

forgiving," as the Parish Register attests, Mr de Repentigny, the unfortunate act by which he had fallen. "The *Chien d'or*" bears the inscription 1736. It consequently can have no reference to this affair which occurred twelve years afterwards.

Mr. de Repentigny, immediately after this unhappy occurrence, withdrew himself from Quebec, going overland, in the winter season, by way of the portage, then known as that of *Trois Pistoles*, to *l'Acadie*, now Nova Scotia. Whether he proceeded thence to France is not certain; but, on an application to the French King, setting forth the whole case, letters of grace and pardon were granted him, with which he returned the following year to Canada. These letters of grace and pardon, he it observed, were not final. They were, before having their intended effect, subject to enregistrement (*entérinement*) in the colony, and the facts upon which they purported to be granted were also to be proved, confirmed and enregistered before the proper tribunal there. Then, and not till then, they were final. All this, it appears, was done with respect to Mr. de Repentigny who, in consequence of it, was fully absolved, as Mr. Viger, by production of a copy of the letters of grace and pardon alluded to, and extracts of the subsequent proceedings, clearly shews.

This is sufficient to upset the whole tale as told by the gentlemen I have mentioned. But Mr. Viger does not stop here. Continuing his inquiries with characteristic acumen, he proves by extracts from Parish registers, that the same Mr. de Repentigny was, on the 30th of January, 1753, married, at Montreal, to *Demoiselle Catherine Archange Payen de Noyan*, at which time he was 34 years of age, and a Captain of Infantry—that his first child (*Pierre*) was baptized there, 14th of December, 1753—the second (*Victoire Catherine*), 21st of January, 1755—and finally that, so late as 18th of November, 1756, (eight years and ten months after Mr. Philibert's decease,) his third child (a girl) died, at which time he was still alive. Mr. Viger, by still further researches, subsequent to the above, when he lost sight of Mr. Pierre de Repentigny, again finds him honourably engaged in the battle of the 28th of April, 1760, on the plains of Abraham, where it is said, by a general order, or some public notice of the action, "the battalion of the city of Montreal, under Mr. Repentigny, served with the same courage as the regular troops. The same praise is due to the greater part of the Canadians." He was also at the Fort of Jacques Cartier in May following, but what afterwards became of him, Mr. Viger has not been able to learn.

Mr. Louis de Repentigny, a younger brother of this gentleman, went, it also appears, with the French army, after the conquest, to France, whence he was sent as Governor-in-Chief to Senegal, on the coast of Africa, where, after remaining some time, he returned to France, and died at Paris, 9th of October, 1786, not of a violent death, but of a long and lingering illness, making his will the 4th of that month, before Mr. Lormant, a Public Notary of that city. This gentleman was married at Quebec, 20th of April, 1751, to *Demoiselle Chossegros d'Aray*, by whom he had an only son, Louis Gaspard, born at Quebec, 10th of July, 1753, and who died at Point Petre Guadalupe, 2nd of July, 1808.

Another account makes a duel take place in France (Paris) between Mr. Pierre de Repentigny, in 1756, and an only son of Mr. Philibert, which *son* Mr. Viger shews, by the way, from the Parish registers of Quebec, to have been a daughter, *Marie Anne*, the eldest of five children Philibert. This tale also, Mr. Viger observes, is a mere fable—a dramatic incident, as devoid of truth as disgusting by its immorality, inasmuch as at the moment when this supposed only son, that is to say, *Marie Anne*, the eldest daughter of Mr. J. Philibert, left the country for France, in quest of the "assassin" of his father, that same assassin was in Canada, persuaded that, as far as human laws could go, he was absolved of homicide, and that no one *compromis* could any longer call him to account for this untoward incident of his life, inasmuch as: 1st, the victim had on his death bed "generously forgiven" him; 2nd, the widow Philibert had signified to justice under her hand, that she had been paid the damages and civil interests allowed her by the legal tribunals, and had no opposition to the (*entérinement*) passing and confirmation of the letters of grace and pardon by the King; 3rd, as he had the letters of grace and pardon granted him, duly enregistered and confirmed at law before the proper tribunal at Quebec, after complying with all the necessary conditions stipulated in them according to the laws of the realm.

