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This is the time to sell nursery stock.
We pay liberally and offer steady employment.
Our list of SPECIALTIES embraces a acre and choice
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OF ALL KINDS. [Illustration]

Agent for the Willis Wind Sign.

Shop **CONNELL ST.**
Orders can be left at the Ladies' Wear
store.

Houses and Lots For Sale.
Apply to **LOUIS E. YOUNG,**
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Some New Foods

Thanks to the United States' agricultural
explorers,—who are searching the world over
for new foods that are palatable and econom-
ical,—vegetables and fruits with unfamiliar
names are finding their way to American
tables, and foods heretofore imported are
now being grown in this country.

A recent triumph is for the benefit of the
lovers of salad who find the cucumber indig-
estible. A new salad plant also has come from
Japan. It is a salad discovered by an American
girl, who used for the purpose the thick
blanched shoots two feet long. Shaving these
into long, thin strips, and serving them with
mayonnaise dressing, she produced a salad
attractive both in flavor and appearance. The
shoots suitable for the table have been pro-
duced in many places. We may look for it on
the market within a few years.

Interest in the avocado as a salad fruit is
increasing yearly, and the market demand
in Eastern cities during the late autumn and
winter is so great that Southern growers are
materially enlarging their plantings. It is a
slender, bottle-necked fruit that grows on a
tree, and its dull, purple skin, when broken,
reveals a pale yellowish green flesh that is
rich in flavor and very fragrant. Cut into
cubes, it is frequently used in mixed salads,
and when added to lobster, or any shell-fish
salad, it imparts a very agreeable flavor.
Served with mayonnaise on lettuce, it is
delicious.

Two recent additions to the menus of our
hotels, which are due to the activity of our
agricultural explorers, are the chayote and
the costly bur artichoke. The chayote, a
large, green, pear-shaped vegetable, the
color of a cucumber, is borne on a vine,
which can be trained, like a grape vine, over
a trellis. A single vine will often bear large
crops, as many as five hundred chayotes,
some of them weighing a pound. The chayote
is perennial, the fruit keeps excellently,
the roots are edible, and the young stalks
are as tender as asparagus. It may be pre-
pared in twenty different ways.

The bur artichoke is a foreign food now
grown through the South, below Virginia.
It looks like a big green flower, and after
it has been boiled its scale-like leaves are
pulled off one at a time and eaten with
mayonnaise dressing. It is believed that before
long the bur artichokes in the world
will be on sale in our markets for a few cents
each.

The Department of Agriculture not only
imports new things, but it also invents them.
An invention of recent years is the tangelo,
the result of crossing the tangerine and the
pomelo or grapefruit. It is between these
two parent fruits in size, with the tanger-
ine's loose skin and ease of separation into
segments, with an acid flavor like the grape-
fruit, although sweeter. This astonishing
invention will give us a grapefruit that can
be eaten with the ease of the tangerine.

The leithee, or Chinese nut, now grown
in California, is an interesting addition to
the menu. It has what looks like a raisin
inside in the dried form which most of us
know, but in its fresh state it is far more
delicious, for then the brown, leathery skin
surrounds a round, juicy pum with a re-
freshing subacid flavor.

A new variety of watermelon comes to us
from Roumania. It is small, round, green
in color, with a thin skin, and is about the
size of the ordinary grapefruit—just large
enough for one person. It has a very good
flavor, and is likely to become popular.

Bush berries, plums and peaches from
northern China; a delicious persimmon, also
from China, large as an apple, and without
any puckering effect; a strawberry tree,
bearing round, wine-red fruit with a pleasant

taste when eaten either fresh, stewed or pre-
served, and some promising blackberries and
currants from Korea all make it look as if
the next few years would see great changes
in our menus.

WAYS TO SERVE WATERMELON.

One popular way of serving watermelon is
to scoop out the pulp in big spoonfuls with a
sharp edged spoon which cuts the pulp off
clean and makes a pretty shaped portion.
Put two or three of these convex spoonfuls
on a plate with a few points of the shaded
green rind as decoration.

Where a party is to be served a basket
may be made out of a well shaped watermel-
on, the basket being filled with spoonfuls
or large cubes of the pulp. These watermel-
on baskets are made on the same plan as an
orange basket, and anyone can make such a
basket with a little practice first on some
smaller fruit. The width of the handle must
be decided on first and the rind and pulp cut
away from it. A watermelon basket can be
made from a melon placed on its side or
on end, according to the fancy of the person
who is cutting it.

Another way is to cut the pulp into balls
or dice, chill and serve as a fruit course in
spreading glasses. The pulp is easily cut into
pieces like marbles with an ordinary vegeta-
ble cutter and the effect is very good, espe-
cially if it is sprinkled the last moment before
being served with finely chopped fresh mint.
The combination of color is pretty. In the
opinion of some people the flavor of the fresh
mint is an improvement to the watermelon.

