## THE <br> UPPER CAŃADA ALINANAC,

## 

 FOR THE YEAR OF OUR LORD

Being the Third after Bissextile, or Leap Year;

THE SECOND YE.AR OF THE REIGN OF HIS MAJESTY KING WILLIAM THE FOURTH.
-es-

> The Calculations for the Meridian of York. North Latitude,...........43 $33^{\circ} \quad 39^{\prime} 10^{\prime \prime}$
> Wcst Longitude,..........79

BY JAMES G. CHEWETT, Philomath's.



printed and published by R. Stanteni

## PRINCIPAL ARTICLES

OFTEE

## ALMANAC,

FOR
1831.

| CHRONOLOGICAL CYCLES |
| :---: |
| Domivical Letter.......... B, |
| Luar Cycle, or Golden ? <br> Number, |
| Epact ................... 17 |
| Solar Cycle . . . . . . . . . . . . 20 |
| Roman Indiction . . . . . . . . . 4 |
| Julian Period . . . . . . . . . 6,544 , |

EMBER DAYS:
Febriary . . . . . 23 , 25, and 26
May ...........25, 27, and 28
September . . . . .21, 23, and 24
December. . . . . 14, 16, and 17

## MOVEABLE FEASTS.

Septuagesima Sunday, Jan. 3u Low Sunday. ......... April 10
Quinquagesima, or Shrove Rogation Eanday,..... May 8

Sunday...............Feb. 13
Ash Wednesday, or lst day
of Lent, . . . . . . . . . . Feb. 16



Ascension Day, or Holy
Thursday, ........... May 12
Whit Sunday, ......... May 2. 2
Erinity Sunday, . . . . . May 29

Easter Day,............April 3|

## UPPER CANADA TERMS.

Hilary begins January Brd, and ends January 16th. Easter begins April 18th, and ends ipril Soth. Trinity begins June Doth, and ends July 2ad. Michuelmas begins November 7th, und cuds Nov. 19th.

## COMMENCEMENT OF THE SEASONS.



## SOLAR AND LUNAR ECLIPSES IN THE YE UK 1831.

Ftoruary 12－The finn will he Eeclipsed at 26 minnes past 5 o＇slock in the ar ernoen；－－here misible
February 2u－The Moon will be Eclipsed at 25 minutes past 10 o＇clock in the murning；－here imrisible
August 7－The Sun will be Ecclipsed at 24 minutes past 10 o＇clock in the afternoon；－here invisible．
Iugust 22 －The Moon will be Eclipsed，partly visille，and cal－ culated as fuitoms：－
Beginuing，．．．．．．．．．．．．．．．．．．．．．3is 3 ：3，morning．
Middie，．．．．．．．．．．．．．．．．．．．．．．．．4h 40m
Ecliptic 8 ．．．．．．．．．．．．．．．．．．．．． $4 \mathrm{4h}$ 48．n
End，．．．．．．．．．．．．．．．．．．．．．．．．．．．．5h 5im
Digits Eclipsed $5^{\circ} 48$ from the Suuthren side of the $\sigma^{6}$＇s shadow，or on the（0）＇s Northren limb．

NAMES AND CHARACTERS OF THE PLANETS．
${ }^{\circ}$ The Sun，
（3）The lloon，
$\Varangle$ Virculy，
아 Venus．
$\oplus$ The Earib，
$\delta$ Mars，
2f Jupiter，
万 Saturn．
He Georgian．

NAMES AND CHARACTERS OF THE ASPECTS．
B A Planet＇s Ascending Node．
is The Descending Node．
$\therefore$ Conjunction，or Planets situated in the same Longitude．
－Guadrature，or Planets situnted in Longuludes differing three sigas from each other．
8 Opposition．or Planets situated in opposite Longitudes，or difiering siv signs from each other．

THE TWELVE SIGNS OF THE ZODIAC．
Tirst，＇$\varphi$＇Aries， 2，૪ Taurn：，
3，Il Geaini，
4， 50 Cancer，
5．$\Omega$ Leo，
6 ，吹 Virgo， Seventh，$\bumpeq$ Libra， 8，Il Scorpio，
9，$\ddagger$ Sagitrarius， 10，V Capricormas， 11，$\underset{\sim}{\sim}$ Squarius， 12，ユ Pisces．

