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HOUSEHOLD

DATE COOKIES.

One cup granulated sugar, 1/2
cup shortening, 1 cup seed
dates put thru food chopper, 1/2
cup milk, 3 teaspoons baking
powder, 1/2 teaspoon grated nu-
meg, 1/2 teaspoon salt, 4 cups
flour, or flour enough to roll.

Cream the sugar and shorten-
ing together; add the milk slow-
ly; add the nutmeg and salt; sift
baking powder and 2 cups flour
together, add; then add as much
flour as you need to roll out the
dough 1/4 inch thick; cut with
round cutter. Bake in hot oven
12 or 15 minutes.

PANNED STEAK WITH
SMOTHERED ONIONS

One and a half pounds top of
round or rump steak, 1 quart on-
ions, 1 cup rice, 2 teaspoons salt,
1/2 teaspoon pepper, 2 tablespoons
finely cut parsley, 1 tablespoon
drippings.

Pound the steak with edge of
potato masher; put in very hot
iron pan with a teaspoon of drip-
pings. Turn quickly and sear
on both sides. Reduce the heat
and cover steak. Dust with salt
and pepper. Steam or smother
until to one's liking. The on-
ions are washed, pared and sliced
crosswise and put in pan with
2 teaspoons of drippings. Cover
and cook while the steak is cook-
ing. The rice is washed and
boiled (while the steak and on-
ions are cooking) as usual. I
would suggest paring and cut-
ting the onions; then washing
the rice and putting on to boil.
Then put the onions to smother,
and last, the steak, which has
been pounded tender before
starting.

Have a large platter very hot;
put the meat in center; the on-
ions around the meat, and the
rice around the onions. Sprinkle
all with chopped parsley. If
gravy is desired it can be made
in beefsteak pan and poured over
the meat or served separate.

BREAD CROUTONS WITH
HOT MILK.

Four cups diced bread, 2 cups
hot milk, 1-2 teaspoon salt, 2
teaspoons butter.

Stale bread is cut into small
dice; put on pie tin in hot oven
to toast a slight brown. The
milk, salt and butter are put in
saucepan and brought to a boil;
then poured over the bread and
served at once.

This is a good way to use up
the small stale pieces of bread.

BAKED HAM WITH TART
OR SPICE SAUCE.

One ham, dash pepper, cloves,
3 tablespoons flour, 1/2 cup brown
sugar, 2 cups water, 2 table-
spoons vinegar, a few whole
spices.

The ham should be boiled the
day before. Wash in warm wa-
ter, then put on to boil in cold
water enough to cover; boil slow-
ly 30 to 45 minutes; leave in
stock until Sunday. Remove
the skin and dust with pepper
and place cloves in the fat part.
Cover with 2 tablespoons flour
and brown sugar; add water; put
in hot oven and bake 45 min-
utes, or until nice and brown bast-

ing two or three times. Re-
move ham to hot platter and to
the gravy add 2 tablespoons
vinegar, the whole spices and
enough water to make 2 cups;
add 1 tablespoon of flour thick-
ening and stir until smooth.

CHELSEA BUNS.

1 cup milk, 1/2 cup sugar, 1-2
teaspoon salt, 1-2 yeast cake, 1
egg, flour to make a dough,
about three cups; 3 tablespoons
butter, 1/2 cup currants, 1-2 table-
spoon cinnamon, 1/2 cup brown
sugar.

METHOD.

Pour scalded milk over sugar
and salt. Let cool to lukewarm.
Crumble yeast cake and dissolve
in the milk and sugar. Make a
sponge like a muffin batter, and
let rise till light. Add a beaten
egg. Add flour to make a stiff
dough. Knead until elastic.
Let rise to double in bulk. Roll
on slightly floured board to 1-3
inch thick. Spread with 3 table-
spoons of softened butter. Mix
cinnamon and sugar, add cur-
rants, spread on dough. Roll
up like a jelly roll and cut in one
inch slices. Place in a greased
baking pan with the cut surfaces
up and down. Let rise to dou-
ble size. Bake in a moderate
oven for about half an hour or
until done

