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HOUSEHOLD

**FRENCH TOAST WITH
MAPLE SYRUP**

One-half cup flour, 1/2 cup milk,
1 egg, 1 teaspoon baking pow-
der, 1/2 teaspoon salt, sliced
bread.

If the bread is very dry dip in
cold milk very quickly. lay on
strainer, then dip in batter. If
the bread is soft, only dip in the
batter and fry in hot drippings;
drain on brown paper.

BATTER—Sift the flour, salt
and baking powder into bowl
add the milk and well-beaten
egg; beat well and then dip in
the bread.

PEACH A LA CONDE.

One-half cup rice, canned peaches,
4 tablespoons sugar, 1 egg,
1 tablespoon milk, 1/2 teaspoon
salt, a little grated nutmeg, 1
teaspoon melted butter.

Wash and boil the rice as usual.
Brush deep pie-tin with
melted butter. When rice is
cold, add the salt, 2 tablespoons
sugar, nutmeg and egg, which
has been well-beaten with the
milk. Mix all well together,
spread on pie-tin. Press the hal-
ves of peaches in rice, stone side
up; sprinkle with two table-
spoons sugar and bake in mod-
erate oven 25 minutes. A sauce
can be served if desired.

**RICE BALLS WITH
CHEESE SAUCE**

One cup rice, 1 teaspoon salt
pepper to taste, a little grated
nutmeg, 1 tablespoon butter, 1
tablespoon flour, 1 cup milk, 3
tablespoons grated cheese.

Wash and boil 1 cup of rice as
usual, drain, but do not blanch;
season with salt and pepper to
taste, a little grated nutmeg, if
desired; then roll into balls and
serve with cheese sauce.

Put butter in saucepan over
fire, when melted remove and
add the flour, stir until smooth,
then remove to fire and add 1
cup of cold milk, stirring until
smooth and creamy; add 3 table-
spoons grated cheese, salt and
pepper to taste and serve with
the rice balls. You can add 1
tablespoon caramel to the sauce
if desired.

CHOCOLATE BLANC MANGE

Two quarts milk, one quarter
pound chocolate, one ounce ge-
latine, one and one-quarter
pounds sugar, six eggs, or five
if they are duck eggs. First
take a quart and a half of milk
and make your chocolate. Have
the gelatine melted in the
other pint, warming gradually,
as we do in charlotte russe, this
can be done with chocolate quite
as thick as for drinking. As
soon as it is done take off the
fire and stir in the gelatine, then
put aside in a cool place to hard-
en like charlotte russe. When
sufficiently stiff make egg nogg
of your eggs, beat up the blanc
mange light and stir in the eggs.
Flavor with two teaspoonfuls of
vanilla, and put in mold.

CORN CAKE.

Sift three-fourths cupful corn-
meal with one and one-half cup-
fuls flour, two tablespoonfuls

sugar, four teaspoonfuls baking
powder and one-half teaspoon-
ful of salt. Add one heaping
tablespoonful of butter, melted,
and mix with one cupful of
milk. Turn into a well buttered
baking pan and bake in a quick
oven twenty-five minutes.

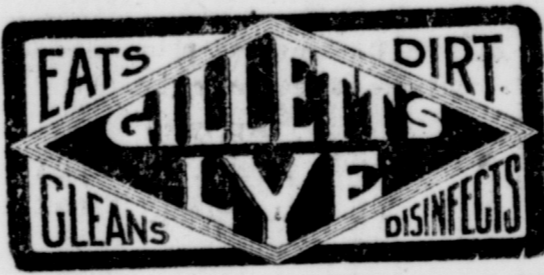
**German Offensive
On East Front**

In part, at least, the German re-
tirement in France may be explain-
ed by an official statement of the
new Russian war ministry in
which it is announced that the
Germans are concentrating great
quantities of munitions, supplies
and men on the northern end of
the Russian front. A Teuton
offensive, in the future, in this im-
portant but long neglected war area
is thus indicated.

Field Marshal von Hindenburg,
who is credited with establishing
the new line in the west, is classed
as a believer in the theory that a
decision in the war can best be
gained by a campaign on the east-
ern front against Russia.

