 <i>Zacheus</i>	5 28 6 32	2 48	Twilight ends 8 h. 25.	5 21 6 39	2 43 2	☾	0 10 20	12 8
F.	24 <i>St. Barth.</i>	5 30 6 30	3 47	☾ Vega in Mer 8, 20	5 23 6 37	3 43 2	☾	13 11 10	12 58
S.	25 <i>Ludovicus</i>	5 31 6 29	rises:	☾ 25. Alt. so. 9, 28.	5 24 6 36	rises: 2	☾	26 morn	1 35

35) 13th Sunday after Trinity. Luke 10. Day's length { 12 h. 56 m. St. Louis. 13 h. 10 m. Philada.

S.	26 <i>Samuel</i>	5 32 6 28	6 55	Days length 13, 11.	5 25 6 35	6 56 2	☾	10 0 1	2 13
M.	27 <i>Gebhard</i>	5 33 6 27	7 30	Traitor Floyd d. 1863.	5 26 6 34	7 30 1	☾	24 0 52	3 4
T.	28 <i>St. August</i>	5 34 6 26	8 8	☾ south 9 h. 13 m.	5 28 6 32	8 7 1	☾	8 1 43	3 55
W.	29 <i>St. John b.</i>	5 36 6 24	8 47	☾ stationary.	5 29 6 31	8 45 1	☾	22 2 35	4 47
T.	30 <i>Benjamin</i>	5 37 6 23	9 28	☾ in Perigee.	5 30 6 30	9 25 1	☾	6 3 28	5 40
F.	31 <i>Paulina</i>	5 38 6 32	10 13	Bunyan d. 1688.	5 31 6 29	10 9 1	☾	20 4 22	6 34

5626. August 11. 12: Rosh Hodesh Eloul.

Moon's Phases.

ST. LOUIS.			PHILADELPHIA.		
dy.	h.	m.	dy.	h.	m.
Last Quarter	8	1 15 Ev.	Last Quarter	3	2 15 Ev.
New Moon	10	8 35 M.	New Moon	10	9 35 M.
First Quarter	18	3 15 M.	First Quarter	18	4 15 M.
Full Moon	25	9 33 Ev.	Full Moon	25	10 33 Ev.

Conjectures of the Weather.

The 1st, 2d, hot; 3, sultry; 4, 5, thunder-showers; 6, 7, clear and warm; 8, variable; 9, 10, cloudy and rain; 11, 12, 13, clear and fair; 14, 15, hot; 16, 17, changeable; 18, warm and clear; 19, 20, hot; 21, 22, 23, moderate; 24, 25, 26, pleasant weather with cool nights; 27, cloudy and changeable; 28, 29, showers in some parts; 30, 31, warm and pleasant.

Custard (Common Baked). Mix a quart of new milk with eight well beaten eggs, strain the mixture through a fine sieve, and sweeten it with from five to eight ounces of sugar, according to the taste; add a small pinch of salt, and pour the custard into a deep dish with or without a lining or rim of paste; grate nutmeg or lemon rind over the top, and bake it in a very slow oven from twenty to thirty minutes, or longer should it not be firm in the centre. A custard, if well made and properly baked, will be quite smooth when cut, without the honey-combed appearance which a hot oven gives: and there will be no whey in the dish.

New milk, one quart; eggs, eight; sugar, five to eight ounces; salt, quarter of a saltspoonful; nutmeg or lemon grate; baked, slow oven, twenty to thirty minutes, or more.

Pastry (Observations on). An adept in pastry never leaves any part of it adhering to the board or dish used in making.—The best thing to make it upon is a slab of marble or slate; which substance causes less waste, being cold and smooth. The coolest part of the house and day should be chosen for the process; the hands should be previously washed in very hot water; and the less they touch the paste the better and lighter it will prove; nor should it be rolled much.

In whatever way paste is made, wetting it much will render it tough.

Salt butter of the best quality makes a fine crust; for sweet things, wash it.

Pastry (Remarks on using Preserved Fruits in). Preserved fruits are usually too dry when put into paste that requires long baking; those that have been done with their full proportion of sugar, require no baking, the crust for them should be baked in a tin shape, and the fruit afterwards added, and a cover may be baked on croquant tins.

For fresh fruits short crust is very suitable.

Tarts may sometimes be iced.

Heating the oven properly is very material in baking. Light paste requires it to be moderately hot; if too quick, it will be burned and not rise well; if too slow, it will be sodden, not rise, and want color.

Raised pies must be put into a quick oven, or the crust will fall. The cook should accurately know the proper heat for each article, as opening the door to observe their progress, lets in the air and often spoils them.

Cakes or tarts which are returned into the oven after icing, require heat enough to harden only.

Pastry (Almond Flavor, &c). Dissolve an ounce of oil of almonds in one pint of spirits of wine and use one drop to a pound of dough. It is powerful and poisonous, but not injurious in small quantities, and imparts a pleasant flavor.

Almond paste is often adulterated. Every lady can make her own by beating the almonds into a smooth paste in a mortar, and then adding whites of eggs and rose-water, with half as much spirits of wine to give the mass a proper consistency. It is a harmless cosmetic, made in this way, and very useful to prevent chapped hands.

Pie (Apple). Pare and take out the cores of the apples, cutting each apple into four or eight pieces, according to their size. Lay them neatly in a baking dish, seasoning with brown sugar, and any spice, such as pounded cloves and cinnamon, or grated lemon peel. A little quince marmalade gives a fine flavor to the pie. Add a little water, and cover with puff paste as above directed. Bake for an hour.

***Pie (Rhubarb.)** Take off the skin from the stalks, cut them into small pieces, wash, and put in a pipkin to stew, with no more water than that which adheres to them; when done, mash them fine, and put in a small piece of butter; and when cool sweeten to taste.

If liked, add a little cinnamon or nutmeg. Line your plates with paste, put in the filling, and bake in a quick oven. When done, and a little cool, slip them into other plates suitable for the table, and sift white sugar over.

Pie (The Tucker Pumpkin). Take a pumpkin, or winter squash, cut in pieces, take off the rind and remove the seeds, and boil it until tender, then rub it through a sieve. When cold add to it milk to thin it, and to each quart of milk three well beaten eggs.

Sugar, cinnamon and ginger to your taste. The quantity of milk must depend upon the size and quality of the squash.

These pies require a moderate heat, and must be baked until the centre is firm.

Pie (Gooseberry). Pick the heads and stems from unripe or hard gooseberries, and rub them with a towel to clean them. Fill the dish with them, and add a considerable quantity of brown sugar, with a very little water. Cover as above directed, and bake for upwards of an hour. Some persons stew the gooseberries in sugar before putting them in the dish, in which case they require less baking.

Pies or Tarts (Dried Apple). Wash, soak and sift dried apples; spice and sweeten to your taste. After they are prepared, grate over them the rind of a lemon, a green one is the best.

SEPTEMBER. Calculated for North, East, South and West. 1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.		Lat. of Philada.		Moon's Signs.	Moon south.	High Water, Phila.
		Sun rises & sets.	Moon r. & s.			Sun rises & sets.	Moon r. & s.			
		h. m. / h. m.	h. m.			h. m. / h. m.	h. m.			h. m.
S.	1 Egidius	5 39 6	21 11	2	☾ 1. ♀ sets 8 h. 8. ☾	5 32 6	28 10	57	0	5 18 7 30
36) 14th Sunday after Trinity.		Luke 17.		Day's length		12 h. 40 m. St. Louis.		12 h. 54 m. Philada.		
S.	2 Eliza	5 40 6	20 11	58	☾ 6 ☾	5 33 6	27 11	52	1	19 6 15 8 27
M.	3 Mansuetus	5 41 6	19	morn	☾ 6 ☾	5 35 6	25	morn	1	3 7 13 9 25
T.	4 Moses	5 42 6	18	0 56	Knoxville taken, 1863.	5 36 6	24	0 51	1	17 8 9 10 21
W.	5 Nathaniel	5 44 6	16	1 55	Vega in Merid. 7, 33.	5 37 6	23	1 51	2	1 9 4 11 16
T.	6 Magnus	5 45 6	15	2 59	☾ grt. Elong. W.	5 39 6	21	2 56	2	14 9 58 12 10
F.	7 Regina	5 47 6	13	4 1	☾ 6 ☾	5 40 6	20	3 58	2	28 10 48 1 0
S.	8 N. of V.M.	5 48 6	12	5 4	☾ S. Day-br. 3, 59.	5 41 6	19	5 2	2	11 11 37 1 49
37) 15th Sunday after Trinity.		Matt. 6.		Day's length		12 h. 28 m. St. Louis.		12 h. 34 m. Philada.		
S.	9 Bruno	5 49 6	11	sets.	☾ in ☾	5 43 6	17	sets.	3	24 0 24 2 24
M.	10 Pulcheria	5 50 6	10	7 10	☾ in Perihelion.	5 44 6	16	7 9	3	7 1 9 2 57
T.	11 Protus	5 52 6	8	7 41	☾ rises 11 h. 14 m.	5 45 6	15	7 39	4	19 1 54 3 42
W.	12 J. Wickliffe	5 53 6	7	8 15	☾ 6 ☾	5 47 6	13	8 12	4	1 2 38 4 26
T.	13 Amatus	5 54 6	6	8 50	☾ 6 ☾	5 48 6	12	8 47	4	13 3 23 5 11
F.	14 El. H. Crs.	5 55 6	5	9 29	Bat. of South Mt., '62.	5 49 6	11	9 25	4	25 4 9 5 57
S.	15 Nicetas	5 56 6	4	10 9	☾ in Apogee.	5 50 6	10	10 4	5	7 4 55 6 43
38) 16th Sunday after Trinity.		Luke 7.		Day's length		12 h. 4 m. St. Louis.		12 h. 16 m. Philada.		
S.	16 Euphemia	5 58 6	2	10 55	☾ 16. Alt'r so. 8, 1.	5 52 6	8	10 49	5	19 5 42 7 30
M.	17 Lampertus	5 59 6	1	11 43	☾ Bat. Antietam, '62	5 53 6	7	11 37	6	1 6 30 8 18
T.	18 Siegfried	6 0 6	0	morn	☾ stationary.	5 54 6	6	morn	6	13 7 19 9 7
W.	19 Emberday	6 2 5	58	0 35	☾ 6 ☾	5 56 6	4	0 30	6	25 8 8 9 56
T.	20 Jones	6 3 5	57	1 31	☾ grt. Hel. Lat. N.	5 57 6	3	1 27	7	8 8 59 10 47
F.	21 St. Matth'w	6 4 5	56	2 31	☾ in Aphelion.	5 58 6	2	2 28	7	21 9 49 11 37
S.	22 Maurice	6 5 5	55	3 34	Days and nights equal.	6 0 6	0	3 32	7	5 10 40 12 28
39) 17th Sunday after Trinity.		Luke 14.		Day's length		11 h. 48 m. St. Louis.		11 h. 58 m. Philada.		
S.	23 Hosea	6 6 5	54	4 37	☾ ent. ☾ Autumn c.	6 1 5	59	4 36	8	18 11 32 1 20
M.	24 St. John c.	6 8 5	52	rises.	☾ 24. ☾ 6 ☾	6 2 5	58	rises.	8	3 morn 1 58
T.	25 Cleophas	6 9 5	51	6 42	☾ Aldebaran r. 9, 15	6 3 5	57	6 40	8	17 0 24 2 36
W.	26 Justina	6 10 5	50	7 24	☾ Days decrease 3 h. 0 m.	6 4 5	56	7 22	9	2 1 19 3 31
T.	27 Cosmos	6 11 5	49	8 11	☾ in Perigee.	6 6 5	54	8 7	9	16 2 15 4 27
F.	28 Wencesl.	6 12 5	48	9 0	☾ south 7 h. 9 m.	6 7 5	53	8 55	9	1 3 12 5 24
S.	29 S. Michael	6 14 5	46	9 54	☾ 6 ☾	6 8 5	52	9 48	10	15 4 10 6 22
40) 18th Sunday after Trinity.		Matt. 22		Day's length		11 h. 30 m. St. Louis.		11 h. 40 m. Philada.		
S.	30 Jerome	6 15 5	45	10 51	☾ grt. Elong. E.	6 10 5	50	10 45	10	0 5 8 7 20

