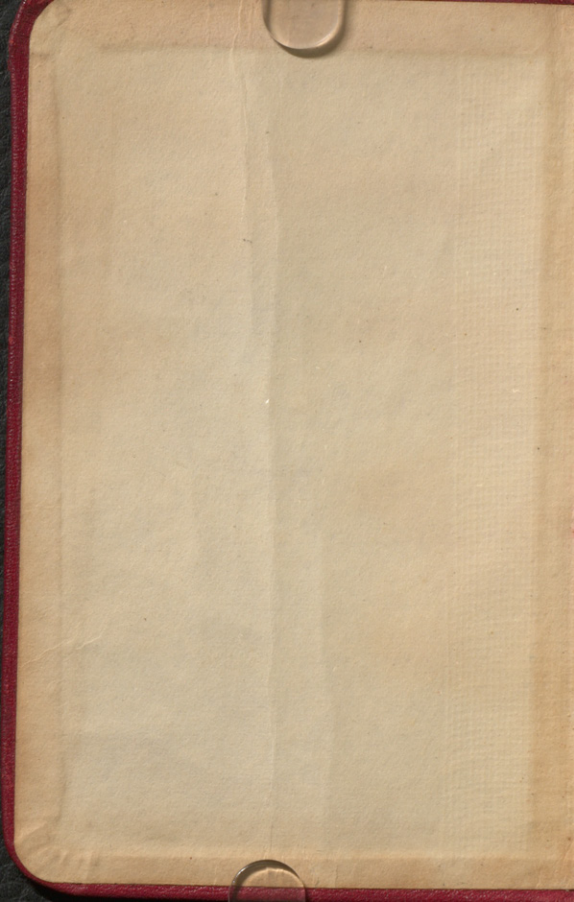
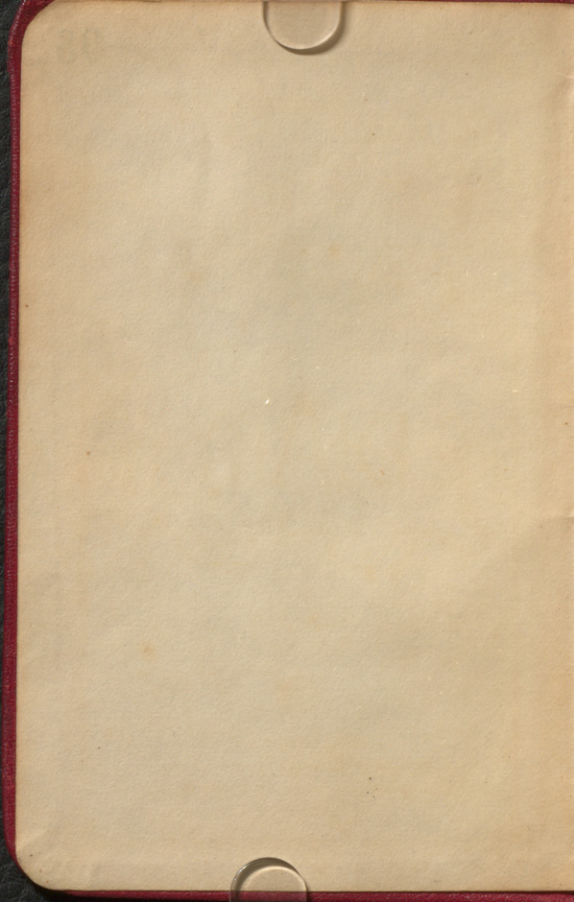


Diary








THE
CANADIAN

POCKET

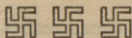
DIARY



1929



PUBLISHED BY
THE BROWN BROTHERS, LIMITED
MANUFACTURING STATIONERS
TORONTO



IDENTIFICATION

My Name is Paul Christie

Address 71 Boulton Dr
~~71 Boulton Dr~~ Phone HL. 4422

Birthday May 20 1920

Age 8 Height 4 ft. 11 in

Complexion Fair Weight 61 1/2

In case of accident or illness please notify

Mrs Christie
71 Boulton Dr

If anyone should find this book kindly return to above address.

THINGS HARD TO REMEMBER

Number on case of my Watch.....

“ movement “

Automobile License No.....

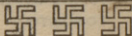
Engine No.....H.P.....

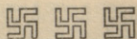
Size of Tires

Number of my Bank Pass-book.....

My accident insurance }
falls due on }

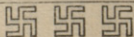
My life insurance }
policies fall due on }

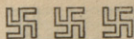




CALENDAR 1929

1929							1929																																																						
Jan.	Feb.	Mar.	April	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.	Jan.	Feb.	Mar.	April	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.																																						
Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.	Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.	Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.	Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.																																		
13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	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	26	27	28	29	30	31												
3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	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	26	27	28	29	30	31		
7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	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	26	27	28	29	30	31							
2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	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	26	27	28	29	30	31	
16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	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	26	27	28	29	30	31																
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	26	27	28	29	30	31	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	26	27	28	29	30	31





ECLIPSES 1929

In the year 1929 there will be two eclipses, both of the Sun.

I.—A Total Eclipse of the Sun, May 9, 1929. Invisible in North and South America. Visible as a partial eclipse in S.E. Africa, S.E. part of Asia and Australia except the Southern Coast. The line of totality passes N. Easterly over the S.E. portion of the Indian Ocean, the China Sea, and the Philippine Islands, ending in the Pacific Ocean.

II.—An Annular Eclipse of the Sun. Nov. 1, 1929, visible as a partial eclipse over New Brunswick, the Gulf of St. Lawrence, Nova Scotia and Newfoundland. The path of the Annular Eclipse passes S. Easterly across the Atlantic ocean to Africa, thence across Africa a little below the equator and ending in the Pacific Ocean.

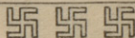
The Earth in Perihelion (nearest the Sun) January 1, 3 a.m., and in Aphelion (furthest from the Sun) July 4, 5 p.m.

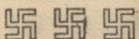
Standard Time

Standard time is used throughout Canada. It is divided into five divisions—the time in each division being one hour slower than the time in the adjoining division to the east.

DIVISIONS AS FOLLOWS

Name	GOVERNING MERIDIAN
ATLANTIC.....	60° or 4h from Greenwich
EASTERN.....	75° or 5h " "
CENTRAL.....	90° or 6h " "
MOUNTAIN.....	105° or 7h " "
PACIFIC.....	120° or 8h " "





Morning and Evening Stars, 1929

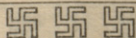
Mercury—Elongations January 22, May 15, and September 12. Seen soon after sunset in the western sky. Elongations March 4, July 3, and October 23, seen before sunrise in the eastern sky.

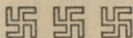
Venus—Evening Star to April 20, Morning Star to end of year. Greatest brilliancy March 14 and May 26. Western elongation $45^{\circ} 45'$ June 29. Conjunction with Moon October 30, Moon rising 4.38 a.m.

Mars—March 28, Quadrature with the Sun. Greatest distance from the Sun, May 13, 9 p.m. Conjunction with the Sun on December 3, becoming a morning star.

Jupiter—Evening Star to May 14, Morning Star to December 3, Evening Star to end of year. Conjunction with Mercury N, April 28, and with Venus South, July 14. Before and after opposition with the Sun on December 3rd it will become a very bright object in the sky about midnight.

Saturn—Morning Star to June 18. Evening Star to December 24, Morning Star again to end of year.





Rates of Postage

POST CARDS—Canada, Great Britain and other places in British Empire, U.S., Mexico or Cuba, 2c. each. All other countries, 4c. each.

LETTERS—Canada and United States, 2c. per oz. and 2c. for each additional oz. Great Britain and other places in British Empire, and Cuba, 3c. per oz. and 3c. each additional oz. For other countries, apply at Post Office.

NEWSPAPERS—Canada, U.S., Mexico, Great Britain and certain British possessions, 1c. per 4 oz. All other countries 2c. per 2 oz.

