

THE OXFORD BEARS.

THE DOINGS OF THE WEEK IN ALL SECTIONS OF THE COUNTY.

Paris Hill.

Services at Paris Hill Baptist church every Sunday at 10:30. Sunday School at 11. Sunday evening prayer meeting at 7:30 o'clock.

The regular business meeting of the Library Association will be held at the library Wednesday, Feb. 24, at 4 P. M.

Parents having 100 percent in spelling the past week: Roland Andrews, Esther Curtis, Alma Marston, Charlotte Daniels, Gertrude Everett.

Mrs. Ruth Perkins of Milan, N. H., is the guest of Mrs. Alice Curtis.

Mrs. and Mr. J. Colby of Lawrence, Mass., are the guests of Mr. and Mrs. Geo. Colby.

John Hammond went to Wellsville Saturday to take part in a minstrel show at that place. Her granddaughters, Blaise Shaw of South Paris, accompanied her.

Charles Johnson's store will be closed on Feb. 1st and 2nd, open 2d evening, to take account of stock.

A most interesting missionary meeting was held at the Baptist church on Wednesday evening.

The supper and entertainment given by the Baraca Class last Friday evening was a decided success. A generous amount of food was contributed and over ninety people were fed.

The entertainment, consisting of songs and readings, was much enjoyed, and the male quartet, composed of Glen Ross, Mr. Cook, Mr. Brennan and Mr. Ward, did not a little to the enjoyment. The net proceeds amounted to about twenty-three dollars and boys wish to thank all those who helped in any way.

The community supper will be postponed until Tuesday next week.

Glen Ross with three college friends, Mr. Cook, Mr. Brennan and Mr. Ward were week-end guests at H. L. Scribner's.

At the annual meeting of the Baptist church, held in Cummings Hall last Thursday evening, the following officers were elected:

Clerk—Mrs. W. E. Twissell.

Treasurer—Mrs. E. A. Daniels.

Committee to look after Church Property—W. E. Twissell, Carl Merrill, E. A. Daniels.

Elmer W. Cummings has gone to Augusta, where he is employed in the Engineering Department for the Maine Highway Commission.

Mrs. and Mr. Seward P. Stearns came up from Portland last Tuesday.

Stearns returned to his employment after a stay of a few days and Mrs. Stearns will remain here with Mr. and Mrs. W. A. Barrow for a while.

The construction crew of the Central Maine Power Company have nearly completed the pole line about the streets of this village and from here to Case's Long Look Farm.

After reaching the farm it was decided to change the original plan and continue the line down over the north side of the hill to the intersection with the West Paris circuit instead of entering the village by way of W. H. Cummings' farm and Academy Street.

The work will be done by the crew as the insulators have failed to arrive yet.

A better Maine winter than the present would be difficult to recall.

After a week of the very best of weather so little snow that automobiles are running as easily as in summer. Two or three inches of snow for a foundation with an occasional light coating of snow has kept the roads in excellent condition.

While we have had two or three cold "snaps," they have been of short duration and cleared off warm and pleasant. A good winter for business and immense quantities of wood and lumber have been hauled.

North Waterford.

Charles Marston is working for John Grover again after being away a week.

C. G. Knight is better, so Billy Walker has been called back to work.

The Waterford Grange, No. 479, had a special meeting Saturday for the purpose of installing the officers. Round tables were set for the occasion.

There was a good number present and a nice dinner was served. In the afternoon after installation there was a good program. They had a dance the evening with cake and cocoa for refreshments.

Mrs. Pearl Hatch and two little boys and her sister, Bernice Little, returned Saturday.

Donald Green, who has been so very sick, is better, so the nurse, Olive Ward, well, planned to go home Tuesday.

Nellie Holman is suffering with a lame arm, so the girls have had to work at home to do the work.

Edith Durgin has a woman working for her.

Mrs. Lydia Shedd is quite sick. Luella Mills is helping do the work and caring for her.

Mrs. John Adams is at work for Carl Hatch's folks.

Mrs. Rilla Marston has the quilt and rug fever. I wonder if any one else has it? It seems to spread very quick.

Norway Lake.

Ruby Potter recently visited at the home of her uncle, Frank Morrill, in Tupper.

Mrs. John Adams is at work for Carl Hatch's folks.

Mrs. Rilla Marston has the quilt and rug fever. I wonder if any one else has it? It seems to spread very quick.