2657. Sept. 10. 12: Tishree Rosh Hashannah. 12. Fast of Guedalyah. 19. Kipoor.
24. 25. Sucot, 2 first days. 30. Hoshaanah Rabah.

Moon's Phases.			Conjectures of the Weather.		
St. Louis.	PHILADELPHIA.				
dy. h. m.	dy. h. m.				
Last Quarter 1 6 8 Ev.	Last Quarter 1 7 8 Ev.		The 1st, 2d, changeable; 3, 4, 5, very warm; 6, thunder showers; 7, 8, 9, pleasant weather; 10, 11, changeable; 12, cloudy and rain; 13, 14, very warm; 15, 16, changeable; 17, cloudy; 18, sultry; 19, 20, 21, pleasant; 22, 23, heavy winds; 24, clear; 25, 26, 27, cloudy, rainy; 28, 29, stormy; 30, pleasant.		
New Moon 8 8 13 Ev.	New Moon 8 9 13 Ev.				
First Quarter 16 9 27 Ev.	First Quarter 16 10 27 Ev.				
Full Moon 24 9 5 M.	Full Moon 24 9 5 M.				

Pie (Mince). Mince pie is a composition of meat, fruit, various spices and seasonings, and also spirits. The following is a properly proportioned mixture:—Take and mince a pound of beef suet, and a pound of roast beef, or dressed fresh bullock's tongue; also a pound of apples pared and cored, minced separately from the suet and meat; a pound of currants washed and picked, a pound of stoned and chopped raisins, an ounce of ground cinnamon, half an ounce of ground ginger, an ounce of lemon and an ounce of orange peel, a little salt; half a pound of raw sugar, one nutmeg grated, two glasses of brandy and two of sherry. Mix all these ingredients together, and lay the bottom of your dish or small tin pans with paste; fill these with the mince, and then cover them with puff paste. Put in the oven and bake for half an hour. If the whole of the mixture be not used, what remains over will keep for a long time, if placed in a close jar. Some persons do not put any meat in their mince pies.

Mince Pies (Royal). Add to half a pound of good mincemeat, an ounce and a half of pounded sugar, the grated rind and the strained juice of a large lemon, one ounce of clarified butter, and the yolks of four eggs: beat these well together, and half fill, or rather more, with the mixture, some pattypans lined with fine paste; put them into a moderate oven, and when the insides are just set, ice them thickly with the whites of the eggs beaten to snow, and mixed quickly at the moment with four heaped tablespoonfuls of pounded sugar; set them immediately into the oven again, and bake them of a fine light brown. Mincemeat, half pound; sugar one and a half ounces; rind and juice, one large lemon; butter, one ounce; yolks, four eggs. Icing, whites, four eggs; sugar, four tablespoonfuls.

Mincemeat (Superlative). Take four large lemons with their weight in golden pippins pared and cored, of jar-raisins currants, candied citron and orange rind and the finest suet, and a fourth part more of pounded sugar. Boil the lemon, tender, chop them small, but be careful first to extract all the pips; add them to the other ingredients, after all have been prepared with great nicety, and mix the whole well with from three to four glasses of good brandy. Apportion salt and spice according to your tastes. We think that the weight of one lemon, in meat, improves this mixture; or, in lieu of it, a small quantity of macaroons added just before it is baked.

Tarts (Cranberries for). Simmer them in moist sugar without breaking twenty minutes; and let them become cold before used: a pint will require three ounces of sugar

Tarts, (Cranberry Raspberry and other). Cranberries, raspberries, and other small fruits, may be made into pies in the same manner as gooseberries.

All require to be picked and wiped, and to have sufficient sugar to sweeten them. The dish should also be well filled, and raised higher in the middle than the edges, for the fruit diminish considerably in baking.

Juice (Cranberry). Pressed from the baked fruit and sweeten makes a fine drink in fevers.









***Pie (Oyster).** One hundred large oysters; the yolks of three eggs (boiled hard); two ounces of stale bread (crumbled or grated); two ounces of butter; two teaspoonfuls of flour.

Chop the eggs very fine, and mix with the bread crumbs, which season with salt, black pepper, and a little cayenne. Remove every particle of shell from the oysters; put them into a colander, and pour over water sufficient to rinse them. Then put them into a stew kettle with their liquor, which strain through a fine sieve. Then season them with salt, black pepper, and a little cayenne. Mix the butter and flour together until smooth, and put in with the oysters. Place them over a slow fire, and as soon as the butter melts, and they come to a slight boil, remove them; then, if not sufficiently seasoned, more may be added. Make a rich paste, butter the sides of your pie dish (one with a wide edge preferred), roll out the paste moderately thin, and line the sides, observing to press the paste close. Handle the edge as little and lightly as possible. With a sharp knife, cut it round the edge; put in the oysters, and strew the bread and egg over the top. Then roll out paste of moderate thickness for the lid, and trim round as before.



Cut small points out of the edge of the pie about an inch and a half apart, or let them remain plain, if preferred. Make a small opening in the centre, lay thin slips, of paste across, and bake in a quick oven. Turn the dish round very frequently, that the pie may be handsomely baked, and of equal color all over. Roll out a piece of the paste about a quarter of an inch thick, then with a sharp penknife cut out four or six leaves, and bake in a tin plate. When the pie is done, place them tastefully on the top, and send to table hot.

Pie (beef Steak). Take some slices of tender beef mixed with fat; those from the rump are the best. Season them with pepper and salt, and roll each up in a small bundle, or lay them flat in the dish. Put in a little gravy or cold water and a little flour for thickening. Cover as before directed, and bake in an oven for about an hour

1866.

W. & D.	Month. Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.	Lat. of Philada.		S. fast.	Moon's Sighs.	Moon south	High Water, Phila.
		Sun rises & sets. h. m. / h. m.	Moon r. & s. h. m.		Sun rises & sets. h. m. / h. m.	Moon r. & s. h. m.				
M.	1 Remigius	6 16 5 44	11 50	 ☿ ☽ ☿ ☾	6 11 5 49	11 45 10		14	6 5	8 17
T.	2 C. Columb.	6 18 5 42	morn	 ♀ sets 7 h. 24 m.	6 12 5 48	morn 11		28	7 0	9 12
W.	3 Jairus	6 19 5 41	0 51	Altair so. 6 h. 56 m.	6 13 5 47	0 47 11		11	7 54	10 6
T.	4 Francis	6 20 5 40	1 53	Bat. Corinth, Mis. '62.	6 15 5 45	1 50 11		24	8 44	10 56
F.	5 Placidus	6 21 5 39	2 54	Galveston taken, 1862.	6 16 5 44	2 52 12		7	9 32	11 44
S.	6 Fides	6 22 5 38	3 55	Fomalhaut so. 9 h. 48.	6 17 5 43	3 54 12		20	10 19	12 31












{ 11 h. 12 m. St. Louis.
 { 11 h. 22 m. Philada.

S.	7	Amelia	6 24 5 36	4 53	Arcturus sets 8 h. 17.	6 19 5 41	4 53	12	3	11	4	1 16
M.	8	Pelagius	6 25 5 35	5 50	 S. γ δ γ	6 20 5 40	5 51	12	15	11	49	2 1
T.	9	Dionysius	6 26 5 34	sets.	 Lewis Cass b. '82.	6 21 5 39	sets.	13	27	0	33	2 33
W.	10	Gereon	6 27 5 33	6 48	h δ γ	6 23 5 37	6 45	13	9	1	18	3 6
T.	11	Burkhart	6 38 5 32	7 26	Aldebaran rises 8, 10.	6 24 5 36	7 22	13	21	2	4	3 52
F.	12	Veritas	6 30 5 30	8 6	η δ γ	6 25 5 35	8 1	13	3	2	50	4 38
S.	13	Coloman	6 31 5 29	8 49	ϕ grt. Hel. Lat. S.	6 27 5 33	8 43	14	15	3	36	5 24

{ 10 h. 56 m. St. Louis.
{ 11 h. 04 m. Philada.

S.	14	Fortuna	6 32 5 28	9 36	☿ stationary.	6 28 5 32	9 30 14	♂	27	4 24	6 12
M.	15	Hedwick	6 33 5 27	10 24	R. Barclay d. 1690. ☾	6 29 5 31	10 19 14	♂	9	5 11	6 59
T.	16	Gallus	6 35 5 25	11 19	♂ 16. ♀ 5 D	6 31 5 29	11 14 14	♂	21	6 0	7 48
W.	17	Florientine	6 36 5 24	morn	☾ Markab so. 9, 13.	6 32 5 28	morn 15	♂	3	6 48	8 36
T.	18	St. Luke	6 37 5 23	0 16	Orion rises 9 h. 32 m.	6 33 5 27	0 12 15	♂	16	7 37	9 25
F.	19	Ptolomy	6 38 5 22	1 15	Bat. Yorktown, 1781.	6 34 5 26	1 12 15	♂	29	8 26	10 14
S.	20	Felicianus	6 39 5 21	2 17	Peace declared, 1783.	6 36 5 24	2 15 15	♂	12	9 17	11 5

{ 10 h. 40 m. St. Louis.
 { 10 h. 46 m. Philada.

