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Suppose the people of Maine have ten million dollars to invest through the next twelve months in hydro-electric securities. And suppose they put it all in the hydro-electric companies of one state. That state will have, a year from now, ten million dollars' worth more taxable property than it had before. This assures correspondingly lower taxes.

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When you invest in Central Maine Power Company 7 per cent Preferred Stock your money goes into power houses, dams, wheels, generators, etc., and into poles, lines, and the like—all taxable property, and all located in Maine.

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But after all, which pays the home investors best—to invest in the South or West, perhaps at a higher rate of yield; or to invest at home in Central Maine Preferred—and get safety, 6 1/2 per cent net, lower taxes and greater prosperity.

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Which will pay YOU best—to invest abroad or at home?

## HOMEMAKERS' COLUMN.

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

### Avoid Too Much Sugar in Jelly.

SHOULD BE BRIGHT, CLEAR, AND HAVE ATTRACTIVE COLOR.

A good jelly should be bright, clear, and of an attractive color. When removed from the glass it should retain the shape of the mold. Jelly of the right consistency can be cut with a distinct cleavage, retaining the angles where cut. It should sparkle and be tender enough to quiver without breaking.

Wash the fruit, remove stems, and cut large fruits into pieces. With berries, grapes, and currants add one cup of water for each pound of fruit. For apples, quinces, and other hard fruits add three cups of water to each pound of sliced fruit. Cook until tender. Fruit juices flow more freely when heated.

As soon as the fruit is tender it should be put into a jelly bag and allowed to drip. If the fruit is overcooked, a cloudy jelly is apt to result.

### CAN BE MADE WITH LESS SUGAR

Good jellies can be made with much less sugar than many housekeepers thought possible a few years ago. Some persons like these products made with less sugar better than the old-fashioned kinds that were sometimes so sweet that the flavor of the fruit was spoiled. One of the experts of the United States Department of Agriculture give the following suggestions for using sugar economically:

Reduce the amount of sugar ordinarily used from one-fifth to one-fourth—that is, use four-fifths, or three-fourths, cup of sugar instead of the whole cup called for in the recipe. In the case of non-acid fruits particularly, the absence of sugar will be less noticeable if one-fourth teaspoonful of salt is added for each cup of fruit juice. The salt will disappear after the product has stood for a few weeks, but the flavor will be richer than if the salt were not used.

Another way to save sugar is to substitute part of the granulated sugar called for in the recipe, honey, maple sirup, corn sugar, molasses, the new malt sirups, which are superior to those formerly on the market, or one of the other sirups sold under various trade names. Some of these sweeteners have a distinctive flavor, and at first it may be best to use them only with fruits that have a pronounced flavor of their own, such as grapes, cranberries, plums, currants, and loganberries.

### QUANTITY OF JUICE FOR JELLY

About two quarts of juice boiled rapidly in a shallow pan gives a jelly with better color and consistency. When the proportion of sugar to juice has been determined, measure the fruit juice and place over the fire to cook. When the juice begins to boil add the sugar immediately and stir until the sugar is dissolved. When the sugar is added at this time there is less danger of crystals forming. As the sugar is dissolved cook the juice as rapidly as possible. Long, slow cooking tends to darken the product and destroy the pectin, which will cause the jelly to be less firm.

A good means of determining when the cooking is finished is to test the jelly with a spoon or paddle. Dip the spoon in the boiling sirup, remove, cool by moving it back and forth for a few seconds, and then allow the jelly to drip from it. As long as there is sirup present, it will run from the spoon. When the jelly point is reached, it will break from the spoon in flakes or sheets. Remove from the fire immediately and skim. Skimming at this time saves waste. After skimming pour at once into hot, scalded glasses and set aside to cool. Cool as rapidly as possible.

### Green Tomatoes for Marmalade.

To those who are fond of the piquant flavor of green tomatoes in made dishes, the following recipe for marmalade, given out by the Department of Agriculture, will be welcome:

### GREEN TOMATO MARMALADE

2 pounds green tomatoes  
1 1/2 cups sirup  
1 1/2 lemons and 1 orange, or 1-4 cup sugar  
2 1/2 lemons (10 ounces)  
Wash and trim tomatoes, cut into slices medium thick. Cut lemon and orange into very thin slices. (Be careful to pick out all seeds.) Add sirup and sugar. A small amount of salt (one-eighth to one-fourth teaspoon) is often considered advantageous; here, as always, it renders the sweet taste of sugar less cloying. Boiling orange peel for a few minutes in salted water prevents its hardening later, when cooked in sirup.

