## Page Six

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## **PROFESSIONAL** HOUSEHOLD

PINEAPPLE HONEY.

Three cups grated pineapple, 2 cups sugar, 3 teaspoons lemon juice.

Wash and cut the pineapple into quarters and grate away from the skins (skins are used tor syrup), or wash, pare and put thru tood chopper. To each three cups of fruit put two cups | France Battling of sugar (1 pound) and if the pineapple is very sweet add three teaspoons lemon juice, but if tart no lemon is needed; put fruit and sugar in saucepan and boil slowly until it has thickened, stirring occasionally. It takes about 45 minutes to one hour. This is particularly good on toast and saves butter.

APPLE SLUMP.

One quart apples, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon salt, 1 egg, 2 cup milk, 1 tablespoon butter. Wash and pare the apples; cut into slices; brush bakedish with butter put in the apples and sugar; cover with the dough. Place in moderate oven and bake 30 minutes; loosen sides and turn out on plate, dough side down. Serve with warm milk or cream.

DOUGH - Sift the flour, bak ing powder and salt into bowl; add the milk and well-beaten egg; mix well and add the melted butter. Pour over apples.

moderate oven 1 hour. Uncover and bake 20 minutes longer. At this seaso, of the year it takes apples longer than in the fall, and the reason for using raisins is that apples do not have the flavor in February as in the fall of the year but blended with raisins and a little cinnamon it

THE

DISPATCH

makes a very good dessert with a little cream, or a good breakfast fruit.

## For The Rigght

Paris, Jan. 22.-Albert Thomas, Min ister of Manufactures, speaking at the anniversary commemoration of the death of Jean Baptiste Semanez, soci alist mayor of St. Gervais, exherted the socialists to sink all their differences and merge their efforts towards winn ing the war. M. Semanez was a peace advocate who was wounded while fight ; ing with his regiment and died in a Ger man hospital.

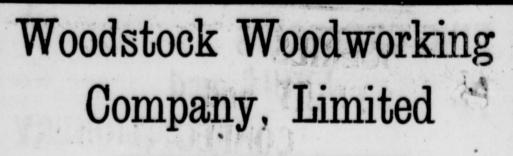
M. Thomas told his hearers that Fran ce was battling for the right and that unless the right prevailed socialism was lost.

"In the war of secession," says the Minister, "when the American States fought, south against north, for or against slavery, the great President



Abraham Lincoln, deploring the miser ies of several years of fighting but in voking at the same time the principle of liberty which guided him, said:

"We have accepted this war for an idea, for a precious idea, and the war and the British Market," by John Canada has now the opportunity



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Prior to 1914 each year saw the opportunity that is offered to furexports from Denmark to Great Bri tain increase and those of Canada. trade with Great Britain, a trade decrease for at least a decade back. that for the year ending Dec. 31, Since that time Denmark has seem 1915, amounted in value to \$15ingly switched her trade from her 957,652. While there is a certain friends to the enemy, for in 1915 the exports declined 73,000,000 Mesrs. Bright and Arkell do net pounds. At the same time Canada's exports have Leen continually on the pcrease, having been 23,620, 861 pounds for the year ending March 31, 1914, 72,036,-025 pounds for 1915 and 144,150, 309 pounds for 1916. Against this has to be recorded a lecrease in the last five years in the number of hogs in the country of one

ther extend our "Wiltshire eide" demand also for the fat hog, favour increased breeding in that direction for the expert trade, as the United States are ir a superior position to Canada for the raising of that peculiar sort. The bacon hog is our opportunity, but to take adventage of it we shall have to te more conservative in our methods. As the phamplet says, the world over there exists a confidence in million. These facts are given in a the future of the live stock trace pamphlet entitled "The Bacon Hog which has no parallel in history.

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