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IN ALL BRANCHES OF
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HOUSEHOLD

APPLE TOAST PUDDING.
 Cut stale bread into slices about half
 an inch thick, pare off the crust and
 toast the bread lightly. Spread a thin
 layer of butter on the toast, arrange
 enough of it in a well-greased pud-
 dish to cover the bottom and line the
 sides; moisten the crust with a little
 boiling water and spread it thickly with
 well-sweetened apple sauce, sprinkle
 a little cinnamon or nutmeg on this.
 Place another layer of toast on the
 sauce, cover this with the apple, and
 put still a third thickness of toast o-
 top of this. Sprinkle bits of butter over
 the top, cover and bake for 20 minutes.
 Uncover and brown crisply. They may
 either be served from the dish or the
 pudding may be turned out on a flat,
 hot dish. It may be eaten with cream
 and sugar or with a sauce made of wor-
 ring enough butter into a cup of fine sug-
 ar to beat to a cream and seasoning to
 taste with spice or with vanilla, or whip-
 ping a little jelly into it.

**GRANDMOTHER'S ENGLISH PLUM
 CAKE.**
 Beat one pound of butter to a cream,
 add gradually one pound of granulated
 sugar, and when very light add four
 eggs well beaten. Dissolve a teaspoon-
 ful of bicarbonate of soda in two table-
 spoonfuls of warm water, add it to one
 cupful of molasses, and then add the
 molasses to the butter, sugar and eggs.
 Stir in half a pint of lukewarm, strong,
 black coffee, three cupfuls of flour, a
 level teaspoonful of allspice, half a tea-
 spoonful of cloves, two teaspoonfuls of
 cinnamon and one nutmeg, grated.
 Beat thoroughly. Mix half a pound of
 shredded citron, two pounds of stone-
 raisins and one pound of currants; flour
 them with half a cupful of pastry flour
 stir them in carefully, and finally bake
 in fruit cake-pans in a slow oven for
 two hours and a half.

CHOCOLATE BREAD PUDDING.
 Materials—Two cups stale bread
 crumbs, 4 cups scalded milk, 2 squares
 bitter chocolate, 2-3 cup sugar, 2 eggs,
 1-4 teaspoon salt, a teaspoon vanilla.
 Utensils—Double boiler, mixing bowl,
 pudding pan, grater.
 Directions—Put scalded milk and
 breadcrumbs into bowl, let stand fifteen
 minutes. Melt chocolate in the double
 boiler, add sugar to it, then add this to
 milk and bread. Beat eggs without
 separating and add them with salt and
 vanilla to milk mixture. Turn into but-
 tered pan, set pan in another of hot
 water and bake in slow oven or steam-
 gently until pudding is firm at centre.
 Serve hot with hard sauce or cold with
 cream.

Christmas Candies

WHITE FONDANT.
 Two cups of sugar, 1-2 cup of boiling
 water, 1-8 teaspoon of cream of tartar.
 Stir ingredients together and put into
 a smooth granite dish, heat gradually
 to boiling point, boil without stirring
 until it reaches the soft-ball stage.
 This can be determined by dropping a
 bit of the syrup in clear, cold water.
 Test frequently. When the syrup in
 the water will form a soft ball, pour
 the syrup on to a greased platter and
 allow it to cool, but not harden. When
 cool, work with a wooden spoon or ladle
 until white and creamy. When the
 fondant begins to form lumps, knead
 with the hands until of a thick, creamy
 consistency; pack in an earthen dish
 and cover with oiled-paper. Let this
 stand twenty-four hours, then the
 flavoring, nuts, fruit and coloring can
 be added. During cooking, any sugar
 which forms on the sides of the dish
 should be wiped off carefully with a
 clean white cloth wet in clean, cold
 water. If covered and set away this
 will keep for weeks so you can prepare
 it ahead and make it up just in time for
 Christmas.

CHOCOLATE CARMELS.
 Four cupfuls of granulated sugar,
 one half-cup of butter, one-half cup of
 thick cream, one-third of a pound of
 chocolate, grated fine. Place the mix-
 ture in a sauce-pan and boil from 20 to
 30 minutes. When nearly done add the
 juice of half a lemon. Stir as little as
 possible while cooking. Try from time
 to time in water; when it remains hard
 in the water it is done. Pour into but-
 tered tins, and when nearly cool mark
 off into squares with the back of a knife
 buttered.