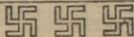
BOOKS, CATALOGUES, CIRCULARS, ETC.—Canada, U.S. or Mexico, 1c. per 2 oz. All other countries, 2c. per 2 oz. Limit of weight, Canada, 5 lbs., single book, 11 lbs. Limit of size, Canada, 3½ ft. in length, width or depth. Length and girth combined not to exceed 6 ft. Special rates and limits for other countries.

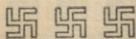
COMMERCIAL PAPERS, DOCUMENTS, ETC.—Canada, letter rate. Other countries, letter rate, or, in open covers, 10c. per 10 oz., and 2c. each additional 2 oz.

PARCELS—Canada, Great Britain and most countries to which Parcel Post extends, limit of weight, 15 lbs., limit of size, 3½ ft. length, width or depth; combined length and girth not to exceed 6 ft.

REGISTERED LETTERS—For Canada and all Postal Union countries, 10c. in addition to postage.

SAMPLES—Canada, U.S., and Mexico, 1c. per 2 oz. All other countries, 4c. per 4 oz. and 2c. each additional 2 oz. Limit of weight, Great Britain and Straits Settlements, 5 lbs.; Canada and all other countries, 1 lb. Limit of size, Great Britain, 2 ft. in length by 1 ft. in width or depth. Canada and all other countries, 1 ft. by 8 in. by 4 in., or, if in roll, 1 ft. in length by 6 in. in diameter.





THE SEASONS 1929

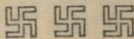
Ontario and Quebec—Eastern Standard Time.

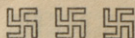
The Sun enters Aries, Spring begins March 20th, 9h. 35m. p.m. The Sun enters Cancer, Summer begins June 21st, 5h. 1m. p.m. The Sun enters Libra, Autumn begins September 23rd, 7h. 53m. a.m. The Sun enters Capricornus, Winter begins December 22nd, 2h. 53m. a.m.

For the Maritime Provinces these times are one hour later, for Manitoba one hour earlier, for Saskatchewan and Alberta two hours earlier and for British Columbia three hours earlier. For example in Manitoba the Spring begins at 8 hrs. 35m p.m. March 20th; and in the Maritime Provinces it begins at 10h. 35m. p.m. March 20th; the Summer at 6h. 1m. a.m. and so on.

BANK HOLIDAYS

Dominion of Canada only.—New Year's Day; Good Friday; Easter Monday; Victoria Day; King's Birthday; Dominion Day; Labor Day; Christmas Day. Quebec—In addition to above, Epiphany; Ascension Day; All Saints' Day; Conception Day. Also throughout the Dominion, any day appointed by proclamation for a General Fast or Thanksgiving.





1929

Golden Number	11
Epact	19
Solar Cycle	6
Dominical Letter	F
Roman Indiction	12
Julian Period (Year of)	6642

The year 5690 of the Jewish Era begins at sunset on October 4, 1929, Gregorian Calendar.

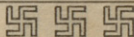
The year 1348 of the Mohammedan Era, or the Era of the Hegira, begins at sunset on June 8, 1929, Gregorian Calendar.

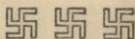
The 20th year of the reign of King George V. begins on May 6th, 1929.

The 63rd year of the Dominion of Canada begins on July 1st, 1929.

Festivals, Anniversaries, etc., 1929.

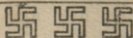
New Years Day. Jan. 1	Trinity Sunday.. May 26
Ephiphany..... " 6	Corpus Christi... " 30
Septuagesima	Birth of King George
Sunday..... " 27	V. (1865)..... June 3
Quinquagesima... Feb. 10	Hebrew Pentecost " 14
Ash Wednesday.. " 13	Birth of Prince of
Quadragesima.... " 17	Wales (1894)... " 23
St. Patrick,..... Mar 17	(Midsum. Day),.. " 24
Palm Sunday,.... " 24	*Dom. Day (Mon) July 1
*Good Friday.... " 29	*Labor Day (Mon.) Sept. 2
Easter Sunday,.... " 31	Hebrew New Year Oct. 5
*Easter Monday, Apr. 1	Day of Atonement " 14
St. George..... " 23	1st Day of Feast of
Accession of King	Tabernacles.... " 19
George V..... May 6	All Saints' Day,.. Nov. 1
Ascension Day,.... " 9	Armistice Day,.... " 11
*Victoria Day.... " 24	1st Day in Advent Dec. 1
Birth of Queen	Conception Day.. Dec. 8
Mary (1867) .. " 26	*Christmas Day
	(Wednesday).. " 25

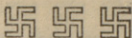




**Value of Foreign Coins in Canadian
Currency for Customs Purposes**

COUNTRY	STANDARD	MONETARY UNIT	Value in Canadian Currency
Argentine Republic }	Gold & Silver	Peso.....	\$0.96.5
Austria-H'g'y		Crown.....	.20.3
Belgium.....	Gold & Silver	Franc.....	.19.3
Bolivia.....	Silver.....	Boliviano.....	.45.9
Brazil.....	Gold.....	Milreis.....	.54.6
Can. Am. Sta.	Silver.....	Peso.....	.43.9
Chili.....	Gold.....	Peso.....	.36.5
China.....	Silver.....	Tael (Shanghai	.64.8
		Haikwan	.72.2
Columbia.....	Silver.....	Peso.....	.43.9
Cuba.....	Gold & Silver	Peso.....	.92.6
Denmark.....	Gold.....	Crown.....	.26.8
Ecuador.....	Silver.....	Sucre.....	.41.8
Egypt.....	Gold.....	Pound.....	4.94.3
France.....	Gold & Silver	Franc.....	.19.3
Germ'n Emp.	Gold.....	Mark.....	.23.8
Greece.....	Gold & Silver	Drachma.....	.19.3
India.....	Silver.....	Rupee.....	.32.4
Italy.....	Gold & Silver	Lire.....	.19.3
Japan.....	Gold & Silver	Yen—Gold..	.49.8
Liberia.....	Gold.....	Dollar.....	1.00
Mexico.....	Silver.....	Dollar.....	.47.7
Netherlands	Gold & Silver	Florin.....	.40.2
Norway.....	Gold.....	Crown.....	.26.8
Persia.....	Kian.....	.08.3
Peru.....	Silver.....	Sol.....	.43.9
Portugal....	Gold.....	Milreis.....	1.08
Russia.....	Silver.....	Rouble—G'ld..	.51.5
Spain.....	Gold & Silver	Peseta.....	.19.2
Sweden.....	Gold.....	Crown.....	.26.3
Switzerland..	Gold & Silver	Franc.....	.19.8
Turkey.....	Gold.....	Piastre.....	.04.8
Venezuela...	Gold & Silver	Bolivar.....	.19.43





Weights and Measures

MEASURE OF LENGTH

4 in. make	1 hand
7.92 " "	1 link
18 " "	1 cubit
12 " "	1 foot
6 ft. "	1 fathom
3 " "	1 yard
5½ yds. "	1 rod
40 rds. "	1 furlong
8 fur. "	1 mile
1760 yds. "	1 mile
69⅓ mls. "	1 degree
60 geographical miles	make 1 degree.

SQUARE MEASURE

144 sq. in.	1 sq. foot
9 " " " " " "	1 " yard
30¼ " " " " " "	1 " rod
40 " " " " " "	1 " rood
4 " " " " " "	1 " acre
10 " " " " " "	1 " acre
640 " " " " " "	1 " mile

AVOIRDUPOIS

16 drams make	1 oz.
16 ozs. " "	1 lb.
100 lbs. " "	1 cwt.
20 cwt. " "	1 ton
2000 lbs. " "	1 ton

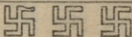
TROY

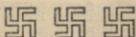
24 grains make	1 dwt.
20 dwts. " "	1 oz.

