

## "Winter Suits Like New With Diamond Dyes"



"I think I ought to tell you for the benefit of others about my success with Diamond Dyes. Before I learned the magic of Diamond Dyes, I used to scrimp and worry every Spring and Fall about how to get new, fresh clothes for my daughters and myself."

"I guess the two snapshots I enclose will show you that I don't worry much now. These are two Winter suits I made over from a light tan serge suit and a brown broadcloth dress and coat. I got two of the latest—suit patterns, ripped the old suit and dress with coat up carefully and they are just like new."

"I also dyed some old ostrich plumes and ribbons and we made three hats with them."

Made over from a brown broadcloth dyed black

"Please send me a copy of the new Diamond Dye Annual." MRS. H. G. BURGESS

## 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 colour 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% to 80% 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 colouring Cotton, Linen, or Mixed Goods, and another class of Diamond Dyes for colouring Wool or Silk, so that you may obtain the very best results on EVERY fabric.

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

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



Made over from a tan serge dyed navy blue

Just Out—Sent Free New Edition, 1912-1913  
**DIAMOND DYE ANNUAL**

This book is full of dress secrets, how to do almost magical things about the home, etc., etc.

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

THE WELLS & RICHARDSON Co., Limited  
200 Mountain St., Montreal, Quebec

## Uncommon Vegetables

By E. T. COOK

VEGETABLES should take a greater share in the economy of the household than is apparent at the present time, and in England the most nutritious and palatable kinds are served up as separate courses with the most approved sauces. It is to be hoped that these notes will stir up greater interest in the selection and cooking of the best vegetables, and many kinds are in existence that are far more appetizing than the usual run of dishes in home and hotel.

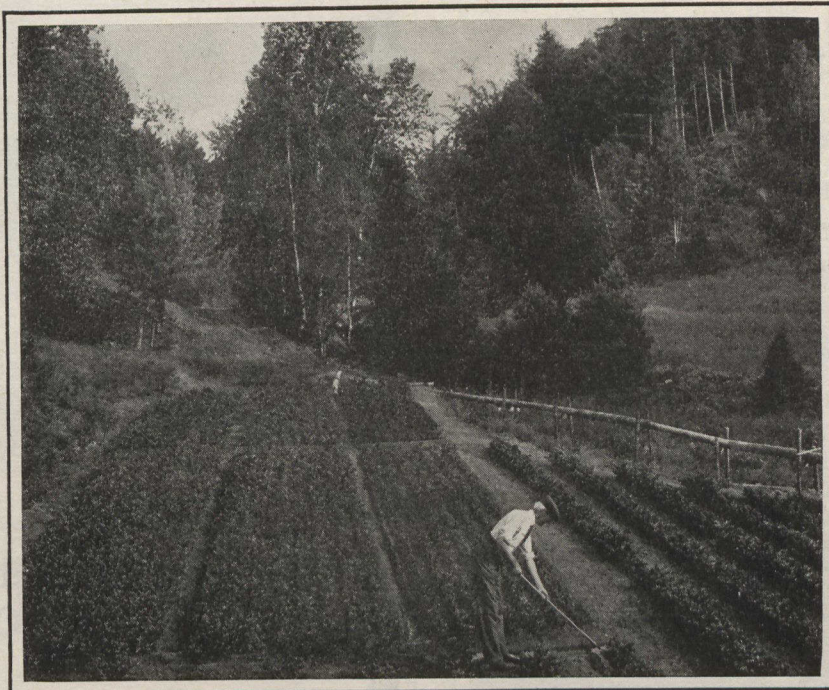
### Seakale.

MORE delicious to many palates than the asparagus is the comparatively little known Seakale, a wild seashore plant, easily forced.

In one of the most authoritative works on vegetables, "The English Vegetable Garden," which the writer had the pleasure of preparing, some simple details are set forth for forcing. It is mentioned that the modern way of forcing, and the

and sent to the table with mayonnaise or cream sauce. The two vegetables may be grouped together, so that the remarks about celery apply also to the seakale. Stewed celery may be served with white or brown sauce, and should be prepared as follows: After removing the outer portion and scrubbing the celery with a brush, divide it, and when it has been thoroughly washed cut it into pieces of convenient length (about five inches) and tie it into bundles. (Seakale must not be cut.) Have ready a saucepan of boiling water, put in the celery and let it boil for ten minutes, then drain it, and, if it is to be served with white sauce, stew it gently in milk, or on the other hand in stock until it is tender. Keep it hot while the sauce is made by thickening the milk with flour and butter; add salt, pepper and a little nutmeg, and strain the sauce over the celery. Make a brown sauce, using some delicately flavoured soup stock, and after

## MARKET GARDENING IS UNIVERSAL



This is a Picturesque Bit of a Pleasant and Sheltered Market Garden in Nova Scotia.