Convoy's For
Merchant Fleet

New York, Feb. 10.—A United
Press despatch on Monday from
Norfolk, Va., says:

Loaded to the gunwales with
war munitions, cotton and general
supplies for the Entente Allies, a
fleet of twenty-five British, French
and Italian ships, sail and steam-
ers, left Virginia ports to-day.
Twenty-five miles off shore allied
warships picked up the cargo boats
and will convoy them. The muni-
tions laden ships have been concen-
trating at the mouth of Chesapeake
Bay since Sunday. Others from
Baltimore and ports along the
coast are sailing to join the fleet.
It was said in shipping circles here
to-day that the allies have adopted
a plan of convoying cargo boats in
squadrons of ten or more hereafter.
Several Danish, Dutch and Swed-
ish ships are keeping close trail
behind the guarding warships.

The Associated Press last night
sent out the following under date
of Norfolk, Va., Feb. 9: The al-
lied merchant fleet, reported to
have been assembling off the Vir-
ginia capes for several days wait-
ing for convoy, was reported to-
night to have been augmented
during the day and to now number
20 vessels, all heavily laden with
cargoes for ports in the war zone.
Stories brought here were to the
effect that the fleet will sail to-
morrow night, guarded by three
cruisers, and that before it enters
the danger zone a squadron of fast
cruisers and destroyers will join
in. Two ships left Hampton
Roads to-day for ports within the
submarine zone. They were the
British steamer San Santa-Maria,
for Manchester and Glasgow, and
the Italian steamer Fert for Genoa
Neither carried American citizens.

Belgians Sent to
Work in Turkey

Paris, Feb. 10.—A Hayre des-

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patch to the Havas Agency says
that according to news from priv-
ate sources, which is fully confirm-
ed, a number of deported Belgians,
who were skilled artisans, have
been sent to Turkey to work in
munition factories.

The Teutons Rush
U. S. Postal Banks

New York, Feb. 12.—Although Post-
master Morgan, acting under orders from Wash-
ington refused today to give out any informa-
tion concerning the rush of Teutons to with-
draw their postal savings accounts since Sat-
urday's severance of diplomatic relations,
unofficial figures put the sums taken from
Uncle Sam's local depositories within the last
few days at \$200,000.

One of the most absurd notions of many
foreign born New Yorkers seem to be that in
event of war with their fatherland their sav-
ings might be confiscated or subjected to
heavy taxes. At the same time subjects of
the Entente Allies are opening postal savings
accounts with money that they have with-
drawn from small private banks. Those
people evidently feel that in event of trouble
Uncle Sam would be the best guardian of
their cash. Their deposits have more than
offset the withdrawals.

Clerks in the forty-three branch post office
depositories throughout Manhattan and the
Bronx and the thirty-nine in Brooklyn and

Queens were surprising last Monday at the
number of Germans and Austrians seeking
their money. These people were of the most
illiterate type of depositors. The scenes of
greatest activity were on the East Side, in
certain parts of Harlem and the Bronx and in
the strongly pro-German Bushwick and East
New York sections of Brooklyn. Large
throngs crowded about the paying clerks'
windows in the main post office building at
Thirty-third street and Eighth avenue and
the large structures at Broadway and Park
row and on Washington street, Brooklyn.

Though their tongues have been sealed offi-
cially, and it is impossible to nail them down
to figures, several persons connected with the
postal savings department admitted today
that \$60,000 a day would be a conservative
estimate of the withdrawals since last Satur-
day.

As much as \$8,000 was taken Monday from
one depository by panic stricken Teutons, and
sums similarly large are believed to have
been withdrawn from several others. As
there are eighty-two depositories in the bor-
oughs on both sides of the East River it is
easy to see how \$200,000 could have been
taken out in three days. The number of il-
literate Teutons in the city is in the hundred-
s of thousands, most of these people being
frugal by habit and instinctive savers.

on refusing to make public
figures on the matter the officials at Washing-
ton, it is believed, are endeavoring to sup-
press any news that might fan or encourage
public prejudice against the German and
Austrian residents. Previously the figures
showing the standing of the postal savings
deposits, with all money coming in and going
out, were regularly given in bulletins issued
from the Postmaster's office.

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