Meanwhile the Russian provision-
al government continues its
efforts to strengthen the defensive
measures of the nation.

Increased peril to the so called



Hindenburg line of the Germans
in Northern France, running
through Cambrai, St. Quentin, La
Fere and Laon, is indicated by to-
day's Paris official statement. The
French are continuing their strong
pressure from St. Quentin to the
Aisne, and have driven through to
the Oise river, directly north of La
Fere, at some points. Apparently
they have gained control of the
high ground in this region, and
are able to command the city with
their guns.

That the Germans were despair-
ing of holding Le Fere, a keypoint
in the new line, was indicated by
last night's announcement that
they had opened the sluice gates
and flooded the city. The new
French advance to the Oise can
hardly fail to make the place still
more difficult to hold.

Farther progress also has been
made by the French further to the
southeast, on the east bank of the
Ailette River, west of Laon, where
the Germans, while still falling
back towards their new line, are
apparently offering a stiff resist-
ance. Paris military critics, also,
point to a German peril here,
where the left end of the German
line at St. Gobain is threatened
without flanking.

Last reports from the British
end of the line also indicated strong
German resistance, but recorded,
also, further advances for General
Haig's forces, notably in the re-
gion southeast of Arras.

**Bare Walls And
Floors Broken in**

Paris, March 20.—A military eye-
witness, writing from the front, says:
"The forward march of our troops is
so rapid and villages are so promptly
freed that one is unable to stop in any
of them to give a description. Further

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more, all are similar—pillaged, devast-
ated to the foundations.
"At Nesle, a village of 2,500, the
French cavalry entered at ten o'clock
in the morning. The entire population
was in the streets crying for joy and
waving all the tri-colored cloth that was
to be found. A French air-plane had
the first honor of alighting at Nesle.
The aviator, flying over the city, saw
on the roof of a house a man waving a
French flag. He landed immediately.
The last of the Germans had just left.
"At Roye the entry to the village
was difficult. Streets no longer exist.
Gaping holes caused by the explosion
of mines separate the quarters, which
are in groups. The Avre river pene-
trated some of the large excavations,
which were transformed into little
lakes. Here again pillage was savagely
and methodically organized. The entire
village, looking up like an amphithe-
atre, offers to view only houses with bare
walls and floors broken in. Tapestries,
dishes, linen, pictures and the smallest
objects were carried off and sent to
ward Germany. Furniture was burned
or transported to the trenches, where
it was afterwards broken up. Each in-
habitant was left a mattress, a chair,
but only what was necessary.

"Roye retains the aspect of a village;
for the church is there and the organ
resounds. To describe the joy of the
inhabitants is impossible. They grasp-
ed our hands in passing. The day for
which they have waited so long has ar-
rived. We question them unceasingly.
Many of them did not hope to see the
return of our troops. The Germans had
spoken of evacuating all the civilians—

"On 17th Feb., 190 of them had re-
ceived at 5 o'clock in the morning, an
order to leave toward evening. They
left crying. Since then no more have
been taken away.
"The Germans did not expect you so
soon," was the unanimous cry. We
were told by the inhabitants who re-
main that the Germans grouped in cer-
tain villages the populations of a number
of hamlets."

ROD and GUN
The March issue of Rod and Gun in
Canada, that representative Canadian
sportsman's publication, is now on sale
on the newsstands. A glimpse through
this issue reveals the fact that the Mar-
ch issue contains much that is of interest
to lovers of outdoor life. The regular
departments, which are a feature of
this magazine, and one that is of inter-
est to its many readers, are as usual
well maintained and the devotee of gun,
rifle, or rod will find much of interest
and value in the perusal of its columns.
In addition for the more general reader
there are stories of outdoor life to hold
the attention and divert it for a time
from the current newspaper and maga-
zine recitals of things pertaining to the
war. Such stories as "Gentleman
Jones" by Jean Stevinson, "The Dwell-
ers of Darkness" by Wm. McMullen,
"The Treacherous Snow," "King of the
Big Swamp" by F. V. Williams, "A
Brother Fisherman" by H. C. Haddon,
etc., etc., are all redolent of the out of
doors. W. J. Taylor, Ltd., Woodstock,
Ont. are the publishers.

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