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one ofiernoony Mhomr joif make your thine climy sithth but youra aluys has The ume ameet autrilious 1aseo, and exceedingly light and rendef, I wis
gou sould give me some secount of th

 heems lo oue the heilito of the family, and mpon the quality of the bread iban upon
aity olierer enicle of diet And if my exPotiences will be of any use loy you, who
orejuctommencing house-keeping, you shat have ib. It may be tongsorn
 Dooking as young girls generally do; and
that was very liule. Indeed, I havi sometimes wonderid how a young man
 Witioz change of bis own choosing-

 Igration. Especilly wes this the case

 poideult, ond soi before baking my bread Bid weve ito loveren my next loo wivid. of breeif equecialy irit was not very The ware dyeys in opriny dyyseleyenempid mix asio. Thin wollof coursenite


Oo the mese of neded. Ad.





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| :---: | :---: | :---: |
|  |  |  |



| be very thankiul 'o you for it. | have an estatlistiment |
| :---: | :---: |
| "For some time I used this kiod of | of silk already in Sydney ; an |
| yeast without knowing how to mate ir. | Whifh grows splendidly with us, |
| As soon, however, as an opportuaily pre- | vine of Eschol, produces 7.000 gallons |
| med, I obtained a | of wine per acre at Greening in Por Philip, and 1,200 角llons at my brother's |
| ich is as follows: | Philip, and 1.200 yens at |



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 jug. beting carefili to leave the sork lo
lihe first twenty-four hours, lest ishou
be driven out hy the fermentation. A er this cork it tight and keep hwo montio
in the cellar. This yeast will keeptiwo
monhhs.
"When you wish formike trent "When you wish to make tread, ta
half a teacupfull of this yeast, put it
youir mixiug pant add one pint of wo your -mixiug pan; ado one pinto O ,
warer, and sifin in flour. Then
sporge in a warm place to rise, and wh risen, add a liute sall, and half a pint of
warm milk, and mix your bread. Inthe
morruing whien you wish to bake it, niould
it it up, put it io your pans, cut a deep
gasin iositha iop io prevent in from rup-
ning out at the side, and let it sland in the pan about one hour, when it is ready
to bake When Waked, lake if fron thee
oven, envelope it in a a appkin wrung out


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