LIQUID

4 gills make	1 pint
2 pints " "	1 quart
4 quarts " "	1 gallon
4 teaspoons make	1
tablespoon	
2 tablespoons make	1
ounce	
2 ozs. make	1 wine glass

Metre	3.280 feet
Kilometre	1093.6 yds.
Kilogramme	2.2046 lbs.
Centimetre3937 inches
Litre	1.760 pints
Hectare	2,471 acres
Knot or Marine Mile	1.15 statute miles





January, 1929

Moon's Phases	D.	H.	M.
Last Quarter.	2	11	44
New Moon..	10	19	28
First Quarter.	18	10	15
Full Moon...	25	2	9

February, 1929

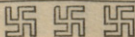
Moon's Phases	D.	H.	M.
Last Quarter.	1	9	10
New Moon..	9	12	55
First Quarter.	16	19	23
Full Moon...	23	13	59

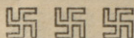
D. D.W. S. R. S.S. M.R.

		h m		h m		h m	
1	T	7	52	4	51	11	49
2	W	7	52	4	52	AM	
3	T	7	52	4	53	0	53
4	F	7	52	4	54	1	57
5	S	7	52	4	55	3	01
6	S	7	52	4	56	4	04
7	M	7	52	4	57	5	07
8	T	7	52	4	58	6	08
9	W	7	52	4	59	7	06
10	T	7	51	5	00	Sets	
11	F	7	51	5	01	5	31
12	S	7	51	5	02	6	37
13	S	7	50	5	04	7	43
14	M	7	50	5	05	8	51
15	T	7	49	5	06	9	59
16	W	7	49	5	07	11	08
17	T	7	48	5	08	AM	
18	F	7	48	5	10	0	19
19	S	7	47	5	11	1	33
20	S	7	46	5	12	2	49
21	M	7	46	5	14	4	07
22	T	7	45	5	15	5	25
23	W	7	44	5	16	6	35
24	T	7	44	5	17	7	35
25	F	7	43	5	18	Rises	
26	S	7	42	5	20	7	04
27	S	7	41	5	21	8	19
28	M	7	40	5	23	9	30
29	T	7	39	5	24	10	39
30	W	7	38	5	25	11	44
31	T	7	37	5	27	AM	

D. D.W. S. R. S.S. M.R.

		h m		h m		h m	
1	F	7	36	5	28	0	49
2	S	7	35	5	30	1	53
3	S	7	34	5	31	2	57
4	M	7	32	5	33	3	58
5	T	7	31	5	34	4	58
6	W	7	30	5	35	5	52
7	T	7	28	5	37	6	38
8	F	7	27	5	38	7	19
9	S	7	26	5	39	Sets	
10	S	7	25	5	40	6	41
11	M	7	24	5	42	7	51
12	T	7	22	5	43	9	00
13	W	7	21	5	44	10	11
14	T	7	20	5	46	11	23
15	F	7	18	5	47	AM	
16	S	7	17	5	49	0	38
17	S	7	15	5	50	1	54
18	M	7	13	5	51	3	10
19	T	7	12	5	53	4	20
20	W	7	10	5	54	5	23
21	T	7	09	5	56	6	14
22	F	7	07	5	57	6	55
23	S	7	05	5	58	Rises	
24	S	7	04	6	00	7	09
25	M	7	02	6	01	8	19
26	T	7	01	6	02	9	26
27	W	6	59	6	03	10	33
28	T	6	58	6	04	11	39



**March, 1929**

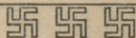
<i>Moon's Phases</i>	D.	H.	M.
Last Quarter.	3	6	9
New Moon...	11	3	37
First Quarter.	18	2	42
Full Moon...	25	2	46

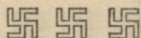
April, 1929

<i>Moon's Phases</i>	D.	H.	M.
Last Quarter.	2	2	29
New Moon...	9	15	33
First Quarter.	16	9	9
Full Moon...	23	16	47

D	D.W.	S.R	S.S.	M.R.
		h m	h m	h m
1	F	6 56	6 06	AM
2	S	6 54	6 07	0 44
3	S	6 53	6 08	1 47
4	M	6 51	6 10	2 49
5	T	6 50	6 11	3 44
6	W	6 47	6 12	4 34
7	T	6 45	6 14	5 16
8	F	6 44	6 15	5 51
9	S	6 42	6 16	6 22
10	S	6 40	6 18	6 47
11	M	6 38	6 19	Sets
12	T	6 37	6 20	7 59
13	W	6 35	6 21	9 13
14	T	6 33	6 22	10 28
15	F	6 32	6 23	11 45
16	S	6 30	6 24	AM
17	S	6 28	6 26	1 01
18	M	6 26	6 27	2 14
19	T	6 24	6 28	3 18
20	W	6 22	6 30	4 12
21	T	6 21	6 31	4 54
22	F	6 19	6 32	5 28
23	S	6 17	6 33	5 55
24	S	6 16	6 35	6 19
25	M	6 14	6 35	Rises
26	T	6 12	6 37	8 16
27	W	6 10	6 38	9 23
28	T	6 09	6 39	10 29
29	F	6 07	6 40	11 34
30	S	6 05	6 41	AM
31	S	6 03	6 43	0 37

D	D.W.	S.R	S.S.	M.R.
		h m	h m	h m
1	M	6 01	6 44	1 35
2	T	5 59	6 45	2 27
3	W	5 57	6 46	3 12
4	T	5 55	6 48	3 50
5	F	5 53	6 49	4 21
6	S	5 51	6 50	4 48
7	S	5 50	6 51	5 12
8	M	5 48	6 53	5 35
9	T	5 46	6 54	Sets
10	W	5 45	6 55	8 09
11	T	5 43	6 56	9 29
12	F	5 42	6 57	10 48
13	S	5 40	6 58	AM
14	S	5 38	6 59	0 05
15	M	5 36	7 01	1 13
16	T	5 35	7 02	2 11
17	W	5 30	7 03	2 56
18	T	5 31	7 04	3 31
19	F	5 30	7 06	4 00
20	S	5 28	7 07	4 24
21	S	5 26	7 08	4 45
22	M	5 24	7 09	5 04
23	T	5 23	7 11	Rises
24	W	5 21	7 12	8 15
25	T	5 20	7 13	9 20
26	F	5 18	7 14	10 25
27	S	5 17	7 15	11 26
28	S	5 16	7 16	AM
29	M	5 14	7 17	0 21
30	T	5 13	7 18	1 08





May, 1929

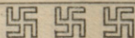
Moon's Phases	D.	H.	M.
Last Quarter.	1	20	26
New Moon...	9	1	7
First Quarter.	15	15	56
Full Moon...	23	7	50
Last Quarter.	31	11	13

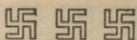
June, 1929

Moon's Phases	D.	H.	M.
New Moon...	7	8	56
First Quarter.	14	0	15
Full Moon...	21	23	15
Last Quarter.	29	22	54

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	F	5 11	7 20	1 49
2	W	5 10	7 21	2 21
3	T	5 08	7 22	2 50
4	S	5 07	7 23	3 14
5	S	5 05	7 25	3 36
6	M	5 04	7 26	3 58
7	T	5 03	7 27	4 20
8	W	5 01	7 28	4 45
9	T	5 00	7 29	Sets
10	F	4 59	7 31	9 45
11	S	4 57	7 32	11 00
12	S	4 56	7 33	AM
13	M	4 55	7 34	0 04
14	T	4 54	7 35	0 55
15	W	4 53	7 36	1 34
16	T	4 52	7 37	2 05
17	F	4 51	7 38	2 30
18	S	4 50	7 39	2 51
19	S	4 49	7 40	3 11
20	M	4 48	7 41	3 31
21	T	4 47	7 42	3 52
22	W	4 46	7 43	4 15
23	T	4 45	7 44	Rises
24	F	4 45	7 45	9 17
25	S	4 44	7 46	10 13
26	S	4 43	7 47	11 04
27	M	4 42	7 48	11 47
28	T	4 41	7 49	AM
29	W	4 41	7 50	0 22
30	T	4 40	7 51	0 51
31	F	4 40	7 51	1 18