details apply with equal force to the Dominion, is to place roots in fine soil in a dark, warm place; darkness is essential, otherwise the growth soon loses its whiteness. A temperature of 55 degrees to 60 degrees will grow good material, and when growth begins give ample supplies of tepid water and daily dampings overhead. To maintain a supply place roots in the house every three weeks in the quantities desired. As the season advances less water will be needed, the plants starting freely. To grow material for this purpose save the thick, thong-like roots, which should be cut into lengths of from four to six inches. Make a straight cut at the crown or top and a slanting one at the bottom. Tie these root cuttings in small bundles, and plunge them in loose soil in frames; they will start into growth in spring, and may then be planted in well-enriched soil, two feet apart between the rows with half this distance between the plants. Keep them free from weeds and apply a good fertilizer or salt and soot in showery weather. Good plants can be got in one year, but the results are better from two years' growth, and unless space is plentiful and labour abundant, it is wiser to purchase roots specially grown for forcing. Roots also force well in cellars or boxes or under the stages of houses; but there must be darkness, with only sufficient moisture to promote growth. Produce can also be obtained by placing roots in large pots, in leaf soil, just level with the crowns, and then cover them with another empty pot; anything that will promote growth will suffice for forcing.

### The Way to Cook Seakale and Celery.

SEAKALE should be prepared and served in the same way as celery, and it may also be iced (like asparagus)

draining the celery from the stock in which it was cooked, arrange it on a hot dish and pour sauce over it. Scaloped celery is to be recommended; in this case the celery must be cooked, cut into fairly small pieces and mixed with a rich, white sauce; it is then placed in a buttered dish covered with bread crumbs and baked in a quick oven; if the flavour of cheese is not objected to a little grated Parmesan mixed with the crumbs is an improvement.

Fried celery is suitable for serving with mutton cutlets; it must be boiled until tender, then cut into pieces of about two inches in length and dipped into beaten egg. Cover with fine, dry bread crumbs and fry in a wire basket. Stewed celery is a delicious vegetable, though it should not be served separately, as in the case of seakale.

### Chard.

THIS is to be seen on many tables and as a separate dish, but it is not grown so much as it should be. Chard is of the beet type, and the portion eaten consists of the leaves, which must be gathered carefully, and the crown will keep on maintaining a supply. The leaf is thick and should be treated exactly the same as spinach, that is, remove the stalks and imperfect leaves and wash the remainder thoroughly so that no grit remains, then drain it and give it a final washing in salted water. Put it wet in a stew pan (without any water) and let it cook uncovered until it is tender; it must be turned once or twice with a wooden spoon, and will take from ten to fifteen minutes. When done press it so as to abstract all the moisture, then chop it until it is quite fine and rub it through a wire sieve. Put it into a sauce pan and add sufficient thick, white sauce to moisten it. Season it with

# CEETEE

## UNDERWEAR

**You can face all sorts of weather with immunity if you are properly clothed.**

The basis of all clothing is, of course, the underwear.

The only material that will protect you against the sudden changes from heat to cold or from cold to heat, without harm, is pure clean wool.

All medical men advise woolen material to be worn next the skin. It absorbs the perspiration rapidly and evenly and does not get clammy and damp as does any material which is made from vegetable products.

**"CEETEE" PURE WOOL UNDERWEAR**

is manufactured from only the finest of the finest Australian Merino wool.

This wool is combed and scoured and combed until every particle of foreign matter is taken out and every strand of wool is as clean as it is possible to be made. It is put through process after process on expensive and exclusive machinery, and when finished each garment is in such a state of perfection that it has earned the reputation of being unequalled the world over.

Each garment is full fashioned and made to fit the human form. Every join is carefully knitted together, not sewn as with ordinary underwear.

**Worn by the Best People—Sold by the Best Dealers.**

Made in all sizes and weights for men, women and children.

Also manufacturers of Turnbull's high-class ribbed underwear for ladies and children, Turnbull's "M" Bands for Infants.

Manufactured by  
**The C. TURNBULL Co.**  
of Galt, Limited  
GALT, ONT.

LOOK FOR THE SHEEP ON EVERY GARMENT

## Send your Raw FURS to John Hallam

Sixty Thousand trappers now send us their Raw Furs. Why not you? We pay highest prices and express charges, charge no commission and send money same day goods are received. Millions of dollars are paid trappers each year. Deal with a reliable house. We are the largest in our line in Canada.

**FREE** Our "Up to the minute" Fur quotations and the last Edition of **HALLAM'S TRAPPERS GUIDE**, a book of 96 pages, mailed **FREE**.

Write to-day to John Hallam, Mail Dept. 78, TORONTO, 111 Front St. E.

## Alma (Ladies) College

Courses fit young ladies for any vocation or walk in life. Conducted on sensible principles—Collegiate, Preparatory, Art, Commercial, Household, Elocution, Physical Culture, Music, etc.

The institution is substantially endowed. Fees Moderate. Write for Prospectus. College re-opens after Xmas Vacation on January 6th.

Robert I. Warner, M.A., D.D.  
St. Thomas, Ont.