Heat slowly, stirring until well mixed, then simmer gently until the tomatoes are soft and the marmalade has the consistency of thick, heavy jam. This will require three to four hours. There should be about 1 pint of marmalade. If a caramel flavor is liked, the heat may be slightly increased at the very last so that the jam darkens at the bottom next the kettle; but great care must be taken not to overdo this effect as the jam is easily scorched.

A somewhat different effect may be obtained by chopping the rind of lemon and orange. At the end of the long cooking process these bits of chopped rind seem much like chopped nuts and orange flavor in preserves does not last indefinitely, apart from the tang of the rind. Consequently this marmalade is best when only a few days or weeks old.

### Cheese and Potato Puffs.

The following excellent luncheon or supper dish is one tested in the experimental kitchen of the United States Department of Agriculture:

1 cup of mashed potatoes  
1-4 cup of milk  
1 egg  
1-2 teaspoon of salt  
1-2 cup of grated cheese

Beat the potatoes and milk together until thoroughly mixed. Add the egg and the salt, and beat thoroughly. Finally add the cheese. Bake in muffin tins in a slow oven 10 or 15 minutes.

A similar dish may be made by scooping out the inside of a baked potato and mixing it with cheese as above. Fill the potato-skin shell with the mixture, return to oven, and bake until light brown.

### "Flat-Sour" in Vegetables.

Canned corn, peas, beans, and asparagus may show no signs of spoilage to the eye, and still when opened may have a sour taste and a disagreeable odor. This trouble is known to the canner as "flat-sour," and can be avoided, United States Department of Agriculture canning specialists say, if the can is used with care. Vegetables that have been gathered not more than five or six hours, blanch, cold-dip, pack one jar at a time, and place each jar in the canner as it is packed. The first jar in will not be affected by the extra cooking. When the steam-pressure canner is used, the jars or cans may be placed in the retort and the cover placed in position but not clamped down until the retort is filled. Rapid cooling prevents overcooking, clarifies the liquid, and preserves the shape and texture.

### To Keep My Recipes Clean.

The cooking recipes from my filing case came back from the kitchen so defaced that they could be used only a few times before having to be replaced. What was far worse, they were often lost through neglect in their prompt return. I bought a photograph of a printing frame large enough to hold two recipes, and sent them to the cook in that. I had no more trouble, and the maid was delighted with the arrangement, for she could handle the frame freely with floury hands, knowing that a damp cloth would remove all signs of soil.

### Green Tomato Mince Meat.

One peck of green tomatoes chopped very fine.  
Drain and rinse in cold water, put in kettle with one cup of vinegar and four cups of water, cook two hours slowly.  
Then add 2 pounds of raisins chopped, 6 cups white sugar and 3 cups of brown sugar, 2 level tablespoons each of salt, clove, cinnamon, allspice, nutmeg.  
Cook slowly for two hours more. This makes about four quarts.

## SOLOMON ON VERMONT BENCH

Decision Handed Down by Judge Some Generations Ago Remarkable for Many Reasons.

A singular compound of law, good sense and sarcasm characterized Elias Keyes, one of the early Vermont judges.

A disconsolate-looking tramp was once convicted before Judge Keyes of the larceny of the boots of United States Senator Dudley Chase. The judge addressed him as follows:

"You are a poor creature and ought to have known better than to steal. Only rich men can take things without paying for them. And then you must steal in the great town of Windsor, and the boots of a great man like Senator Chase, the greatest man anywhere around. If you wanted to steal why didn't you steal in some little town in New Hampshire and the boots of some man who wasn't of any consequence?"

"And then you must steal from him when he was on his way to Washington and perhaps the only boots he had. You might have compelled him to wait until some shoemaker made him another pair, and shoemakers never keep their promises. And perhaps by the delay some important matter might have failed of ratification because he was not present in the senate."

"I have got to say that you seem to know a darned deal more about stealing boots than what I do!" piped the prisoner.

"That is a sound observation," he said. "I will give you only one month in the county jail, and that not so much for stealing as for your ignorance in not knowing better than to steal the boots of a great man like Senator Dudley Chase."

### Made a Mistake.

We ate that evening in the kitchen. In a bedroom, off the dining room, slept our two-year-old boy. In that room, in a drawer of the dresser was a box containing all of my jewelry.

When my husband had finished his dinner he made his way to the front part of the house and while doing so, he ran squarely into a man. He asked the man what he was doing there, and the man answered: "Pardon me, sir, but I'm a piano tuner, but I think I've made a mistake."

My husband turned on the light, and there, a little satchel in his hand, bowing and apologizing, stood a slim, fair-haired, innocent-looking individual. My husband kept on berating him, and I, somewhat ashamed of him, begged him not to be so hard on a man, who had made a mistake and seemed truly sorry for it.