S.	21	Ursula	6 40 5 20	3 23	Rigel rises 9 h. 34 m.	6 37 5 23	3 22 15		26 10 9 11 57
M.	22	Cordula	6 42 5 18	4 30	 Bat. Maysville, Ark., '62	6 38 5 22	4 31 15		11 11 3 12 51
T.	23	Severinus	6 43 5 17	5 40	 23. δ δ h_2	6 39 5 21	5 42 16		25 11 59 1 47
W.	24	Salome	6 44 5 16	rises.	 in Aphelion.	6 41 5 19	rises. 16		10 morn 2 28
T.	25	Crispin	6 45 5 15	6 48	 in Perigee.	6 42 5 18	6 44 16		25 0 57 3 9
F.	26	Amandus	6 46 5 14	7 43	Bat. Romney, Va., '62	6 43 5 17	7 38 16		10 1 57 4 9
S.	27	Sabina	6 47 5 13	8 42	Bat. Labodenville, '62.	6 44 5 16	8 36 16		25 2 57 5 9

{ 10 h. 24 m. St. Louis.
 { 10 h. 30 m. Philada.

S.	28	<i>Sim. Jud.</i>	6 48	5 12	9 42	♄ 6 D	☾	6 45	5 15	9 37	16	☾	10	3 57	6 9
M.	29	<i>H Zwingl.</i>	6 50	5 10	10 44	♄ 6 D		6 47	5 13	10 40	16	☾	24	4 55	7 7
T.	30	<i>Serapion</i>	6 51	5 9	11 46	☾	30. Gen. Mitchell d. '62.	6 48	5 12	11 43	16	☾	8	5 50	8 2
W.	31	<i>Hall. Eve</i>	6 52	5 8	morn	☾	Twil. ends 6, 36.	6 49	5 11	morn	16	☾	21	6 41	8 53

5627. October 1: Sheminee Aseret. 2. Simhat Torah. 9. 10. Rosh Hodesh Elshvan

Moon's Phases

ST. LOUIS.				PHILADELPHIA.			
	dy.	h.	m.		dy.	h.	m.
Last Quarter	1	0	8 M.	Last Quarter	1	1	8 M.
New Moon	8	10	57 M.	New Moon	8	11	57 M.
First Quarter.	16	3	23 Ev.	First Quarter	16	4	23 Ev.
Full Moon	23	6	12 Ev.	Full Moon	23	7	12 Ev.
Last Quarter	30	8	44 M.	Last Quarter	30	9	44 M.

Conjectures of the Weather.

The 1st, 2d, cloudy; 3, 4, variable; 5, 6, 7, pleasant; 8, rainy; 9, 10, clear and warm; 11, 12, stormy; 13, changeable; 14, 15, warm and pleasant; 16, cloudy; 17, 18, rain; 19, getting clear; 20, 21, 22, pleasant weather; 23, 24, cloudy and rain; 25, cool; 26, 27, moderate; 28, changeable; 29, 30, 31, cool and rainy.

Pie (Veal). Take chops from the back, ribs or loin, and take out the bones. Lay the chops flat in the dish, and strew over each layer a mixture of minced parsley, flour, pepper, and salt. Add a little gravy, which may be made from the bones. Cover as above directed, and bake for rather more than half an hour, for veal requires to be well dressed.

Pudding (Boiled Apple). Pare, core, and quarter as many fine juicy apples as will weigh two pounds when done. Strew among them a quarter of a pound of brown sugar, and add a grated nutmeg, and the juice and yellow peel of a large lemon. Prepare a paste of suet and flour in the proportion of a pound of chopped suet to two pounds of flour. Roll it out of a moderate thickness; lay the apples in the centre, and close the paste nicely over them in the form of a large dumpling; tie it in a cloth and boil it three hours. Send it to table hot, and eat with it cream sauce, or with butter and sugar. The water must boil before the pudding goes in.

Any fruit pudding may be made in a similar manner.

Pudding (Bread and Butter). Cut several slices of bread rather thin; butter them on one side: put a layer of them in a pudding pan or dish, and a layer of currants above; then another layer of bread, and so on till the dish is full. Beat four eggs with a little ground cinnamon and nutmeg, also some sugar. Add milk to this, till there is sufficient to fill up the dish. Then pour it over the bread, and allow it to stand for a time to soak. It will now be ready for either baking or boiling, as directed for bread puddings.

Pudding (Common Batter). Beat four eggs thoroughly, mix with them half a pint of milk, and pass them through a sieve, add them by degrees to a half pound of flour, and when the batter is perfectly smooth thin it with another half pint of milk. Shake out a wet pudding-cloth, flour it well, pour the batter in, leave it room to swell, tie it securely, and put it immediately into plenty of fast-boiling water. An hour and ten minutes will boil it. Send it to table the instant it is dished, with wine sauce, a hot compote of fruit, or raspberry vinegar; this last makes a delicious pudding sauce. Unless the liquid be added very gradually to the flour, and the mixture be well stirred and beaten as each portion is poured to it, the batter will not be smooth: to render it *very* light, a portion of the whites of the eggs, or the whole of them, should be whisked to a froth and stirred into it just before it is put into the cloth.

Flour, half pound; eggs, four; salt, three-quarter teaspoonful; milk, one pint one hour and ten minutes.

Pudding (Currant). An excellent family pudding may be made of the following ingredients: A pound of minced suet, a pound of bread crumbs or flour, three quarters of a pound of currants washed and picked, a little powdered cinnamon and grated nutmeg, and a very little salt. Beat two eggs, and add as much milk to them as will wet the whole. Mix all together, tie in a cloth as previously directed, and boil for three hours. Serve with caudle, or any simple sweet sauce.

Pudding (Green Corn). Take twelve ears of green corn, as it is called, (that is, Indian corn when full grown, but before it begins to harden and turn yellow,) and grate it. Have ready a quart of rich milk, and stir into it by degrees a quarter of a pound of fresh butter, and a quarter of a pound of sugar. Beat four eggs till quite light; and then stir them into the milk, &c. alternately with the grated corn, a little of each at a time. Put the mixture into a large buttered dish, and bake it four hours. It should be eaten quite warm. For sauce, beat together butter and white sugar in equal proportions; mix with grated nutmeg.

To make this pudding,—you may, if more convenient, boil the corn and cut it from the cob; but let it get quite cold before you stir it into the milk. If the corn has been previously boiled, the pudding will require but two hours to be baked.

Pudding (Plum). A plum pudding may be made either rich or plain, according to the quantity of fruit and spices put into it. The following is the direction for making what would be considered in England a *good Christmas pudding*:—Take a pound of good raisins and stone them; a pound of currants, which wash, pick, and dry; a pound of rich beef suet minced, and a pound of stale bread crumbs, and half a pound of flour. Mix the bread, flour, and suet in a pan. Beat six eggs in a basin, and add to them about half a pint of sweet milk. Pour this egg and milk into the pan with the suet and flour, and beat it well with a flat wooden spoon for some time. Then stir in the currants and raisins, mixing well as you proceed; mix in also a quarter of a pound of candied orange and lemon-peel, cut into thin small pieces, an ounce of powdered cinnamon, half an ounce of powdered ginger, a nutmeg grated, and a little salt. Next add a glass of rum or brandy. The pudding is now made and ready to be either baked or boiled according to taste. If to be baked, butter your tin or basin and put the pudding into it, and bake in an oven for an hour and a half, or nearly two hours. If to be boiled, pour it into a cloth; tie the cloth, allowing a little room to swell if made of bread and boiled for six hours. Serve with caudle sauce.

NOVEMBER. Calculated for North, East, South and West. 1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis			Aspects of Planets and other Miscellanies.	Lat. of Philada.			Moon's Signs.	Moon south	High Water, Phila.
		Sun rises & sets.	Moon r. & s.			Sun rises & sets.	Moon r. & s.				
		h. m. h. m.	h. m.	h. m.		h. m. h. m.	h. m.	h. m.	s. d.	h. m.	h. m.
T.	1 <i>All Saints</i>	6 53	5 7	0 47	☾ sets 9 h. 49 m	6 51	5 9	0 45	16	4	7 31 9 43
F.	2 <i>All Souls</i>	6 54	5 6	1 48	Snicker's Gap, Va., ta-	6 52	5 8	1 47	16	17	8 17 10 29
S.	3 <i>Theophilus</i>	6 55	5 5	2 47	[ken, 1862.	6 53	5 7	2 47	16	0	9 2 11 14

44) 23d Sunday after Trinity.

Matt. 22.

Day's length { 10 h. 6 m. St. Louis.
10 h. 12 m. Philada.

S.	4 <i>Charlotte</i>	6 56	5 4	3 45	Grant occ. Lagrange,	6 54	5 6	3 45	16	12	9 47 11 59
M.	5 <i>Malachi</i>	6 57	5 3	4 40	☾ at gr. brillancy. '62.	6 55	5 5	4 42	16	24	10 31 12 43
T.	6 <i>Leonard</i>	6 58	5 2	5 36	☾ h δ ☽	6 56	5 4	5 39	16	6	11 15 1 27
W.	7 <i>Engelbert</i>	6 59	5 1	sets.	☾ h δ ☽	6 57	5 3	sets.	16	18	0 0 2 0
T.	8 <i>Cecilia</i>	7 05	0	6 3	☾ δ ☽	6 58	5 2	5 59	16	0	0 46 2 34
F.	9 <i>Theodore</i>	7 14	59	6 46	☾ in Apogee.	6 59	5 1	6 41	16	12	1 33 3 21
S.	10 <i>Mart. Luth</i>	7 24	58	7 32	☾ δ ☽	7 05	0	7 26	16	24	2 20 4 8

45) 24th Sunday after Trinity.

Matt. 9.

Day's length { 9 h. 54 m. St. Louis.
9 h. 58 m. Philada.

S.	11 <i>Mart., B.</i>	7 34	57	8 20	Bat. Garretsb'g Ky, '62	7 14	59	8 14	15	6	3 7 4 55
M.	12 <i>Jonas</i>	7 44	56	9 11	☾ sets 9 h. 08 m.	7 34	57	9 6	15	18	3 55 5 43
T.	13 <i>Winebert</i>	7 54	55	10 4	☾ δ ☽	7 44	56	10 0	15	0	4 42 6 30
W.	14 <i>Levin</i>	7 64	54	11 2	☾ gr. Hel. L. so.	7 54	55	10 59	15	12	5 30 7 18
T.	15 <i>Leopold</i>	7 64	54	morn	☾ 15. Sir. r. 9, 57.	7 64	54	11 59	15	24	6 17 8 5
F.	16 <i>Ottomarus</i>	7 74	53	0 1	Tea destr. at Boston '73	7 74	53	morn	15	7	7 5 8 53
S.	17 <i>Alpheus</i>	7 84	52	1 2	☾ grt. Elong. E.	7 84	52	1 15	15	21	7 55 9 43

46) 25th Sunday after Trinity.

Matt. 24.

Day's length { 9 h. 42 m. St. Louis.
9 h. 44 m. Philada.

