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IN ALL RANCHES OF
DENTISTRY
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INSTRUCTIONS SENT THROUGH
OUT CHINA.
 London, Aug. 12—President Yuan
 Shi Kai has sent instructions throughout
 China ordering the arrest and punish-
 ment of any one conspiring against the
 republic, regardless of his rank or per-
 son, says a despatch to the Daily Mail
 from Peking.

Late hatched chicks are more apt to
 suffer from the big head louse than the
 early ones. If the youngsters look
 droopy, pretty sure thing that the louse
 is busy. A little sweet oil on the top
 of the head will relieve them.
A DAILY THOUGHT.
 Things without all remedy should be
 without regard; what's done is done.
 —Shakespeare.

Household
 GRAHAM WAFERS, — Take
 two cupfuls each of graham and
 wheat flour, put into a basin and
 rub one and a half teacupfuls of
 butter into it. When quite smooth
 add a saltspoonful of salt and three-
 quarters of a breakfast cupful of
 sugar, stirring in them gradually
 sufficient water to make a stiff
 dough. Sprinkle flour over the
 table, place the dough on it, roll
 out very thin, and cut into squares.
 Batter a baking sheet, lay the
 squares of dough on it, and bake
 in a quick oven.

ZWEIBACH—Beat six eggs to-
 gether, with three ounces of pow-
 dered sugar. Mix a gill of fresh
 yeast in half a pint of slightly
 warmed milk, and then add a
 quarter-pound warmed butter.
 Put the two mixtures together and
 stir in gradually sufficient flour to
 form a stiff paste, stirring contin-
 ually and mixing very smoothly.
 Place a warm cloth over the bowl
 and place in a warm temperature
 till the dough has risen to twice
 its original height. Sprinkle a little
 flour over the dough and spread it
 well with the hands. It should
 not be too stiff. Divide this into
 several small portions and shape
 them into long and rather narrow
 cakes about an inch in thickness.
 Place those on a buttered baking
 tin, brush them over with a paste-
 brush dipped in milk and bake
 them. When cooked leave the
 cakes till the following day, then
 split them open, lay them out flat,
 the crust part underneath and
 stand them in a moderate oven till
 yellow and crisp. These cakes
 may be eaten with butter while
 hot or left and eaten dry as a bis-
 cuit.

To set color in any wash fab-
 ric use a tablespoonful of Glauber
 salt to one two-gallon pailful
 of warm, soft water. Soak mat-
 erial one-half hour in this mix-
 ture remove and rinse. It will
 not injure the finest fabric, and
 will be found a most satisfac-
 tory way to keep colors bright
 Five cents' worth of
 Glauber salt which may
 be purchased at any drug
 store, and will last a long time.

GOOD SANDWICH FILLINGS.
SHREDDED SHRIMP.
 Pick over carefully and shred, with a
 silver fork, a cup of shrimp, lay it in
 French dressing twenty minutes, drain
 carefully, and add a tablespoonful of
 chopped watercress and enough mayon-
 naise to make a spreading paste. Lay
 up the sandwiches with thinly sliced
 and buttered sandwich bread, and cut
 in finger strips.

FISH FANCY.
 Shred one cup of boiled codfish and
 let it stand for twenty minutes in
 French dressing, to which the juice of
 one large onion has been added; then
 drain and add one hard-boiled egg and
 three olives chopped fine. Add enough
 mayonnaise to make a spreading paste,
 use wholewheat bread cut in triangles,
 and serve with a spray of water-cress
 on top.

GOOSEBERRY FOOL.
 With big gooseberries in the market
 why not try this old-fashioned English
 dessert, for a change. Take two bas-
 kets of green gooseberries, top and tail
 them, and place them in an enamel
 saucepan with three-quarters of a cup
 of cold water add two pints of sugar.
 Let them come to boiling point slowly,
 then remove and pass through sieve. To
 one pint of pulp add a half pint of rich
 cream, and put away to chill. When
 ready to serve, beat the whites of three
 eggs, then turn on to a cold, wet plate,
 and brown one minute in a very hot
 oven; then slide it from the plate to the
 top of the gooseberries.

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 Coats, Suits, Dresses,
 Skirts, Furs, Neck-
 wear, elts, Hosiery
 and Underwear.

Everything going at
20 per cent Discount.
 Goods all New and
 the Latest style

J. E. MOORE
 Main Street

PINEAPPLE PARSEE.
 Shred one cup of pineapple and place
 it in little white enamel strainer, adding
 about a tablespoonful and a half of
 crumbled Roquefort cheese; turn a
 small quantity of French dressing over
 it, letting it drain through twice, then
 mix with a tablespoonful of mayonnaise,
 and lay up at once on thin slices of
 brown bread cut in rounds.

BREAD-AND-BUTTER FRITTERS.
 These fritters make an inexpensive
 luncheon dish that is quite good on a
 hot day. Make of thin bread slices and
 peach jam sandwiches cut in small
 squares, dip them in good fritter batter,
 and fry in hot lard; drain on blotting
 paper, and serve on a napkin sprinkled
 thickly with powdered sugar.
 —N. Y. Evening Post.