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	S	4 39	7 52	1 39
2	S	4 39	7 53	2 00
3	M	4 38	7 54	2 21
4	T	4 38	7 54	2 44
5	W	4 38	7 55	3 10
6	T	4 37	7 56	3 43
7	F	4 37	7 56	Sets
8	S	4 37	7 57	9 47
9	S	4 36	7 58	10 46
10	M	4 36	7 58	11 31
11	T	4 36	7 59	AM
12	W	4 36	7 59	0 06
13	T	4 35	8 00	0 33
14	F	4 35	8 01	0 57
15	S	4 35	8 01	1 17
16	S	4 35	8 01	1 37
17	M	4 35	8 02	1 58
18	T	4 35	8 02	2 19
19	W	4 35	8 03	2 44
20	T	4 36	8 03	3 15
21	F	4 36	8 03	Rises
22	S	4 36	8 03	9 00
23	S	4 36	8 03	9 44
24	M	4 37	8 03	10 23
25	T	4 37	8 04	10 54
26	W	4 37	8 04	11 20
27	T	4 38	8 04	11 43
28	F	4 38	8 04	AM
29	S	4 39	8 03	0 03
30	S	4 39	8 03	0 24





July, 1929

<i>Moon's Phases</i> D. H. M.			
New Moon...	6	15	47
First Quarter.	13	11	5
Full Moon...	21	14	21
Last Quarter.	29	7	56

August, 1929

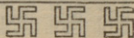
<i>Moon's Phases</i> D. H. M.			
New Moon...	4	22	40
First Quarter.	12	1	1
Full Moon...	20	4	42
Last Quarter.	27	15	2

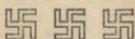
D. D.W. S.R. S.S. M.R.

	D.	D.W.	S.R.		S.S.		M.R.
			h	m	h	m	h m
1	M	4	39	8	03	0	45
2	T	4	40	8	03	1	09
3	W	4	41	8	03	1	36
4	T	4	41	8	03	2	12
5	F	4	42	8	02	2	59
6	S	4	43	8	02	Sets	
7	S	4	44	8	02	9	22
8	M	4	44	8	01	10	02
9	T	4	45	8	01	10	34
10	W	4	45	8	00	10	59
11	T	4	46	8	00	11	21
12	F	4	47	8	00	11	41
13	S	4	48	7	59	AM	
14	S	4	48	7	59	0	02
15	M	4	49	7	58	0	23
16	T	4	50	7	58	0	47
17	W	4	50	7	57	1	16
18	T	4	51	7	56	1	50
19	F	4	52	7	55	2	32
20	S	4	53	7	54	3	21
21	S	4	54	7	53	Rises	
22	M	4	55	7	52	8	56
23	T	4	56	7	52	9	24
24	W	4	58	7	50	9	48
25	T	4	59	7	50	10	08
26	F	5	00	7	48	10	29
27	S	5	01	7	47	10	50
28	S	5	02	7	46	11	11
29	M	5	03	7	45	11	36
30	T	5	04	7	44	AM	
31	W	5	04	7	43	0	07

D. D.W. S.R. S.S. M.R.

	D.	D.W.	S.R.		S.S.		M.R.
			h	m	h	m	h m
1	T	5	05	7	42	0	47
2	F	5	06	7	41	1	39
3	S	5	08	7	40	2	45
4	S	5	09	7	39	Sets	
5	M	5	10	7	37	8	30
6	T	5	11	7	36	8	58
7	W	5	12	7	34	9	22
8	T	5	13	7	33	9	44
9	F	5	15	7	31	10	05
10	S	5	16	7	30	10	26
11	S	5	17	7	29	10	50
12	M	5	18	7	27	11	17
13	T	5	19	7	25	11	49
14	W	5	21	7	24	AM	
15	T	5	22	7	23	0	28
16	F	5	23	7	21	1	15
17	S	5	23	7	20	2	09
18	S	5	25	7	18	3	09
19	M	5	26	7	17	4	15
20	T	5	27	7	15	Rises	
21	W	5	28	7	14	8	13
22	T	5	29	7	12	8	33
23	F	5	30	7	10	8	54
24	S	5	31	7	08	9	15
25	S	5	33	7	07	9	39
26	M	5	34	7	05	10	07
27	T	5	35	7	03	10	42
28	W	5	36	7	02	11	28
29	T	5	37	7	00	AM	
30	F	5	38	6	58	0	27
31	S	5	40	6	56	1	37





September, 1929

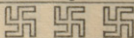
Moon's Phases	D.	H.	M.
New Moon...	3	6	48
First Quarter.	10	17	57
Full Moon...	18	18	16
Last Quarter.	25	21	7

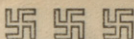
October, 1929

Moon's Phases	D.	H.	M.
New Moon...	2	17	19 pm
First Quarter.	10	13	5 pm
Full Moon...	18	7	6 am
Last Quarter.	25	3	21 am

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	S	5 41	6 55	2 55
2	M	5 42	6 53	4 16
3	T	5 43	6 51	Sets
4	W	5 44	6 50	7 44
5	T	5 45	6 48	8 07
6	F	5 46	6 46	8 28
7	S	5 47	6 44	8 51
8	S	5 48	6 42	9 16
9	M	5 49	6 41	9 47
10	T	5 51	6 39	10 22
11	W	5 52	6 37	11 07
12	T	5 53	6 35	11 59
13	F	5 54	6 33	AM
14	S	5 55	6 31	0 58
15	S	5 57	6 29	2 02
16	M	5 58	6 27	3 08
17	T	5 59	6 26	4 15
18	W	6 00	6 24	Rises
19	T	6 01	6 22	6 59
20	F	6 02	6 21	7 20
21	S	6 03	6 19	7 43
22	S	6 04	6 17	8 09
23	M	6 05	6 15	8 43
24	T	6 06	6 13	9 24
25	W	6 08	6 11	10 18
26	T	6 09	6 09	11 23
27	F	6 10	6 07	AM
28	S	6 11	6 05	0 36
29	S	6 13	6 04	1 54
30	M	6 14	6 02	3 13

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	T	6 15	6 01	4 28
2	W	6 15	5 59	Sets
3	T	6 17	5 57	6 29
4	F	6 18	5 55	6 50
5	S	6 19	5 53	7 15
6	S	6 20	5 51	7 43
7	M	6 22	5 50	8 18
8	T	6 23	5 48	8 59
9	W	6 24	5 46	9 48
10	T	6 25	5 44	10 54
11	F	6 27	5 42	11 45
12	S	6 28	5 41	AM
13	S	6 29	5 39	0 51
14	M	6 31	5 37	1 57
15	T	6 32	5 36	3 05
16	W	6 33	5 34	4 13
17	T	6 34	5 32	5 23
18	F	6 35	5 31	Rises
19	S	6 36	5 29	6 11
20	S	6 37	5 28	6 42
21	M	6 39	5 26	7 22
22	T	6 40	5 24	8 12
23	W	6 42	5 23	9 14
24	T	6 43	5 21	10 26
25	F	6 44	5 20	11 42
26	S	6 45	5 18	AM
27	S	6 47	5 17	0 59
28	M	6 48	5 15	2 14
29	T	6 50	5 14	3 28
30	W	6 51	5 12	4 38
31	T	6 52	5 11	5 44



**November, 1929**

Moon's Phases		D.	H.	M.
New Moon...		1	7	1
First Quarter.		9	9	10
Full Moon...		16	19	14
Last Quarter.		23	11	4
New Moon...		30	23	48

December, 1929

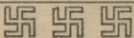
Moon's Phases		D.	H.	M.
First Quarter.		9	4	42
Full Moon...		16	6	38
Last Quarter.		22	21	27
New Moon...		30	18	42

