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DENTIST.
Painless Extraction.

Office: Queen Street.

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Late Superintendent and Resident
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Office and Residence, No. 1 Broadway
WOODSTOCK, N. B.

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OFFICE AND RESIDENCE
CONNELL STREET,
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SPECIAL ATTENTION GIVEN TO DISEASES
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Veterinary Surgeon

OFFICE AT CLARK'S HOTEL,
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Treats all domestic animals. Filing and
Extraction of Teeth a specialty. Telephone
calls promptly attended day or night.

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Specialist in diseases of the
EYE, EAR, NOSE and THROAT
all the latest novelties in
Spectacles and Eyeglasses.

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Near late residence. Telephone, 131 11

DR. H. A. GREENE,
DENTIST.

At Millville the 16th and 17th, and
Pokioik 18 and 19th of each month.

At Centreville Office six days begin-
ning the 20th of each month

At Frasers Hotel, Plaster Rock,
three days, beginning the 27th of each
month.

Agent for New York Life Insur-
ance Co., Assets \$637,000,000.

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VETERINARY SURGEON.

Dr. H. B. F. Jervis, V.S.

Graduate Ontario Veterinary Col-
lege, Post Graduate Royal Veterinary
College, London, England.

Address Houlton, Me.
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FOR SALE.

Several desirable building Lots,
in the Town of Woodstock, at
moderate prices.

Apply to **D. M'LEOD VINCE**

Barrister-at-Law, Woodstock N. B.

THE STEPHENSON HOUSE.

All Modern Improvements.
Permanent and Transient Boarders.

MESS STEPHENSON, Proprietor
WOODSTOCK, N. B.

BUTTER PAPER
FOR SALE BY
The "Dispatch"

THE ROYAL BANK
OF CANADA

Pays special attention to
Savings
Accounts

Notice Of Sale

To George N. Estey of the Parish of Wick-
low in the County of Carleton and Province
of New Brunswick, Farmer, and Sarah A.
Estey his wife and all others whom it may in
anywise concern:

Notice is hereby given that under and by
virtue of a power of sale contained in a cer-
tain mortgage bearing date the sixth day of
December A. D. 1919, registered in the Car-
leton County Records in Book T. No. 4 on
pages 577, 578, 579 and 580 and made between
the said George N. Estey and Sarah A. Estey
of the one part and D. Newman Estey of the
Parish of Simonds in the said County of Car-
leton, farmer, of the other part.

There will for the purpose of satisfying
the money secured by the said Indenture of
Mortgage, default having been made in pay-
ment thereof, be sold at Public Auction in
front of the Law Office of J. R. H. Simms, on
Main Street in the Village of Bath in the
County of Carleton on Saturday the
twenty-first day of October A. D. 1911,
at the hour of ten o'clock in the fore-
noon, "All that piece or parcel of land sit-
uate lying and being in the Parish of
Wicklow in the County of Carleton and being
the South or lower third of Lot number
one granted to James Patridge in a Grant
dated the fourth day of November, one thou-
sand eight hundred and twenty eight and
commencing on the western bank of the
River St. John at the South East angle of
land occupied by Israel Drost Thence in a
westerly course along the South side of said
land to the rear or base line to a stake on the
line of land owned by William Tweedie
thence southerly along said line thirty or
more rods until it strikes the corner stake of
the south East Corner of the said William
Tweedie's land, thence in a Easterly course
along the north side of lands owned by John
Fulton to the aforementioned river Saint
John thence north along said River thirty
or more rods to the place of beginning con-
taining one hundred acres more or less and
known as the whole of the Land divided
by Alber Drost to said D. Newman Estey
and registered in Book D Number 39, of Re-
cords on pages 139 and 131 the fourth day of
December A. D. 1884."

Together with all and singular the build-
ings and improvements profits privileges
thereon and the appurtenances thereto be-
longing.
Dated this 13th day of September A. D.
1911.

J. R. H. SIMMS
Solicitor for Mortgagee. 164

D. NEWMAN ESTEY
Mortgagee

Coffee On The Rise

New York, Oct. 3.—Coffee at two
cents a cup is a thing of the past in New
York. Yesterday every coffee house
and restaurant on the east side and
other quarters of the city, where the
savory drink is sold to the poor, put the
price up to three cents. The high price
of sugar and coffee is the reason for the
advance. Formerly coffee and a doughnut
went for three cents. Now the men
with only three cents must give up his
doughnut. One restaurant keeper re-
ported that his trade had fallen off
thirty per cent since the rise in price.

Pear Preserves—Peel and cut into
small dice-shaped pieces enough pears
to make four quarts; cover with two
pounds of sugar, and two tablespoons
of ground ginger, and let stand for
twelve hours. Put on range and cook
slowly for fifteen minutes from the time
it begins to boil, add one-half can of
sliced pineapple cut into dice, one lemon
sliced without peeling and one-half
pound of blanched almonds, cut up; boil
all five minutes.