EGG MATERIAL.
 The laying mash has become gener-
 ally recognized as the most convenient as
 well as economical method of providing
 a hen with egg material. The following
 is a good formula: Coarse wheat bran,
 coarse middlings, ground corn and oats
 alfalfa meal, meat scraps, each 100
 pounds, linseed meal forty pounds fine
 table salt ten pounds. This 550 pounds
 of feed, costing around \$10, should be
 enough to last a flock of 100 hens one
 month and should produce during that
 time, at December and January prices
 from \$50 to \$60 worth of eggs There is
 not another animal on the ranch that
 will show this profit from the same
 amount of feed given in addition to the
 regular rations.

Helen and Mary.
 A headline in the London
 "Chronicle" says: "Miss Helen Mars
 Recital." Very reprehensible of
 Helen; one of those militants, prob-
 ably. Whereas, consider the
 young woman mentioned on the
 card in a Mile End baker's store:
 "Mary Jones Rolls every morning"
 How different! Enjoys herself with
 out interfering with anybody.

The Millionaire Dinner.
 "Edward Everett Hale," said a
 lawyer, "was one of the guests at
 a millionaire's dinner.

"The millionaire was a free
 spender, but he wanted full credit
 for every dollar put out. And,
 as the dinner progressed he told
 his guests what the more expen-
 sive dishes had cost. He dwelt espe-
 cially on the expense of the
 large and beautiful grapes, each
 bunch a foot long, each grape big-
 ger than a plum. He told, down
 to a penny, what he had figured it
 out that the grapes cost him apiece
 The guests look annoyed. They
 ate the expensive grapes charily.
 But Dr. Hale, smiling extended
 his plate and said:

"Would you mind cutting me
 off about \$1.87 worth more,
 please."

An experiment carried out at Copen-
 hagen shows that wheat bran is an ex-
 cellent food for the milch cows. It has
 shown up more favorably than a mixture
 of barley and oats.

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Company, Limited

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 Doors, Sashes, Blinds, Schools Desks, Sheathing,
 Flooring, Church and House finish of all kinds.

We carry in Stock Domestic and Imported Woods, Quar-
 tered Oak, Whitewood, Cypress, N. C. hard Pine and N. C.
 hard Pine Sheathing.

Stair and Verandah Work a Specialty.

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 the cost of painting is trifling and it beau-
 tifies as well as preserves the structure.

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100% Pure

is superior to hand prepared Lead and Oil
 because it is made only of pure White
 Lead, Pure Zinc Oxide and well aged
 Linseed Oil together with the necessary
 Drier and coloring pigments compounded
 in correct proportions by the most
 modern and powerful machinery.

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HARDWARE

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TOP DRAFT STOVE
 The Queen is the ONLY Air-Tight Heater Made



A Fire in Half the
 A Fire All the Time
 A Saving of 25 to 50 P
 of Fuel

Come and see it at
 Our Store

See that Vertical Hot Blast Draft
 Tube Feeding the Fuel with Hot Air
 All the Time

THE QUEEN HEATER is more
 of a heating machine than it is a
 stove. It can be regulated like a
 lamp. You can have your room
 any temperature you wish. You
 positively keep a slow fire burning
 24 hours by putting in one large
 stick or knot. Will heat a room
 20 feet square in ten minutes in
 cold weather, or no sale.

Absolutely AIR-TIGHT and the
 cleanest stove in the world. No
 opening of any kind. Will save
 half the fuel of the average stove
 Burns large knots, chunks, chips
 and trash.

PARLOR STOVE—Best in the
 world.

SITTING-ROOM STOVE—Be-
 cause one fire can be run all winter

BEDROOM STOVE—The finest
 thing in the world.

DINING-ROOM STOVE—Be-
 cause you heat your room in ten
 minutes.

The Queen Top Draft Stove is only sold by
W.F. Dibblee & Son.

The Hardware Dealers

Write them for circulars and prices.

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Clarence Hamilton, Barber, wishes to
 announce that he is prepared to

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for twenty-five cents. Mail orders
 ten cents extra for each razor. He will
 also repair razor handles. A splendid
 hairs tonic, excellent for dandruff, itch-
 g scalps and falling hair may be ob-
 tained from him at the hairdressing
 Establishment of Mrs. A. F. Winslow,
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I wish to thank the people for their
 patronage in the past and to notify
 them that I have just received a new
 supply of frames for enlarged pictures,
 and a nice variety of picture mould-
 ings, also some oil paintings, mirrors,
 and dining-room pictures, and a nice line
 of hymn books. I also enlarge pictures
 Please give me a call.

Henry J. Seely
 Somerville.

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"Consider the postage stamps
 say's Josh Billings, it makes its
 Mark by sticking to one thing till
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 Business is the Manufacturing
 and importing of the latest fash-
 ionable Hair Goods at lowest
 possible prices. We carry all
 the latest novelties in Fancy
 Bands, Nets, Barettes, Combs,
 Etc. Give us a trial order to
 prove the satisfaction we can
 give you.

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