S.	18 <i>Gelasius</i>	7 94	51	2 7	Alioth on Merid. 8, 56.	7 84	52	2 7	15	4	8 46 10 34
M.	19 <i>Elizabeth</i>	7 104	50	3 12	☾ rises 8 h. 52 m.	7 94	51	3 13	14	19	9 40 11 28
T.	20 <i>Amos</i>	7 104	50	4 23	☾ Stationary.	7 104	50	4 25	14	3	10 37 12 25
W.	21 <i>Off. V. Ma.</i>	7 114	49	5 35	Day-break 5 h. 17 m.	7 114	49	5 38	14	18	11 37 1 25
T.	22 <i>Alphonsus</i>	7 124	48	rises.	☾ 22. ☾ in Per.	7 124	48	rises.	14	4	morn 2 7
F.	23 <i>Clement</i>	7 134	47	6 25	☾ Twil. ends 6, 14.	7 134	47	6 19	13	19	0 38 2 50
S.	24 <i>Chrisogen.</i>	7 134	47	7 25	☾ δ ☽	7 144	46	7 20	13	4	1 41 3 53

47) 26th Sunday after Trinity

Matt. 25.

Day's length { 9 h. 32 m. St. Louis.
9 h. 30 m. Philada.

S.	25 <i>Catharine</i>	7 144	46	8 30	Fight Newbern, 1862.	7 154	45	8 25	13	19	2 41 4 53
M.	26 <i>Conrad</i>	7 144	46	9 36	☾ δ ☽	7 154	45	9 32	12	3	3 40 5 52
T.	27 <i>Jehoshaph.</i>	7 154	45	10 40	☾ Stat. [sey d. 1530.	7 164	44	10 37	12	17	4 35 6 47
W.	28 <i>Guntherus</i>	7 154	45	11 40	☾ 28. Card. Wol-	7 174	43	11 38	12	1	5 27 7 39
T.	29 <i>Saturn</i>	7 164	44	morn	☾ Days length 9, 35	7 174	43	morn	11	14	6 15 8 27
Fr.	30 <i>S. Andrew</i>	7 164	44	0 42	Sirius rises 8 h 58 m.	7 184	42	0 41	11	27	7 1 9 13

5627 November 8. 9: Rosh Hodesh Kislev.

Moon's Phases

ST. LOUIS.				PHILADELPHIA.			
	dy.	h	m		dy.	h	m.
New Moon	7	4	24 M.	New Moon	7	5	24 M.
First Quarter	15	8	6 M.	First Quarter	15	9	6 M.
Full Moon	22	4	14 M.	Full Moon	22	5	14 M.
Last Quarter	28	9	4 Ev.	Last Quarter	28	10	4 Ev.

Conjectures of the Weather.

The 1st 2d, changeable; 3, rain; 4, 5, windy; 6, 7, 8, pleasant; 9, cloudy; 10, 11, rainy; 12, moderate; 13, 14, windy and unpleasant; 15, 16, 17, changeable; 18, 19, clear; 20, cloudy; 21, rain; 22, 23, cool and stormy; 24, clear; 25, 26, moderate and changeable; 27, cool; 28, 29, 30, windy, cloudy and rainy.

Pudding (Plum). To make rich plum pudding take a pound of marrow, or suet well chopped, a pound of fine flour dried, eight or ten eggs beaten well; half a nutmeg grated; as much mace, cinnamon, and ginger, all powdered very fine, a pinch of salt; mix these well together, and beat up into a batter; then add one pound of currants, one pound of raisins, stoned and chopped a little; the currants should be rubbed in a cloth, and well picked, or well wash and dry them: two ounces of candied citron peel, or part lemon, and orange, cut small; and two ounces of sweet almonds, blanched, and cut up in bits; two ounces of loaf-sugar grated; then add these to the batter, and put in a wine-glassful of brandy; mix them well together. It may be boiled in a butter basin or mould; if the batter should be too stiff, put a glass of white wine in it. It will take four or five hours' boiling. Strew over it powdered loaf-sugar, garnish with sliced lemon.—Sauce containing half a glass of best brandy, a little rind of lemon grated, and a little powdered cinnamon, half an ounce of grated loaf-sugar, mixed with an equal quantity of very thick melted butter. It is a good plan to make and keep by you a little of this sauce, and then it is ready at any time. In a bottle containing a pint of sherry, and half a pint of best brandy, and two ounces of loaf sugar, a quarter of an ounce of mace, half an ounce of shaved lemon rind, with kernels of apricots, peaches, and nectarines, and steep in a little white wine; when steeped, pour it off clear, and put to the wine and brandy; and add half a quarter of a pint of capillaire. Two tablespoonfuls of this sauce will flavor a boatful of thick melted butter.

Pudding (An eastern). Make a paste of a pound of flour and half a pound of minced suet; and roll it out thin into a square or oblong sheet; trim off the edges so as to make it an even shape. Spread thickly over it some marmalade, or cold stewed fruit, (which must be made very sweet,) either apple, peach, plum gooseberry or cranberry. Roll up the paste, with the fruit spread on it, into a scroll. Secure each end by putting on nicely a thin round piece rolled out from the trimmings that you cut off the edges of the sheet. Put the pudding into a cloth, and boil it at least three hours. Serve it up hot, and eat it with cream sauce, or with butter and sugar. The pudding must be put on in boiling water.

Pudding (A Potato). Mix twelve ounces of potatoes boiled, skinned, and mashed, one ounce of suet, quarter pint milk, and one ounce cheese grated: add as much water as is necessary to produce a due consistence, and bake it in an earthen pan.

Pudding (A National Plum) is made by mixing suet, jar raisins, and currants, one pound each, four ounces of crumbs of bread, two tablespoonfuls of sugar, one tablespoonful of grated lemon peel, half a nutmeg, a small blade of mace, a teaspoonful of ginger, and six well-beaten eggs.—Boil it five hours. N. B if you want to keep plum puddings good for a long time, say some months, hang them in a cold place in the cloth in which they are boiled. When wanted to be used, take them out of the cloth, cover them with a clean one, and warm them through with hot water; and they will then be fit for the table.

Pudding (A Baked Indian). Cut up a quarter of a pound of butter in a pint of molasses, and warm them together till the butter is melted. Boil a quart of milk; and while scalding hot, pour it slowly over a pint of sifted Indian meal, and stir in the molasses and butter. Cover it and let it steep for an hour. Then take off the cover, and set the mixture to cool. When it is cool, beat six eggs, and stir them gradually into it; add a tablespoonful of mixed cinnamon and nutmeg; and the grated peel of a lemon. Stir the whole very hard; put it into a buttered dish, and bake it two hours. Serve it up hot, and eat it with wine sauce, or with butter and molasses.

Pudding (Rice Plum). Three gills of rice. One quarter of a pound of butter. One quarter of a pound of sugar. One quart of milk. A teaspoonful of salt. Six eggs. A pound and a half of stoned raisins or currants. Half a tablespoonful of cinnamon. A little rose-water, and nutmeg. Boil the rice with lemon peel in the milk, till soft. Mix the butter, sugar, and eggs. Dredge the fruit with flour, and put in with the spice the last thing. Bake an hour and a half.

Pudding (Carrot). Grate a raw red carrot; mix it with double the weight of bread crumbs, or Naples Biscuit, or part of each: to a pound and a half put half a pint new milk or cream.

Puddings (Liver). Boil some pigs' livers. When cold, mince them, and season them with pepper, salt, and some sage and sweet marjoram rubbed fine. You may add some powdered cloves. Have ready some large skins nicely cleaned, and fill them with the mixture, tying up the ends securely. Prick them with a fork to prevent their bursting; put them into hot water, and boil them slowly for about an hour. They will require no farther cooking before you eat them. Keep them in stone jars closely covered. They are eaten cold at breakfast or supper, cut into small slices an inch thick or more; or they may be cut into large pieces, and broiled or fried.

DECEMBER. Calculated for North, East, South and West. 1866.

W. & D.	Month, Days, &c.	Lat. of St. Louis.		Aspects of Planets and other Miscellanies.		Lat. of Philada.		Moon's Signs.	Moon south.	High Water. Phila.
		Sun rises & sets. h. m. a. h. m.	Moon r. & s. h. m.			Sun rises & sets. h. m. a. h. m.	Moon r. & s. h. m.			
S.	1 Longinus	7 17 4 43	1 39	h ris. 5 h. 16 m. mo.	☾	7 19 4 41	1 39	11	9	7 46 9 58

48) 1st Sunday in Advent.

Matt. 21.

Day's length

9 h. 20 m. St. Louis. 9 h. 22 m. Philada.

S.	2 Candidus	7 17 4 43	2 37	♂ Stationary.	7 19 4 41	2 38	10	21	8 30	10 42
M.	3 Cassianus	7 18 4 42	3 31	Bat. by Carlest'wn, Va.	7 20 4 40	3 33	10	3	9 13	11 56
T.	4 Barbara	7 18 4 42	4 26	♂ 6 ☽ [1862.	7 20 4 40	4 29	9	15	9 58	12 10
W.	5 Abigail	7 19 4 41	5 21	Alioth on Merid. 7, 48.	7 21 4 39	5 25	9	27	10 44	12 25
T.	6 St. Nichol.	7 19 4 41	6 13	☾ in Apogee.	7 21 4 39	6 18	9	9	11 30	1 42
F.	7 Agathon	7 20 4 40	sets.	☾ 7. ☽ in Perihel.	7 22 4 38	sets.	8	21	0 17	2 17
S.	8 C. V. Mary	7 20 4 40	6 16	♀ in ♍	7 22 4 38	6 10	8	3	1 4	2 52

49) 2d Sunday in Advent.

Luke 21.

Day's length

9 h. 20 m. St. Louis. 9 h. 14 m. Philada.

S.	9 Joachim	7 20 4 40	7 6	Milton born, 1608.	7 23 4 37	7 1	7	15	1 52	3 40
M.	10 Judith	7 20 4 40	7 59	♂ 6 ☽	7 23 4 37	7 55	7	27	2 40	4 28
T.	11 Barsabas	7 20 4 40	8 54	♀ in Inf. 6 ☾	7 23 4 37	8 51	6	9	3 27	5 15
W.	12 Otilia	7 21 4 39	9 52	Bat. Fredericksb. '62.	7 24 4 36	9 49	6	21	4 14	6 2
T.	13 Lucian	7 21 4 39	10 53	♂ sets 7 h. 40 m.	7 24 4 36	10 51	5	4	5 1	6 49
F.	14 Nicasius	7 21 4 39	11 53	Bat. Kingston, '62.	7 24 4 36	11 52	5	16	5 48	7 36
S.	15 Ignatius	7 21 4 39	morn	☾ 15. Wayne d. '96.	7 25 4 35	morn	4	0	6 36	8 24

50) 3d Sunday in Advent.

Matt. 11.

Day's length

9 h. 18 m. St. Louis. 9 h. 10 m. Philada.