Tre Flanet（ㅇ）Venus will be the Evening Star until the 1st March，the Morning Star until the 19th December；and then the Evening Star to the end of the year．

| Ist Montb］ | TALUTART， | ［hath－31 diye |
| :---: | :---: | :---: |
| It ireezes on； |  |  |
| Till morn，late rising o＇er the drooping world |  |  |
| Eifts her pale eye unjoyous．Then appears．4；q4 The various labour of the silent night ： |  |  |
|  |  |  |
| Prone from the dripping eave and dumb cascade， |  |  |
| Whose idle torrenis only seem to roar， |  |  |
| The pendant icicle；the frost work fair |  |  |
| Where transient haes and fancy＇d figure |  |  |


| Q Last Quar 5th 5h 37m Eve ©First Quar 215t 2 h 12 m Mort， （－1）New Moon 13th 8h 20m Ev（3）Full Moon 27th 9t 1fin Eve： |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Asyects，Holy Days，Amii－ |  |  |  |  |
|  |  |  |  | Rise． |  |
| 1 Sa |  |  |  |  |  |
| 2 C. | 2d Sund atier Christmas． |  |  |  | 10 |
| 31 | T－in ．if |  |  |  |  |
|  | － |  |  |  |  |
| 519 |  | $\sim 7$ |  |  |  |
| $6{ }^{\text {H1 }}$ | cpiphany， | $\sim 73$ | 27 |  |  |
|  | （3）in apogee：if | M17 | 27 |  |  |
|  | cian it | 117 |  |  | 22 |
| 93 | 1st Sunday afier Epiph Snou． | M． 7 |  |  |  |
| 10， 3 |  | 173 |  |  |  |
| ［1］ 6 | $\therefore$ More | 17 | 430 | 247 |  |
| t2 |  | 17 |  | 3 |  |
| 13 Th | Hitary Can．Term begins．hig | ${ }^{3} 72$ | 32 | 4. |  |
| ${ }_{14} \mathrm{Fs}^{\text {a }}$ | Oxford Term begins winds | v9 72 |  |  |  |
| 15 | © slow clock 10m | m 7 |  |  |  |
|  | 2nd Sunday aft Epiph | m |  | 723 |  |
|  | （1）in $\Omega$ |  |  |  |  |
| 18 | Prisca The cold | 秋 |  |  |  |
| 19 | 估 in of 8 h 15 mod | 97 |  |  |  |
| 20） H | Fabian rates． | $\Upsilon^{1}$ |  |  |  |
|  | Agues More | ¢ |  |  |  |
|  |  | $\bigcirc$ |  |  |  |
| 23.8. | 3rd Sund aft Epiph．and stormy |  |  |  |  |
| 124 | ifilary＇Term begins | 4 |  |  |  |
| 125 Tu | Conversion of St．Paul | $0071$ |  |  |  |
| 266 | （13）in Perigce $N$ | － 71 |  | 3 |  |
| 27.18 | Duke of Sassex born，＇73．clear |  |  | 4 |  |
| 28. | siow clock 13in 13s | ภ |  |  |  |
| 29.5 | 6．Geo 12 access．1820，selt | ． 87 |  |  |  |
| 3013 | Sepiuag．Suy．K．Ch＇s i，Mary | 明 7 |  |  |  |
|  | King Geor．Iv．proclaimed， |  |  |  |  |









## Hence from the busy joy-resounding fields

In cheerful error, let us tread the maze
Of Autamn, unconfin'd: and tuste reviv'd
The breath of Orchard big with bending fruit.
Obedient to the breeze, and beating ray
From the deep loaded bough a mellow shower
licessant melts away.


B





## FARMER'S CALENDAR.

From the Turf Registcr.

## BREAKING HORSES.

Mr. Editor:-I have pursued for many years the following plan for breaking horses: the colt is taken between three and four years old generally, a mouthing bit is put on, with two reins, a broad surcingle is buckled round the animal, and a crupper attached to the surcingle; and the colt checked or reined up, as a horse should be in a carriage. He is then turned out in a lot or yard for several hours, for several days in succession. This tames and subdues them greally in a very short time. About the fourth day, the animal is led into the field, where there is light ploughing to le done, anf attached to a plough by the side of a gentle true horse; the colt is led up and down by a careful and resolute hand, and acother at the stits of the plough ; the plongh is not at first permitted to enter the ground, but after walkisg a short distance is gradually entered, and the animal is tluas by degrees nccustomed to the draught. When symptoms of fatigue are manifested, it is taken out and led to the stable. After u few spells of work in this way, the colt, after beiag taken from the plough, may then be mounted without difficulty and rode home to the stable. I have broken many without the least degree of difficulty-not having to lead them five minutes. The advantages of the method are the fol-lowing.-the animal is completely mouthed before being backed, which saves murh trouble; the crupper being put on at first prevents theñ frum Leing too sensitive about the tail, when you put on the harness for driving in a carriage, and not near so likely to kick, from that circumstance. They are accustomed to Leing reined in from the first; and since I have adopted this plan I. have never had a horse, when mounted on his back, to.
throw up his head and slobber in my face,-1 have ploughed with horses lightly nfter the above system, when designed exolusively for the saddle, and have never had cause to regret it. But when they are intended for the carriage, it is best to proceed as above before they are backed. In two instances they have not been handled till after four years old ; but were then very diffcult to break. If the colt evinces a vicious disposition, and is disposed to kick, it is advisable to put on gears with breeching, and let that be worn for several hours, some days, before putting it to the plough. It then can do no harm if it kicked, and may kick till perfectly accustomed to the breeching; as I experieneed one occasion. I have never yet failed to break horses to harness, in a single instance, according to the above plan; although several have been afterwards spoiled by being placed in bad hands.