D. B. W. S. R. S. S. M. S.

		S. S.		M. S.
		h m	h m	h m
1	F	6 53	5 09	5 17
2	S	6 55	5 08	5 43
3	S	6 56	5 07	6 14
4	M	6 57	5 06	6 53
5	T	6 58	5 05	7 39
6	W	6 59	5 03	8 33
7	T	7 01	5 02	9 32
8	F	7 02	5 01	10 35
9	S	7 04	5 00	11 41
10	S	7 05	4 58	AM
11	M	7 06	4 57	0 47
12	T	7 08	4 56	1 54
13	W	7 09	4 55	3 01
14	T	7 11	4 54	4 11
15	F	7 12	4 53	5 25
16	S	7 13	4 52	Rises
17	S	7 15	4 51	5 16
18	M	7 16	4 50	6 03
19	T	7 17	4 49	7 03
20	W	7 18	4 49	14
21	T	7 19	4 48	30
22	F	7 20	4 47	10 49
23	S	7 22	4 47	AM
24	S	7 23	4 46	0 15
25	M	7 24	4 45	1 18
26	T	7 25	4 45	2 28
27	W	7 27	4 44	3 37
28	T	7 28	4 44	4 46
29	F	7 29	4 43	5 54
30	S	7 30	4 43	Sets

D. B. W. S. R. S. S. M. S.

		S. S.		M. S.
		h m	h m	h m
1	S	7 31	4 42	4 49
2	M	7 33	4 42	5 33
3	T	7 34	4 42	6 24
4	W	7 35	4 41	7 21
5	T	7 36	4 41	8 23
6	F	7 37	4 41	9 26
7	S	7 38	4 41	10 31
8	S	7 39	4 41	11 36
9	M	7 40	4 41	AM
10	T	7 40	4 41	0 42
11	W	7 41	4 41	1 49
12	T	7 42	4 41	2 59
13	F	7 43	4 41	4 13
14	S	7 44	4 41	5 32
15	S	7 44	4 42	6 52
16	M	7 45	4 42	Rises
17	T	7 46	4 42	5 52
18	W	7 46	4 43	7 10
19	T	7 47	4 43	8 32
20	F	7 48	4 43	9 51
21	S	7 48	4 44	11 08
22	S	7 49	4 44	AM
23	M	7 49	4 45	0 20
24	T	7 50	4 46	1 29
25	W	7 50	4 46	2 37
26	T	7 50	4 47	3 45
27	F	7 51	4 47	4 53
28	S	7 51	4 48	5 59
29	S	7 51	4 49	7 02
30	M	7 52	4 49	Sets
31	T	7 52	4 50	5 13



Memorandum from 1928

Julia Partridge's

Recipes

1902

—

1934

Olive Graham Bread

- 1 qt. coarse graham
flour (not sifted)
- 1 small tsp salt
- 1 tsp soda
- $\frac{1}{2}$ cup molasses
- 1 pt sweet milk
- 5 cell molasses &
milk together. Mix
dry's, add to liquid
- Bake 30 to 40 min

January

Tuesday 1

1929

Brown Bread (Ethel)

8 cups graham flour
(not sifted)

2 tsps B. Soda

2 " Salt

2 + 3/4 tsps molasses

1 qt. buttermilk

Dissolve Soda in

1 Tbsp boiling water
pour into buttermilk

add to other ingredients

Bake 1 hr

January Thursday 3

1929

Dale Buns

Roll light bread dough
thin, spread with soft
butter & then with chopped
daisies. Roll up & cut in
 $\frac{1}{2}$ inch slices with sharp
knife. Let rise in a
buttered pan until double
in bulk, bake in hot
Oven

Friday 4

January

Saturday 5

1929

Maple Buns

Sift 1 qt. flour, 1 tsp salt
4 heaping Tsp's b. powder
Work in with fingers $\frac{1}{2}$ cup
butter, add just enough³
milk to make dough

Roll out thin, spread
butter & maple or brown
sugar. Roll up a slice

Sunday 6

Place slices in buttered
pan, Bake in hot oven
When done spread
melted sugar over tops
& put back in oven
for few minutes

January

Monday 7

1929

Johnny Cake

$\frac{1}{2}$ cup butter, 1 cup milk

$\frac{1}{2}$ " Sugar 1 c. Corn

$\frac{1}{2}$ meal, 2 c's flour.

3 eggs, 3 teps, b. pwd

$\frac{1}{4}$ tsp salt. Bake

in muffin pans

Tuesday 8

January Wednesday 9 1929

"Ow" Johnny Cake

$\frac{1}{2}$ c. butter

3 eggs

1 c. milk

$\frac{1}{2}$ c. Sugar

1 c. Cornmeal

2 c. flour

3 Tsp. b. powder

$\frac{1}{2}$ Tsp Selt (small)

Thursday 10

Bake 20 minutes

January

Friday 11

1929

Baking powder Biscuits

Put together

3 c. flour

$\frac{3}{4}$ c. butter

$1\frac{1}{2}$ t. salt

3 t. po.

Milk enough to

Saturday 12

moisten

January

Sunday 13

1929

Fudge Cake. ("floss")

- 1 C. Sugar
- 1 TBsp Cocoa
- $\frac{1}{4}$ Cup butter
- 1 egg
- 1 Tsp Selt
- 1 " Soda dissolved in $\frac{1}{2}$
- e. Sour milk

$\frac{1}{2}$ as flour

Monday 14

- 1 Tsp. B. powd.
- $\frac{1}{4}$ C. boiling water.
- Vanilla

Thin filling. 1 C. Sugar
1 TBsp Cocoa 1 C. hot water
1 " butter, 1 heaping TBsp
corn starch mixed in
cup cold water vanilla

January

Tuesday 15

1929

Walnut Wafers

- 2 cups (Scant) Brown Sugar
- $\frac{1}{2}$ lb Walnuts, Crushed,
- 3 1/3 cups (even) flour
- $\frac{1}{4}$ tsp b. prod
- $\frac{1}{3}$ " Salt
- 2 eggs

Wednesday 16

Beat eggs, add sugar
salt, flour & crushed nuts.
Drop small spoonfuls
on buttered pans. Bake
mod. oven till brown.
(Roll & fold immediately
(nice filled sweetened whipped
cream))

January Thursday 17 1929

"Mothers" Wafers or
Triples

1 egg well beaten little
salt flour to make stiff
enough to roll out &
cut paper thin. Fry in
lard. When they rise to the
surface turn them over, &
they are done. Put a dab
of jelly in center of each

Friday 18

another recipe adds
1 tsp sugar (sounds
sensible)

January

Saturday 19

1929

See Box Cookies flss

$\frac{3}{4}$ lb butter, 1 c. W. Sugar

1 c. brown sugar 2 eggs

(unbeaten) 1 tsp (scant) Soda

$\frac{3}{4}$ c. walnuts, 5 Cs flour

Salt vanilla

Put roll in ice box
when wanted slice thin

& bake.

Sunday 20

(It reads "roll out on

board & put out (2 in

ice box) over night, cut

thin" etc)

January

Monday 21

1929

Peanut Cookies

2 TBsp butter

 $\frac{1}{4}$ c. sugar

1 egg

 $\frac{1}{2}$ c. flour 1 Tsp b. pwd. $\frac{1}{4}$ Tsp salt. 1 TBsp milk $\frac{1}{2}$ cup finely chopped peanuts

1 Tsp lemon juice

Tuesday 22

Cream butter add sugar, beaten egg
 & mixed & sifted drys, then
 milk, peanuts & lemon juice
 Drop from teaspoon on
 un buttered baking sheet, 1
 inch apart. Place $\frac{1}{2}$ pint on
 each. Bake slow oven 12
 to 15 mins. Makes 30
 cookies

January Wednesday 23

1929

Orange Layer Cake

1 C. W. Sugar
1 $\frac{1}{2}$ lbs butter } cream
2 eggs, 1 C. milk, $\frac{1}{2}$
Tsp Salt 1 $\frac{1}{2}$ C. flour
2 Tsp. b. powd.

put whole orange -

minus seeds, ^{Thursday 24} 1 cup
raisins through fine
meat chopper, add $\frac{1}{2}$
Tsp soda dry to the
fruit & put into the
batter.

