

**PROFESSIONAL**

**W D Camber**  
**DENTIST.**  
Painless Extraction.

Office: Queen Street.

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

Late Superintendent and Resident  
Physician St. John General Hospital.

Office and Residence, No. 1 Broadway  
WOODSTOCK, N. B.

**ROBERT L. SIMMS**

**BARRISTER-at-LAW**

OFFICE—SENTINEL BUILDING  
KING STREET

**JAMES R H SIMMS**

Barrister-at-Law,

SOLICITOR AND NOTARY PUBLIC  
ETC.

BATH, N. B.

**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.

**Learn Bookkeeping**

The Undersigned is prepared  
to give private instruction in  
bookkeeping—Evenings.

W. R. JONES  
Woodstock, N. B.

**Hair Goods**

**OUR SPECIALTY**

"Consider the postage stamps  
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 fash-  
ionable 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**

**VEGETABLE STEW**

This makes enough for four persons.  
Four small carrots, either left whole or  
sliced lengthwise. Four medium-sized  
or six small onions, either left whole  
or sliced. Two or three small white  
turnips. One-third cup of some kind  
of fat.

Fry the vegetables in the fat till  
they are brown, thus getting a meat  
flavor. If the stew is desired thick,  
add a tablespoon of flour. Then add  
three cups of water or one cup of tom-  
ato juice and two cups of water. Cook  
slowly until the vegetables are tender,  
then put in four small potatoes, one  
teaspoon of salt, one teaspoon of pap-  
rika, and one-eighth teaspoon of pepper.  
More tomatoes may be added if pre-  
ferred. Simmer all slowly till the  
vegetables are done, then drop in dum-  
plings as for a meat stew. A few peas  
might be added or a little parsley or  
strips of green pepper if desired.

For the dumplings, use one cup of  
flour, two teaspoons of baking powder  
and one-fourth teaspoon of salt. Add  
enough cold water to make a dough  
that can be dropped from the tip of a  
spoon. The whole secret is not to han-  
dle them at all or have them too stiff.  
Drop the balls of butter into the stew,  
cover quickly and cook for ten minutes.

**PRUNE CAKE**

Combine one cup of brown sugar, one  
cup of chopped stewed prunes, two  
eggs, and two tablespoons of cooking  
oil. Mix and sift one-fourth teaspoon  
of soda, one teaspoon of cloves, cinna-  
mon, and nutmeg, one teaspoon of bak-  
ing powder, and two cups of flour.  
Bake in a loaf.

**BRAN PUDDING**

Mix and sift one teaspoon of soda,  
one half teaspoon of cinnamon, and  
two cups of flour. Add one cup of bran.  
Thoroughly mix one cup of buttermilk,  
one-half cup of sweet milk, and one-half  
cup of molasses. Add to first mixture.  
Steam for two hours. Serve with  
cream or pudding sauce.

**MILKLESS BUCKWHEAT CAKES**

Combine one cup of buckwheat flour,  
one-half cup of white flour, one-half  
cup of cooked oatmeal, one teaspoon  
of sugar, and two teaspoons of baking-  
powder. Add sufficient cold water to  
make a batter of the right consistency  
Sauté on an oiled griddle.

**MACAROONS**

2 1-2 cups of rolled oats.  
2 teaspoonfuls of baking powder.  
1-2 cup of sugar.  
2 well beaten eggs.  
2 teaspoonfuls of vanilla.

Drop in half teaspoonfuls on buttered  
tins and bake in a moderate oven until  
crisp and lightly browned. This recipe  
has been tested and found delicious.

**SCOTCH MACAROONS**

1 egg, 1 cup sugar, two-thirds table-  
spoonful melted butter, 1 cup rolled  
oats, 1 teaspoonful salt, two thirds  
teaspoonful vanilla. Beat the egg  
light; add the sugar and then the re-  
maining ingredients. Drop the batter  
from a teaspoon on a tin baking sheet  
or bottom of a pan. Spread lightly  
with a case knife dipped in water.  
Bake in a moderate oven until brown.

