Page Six

·DISPATCH THE

PROFESSIONAL **D** Camber W **Delicious** Dishes For DEN'TIST. Extraction. Painless Office: Queen Street NELSON P. GRANT, M. D., C.M.. Late Superintendent and Resident or in the world and makes, or Physician S ... cnn General Hospital. ought to make, us wiser beings After three years of war condi office and Residence, No. 1 Broadway tions it is certain that our Eug-WOODSTECK, N. L. lish sisters have learned much about food conservation that we ROBERT L. SIMMS might profit by. BARRISTER-at-LAW OFFICE- SENTINEL BUILDING KING STREET oatmeal, one egg, a little milk, pepper and salt and four ounces JAMES R H SIMMS of grated cheese. Mix to a thick batter, stir in the cheese and fry Barrister at-Law, a dessertspconful at a time in a little clarified fat, taking care LILITOB AND NOTARY PUBL.S not to let the fritters burn. Ser-ETC. ve hot. BATH, N. B. T. G. L. KETCHUM BARRISTER, NOTARY, ounces of fat pork, one onion sea soning. Soak the beans for 24 ETC. hours in water in which you have WOUDSTOCK QUEEN STREET. soda (about one pint of water is J O. HARTLEY, day with the water in which they Barrister, Public Notary. were soaked into a kettle with Solicitor Etc. the pork and a chopped (:aw) onion; season well and tie down

Main Street, Woodstock Uffices:

YORKSHIRE PUDDING. One pound of hot mashed poato, one egg, one-half ounce of fat, a little milk. Mash the potato smoothly, mix in the margarine, seasoning, a beaten egg and enough milk to make a stiff batter. Bake in a flat tin with a little hot dripping.

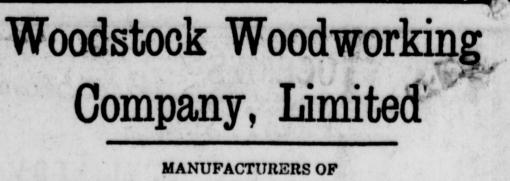
PRUNE JAM.

31 lbs. prunes. 2 lbs. sugar. 8 cupfuls water.

1 lemon (juice only).

Wash the prunes thoroughly in warm water. Cover with the cold water and let them soak overnight. In the morning put the prunes into a preserving kettle together with the water in which they soaked. Cook for ten minutes after they begin to boil. Cool in the kettle and drain. Save the juice and measure-there should be two and one-half cuptuls. Add water to make that amount if necessary. Run the prunes through a chopper, using a medium knife so the pieces will not be too small. Put the chopped prunes into the kettle with the two and one-half

One pound of beans and two cupfuls of juice and the sugar and cook slowly for one hour, stirring frequently to prevent scorching. Remove from the put a tiny lump of carbonate of fire and add the lemon juice. Stir well and pour into jelly tum enough). Put them the next blers. This amount will fill ten good sized jelly tumblers. When cold, cover with paraffin. This makes a splendid jam for the children, and is fine as a tart filling. The Sacrifice **Of Roumania**



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, VDr333.

B. C. Fir Wainscotting, Doors, Trim, Flooring, Mouldings etc., B. C. Fir cedar Clapboards

Stair and Verandah Work a Specialty.

PHONE 135 21

giving the little kingdom only twerty-four hours in which to make a final decision. A crown council was held, and it was decided that Roumani, completely isolated and without outside support, would have to bow to the force of circumstances and take a course from which there appeared to be DO ORCADO.

Former Premier Bratiano, who attenued the meeting, declared that no nation could accept terms so simulating. King Ferdinand asked him if he would assume his old position at the head of the cabinet and accept the responsibility for refusing Germany's terms. Bratiano replied he could not undertake individually to bear such a ourden.

Germany served her final ulti- tenegro will make a separate peace natum on Roumania yesterday, with the Central Powers.

> The letter adds that if Montenegro had contemplated a separate peace she could have obtained it. Minister Raidoulsovitch asserts that an offer of peace reached King Nichclas since he took up his residence in France. He adds: "The offer was put forward formally by the Central Powers and was refused in terms of contempt and indignation."

