

## 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.

Offices: 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

**Learn Bookkeeping**The Undersigned is prepared  
to give private instruction in  
bookkeeping—Evenings.W. R. JONES—  
Woodstock, N. B.**THE STEPHENSON HOUSE**All Modern Improvements.  
Permanent and Transient  
Boarders.

MISS STEPHENSON, Proprietor.

Queen Street.  
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

## Onion Recipes

## ONION SOUP.

4 cups skim milk.  
1 tablespoon butter or butter  
substituta.  
1 tablespoon corn flour.  
1 cup chopped onion.  
1 cup cooked and mashed po-  
tato.

Pepper and salt to taste.

Simmer all slowly till onions  
are soft, on the top of the stove,  
or cook in a double boiler, or a  
fireless cooker.

## FRIED ONIONS.

Cook in boiling salted water  
until clear and tender. Drain  
well. Then turn into a hot fry-  
ing pan with a tablespoon of mel-  
ted fat. Fry lightly and season  
with salt and pepper.CREAMED ONIONS WITH  
POTATO STICKS.Boil onions until tender.  
Drain, put into a serving dish,  
pour over them a well-greased  
white sauce, and garnish with  
fried potato sticks.

## STEWED ONIONS.

Cut the onions in slices and  
boil in salted water for ten min-  
utes. Drain well and return to  
the stew pan. For a quart and  
a half of onion, measured before  
it was boiled, add two table-  
spoons of butter, one teaspoon  
of salt, and one-fourth of a tea-  
spoon of pepper. Cover the  
stew pan and cook over a hot fire  
for five minutes, shaking the  
pan to prevent the onion from  
browning. Set the stew pan  
back where the contents will  
cook slowly for forty minutes.  
Drippings may be substituted  
for the butter, but, of course, the  
dish will not be so delicate in  
flavor.Use More Cheese  
And Save MeatCheese is a food of which most  
people use all too little, as it is  
considered difficult to digest.  
These recipes combine it with  
other foods and use it in simple  
ways.TOASTED CHEESE SAND-  
WICHES.Cut the bread a trifle less than  
half an inch thick and butter it,  
as for any other sandwich. Use  
soft, creamy cheese, no other,  
cut one-eighth of one inch thick,  
or possibly a trifle thicker. Sprin-  
kle the cheese lightly with salt,  
cayenne pepper and dry must-  
ard. Then toast in the broiler  
or toaster over a moderate fire,  
so the cheese will melt and the  
toast be a golden brown. If the  
fire is too hot, and the process  
too rapid, the bread and cheese  
will be spoiled; if too moderate,  
the cheese will merely dry, be-  
coming tough and unappetizing.  
With a little practice these sand-  
wiches are easily made and com-  
bine the qualities of a delicacy  
and a substantial meal.

## CHEESE CRACKERS.

Ordinarily, fairly good cheese

crackers are made by grating  
cheese on crackers and setting  
in the oven. The real cheese  
cracker, which is fit for an epi-  
cure, is made thus: Use saltines,  
spread thick with creamy soft  
cheese—no other kind. The  
cheese is to be mashed with a  
knife in order to attain the right  
consistency. Season with cay-  
enne pepper. Place in a mod-  
erate oven and the cheese will  
come out light and crisp.

## CHEESE BALLS.

Mix together thoroughly one  
cupful and a half of cottage  
cheese, a quarter of a teaspoon-  
ful of salt, a few grains of pep-  
per, a cupful of chopped hickory  
nut meats and the stiffly whip-  
ped whites of two eggs. Shape  
into small croquettes, garnish  
with watercress and serve with entire  
wheat bread sandwiches.