How to Make Two-Crust Pies So
the Juice Does Not Run Out

Line a pie tin with pastry so that it
extends beyond the edge of the tin one-
half inch all the way round.

To accomplish this, roll the pastry too
large for the tin, place the centre of the
pastry in the centre of the pie tin, ex-
clude all air bubbles, hold the lined pie
tin in the left hand, and by the use of a
pair of clean shears cut the crust one-
half inch larger than the pie tin. Moist-
en the upper edge of the pastry with
water, fill the pie with fruit, and cover
with the upper crust. This crust should
not be stretched over the fruit, as it
shrinks when baking, and this may cause
small openings near the edge, through
which the juice will boil out. Try to
put the upper crust on in such a way as
to make it full or loose. With the
shears now trim off the upper crust even
with the lower and pinch the two to-
gether, but not on to the pie tin. Sim-
ply take the two crust edges between
the thumb and first finger and press
them firmly together all the way around.

Next fold the two edges back even
with the edge of the pie tin and arrange
in any desirable way. With the thumb
and finger it can be formed into small
scallops. This should be done without
sticking the edges of the crust to the
tin. If these directions are carefully
carried out, pie will always keep its
juice no matter how juicy the fruit is.

THE REVIVAL OF THE CAMEO

Antique Shops of Europe Doing
Good Business.

An early Victorian fashion revival
is the cameo, which is being worn on
hats or for clasping the belt at the
wrist or even at the wrist. The an-
tique shops of Paris and London are
being ransacked for cameos. The
pink and creamy tints of these orna-
ments are considered wonderfully
becoming and as the finishing touch
to white evening gowns they are
looked upon as indispensable at the
present moment.

Jade, too, which has been out of
favor for years, has come back into
fashion and is to be seen ranging in
tint from darkest green to pure white
Jade of a delicate bright green is the
most popular and is used in necklaces
of rounded beads carefully matched.
Crosses for earrings and cabochons
mounted in various ways alone or
with pearls and diamonds.

A GREAT CAPTAIN OF INDUSTRY
Words of Louis Stevenson Form the
Keystone of Great Career.

"To travel hopefully is better than
to arrive, and the true success is
labor." These words, once written
by Robert Louis Stevenson, hang
above the desk of Mr. H. Gordon
Schlridge, the head of the enormous
store in Oxford street, London, who
was recently the victim in a motor
smash. They provide the keynote of
the character of the man who, start-
ing life as a shop-sweeper, made such
good use of his opportunities that, by
the time he was thirty, he was a
partner in the Marshall Field store
in Chicago—a store which has earned
joint fortunes for its owners am-
ount to over \$500,000,000. Mr. Self-
ridge had retired from business,
when, growing tired of a life of idleness,
he turned his eyes towards
London and ultimately founded the
huge business in Oxford street.

OLDEST RULER OF EUROPE

Prince Regent of Bavaria a Ninety
years of age.

The oldest ruler in Europe is the
Prince Regent of Bavaria, upon whom
on the occasion of his ninetieth birth-
day, recently, King George conferred
the Order of the Garter. He has had
the unique experience of acting as
regent of that country during the
insanity of two kings. Twenty-five
years ago the Prince Regent's
nephew, King Louis II. of Bavaria,
was declared insane, and the Prince
was proclaimed regent. Three days
later the king committed suicide, and
was succeeded by King Otto, who is
now sixty-three years of age, and
who has been insane since 1875. The
Prince is extremely popular in Bava-
ria on account of his sporting proclivities.

Whole Wheat Bread.

London doctors interested in the
nutritive value of foodstuffs have is-
sued a document in which they re-
commend the use of whole meal in
making bread instead of fine white
flour. It is maintained that there are
in the whole meal two and one-half
times the amount of mineral sub-
stances that nourish the body.

Some medical men earn their money
by inventing complaints with long
names for over-fed society women.

The Town's Dignity.

An Ontario man was one day talk-
ing of the style in which his own
townspeople were keeping up the
council's dignity.

"Why, nobbut just lately, we bought
our mayor a new collar an' chain,"
he said, with pride.

"Han' yo'?" said a man who lived
in a new town some distance away.
"Why, we letten you beggar of ours
run loose."

It saves trouble to be conventional,
for you are not always explaining
things. Most of the startling items
we read in the newspapers are serious
lapses from conventionality and good
manners.

Don't let any one tell you there's
any life for a woman in this world
apart from a man. There's not. And
don't let any one try to convince you
there is any life for a man without
a woman by his side. There's not.

There can be sympathetic silence
which is also unselfishness. Don't
break a person's heart by chatter.

WHY OATMEAL VARIES

Only One-Third of the Oats Are Fit

To make a really delicious oatmeal, one
must use just the plump, rich grains. Com-
mon oatmeal, made of oats as they run,
lacks flavor and richness. And it lacks,
above all, that wealth of energy element
which makes one "feel his oats."
Thousands of people eat oatmeal without
ever knowing what a vim-producing food
it is. They never know how enticing it can
be. They buy oats in bulk without even a
brand on them to guarantee the grade they
get.