Finally, amidst more bowing and profuse apologies, the man took his departure. We found out later that the shabby little tuner's satchel contained the contents of my jewel case. He had left me my wedding ring because it was on my finger.—Chicago Tribune.

### What Is Charm?

The charming woman possesses a definite personality. She makes her entrances and exits fast, and one would rather talk with her than with many other people. She may not be anything remarkable, but she utters even commonplace in a way of her own. She is a sympathetic listener and neither her eyes nor her interest ever wander. Tact and charm are near akin, as both include the gift of saying the right thing at the right time. We all know the woman who quite unintentionally makes her friends as uncomfortable as the kitten with her fur rubbed the wrong way. We all know, also, her opposite, the creature from whose presence one always emerges cheered and comforted, with the agreeable sensation that one has been appreciated at last.

The charming woman never stoops to flattery. She honestly believes the best of everyone, and considers it her mission on earth to diffuse happiness around her. To spread sunshine on earth seems a divine attitude, and the charming woman utters it as her special prerogative.

### They Must Have Left Soon.

Unexpected company dropped in on us, and not having much for supper, we did not want to invite them to stay, but they stayed quite late and I was compelled to ask them to supper. After supper my mother retired and during the course of the evening while our guests were still with us a door was heard to close. My mother, thinking the guests had left, called down to me, "Did they go, Annie?" My guests urged me to say "Yes," wondering what mother would say, so I was forced to do as they wanted me and I answered, "Yes, mother, they have gone." To my embarrassment mother called down, "Thank goodness! Did you ever see such pigs on butter?"—Exchange.

### The H. C. L. Again.

The Laundress—I'll have to get \$2 more this week. I can't wash at the old rates.

The Housewife—But "you seemed satisfied when I gave you a raise last week."

The Laundress—Yes'm, but furs an' gasoline an' motor accessories have went up something terrible since then.

### Would Have Pleased the Queen.

Mrs. Styles—I see it stated that when the Belgian king flew over New York in an airplane he would not allow his queen to fly with him.

Mr. Styles—That was unkind of him, for she really would have had the opportunity of seeing an awful lot of women's hats.

### STEADFAST CONFIDENCE

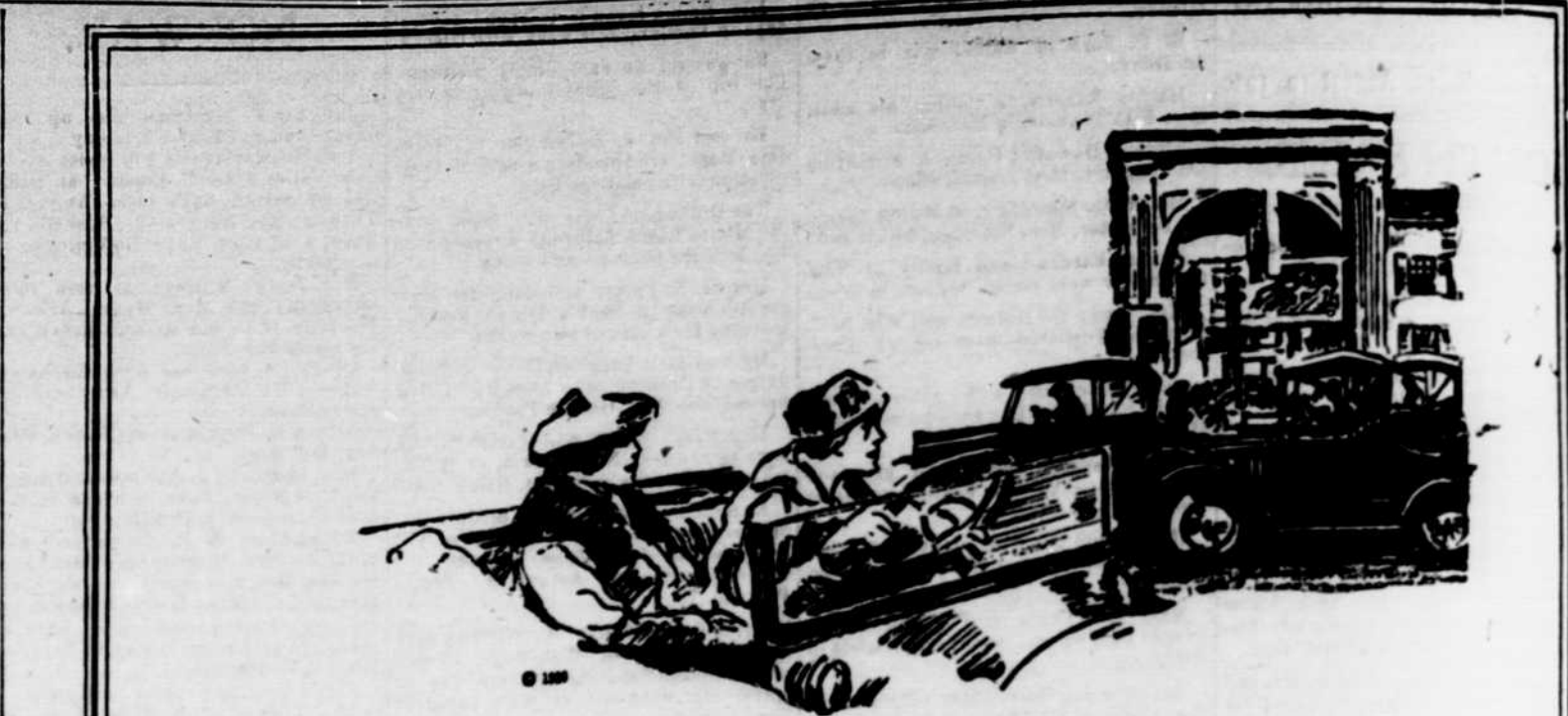
The Following Statement Should Form Conclusive Proof of Merit to Every South Paris Reader.