All sorts of watermelon concoctions are
possible when it is used as a salad course.
The pulp is usually cut in small cubes or in
tiny balls and mixed with walnut meats, and
French dressing poured over the whole. A
watermelon basket may be used instead of a
salad bowl if still more novelty is wanted.

Sweet Apple Pickles—Make a syrup
with three pounds of sugar and one pint
of vinegar, and while it is heating put in
about a teaspoonful each of cloves and
allspice and a stick of cinnamon broken
in bits. When the syrup boils up well put
in seven pounds of good cooking apples,
pared cored and cut in quarters. Turn
them over gently with a wooden spoon,
being careful not to break them. Cook
until you can penetrate with a fork and
then turn into jars. More apples may be
added from time to time, if you have
them in a stone crock, until the stone
crock is full. These will keep for a year.

THOMPSON'S FAMILY.

The financial responsibilities of a large
family are sometimes embarrassing to the
head of the house, but that there may be
other embarrassing phases besides the finan-
cial side is suggested by a story in the Cos-
mopolitan of a Mr Thompson who had four
teen children.

He agreed one spring holiday to take the
children to the seashore for the week-end.
They set off, reached the station, got their
tickets, and were about to board the train
when Thompson was touched on the shoulder
by a policeman.

"What have you been doing?" the police-
man growled fiercely.

"Me? Why? Nothing," answered the
surprised Thompson.

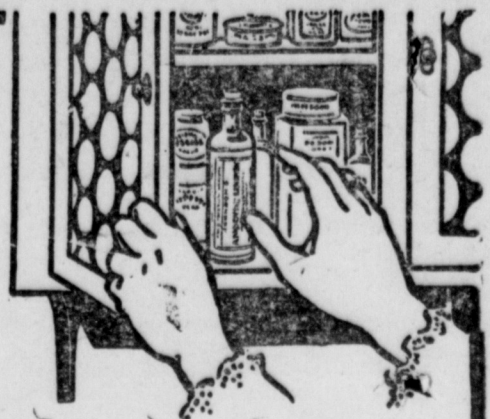
The policeman waved his stick toward the
Thompson family. "Then why," he asked,
"is this here crowd following you?"

A DAILY THOUGHT

"Live so that no one can go wrong by fol-
lowing your steps."

**Ready for the
Emergency
Call**

First aid to the sick and
injured is most im-
portant. It may check
otherwise serious results.
That is why every home
should contain a liberal supply of



**JOHNSON'S
Anodyne LINIMENT**

Cramps, Cholera Morbus, Colds, and many other ordinary troubles are
quickly relieved and the patient made well by internal use of this 99-
year-old remedy.

For Sprains, Scalds, Bruises, Cuts, Neuralgia, etc., Johnson's Anodyne
Liniment gives quick relief when affected parts are thoroughly bathed with it.

Parsons' Pills
set the liver going. Best for
dyspepsia and constipation

Sold in 25c and 50c Bottles.

J. S. Johnson & Co., Boston, Mass.

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SOLE AGENTS FOR

Martin Senour 100 per cent. Pure Mixed Paints

CLARKE & JOHNSTON.

"NO-TIP" HOTEL HAS TO DRIVE
GUESTS AWAY.

Those Lucky Enough to Get Rooms De-
part With Some Money in Pocket.

LONDON, Aug. 26.—The "No-Tip" Ho-
tel which started on the Strand last year is
enjoying great prosperity. The hotel has
been open for 344 nights; the director says
that not one room has been empty during
all that time, while scores of would-be guests
are turned away daily. And, he insists, he
is turning people away even now, the dull-
est season of the year, when most of the
hotels are scarcely half full.

Guests who are discovered breaking the
rule and giving a tip are informed that their
rooms have been let for the next night; any
employee who accepts a tip is discharged prom-
ptly.

The hotel was established by Joseph
Lyons, the caterer, who does the largest busi-
ness in England, and who occupies his spare
time by painting in his oils and writing sen-
sational stories and melodramas; his villians
are never dyspeptic. When the hotel opened
proprietors of rival hosteries declared Lyons
would find it impossible to carry out his "no-
tip" system. But their eyes have been opened
by the public's eagerness to keep some of its
money in its pocket.

Meat should be washed with salt water
and wiped dry.

Salt placed on the coal when the meat is
broiling prevents the dripping fat from blaz-
ing.

The fear of ills is worse than the ills we
fear.

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is the day on which
Fredericton Business College
opens its splendid new rooms for the
FALL TERM.

We are making preparations for a
great big attendance this year.

If you have not already received a
catalogue, Write for one.

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Principal,
Fredericton N. B.

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Summer
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Infants Goods**

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