S.	16 Ananias	7 21 4 39	0 55	Day-break, 5 h. 38 m.	7 25 4 35	0 56	4	13	7 27	9 15
M.	17 Lazarus	7 21 4 39	2 1	♂ Stationary.	7 25 4 35	2 3	3	27	8 20	10 8
T.	18 Arnoldus	7 21 4 39	3 9	Twilight ends 6, 14.	7 25 4 35	3 12	3	12	9 16	11 4
W.	19 Emberday	7 21 4 39	4 18	♂ rises 6, 41.	7 25 4 35	4 22	2	26	10 16	12 4
T.	20 Ammon	7 21 4 39	5 28	☾ in Perigee.	7 25 4 35	5 33	2	12	11 18	1 6
F.	21 St. Thom.	7 22 4 38	rises.	☾ 21. ☾ ent. ☽	7 26 4 34	rises.	1	27	morn	1 50
S.	22 Beata	7 21 4 39	6 9	Winter com., short. d.	7 25 4 35	6 3	2	12	0 21	2 33

51) 4th Sunday in Advent.

John 1.

Day's length

9 h. 18 m. St. Louis. 9 h. 10 m. Philada.

S.	23 Dagobert	7 21 4 39	7 15	♂ 6 ☽	7 25 4 35	7 11	2	27	1 22	3 34
M.	24 Adam, Eve	7 21 4 39	8 22	Aldebaran s. 10, 19.	7 25 4 35	8 19	0	12	2 21	4 33
T.	25 Christmas	7 20 4 40	9 28	Washington cross, the	7 25 4 35	9 26	0	26	3 16	5 28
W.	26 Stephen	7 20 4 40	10 30	♂ 6 ♀ [Del. 1776.	7 25 4 35	10 29	1	10	4 8	6 20
T.	27 John, Ev.	7 19 4 41	11 30	♂ grt. Elong. W.	7 25 4 35	11 30	2	23	4 57	7 9
F.	28 H. Innoc.	7 19 4 41	morn	☽ 28. Days length	7 25 4 35	morn	2	6	5 42	7 54
S.	29 Noah	7 19 4 41	0 27	[9 h. 21 m.	7 24 4 36	0 28	2	18	6 27	8 39

52) Sunday after Christmas.

Luke 2.

Day's length

9 h. 22 m. St. Louis. 9 h. 12 m. Philada.

S.	30 N Copern.	7 19 4 41	1 25	Jesuits society founded	7 24 4 36	1 27	3	0	7 12	9 24
M.	31 Sylvester	7 19 4 41	2 20	☾ in Perigee. [1540.	7 24 4 36	2 23	3	12	7 56	10 8

5627. Dec. 3 Hanucah (1st day). 4. Barech Alenu. 8. 9. Rosh Hod. Tebet. 18. Fast of Tebet.

Moon's Phases.

ST. LOUIS.				PHILADELPHIA.			
	dy.	h.	m.		dy.	h.	m.
New Moon	6	11	24 Ev.	New Moon	7	0	24 M.
First Quarter	14	20	42 Ev.	First Quarter	14	11	42 Ev.
Full Moon	21	2	33 Ev.	Full Moon	21	3	33 Ev.
Last Quarter	28	1	22 Ev.	Last Quarter	28	2	22 Ev.

Conjectures of the Weather.

The 1st, 2d, changeable; 3, cool; 4, 5, frosty; 6, 7, 8, changeable.—look out for snow or rain; 9, 10, moderate; 11, 12, cool and frost at nights; 13, 14, 15, changeable, cloudy; 16, 17, cold and raw; 18, 19, rainy; 20, 21, cold and windy; 22, 23, 24, cloudy, rain or snow; 25, 26, moderate; 27, 28, 29, changeable, 30, 31, cold, alternating with rain or snow.

Dumplings (Apple). Take large fine juicy apples. Pare them, and extract the cores without dividing the apple. Fill each hole with brown sugar, and some chips of lemon-peel. Also squeeze in some lemon juice. Or you may fill the cavities with raspberry jam, or with any sort of marmalade. Have ready a paste, made in the proportion of a pound of suet, chopped as fine as possible, two pounds and a half of sifted flour, well mixed, and wetted with as little water as possible. Roll out the paste to a moderate thickness, and cut it into circular pieces, allowing two pieces to each dumpling. Lay your apple on one piece, and put another piece on the top, closing the paste round the sides with your fingers, so as to cover the apple entirely. This is a better way than gathering up the paste at one end as the dumpling is less liable to burst. Boil each dumpling in a small coarse cloth which has first been dipped in hot water. There should always be a set of cloths kept for the purpose. Tie them tightly, leaving a small space for the dumpling to swell. Plaster a little flour on the inside of each tying place to prevent the water from getting in. Have ready a pot of boiling water. Put in the dumpling and boil steadily for an hour. Send them to table hot in a covered dish. Do not take them up till a moment before they are wanted.

Eat them with cream and sugar, or with butter and sugar.

You may make the paste with butter instead of suet, allowing a pound of butter to two pounds and a quarter of flour. But when paste is to be boiled, suet will make it much lighter and finer than butter.

Apple dumplings may be made in a very plain manner with potato paste, and boiled without cloths, dredging the outside of each dumpling with flour. They should boil about three-quarters of an hour when without cloths.

The apples for dumplings should always be whole, (except the cores;) for if quartered, the pieces will separate in boiling and break through the crust. The apples should never be sweet ones.

Dumpling (Hard) This is the plainest of all puddings, and is sometimes served with boiled salt beef. It is also sometimes cut in slices and placed in the dripping-pan below roasting meat, for about half an hour before the meat is dished. Take a quarter of a pound of suet minced very fine; mix it with a pound of flour; add a little salt, and wet it with water to the consistency of dough. Divide it into small dumplings, and put them into boiling water, boil for an hour and a half, taking care that they do not stick to the bottom of the pot. No cloth is used

Dumplings (Rice). Pick and wash a pound of rice, and boil it gently in two quarts of water till it becomes dry; keeping the pot well covered, and not stirring it. Then take it off the fire, and spread it out to cool on the bottom of an inverted sieve; loosening the grains lightly with a fork, that all the moisture may evaporate. Pare a dozen pippins or other large juicy apples, and scoop out the core. Then fill up the cavity with marmalade, or with lemon and sugar. Cover every apple all over with a thick coating of the boiled rice. Tie up each in a separate cloth, and put them into a pot of cold water. They will require about an hour and a quarter after they begin to boil; perhaps longer.

Turn them out on a large dish, and be careful in doing so not to break the dumplings. Eat them with cream sauce, or with butter, sugar and nutmeg, beaten together.

Dumplings (Indian). Take a pint of milk, and four eggs well beaten. Stir them together, and add a saltspoon of salt. Then mix in as much sifted Indian meal as will make a stiff dough. Flour your hands; divide the dough into equal portions, and make it into balls about the size of a goose-egg. Flatten each with the rolling-pin, tie them in cloths, and put them into a pot of boiling water. They will boil in a short time. Take care not to let them go to pieces by keeping them too long in the pot.

Serve them up hot, and eat them with corned pork or with bacon. Or you may eat them with molasses and butter after the meat is removed.

If to be eaten without meat, you may mix in the dough a quarter of a pound of finely chopped suet.

Dumplings (Fine suet). Grate the crumbs of a stale six cent loaf, and mix it with half as much beef suet, chopped as fine as possible. And a grated nutmeg, and two large tablespoonfuls of sugar. Beat four eggs with four tablespoonfuls of white wine or brandy. Mix all well together to a stiff paste. Flour your hands, and make up the mixture into balls or dumplings about the size of turkey eggs. Have ready a pot of boiling water. Put the dumplings into cloths and let them boil about half an hour. Serve them hot and eat them with sauce.

Dumplings (Light). Mix together as much grated bread, butter and beaten eggs (seasoned with powdered cinnamon) as will make a stiff paste. Stir it well. Make the mixture into round dumplings, with your hands well floured. Tie up each in a separate cloth and boil them a short time—about fifteen minutes. Eat them with sauce, or with molasses and butter.

Ice Cream (Vanilla). Take a large vanilla bean, and boil it very slowly in half a pint of milk till all the flavor is drawn out, which you may know by tasting it. Then mix into the milk half a pound of powdered loaf-sugar, and stir it very hard into a quart of rich cream. Put it into the freezer and proceed as directed in the receipt for Lemon Ice Cream; freezing it twice.

Ice Cream (Strawberry). Take two quarts of ripe strawberries; hull them, and put them in a deep dish, strewing among them half a pound of powdered loaf-sugar. Cover them and let them stand an hour or two. Then mash them through a sieve till you have pressed out all the juice, and stir into it half a pound more of powdered sugar, or enough to make it very sweet, and like a thick syrup. Then mix it by degrees with two quarts of rich cream, beating it very hard. Put it into a freezer, and proceed as in the foregoing receipt. In two hours remove it to a mould, or take it out and return it again to the freezer with fresh salt and ice, that it may be frozen a second time. In one hour more it should be ready to turn out.

Ice Cream (Pine-Apple). To one quart of cream allow a large ripe pine-apple, and a pound of powdered loaf-sugar. Pare the pine-apple, slice it very thin, and mince it small. Lay it in a deep dish and strew the sugar among it. Cover the dish, and let the pine apple lie in the sugar for two or three hours. Then strain it through a sieve, mashing and pressing out all the juice. Stir the juice gradually into the cream, beating it hard. Put it into the freezer, and let it twice be frozen before it is served up.

Ice Cream (Almond). Take six ounces of bitter almonds, (sweet ones will not do,) blanch them, and pound them in a mortar adding by degrees a little rose water. Then boil them gently in a pint of cream till you find that it is highly flavored with them. Then pour the cream into a bowl, stir in a pound of powdered loaf-sugar, cover it, and set it away to cool gradually; when it is cold, strain it, and then stir it gradually and hard into three pints of cream. Put it into the freezer, and proceed as directed in the first Ice Cream receipt. Freeze it twice. It will be found very fine.

Send round always with ice cream, sponge cake or Savoy biscuits. Afterwards wine and cordials, or liquors, as they are generally called.

Jelly. To color Jelly red, boil fifteen grains of cochineal, in the finest powder, with a drachm and a half of cream of tartar in a half pint of water, very slowly half an hour. Add in boiling a bit of alum the size of a pea.

Ice (Apple Water). Pare and core some fine apples cut them in pieces into a preserving pan with sufficient water for them to float, boil until they are reduced to a marmalade, then strain; to a pint of apple water add half a pint of syrup, the juice of a lemon, and a little water; when cold, freeze.

Pear Water Ice is also prepared in the same way.

Island (Floating). Take a quart of rich cream, and divide it in half. Sweeten one pint of it with loaf-sugar, and stir into it sufficient currant jelly to color it of a fine pink. Put it into a glass bowl, and place in the centre a pile of sliced almond-sponge cake or of lady-cake; every slice spread thickly with raspberry jam or marmalade, and laid evenly one on another. Have ready the other pint of cream flavored with a few drops of oil of lemon, and beaten with rods to a stiff froth. Heap it all over the pile of cake, so as entirely to cover it.