WANTED Male Help Wanted

MEN WANTED everywhere to show samples or mail city lars for Large Mail Order House. Permanent position. Will pay \$20. weekly.

The Consumers Association.

Merton G McLean DD. S

Fractuate of Philadelphia Dental College and Garretson Hospital of Oral Surgery

MODERN METHODS EMPLOYED IN ALL BRANCHES OF DENTISTRY

Painless Extracting a Specialty

Learn Bookkeeping

The Undersigned is prepared to give private instruction in bookkeeping - Evenings. W. R. JONES Woodstock, N. B.

THE TEPHENSON 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 til it arrives. So do we. Our suit Business is the Mauufacturing nd importing of the latest fash onable Hair Goods at lowest possible prices. We carry a the latest novelties in Fancy Bands, Nets, Barettes, Combs Give us a trial order to Etc. prove the satisfaction we can give you.

Mrs. A. F. Winslow The Reliable Hairdresser 69-41 Phone

with paper. Place in a hot over for four hours and serve very If you have a casserole hot. with a lid use it.

HOUSEHOLD

(Portland Argus.)

CHEESE FRITTERS.

JERSEY HOTPOT.

Take one tablespoonful of fine

Experience is the finest teach

Conservation Days

POTATO SCONES.

Boil and peel and mash onehalf pound of potatoes, add one ounce of margarine, enough bar ley flour (gradually) to make a thick dough. Cut into rounds and bake in a good oven. The potato should not be allowed to get cold before baking.

OATMEAL SOUP.

One cupful of cold cooked porridge, one cupful of milk, two cupfuls of rice stock, one teaspoonful grated onion, season-Add the oatmeal to the ing. milk and rice stock. The rice stock is made by boiling one ounce of rice in a pint and onehalf of water till the rice is cook ed to a pulp. Then add the grated onion and seasoning. Boil up, well mixing it all smoothly and serve very hot.

RICE CROQUETTES.

Two ounces of rice, threequarters of a put of milk and water, one-half onnce of fat, one egg, one ounce grated cheese, D brudja lose control of the Danseasoning. Simmer the rice for about thirty minutes in the milk and water, and add margarine and seasoning. When the rice is quite soft stir in the grated cheese and the yolk of the egg and continue stirring over a gentle heat until the mixture has thickened. Pour on to a plate, and when quite co'd and stiff passes through the Carpathiane. form into balls. Roll these in flour, then into the beaten white of the egg and bread crumbs, drop into boiling fat and fry a light brown. Serve hot.

Janey, Roumania, Monday, March 4, (by wireless to Salouiki,

Tuesday, March 5).-Intense indignation is felt by the army and people of Roumania over the terms of the preliminary peace imposed upon Roumania by the Central Powers. With its military forces scattered and its hopeless strateg cal position, Roumania had no recourse except to yield to her poworful and ruthless toe.

The Roumanian example is poin ed to as a repetition of the bitter fate suffered by Serbia and Belgium. The royal family is greatly depressed over the disastrous course of even s. Hope is felt by the royal family and the people that when world peace comes some of the sacrifices now being made by Roumania will be recognized and recom pensed.

All foreign missions in Roumanis are making plans to leave, their departure being compelled by the peace terms.

Under the peace terms, Roumanis not only will have to give up ubs and endure other great economic sacrifices, but she will be compelled to yield to Germany large wheat, petroleum and salt concessions. It is understood that Germany will have control of the Roumanian railways for a period of ffteen vears, and will have possession of the four principal fortified All German goods are to enter Rou manua free of duty, while all Roumanian goods will go into Germany under the old tariff, with the exception of cortain reductions.

London, March 8 -- Nikro Raidoulaovitch, Montenegrin minister of war and interior, who is now in London, in a letter to the Daily Chronicle in the name of his king and government, denies that MonWindsor, Ont.

To Rent

To RENT-Till May 1st the ten Roomed house on Cornell St. used formerly as the Military Hospital. Apply to T. C. L. Ketchurk

FOR SALE

Bills of Sale

Bonds

Tax Notices

Butter Paper

Wax Paper

OFFICE

NOTES in Books of 50 and 100 (R)

Type Writer Parer

THE DISPATCH"

