



When the Pipes Freeze

—or in any other cold-weather emergency—call on the Perfection Oil Heater. It is always reliable. It warms up the cold spots—acts as a willing helper to your furnace—and will often carry the whole burden when heating systems break down.

The Perfection is clean, safe, odorless, convenient. In bathroom, nursery or bedroom, it brings heat to the spot—and just the amount desired. It is very economical—gives glowing warmth for ten hours on a gallon of kerosene. Easily filled and re-wicked. Creates no ashes, soot or dust. Over 5,000,000 in use.

Use SoCony kerosene for best results.

STANDARD OIL COMPANY OF NEW YORK

PERFECTION Oil Heaters

In the orchard you pick the kind of apples you want. In the market you take what the dealer has. We want the pick of the wheat for

WILLIAM TELL FLOUR

and we go right to the fields to get it.

The big WILLIAM TELL mill is right in the heart of the richest wheat-growing country in the world.

We go into the fields ourselves and pick just what we want—the very best of the season's crop.

And you see the result in a bigger loaf and a more delicious flavor when you bake with WILLIAM TELL.

Better tell your Grocer—WILLIAM TELL
See how much better it really is

N. D. BOLSTER CO., South Paris, Maine

One of the most useful machines on the farm is a GAS or OIL ENGINE!

When you buy you want the best. We believe in the

Fairbank, Morse & Co.'s Z Engine

with

BOSCH MAGNETO

We have the most practical farm engine made. The Price is right. Come in and see it. "An Oil Engine with Gas Power."

A. W. Walker & Son,

SOUTH PARIS, MAINE.

HILLS

REGISTERED OPTOMETRIST AND OPTICIAN
Eyes Examined, Glasses Fitted, Adjusted and Repaired.
NO FANCY PRICES

(All you pay above our prices is absolutely extra profit.)
Thirty-three years fitting glasses in Norway. We can duplicate your broken lenses, no matter how fitted you. Office at "The Hills Jewelry Store."

OPERA HOUSE BLOCK, NORWAY, ME.

FOR SALE.

Reversible gear, white reed baby carriage in good condition. At GEO. KENISTON'S.

FOR SALE.

Twenty-one thousand extra cedar shingles. MASON MANF'G. CO.

Just Remember This One Thing about your Battery

It will wear out—any battery will—even with the most careful treatment. Neglect will wear it out faster and result in waste that is unprofitable in these times.

Our Battery Inspection Service detects budding troubles and helps you to get longest possible life out of your battery. This service is free—drive around for it, say, once a month.

Square-Deal Repair Service for any battery regardless of make.



We Sell THE BATTERY WITH THE DREADNAUGHT PLATES

J. N. OSWELL, South Paris, Maine

Dry Wood For Sale.

We can provide you dry hard wood, either 4 ft. or fitted. Four-foot Dry Wood, \$10.00 a cord. Fitted Dry Wood, \$11.25 a cord.

Also green wood in any quantity you want.

Send your order in early. Do not wait until you are all out.

J. A. Kenney & Co., South Paris, Maine

Telephone 120 or 120-2

POLEY CATHARTIC TABLETS

HOMEMAKERS COLUMN.

Correspondence on topics of interest to the ladies is solicited. Address: Editor, HOMEMAKERS COLUMN, Oxford Democrat, South Paris, Me.

Varied Flavors for Baked Beans.

Baked beans may be cooked in many ways. Here is one recipe: Cook the dried beans gently until the skins begin to break, then drain off the water. Put a layer of beans in a bean pot or deep earthen dish, and on this layer, in the center of the dish, place a piece of salt pork (about 4 fat and streak of lean), having the rind side up, using for one quart of beans a half pound of pork; the rind should be scored. Fill up the dish with the beans, add sea salt and water to cover.

The simplest seasoning for beans is one tablespoon of salt and a half teaspoon of pepper to a quart of beans. Mix the salt and pepper with the water. If liked, a tablespoon of mustard may be added, as well as an onion and a tablespoon or more of molasses. Instead of the pork, a piece of salt or fat beef or mutton may be employed. In this case there should be from 1 1/2 to 2 pounds of the meat to a quart of beans. If fresh meat be used, add more salt to the beans. If salt meat is used, probably one teaspoon of salt will be enough. When mutton is employed, trim off every particle of the skin.