Cheap substitute for Malt.-The following is a method of brewing beer at a much cheaper rate than is usually done. The article used is well known to most people by the name of mangelworzel, and in, in many respects, well worthy every person's attention. The procesa for brewing is, to take as many of the roots as you choose to brew, wash them well, slice them across, and fill any sized boiler with them. so cut; add as much water as the builer will hold, and, if possible, lay a weight of some sort on the roots to keep them under the water; after boiling them for about an hour and a half, they may be aken out, well broked, and prossed, as the strongest part of the liquor remaine in the roots. After they are well pressed, put the liquor that comes from them and the water they were boiled in together, and reduce, by boiling to any strength you please; then put in what quantity of hops is thought necessary, and boil fur one hour. Cool the liquor as quickly aэ possible, and put in a sufficient quantity of yeast to work it, as ale is generally done.The correspondent who furnishes this statement aulds-"After saying so much, it may be thought by some supertous to add more; but as this is intended chiefly for those who have nos been much in the babit of brewing, I will beg leave to give the process by which I have lately brewed. 1 took l501hs. of the roots, being the quantity my boiler would hold, boiled, bruised and pressed, as above, addling one pound of bops, which I infused all night in some of the hot liquor ; ano by a saccharometer 1 have made, such as is recommended by Mr. Saddington, in vol. ix. page 364. of the Mechanic's Magazine, 1 reduced the liquor to the strengih of about 2S1b of sacch..rine matter to the barrel of 38 gallons 1 then boiled the hops in the liquor one hour, cooled it as soon as possible to 70 degrees Falis and then added one pound of good yeast, let it stand 24 brurs then beat it in, and again ial 12 hours; I then took off all the yeast I could,

## 19

after letting it stand six hours; in siz houre more I again took all the yeast off, and tunned the beer, allowing it to work well ont of she barrel. When done working, I put in a handfal of the cold hops I reserved for the purpose, stirred them well in the barrel, and in a few hours bunged it down. The recult is, 16 gallons of ale, apparently very sirong, of a very fine flavour, and equal to any malt ale. The whole expense thereof does not exceed seven shillings, which is only $5 \frac{1}{4} d$ per gallon for ale which would not disgrace a nobleman's table. The refuse left from the press is an excellent food for pigs."

Preservation of seeds.-M. D'Arcet has preserved corn, which lias been infested by weevils for a considerable time, by putting it into vessels previously filled with sulphurous acid. All the weevils perished, and the corn ceased to suffer. In this manner insects in seeds may not only be destroyed, but their presence prevented. As it might be inconvenient to burn salphur in the vessels to be filled with sulphurous acid, we will indicate another method of replacing the acid, and obtaining the same results. All that is necessary is to powder the seeds well with flower of sulphur, before they are put into the bottles or other vessels; or, after having pot the seeds into a bottle, the sulphur may be added, and the whole well shaken together, so as to bring it into contact with all the seeds. The presence of the sulphur will prevent entirely the attacks of insects.

To improve the wool of Shcep by smeaning.-Immediately after the sheep are shorn, souk the roots of the wool that remain in, all over with oil or butter and brimstone, and three or four daya afterwards wash them with salt and water. The wool of next season will not only be much finer, but the quantity will be in greater abundance, and it may be depended on, that the sheepwill not be troubled with the scab or vermin that year. Salt water is a safe and effectual remedy against maggots.

I have adopted the above plan with my own sheep for three years past, and the difference both in the quantity and quality of my wool bags have amply compensated me for the trouble.

Geirman Receipt to cure Hams.-In Westphalia they prepare the Hams in the montis of November and March. The Germans place them in deep tubs, which they cover with layers of saltpetre, and with a few laurel-lenves. They are leff fuur or five days in this state, and are then completely covered with strong brine At the pad of three weeks they are taken out, and left to soak for tweive hours in clfal wril water; they are thell exposed during three weeks to a smoke produced by the branches of juniper, which is very common in that country.-Bibliollo. Physico. Econom.

