

PROFESSIONAL

W D Camber
DENTIST.
Painless Extraction.

Office: Queen Street.

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

Late Superintendent and Resident.
Physician and General Practitioner.

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,

CLERK AND NOTARY PUBLIC
ETC.

BATH, N. B.

DR. I. W. H. BAKER,

Specialist in diseases of the

EYE, EAR, NOSE and THROAT

all the latest novelties in

Spectacles and Eyeglasses.

OFFICE

Near late residence. Telephone 1311.

T. G. L. KETCHUM

BARRISTER, NOTARY,

ETC.

QUEEN STREET, WOODSTOCK

J. C. HARTLEY,

Barrister, Public Notary,
Solicitor Etc.

Office: Main Street, Woodstock

Merton G. McLean D.D.S.

Graduate of Philadelphia Dental College and
Barreton 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 stamp," says Josh Billings, it makes it 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

Bread.

WHITE BREAD, QUICK METHOD

Two cakes yeast, 3½ quarts sifted flour, 1 quart lukewarm water, 1 teaspoonful salt, 2 tablespoonfuls sugar 1 tablespoonful lard or butter. Dissolve yeast in half the water; in the other half dissolve salt and sugar. Mix thoroughly, then stir in gradually three quarts flour; work in lard or butter, and make moderately stiff dough. Knead well for ten or fifteen minutes. Cover with cloth or paper, and set to rise in a warm place, free from draught, for from two to two and one-half hours. When light, place in well greased pans and set to rise again for 45 minutes. Bake in a hot oven for from three-quarters of an hour to an hour. This makes three one and one-half lb. loaves. The whole process takes about four hours. Half milk and half water may be used instead of all water, if a richer loaf is desired.

WHITE BREAD, SPONGE METHOD

(For use in the morning)—One cake yeast, 1½ quart lukewarm water, 1 teaspoon salt, 4½ quarts sifted flour. Dissolve the yeast in one quart of the lukewarm water and add to it two quarts of the sifted flour, or sufficient to make an ordinary sponge; set aside to rise for about two hours to two and a half. When well risen, add to it the pint of lukewarm water in which the salt has been dissolved; then add the remainder of the flour to make a moderately stiff dough. Knead thoroughly and set aside to rise for from one and one-half to two hours. When light, turn out on a well floured kneading board and knead thoroughly; divide into four equal parts and place in well greased baking pans. Let rise again for about one hour. When light, bake for an hour in a moderate oven. After bread is baked, remove the loaves from the pans and lean them against the empty pans, so as to cool the loaves by contact with the air on all sides. This recipe makes four large loaves. The whole process takes from six to six and one-half hours, and, if followed closely, will produce very good results.

WHITE BREAD

White Bread, (For Use Over Night)—One cake yeast, 1 quart water, 3 qts. sifted flour, 2 teaspoonfuls lard, 2 teaspoonfuls sugar, 2 teaspoonfuls salt. Dissolve yeast and salt thoroughly, but separately, in the water, which should be lukewarm in winter and cold in summer; add to this the lard and sugar, and stir in sufficient of the flour to make dough stiff enough to be handled; then turn dough out on floured kneading board and knead thoroughly for ten or fifteen minutes, or until it will not stick to the board or hand. Unless bread pan with cover is used cover dough carefully with a cloth or paper to prevent crust from forming on top; then set aside to rise. If set to rise between nine and ten in the evening, it should be light enough to pan at or before seven next morning. Be sure to set the dough in a warm place, free from draught. In the morning knead thoroughly; divide into loaves; place in well greased baking pans and set to rise again until light. When well risen, which will be in about three-quarters of an hour, bake in a moderate oven for about one hour. This makes our ordinary sized loaves, or three large loaves.

Sacrifice Sale

OF
Suits
Coats and
Furs

All Up To Date Goods
are going

VERY CHEAP

CALL and LOOK
them over

Mrs. F. L. Mooers

Main Street

ENGLISH CURRANT LOAF.

When making bread prepare dough sufficient for one loaf extra. When ready to mould into loaves add to the reserved dough one-quarter of a cupful of soft butter, two beaten eggs, one cupful of brown sugar, one cupful of floured currants and one-quarter of a teaspoonful each of cinnamon and nutmeg. Knead, well, adding a little more milk if necessary, form into a loaf, wet the top with water, and when very light, wet again and sprinkle with granulated sugar, then bake in a moderate oven for an hour and a quarter.

HOT KENTUCKY ROLLS.

Scald a cupful of oat flakes with half cup boiling milk. When cold add third of a cup of molasses; one level tablespoonful butter, quarter cup yeast, and beat five minutes. Thicken with flour as for ordinary bread, making rather a soft dough. Let rise over night, and in the morning mould into small rolls and let them rise until very light. Glaze with white of egg and bake in moderate oven. These are so good they will repay you for making them.

Another Fire At
The Capital

OTTAWA, Feb. 5.—Following the destruction of the House of Commons on Thursday night, an Ottawa war equipment factory is in ruins this morning. Another fire, suspected of being originated by German plotters, completely destroyed in the dawn hours today the clothing manufactory of Capt. H. L. and Graham. The firm has extensive contracts with the Militia Department for the supply of clothing, tents and haversacks. The building was completely gutted, entailing a loss of \$225,000. The stock and plant were valued at \$175,000, and partially insured.

No very conclusive evidence exists on the treacherous hands of enemy agents originating the fire, but suspicion at least points that way, because of the firm being engaged in making soldiers' equipment.

The developments here of the last two days suggest very properly the query of whether the Hun was not for or extended the nefarious activities to Canada. The factory destroyed this morning, was a six storey brick structure, where about three hundred hands are employed.

The blaze was discovered about 1:30, when a night gang of eight was at work on the top floor. One of them, Ernest Bernard, noticed smoke creeping up through the floor. The fire started in the

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. O. hard Pine and N. O. hard Pine Sheathing.

Stair and Verandah Work a Specialty.

Phone 135-21.

THREE FOLKS

Don't let your buildings become shabby
the cost of painting is trifling and it beautifies 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
driers 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.



store room. Bernard at once raised the scene with the firemen pretty well played out from 24 hours of continuous duty at the House of Commons fire. They put up a plucky fight but the building and contents were a both inflammable and the structure soon was doomed. It is a complete loss.

Get This Free Book

It contains 150 pages like those shown here—116 pages give practical instructions for improving your farm, explaining the most economical way to construct all kinds of buildings, walks, foundations, feeding floors, walls, troughs, tanks, fence-posts, and 45 other things needed on every farm. There are 14 pages of information vital to every farmer who intends to build a silo. 22 pages show what concrete is; how to mix it; the tools needed; what kind of sand, stone and cement are best; how to make forms; how to place concrete; and reinforce it, etc., etc. In fact it tells everything necessary to know about the world's best and most economical building material—concrete.

This book is the recognized authority on farm improvements and has benefited 75,000 farmers. If you haven't a copy of this valuable book, one will be sent to you free. Fill in coupon and mail today.

CANADA CEMENT COMPANY LIMITED,
Herald Building, Montreal.

CUT OUT AND MAIL

CANADA CEMENT COMPANY LIMITED, Herald Building, MONTREAL.

489 Gentlemen:—Please send me a free copy of "What the Farmer can do with Concrete."

Name.....

Street and No.....

City..... Prov.....