Bake the beans in a very moderate oven for 8 or 10 hours. Add a little boiling water from time to time, but never enough to bring the water beyond the top of the beans. Any kind of bean may be baked in this manner. However, the small pea bean is the best for "Boston baked beans." The lima and large white beans are best for the deep earthen dish. Do not cover the beans while baking.

Seasonable and Tested Recipes.

(By Janet M. Hill and Wessha A. Wilson.)

ROASTING POULTRY AND BIRDS.

When poultry, birds, etc., have been cleaned and trussed ready for cooking, cover the breast with thin slices of salt pork, or bacon, cut up lightly; fasten these in place with skewers or strings and set on a rack in a baking pan, a little larger than the object. The rack should be smaller than the pan, but large enough to hold the bird. The "heat indicator" should point to the center of the dial. If necessary to avoid burning, let the pan rest on a grate. Turn the object often so that it may be seared over uniformly. It will take from fifteen to thirty minutes to sear a turkey, and other objects accordingly. When the searing is accomplished, close the damper, add a little hot water and dripping to the pan, and reduce the temperature as soon as possible to that of ordinary baking. Bake every ten minutes, dredging with flour after each basting. When the joints separate easily, the cooking is completed. (It will take three hours to roast a ten-pound turkey.) Just before this condition is reached, remove the pork from the breast, baste with a little butter melted in hot water, and return to the oven for the final browning; baste several times, or until the desired color is attained. For best results, use no hot water, in basting; use fat only.

BREAD STUFFING FOR CHICKENS AND TURKEYS.

2 cups soft bread crumbs
1-2 cup butter melted
1-4 teaspoonful salt
1-4 teaspoonful pepper
1-2 teaspoonful powdered sweet herbs or spiced poultry seasoning
1 beaten egg

Mix the ingredients together thoroughly. The bread should be twenty-four hours old and taken from the center of the loaf. Exact quantities of seasoning are given, but this is a matter of individual taste. At least twice the amount of ingredients given in the recipe will be needed for a nine or ten pound turkey. The egg may be omitted, if the dressing is to be eaten hot; a cold dressing will slice better, if the egg be used. Cracker crumbs give a drier stuffing.

SCALLOPED PORK TENDERLOIN.

Select medium-sized tenderloins. Wipe with a soft cloth dipped in weak salt and water. Split the meat lengthwise, making a slight incision with a sharp knife, and then pulling the muscle apart until almost split in two. If the family is a small one, cut the split tenderloin straight across the center and place one half, split side up, on a buttered baking tin. Sprinkle with salt and pepper and cover with several layers of onion sliced thin. Season the tenderloin with cracker, broken into rather fine pieces. On top of this, place the second piece of tenderloin. Season as before, and cover with a thick layer of onion. Season and cover with cracker crumbs, using a little more than before. Drop water very carefully on this layer in order to moisten the crumbs thoroughly without wetting the meat. Drop a few pieces of butter on top and pour a cup of water in the pan. Bake in a moderate oven about three-quarters of an hour. If the family is larger, make the layers of whole tenderloins, split as directed. It is very convenient to pare potatoes and split lengthwise, placing them in the pan with the meat.

PORK TENDERLOIN, FRENCH STYLE.

Wipe the tenderloin carefully, and with a sharp knife, cut into slices about an inch thick across the tenderloin. Shape the thin pointed end into round ends. Pound each slice lightly to flatten it. Season with salt and pepper and roll well in flour. Have ready lard or other fat, and when just ready to smoke, drop in the meat. Turn it almost at once in order to form a slight crust on both sides. Lower the temperature and continue cooking slowly twenty minutes. Pour off the fat, except about two table-spoonfuls, and drop into the pan three table-spoonfuls of flour with a pinch of salt. Lift the meat to a hot pan and stir the flour and fat well. As soon as the flour is a golden brown, add milk and stir vigorously to keep the gravy smooth. Keep adding milk until the gravy is a trifling thin. Cook till reduced enough and then pour around the meat.

STUFFED PORK TENDERLOIN.