White.Wash.-Into a conmon barrel half full of white-wash put one ounce of sulphuric acid, largely diluted with water-stir them together; then apply them to any wood work as common white-wash. It forms a better protection of wood from fire than common white-wash. The conjecture which occurred to the writer that such would be the case was reduced to the test of experiment this summer in Quebec, and completely succesded:

Cheap Antidote.-There is not a house that does not contain a remedy for poisoning if instantly adminiatered. It is nothiog more than two tea-spoonfuls of made mustard, mised in warm water. It acts as an instantaneous emetic.,

Potato Farino.-The farina obtained from Potatoes is now an article of commerce in Scotland, where very fine samples of it are brought to market. It is stated to be quite equal to gent ine arrow root, and is sold at about half the price of that preparation. Mixed in wheaten flour portions of one-third, it is a great improvement to Housebold bread, and is light of digestion. Sir John Sinclair's mode of preparing the farina is perhaps generally known; but the following short account of the process for domestic use may not be uninteresting:-Into a pail of clean water, place a fine colander or course sieve, so that it may be two inches in the water; grate the potatoes, wheo pared, into the colander, taking carc from time to time to agitate the pulp in the colander, so that the farina may fall to the bottom of the pail. When the fibrous part which remains in the colander, or sieve, have accumulated so as to impede the washing of the farina into the pail; remove it. About one gallon of notatoes is sufficient for a pail of water. After the water has remained in an undisturbed state for about twelve hours, pour it off-the farina will be in a cake at the botom. It is to be dried slowly before the fire, being rubbed cccasionally betwece the hands, to prevent its becoming lumpy, and it is then fit for use. The French prepare an extraet from the apple in the same way; but this is expensive, as the farinacious part of the apple is very small.

Potatoes, that useful root, which form almost an indispensable part of our daily meal, and in many places often the entire meal of the poor man, were introduced into Europe from $A$ : merica by Sir Walter Raleigb.

To botlle Cider.-To fine and improve the flavor of one hogs. head, take a gallun of good French Brandy, with half an ounce of cochineal, one pound of alum, and three pounds of sugar candy; bruise them all well in a mortar; and infuse them in the trandy for a day or two; then mix the whole with your rider, and stop it close for fire or six montes; after whicb, it
fine, bottle it off. The brandy will prevent the botties from bursting.

To restore sour Cider.-If cider gets sour, mix a quart of honey witb a quart of brandy or pure spirits to which add a little salt of tartar, all mixed together, and put into the cask of cider.

To fine and purify Cider -When the juice of apples has not beetl well purified, it soon corrupts: the dregs which remain mixed in the liquor, being small pifces of the apples, which give the cider an unjleasant rotten taste. In order to purify it use isinglass finings; and to prevent the cider from growing sour, put a litle mustard in it.

To cure Cider which has been prieked.-To prevent cider from being pricked, or to cure it when it is so, put a little pearl-ashes or other mild alkali, into the cask. A lump of chalk broken in pieces, and thrown in, is also very guod. Salt of tartar, when the cider is about to be used, is also recommended-

To fine Cider and give it a fine amber color.-Take the whites of six eggs, with a handful of fare beach sand, washed clean; stir them well together-then boil a quart of molnsses down to a candy, and cool it by pouring in cider and put it together with the eggs and sand into a barrel of cider, and mix the whole well together. When thus managed, it will keep for many years. Molasses alone will also refine cider, and give it a higher color; but to prevent the molasses from causiug the cider to prick, let an equal quantity of brandy be put in with it. Skimmed milk, with some time slacked in it. or with the white of eggs with the shell broken in, is alsn gond for clarifying cider, and all other liquors, when well mised with them; a piece of fresh bloody heef. cut into small pieces, and put into the cask, will also refine the liquor, and serve it to feed on.
How to have good Cider in the Spring -If your cider is well made, put into each barrel, as soon as there is any appparance of fermentation, half a pint of comnion mustard-seed, and immediately bung up the barrel. The fermentation will stop-the cider will retaio its original sweetness, and will very soon become perfectly transparent.

To make Poncil-writing permanent.-Rub milk and water carefully over it, and it will last as long as though written with ink.

Caffee from Acorns.-The coffee made from roasted acorns is now it seems becoming very general in Germany. Some of the Gerinan papers state that persons with delicate stomachs have been able to take this coffiec when they could digest no other preparation; and that after long use they have recovered the
tone of the stomach, and acquired considerahle enbon point. There is nothing new in this discovery, however; for among the lower arifers in many parts of Portugal, where the sweet acorne grow abundantly, they are insed both for bread and coffee: alihough they are not cousidered very wholesome as an article of food, and are taken solely on account of their chenpness. They are a powerful astringent; and in cases where Pcruvian Bark is recommended are aill to be employed in Getmany with good effect in the wav of coffee.