In a letter dated at Montreal, 11th of July, 1842, to Mr. Viger, from a Mr. Violet, of Pointe à Petre, Guadalupe, the Attorney-General of the heirs de Repentigny, who was then on a visit to this Province, on their business, it is stated:—"I affirm, in the name of the heirs de Repentigny, and you may without fear affirm it in turn, that never to our knowledge has a Repentigny died slain in duel, or otherwise, by a Philibert, or any relation or descendant of the family."

Mr. Viger remarks—"after the proofs obtained of the existence of Mr. Pierre de Repentigny, and of his uninterrupted presence either in Acadie or in Canada from 1748 to 1756," (and thence to 1760, as subsequently ascertained) "I may in effect assert, without offence to our bold romancers, that no more than his brother Louis, did Mr. Pierre Repentigny fall in duel or otherwise, by any Philibert or descendant of that family at Paris, more than at Pondicherry, and this, for the sole and good reason, that during all this time he had been at neither of these places."

Mr. Viger has, therefore, completely demolished the whole fabric of those fanciful but false tales relating to the "*Chien d'or*," perfectly exposing their fallacy, and satisfactorily explained the manner and cause of Mr. Philibert's death, not by assassination, according to once account, at the instigation of Mr. Begon, who had left the country long before, and to another, of Mr. Bigot, who had not yet come to it—both respectable names, and not likely in those chivalrous times to be instigators of such a crime, but by an unpremeditated homicide, arising out of a sudden quarrel, between that gentleman and Mr. Pierre de Repentigny, whose good name and fame, as well as those of the Intendants Begon and Bigot, Mr. Viger has rescued from the opprobrium to which those idle tales had consigned them, and given to history the true version of the matter."

Beyond this negative recital we have nothing to add to the history of the *Chien d'or*, which seems, after Christie's researches, to be as much obscured in mystery as ever. Our own impression is that it was simply the result of a whim of the owner of the building, and that therefore it has not the remotest historical value whatever.

THE FASHIONS.

Continued from page 109.

the crown is wound a bias strip of blue *crêpe de Chine*, forming five overlapping layers. The edge of the rim, as well as the whole underpart, is covered with brown velvet. On the right side of the crown is a *pouf* of *crêpe de Chine* with a black velvet centre. A long spray of white and red roses with leaves and buds is fastened in front of the *pouf*, and trails over the crown and down the back of the head. This is a very pretty and becoming hat for young ladies.

PANIERES.

No. 4.—Is of sand-coloured material with a red edging, intended for morning wear.

No. 6.—Is of grey *foulard de laine*, trimmed with a strip of the same, cut on the bias, an inch and three-quarters broad, and a grey silk fringe three inches deep. The bow at the back is of the same material and trimmed in the same manner.

No. 7.—Panier of silk, trimmed with *dentelle de Bruges*.

No. 8.—Panier of lilac *toile-de-laine*, with a fringe trimming.

No. 9 and 10.—Panier of coloured *crêpe de Chine* with net fringe trimming.

GENTLEMEN'S CAVATS—Nos. 11-16.

The necktie consisting of a simple bow has during the whole summer been a great favourite. For summer wear it can be made of any light material, the colours being left to the wearer's taste. For this time of the year blue and white, or purple and white stripes or checks are preferable. For the autumn these ties should be made of satin, silk or grosgrain, and the colours should be somewhat darker than those worn during the hot weather. The plate shows several shapes for bow-ties, and gives in the centre a simple means of attaching the necktie to the collar with a loop of elastic. If preferred, the neck-tie can be worn with a band passing round the neck, and fastened behind the bow by a spring or a narrow spike. A pin or a needle carefully fixed in its place will answer very well as a spike.

FALLS ON THE RIVER DU LOUP.

The River du Loup, after passing through the counties of Kamouraska and Rimouski, suddenly falls over a series of rocky ledges, forming a cataract of some 45 feet in height. These falls are situated two miles above the spot where the river empties itself into the St. Lawrence, immediately opposite the mouth of the Saguenay. The banks of the river, on either side of the falls, are covered with saw mills, and half-a-mile above the falls is the place when the Intercolonial Railroad, when completed, will pass. The neighbourhood of the falls is a great rendezvous for anglers, as large numbers of salmon and sea trout come up the river to spawn below the falls. The scenery in the neighbourhood is delightful, and this part of the country is for many reasons a great favourite with tourists and holiday makers.

QUEEN'S HOTEL, TORONTO.

