



MADE TO YOUR MEASURE But NOT Custom-Made

THIS LOOKS paradoxical, but it's none the less true for all that. What's more, we can prove it to your entire satisfaction, and stand ready to refund your money if you are not ABSOLUTELY SATISFIED with your clothes when they arrive. PAQUET Guaranteed CLOTHES, as their name implies, are GUARANTEED to fit you perfectly. All Ready-Made Clothes are cut and made up to fit AVERAGE types, not REAL men. That's why they don't fit YOU. And they can't be MADE to fit, either, without being all ripped up and re-cut—a very expensive undertaking, and, therefore, out of the question.

PAQUET Guaranteed CLOTHES are cut to fit BEFORE they are made up at all. That's why we can GUARANTEE them to fit PERFECTLY. Our new style-book tells all about our method of Clothes-making. PAQUET Guaranteed CLOTHES are GUARANTEED to be the best value in Canada to-day at from \$10.00 to \$14.25—worth \$13.50 to \$20.00.

The Suit Illustrated

is made from absolutely PURE WOOL, navy or black serge, best Indigo Dye, thoroughly shrunk and absolutely guaranteed to keep its color. The workmanship is unexcelled in this country. The real value is \$13.50. Our special price, PREPAID to any part of Canada, **\$10.00**

Sizes 36 to 44 only. Larger sizes 75c. per size extra.



The Famous "BARTELL PATENT" Pockets

are used in all our garments. This is a feature well worth considering. BARTELL PATENT Pockets will not sag nor gap and will retain their shape permanently. This feature not only greatly improves the appearance, but adds to the life of any garment. BARTELL PATENT Pockets are to be found only in the highest-grade clothes, which is one of our reasons for adopting them for use in the making of PAQUET Guaranteed CLOTHES.

READ THESE OPINIONS FROM SATISFIED PURCHASERS:

Langdon, Alta., February 17th, 1910.
THE PAQUET CO., LTD., QUEBEC:
Dear Sirs,—Received my suit to-day, and wish to say that you have certainly satisfied me. The value you give is astonishing, as I think I am correct in saying that you could not purchase this suit here under twenty (20) dollars.
Yours truly, H. D. P.

Yale, B. C., February 22nd, 1910.
THE PAQUET CO., LTD., QUEBEC:
Gentlemen,—The suit reached me on the 19th inst., and am pleased to say that it is highly satisfactory, and will be glad to recommend your House in future—well made and a good fit.
Yours truly, W. D.

Picton, N. S., March 27th, 1910.
THE PAQUET CO., LTD., QUEBEC:
Dear Sirs,—Kindly send me samples, as I want to get a suit both for work and Sundays. I see a few of your suits here and they are the best I have seen for a long time and do not know how you can put them up so cheap with such good work on them.
Yours truly, J. C. P.

Write For FREE STYLE BOOK

illustrating New York's latest models, and containing samples of the very newest materials for the present season. This book also contains our special self-measurement chart, which is so simple and concise that anyone using it is absolutely certain to be fitted PERFECTLY.

Write Now! Don't put it off until another time—a post card will do—you'll get the Style Book by return mail.

THE PAQUET COMPANY LIMITED.
MAIL-ORDER DEPARTMENT
QUEBEC, CANADA.

OUR GENERAL CATALOGUE

for Spring and Summer is overflowing with special values of interest to every reader of this paper. If you have not yet received a copy, write for yours NOW. Simply say "send your Catalogue No. 23," and you'll receive it just as soon as the mails can get it to you. You NEED this Catalogue if you value money.

WRITE TO-DAY!

Scalloped Potatoes.

Dear Dame Durden,—Will you please publish a good recipe for scalloped potatoes?

Is the meat used in making meat loaf cooked before it is put through the meat chopper?

Thanking you in advance. MRS. W. H. Dundas Co., Ont.

Scalloped Potatoes.—Peel raw potatoes and cut into thin slices. Place in the baking dish a layer of the potato 1 inch deep, season with salt and pepper, and add a dusting of flour and a dot of butter here and there. Add layers of potato and seasoning until the amount required has been put in. Add milk to cover and bake 1 1/2 hours, removing the cover during the last 15 minutes to brown the top. Serve in the baking dish, with a napkin pinned round.

Either raw or cooked beef may be used

for beef loaf. In the latter case the loaf does not require, of course, to be so long in the oven.

Cleaning Ostrich Feathers.

A question re cleaning ostrich feathers has been handed me from one of the other departments. In looking over my notebooks I find the following:

Make a thin paste of flour and gasoline in a dish, and wash the plume in it, then rinse in a clean paste and hang up to dry. When perfectly dry the flour will shake off, and the plume will be fluffy and white and ready to be curled. Curl each strand a very little by drawing over a very dull knife. You know, of course, not to use gasoline near fire or flame of any kind—not even in the same room with it. Open air, in the shade, is best.

My Flowers.

I am a lover of flowers. My memory goes back to the first time I saw them. I was sent by my mother to a gardener's for vegetables, who also grew flowers for sale. To me it was a wonderful sight, flowers of every hue. The most clear to my memory were the wallflowers. Their fragrance I never forgot; it lives with me still. We lived in Hull, Yorkshire, Eng., where houses were joined together; not enough soil to fill a flowerpot. In my childhood we came to Canada, where land was plentiful, and since then I have been growing flowers.

In this fair Province of Ontario there is no part of the year but flowers may be had in abundance. In the early days of April, before the snow is all gone, the crocus and snowdrop and glory of the snow spring up, and soon are a mass of bloom, followed by pretty blue scilla, hyacinths, daffodils, tulips and lilies. My

usual custom with these bulbs is to take them up after the foliage is dead, and plant them again in the fall in a different plot. Some bulbs deteriorate, notably hyacinths. These I only plant twice. Each fall I try to add some new variety. Early in October I planted some grand bulbs I had not had before. While planting them the thought came to me, I may not live to see them bloom, as I am an old woman, but then I thought someone will. We live near the road, and on the way to school when the children see the flowers they bound up and stoop down and smell the delicious fragrance of the lovely blossoms, while I look on, a shut-in, till the cold is past.

Let me tell you how I obtained my first bulbs. In my early married life I had a very extensive flower garden of annuals and perennials. One year I had a large bed of portulaca. I wrote to a seedsman, asking him if he would ex-