

## PROFESSIONAL

### W D Camber

#### DENTIST.

#### Painless Extraction.

Office: Queen Street

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

Late Superintendent and Resident  
Physician St. Jean 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.

Office: 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 stamp," 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

### Apple Receipts

#### APPLE BATTER PUDDING

Peel and slice very thin four large or eight small, good cooking apples. Make a batter with two eggs, pinch of salt, one cup sugar, one cup flour, one teaspoonful baking powder and half a cup of boiling water, put in last. Put layers of apples in deep dish, sprinkling bits of butter and handfuls of sugar over them, then some of the batter. Fill dish in this manner, having a layer of batter on top. Cover closely and steam for an hour. Eat hot with caramel sauce.

Caramel Sauce.—Take one cup granulated sugar, one cup water. Put the sugar into an iron saucepan, stir with a wooden spoon over a quick fire until sugar melts and turns an amber color, then add the water. Let it boil a minute, then turn out to cool.

#### BREAKFAST APPLES.

Core the apples, fill the holes with chopped figs or dates, packed tightly, sprinkle with powdered sugar and baste often with butter, lemon juice and hot water. Serve separately or with cream.

#### APPLE SPONGE WITH JELLY SAUCE.

Stew a pound of apples until they are tender with a pint of water; add the grated yellow rind and juice of one lemon, a cup of sugar, a half box of gelatine that has been soaked in one-half cup of cold water. Press the whole through a fine sieve and turn it into small moulds; stand aside until cold. Melt a tumbler of currant or raspberry jelly in a half pint of water, add a tablespoonful of soaked gelatine; stand this aside until it is cool—not stiff; put it over the cold puddings and send to the table.

#### DUMPLINGS WITH APPLES.

1 quart apples, 1 cup brown sugar, 1 teaspoon cinnamon or 1 teaspoon grated nutmeg, 1 cup

## 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

flour, 1 teaspoon baking powder, 1 teaspoon salt. Wash, pare and core the apples; quarter and place them in a saucepan which has a close fitting lid; add 1 cup of water; cover and boil 10 minutes. Sprinkle the sugar and cinnamon or nutmeg over and place the dumplings on, cover and boil 10 minutes without lifting the lid. Serve with milk. Dumplings—Sift the flour, salt and baking powder into bowl; add 1 teaspoon lard and rub it lightly; add the milk slowly. Take a teaspoonful into floured hands, roll, and when all are finished place on top of the apples.

#### BROWN BETTY.

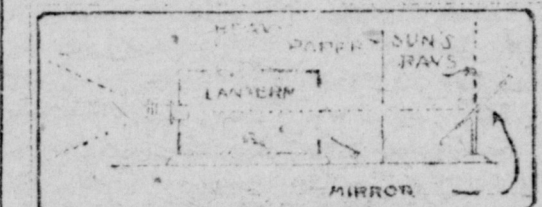
6 cups apples, cut fine, 2 cups bread, cut in cubes, 1 cup brown sugar, 2 teaspoons butter, 1 teaspoon cinnamon. Brush a pudding pan with butter, put a layer of apples on the bottom, a layer of bread and half the sugar; add another layer of apples, the remainder of the bread, the remaining apples and cover with the rest of the sugar and dust with cinnamon. Add 1 cup hot water, cover and place in moderate oven thirty minutes, or until the apples are tender. Remove the cover and brown. Serve with hard or lemon sauce. Lemon Sauce.—Put 1 cup of water into a saucepan, add 1 teaspoon of cornstarch wet with a little cold water, 3 tablespoons of sugar, 1 table-

spoon lemon juice and a little grated lemon rind, 1 teaspoon of caramel and a pinch of salt; boil three minutes.



### HARNESS A SUNBEAM FOR MAGIC LANTERN

It is not necessary to wait for night to use a magic lantern, nor is it absolutely essential to have a lamp to furnish the light. The sun is one of the very best little illuminators in the business and a beam of sunlight,



properly harnessed, can operate any magic lantern.

The lantern is placed on a table near a window on which the sun is shining. The window shade is pulled down almost to the level of the top of the lantern and the remaining space of the window is covered with heavy paper with a round hole in it that is on a perfect horizontal line with the lens.

A mirror is then placed outside the window and tilted so that the bright sunlight is directed through the hole in the paper and thus through the lens. That is all that will be found necessary to give the best sort of light for any ordinary lantern slides.

#### The Wonderful Swordfish

So powerful is the jaw of the swordfish that it has been known, in attacking vessels, to pierce through copper sheeting and oak planks to a depth of ten inches.

#### Danger of the Iron

The electric iron left with current turned on has many fires to its credit.

Phineas T. Barnum began his career as a showman by exhibiting George Washington's nurse.

## 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.

THR

Don't let your build  
be the cost of painting  
them as well as preserve

The Martin-Seno  
100% Pu

is superior to lead paint because it is made only of pure Zinc Oxide and Linseed Oil together with the most correct coloring pigments compounded in correct proportions by the most modern and powerful machinery

For Sale By  
**CLARKE & JOHNSTON**  
HARDWARE

Connell St. Woodstock, N. B.

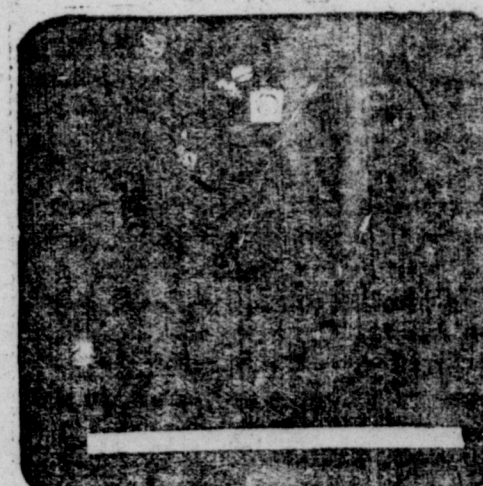


#### Where "Fatty" Wins

"Good News For Fat Men" is the title of a little pamphlet issued by the Japanese Dr. Hikada. Dr. Hikada says that, contrary to the general opinion, the thinner a man is the more germs he has on his skin. The average healthy man has 4,000 germs to a square inch, but fat men have 20 per cent. fewer than the lean.

#### World's Cloves Supply

Ninety per cent. of the world's supply of cloves comes from the Zanzibar Archipelago, but it is alleged that a large proportion is lost through inefficient means employed in picking the crop.



A white line that flickers and finally disappears when the little white square is gazed at steadily.



An effect of contrast—white lines that seem darker where they cross each other.

#### What Causes Thunder?

They have a new theory as to the cause of thunder—that it is caused by the explosion of masses of water vapor along the line of the flash of lightning.

If all epitaphs had to be truthful it would be better to leave some tombstones blank.

## 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