Our account of the Queen's Hotel in the issue of last week contained several inaccuracies, due to the very imperfect and meagre information we had received respecting that establishment. Further and reliable information has since reached us, and we take the earliest opportunity of laying it before our readers.

The Queen's Hotel stands on Front street, between Bay and York, facing Lake Ontario. The late proprietor, Capt. Thos. Dick, considerably enlarged the building in 1865, to accommodate the large and increasing flow of travellers passing through the city. It now has a frontage of 256 feet, (not 156, as previously stated) with two side wings, each 180 feet long, and a centre wing extending northwards 108 feet. It is furnished with accommodation for 350 guests. The present managers, Messrs. McGaw and Irish, are constantly adding to the improvements already made, and have lately completed some alterations which have proved of great service in securing the comfort of guests. It is their intention to add a storey to the centre portion of the house, and to enlarge the wings on the east and west sides to twice their present size. The interior arrangements of the hotel are perfect, and a large and efficient staff of assistants are always ready to administer to the wants of the guests. Messrs. Winnott and Nolan, clerk and telegraph operator, are unsurpassed in their civility and attention to all who may require their services. Visitors to Toronto will find the Queen's a comfortable and well-conducted establishment, and the arrangements of the hotel will not fail to satisfy the most fastidious tastes.

EXPERIMENTS WITH HYDRATE OF CHLORAL.

BY DR. F. A. HOWIG.

(From the *Scientific American*.)

June 17th, 1870.—Weather clear and warm; temperature of the room, 74° Fah. At precisely 4 o'clock p.m., three hours after a hearty dinner, I dissolved 10 grains of the salt in one ounce of sweetened coffee and drank it. In 6 minutes after I lay down; in 20 minutes experienced a sensation of drowsiness; remained passive and quiet, conversing a moment occasionally, the desire to sleep continuing to become more marked; experienced no unusual feelings except languor, nor became at any time unconscious, but was aware of sounds in the street near and about the house. At 5 o'clock arose and sat up in a chair for a few moments, but still feeling drowsy; lay down again for another half hour, when I again arose and went about my usual business.

June 18th.—Weather clear and warm; temperature of the room, 80° Fah. At half-past 4 p.m., three and a half hours after a moderate dinner, I dissolved 16 grains of the salt in about two ounces of sugar and water, and drank it. In 10 minutes after I lay down; experienced some drowsiness immediately, and at 5 o'clock was in a sweet sleep and unconscious, remaining so (says the attendant) about 15 minutes—could easily be aroused at any time—the breathing and rest seeming natural. I observed no unusual symptoms except a slight fullness of the veins and arteries in the temporal region; arose at 20 minutes to 6 as if from ordinary sleep, with skin moist and pulse perfectly natural. I had anticipated some nausea, but experienced none.

June 19th.—Weather clear and warm; temperature of the room, 80° Fah. Lunched at 2 p.m.; at 5 o'clock dissolved 20

grains of the salt in two ounces of brandy and water sweetened, and drank it; sat up in a chair during the following 20 minutes. The pulse continued gradually to rise from 70 to 94, and the skin was perceptibly moist. No other unusual symptoms whatever. At the end of 20 minutes a perceptible drowsiness coming on I lay down, and in perhaps 40 seconds was asleep. Slept sweetly but not very soundly for 15 minutes; arose as the clock struck 6, feeling partially refreshed, and pulse nearly natural.

June 21st.—Weather clear; temperature of the room, 71° Fah. At half-past 1 o'clock p.m., five and a half hours after a light breakfast of toast and coffee, I dissolved 26 grains of the salt in about three ounces of brandy and water sweetened, and drank it. In 6 minutes began to feel its effects by a marked lightness and wildness of the brain. Continued to walk about for 12 minutes until such was the intense desire to sleep that I lay down. I now examined the pulse, and found it rising, and as near as I had power to recollect it was 84. I almost immediately became semi-unconscious, and remember of experiencing an inordinate desire to laugh aloud—the attendant says *did* laugh aloud at intervals—and that much restlessness was exhibited. No disagreeable feelings of any kind were present. The senses were somewhat confused, though consciousness seemed lost as in natural sleep. I had given orders to test the sensibility of the muscles, but other evidence of sensation rendered it unnecessary. I was spoken to three or four times, and rational answers were always obtained, though of this I have only an indistinct recollection; arose of my own accord at 10 minutes past 3 o'clock, feeling partially refreshed. I now examined the pupil of the eye, and found it much dilated. No nausea occurred, and as late as 5 o'clock felt no desire to eat although having fasted so long.

