



"No Longer Do I Fear Style Changes"

—So says Mrs. Emily Johnson, of Montreal, whose letter is as follows:

"There was a time when I used to be afraid to pay the price of good materials for a dress—so often was mine the experience of having clothes go out of style, or having them get soiled, so that I had to discard them.

"But what a difference now that I know what is possible with Diamond Dyes. No longer do I fear style changes. Not only do Diamond Dyes keep my wardrobe right up to the hour—by giving me constantly new colorings—but by slight alterations from time to time, the very latest styles are always mine.

"And so with my household furnishings. Always are the colorings of my rugs, and curtains, and portières kept fresh and beautiful through the occasional use of Diamond Dyes."

It would be well-nigh impossible to tell of the thousands upon thousands of homes all over the country which have had much happiness brought them in the shape of

Diamond Dyes

There are two classes of Diamond Dyes—one for Wool or Silk, the other for Cotton, Linen, or Mixed Goods.

Diamond Dyes for Wool or Silk now come in Blue envelopes. And, as heretofore, those for Cotton, Linen, or Mixed Goods are in White envelopes.

Here's the Truth About Dyes for Home Use

Our experience of over thirty years has proven that no one dye will successfully color every fabric.

There are two classes of fabrics—animal fibre fabrics and vegetable fibre fabrics:

Wool and Silk are animal fibre fabrics. Cotton and Linen are vegetable fibre fabrics. "Union" or "Mixed" goods are 60 per cent. to 80 per cent. Cotton—so must be treated as vegetable fibre fabrics.

Vegetable fibres require one class of dye, and animal fibres another and radically different class of dye. As proof—we call attention to the fact that manufacturers of woollen goods use one class of dye, while manufacturers of cotton goods use an entirely different class of dye.

Do Not Be Deceived

For these reasons we manufacture one class of Diamond Dyes for coloring Cotton, Linen, or Mixed Goods, and another class of Diamond Dyes for coloring Wool or Silk, so that you may obtain the very best results on EVERY fabric.

REMEMBER: To get the best possible results in coloring Cotton, Linen, or Mixed Goods, use the Diamond Dyes manufactured especially for Cotton, Linen, or Mixed Goods.

AND REMEMBER: To get the best possible results in coloring Wool or Silk, use the Diamond Dyes manufactured especially for Wool or Silk.

Diamond Dyes are sold at the uniform price of 10c. per package.

Valuable Books and Samples Free—Send us your dealer's name and address—tell us whether or not he sells Diamond Dyes. We will then send you that famous book of helps, the Diamond Dye Annual, a copy of the Direction Book, and 36 samples of Dyed Cloth—Free.

The Wells & Richardson Co., Limited
200 Mountain Street, Montreal, Quebec

bread toasted in the oven), bread and butter, fruit, one kind of cake.

For variety, scalloped potatoes, or cold meat with a salad, a cheese or egg dish, pancakes, or even celery or lettuce salad with cheese, may form the first course at supper, with Johnny cake and syrup instead of the other cake.

Such a ration as this would give the necessary total amount of nitrogen without too much concentration of it at any one meal. It would neither over-stuff with dangerous consequences sooner or later, nor starve for want of sufficient body-building material.

As a last word, now that summer is almost upon us, do not forget to give fruit and green vegetables a constant place on the bill-of-fare. They do not produce muscle, but they do supply valuable medicinal properties, also they assist in making up the proportion of "bulkiness" which is necessary in carrying the waste matter through the intestines. Remember that a varied diet is absolutely essential to health, happiness, and successful work, and that the variation must be made along the lines of common sense.

JUNIA.

WEDDING QUERIES.

Dear Junia,—I have for many years been an appreciative reader of your page in "The Farmer's Advocate," and now, like many others, am coming for help.

I am interested in a young bride-to-be, and have to manage her wedding for her. It is to be a small affair, with only the immediate relatives present. Is it correct to invite the pastor's wife, if only slightly acquainted with her? If the bride wears her travelling suit during the ceremony, should she remove coat and hat for luncheon? When unattended, how should the bride and groom enter the drawing-room? Lastly, could you suggest what would be nice for a luncheon not too elaborate? Could it include soup, cold fowl, ham, ice cream, and how would these be served, and what else would be necessary? When and how is it customary to serve the bride's cake? You see, I am needing a great deal of information, and should be most grateful to you for it.

We have noted your change of name, and will find it rather hard to think or speak of you except as Dame Durden, but think the new one very pretty. Thanking you in advance.

COUSIN JANE.

Oxford Co., Ont.

It is quite customary to invite the pastor's wife.

