

PROFESSIONAL

**W D Camber**  
**DENTIST.**  
**Painless Extraction.**

Office: Queen Street.

**NELSON P. GRANT, M.D., C.M.,**

Late Superintendent and Resident,  
Physician S. Conn General Hospital.

Office and Residence, No. 1 Broadway  
WOODSTOCK, N. B.

**DR. P. T. KIERSTEAD**

OFFICE AND RESIDENCE:

CHAPEL ST. WOODSTOCK.

SPECIAL ATTENTION GIVEN TO DISEASE  
OF WOMEN AND CHILDREN.

**DR. F. J. SHAW,**  
**Veterinary Surgeon**

(OFFICE AT CLARK & HOTEL,  
HARTLAND, N. B.)

Treats all domestic animals. Filing and  
Extraction of Teeth a specialty. Telephone  
calls promptly attended day or night.

**JAMES R. H. SIMMS,**

Barrister-at-Law,  
SOLICITOR AND NOTARY PUBLIC  
ETC.

BATH, N. B.

**DR. I. W. N. BAKER,**

Specialist in diseases of the

**EYE, EAR, NOSE and THROAT**

all the latest novelties in

**Spectacles and Eyeglasses.**

OFFICE

Near late residence, Telephone, 131 1.

**T. G. L. KETCHUM**

BARRISTER, NOTARY,  
ETC.

QUEEN STREET, WOODSTOCK

**J. C. HARTLEY,**

Barrister, Public Notary,  
Solicitor Etc.

Offices: Main Street, Woodstock

**Merton G. McLean D.D.S.**

Graduate of Philadelphia Dental College and  
Garretson Hospital of Oral Surgery

MODERN METHODS EMPLOYED

IN ALL BRANCHES OF  
DENTISTRY

Painless Extracting a Specialty

**THE STEPHENSON HOUSE**

All Modern Improvements.  
Permanent and Transient  
Boarders.

MISS STEPHENSON, Proprietor.

Queen Street.

WOODSTOCK N. B.

Judge and Mrs. W. H. Ward, of  
Houston, Tex., a few weeks ago  
were both admitted to practice in  
the Supreme Court of the United  
States. This is the first time in  
the history of the court that a  
husband and wife were admitted  
together.

HOUSEHOLD

BERRY PIE.

One and one-half cups berries  
(black or blueberries).  
One-half cup sugar.  
Two tablespoons flour (level).  
One-eighth tablespoon salt (lev-  
el).

One tablespoon lemon juice.  
Wash the fruit, mix with sug-  
ar, flour, salt and lemon juice.  
Line a deep pie tin with plain  
pie paste, sprinkle one table-  
spoon sugar over bottom crust.  
Add the berry mixture. Wet  
the lower crust slightly. Roll  
out the upper crust and make  
slits in the middle to allow the  
steam to escape. Place on low-  
er crust, pinching the edges to-  
gether. Bake in a moderately  
hot oven thirty-five to forty-  
five minutes.

TOMATO JELLY.

One can tomatoes (or two cups  
of fresh ones).  
One-half a cup of water.  
One tablespoonful (level) of  
sugar.  
One bay leaf.  
Three cloves.  
One level teaspoon salt.  
Three tablespoons gelatine  
(level).

Simmer tomatoes, water, sug-  
ar, bay leaf, cloves and salt for  
ten minutes. Strain, soak the  
gelatine in two tablespoons  
cold water, and add the hot veg-  
etable mixture. Pour into small  
wet moulds. Chill, and serve  
with salad dressing.

CORN OMELET.

Separate five eggs, beating  
the yolks and whites separately.  
To the yolks add three table-  
spoons of milk and a teaspoon of  
malted butter. Add the whites  
of the eggs, beaten to a stiff  
froth. Have already a cup of  
corn cut from the cob; place in  
the oven or on the back of the  
stove, that it may become thor-  
oughly heated through. Pour  
the eggs into the hot, well-greas-  
ed omelet pan, and when ready  
to fold add the corn, season with  
salt and pepper, and fold. Set  
in a hot oven for a moment,  
then serve on a very hot platter.

FRIED CORN BALLS.

Two cups of green corn cut  
from the cob. Make a batter of  
one egg, one tablespoon of mel-  
ted butter, a teaspoon of sugar,  
a little salt and a little flour.  
Add the corn, stir well, add  
sufficient flour to make a batter  
that may be formed into balls.  
Shape the balls, not too large,  
with the hands, roll in beaten  
egg, then in flour or corn meal,  
and fry in deep fat. These  
will be found delicious.