There has been an unconfirmed report for many years in the vicinity of Laurel, Mississippi, that a wild man was living in the swamp along the Leaf River. A week or two since a man named John drove him out—an aged white man with a woman who said she was his wife, also a child entirely nude. The couple lived on roots, berries and such things as they could catch in traps. Driven from their usual habitation, they were unable to resist so were taken to the county poor house. Asked by the sheriff how he came by his wife, the man answered that he had caught her in a steel trap.

This week the ground has come out, or is supposed to. How these animals know it is Camdemas Day has never been made clear, but the probability is they don't know but it is probably one of their numerous lies. Whether they observe their shadow on this day or not, or whether they try to, doesn't seem to make any difference with the remaining weather of the winter. The ground has been some time relation to Annie.

The latest thing for shoe making is ostrich skins. It is said they will outwear ordinary leather. The first shipment of these skins arrived in Boston from South Africa last week, and manufacturers say shoes made from this stock will be offered men and women as Easter novelties. Now if these skins were tanned with the feathers on, the old winged god Mercury would not be in it with modern messengers.

The Merchant Tailors Designers Association, which met in Chicago last week decided men must wear their trousers longer hereafter. This does not mean until they are patched more, but that the legs must extend closer to the sole of the boots. Wonder if this modesty on the part of men will have any effect in lengthening the skirts of women.

We have heard of blockheads and bonedheads and hard-headed business men, but Joseph Jones of Marston, Maine, seems to lead the list. He was kicked in the "bean" by a mule and is alive and well; but the mule is a helpless cripple with his leg broken in two places.

West Paris.

Augustus S. Dunham is quite ill. His daughter, Mrs. Jennie Currier of Bryant's Pond, is here to assist in caring for him.

Mrs. Nellie Macdonald of New York was the guest of her sister, Mrs. C. C. Stearns, a day or two last week.

Mrs. Frank S. Briggs of Portland has been visiting her mother, Mrs. Sara Curtis.

Mrs. A. K. Baldwin of Portland was a recent visitor at the home of her father, A. E. Marshall.

Harold Scott, who has been very ill from pneumonia, is recovering.

Dr. F. E. Wheeler accompanied two patients to the Central Maine General Hospital Wednesday for surgical operations: A. D. Andrews of North Paris, who submitted to an operation to remove a piece of bone from the leg which was so severely injured last year; also Gertrude Robbins of Sumner, who broke her arm about two weeks ago. Gertrude was in the hospital six weeks, then came to West Paris to receive treatment from Dr. Wheeler. During her stay here she has been with her aunt, Mrs. Bert Day. John Roakhalainen dropped dead when unloading lumber at the yard Monday afternoon. A young boy, who recently came from Finland, was with him, and he was taken to the lively stable and a physician called, but life was extinct. He was a native of Finland, and leaves a wife and three children. About three years ago he purchased a farm on Curtis Hill in Y. B.

The drama, "Aunt Slick from Punkin Creek," was presented Wednesday evening at Grange Hall to a crowded house.

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Ford

THE UNIVERSAL CAR

If you are looking for a used car, now is the time as we have on hand at present some very good ones. The Ford factory being closed means a shortage of new cars, therefore making a shortage of used cars. Look over our used car list:

Four 1920 Ford Touring Cars with and without starters from	\$350 up
Two 1919 Ford Touring Cars from	\$350 up
Two 1918 Ford Touring and Runabout from	\$300 up
Five 1917 Ford Touring and Commercial Truck from	\$275 up
Seven 1916 Ford Touring Cars from	\$175 up
One 1915 Ford Touring	\$200
One 1914 Ford Touring	\$150
One Dodge Brothers Touring	\$400
One Model "83" Overland	\$300
One 1919 Oldsmobile 8 Cylinder Roadster.	

Ripley & Fletcher Co.,

SOUTH PARIS BRIDGTON

HOMEMAHERS COLUMN.

Correspondence on topics of interest to the ladies of the county. Address: Editor, *South Paris News*, South Paris, Me.

Home-Cooked Potato Chips.

Everybody likes good potato chips. Their salty crispness makes them an enjoyable addition to the luncheon or dinner menu and provides a variation in the customary methods of serving potatoes at home. Their food value is high and they offer a valuable means of utilizing a part of this year's large potato crop.