Jam (Raspberry). Take one pound of loaf-sugar to every pound of fruit; bruise them together in your preserving-pan with a silver spoon, and let them simmer gently for an hour. When cold put them into glass jars, and lay over them a bit of paper saturated with brandy—then tie them up so as carefully to exclude the air.

Mange (Rice Blanc). This forms an excellent accompaniment to preserves of any kind, or to baked apples. It is made as follows: put one teacupful of whole rice into half a pint of cold water; when the rice cracks, or begins to look white, add one pint of milk and a quarter of a pound of loaf sugar. Boil it until the rice has absorbed the whole of the milk, stirring it frequently the whole time. Put it into a mould, and it will turn out when quite cold. If preferred hot, it may be again made warm by being placed in the oven for a short time. It may be flavored with lemon, cinnamon, &c., but is more wholesome without, and forms both an elegant and very economical dish at any time.

Nectar (Cream). Take six pounds of refined sugar four ounces of tartaric acid, two quarts of water; when warm, add the whites of four eggs beaten to a froth. Be careful not to let it come to a boil. When cool, strain it and add a teaspoonful of essence of lemon to flavor. Directions for use:

Take two tablespoonfuls of the above syrup, to a glass filled two-thirds full of water, and add a very small quantity of carbonate of soda, and stir until it effervesces. Drink immediately. Make the syrup in a brass or porcelain kettle. A gentleman, who pronounces this to be the most delicious thing he ever drank, gave five dollars for the recipe.

Jelly (Almond) Take almond emulsion, hartshorn jelly, equal parts. Add a little orange flower water and a few drops of essence of lemon.

Jelly (Calf's Feet). We hear experienced housekeepers frequently complain of the difficulty of rendering this jelly perfectly transparent; but by mixing with the other ingredients, while quite cold, the whites, and the crushed *shells* of a sufficient number of eggs and allowing the head of scum which gathers on the jelly to remain undisturbed after it once forms, they will scarcely fail to obtain it clear. It should be strained through a thick flannel-bag of a conical form (placed before the fire, if the weather be at all cold, or the mixture will be jelly before it has run through,) and if not perfectly clear, it must be strained again and again until it becomes so; though we generally find that once suffices. Mix thoroughly in a large stewpan five half pints of strong calf's feet stock, a full pint of sherry, half a pound of sugar, roughly powdered, the juice of two fine lemons, the rind of one and a half, cut very thin, the whites and shells of four large eggs, and half an ounce of isinglass. Let these remain a few minutes off the fire, that the sugar may dissolve more easily: then let the jelly be brought to boil gradually, and do not stir it after it begins to heat. When it has boiled gently sixteen minutes, draw it from the fire, and let it stand a short time before it is poured into the jelly bag, under which a bowl should be placed to receive it.—When clear and cool, put it into the moulds which have been laid for some hours in water; these should always be of earthenware in preference to metal. If it is to be served in glasses, or *roughed*, the jelly will be sufficiently firm without the isinglass, of which, however we recommend a small quantity to be thrown in always when the jelly begins to boil, as it facilitates the clearing.

Calf's feet stock, two and a half pints; sugar, half a pound; sherry, one pint; juice of lemons, two large, rind of one and a half; whites and shells of eggs, four large, or five small; sixteen minutes.

Obs. Modern taste is in favor of puddings boiled in moulds, but they are seldom or ever so light as those which are tied in cloths only.—Where *appearance* is the first consideration, we would recommend the use of moulds, of course.

Nutmeg (Essence of). This is made by dissolving one ounce of the essential oil in a pint of rectified spirits. It is an expensive, but an invaluable mode of flavoring in the arts of the cook and confectioner.

Rennet (To prepare). Take a gallon of bloodwarm water to each rennet; soak after stirring for twenty-four hours; strain the liquor and let it settle, saturate with sal and skim off the skum

Curds and Whey. Take a piece of rennet about three inches square, and wash it in two or three cold waters to get off the salt; wipe it dry, and fasten a string to one corner of it. Have ready in a deep dish or pan, a quart of unskimmed milk that has been warmed but not boiled. Put the rennet into it, leaving the string hanging out over the side, that you may know where to find it. Cover the pan, and set by the fireside or in some other warm place. When the milk becomes a firm mass of curd, and the whey looks clear and greenish, remove the rennet as gently as possible, pulling it out by the string; and set the pan in ice, or in a very cold place. Send to table with it a small pitcher of white wine, sugar and nutmeg mixed together; or a bowl of sweetened cream, with nutmeg grated over it.

You may keep rennet in white wine: cutting it in small pieces, and putting it into a glass jar with wine enough to cover it well. Either the wine or the rennet will be found good for turning milk; but do not put in both together, or the curd will become so hard and tough as to be uneatable.

Rennets properly prepared and dried are sold constantly in the Philadelphia markets. The cost is trifling; and it is well to have one always in the house, in case of being wanted to make whey for sick persons. They will keep a year or more.

Beef a la Mode. Take ten pounds of the round, cut small holes in it and stuff it all over with pickled pork fat, rub it well with pepper and salt; add sweet marjoram, summer savory, sweet basil, mace, cloves, pepper, salt, parsley, leeks, and three quarters of a pound of lard, and stew it hard for one hour and a half.

Beef (Potted). Take a beef shank and boil in barley with sufficient water until perfectly tender, remove all the bone and cartilage, mash the meat fine and replace it in the kettle with the liquor, which should be one quart; let it simmer gently, adding salt, pepper, and mace to your taste. It is a delicate relish for tea or lunch.

Hash (Pepper). One dozen large green peppers one small head of cabbage, three cents worth each of mustard seed, cloves, and allspice, *all whole*, a teaspoonful ground cloves and allspice. Salt to your taste. Chop the peppers and cabbages, mix them thoroughly with the spices, put all in a jar, and cover with boiling vinegar.

Oysters (Artificial). Take young green corn, graw it in a dish; to one pint of this add one egg well beaten, a small teacup of flour, half a cup of butter, some salt and pepper, and mix them well together. A table spoonful of the batter will make the size of an oyster. Fry them a light brown, and when done butter them. Cream, if it can be procured, is better than butter.

Ham (To Boil a). Hams should always be soaked in water previous to boiling, to draw out a portion of the salt, and to make them tender. They will soften more easily if soaked in lukewarm water. If it is a new ham, and not very salt or hard, you need not put it in water till the evening before you intend to cook it. An older one will require twenty-four hours soaking; and one that is very old and hard should be kept in soak two or three days, frequently changing the water, which must be soft. Soak it in a tub, and keep it well covered. When you take it out of the water to prepare it for boiling, scrape and trim it nicely, and pare off all the bad looking parts.

Early in the morning put it into a large pot or kettle with plenty of cold water. Place it over a slow fire that it may heat gradually; it should not come to a boil in less than an hour and a half, or two hours. When it boils, quicken the fire and skim the pot carefully. Then simmer it gently four or five hours or more, according to its size. A ham weighing fifteen pounds should simmer five hours after it has come to boil. Keep the pot well skimmed.

When it is done, take it up, carefully strip off the skin, and reserve it to cover the ham when it is put away cold. Rub the ham all over with some beaten egg, and strew on it fine bread-raspings shaken through the lid of a dredging box. Then place it in an oven to brown and crisp, or on a hot dish set over the pot before the fire. Cut some fine writing paper into a handsome fringe, and twist it round the shank-bone before you send the ham to table. Garnish the edge of the dish with little piles or spots of puffed crust of bread.

In carving a ham, begin not quite in the centre, but a little nearer to the hock. Cut the slices very thin. It is not only a most ungenteel practice to cut ham in thick slices, but it much impairs the flavor.

When you put it away after dinner, skewer on again the skin. This will make it keep the better.

Ham should always be accompanied by green vegetables, such as asparagus, peas, beans, spinach, cauliflower, broccoli, &c.

Bacon also should be well soaked before it is cooked; and it should be boiled very slowly, and for a long time. The greens may be boiled with the meat. Take care to skim the pot carefully, and to drain and squeeze the greens very well before you send them to table. If there are yellow streaks in the lean of the bacon, it is rusty, and unfit to eat.

Milk and Cream (A substitute for). Beat up the whole of a fresh egg, in a basin, and then pour boiling tea over it gradually, to prevent its curdling. It is difficult from the taste to distinguish the composition from the richest cream.

Codfish (To Boil Salt). The day previous to that on which it is to be eaten, take the fish about four o'clock in the afternoon, and put it into a kettle of cold water. Then place it within the kitchen, dra-place, so as to keep it blood-warm. Next morning at ten, take out the fish, scrub it clean with a hard brush, and put it into a kettle of fresh cold water, into which a gill of molasses has been stirred. The molasses will be found an improvement. Place the kettle again near the fire, until about twenty minutes before dinner. Then hang it over the fire, and boil it hard a quarter of an hour, or a little more.

When done, drain it, and cut it into large pieces. Wrap them closely in a fine napkin and send them to table on a large dish garnished round the edge with hard-boiled eggs, either cut in half, or in circular slices, yolks and whites together. Have ready in a small tureen, egg-sauce made with drawn butter, thickened with hard-boiled eggs, chopped fine. Place on one side of the fish a dish of mashed potatoes, on the other a dish of boiled parsnips.

The most usual way of preparing salt cod for eating when it comes to table, is (after dishing out all the bones) to mince it fine on your plate, and mix it with mashed potato, parsnip, and egg-sauce; seasoning it to your taste with cayenne and mustard. What is left may be prepared for breakfast next morning. It should be put into a skillet or spider, which must be well buttered inside, and set over hot coals to warm and brown. Or it may be made up into small cakes and fried.

You may add to the mixture onions boiled and chopped.

Chowder. Take half a pound of salt pork, and having half boiled it, cut into slips, and with some of them cover the bottom of a pot, then strew on some sliced onion. Have ready a large fresh cod, or an equal quantity of haddock, tutaug, or any other firm fish. Cut the fish into large pieces, and lay part of it on the pork and onions. Season it with pepper. Then cover it with a layer of biscuit, or crackers that have been previously soaked in milk or water. You may add also a layer of sliced potatoes.

Next proceed with a second layer of onions, fish, &c., and continue as before till the pot is nearly full; finishing with soaked crackers. Pour in about a pint of cold water. Cover it close, set it on hot coals, and let it simmer about an hour. Then skim it and turn it out into a deep dish. Leave the gravy in the pot till you have thickened it with a bit of butter rolled in flower, and some chopped parsley. Then give it one boil up, and pour it hot into the dish.

Chowder may be made of clams, first cutting off the hard part.

