

Pianos AND Organs

Second hand Pianos and Organs for sale at a bargain. Two square pianos I will sell at low price. A lot of second hand organs that I will sell at any old price. Come in and see them.

New Pianos, Stools, Scarfs, Instruction Books, Player pianos always in stock at prices that are right.

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W. J. Wheeler,

Billings' Block, South Paris.

For Sale.

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Please Him With Pie

He will say you have a good dinner if you serve a piece of flaky-crust pie for dessert.

With William Tell Flour your pastry will be a marvel of delicacy—your muffins, rolls and bread light, tender and wholesome.

It is also an economy—William Tell Flour goes farthest.

Order today.

William Tell Flour

For Sale by N. Dayton Bolster Co.

THE LAND OF PUZZLEDOM.

No. 1852—Riddle. You love it, but beware how you get it. If you attach it to a car you walk on it; if you prefix it to a beverage you will think it insignificant. What is it?

No. 1853—Rebus. I'm found in every house you know; I'm soft or hard; I'm high or low; I'm curved or straight, and sometimes, I'm a boat of many a gorgeous hue.

No. 1854—Easy Metaphor. Whole, I am the hero of one of Shakespeare's plays; cut me, and I become an ancient city of Europe; transpose this, and I become greater, but then take from me 1,000, and if you owned all the remainder you would be worth countless millions; curtail me, and a conjunction remains; curtail again, and there is nothing left.

No. 1855—Charades. My first comes after seeking And often with glad surprise, It may be a longed for treasure Or the smile in some one's eyes.

No. 1856—Rebus Puzzle.

HOMEMAHER'S COLUMN.

Like Mother Used to Make. I can sing and I can play. I can sew the liveliest day. I can tell the story of a life. I can tell the story of a life. I can tell the story of a life.

PEACH DELIGHT. To a quart of pared and sliced ripe peaches, add a cup of sugar and a half cup of flour. Turn the mixture into a deep buttered baking dish. Mix and sift together one and a half cups of flour, two tablespoons of sugar, and one-half teaspoonful of baking powder, with the tips of the fingers work into the one-half cup of butter and mix to a dough with one-half cup of milk. Turn on to a well-floured board, roll to the top of the pudding dish, lay over the fruit and cut several incisions to let the steam escape. Bake in a moderate oven and eat while warm. To serve cut the crust in wedge-shaped pieces, put the fruit on top and pour an abundance of rich cream over each portion.

PEACH CAKE. This is a dainty, delicious and attractive dessert. Bake a sponge cake in a loaf, cut out the center, leaving a wall about three-quarters of an inch thick on the bottom and sides. Just before serving fill the cake with ripe, juicy peaches which have been parboiled, sugared and chilled. Whip some heavy cream, sweeten it with vanilla, then pile gobs of cream on top.

BAKED PEACH PUDDING. A pudding out of the ordinary is made as follows, and the cake taken from the center of the loaf in the previous recipe may be utilized for it. Line a buttered baking dish with stale sponge cake. Pare and halve sufficient peaches to make a quart; stem gently into sugar in a syrup made of a cup of sugar and half a cup of water. Lift the fruit as done and lay on the cake. Continue to cook the syrup until quite thick. Then add two whole eggs, two yolks and one-fourth cup of sugar; add the hot syrup gradually and a tablespoonful of lemon juice with a little grated rind; pour over the fruit, bake slowly until thick, then cover with a meringue made of the whites of two eggs, one-fourth cup of sugar and vanilla; then pile gobs of cream on top.

APPLE JELLY. Apple jelly made one of the nicest of desserts. Stew or bake the apples. If you wish the jelly to become a little pink, add a touch of red coloring. To one quart of sweetened hot sauce add two tablespoonfuls of granulated gelatin dissolved in a wet cloth. Stir well and pour into a wet mold and set to chill. When firm turn out on a platter and garnish with whipped cream, squeezed through a pastry bag.

HOW TO MAKE QUINCE HONEY. Pare the fruit, then grate; have ready a syrup of white sugar (granulated); into this boiling syrup grate the quinces; boil until the quinces will remain in the syrup, not sink to the bottom, watching closely that it does not scorch. A wooden paddle is fine to stir in the honey, and it is better not to stir often, as the "grain" will be destroyed. An average-sized quince and a cupful of granulated sugar dissolved in water. Stir well and pour into a wet mold and set to chill. When firm turn out on a platter and garnish with whipped cream, squeezed through a pastry bag.

WASTE IN USING PINEAPPLE. Not every woman who appreciates the pineapple at its full value realizes that she is wasting a good portion of the fruit when she throws away the core and peelings. These, however, chopped fine and cooked to extract the juice, make a delicious drink. The core and peelings, when finely chopped, make a delicious drink. The core and peelings, when finely chopped, make a delicious drink.

NEUTRALIZE A PART OF THE ACIDITY OF A CUP OF TOMATO PULP. Add a pinch of baking soda to a cup of tomato pulp. Add a pinch of baking soda to a cup of tomato pulp.

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Become Strong and Healthy with careful watching, proper food and plenty of out-of-door life and fresh air in the room at night, the right remedy to regulate the bowels and ward off colds and congestion.

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That doctor who said that I am strong and healthy now. They saved me from a serious surgical operation."

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\$25 to \$110

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