## VARIETIES.

GOING TO LAW.
An Upper and a Lower Mill
Fell out about the water:
To war they went-that is, to Law-
Resolved to give no quarter.
A lawyer was by each engaged;
And boldly they contended:
When fees grew slack, the war they waged.
They judged were better enued.
The heavy costs remaining still,
Were settled without pother-
One lawyer took the Upper Mill,
The Lower Mill, the other.
The first occupations of the day, for children, should be $\mathbf{a}_{\text {: }}$ broad, for the benefit of inhaling the morning air. Every person who notices the fact, will be struck with the difference in the health and freshness of complexion, and cheerfolness of feature, exhibited by the child who has spent some time in out door exercite before itt morning meal and task, and the nuewho passes immediately from its couch to the breakfast table, and thence to study. Children are fond of early rising, when their natural activity of disposition, and disinclination to remain long in a state of quiet, have not been counteracted by habits of indulgence.
It is not two hundred years since tea and coffiee were first in. troduced into Europe; it was only used by princes and grandees until 1757, when a tea shop was opened in London, and resorted to by all those who couldmafford to drink it. Coffee was introduced about the year 1652, and was sold only ai public houses, which from that circumstance acquired the name of coffee houses. Previous to the introduction of tea and coffer. the people of England drank beer and wine.

## gIMPLE BALLAD.

## BY MRS. HEYMANS

Young Rosa was gay, and her heart always light,
Her cheek ever blooming, her eye ever bright,
And her laugh was so joyous, so wild, and so free!
Youth, beauty and mirth,-oh! she had them all threg.
But Colin, false Colin, soon atole all away;
For, guiltless no longer, no longer she's gay;
With her innocence all her enjoyment went too,
Forsaken, heart-broken, what could Rosa do?
Then the rose on her cheek, ah! how soon did it fade!
While her dim, sunken eye her soul's anguish betray'd;
And she who had seem'd never deatin'd to sigh, Felt the first wound of sorrow, and felt it to die.
But o'er the green grave that poor Rose contains,
The flowers that wave are her benuty's remains;
No mortal, the villagers say, placed inem there,
Like her Nature's children, like her they are fair.
Carpets are of modern invention; the floors of the first houses in England were strewed with common rusbes so late as the year 1580.

Adversity.-A certain philosopber said, the greatest object in the universe, was, a good nau struggling with adversity. There is one greater still, the man who comes to his relief.

According to a calculation recently made, there are 103 Ca nals in Great Britain, extending 2,832 males, and formed at an expense of thirty millions Sterling.

## BOB FLETCHER.

I once knew a ploughman, Bob Fletcher his name, Who was old, and was ugly, and so was his dame; Yet they lived quite contented, and free from all strife, Bob Fletcher the ploughman, and Judy bis wife. As the morn streaked the East, and the night fled away, They would rise up for labour, refreshed as the day; The song of the lark, as it rose on the gale, Found Bob at the plough, and his wife at the pail.
A neat litule cottage, in front of a grove,
Where in youth they first gave their young hearts up to love,
Was the solace of age, and to them doubly dear,
As it called up the past with esmile ar a tear.
Each tree had its thought, and the vow could impart, That mingled in youth the warm wish of the beart; The chorn was still there, and the blossoms it bore, And the song from its top seemed the same as befors.

## When the curtain of nieght over nature was spread,

 And Bob had returned from, his plough to his shed, Like the dove on her nest, he reposed from all care, If his wife and his y. oungsters coptented were there.I have passed by his door when the evening was gray, And the hill and the landscape were fading away. And have heard from the cottage, with grateful surprise, The voice of thankggiving, like incense, arise.
And I thought on the proud, who would look down with scora On the neat little cottage, the grove, and the thom, And felt that the richea and follies of life Were dross, to contentment like Bob and his wife.

An anecdote was related to us by an aye witness, of the ready wit of the unsophisticated sons of St Patrick. A case was trying before one of the Judges of our City Court, in which a draymas. a legitimate son of Erin, was called to testify. He was sworn on his voir dire A limb of the law, who prides himself on his skill in perplexing witnesses, commenced the examination with "Pray, sir, are you not directly or indirectly interested in the termination of this suit ?" Not a bit, sir." "Will you not gain any thing in case of its terminating in favor of the Plaintiff" "Gain any thing! By my word, I'll rather lose than gain any thing!" Ah, ah, says the wise one, (with a very significamt look,) co you will " rather lose than gain by it? Pray, how may you lose by it ?" "By standing here answering questions, while my horse and dray stand idle in the street." The effect was contagious, and extended to his honor, so that the throne of justice shook for a time.

> SONG.
> by t. campbell,

When Love came first to earth, the Spring Spread rose-beds to receive him,
And back he vow'd his flight he'd wing To heaven, if she should leave him.
But Spring, departing, saw bis faith Pledged to the next new comer-
He revelled in the warmer breath And richer bowers of Summer.
Then sportive Autumn claim'd by rights An archer for her lover,
And even in Winter's dark cold nights,
A charm he could discover.
Her routs and bells, and fire-side joy,
For this time were his reasons-
In short, Young Love's a gallant boy,
That likes all tives and seasons.