CORN AND TOMATOES.

Cut off sufficient corn from  
the ear to make two cups, cover  
with hot water and stew for five  
minutes, then add one cup of  
chopped tomatoes, from which  
the skins have been removed,  
and cook for twenty minutes.  
Roll a tablespoon of butter in  
flour and add, boiling for an ad-  
ditional minute, season with  
salt and pepper, and serve very  
hot.

DON'TS FOR THE KITCHEN

Don't throw away the small  
ends of candles. They are ex-  
cellent to add to boiled starch  
or shaved they will wax a floor.

The Best Display

OF

LADIES, MISSES and Chil-  
dren Cotton dresses ever shown  
in

WOODSTOCK.

Prices very reasonable

**Mrs. F. L. Mooers**

CONNELL BLOCK

Main Street

Don't throw away the paraffin  
from which unsalted rice has  
been boiled. It makes the best  
starch for lingerie waists.

Don't throw away the paraffin  
from jelly and marmalades.  
Wash each piece and save it.  
Boil the accumulation, and there  
will be clean paraffin for the  
next jelly time.

Don't throw away the coarse  
green leaves of celery. Dry  
them in the oven for flavoring  
soups and sauces.

Household Hints.

If the kitchen range gets a  
spot of rust use sandpaper on it.

Clean white enamelled wood-  
work with whiting on moist  
cloth.

Dark calicoes should be iron-  
ed on the wrong side with irons  
that are not too hot.

The ravelled threads from old  
linen will be found best for dar-  
ning tablecloths or napkins.

Stove polish mixed with vine-  
gar and a small bit of sugar will  
give additional and more last-  
ing lustre.

A spoonful of borax dissolved  
in hot water and added to the  
rinsing water will whiten cloth-  
es.

Finely cut potato parings and  
ammonia, or charcoal and am-  
monia, will clean the inside car-  
afes beautifully.

Kerosene is better than water  
for washing windows. Dampen  
a cloth with it, clean the glass,  
then polish with a dry cloth.

Whiting or ammonia in the  
water is preferable to soap for  
cleaning windows or paint.

Ordinary fine salt should be  
kept on every kitchen washstand  
since it is splendid in cleaning  
stains from the hands.

For broken china use this ce-  
ment. Get four ounces of clear  
gum arabic. Dissolve in six  
ounces of rain or distilled water.  
Add six ounces of white cane  
sugar and three ounces best  
white starch. Let dissolve. Put  
the mixture in a jar. Stand in a  
saucepan of water, and boil un-  
til the starch becomes clear.  
When it begins to cool, add a  
few drops of essence of cloves.  
Keep well corked.

To freshen a carpet wipe with  
water to which a little ammonia  
has been added. The colors  
will be brightened, the dust re-  
moved, and the insects, if there  
are any, killed or driven away.

Wanted out West.

Out of the West comes the call  
for help. Farm laborers are  
wanted. In former years the same  
call has gone forth—always an-  
swered loyally. This year the call is  
stronger, the necessity is greater.

Woodstock Woodworking  
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, Quar-  
tered Oak, Whitewood, Cypress, N. C. hard Pine and N. C.  
hard Pine Sheathing.

Stair and Verandah Work a Specialty.

Phone 135-21.

THRIFTY FOLKS

Don't let your buildings become shabby  
The cost of painting is trifling and it beau-  
tiful as well as preserves the structure.

**The Martin-Senour Paint**  
**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.

For Sale By

**CLARKE & JOHNSTON**

HARDWARE

Connell St. Woodstock, N.B.



FOR SALE

Bills of Sale

Bonds

Tax Notices

Butter Paper

Wax Paper

NOTES in Books of 50 and 100

Type Writer Paper

"THE DISPATCH" OFFICE

The crops are ripening fast—the  
yield is abundant. With the har-  
vest well taken care of, the wheat  
of prosperity will drive with  
greater force, and this great C. un-  
try will fulfil well the tremendous  
demands now being made upon it  
in supplying various products.  
The harvesting of the crops is  
therefore of national importance  
and a national necessity.

"I don't see why you call your  
place a bungalow," said Smith to  
his neighbor.

"Well, if it isn't a bungalow,  
what is it?" said the neighbor.  
"The job was a bungle and I still  
owe for it."

Hair Goods

OUR SPECIALTY

"Consider the postage stamps  
say's Josh Billings, 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.

**Mrs. A. F. Winslow**

The Reliable Hairdresser

Phone 69-41