GERMAN ANXIETY RE PALESTIN
 Copenhagen, Dec. 8—Germans are
 becoming anxious as to the develop-
 ments in Palestine. A German official
 in Berlin, it was stated here today, has
 appealed for 15,000 specially selected
 German soldiers to be sent to the Holy
 Land to defend Christian sanctuaries.

For the next TWO WEEKS
 here will be
OWN'S Sale
 OF
 SKIRTS, PAIS Rain
 WEAR, Hosi and all
 Wear at the
W-Store
 OF
L. Mooers
 is a real Money
 Saving Sale and it
 will Pay You to Buy Now

THE DIAMOND CENTRE
 Amsterdam Employee Thousands of
 Cutters and Polishers of Gems

The diamond trade of Amsterdam
 is in the hands of seventy firms, em-
 ploying more than 10,000 workmen.
 About 1,700 are cleavers and cutters,
 and 4,700 polishers, etc., the rest be-
 ing engaged about the offices in other
 work.
 These workmen are composed of
 five classes, in the following order,
 as to the amount of wages received:
 Cleavers, polishers, turners, cutters,
 and sawyers. Polishers and turners
 receive about the same wages. Cer-
 tain cleavers get as much as \$120 a
 week. From this maximum wages
 grade downwards through the other
 classes to \$6 and \$8 a week for saw-
 yers.

It is the task of the cleaver to split
 diamonds. Cutters take off the rough
 sharp edges and corners and deter-
 mine the general shape of the stone.
 Polishers polish the stone and make
 their facets. Turners turn the dia-
 monds around in the apparatus that
 holds them, so that the facets may
 be made, each fine diamond having
 from fifty-eight to sixty-four facets.
 Sawyers saw stones which cannot be
 cloven, or which it is more profitable
 to saw. Sometimes a stone is cleft
 and the parts then sawed, but very
 small stones cannot be sawed.

The Amsterdam diamond workers
 maintain a compact organization for
 their protection. No one can learn
 the trade without the consent of this
 organization, and only children of
 workers or of jewelers are eligible
 to become pupils. The waiting list
 always contains thousands of names.
 As a general thing pupils pay for
 instruction, sometimes as much as
 \$2,000 for cleaving, payable in instal-
 ments. In the case of polishers and
 turners there is a special school, the
 instruction fee being from \$120 to
 \$150.

SCHOOLS OF AGRICULTURE

It is not only what these boys learn
 in these schools, but the fact that
 they begin study again will mean that
 they will be better readers of farm
 journals, better students of books
 upon different agricultural subjects.
 In other words, the instruction they
 get in the schools will start them out
 upon the life study of the business of
 farming from a scientific standpoint.
 It will give them greater ambition
 not only for themselves, but for their
 boys in the future, and will mean not
 only an improvement in farm methods
 but an improvement intellectually
 among our farmers until the whole
 population on the land will finally
 recognize the necessity and import-
 ance of education and training, and
 its relation to agriculture. This can
 only be done by placing schools of
 agriculture at the very doors of the
 farmer. Fifty miles is quite a dis-
 tance for a farm boy to travel to go
 to school, but he can be induced to
 travel that far, and there is no reason
 why a country that depends for the
 production of its wealth upon agricul-
 ture should not place the opportunity
 for education within easy reach of
 every boy and girl who expects to
 spend his or her life in developing
 and improving the land.—Hon. Dun-
 can Marshall of Alberta, in Agricul-
 tural Gazette.

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 Company, Limited**

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

We carry in Stock Domestic and Imported Woods, Quart-
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 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**

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 because it is made only of pure White
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 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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A Fire All the Time
 A Saving of 25 to 50 Per Cent.
 of Fuel

Come and see it at
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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 STOVES—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.



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 The Hardware Dealers
 Write them for circulars and prices.

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I wish to announce that I have just
 received a large stock of first class raz-
 ors, FULLY GUARANTEED. I also
 pay a good price for old razors, and hone
 any razor for Twenty-five Cents.

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 Regent St. Woodstock.

England's Latest
 'Spy' Scare

London, Dec. 8—Spies are gaining
 access to army contract factories in
 England, it is feared. The police have
 started an investigation as a result of
 the frequency of fires in these factories,
 which are working under the greatest
 pressure. Eleven fires have been re-
 ported within the last few weeks.

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OUR SPECIALTY
 "Consider the postage stamps
 say's Josh Billing, it makes its
 Mark by sticking to one thing till
 it arrives. So do we. Our sole
 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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