Eggs (Preservation of). The three following cheap and easy modes of preserving eggs for culinary use, are taken from *Browne's American Poultry Yard* :—

RECIPE No. 1. Pack the eggs to be preserved in an upright, water-tight cask, with their small end upwards. Take eight quarts of unslacked lime, one half pound of common salt, two ounces of cream tartar; mix in water so as to bear up an egg with its top just above the surface; pour the mixture into the cask containing the eggs, and they will keep sound and good for two years.

RECIPE No. 2. Pack the eggs to be preserved, in an upright earthen vessel or tub, with their small end downwards. Procure, melt, and strain a quantity of cheap tallow or lard, and pour while warm, not hot, over the eggs in the jar till they are completely covered. When all is cold and firm, set the vessel in a dry, cool place, till required for use. After the eggs are taken out, the grease need not be wasted, as it will serve for making soap, or many other household purposes.

RECIPE No. 3. Pack the eggs to be preserved in common salt, with the small ends downward, and they will keep tolerably good for eight or nine months.

Veal (To roast a Loin of). If the fire is quite large, place your roaster at a distance from the fire, so that the meat may have time to heat through before it begins to brown. Salt it and dredge it thoroughly with flour, and put a little water into the dripping-pan to baste with the gravy. When the meat is thoroughly heated, place it nearer the fire and, when nearly done, baste it with butter.

A large loin will require three hours to roast well. It should be thoroughly cooked, so as to show not the least redness in carving.

Veal that has been bled to death is much sweeter and whiter than veal that has been knocked on the head. In selecting veal, always choose that which is whitest and fattest. The butchers have a method of blowing up veal to make it look plump; but this is seldom done to first-rate veal, and very fat veal recommends itself without this method.

Catsup, (Tomato). The following from long experience, we know to be the best recipe extant for making good catsup :

Take one bushel of tomatoes, and boil them till they are soft. Squeeze them through a fine wire sieve, and add half a gallon of vinegar; one pint and a half of salt; two ounces of cloves; quarter of a pound of allspice; three tablespoonfuls of black pepper; five heads of garlic, skinned, and separated. Mix together and boil about three hours, or until reduced to about one half. Then bottle without straining.

Beef-steaks (To Broil). The best beef-steaks are those cut from the ribs or from the inside of the sirloin. All other parts are for this purpose comparatively hard and tough.

They should be cut about three quarters of an inch thick, and, unless the beef is remarkably fine and tender, the steaks will be much improved by beating them on both sides with a steak-mallet, or with a rolling pin. Do not season them till you take them from the fire.

Have ready on your hearth a fine bed of clear bright coals, entirely free from smoke, and ashes. Set the gridiron over the coals in a slanting direction, that the meat may not be smoked by the fat dropping into the fire directly under it. When the gridiron is quite hot, rub the bars with suet, sprinkle a little salt over the coals and lay on the steaks.—Turn them frequently with a pair of steak-tongs, or with a knife and fork. A quarter of an hour is generally sufficient time to broil a beef-steak. For those who like them underdone or rare, ten or twelve minutes will be enough.

When the fat blazes and smokes very much as it drips into the fire, quickly remove the gridiron for a moment till the blaze has subdued. After they are browned, cover the upper side of the steaks with an inverted plate or dish to prevent the flavor from evaporating. Rub the dish with a shalot, or small onion, and place it near the gridiron and close to the fire, that it be well heated. In turning the steak drop the gravy that may be standing on it into this dish to save it from being lost. When the steaks are done, sprinkle them with a little salt and pepper, and lay them in a hot dish, putting on each a piece of fresh butter. Then, if it is liked, season them with a very little raw shalot, minced as finely as possible, and moistened with a spoonful of water, and stir a teaspoonful of catsup into the gravy. Send the steaks to table very hot, in a covered dish.—You may serve up with them onion sauce in a small tureen.

Pickles are frequently eaten with beef-steaks.

Mutton-chops may be broiled in the same manner.

Potatoes (Boiling). An Irish journal gives the following directions for cooking potatoes. Put them in a pot or kettle without a lid, with water just sufficient to cover them. After the water is come nearly to a boil, pour it off, replace it with cold water, into which throw a good portion of salt. The cold water sends the heat from the surface to the heart and makes the potatoe mealy. After they are boiled and the water poured off, let them stand on the fire ten or fifteen minutes to dry.

Sausages (Bologna). Take ten pounds of beef and four pounds of pork; two thirds of the meat should be lean, and only one-third fat. Chop it very fine and mix it well together. Then season $\frac{1}{2}$ with six ounces of fine salt, one ounce of black pepper, half an ounce of Cayenne, one tablespoonful of powdered cloves, and one of garlic minced very fine.

Have ready some large skins nicely cleaned and prepared, (they should be beef-kins,) and wash them in salt and vinegar. Fill them with the above mixture, and secure the ends by tying them with pack-thread or fine twine. Make a brine of salt and water strong enough to bear up an egg. Put the sausages into it, and let them lie for three weeks, turning them daily. Then take them out, wipe them dry, hang them up and smoke them. Before you put them away rub them all over with sweet oil.

Keep them in ashes. That of vine-twigs is best for them. You may fry them or not before you eat them.

Meat (Common Sausage). Having cleared it from the skin, sinews, and gristle, take six pounds of the lean of young fresh pork, and three pounds of the fat, and mince it all as fine as possible. Take some dried sage, pick off the leaves, and rub them to powder, allowing three teaspoonfuls to each pound of meat. Having mixed the fat and lean, well together, and seasoned it with six teaspoonfuls of pepper, and the same quantity of salt, strew on the powdered sage, and mix the whole very well, with your hands. Put it away in a stone jar, packing it down hard, and keep it closely covered. Set the jar in a cool dry place.

When you wish to use the sausage-meat, make it into flat cakes about the size of a dollar; dredge them with flour, and fry them in butter or dripping, over rather a slow fire, till they are well browned on both sides, and thoroughly done. Sausages are seldom eaten except at breakfast.

Sausages (Fine). Take some fresh pork, (the leg is best,) and clear it from the skin, sinews, and gristle. Allow two pounds of fat, to three pounds of lean. Mince it all very fine, and season it with two ounces and a half of salt, half an ounce of pepper, thirty cloves, and a dozen blades of mace powdered, three grated nutmegs, six tablespoonfuls of powdered sage, and two teaspoonfuls of powdered rosemary. Mix all well together. Put into a stone jar, and press it down very hard. Cover it closely and keep it in a dry cool place.

When you use this sausage-meat, mix with it some beaten yolk of egg, and make it into balls or cakes. Dredge them with flour, and fry them in butter

Silver Discolored by Eggs. It is well known that silver, when brought in contact with eggs which have been heated, is blackened; and that this discoloration is owing to sulphuret of silver. It is usually admitted that this sulphuret is formed by the action of the sulphuretted oils supposed to exist in the yolk of the egg. Mr. Gobley, not having found in this body any thing of this nature, proceeded to examine into the causes of this phenomenon.

He found that the yolk of an egg at common temperature, and also when heated, does not discolour silver, even by contact of several hours' duration.

He farther found that albumen, as procured from the egg, does not tarnish silver, but when heated, it gives it a brown tint, which is stronger as the heat is greater. He therefore concludes that the discoloration of the silver is due to the silver contained in the albumen, and not to that supposed to exist in the yolk.

By other experiments, he has ascertained that the sulphuret thus formed is not the result of the immediate action of the sulphur upon the silver, but by the application of heat, the sulphur and the alkali of the albuminous matter react upon each other so as to form a substance which is afterwards decomposed by this metal.

Apples (Preserving). An old farmer informs us, that he has long been in the habit of preserving his choice apples, for late use, in plaster. He takes common flour barrels—covers the bottom to the depth of five inches with finely pulverized plaster, thoroughly dried, and then places a stratum of apples, not so close as to touch each other, and covers them with another layer of plaster, carefully filling all the interstices, and making the whole close and compact by the pressure of the hand. In this way he fills the barrels, and heads them up. He says the apples will keep perfectly sound for a twelvemonth, or longer, if desired. A crisp, juicy apple, in the warm sultry days of June or July, is a luxury not often obtained; hence any method for the preservation of this excellent fruit is a desideratum to be wished for.

Butter, (To cure). Take two parts of the best common salt, one part of sugar, and one part of salt-petre; beat them up and blend the whole together. Take one ounce of this composition for every sixteen ounces of butter, work it well into the mass, and close it up for use. Butter cured in this way, appears of a rich marrowy consistence, and fine color and never acquires a brittle hardness, nor tastes salt. It will likewise keep good for three years, only observing, that it must stand three weeks or a month before it is used.

***Beef (Roast).** Take two or more ribs, wash and season with salt and pepper, dredge over a little flour, and roast it on a spit (gradually) before a clear fire. Baste frequently. When done, and handsomely browned, place it on a dish, and make gravy, as directed in receipt to roast a fillet of veal. Or, place it in a roasting pan, season with pepper and salt, dredge over a little flour, and one heaping tablespoonful in the pan, with three half pints of water. Stir it well together, and place it in a moderately hot oven. Baste frequently. When done and nicely browned, put it on a heated dish, remove a part of the fat from the gravy, and if not sufficiently seasoned, more may be added. Baste the meat with a few spoonfuls, then pour it into a sauce-tureen, and send to table hot.

***Pig (Roast).** Great care is requisite in the preparation of a pig for roasting. With a small sharp knife, take out the eyes and tongue, cut off the feet, trim the ears, and clean it both in and outside (thoroughly). Then wash well through several waters, and dry it with a clean towel. Place it on a large dish, and season it well in and outside, with cayenne pepper, salt, and a little sage rubbed fine. Make a dressing, by boiling two dozen potatoes; pare and wash them fine. While hot, add a quarter of a pound of butter, three or four onions chopped, a large teaspoonful of sweet majoram, rubbed fine. Mash all well together, with salt and cayenne pepper to taste. Then put in the dressing, and skewer closely. Place it in the pan in which it is to roast, with two tablespoonfuls of flour and sufficient water to make gravy. Stir it well before setting in the oven. Let it roast gradually; and in order to make it brown nicely, take a piece of butter on the blade of a knife, or dip the knife in salad oil, and rub over the pig. Should the gravy boil away too much, a little hot water may be added. This will take three hours to roast in an oven sufficiently hot to make it a handsome brown. Eat with haslet sauce. If preferred, roast before a clear fire, and make the gravy as directed in receipt to roast a fillet of veal.

***Spare Rib.** Wash and dry your spare rib, and season it with salt, cayenne pepper, and powdered sage. Put it in a pan, and set it in a moderate oven. Instead of roasting, you may broil it on the gridiron.

***Tripe (Boiled).** Take three or more pounds of tripe, and after scraping it well on both sides, cut it into pieces, about the size of your hand, then wash, and boil it in salt and water until very tender.

