

## PROFESSIONAL

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

Office: Queen Street.

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

Late Superintendent and Resident  
Physician St. John 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.

**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.

**Hair Goods**

OUR SPECIALTY

"Consider the postage stamps says 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 fashionable 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

## HOUSEHOLD

## HAM LOAF.

Soak half a tablespoonful of granulated gelatine in one and a half tablespoonfuls of cold water; then dissolve this in a small cupful of boiling water. Pour this over a large cupful of chopped boiled ham. Stand the dish in a pan of cold water and stir the mixture until it begins to thicken. Fold in one cupful of cream that has been beaten thick and a few grains of paprika. Mould in a ring mould. At serving time turn the preparation from the mould, cut in slices and serve with or without mayonnaise.

## POTATO SALAD.

Potatoes boiled in their jackets are best for this purpose. To eight small potatoes sliced, add one small onion, and some parsley chopped fine. Season with salt and pepper. Fry until crisp some fat bacon cut into trim squares. Pour into this half a cupful of vinegar into which a teaspoonful of sugar has been stirred. Pour this over the potatoes and mix well. You may add a little cream if desired.

## PINEAPPLE FLUFF.

Half a pint of cream whipped and sweetened. One banana cut up in small pieces, one orange cut in small pieces, twelve marshmallows cut in pieces, two large tablespoonfuls of pineapple cut up fine, half a dozen nut meats cut up. Beat all together and serve in glasses. This recipe will serve six guests.

## PLUMS and GREEN GAGES.

Plums and green gages are delicious when packed and cooked in the same way as the apples. They may also be placed in a pie-dish covered with syrup, made airtight by a paper over it, and cooked in a water bath in a moderate oven.

The effort of the cook should be, in all cases to keep the fruit perfect and to prevent it falling into an unsightly mush. When each specimen stands out in a syrup that is well sweetened and pleasingly seasoned a dish of stewed fruit takes on a different significance altogether. It requires no sweetening at the table, and very little extra is wanted in the way of supplement such as pastry, light cakes or biscuits.

## STEWED FRUIT.

Small fruit is exceedingly good when cooked by the simple method of preparing a syrup, bringing it to the boiling point, putting the fruit in, and allowing the whole to cool. Raspberries and strawberries are very good in this way. Red currants, oranges, and nearly all other soft fruit are placed in a basin, covered with boiling syrup, sealed up by a paper put over the vessel and allowed to cool. Bananas are peeled, tossed in lemon juice and treated like oranges.

## FRUIT SALAD.

Boil one pint of syrup. This is made by adding a half pint of water to one pound of sugar. It should be flavored with lemon rind, cloves, a bay leaf and a sprig of mint. Prepare all the

fruit in a bowl, pour the hot syrup over it, and let it cool, tossing from time to time until it is cold. Place the salad on the ice, and serve it with cream.

If this fruit salad is wanted of a more luxurious nature liquors can be added for flavorings. A small glass each of brandy, maraschino, kirsch and kummel make a good mixture.

British Trapped  
Foe in Dugouts

With the British Armies in France, Aug. 19, via London, Aug. 20.—What two battalions did, and how they did it, was the most thrilling incident of the last 24 hours of sensational fighting from the Ancre to the Somme.

All along the line from the south of the Ancre the British left their trenches at 5 o'clock yesterday afternoon.

Two battalions were on the left, with more guns to help them, probably, than any two battalions that ever made a charge. One hundred cannon were engaged in making a curtain of fire on their front, while others were busy with other details of the staff plan. Nothing in the whole offensive was so dramatically staged or came off with greater success.

The Germans still held on in their old first line trenches, where their machine guns brought up from undestroyed dugouts held up the British on July 1, while the British right, swung on this section as a pivot through Contalmaison and Pozieres to the summit of the ridge, burrowing forward as the guns blasted a way.

Sharper and sharper grew the angle of the new British line to the old German first line, until on the map it looked impossible for troops to survive in such a salient. Nevertheless, the Germans stuck to those elaborate defences of nearly two years' preparation with dugouts 30 or 40 feet under ground, revetted traverses and every other detail of protection against all kinds of fire which army staffs can devise or labor build.

Through galleries running from dugout to dugout the Germans had a subway for bringing up relief and food. They led a regular life. At night those not on guard went to bed in their cellar bunks as comfortably as in Pullmans, and during the day they played cards if not sent out into shell craters to snipe Britishers. They had their machine guns ready as before, should the British attempt to rush their homes.

Yesterday afternoon the British guns were pounding away as usual at this sector, which is called the Leipsic redoubt, when the British, thanks to a new system for taking care of machine guns, and with a quick burst of artillery preparation covering their charge, appeared on the jump through the doors of their dugouts.

Through glasses they were visible to observers running about the maze of traverses, like terriers searching for rat holes, their bayonets gleaming and puffs of smoke rising as they threw bombs.

In one capacious dugout, equipped with beds, tables and cupboards, six officers and 170 men surrendered in a body and were marched out after the manner of a crowd caught in a gambling house raided by the police. Some

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, Quartered Oak, Whitewood, Cypress, N. C. hard Pine and N. C. hard Pine Sheathing.

Stair and Verandah Work a Specialty.

Phone 135-21.

managed to escape from their dugouts by underground galleries. Others who could not escape, though surrounded, tried to man their machine guns and were shot down. Still others fought to the death with bayonets and bombs. It is estimated the 2000 Germans caught in this trap by less than their own number, were accounted for.

When the correspondent left corps headquarters 12 officers and 600 Germans had been brought in as prisoners, while more were being unearthed from their hiding place. The last of the small parties which held out with a ring of British around them, in brief but ferocious sieges, were surrendering. They had hoped for a counter attack to rescue them, but the British had foreseen this and met it with blast from artillery and machine guns they had immediately put in position for that purpose.

## An Unrehearsed Meeting

Sir Douglas Haig is as strict in exacting the military salute as he

is punctilious in returning it.

Recently he was walking up and down the platform of a small railway station "somewhere in France," dressed in plain clothes. A private soldier in uniform was also walking up and down, but took no notice of him.

At length Sir Douglas stepped in front of him and said:

"Look here, my man! Do you know who I am?"

"No, I don't."

"I am Sir Douglas Haig."

"Here," cried the private indignantly, "don't you try to come it. Why, if 'Aig 'eard you say that he'd punch your silly fat head for you."

Russians at Gateway  
of Hungary

The Russians have advanced three miles into Hungary and are storming Austrian positions on a mountain peak near Korosmezo, at the Hungarian end of Jablonitza Pass. From Korosmezo runs the railroad that leads down into the fertile plains of Hungary, the important granary of the Teutonic Powers.

## 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