men consisted of gray homespun trousers of country cloth (étoffe du pays), and a pair of beef moccasins (bottes sauvages); the bonnets bleus, generally worn out-of-doors, were laid aside for the nonce. Their toilette was completed by a dicky. If the latter were omitted by any one, he was not entitled to partake of pie, a favorite dish of the habitants. The costumes of the women consisted of a blue skirt with white stripes, and a flowered India shawl and a white cap for gala days. The preparations for this festival were something formidable, if one may judge from the following, which recalls the feast of Gargantua: In the first place, there was prepared a stew or ragout of pork, beef and mutton, in a thirty or fortygallon boiler; minced pies (tourtieres et pâtés), pork chops, prepared in a variety of ways; quarters of veal and mutton, fowl and game. Besides the viands, there were pastries of different kinds, cooked in lard or porpoise oil, and cakes now known as croquignoles (doughnuts). All these were simultaneously placed on the table, and each helped himself as he pleased. Those who had no plate took a piece of pastry from a pâté and used it as a dish. Politeness required that each should see that his neighbor lacked nothing. When it was noticed that the supply of food was becoming short before any one, he was told, 'Brother, you excite pity,' and his wants were immediately supplied. While the eatables were being partaken of, the host went round the table and poured out liquor to each in a cup or pewter goblet. The utmost gayety and cordiality prevailed. Hunting and fishing exploits were recounted, and the feast ended with songs, the choruses of which were joined in by the whole company."

According to popular tradition, on Easter morning, at an early hour, the sun may be seen to perform three somersaults in honor of the great Christian event then commemorated; and on Ascension Day, persons free from mortal sin (en état de grâce) may behold three suns at sunrise.

From the earliest days of the colony the French regarded St. Joseph as their patron saint, and they observed his natal anniversary, the 20th of March, with religious and appropriate ceremonies. As time wore on, however, the preference of the people appeared to incline towards St. John the Baptist, as the special patron saint of the colony. The day was generally distinguished by religious and other observances, and entertainments followed in the evening, given by the leading citizens with lavish hospitality. Some of the oldest inhabitants of the Quebec of to-day recall the grand feasts on those occasions by an eminent old philanthropist, J. F. Perault, who died generally venerated and respected in 1844, at the ripe age of ninety-one. On St. Joseph's day, all the resources of his hospitable mansion, Asyle Champétre, and of the culinary art of his chef were

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