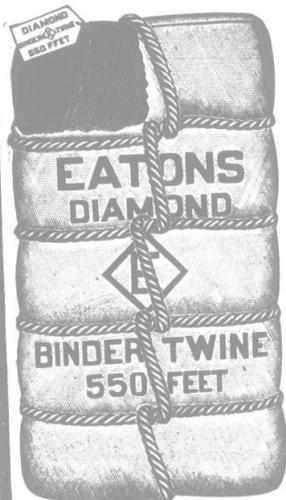


EATON'S BRAND TWINE

THE BINDER TWINE THAT GIVES SATISFACTION

We are now in a position to supply the Farmer with either the 550-foot manilla and sisal or the 650-foot pure manilla binder twine, and at prices which will save him money. Diamond  Brand is a twine which we guarantee to be as good as the best on the market to-day. It has been thoroughly tested and is made for us by one of the oldest and most successful Binder Twine Companies in America.

DIAMOND BRAND 550 FEET MANILLA & SISAL



Average 550 feet to the pound

8⁰⁰

FOR 100 LBS.

Delivered to your nearest railroad station in Ontario

40c

Extra per 100 lbs. For delivery in Quebec or the Eastern Provinces

THE REASON WHY

BECAUSE—It is superior in strength, and will stand the strongest test put to binder twines.

BECAUSE—It averages 550 and 650 feet to the pound, according to grade.

BECAUSE—Every ball carries our trade mark, a guarantee of its excellence.

BECAUSE—Every foot is thoroughly inspected and tested. It carries an evenness throughout which makes it stronger and also work easily on the machine without knotting or breaking.

BECAUSE—Should the twine you buy from us be unsatisfactory for any reason, return it to us at our expense, and we will promptly return your money.

ORDER EARLY. Send in your order promptly, to-day if possible. If you do not want us to ship the twine at once, say so in your order; state when you will want it, and we will ship it so it will reach you on the day specified—but in all events we would suggest that you order before July 1st. Thus you will have your order in and be sure to have the twine on hand, ready for harvest, exactly on the day that you want it.

DIAMOND BRAND 650 FEET PURE MANILLA

Average 650 feet to the pound

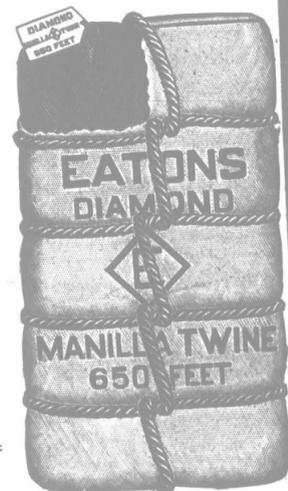
9⁹⁰

FOR 100 LBS.

Delivered to your nearest railroad station in Ontario

40c

Extra per 100 lbs. For delivery in Quebec or the Eastern Provinces



THE GUARANTEE WE GIVE ON BINDER TWINE

We wish you to understand that you **RUN ABSOLUTELY NO RISK** in ordering Binder Twine from us, for if the twine is not exactly as represented, in weight and measurement, or if for any reason whatever you do not think the twine is the best binder twine value you have ever seen after you have examined it, then you can **RETURN IT AT OUR EXPENSE**, and we will promptly refund all the money you sent us, and include any money you may have paid out for transportation charges. **WE TAKE ALL THE RISK**, and if you are not satisfied with our binder twine, return it and **GET YOUR MONEY BACK**, rather than keep it and be dissatisfied, for we want your twine order next year and every year.

A 50-lb. Bale is the smallest quantity we sell

THE **T. EATON CO** LIMITED
TORONTO CANADA

We will ship all orders the day they are received

following: "We are learning," continues the writer, "that to throw manure or plant-food all over a meadow (he is probably referring to summer weather.—Ed.) and let the coarse part dry up, is very foolish; and it is equally uneconomical to make roads out of plant stuff. The Southern Crackers do better than this when they fill great furrows full of this waste stuff; cover it up with dirt, and grow their sweet potatoes in the ridges that are made. It gives the best possible crop. In 1907, I grew a sweet potato weighing eighteen pounds in a compost pile."