Could stronger proof of the merit of my remedy be desired than the statement of grateful endorser who says their confidence has been undiminished by lapse of time? These are the kind of statements that are appearing constantly in your local papers for Don's Kidney Pills. They are twice told and confirmed, with new enthusiasm. Can any reader doubt the following? It's from a South Paris resident:

L. F. Schoff, 27 Market Square, says: "I was troubled at different times by rheumatic pains and I felt as if my kidneys needed attention. Don's Kidney Pills greatly relieved me and I have been feeling much better since."

RIGHT YEARS LATER Mr. Schoff said: "I still have confidence in Don's Kidney Pills. They have brought permanent benefit in my case."

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



## What's done as much as anything else to fill up the movie houses

LOOK at the crowds that step out of their cars in front of the movies every summer evening.

The movie managers would be renting half of their theatres for store space, if it weren't for the automobile.

It is typical of Americans that they took to the automobile as a matter of course—just as they have to the movies and to every other great invention of the last half century.

And the same thing has happened everytime. Taking things as they come is a fine way to foster waste and extravagance.

As regards tires, the comeback is about due. People are pretty near through pay-

ing for something that isn't there when they look for it.

What a man pays for in a tire is *quality*—not a limited number of miles or the privilege of getting a rebate in case the miles don't come up to the limit.

U. S. Tires are guaranteed as to quality—with no limitation of mileage.

And that holds just as good for the *small car tire* as for the biggest U. S. Tire we've got. There's *only one* standard of quality with U. S.—and the size of the car has *nothing whatever* to do with it.

We represent U. S. Tires in this town. You'll find it worth while to talk to us before you buy any more tires.

## United States Tires

F. B. Fogg, South Paris, Me.;  
Tilton & Record, Buckfield, Me.

Geo. W. Devine, West Paris, Me.  
G. A. Smith, West Paris, Me.

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Diamonds, Watches, Clocks, Jewelry, Cut Glass, Etc.

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## Who Wants an Imitation?

WOULD you call on your local merchant and ask him for "imitation" sugar, or raisins, or coffee? Would you ask him to sell you a pair of shoes made of something "just as good" as leather? Or a suit of clothes "made for" a man, whether or not it fits you?

## Get the Genuine International Repairs

When you need repairs for your IHC Farm Equipment, buy the genuine repairs. See that this trade-mark appears on each piece.

Genuine IHC repairs are made from the original patterns—all others are copied from copies. Genuine IHC repairs are made of the same material, have the same finish, fit as accurately, and wear just as long as similar parts purchased with the original implement or machine.

We are the Authorized IHC Dealers. There is one certain and infallible way to secure genuine IHC repairs—buy them from us. And remember that International service rendered by us, can only be 100 per cent right when International machines are equipped with genuine International repairs.

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**Lost Bank Book.**  
Whereas, Donald E. Mason of South Paris, Maine, has legally notified this Bank that his book of deposit, No. 100, has been lost, and he hereby gives that unless said book is presented at this Bank within sixty days, it is required by law, a new book will be issued. All persons are hereby warned against purchasing or using said lost book of deposit.

**Wanted a Girl**  
to go to Augusta for the winter to assist me with housework and with the care of children. No cooking. Address: MRS. E. H. STUART, R. 1, Norway, Me.