**TOMATOES WITH RICE**

Use one can of tomatoes, pouring  
out most of the juice. Mix the rest  
with one cup of boiled rice, one small  
onion cut fine, a piece of butter the  
size of a walnut, pepper and salt.  
Place in a pudding dish and scallop top  
with bread crumbs. Dot with butter  
and bake half an hour. This has been  
tested.

**About 1,000,000  
Hidden Somewhere**

New York, Dec. 20.—Hungarians  
throughout the United States are car-  
rying round in their pockets or hiding  
in their homes approximately \$100,000,  
000 drawn from banks since the United  
States declared war on Austria-Hungary  
in the fear that the money would be  
confiscated by the government, accord-  
ing to an announcement here Wednes-  
day by the trans-Atlantic Trust Com-  
pany.

**Behind the German  
Lines**

(Boston Globe)

Germany has started her long  
forecasted offensive for peace with  
a diplomatic document so  
skillfully worded that it  
appears to grant the most liberal  
terms to the Entente as well as  
to the Russian Government. Put  
forth by a clever Slav statesman,  
Czernin, and evidently worded by  
the masters of diplomacy in the  
Austrian Foreign Office, the Cen-  
tral Powers have made proposals  
that might succeed in breaking  
up the alliance of enemies around  
them. Since it is addressed,  
first of all, to the Bolsheviks the  
proposal uses their own language  
and accepts their own terms. As  
it is in reality addressed to all the  
Nations of the Entente it also ap-  
peals to these elements in each  
Nation most likely to urge peace.  
As foreseen, this document comes  
with the Allies entirely unprepared  
and disabused in their political  
strategy regarding peace. The  
offer is apparently so liberal in its  
terms that in order to prevent  
political disruption in their own  
countries they cannot afford to  
ignore or hastily reject it. They  
must meet a proposal for a Wilson-  
ian "peace without victory" com-  
bined with the Russian programme  
of "no annexation and no indem-  
nities."

Granted that it is worded in  
general terms, and allowing for a  
poor translation of the German  
text, this offer indicates that Ger-  
many will evacuate Northern  
France, Belgium, Serbia, Rouman-  
ia and Russian territory now in  
the hands of Teuton troops.  
About Poland the proposal is not  
clear. The Germans of course do  
not intend to annex that fallen  
Nation, but since it did not lose  
its independence during the war,  
they may hope to recreate it as a  
buffer State, or to make it a dom-  
inion under German and Austrian  
suzerainty.

The question of indemnity is  
left open, although the Central  
Powers agree with the Russians  
that civilians should be recompen-  
sed by means of an international  
fund for their losses through breach-  
es of international law. The Rus-  
sians suggested that this sum be  
raised by all the belligerent na-  
tions proportionately. The Ger-  
man offer ignores Alsace-Lorraine,  
and since it speaks for the return  
of all territory occupied during  
the war, obviously includes the  
restoration of Bagdad and Pales-  
tine as well as the German colonies.  
As the Central Powers are  
only offering proposals for peace  
negotiations and therefore  
these might be considered their  
maximum terms, Palestine is  
not excluded from discussion  
around a green table.

Such, in brief, is the first peace pro-  
posal ever made by the Central Powers.  
Judging from our experience in the  
controversy over the Lusitania the  
offer may be a piece of clever diplomatic  
chicanery to stop the fighting and lured  
to be more or less repudiated at a  
peace conference. Even so cynical a  
government knows that such enormous  
effrontery before the entire world  
would be suicidal not only because of  
its effect on Russia and the Entente and  
the rest of the Nations but at home as  
well.

**A Tribute to France.**

The Duchesse d' Uzès has  
written for the January issue of

**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,  
ypress.

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

**Stair and Verandah Work a Specialty.**

PHONE 135 21

Harper's Bazaar a most inspiring  
tribute to France. Her article  
reveals that true and staunch pa-  
triotism which the French people  
as a whole have for their beloved  
France and which is the real reason  
why they have been able to with-  
stand the great German on-  
slaught.

This article is illustrated with  
a significant photograph of the  
statue of Jeanne d'Arc before the  
Cathedral of Rheims. Despite  
the storms of German shell which  
have battered the famous old ca-  
thedral into ruins, this statue still  
stands unscathed, a monument to  
the undying spirit of France.