Mr. Powell's words are not all of destruction to the weeds. He argues that another use for each may be found, pointing to the facts that the French use our purslane for greens, that the dandelion has become a dish at the table of epicures, and that the sweet potato is only an improved morning-glory, and the Irish potato an improved solanum.

And he has a soft spot in his heart, too—who would not have?—concerning the "weeds" that grow in his Florida garden, which has supplanted his farm of the north? Would you like to hear a description of them?

My Florida yard has a general spread

of two acres, which is not all taken up with the great pine trees. Naturally, I intended to try to secure a fine sod. There were as many varieties of weeds as I have ever seen, and of every style and height. But in February some of these begin to blossom, and they were followed by others of great beauty, until I found myself in possession of as fine a wild-flower garden as care could have created. There were violets on stems a foot long, and as blue as the sky, lifted over the tiniest white violets that crept close to the soil. There were sensitive plants throwing out their interlacing arms of delicate tracery until they fairly carpeted the soil in pink. Up went stalks of yellow and blue and white and lavender, and it was an every-morning joy to go out and meet the new ones. I did not know their names, and was glad I did not; they were simply children of Nature. Grandest of all, the Cherokee bean had square yards of superb carmine overlooking all the rest. Legumes of every imaginable style were feeding on the air, and passing the nitrogen down to be stored in my soil. So, taking only room here and there for beds of roses, gladioli, cannas, and other civilized plants, I left the weeds to bloom away."

Our weeds are not as beautiful as these, yet they are interesting. Shall we have a talk about some of them soon?
D. D.

When Strawberries are In

Strawberry Sponge:—1 quart berries, $\frac{1}{2}$ box gelatine, $1\frac{1}{2}$ cups water, 1 cup sugar, juice of 1 lemon, beaten whites of 4 eggs. Soak the gelatine in $\frac{1}{2}$ cup of the water; mash the berries and add the sugar to them; boil the rest of the sugar and the cup of water gently for 20 minutes; rub the berries through a sieve or vegetable ricer; add gelatine to boiling syrup; take from the fire and add berry juice. Place the bowl in a pan of ice-water and beat with an egg-beater for 5 minutes; add the beaten whites and beat until it begins to thicken, then pour into wet moulds and set on ice.

Strawberries, Raw:—Wash the berries before they are hulled if at all dusty; drain well and serve in a glass dish with strawberry leaves around them.

Strawberry Pie:—Bake the pastry in a pie-tin first. When cold fill with berries, sprinkle well with powdered sugar and spread with a meringue made of the whites of 3 eggs beaten with 3 table-

spoons powdered sugar. Put into the oven just long enough to set the meringue. Serve cold.

Strawberry Cream:—Put 1 quart berries through a sieve or ricer, and mix with them enough sugar to sweeten. Put 1 oz. gelatine into a stewpan with 3 tablespoons cold water, the juice of 1 lemon, and 2 ozs. more of white sugar. When the gelatine is melted strain it into the strawberries, add $\frac{1}{2}$ pint whipped cream, stir all lightly together, pour into a wet mould, and put it in a very cool place to set.

Strawberry Tapioca:—Soak 1 cup tapioca over night in cold water; in the morning put half of it in a baking-dish. Sprinkle $\frac{1}{2}$ cup sugar over the tapioca. Put on this 1 quart berries (reserving 12 for the sauce), $\frac{1}{2}$ cup sugar, and the rest of the tapioca. Fill the dish with water, which should cover the tapioca $\frac{1}{2}$ inch. Bake in a moderately hot oven until it looks clear. Serve with strawberry sauce.

Strawberry Sauce:—Beat 2 dessert-spoons butter to a cream, adding gradually $\frac{1}{2}$ cup powdered sugar, then add 12 large strawberries. Mash and beat until light.

Strawberry Sherbet:—Wash 2 qts. ber-