Split the tenderloin as directed for Scalloped Tenderloin. Make a dressing of dry bread, chopped rather fine, and seasoned with salt, pepper and onion, and season with a few drops of onion juice, will give taste to the dressing. Four wedges of bread very carefully, in order to moisten it very slightly. The juice of the meat will make the dressing just right, if it is not made wet with the onion juice. Pour water on the bread and then squeeze it as dry as possible, but even this will make the bread too wet. Spread the dressing on the split side of the meat, remembering that it swells in cooking. Arrange it in even thickness the entire length. Place a second tenderloin, split side down, directly over the dressing. Sew the edges together with coarse thread. Place in a buttered pan with a cup of warm water and bake in a moderate oven about three-quarters of an hour, lowering the heat after the first twenty minutes. Put a few bits of butter in the pan, also salt and pepper and baste frequently. If only one tenderloin is used, fold the split edges together and fasten.

BOILED PORK TENDERLOIN.

Split the tenderloin in two and broil under a flame that is hot at first, to sear the surface and preserve the juices. Reduce the heat and when the meat is quipped, and nicely browned, remove to a hot dish, season with pepper and salt and bits of butter. All pork should be well done, but cooking is almost as bad as undercooking, for it dries the meat and destroys its delicate flavor. After searing, the cooking should be at a gentle, moderate heat.

One of the most important duties of the housewife and the chief object of her care is the proper handling of the food supplies for the protection of the health and the furtherance of the efficiency of her family.

Clean, honest opposition never hurt anybody. It is the only remedy that brings worth while endeavor and makes for strong results.

Women Must Consider All Problems.

"It is the duty of every Republican woman to think seriously on the problems of the day, to stand for those principles, to help mold public opinion and to help elect the public representatives who will carry out those principles," said Miss Mary Stewart, secretary of the Republican Congressional Committee, at a recent meeting in Indiana. "The most effective, the most economical work is done through parties. Let each woman select the party that most largely meets her ideas and ideals, then work within it to secure the detailed realization of these principles."

"Men will find women more reasonable in their demands when they are a part of their most family. Now they are given to making a great many things that the men deem it impossible to grant. But when they have a hand in the management their demands will be crystallized, they will appreciate the handicaps and limitations as they cannot from the outside. The woman who would like to have the mental, moral and material progress of the world, and who would like to have the world of things at hand."

Mrs. Elizabeth Francis, aged 81 years and 4 months, died on the 18th at Pleasant Point, Eastport, after a few months' illness. Mrs. Francis was born of white parents at Perry, her family name, Frost, being among the best known there. About half a century ago she met and was married to L. Francis of the Passamaquoddy, who was at one time governor of the tribe and one of its leading members, but he died a number of years ago. Three daughters survive, one being the wife of Indian Governor William Neptune of the reservation, and there were four generations in the Francis family up to last week. Mrs. Francis was well known to many Eastport families, where she had called frequently in past years with baskets and novelties, and she had adopted the customs of the tribe since her marriage so as to speak their language very fluently, and had always made her home at Pleasant Point.

CUT THIS OUT—IT IS WORTH MONEY.

DON'T MISS THIS. Cut out this slip, enclose with \$1.00, to 2555 Sheffield Avenue, Chicago, Ill., writing your name and address clearly. You will receive in return a trial package containing Foley's Kidney and Bladder Pills, for coughs, colds and croup. Foley Kidney Pills and Foley Cathartic Tablets. Sold Everywhere.

THE DEAR GIRLS.

Stokrose—Well, there's one bill that Congress will never be asked to pass. Bonds—What is it? Stokrose—An old age pension for women. They'll never admit their age.

MINISTER WANTS TO HELP.

It is only natural that one who has been relieved from suffering should feel grateful and want to help others. Rev. W. F. M. Swyden, 815 W. 1st St., Macon, Ga., writes: "My kidneys are much trouble before I took Foley Kidney Pills. I am ready at any time to speak for Foley Kidney Pills." Sold Everywhere.

WINTER WEATHER AND HEAVY FOODS.

Extra work put on digestive organs in cold weather leads to indigestion, biliousness, bad breath, bloating, gas, constipation. Foley Cathartic Tablets cleanse the bowels, sweeten the stomach and benefit the liver. Cause no griping or nausea. Stout persons like the light free feeling they bring. Sold Everywhere.

WAS RESTLESS WITH PAIN.