Ethel White

January

Friday 25

1929

Spanish Buns

Yolks 2 eggs

$\frac{3}{4}$ c. butter

2 Cs brown sugar

2 " flour 1 cup milk

3 Tsp b. prod.

2 " Cinnamon

1 " Cloves

Saturday 26

boiled icing

2 Cs brown sugar

$\frac{1}{2}$ c. water boil till

nearly brittle, beat into

2 stiffly beaten whites

flavour with cinnamon

January

Sunday 27

1929

Jessie Bosis
Japanese Seimp

$1\frac{1}{2}$ cups icing sugar

scant $\frac{1}{2}$ c. butter

white 1 egg

cream $\frac{1}{2}$ sugar with all
the butter, beating it a
long time

Monday 28

Beat egg white with
rest of sugar - Mix
all together & beat well
again. Add nuts, dates,
peel cherries, peel or
what have you.

January Tuesday 29 1929

"Mother's" Sponge Cake

4 eggs - beat w's & yolks
separately till stiff.

add to the whites 1 cup
Sugar - to the yolks

1 Tsp Vinegar - put
yolks & whites together

add 1 cup sifted flour

Wednesday 30

Bake in mod. oven.

January Thursday 31

1929

Jelly Roll.

Beat yolks 3 eggs
with 1 cup sugar add 2
tbsp milk. Beat whites
to a froth add to above
Sift 1 cup flour with 1
heaping tsp b. powder -
add to rest, flavour

February Friday 1

with lemon. Bake in
oblong pan at once in
mod. oven. While hot
remove from pan & lay
on cloth wrap out & cool
Later. Spread with jelly
& roll quickly. Sprinkle
outside with powdered
sugar.

February Saturday 2

1929

Almond Cake -

$\frac{3}{4}$ cup butter, 1 c. sugar,
 $\frac{1}{2}$ c. milk. 3 eggs - whites
& yolks beaten separately.
2 c's flour 2 level Tsp's
B. powder. 1 lb almonds
blanched & sliced, & stirred
in last. Save a few

Sunday 3

Whole for top of a
white icing.

February

Monday 4

1929

Chocolate Cake

 $\frac{1}{2}$ c. butter $1\frac{1}{2}$ cs Sugar

Yolks of eggs

Beat together and 2 oz

chocolate dissolved in

5 Tbsps boiling water

 $\frac{1}{2}$ c. milk $1\frac{3}{4}$ cs flour

Tuesday 5

2 tsps b. powd. 1 tsp

Vanilla - Whites of 4

4 eggs beaten

stiff & added last.

Bake in square
flat tin.

February Wednesday 6 1929

White Feather Cake

1st prize in New York.

$\frac{1}{2}$ C. butter creamed with
1 C. W. sugar $\frac{1}{2}$ C. cold
water $1\frac{1}{2}$ C. flour 1
tsp B. pow. 1 tsp extract of
almond. Last of all mix in
beaten whites of 3 eggs
Bake in layers in hot

oven. Thursday 7

Filling. Boil $\frac{1}{2}$ C. W.
sugar with 6 tps water till it
thickens from a spoon. Pour
onto beaten white of 1 egg
flavor with almond extract
spread between & on top
& cover with grated fresh
coconut - or desiccated if you
must. Bake it all to a bluffy

February

Friday 8

1929

Devil's Food

- $\frac{1}{4}$ cake Baker's Chocolate
- dissolved in 1 cup boiling water
- 2 c's W. Sugar
- $\frac{1}{2}$ c. butter
- 1 tsp Soda dissolved in
- $\frac{1}{2}$ cup sour milk

Saturday 9

- 2 cups flour, 1 tsp
- B. powd, 2 eggs vanilla
- add egg whites
- last.

February Sunday 10 1929

7 minute icing
Have water boiling in
in bottom of double
boiler - keeps it going.

$\frac{3}{4}$ cups w. Sugar
1 egg white not
beaten - 3 TBsps cold

Monday 11

water. Beat hard with
dover beater for 7
minutes while it boils
Flavour after you
take it off stove - Ice
cube at once

February Tuesday 12 1929

Hot Chocolate Sauce

Melt 2 sq's Chocolate
add 1 cup sugar $\frac{1}{2}$ c. boiling
water 2 Tsp's butter
 $\frac{1}{8}$ tsp Salt! Stir & cook
til smooth & glossy -
about 12 mins - then
add 1 tsp. Vanilla & serve

hot with pudding or
ice-cream.

Wednesday 13

February Thursday 14 FEB 1929

"Ambrosia"

- 1 doz oranges, sliced
- 1 fresh coconut grated
- Sugar to taste

Alternate layers in a
dish with coconut on
top

Ambrosia No. 2.

Friday 15

- 1 Pineapple sliced & chopped
- 1 Small box Strawberries
- 6 bananas
- 6 oranges
- 1 Lemon

thin
slices

Sugar to taste, 1 wine
glass of Sherry or Madras
Chill & serve

February Saturday 16 1929

Ginger Pudding
2 Tbsp butter (or $\frac{1}{2}$ lb)
1 Tsp Soda 1 C. Molasses
1 " Salt, Mix & add
1 C. Warm Water 2 C's
flour $\frac{1}{2}$ Tsp ginger
 $\frac{1}{4}$ Tsp allspice $\frac{1}{4}$ cloves

Sunday 17

Bake or steam -

Serve with $\frac{1}{2}$ Cup sauce

or

1 Tbsp butter

1 " Sugar

1 Dessert spoon corn starch

1 lbs Molasses

1 T Cup Water Cooked

February Monday 18 1929

62 $\frac{3}{4}$ cup Sugar (caramels)
1 lbep butter mix & odd
2 d. flour, 1 cup boiling
water & 1 wine glass
brandy.

Tuesday 19

February Wednesday 20 1929

Caramel pudding.

2 cs scalding milk
2 lbsps corn starch, stirred
smooth in a little milk
beat & add 2 well beaten
eggs & 1 tsp salt

Brown 1 cup sugar
in ovy pan, add milk

Thursday 21

Mix the starch. Stir
constantly till all melted
& thick, add 1 tsp

vanilla put in a
wet mould & serve
when set with
whipped cream

February Friday 22 1929

"Fathers"

Much Pea Soup

1 1/2 cups dried whole
peas soaked over night
1 potato, a piece of
turnip 2 onions, 2
dried red peppers, a
piece of fat pork about
4" square, 4 radishes
1 slice of bread, sage
summer savory
thyme, + salt.

Saturday 23

Put peas to boil in
3 qts water. Cut up

February

Sunday 24

1929

add pork & vegetables
to boil for about 4
or 5 hours.

Squash Soup.

1 cup Squash cooked
& strained to 1 pt
Soup stock

Monday 25

add above, thin out
with milk or cream

$\frac{1}{4}$ tsp Alay salt
is good. This may be
made like a potato
soup.

February Tuesday 26 1929

Chestnut Stuffing for turkey

3 cups chestnuts
(or peanuts)

$\frac{1}{2}$ " butter

1 Tsp Salt

$\frac{1}{2}$ " pepper

$\frac{1}{4}$ cup Cream

Wednesday 27

1 " bread or cracker
crumbs

Shell & blanch chestnuts. Boil
in salted water until soft
enough to go through potato
masher. Add half the butter,
seasoning & cream. Melt remaining
butter add to crumbs, —
Combine everything

February Thursday 28 1929

1
Lunch Saddle
Delmonico

Pick the par-broiled
fish into rather small
pieces - add 1 cup rich
milk & 1 cup grated
cheese. When the
cheese has melted add

March Friday 1

1 beaten egg served
at once.