## MEMBERS OF THE HOUSE OF ASSEMBLY.

(Speaker...... The Hon. Marshall S. Bidwell.)
Glengary, Alexander M'Martin \& Alex. Fraser-Stormont, Arch. M'Lean \& Ambrose Blacklock-Dundas, Peter Shaver \& Genrge Brouse-Prcsccil \& Russel. Donald M'Donald-Lauark, William Morris-Carleton. Thomas Radenhurst-Léeds, John Kihorn \& Wm. Buel-Grenvilie, George Longley and Rufus C. Ilenderson-Town of Kingston. Don. Bethune--Frontenac, Hugh C. Thomson and Thomas Dalton-Lenox and Addington. Marshall S. Bidwell \& Peter Peery--Prince Edward, James Wilson and Paul Peterson-Husting's, James H. Sampson and Joseph N. Lockwood-Nurthumberiland, James Lyoms \& Benj. E,wingDurham, Charles Fothergill \& John D. Smith-Town of York, R. Baldwin,- - York, Jesse Ketchum \& Wm. L. M'KenzioSimcoe, Juhn Cawthra-IHallon, Caleb Hopkins \& Geo, RolphWentworth, John Wilson \& Geo. Hamilton-Town of Niagara, Robert Dickson-Lincoin, Robert Randall, John J Leficrty, Wm. Woodruff \& Wm. Terry-Oxforl, Thomas Hopnor \& Finlay. Hacolm-Norfc!', Duncan M'Call \& Win. W. Baldwin-Mide dilegex, Jolm Kioiph \& Jolm Matthews--Kent, Wm. BerkzcyFssex, Alexander Wilkinson and Francois Baby, Esquires.


## -008 <br> COURT OF KING'S BENCH.

Chief Jivice, The Hon. John B. Robinson-Puisne Judges, The Kon Levia; P. Sherwood \& James B. Macaulay-Altorncy. Cieneraj. Hemry Josa Bualion, Esq.-Solicilor General, Christowher A. Hagerman, Est.-Clerk of the Crewn \& Pleas, Charles C. Small, Esq.-Risorter, William H. Draper, Esq.

## PUBLIC OFFICERS.

Reeaiver cerercal, The Hon John H. Duon-Inspector Gieneralr The Hon. James Baby-Secretary\& Registrer, The Hon, D. Cameron-Deriuy Registrar. Sam P. Jarvis, Esq-Surveyor xeneral, (acting) William Chewett, Esq.-Surveyor General of TVoods, and Agent for Sale of Crown Lands, Hon. P. RobinsonAuditor General of Land Palents, D'Arcy Boulton, jun. Esq0)ficial Prncipal Surrogate Cuurl, Grant Powell, Esq.-Printer to the King's Most Excellent Majesly, Robert Stanton, Esq.

## KING'S COLLEGE.

Chancellor, His Exceinisicy the Lieutemant GovernorPresident, The Hon, and Venerable J. Strachan, D. D. \& L.L.D, Arahdeacon of York-Bursar, The Hon. Joseph Wells-RlegtsIrar, The Hon. George H. MarkJand.

## $2 \%$

## DISTRICT APPOINTMENTS.

| Mistrict. | Sherify. | Clk.of the Peace. |
| :---: | :---: | :---: |
| Jastern, | D. M'Donnell, | A. M'Lean, Hon. |
| )ttawa, | A. M'Donnell, | R.P. Hotham, D. McDonald, |
| rest | Jas. H Powell | Geo.H.Reade, John |
| nstown | Adiel Sherwood | H. Walker, A Sherwood, |
| Midland. | John M'Lean, | Allan M'Lean, T. Markland, |
| Vewcastle, | Henry Ruttan, | Thomas Ward, Z. Burnham, |
| Tome, | Wm. B. Jarvis, | S Washburn, F. T Billings, |
| rore, | Wm. M. Jarvis, | John Berrie, E. Seco |
| viagara, | R. Leonard | C. Richardson, Wm. Cl |
| \%ondon, | A. A Rapelje, | J B. Askin, John Harris, |
| Festern, | W. Hands, Esqrs. | C.Askin, Esgrs. W.Hands,Esqr |

## UPPER CANADA COLLEGE. (established at york.)

Visitor, The Lieutenant Governor-Principal, The Rev. J. H: larris, D D.-Vice Principal, The Rev. T. Phillips, D. D.llassical Masters, The Rev. C. Matthews, M A. \& The Rev. W. ioulton, B. A - Mathematical Department, The Rev. C. Dade, A: A.-French Master, Mr. J. P De La Haye-Enslish Writng and Arithmetic, Mr. G. A. Barber \& Mr. J. Padield-Draw ng Master, Mr: Drury:
The College Quarters are ordered as follows:-
Firsl Quarler-Begins immediately after the Cbristmas Vacaion, (about the 4th of January, ) and ends on the 20th of March.
Secend Quarter-Begins on the 20th of March, and ends on he 10th of June.
Third Quarter-Begins on the 10th of Junc, and ends at the ommencement of the Summer Vacation, (abont the 16th of (ngust.)
Fourlh Quarler-Begins immediately after the Summer Vacaion, (about the 1st of October.) and ends at the commencement $f$ the Curistmas Vacation, (about the 2lst of December.)