**PROHIBITION IN THE U. S.**

The United States Senate last  
fall adopted a resolution propos-  
ing an amendment to the Federal  
constitution prohibiting the liquor  
traffic in the United States

The House of Representatives  
by a vote of 282 to 128, has now  
adopted the same resolution with  
some minor changes. If the Sen-  
ate concurs in these changes the  
last legislative step necessary for  
a submission of the question to  
the States for their ratification or  
rejection will be completed.

**Try This.**

She was waiting for him.

Gathering her brows like gath-  
ering storm, nursing her wrath  
to keep it warm, and when he en-  
tered the room she began:

"This is a nice time of night—"

"I—er—know, I'm late," he  
hastily interrupted, "but I  
couldn't help it, my dear. Club  
—had—er—big discussion, on  
female beauty."

"And what had you to do with  
that?" demanded the fretful wife.  
"More'n any one there. I  
was the one—er—who had the  
most beautiful wife, an—er—o  
course, the best authority on  
female beauty an—"

"Why don't you take off your  
overcoat, Henry? Let me get  
your slippers for you. It's awful  
cold outside; I think you must be  
half frozen."

Half a minute later Henry was  
safely ensconced in his easy  
chair with his wife at his feet put-  
ting his slippers on.

**The Shipping Losses.**

London, Dec. 26—The losses  
to British shipping show a mater-  
ial decrease for the past week.  
According to the Admiralty re-  
port tonight eleven British mer-  
chantmen of 1,600 tons or over

were sunk during this period by  
mine or submarine, as well as one  
merchantman under that tonage,  
and one fishing vessel.

The summary: Arrivals, 2,316;  
sailings, 2,460.

British merchantmen sunk by  
mine or submarine, 1,600 tons or  
over, 11. Under 1,600 tons, one;  
fishing vessels, one.

British merchantmen unsuc-  
cessfully attacked, twelve, includ-  
ing two previously.

**Order Number One**

St. John Globe

The purpose of the American govern-  
ment in taking over control of American  
railroads was greater efficiency. As a  
first step in securing that desired re-  
sult, the first order of Director-General  
McAdoo will provide for the pooling of  
all traffic and facilities, the common  
use of terminals, tracks and equipment,  
the hauling of freight by the shortest  
route regardless of billing or routing,  
and the retention of all present officers  
and employees. This order will give  
terminal facility rights to roads which  
have heretofore been without those  
rights in some of the big ports, and it  
will ensure the more rapid despatch of  
shipments. Order number one of the  
American railroad controller sounds  
very like a new chapter in the history  
of railroading. After railroads have  
been operated on an efficiency basis  
founded on direct routing, there can  
hardly be a return to the methods of  
the past, even if private control is re-  
stored.

**The Doomed Doughnut**

[Indianapolis News.]

The doughnut is doomed. Recent in-  
timations of disapproval by the food ad-  
ministration of this matutinal confec-  
tion might have been regarded as a spur  
to conversation and a threat that would  
not be carried out unless as a last re-  
sort. Bakers are prohibited in making  
bread or rolls from adding sugar or fats  
to the dough during the baking or after-  
ward. Some difference of opinion as to  
what are rolls has given the doughnut a  
respite, but it is to be short lived, ac-  
cording to the state food administrator,  
who brings this significant news from  
Washington: This ruling gives sweet  
doughs goods a temporary lease of life  
only. Mr. Hoover has a special grudge  
against doughnuts. They soak up fat  
which we do not need, and our Allies are  
suffering for. So doughnuts and frying  
pan foods will shortly be taboo and we  
must not eat or make them until the  
war is over. Thus is the fate of the  
doughnut sealed.

**Steel Cargo Ships For  
U. S. Government**

An Atlantic Port, Dec. 20.—Marking  
the actual beginning of production of  
standardized 5,000 ton steel cargo ships  
for the United States government,  
John Hunter, inspector for the United  
States Shipping Board, to-day, drove  
the first rivet in the first of these ves-  
sels at a large shipyard near here,  
which has been rushed to completion in  
76 days. The keels of two similar ves-  
sels are to be laid this month. The pro-  
gramme of the private corporation  
building the ships calls for the comple-  
tion of 150 of the cargo boats in the  
least possible time.