As a rule, when the travelling suit is worn, the bride and groom go directly to the station, and a reception is held after their return from the wedding-trip, i. e., if they continue to live in the same neighborhood. If, however, a luncheon is served after the ceremony, it would probably be a somewhat hurried affair, at which all the ladies might wear their hats, simply removing coats for convenience.

The menu items you have mentioned would be quite suitable. In cities, the soup or bouillon, is usually served in bouillon cups, but if one were not provided with these, soup-plates would do. It would be convenient to have the cold fowl sliced before putting it on the table. Ice cream is usually served with cake. In addition to the dishes mentioned, you might have oyster patties, olives, salted nuts, a pretty salad, nut sandwiches, candied fruit, coffee. One kind of cake in addition to bride's cake is enough.

In this country, the bride's cake is often placed on the table reserved for the bridal party, and the first piece is cut by the bride with a silver knife, to the handle of which a white ribbon bow has been tied. To save confusion, plates of similar cake, already cut, are placed on the other tables. In many places, however, the very ornate cake is left in its splendor, and is afterwards given to the bride to be disposed of as she chooses. Plates of similar cake are, however, distributed on the tables, and a pile of tiny white boxes, each containing a bit, is placed in the hall so that each guest may take one. This plan prevents mussiness, and is likely to become more and more popular.

There is really no hard-and-fast rule. The bride may choose any way that appeals to her. Of course, since she is the particular star of the event, she should be consulted.

When unattended, the groom steps into place first, and the bride enters leaning on the arm of her father or whoever is to give her away.

FOR A JUNE WEDDING.

Dear Junia,—I have been reading with great interest the helpful letters you have given us in the past and present issues of "The Farmer's Advocate." I now would like some information also.

I would like if you would describe an ordinary and stylish wedding breakfast for a June wedding. Also please describe the waiters; how dressed, and in what order the courses that you give must be served.

DARK EYES.

Hastings Co., Ont.

You are a girl after my own heart, Dark Eyes,—you ask your questions in good time.

Here are two menus, copied directly from a cook-book that is looked upon as an authority. You may take your choice.

No. 1.

Bouillon in Cups.	Sauce.
Broiled Salmon.	Potato Croquettes.
French Chops.	Green Peas.
Creamed Sweetbreads.	Vegetable.
Squabs on Toast.	
Sliced Cucumbers and Tomatoes.	
Lettuce.	Mayonnaise Dressing.
Orange Ice.	Ice Cream.
Fancy Cakes.	Candy.
Chocolate.	Coffee.

No. 2.

Consomme in Cups.	
Oyster Patties.	
Salted Nuts.	Olives.
Boned Turkey.	
Tongue in Aspic Jelly.	
Lobster Salad.	Chicken Salad.
Nut Sandwiches.	
Canned Fruit.	Confectionery.
Fancy Ice Creams.	
Orange Ice.	Lemon Ice.
Bride's Cake.	
Chocolate.	Coffee.

Soup (bouillon, consomme, etc.), is always served first, the fish course follows, then the meats, lastly the sweets. Salted nuts, olives, pickles, celery, etc., are usually on the table from the beginning.

In the cities, a caterer usually sees to the entire dinner, sending waiters who are trained in the service. In the country, I should think young girls dressed in white, assisted by some of the young men of the neighborhood, could serve very nicely. As friends of the bride, and recognized as such, they would be glad to do it.

FOLDING NAPKINS.

Dear Junia,—I noticed in a recent issue of your paper that the latest way to initial napkins is to place the letter in the center. Can you tell me the proper way to fold it so as to have it come in center when folded?

SUBSCRIBER'S DAUGHTER.

Perth Co., Ont.

This method of initialing napkins is, possibly, but a fad of the hour. Turn two of the edges back, folding to meet at center, and iron down, then fold back similarly from the ends. If you experiment a bit with a square piece of paper, you will see how it is done.

A CHEAP GINGERBREAD—VOILE DRESS.

Dear Junia,—Have been a diligent reader of Ingle Nook for some time, and have derived a great deal of benefit thereby, especially from the recipes. I never saw one of gingerbread made without either butter or eggs, and occasionally, when both are at the remarkable price of 35c. at country points, a recipe of this kind comes in pretty handy.

Take $\frac{1}{2}$ cup brown sugar creamed together with $\frac{1}{2}$ cup lard, then add 1 cup baking syrup and 1 cup boiling water, 1 dessertspoon soda dissolved in hot water, 1 dessertspoon ginger, 1 teaspoon cream of tartar, a little more of good eggs of Rose.



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