July 8th.—Weather cool; temperature of the room, 70° Fah. At half-past 2 o'clock, p. m., one and a half hours after a moderate dinner of vegetables and fruit, I dissolved 20 grains of the salt in 1½ ounces of peppermint water (sweetened) and drank it. The pulse now rapidly rose from 73 to 95. I continued walking about the room for fifteen minutes, experiencing no unpleasant sensations whatever, and only a slight drowsiness. At 15 minutes to 3 o'clock I again dissolved 15 grains more of the salt in about the same quantity of mint water (making 35 grains in all), and drank it. I still continued walking about—approached the mirror and found the pupils of each eye strongly contracted, although the room was partially darkened. Feeling an almost overpowering sense of drowsiness coming on, I was now obliged to note the symptoms rapidly while consciousness remained. I again examined the pulse, and found it 100. It quickly reached 112, and remained from 111 to 112 for six or eight minutes. At 8 minutes to 3 o'clock the pulse was 111, and at this time I had not power to stand erect, but reeled like a drunken man, and therefore lay down at once, and in a few moments was unconscious unless aroused. From that time until 5 o'clock, p. m., I have only a faint recollection of what occurred; remember of changing my position from one room to another, and of the attendant pricking my ears, which seemed more annoying than painful. Although consciousness and memory were lost for the time, yet sensation was always present in a great degree, as the attendant says, pricking the hands, feet, or ears invariably aroused me, and that evidences of pain were exhibited. I was called to tea at 7 o'clock; felt very little desire for food, but experienced no unpleasant sensations whatever. The drowsiness had not entirely passed off when I retired for the night at 10 o'clock, p. m. I may remark that on being called at 7 o'clock the pupils of the eye were very much dilated, and continued so for some time.

SALAD.

In every country salad is composed of nearly the same ingredients. Many vegetables contain potass, and when they can be eaten raw they are excellent antiscorbutic food. Boiling them would remove the potass; thus their principal virtue would be lost. The Romans ate salad freely, mixed with olive oil. The general ingredients of a salad are well known. In spring and summer, cos lettuce, mustard and cress, water cress, and radishes form the staple; in the autumn, endive and cabbage lettuce predominate. Nothing spoils a salad so much, both in appearance and flavour, as cutting it up too fine. Every atom should maintain its individuality. Radishes cannot be cut too fine, but the slices should be in rings, and not dice shape. Onions must remain a matter of taste; but not so as regards mint. Every salad should contain from three to six leaves of young mint, as it greatly assists its digestion. No salad can be properly made without one or two hard boiled eggs, because the yolks are necessary to blend the oil. The mixture should be made thus: Boil two eggs quite hard; when done take them out of the saucepan and put them into cold water. This causes the eggs to shrink, and the shells can easily be removed without disfiguring the white. Cut each egg into three parts, and remove the yolk into the salad bowl; cut the white into fine rings, some of the best of which should be preserved to place on the top of the salad when served. With a wood or silver spoon break up the yolk in the salad bowl, and add one tablespoonful of oil; these ingredients rub together, and they will blend; then add at least three tablespoonfuls more of oil, and again rub all together; now add a teaspoonful of moist sugar, again rub, and all will blend. Now add gradually, a little at a time, the vinegar, in quantity about twice as much as the oil used; lastly, put in pepper, salt, and ready-mixed mustard, the latter but little; but on no account use mustard that has not been previously mixed with water. A little tarragon vinegar, used scantily, improves every salad. It is very essential to mix the ingredients in the order laid down as above. When this is carefully done an excellent salad will be the result—soft, yet aromatic; creamy, but not greasy.

There are true chemical reasons for mixing yolk of egg with oil, as there are for mixing flour-of-mustard with water, and not vinegar; but this is not the place for examining them—the facts stated must be accepted. It is the general want of the knowledge of how to blend the oil that causes the common remark, "I am very fond of salad, but I'll not take any oil, thank you." Of course, served up as it frequently is, all floating and greasy, few things can be more objectionable, unless it be that rancid potion sold in ring bottles in shops under the name of "Salad Cream." Avoid this. Beet-root, as a staple to a salad, is not used sufficiently in England. At least half a good-sized beet should be cut up with every salad. It is digestible, nutritious, and in general favour.—*Optimus Pleas.*