B. W. Egan, R. D. 2, Shorters, Ala., writes: "I took Foley Kidney Pills as a rest at night with pain in my back and side, and they did me good. I can testify for Foley Kidney Pills as the medicine for kidney trouble." They relieve rheumatic pains, stiff, swollen joints, lameness, soreness. Sold Everywhere.

GIVES PERMISSION TO USE NAME.

Eugene Palmer, Lawrence, Mass., writes: "Foley's Kidney Pills saved me of a cough from which I suffered for weeks. You have my full permission to use my name in any advertising."

BE CAREFUL AFTER FEVER, COLD OR GRIP.

Many Fatal Cases of Kidney Trouble Can Be Traced to Some Infections Disease.

BE CAREFUL AFTER FEVER, COLD OR GRIP.

Colds, fevers and infectious diseases very often leave the kidneys weak. So little attention is given the condition of the kidneys during recovery from the original trouble that a severe attack of kidney disease often follows. Here's how it happens. The kidneys are overworked to weaken the kidneys. After colds, grip, scarlet fever, typhoid, measles, pneumonia, diphtheria, tonsillitis or chicken pox, watch for backache and urinary disorders, and promptly use Doan's Kidney Pills. South Paris people have found Doan's reliable in many forms of kidney trouble.

HERE IS A SOUTH PARIS WOMAN'S EXPERIENCE.

Mrs. Horatio J. Farham, 1 Pearl St., South Paris, Me., writes: "I had a bad backache, which resulted from a severe attack of the grip. My back was so lame and sore no position was comfortable. I felt dreadfully tired and fatigued. At the time, I heard about Doan's Kidney Pills and although my back was aching so badly, I got prompt relief by using them. I kept taking Doan's for several days and my back was strengthened and my health became much better."

Price 60c at all dealers. Don't simply ask for a kidney remedy—get Doan's Kidney Pills—the same that Mrs. Farham had. Foster-McBride Co., Buffalo, N. Y.

AN OLD Establishment OFFERS YOU NEW SERVICE. GARMENTS CLEANED OR DYED

In a satisfactory way, at small expense. Send your clothing parcel post to us. We guarantee prompt service, and superior workmanship.

Lewiston Steam Dye House Co., 139 Main Street, Lewiston, Me. Tel. 406-5

ESTABLISHED 1859

Noyes & Pike, Local Agents.

Farms For Sale.

160 acre farm 2 miles from railroad station, good building, smooth fields, cuts 50 tons hay, pasture for 25 cows, spring water in buildings, R. F. D. and telephone. This beautiful farm home can be bought for \$3,750, including farm machinery. Half cash, balance on easy terms. 100 acre farm cuts 30 tons hay, smooth level fields, free from rocks, apple trees, plenty of wood for farm. Price only \$2500. 6 acre farm, good buildings, hot and cold water and bath; 100 bearing apple trees, shade, 2 bath houses, cuts 10 tons hay, in beautiful location, only one mile from South Paris village. Price \$3,000. For sale by

L. A. BROOKS, Real Estate Dealer

South Paris, - Maine.

Lost Dollars

Every dollar lost by destruction by fire is lost forever. It has vanished from the world's wealth. A policy in this agency helps mightily to mitigate the loss, but the prompt payment of insurance money is only one of the services rendered by this agency.

Prevention of fire is a specialty with us. We can put you in touch with the service.

W. J. Wheeler & Co.,

INSURANCE

South Paris, - Maine

Pine! Pine!

If you have some large straight pine lumber to sell it will be for your interest to come and see us.

Chadbourne & Clifford, SOUTH PARIS.

Pine! Pine!

Running Water in YOUR Home?

PAUL System of Water Supply

PARIS MACHINE CO., South Paris, Maine.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed executor of the last will and testament of DOUGLAS B. RICHARDSON, late of Paris, in the County of Oxford, deceased. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereon are requested to make payment immediately.

MARK B. RICHARDSON, South Paris, Maine. November 18th, 1919.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the estate of MERG G. LOVING, late of Paris, in the County of Oxford, deceased, and given bonds as the law directs. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereon are requested to make payment immediately.

LYDIA H. TUCKER, Augusta, Maine. November 18th, 1919.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the last will and testament of MARK H. NISKANEN, late of Paris, in the County of Oxford, deceased. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereon are requested to make payment immediately.