The choicest oats are sifted 62 times in
getting the grains used for Quaker Oats.
Only ten pounds in a bushel—the choicest
third of the finest oats—is good enough for
Quaker.

The Quaker process makes these grains
into an oat food worth having. One who
once eats it will never again care for a com-
mon oatmeal.

Oats are the vim-producing food. But
they who get the utmost effects are the
eaters of Quaker Oats.
Made in Canada.

WOODSTOCK WOOD-WORKING
COMPANY, LIMITED,

MANUFACTURERS OF

Doors, Sashes, Blinds, School Desks,
Sheathing, Flooring and House Finish of
all kinds

We employ a first-class Turner, and make a specialty of Church
stair and Verandah work. Call and see our stock or write for prices
before purchasing. All orders promptly attended to.

Just imported, a consignment of No. 1 White Wood.

Clapboards for sale.

Hard Pine Flooring and Finish.

N. B. Telephone No. 68-3.

Union Telephone No. 119



SPRING TIME IS
CHURN TIME

There is no churn
on the market that has
so many satisfied users
as the DAISY.

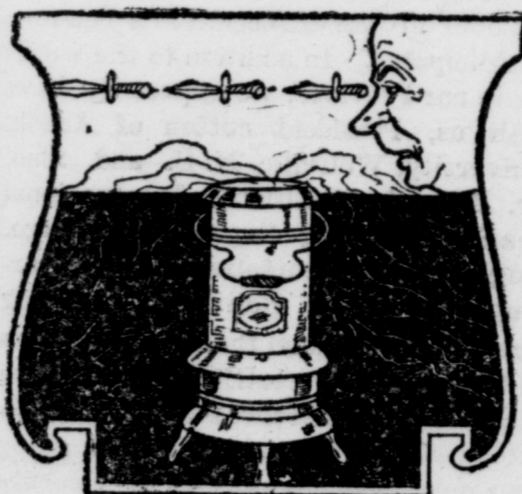
The barrel of the DAISY is made of
seasoned oak, will not chip or break, keeps
sweet and clean, runs on steel ball-bearings,
fitted with cream breakers and easily detach-
able. The frame is steel, securely braced,
and has combin-hand and foot drive.

The DAISY CHURN is sold only by

W. F. Dibblee & Son.

Wholesale and Retail.

If You Have an Eye to Hardware
You Had Better See What We Have Here



Heating stoves are very neces-
sary articles for the winter and
here we have a variety of them
in all sizes. Oil stoves, too, that
are even handier still. Get your
winter Hardware now before
you actually need it. All kinds
of Hardware in the best qualities
at lowest prices.

CLARKE & JOHNSTON.

Hardware - Connell Street - Woodstock

Canada's fifth census, begun in June,
has been completed, and the official
figures will be made public as soon as
the returns are in from Yukon and
North-West districts. The total popu-
lation will be well under eight millions.
Toronto and Montreal have made the
largest gains in population, the former
having the greatest percentage of gain
and the latter the largest gain in num-
bers. The Maritime Provinces, New
Brunswick and Nova Scotia have not
grown as have Quebec and the other
provinces, but that they have more than
held their own is about as strong as the
census officials will put it. In Ontario
the population of the rural districts has
fallen off, not ably in Western Ontario,
from which there has been a large
migration to the West since the last
census. This has been partly offset by
a great increase of population in North-
ern Ontario, in the four districts of
Nipissing, East and West Algoma, and
Rainy River and Thunder Bay, where
the population has more than doubled.
All the Western provinces show great
gains, the largest percentage of gain
being credited to Alberta. The cities
of Winnipeg and Calgary show the
largest gains of any of the Western cit-
ies.—World Wide.

Grape Conserve—To every five pounds
of grapes take three pounds of sugar,
two pounds of seeded raisins and one-
half pound of English walnut meats.
Separate pulp from skins and cook, and
cook the pulp until the seeds will float
or separate easily, remove the seeds,
add skins to pulp, then sugar and boil
slowly for twenty minutes; add raisins,
and boil for fifteen minutes, add the nut
meats, and boil all up a minute.

Cream Tomato Soup

Tomato cream soup, without meat
is made as follows: Cook a quart of
tomatoes soft and rub through a sieve.
Heat to a boil, cooking with it a pinch
of soda and a teaspoonful of onion table-
spoonful of butter and a tablespoonful
of flour, until they bubble, stirring well
and then pour upon this a pint of heat-
ed milk. Let this bubble until it thick-
ens, season the tomato with pepper and
salt, and then stir it carefully into the
thickened milk. Add a little Worcester-
shire sauce and serve immed ately.

In Berlin nearly all the repairs of the
principal streets are carried on at
night.