March

Saturday 2

1929

Scalloped Oysters

Dry bread in oven & roll
to crumbs. Grease a
casserole, put alternate
layers of crumbs well
seasoned, & oysters with
bits of butter on each.

Between ^{Sunday 3} each layer put
a little warm milk to
moisten. Beat 2 eggs &
add $\frac{3}{4}$ cup milk, pour
over all & bake about
 $\frac{3}{4}$ hr.

March

Monday 4

1929

Oyster Pie

Line a buttered baking dish with pastry & place in it a layer of big oysters. Rub 2 TBsp butter & 2 T flour together, place small bits with pepper & salt on each layer of oysters till dish nearly full.

Tuesday 5

Pour on enough oyster liquor to within 1 inch of the top. Cover with rich pie crust & bake till a delicate brown.

March

Wednesday 6

1929

Pigs in Blankets

Cook large oysters in
their own liquor till
nearly done, drain on a
cloth, wrap each in a
very thin slice of bacon -
fasten with toothpick

Thursday 7

Put on a strainer
into hot liquid - serve
on small squares of
toast

March

Friday 8

1929

Lobster Croquettes

Three chopped lobster

Seasoned with dry
mustard cayenne

a salt with 1/2 1/5

amount of rich white

sauce. ¹ lobster cold

Saturday 9

Croquettes roll in

beaten egg & bread.

Crusts & fry in

hot lard.

March

Sunday 10

1929

Oyster Sauce

for fish or poultry.

Put 3 doz oysters come to
a boil in their own
liquor. Remove oysters,
strain liquor add enough
milk & butter to make

1 pt. **Monday 11** Add the oysters
add to sauce, with
Cayenne & anchovy
sauce to season.
Keep hot in
double boiler

March

Tuesday 12

1929

Baked Tomatoes
stuffed with fried
chopped onion &
breadcrumbs well
seasoned & topped
with butter

Wednesday 13

March

Thursday 14

1929

Crab Oysters

beat an egg, add 1
cup crumbs, corn $\frac{1}{4}$ c.
flour, salt pepper
Drop by spoonful
into deep fat or Crisco
Serve with fish etc.

Friday 15

March

Saturday 16

1929

Cheese Sticks

3 1/2 Bsp grated cheese

3 " flour

red pepper & salt

add 1 1/2 Bsp melted
butter, 1 " hot water

Yolk 1 egg

Sunday 17

Roll as for cookies
cut in strips

Belle is miss

March

Monday 18

1929

Stuffed Egg Plant

Boil 1 egg plant, cut in halves

Mince 1 onion, 1 clove

garlic & fry in fat. add

1 green pepper chopped

$\frac{1}{2}$ cup cooked ham "

2 cs breadcrumbs

Tuesday 19

$\frac{1}{2}$ c. tomato pulp

with parsley, seasonings

& tomatoes. Fill the

halves, cover with

crumbs & dot w/

butter, & brown in

oven

March

Wednesday 20

1929

Ham & Oysters.

Broil sliced cooked
ham in a buttered
pan without actually
browning it. Put on a
hot platter. Put $\frac{1}{2}$ c
cream into the pan
when it bubbles put in

Thursday 21

1 pt. oysters. Season
with butter, pepper salt
Cook till oysters
open and pour on
ham & serve at
once

March

Friday 22

1929

Sweet Potato Fritters

1 pt Mashed Cooled S.
Potato, 2 eggs $\frac{1}{4}$ Tsp
Salt 1 cup pastry
flour 1 Tsp. S. pure.
Mix with Sweet
Milk - drop by Spoon

Saturday 23

into hot fat, fry
delicate brown
serve with tomato
Sauce

March

Sunday 24

1929

Baked Squash

Boil, mash & let
Squash cool - then
beat 2 eggs, 1 Tbsp
melted butter, 3 "
milk, Salt, & pepper
& mix.

Monday 25

Put in buttered casserole
Sift dry crumbs
on top, Bake in
Oven

March

Tuesday 26

1929

Baked Cassage

slice, boil, drain,
chill. Chop fine &
add 2 beaten eggs
1 lb of butter & 3
Cream - pepper salt

Wednesday 27

Stir well, bake in
buttered dish until
brown, eat very
hot

March

Thursday 28

1929

Potatoes with Green Peppers

Peel & dice
Potatoes (1 lb) Seed
2 green peppers
cut in rings. Put
into stew pan

Friday 29

cover with water
boil 15 minutes
Drain, sprinkle &
dredge with flour
Salt & pepper. Turn
into baking dish dot
with butter, cover with cream

April

Sunday 7

1929

Almond Icing

Mary Dalseg?

- 1 lb. Shelled Almonds
- 1 Tsp rose water
- yolks 4 eggs
- 1 1/2 lb icing sugar ^{where if} needed
- 1/2 Tsp bitter almond ^{flavoring}

Put blended almonds through
food chopper, with as a

Monday 8

Paste; add unbeaten eggs
flavoring & sugar. Stiff dough

Drop a party board with
icing sugar - roll or pat
mixture to desired thickness
moisten cake with cold
water, shape icing to it
Let stand 24 hrs before
covering with other icing

April

Tuesday 9

1921
1921
1929

M.A. Daper Xmas Pudding

1 lb each of

Sultanas, Sugar, raisins
flour currants

$\frac{1}{2}$ lb almonds

2 $\frac{1}{2}$ c's bread crumbs

$\frac{1}{2}$ " brown Sugar

$\frac{1}{2}$ " molasses

Wednesday 10

1 $\frac{1}{2}$ c's milk

1 " mixed peel

1 " dates

4 t'sps b. powd.

$\frac{1}{2}$ " salt

$\frac{1}{2}$ " spices

Heat milk, add b. crumbs &
eggs, molasses, mix drys and
blow 5 hrs.

April

Thursday 11

1929

Christmas cake

2 lbs raisins

$\frac{1}{2}$ " mixed peel

$\frac{1}{2}$ " Dates, flour butter

1 brown Sugar. 3 lbs Currants

$\frac{1}{2}$ lb almonds

1 cup orange juice, 1 Tbsp

rose water, 1 Tbsp Soda

1 cup strawberry juice

Friday 12

1 doz. eggs

$\frac{1}{2}$ cup strong coffee & milk

1 Tbsp mace, 2 allspice,

2 cinnamon $\frac{1}{2}$ Tbsp

cloves. Spices may be

varied to taste

Line cake pan with 3

layers paper top one butter

April

Saturday 13

1929

Prepare fruit & dredge it
with part of the flour
Cream butter add sugar
eggs, few at a time, beat
till sugar dissolves add coffee
& molasses

Brown the flour, sift
in flour spices & Soda
& beat 10 to 15 minutes.

Sunday 14

Add the fruit. Cook in
mod: over 3 or 4 hrs

Many did not brown
flour or add chocolate
you may if you like.

April

Monday 15

1929

Strawberry Cake

1 To use up yolks of eggs

$\frac{1}{2}$ Whites - Light

$\frac{1}{2}$ cups Sugar $\frac{1}{2}$ c. butter

$\frac{1}{2}$ c. milk 3 tps of powder

Whites 4 eggs $2\frac{1}{2}$ c. flour

2 tps C. of tartar & 1 of Soda

Dead

Tuesday 16

1 cup brown sugar

$\frac{1}{2}$ " molasses

$\frac{1}{2}$ " butter & $\frac{1}{2}$ milk

$2\frac{1}{2}$ " flour. 2 tps C. of

tartar yolks 4 eggs

cloves, allspice,

nutmeg & cinnamon

April

Wednesday 17

1929

Coffee Cake

$\frac{1}{2}$ c. butter 1 c. Brown Sugar
1 c. molasses 1 c. Strong
Coffee, 1 beaten egg 4
cs flour 1 heaping tsp
b. powder, 1 tablespoon
Cinnamon, 1 clove
2 lb seedless raisins

$\frac{1}{4}$ lb ^{Thursday 18} stewed peel

Dredge the fruit with
flour & add last
Bake 1 hr.