LYDIA H. TUCKER, Augusta, Maine. November 18th, 1919.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the last will and testament of MARK H. NISKANEN, late of Paris, in the County of Oxford, deceased. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereon are requested to make payment immediately.

LYDIA H. TUCKER, Augusta, Maine. November 18th, 1919.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the last will and testament of MARK H. NISKANEN, late of Paris, in the County of Oxford, deceased. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereon are requested to make payment immediately.

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The Sign of Service SOCONY

Motor

A wide variety of mixtures being sold under the name "gasoline." The best way to be sure that the gasoline you buy measures up to quality standards



Gasoline

is to buy from the dealers listed below. They sell only SOCONY—uniform, pure, powerful. Look for the Red, White and Blue So-Cony Sign

The Sign of a Reliable Dealer

DEALERS WHO SELL SOCONY MOTOR GASOLINE

South Paris.

Ripley & Fletcher. Oswell's Garage. Cole, Wiggins Co. A. C. Maxim. F. B. Fogg. C. M. Johnson, Paris Hill. Howard McAlister, No. Paris.

Norway.

F. H. Beck. Norway Auto Co. Ulmer Installment Co. Hosmer Bros. H. L. Drake. A. P. Bassett. E. E. Witt.

Waterford.

W. S. Perkins, North. L. R. Rounds Co. W. W. Fillebrown.

East Stoneham.

W. H. Brown.

Oxford.

Lord & Starbird. A. F. Grant, Welchville.

West Paris.

C. H. Young. George Devine. G. A. Smith.

Bethel.

M. C. Allen, Bryant Pond. Eugene Cole, Bryant Pond. F. J. Cole, Greenwood.

Locke's Mills.

E. L. Tebbets Spool Co.

Herrick Bros. Co.

G. L. Thurston & Son. J. A. Thurston & Co. Bethel Inn. Irving Carver. W. J. Douglass, West Bethel.

Gilead.

W. R. Kimball. Geo. E. Leighton.

J. O. Douglass, Upton.

STANDARD OIL COMPANY OF NEW YORK

PRINCE ALBERT

the national joy smoke makes a whale of a cigarette!



YOU certainly get yours when you lay your smokecards on the table, call for a tidy red tin or a tippy red bag of Prince Albert and roll a makin' cigarette! You'll want to hire a statistical bureau to keep count of your smokestacks! Why, you never dreamed of the sort of that lies awaiting your call in a home rolled cigarette when it's P. A. for the packing!

Talk about flavor! Man, man, you haven't got the listen of half your smokecarder until you know what rolling 'em with P. A. can do for your contentment! And, back of P. A.'s flavor, and rare fragrance—proofs of Prince Albert's quality—stands our exclusive patented process that cuts out bite and parch! With P. A. your smokesmoking in a makin' cigarette will outlast any phonograph record you ever heard! Prince Albert is a cinch to roll. It's crimp cut and stays put like a regular pal!

Prince Albert upsets any notion you ever had as to how delightful a jimmy pipe can be! It is the tobacco that has made three men smoke pipes where one was smoked before. It has won men all over the nation to the joys of smoking.

R. J. REYNOLDS TOBACCO COMPANY, Winston-Salem, N. C.

Dodge a cold

Some folks are fortunate enough always to breathe pure air, and never get run down by overwork or exposure. Even these lucky people do not always escape the contagious cold which prevails at certain seasons to such an extent as to be almost epidemic. It is wise to be prepared for troubles of this nature in our climate, and the one all-important thing is to have at hand a safe, efficient and reliable remedy to ward off the trouble and danger of such an attack. For sixty years "L. F." Atwood's Medicine has been a household standby for emergencies of this kind. It starts up the liver and bowels, prevents congestion, and restores the functions to their normal condition. If you have never used it, get a 50 cent bottle from your dealer, or write for a free sample to the "L. F." Medicine Co., Portland, Maine.

Stand For Sale.

I offer for sale the P. C. Pickett stand in West Paris at the corner of Main Street and Greenwood road. Two-story house, all and stable and about three-fourths of an acre of land with fruit trees. Buildings in good repair. Running water on both floors. Inquire of W. H. LURVEY, Buckfield, Maine.

LOST.

Between Burnham & Morrill factory and King's Corner, a tire chain. Finder please leave at Maxim Brothers' garage, and receive reward. 47-48