BANK OF UPPER CANADA.
President......................Hon William Allan. Directors.

| Hon. John H. Dann, <br> " James Baby, <br> " Joseph Wells, James Winniett; John S. Baldwin, William Proudfoot, Wm., Gamble, Esqrs. | George Monro, Samuel P. Jarvis, Cbristopher Widmer, John Elmsley, Alexander Wood, Samuel Ridout, \& Thomas Helliwell. Esqrs. Thomas G. Ridont. |
| :---: | :---: |

## POST OFFICES AND POST MASTERS IN UPPER CANADA.

Eastenn District--.Alexandria, A McDonald_Cornwall, Guy C Wood--..Lancaster, William McIntosh-Lochiel, Jamen Benton--Martintown, A McMartin---Matilda, George BrouseWilliamsburgh. John Crysler.-SSaint Andrew's, Township of Cornwall, Duncan McDonnell.
Ottawa District.--Hawkesbury, Thomas Mears-.-Longueil, R. P. Hotham--Dunnville, Township of Moulton, A. S. St. John.-West Williamsburgh, Township of Williamsburgh, H.G. Stearns.
Bathurst District---LLanark, J A Murdock--March, Thos Real--..-Perth, Josias Taylor--Richmond, G T Burke--Smith's Falls, Township of Elmsley, William Mettleberger.
Johnstown District---Bastard, J K Hartwell---Brockville, Henry Jones-....Gananoqui, J McDonuld----Maitland, Samul Thomas--Prescott, A Jones.
Midland Distriot ---Adolphustown, Thomas Dorland-Bath, $R$ W Warffe---Belleville, Thonas Parker---Fredericksturgh, Henry Thorpe...-Hillier, G A Clar::-.-Kingston, John Macauluy --Murray, C Biggar--.-Marmora, A Manalan---Napanee, $\mathcal{A}$ McPlerion-..-Picton, J S Hermans-..River Trent, S Hawley.
Newcastle Distryct---Cramabe, Jos A Keeler-Cobourgr, $J$ G Bethune...-Darlington, Robcrl Fairbutn--Peterborough, Thomas Tupper,---Port Hope, Dacid Smart.
Home District---Markham, Thorne and Parsons (on Yonge Sireet) and A Barkc; (in the Township.)--New Market, W B Robinson-..-Whitby, J B Wrarei-.-York, James S Howard.
Gore District---Ancaster, John Burucll---Brantford, WI Richardson-.-Dundas. Educrd Lesslie \& Sons...-Galt, A Shade... Gnelph. W Leyrfeni--Hamilton, A K Smilh--Nelson, William Chis'ıulm----Stoney Creek, J Williainson--Trafalgar, A Proud-fool-..Wellingion Square, A Bates.

Niagara District-...Ci.ippawa, $R$ Kirkpatrick--Fort Erie, Williaña Smilh-...Grimsby, $\boldsymbol{H}$ Nelies---Niagara, J CrooksQueenston, A iltuilian--Saint Catharines, Wni H Merrul-Thorold, Jacob Keriir.--Drummoddville, Fat's of Niagara, H. C. Leonard---Wainflet, Township of Wainfeet, Datid Thomson.
London District---Burfoid, G W Whitehead----Delaware, R Mount---LLondon, Ira Schofield- -.Oxford, C Ingeranll--Port


Westery District-Amhertsburgh, J Wilson--Rateigh; ${ }^{\text {F }}$ W MeCrae---Sandwich, William Hands.

## POPULATION

## OF

UPPER CANADA FOR 1829.

| Districts. | Population. | Members returned to the Assembly. |
| :--- | ---: | :--- |
| 1. Eastern, | 19,159 | 6 |
| 2. Ottawa, | 3,732 | 1 |
| 3. Bathurst, | 14,851 | 2 |
| 4. Johnstown, | 19,062 | 4 |
| 5. Midland, | 30,960 | 9 Including Town of Kingston. |
| 6. Newcastle, | 13,993 | 4 |
| 7. Home, | 25,093 | 4 Including Town of York. |
| 8. Gore, | 20,958 | 4 |
| 9. Niagara, | 20,617 | 5 Including Town of Niagara. |
| 10. London, | 21,305 | 6 |
| 11. Western. | 8,711 | 3 |
|  |  |  |
| Toral....... | 198,441 | 48 |
| 1828...... | 188,558 |  |
| Increase....... | 9,883 |  |

Intelligence of the Death of Hys Majesty King Genrge the Fourth-and of the Accession of His Majesty King William the Fourth, having been reccived after the Almanac was completed, the following are noted as additions:-

June 26,-Kıng Grorge the Fourth, Died (1830,) Reigned
Ten Years, Four Months and Twenty-seven Days.
June 26,-Accession of King William tele Fourth, and Queen Adelaide.
June 28,-King William the Fourth, Proclaimed.
August 13-Queen's Birth Day, born 1796.
August 21-King's Birth Day, born 1765.
*** A New Title page has been struok, to correspond with IIis* Majesty's Reign.