April

Friday 19

1929

Beef Loaf.

2 lbs round steak from
which all gristle has been
removed. Put through mill
& add 8 rolled soda biscuits
2 well beaten eggs, 1 tablespn
melted butter 1 cup milk
Season with salt pepper
Worcester, & 1 tsp Summer
Savory, 1 tsp mustard & a
little onion. Mix well &

Saturday 20

form into loaf, sifting
flour on top. Bake with
beef dripping & a little
hot water. Baste
often. 1 to 1 1/2 hrs
baking. Serve
cold.

April

Sunday 21

1929

Buy Steak Pie
(floss)

2 lbs round steak
Cut in cubes put in
an enamel bowl or
pottery mould. Season
with pepper, salt, chopped
onion, & 1 cup cold water

Crust of 1 cup suet
2 cs flour 1/2 sp b. powder.
1/2 top suet

Monday 22

Moisten
with a little water, roll
out like pie crust.

Put this on top of meat
Lie the bowl & all in
a floured cloth & boil
2 hrs keeping well
covered with water all the
time.

April

Tuesday 23

1929

Snow drift Cake

$\frac{1}{4}$ c. butter $\frac{1}{2}$ c. milk
1 c. sugar $1\frac{1}{2}$ c. flour
3 egg whites $1\frac{1}{4}$ Tsp
B. pow. flavoring.

Gold Cake

Wednesday 24
 $\frac{1}{2}$ c. butter $\frac{1}{2}$ c. milk
1 c. sugar 2 c. flour
4 egg yolks 2 Tsp
B. pow. flavoring
and eggs last.

April

Thursday 25

1929

Friday 26

April

Saturday 27

1929

Sunday 28

April

Monday 29

1929

~~Went to the
bank and
got a check
for \$100.00
and
went to the
store and
bought some
groceries
and
went home
and
wrote a
letter to
my mother
and
went to
bed.~~

Tuesday 30

May

Wednesday 1

1929

Thursday 2

May

Friday 3

1929

Saturday 4

May

Sunday 5

1929

Monday 6

May

Tuesday 7

1929

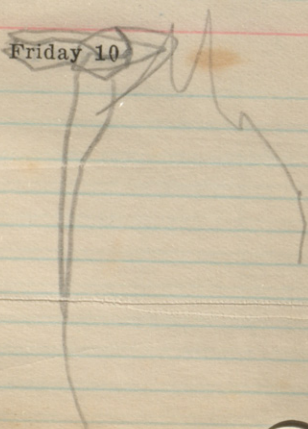
Wednesday 8

May

Thursday 9

1929

Friday 10



May

Saturday 11

1929

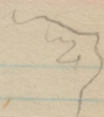
Sunday 12

May

Monday 13

1929

Tuesday 14



May

Wednesday 15

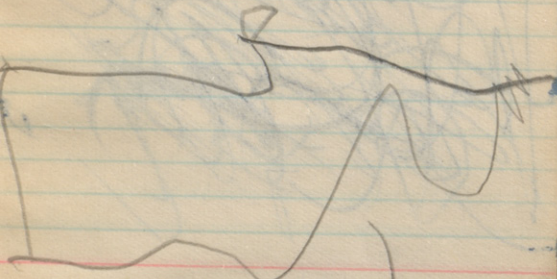
1929

Thursday 16

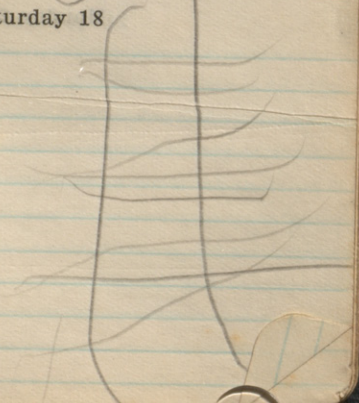
May

Friday 17

1929



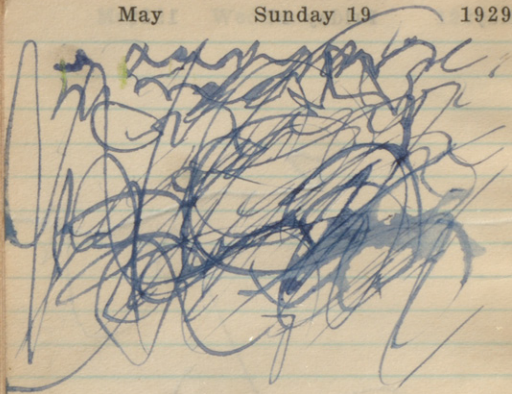
Saturday 18



May

Sunday 19

1929

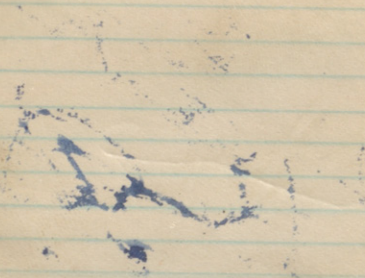


Monday 20

May

Tuesday 21

1929



Wednesday 22

May

Thursday 23

1929

Friday 24

May

Saturday 25

1929

Sunday 26

May

Monday 27

1929

Tuesday 28

May

Wednesday 29

1929

Thursday 30

June

May

Friday 31

1929

June

Saturday 1

June

Sunday 2

1929

Monday 3

June

Tuesday 4

1929

Wednesday 5

June

Thursday 6

1929

Friday 7

June

Saturday 8

1929

Sunday 9

June

Monday 10

1929

Tuesday 11

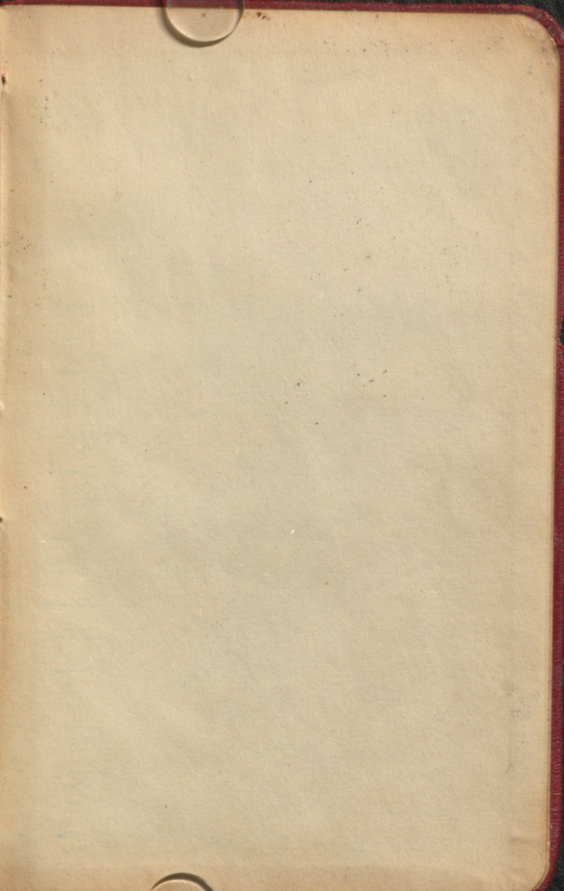
CASH ACCOUNT—DECEMBER

Date	Received	Paid
a beautiful recipe for head dress		
calling for 4 1/2 feet & 1/2 a head.		

Surge the hair &
 strip off the nail's
 with a knife after
 putting them in
 hot water
 cut off the 2 large
 toes, below the small

CASH ACCOUNT—SUMMARY

	Received	Paid
JANUARY		
FEBRUARY		
MARCH		
APRIL		
MAY		
JUNE		
JULY		
AUGUST		
SEPTEMBER		
OCTOBER		
NOVEMBER		
DECEMBER		



4155885

46 stars