This may be eaten with drawn butter, onions, or oyster sauce,

***Veal (To Roast a Fillet of).** This is prepared in the same manner as baked fillet of veal. Place it on a spit in a tin kitchen before a clear fire; when it is done, take the gravy from the tin kitchen, put it into a saucepan, add a little flour and water. Season to your taste with pepper and salt, and let it boil for a few minutes; then put it into a sauce-tureen. Baste the meat with a few spoonfuls, and send to table hot.

***Mutton (Leg of).** Take off very carefully (so as not to spoil the appearance of the meat) all the outside skin; then wash and season it well with salt and pepper, place it in a roasting pan, dredge over a little flour, and one tablespoonful and a half in the pan, with three half pints of water, which stir well together before setting in the oven. This will take from two and a half to three hours to cook in a quick oven. Baste frequently, and send to table handsomely browned, on a well-heated dish.

***Head (Calf's).** Take out the brains and tongue, clean and wash the head, dredge some flour over, wrap it in a towel and put it in boiling water that has been salted. Scrape and wash the tongue, and boil it with the head. Clean the brains and soak them a few minutes in salt and water; then season with pepper and salt, and dip them in egg and cracker, and fry them, as oysters, in equal portions of lard and butter.

Serve the head with drawn butter and some parsley minced fine; or, one half of it may be rubbed with egg and cracker, and browned.

The tongue, when done, must be skinned and sent to table garnished with mashed potatoes, and the dish garnished with sprigs of double parsley.

***Veal Cutlets.** Take two or more cutlets, pound them with a rolling pin, or potatoe masher; then wash, and dry them on a clean towel, and season with pepper and salt. Have ready half a pint of bread crumbs, or fine cracker, which season with salt and pepper. Whisk two eggs with one gill of milk, and pour over the cutlets; then take one at a time and place in the crumbs, pat well with the back of a spoon in order to make the crumbs or cracker adhere close to the meat. Put them into hot lard, and fry slowly, until well done and handsomely browned on both sides; then serve hot.

***Egg Plants.** Pare and cut them in slices a quarter of an inch thick, season them with pepper and salt, dredge a little flour over each piece, and put them in a pan with some hot butter.

Fry them slowly until they are perfectly soft and of a dark brown on both sides. Send to table hot.

***Mutton (Boiled Leg of).** Cut off the shank bone, trim it round, and after washing it nicely, put it into hot salted water, and if it should weigh six or eight pounds, let it boil slowly three hours. Remove the scum as it rises, and when done, place it on a dish, and garnish with sprigs of double parsley. Send to table with drawn butter, egg or caper sauce.

***Lamb Chops.** Cut off the end of the bones and trim off a part of the fat, then pound, wash and dry them on a clean towel, and season with pepper and salt. Prepare bread crumbs or cracker, as for oysters, whisk two eggs with one gill of milk, then dip the chops, one at a time, first in the egg, then in the cracker, pat the crumbs close to the meat and fry them slowly in hot lard, a fine brown on both sides. Send to table hot.

***Mutton Chops.** Those are best which are cut from the lower part of the neck or loin. Trim them round, wash, and dry them. Heat the gridiron, lay the chops on, and put it over a clear fire. They will cook much faster if covered with a sheet of tin. When brown on one side, turn them. When sufficiently done, take them up on a dish, season them with pepper and salt, and baste with butter.

Some prefer cayenne to black pepper, or an equal portion of each.

***Sweet-Breads (To Fry).** Wash three or four nice sweet-breads; boil them in salt and water about a quarter of an hour, then take them out and let them cool. Skin and cut them in half, season with pepper and salt, and dust a little flour over, and fry them slowly, in equal portions of butter and lard.

When of a fine brown, place them on a dish, then dust a little flour into the pan with the fat they were fried in; stir it well, and pour in about a gill of hot water; season the gravy to your taste with salt and pepper, and as soon as it boils, pour it over the sweet-breads and serve them hot.

***Rabbit (Broiled).** Clean and wash the rabbit, cut it entirely open, so that it will lay flat on the gridiron, with the back up. Place it over the coals, broil it slowly; when brown on one side, turn it. Take it up on a dish when done, and season it well with pepper and salt. Baste it plentifully with butter, as the flesh of rabbits is very dry; then send to table on a heated dish.

***Mock Lobster.** Take some cold veal (either of boiled or roasted,) cut it in small pieces, season with salt, pepper, mustard, vinegar and sweet oil. If preferred hot, leave out the mustard and oil, and put in a piece of butter instead. Put all together in a sauce-pan, place it on the fire, and let it get hot; then serve it immediately. A fine relish for tea or breakfast.

***Turkey (Roast).** Have the turkey nicely cleaned and washed, put it in the pan in which it is to roast; season it with salt and pepper, fill the body with dressing, as for roast goose, the crop with the same as for roast ducks; place it in the pan, back upwards, dredge a little flour over and one large tablespoonful in the pan, with water sufficient to make gravy, which stir well together before setting in the oven. Baste frequently, and when a nice brown, turn it over, that it may be of equal color all round. Should the gravy boil away, and not sufficient in the pan, a tea-cupful of hot water may be added, with a little more flour, if necessary; stir it well, and let it simmer two or three minutes, then serve hot.

If preferred, roast before a clear fire, and make the gravy as in receipt to roast a fillet of veal.

***Turkey (Boiled).** Clean the turkey, wash it well, season the inside with pepper and salt; dredge a little flour over, and pin it in a clean towel; put it into a kettle of hot water that has been salted; let it boil slowly; when done, send it to table hot.

This is eaten with oyster-sauce, or drawn butter, as preferred.

***Chicken (Fricassee).** Cut up your chickens take off the skin, wash them and let them remain in water for half an hour, in order to make them white. Drain, and put them in a sauce-pan with a pint of water. Season them with pepper and salt, place them over the fire, let them stew for half an hour; then take two tablespoonfuls of flour and two ounces of butter, stir them together till quite smooth; add this to the chicken, with half a pint of cream. Boil the whole until the chicken is tender. For those who like it, a little mace may be added. Some prefer a little parsley chopped fine.

***Chickens (Broiled).** Clean them nicely, cut them down the back, break the breast-bone with a rolling pin; wash, and wipe them dry; place them on a gridiron over bright coals; cover them with a sheet of tin; turn them several times. When done, they should be of a fine brown on both sides. Take them up, season with pepper and salt, and baste them well with butter. A gravy may be made by putting the liver and gizzard into a sauce-pan with half a pint of water and a little salt; let them boil till quite tender; then cut them in small pieces, dust in a little flour, sufficient to thicken it, and add a piece of butter; season with pepper and salt. Serve the gravy in a sauce-tureen, or in a dish with the chickens.

***Pigeons.** Pigeons may be broiled or roasted like chicken. They will cook in three-quarters of an hour. Make a gravy of the giblets; season it with pepper and salt, and thicken it with a little flour and butter.

LARGE MULTIPLICATION TABLE.

THIS TABLE shows, that the large figures in front of each double row are intended to multiply the small head figures in said row; for instance, the large 9, is followed by 2, 3, 4, 3, 4, 5, 6, 7, &c., until 9: beneath which stands the

increase of each, multiplied by 9, viz.: 9 times 2 are 18; 9 times 3 are 27, &c., 9 times 9 are 81, as will be seen at the end of the row; and in the last row 25 times 2 are 50, &c., and at the end 25 times 25 are 625.

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25
2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	50
3	6	9	12	15	18	21	24	27	30	33	36	39	42	45	48	51	54	57	60	63	66	69	72	75
4	8	12	16	20	24	28	32	36	40	44	48	52	56	60	64	68	72	76	80	84	88	92	96	100
5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	105	110	115	120	125
6	12	18	24	30	36	42	48	54	60	66	72	78	84	90	96	102	108	114	120	126	132	138	144	150
7	14	21	28	35	42	49	56	63	70	77	84	91	98	105	112	119	126	133	140	147	154	161	168	175
8	16	24	32	40	48	56	64	72	80	88	96	104	112	120	128	136	144	152	160	168	176	184	192	200
9	18	27	36	45	54	63	72	81	90	99	108	117	126	135	144	153	162	171	180	189	198	207	216	225
10	20	30	40	50	60	70	80	90	100	110	120	130	140	150	160	170	180	190	200	210	220	230	240	250
11	22	33	44	55	66	77	88	99	110	121	132	143	154	165	176	187	198	209	220	231	242	253	264	275
12	24	36	48	60	72	84	96	108	120	132	144	156	168	180	192	204	216	228	240	252	264	276	288	300
13	26	39	52	65	78	91	104	117	130	143	156	169	182	195	208	221	234	247	260	273	286	299	312	325
14	28	42	56	70	84	98	112	126	140	154	168	182	196	210	224	238	252	266	280	294	308	322	336	350
15	30	45	60	75	90	105	120	135	150	165	180	195	210	225	240	255	270	285	300	315	330	345	360	375
16	32	48	64	80	96	112	128	144	160	176	192	208	224	240	256	272	288	304	320	336	352	368	384	400
17	34	51	68	85	102	119	136	153	170	187	204	221	238	255	272	289	306	323	340	357	374	391	408	425
18	36	54	72	90	108	126	144	162	180	198	216	234	252	270	288	306	324	342	360	378	396	414	432	450
19	38	57	76	95	114	133	152	171	190	209	228	247	266	285	304	323	342	361	380	399	418	437	456	475
20	40	60	80	100	120	140	160	180	200	220	240	260	280	300	320	340	360	380	400	420	440	460	480	500
21	42	63	84	105	126	147	168	189	210	231	252	273	294	315	336	357	378	399	420	441	462	483	504	525
22	44	66	88	110	132	154	176	198	220	242	264	286	308	330	352	374	396	418	440	462	484	506	528	550
23	46	69	92	115	138	161	184	207	230	253	276	299	322	345	368	391	414	437	460	483	506	529	552	575
24	48	72	96	120	144	168	192	216	240	264	288	312	336	360	384	408	432	456	480	504	528	552	576	600
25	50	75	100	125	150	175	200	225	250	275	300	325	350	375	400	425	450	475	500	525	550	575	600	625



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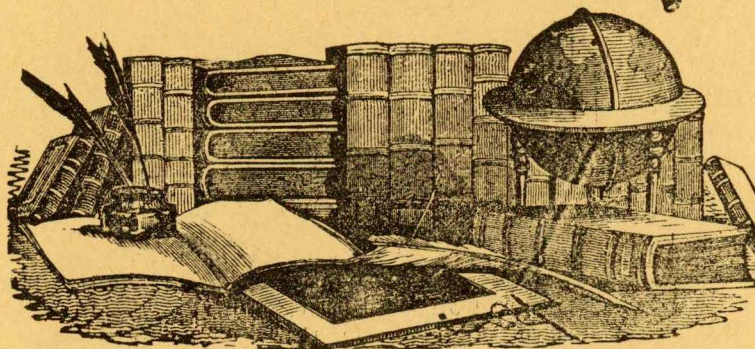
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