50

## DISCOUNT PER CENT.



Table of Interast at Six per Cent.

|  | $\|$1 Week.  <br> $s$. $d$. $q$. <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br> 0 0 0 <br>    <br>    |  |  | $\left\lvert\, \begin{array}{ccc} 6 \cdot M o n t h s \\ s . & d . & q \\ 0 & 0 & 1 \\ 0 & 0 & 3 \\ 0 & 1 & 0 \\ 0 & 1 & 1 \\ 0 & 1 & 3 \\ 0 & 2 & 0 \\ 0 & 2 & 2 \\ 0 & 2 & 3 \\ 0 & 3 & 0 \\ 0 & 3 & 2 \end{array}\right.$ | $\left(\begin{array}{ccc} 1 & \text { Year. } \\ 8 . & d & q \\ 0 & 0 & 8 \\ 0 & 1 & 2 \\ 0 & 2 & 0 \\ 0 & 2 & 3 \\ 0 & 3 & 2 \\ 0 & 4 & 1 \\ 0 & 5 & 0 \\ 0 & 5 & 2 \\ 0 & 6 & 0 \\ 0 & 7 & 2 \end{array}\right)$ |
| :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{array}{rr} \dot{6} & 4 \\ 2 & 5 \\ 0 & 6 \\ 0 & 7 \\ -8 \\ & 8 \\ & 9 \\ & 10 \end{array}$ | $\begin{array}{lll} 0 & 0 & 1 \\ 0 & 0 & 2 \\ 0 & 0 & 3 \\ 0 & 1 & 0 \\ 0 & 1 & 2 \\ 0 & 1 & 3 \\ 0 & 2 & 0 \\ 0 & 2 & 1 \\ 0 & 2 & 2 \\ 0 & 3 & 0 \end{array}$ | $\left[\begin{array}{ccc} 0 & 1 & 0 \\ 0 & 2 & 1 \\ 0 & 3 & 2 \\ 0 & 4 & 3 \\ 0 & 6 & 0 \\ 0 & 7 & 0 \\ 0 & 8 & 1 \\ 0 & 9 & 2 \\ 0 & 10 & 3 \\ 1 & 0 & 0 \end{array}\right.$ | $\begin{array}{ccc} 0 & 3 & 2 \\ 0 & 7 & 0 \\ 0 & 10 & 3 \\ 1 & 2 & 1 \\ 1 & 6 & 0 \\ 1 & 9 & 2 \\ 2 & 1 & 0 \\ 2 & 4 & 3 \\ 2 & 8 & 1 \\ 3 & 0 & 0 \end{array}$ | $\begin{array}{ccc} 0 & 7 & 0 \\ 1 & 2 & 0 \\ 1 & 9 & 2 \\ 2 & 4 & 2 \\ 3 & 0 & 0 \\ 3 & 7 & 0 \\ 4 & 2 & 0 \\ 4 & 9 & 2 \\ 5 & 4 & 2 \\ 6 & 0 & 0 \end{array}$ | $\left.\begin{array}{ccc} \hline 1 & 2 & 0 \\ 2 & 4 & 0 \\ 3 & 7 & 0 \\ 4 & 9 & 0 \\ 6 & 0 & 0 \\ 7 & 2 & 0 \\ 8 & 4 & 0 \\ 9 & 7 & 0 \\ 10 & 9 & 0 \\ 12 & 0 & 0 \end{array} \right\rvert\,$ |
|  | $f$ $s$ $d$ <br> 0 0 6 <br> 0 0 9 <br> 0 1 0 <br> 0 1 3 <br> 0 1 6 <br> 0 1 9 <br> 0 2 0 <br> 0 2 3 <br> 0 2 6 <br> 1 5 0 | $\begin{array}{ccc}f^{*} & s . & d . \\ 0 & 2 & 0 \\ 0 & 3 & 0 \\ 0 & 4 & 0 \\ 0 & 5 & 0 \\ 0 & 6 & 0 \\ 0 & 7 & 0 \\ 0 & 8 & 0 \\ 0 & 9 & 0 \\ 0 & 10 & 0 \\ 5 & 0 & 0\end{array}$ |  | $\begin{array}{rrrr}\text { frer } & s . & d . \\ 0 & 12 & c \\ 0 & 18 & 0 \\ 1 & 4 & 0 \\ 1 & 10 & 0 \\ 1 & 16 & 0 \\ 2 & 2 & 0 \\ 2 & 3 & 0 \\ 2 & 14 & 0 \\ 3 & 0 & 0 \\ 30 & & & 0\end{array}$ |  |