## CHEESE CROQUETTES

Mix together one cupful of soft  
soda bread crumbs, two cupfuls of  
grated cheese, half a teaspoonful  
of salt, a tablespoonful of cayenne and a  
teaspoonful of Worcestershire sauce.  
Moisten with one well beaten egg to  
which has been added two table-  
spoons of water and when thoroughly  
blended shape into balls. Roll in pu-  
rified cracker crumbs, dip in yolk of  
egg diluted with two tablespoonfuls of  
cold water, roll again in cracker  
crumbs and fry in hot fat. Serve on  
triangles of fried hominy with tomato  
sauce.

## CHEESE PINWHEELS.

Make a rich puff paste using three  
cupfuls of pastry flour sifted with half  
a teaspoonful of baking powder and  
one teaspoonful of salt. Work into  
this one and one-half cupfuls of lard.  
Moisten with just enough ice water to  
cause the dough to cling together.  
Roll out a small quantity into length-  
wise strips about one-eighth of an  
inch thick. Cut into strips two in-  
ches wide. Down the centre of each  
strip put grated cheese. Fold over  
one edge and moisten it. Lap the oth-  
er edge over it and seal together.  
Roll this under the hands on the mold-  
ing board until smooth. It will leng-  
then the roll as well as diminish the  
circumference. Cut in half. Begin in  
the centre and curl these strips into  
circles and sprinkle grated cheese  
upon them. Put in oven and bak-  
e. This recipe will make one dozen pin-  
wheels.

## The Unhappy Ukraine.

(Boston Transcript.)

Now the Ukraine, the great  
grain-producing region known as  
Little Russia, is to learn what a  
paper peace with Germany means.  
The Frankfurter Zeitung announ-  
ces the formation of an imports  
syndicate, formed long before the  
peace formulas by the forehanded  
Germans, for the purpose of distri-  
bating ore, oil, flax and wheat  
among German consumers. It will  
also organize a system of German  
exports into the Ukraine. The re-  
port does not state what these Ger-  
man exports are to be, but there is  
hardly need of that. Roumanians  
can tell the Ukrainians what they  
will get in exchange for their wheat  
and oil. They are neighbors, but  
now allies, situated near enough to  
the boundaries of Little Russia to  
be an easily understood object of  
lesion. Tales from Northern France,  
Belgium, Serbia, Montenegro,  
might confirm the Roumanian tale.  
Probably they could not add to it.  
Even Poland and Austria, allies  
whom Germany might be expectedWoodstock 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

to befriend, can tell the Ukrainians of the steady drain of food and supplies as well as men which have gone from them to make the meal on which the Prussian Caesar feeds; can tell also of the thousand forms of outrage which iron-bellied despotism has exported to them in return for imports of men and supplies. Within the year the people of Little Russia may confidentially be expected to be found stripped to the bone by the enemy with whom they have bravely fought and foolishly made peace, the return being made in such trade goods as Germany has to give.

Mrs. Pester: If there's anything you can do that I can't do quite as well, I'd like to have you name it.  
Her Husband: Well, not to mention my graceful manner of scratching matches, I'd like to see you hang all your clothes on one small nail in the closet.

Further evidences of the growing strain in relations between Germany and Austria over the refusal of the latter to participate in the renewed attack upon Russia is given in an official despatch received at Washington from France. It quotes the Austrian premier as formally reiterating on February 22 that Austria Hungary will take no military action against Russia or Roumania, and will not send her troops into Ukraine. The despatch refers to the meeting between Emperors Charles and William February 22, and says there seems little doubt that a serious conflict has arisen between the two nations which Germany is determined to settle by violent measures if necessary.

Shipbuilding contracts placed in Canada by the Imperial Munition Board since March 1, 1917, constitute the biggest year in ship construction this country has ever seen. The contracts have been let in the last twelve months for forty-six wooden ships, with a total tonnage of 128,000, representing \$24,500,000, and for forty-three steel ships totalling 211,100

## FOR SALE

Bills of Sale

Bonds

Tax Notices

Butter Paper

Wax Paper

NOTES in Books of 50 and 100

Type Writer Paper

THE DISPATCH" OFFICE