Not all potatoes make good chips, say food specialists of the United States Department of Agriculture, and the excellence of the finished product depends on the materials used and the care exercised in their preparation. The best potatoes in the spring or early summer do not make good chips. They should not be used before the skin sets. A waxy or soggy potato is not good chip material. Select a variety that becomes mealy when baked or boiled.

ROUND POTATOES ARE BEST

Although the size and shape of the potato do not affect its cooking quality, they do influence its texture and appearance of the chips. Round potatoes are better than long ones, as there is less waste in peeling, especially if a vegetable peeler is used. Dark, blemished potatoes are objectionable because of the difficulty of peeling and the waste involved, and because they make ragged-looking slices. The equipment necessary is simple and inexpensive. A sharp, wide vegetable slicer is essential, as it is impossible to slice the peeled potatoes thin and even enough by hand. The slices should be one-sixteenth inch thick and should be even, if they are to cook uniformly. The best vessel in which to fry the chips is one that is deep rather than wide, with a perforated basket in which the chips can be lowered and raised.

Potato chips may be fried in a variety of fats, but for a crisp, golden-brown vegetable fat is preferable to the animal fat. Whatever fat may be selected, it must be in good condition, i. e., light-colored and free from all objectionable odors and flavors.

Peel large, smooth Irish potatoes, removing all eyes and diseased spots. Slice as described above. Drain the slices in cold water for at least an hour, changing the water frequently until it is entirely free from starch. Where running water is available, leaving coils of potato over the chips for an hour is preferable to soaking in standing water. Heat a high grade of vegetable cooking oil to a little below smoking point (210° C. or 410° F. if you use a thermometer).

The kettle should not be much more than half full of oil, otherwise the water on the potatoes will spatter and boil over when dropped into the hot fat. The moisture on the slices must be evaporated before the potatoes can brown; it also lowers very appreciably the temperature of the oil. Therefore shake the soaked slices as dry as possible. When making chips in small quantities, it is possible to partially dry the slices between towels before placing them in the basket and lowering into oil. Do not cook too many at a time, or they will curl into little balls. Stir constantly. They will cook quickly, the time required varying with the size of the kettle and the quantity of oil and potatoes used. Three to five minutes is a good average.

REHEATING REVIVES CRISPNESS

When the chips are light golden brown, raise the basket, drain off the surplus oil and empty them on clean brown paper. Sprinkle lightly with salt. If fresh sweet oil is used and care is taken to store the chips in cool, dry, clean place, they should keep without spoiling for several weeks. Place them in the oven for a few minutes before serving to make them crisp.

Rules for Successful Bread Making.

Bread dough rises most rapidly at a temperature of about 80° F., and if it can be watched carefully so there is no loss of time at any point, this is the best temperature. Under other circumstances a lower temperature, about 50° F., is better. It is easy to keep the proper temperature if the dough is put into a bread-raiser or a fireless cooker and a thermometer used, any food specialist of the United States Department of Agriculture. Experienced housekeepers know the right temperature for raising and baking bread by the sense of feeling, but uniform results are most easily obtained by the use of a thermometer.

Dough should be kept covered while it is rising; otherwise a crust will form and interfere with the expansion. Some housekeepers brush the dough with melted fat, but this is not necessary if the dough is well covered.

Beginners often have difficulty in determining when the dough is ready to be divided into loaves and put into pans. A good rule is to measure its volume. The dough for each loaf, if made out of hard-wheat flour, should amount to about 2-1/2 pints.

The loaves to which these masses of dough will reach in the mixing bowl can be determined in advance and marked. If one loaf of bread is to be made, before mixing, pour 3 pints of water into the bowl and mark the point to which the water comes. This will indicate the height to which the dough should rise. When recipes direct that dough be allowed to double or treble in volume, it is convenient to have a measuring glass to determine the expansion. An ordinary tumbler will do, but glass of smaller diameter, like a jelly glass, is better. Before the dough is set to rise, pack a small piece of it in the glass. Note the height to which it comes and mark the place it will reach when its volume has doubled or trebled, as the case may be. Put this beside the larger glass of bread and use it as an indicator.

Breakfast Cereals Prepared at Home.

In early times there were many ways of preparing grains and meal, such as (1) grouting and the good King Arthur's famous "bag pudding." The partly cooked ready-to-eat cereals have become so popular in recent years that the old-fashioned methods of cooking grains are now less common. The ingenious housekeeper can, however, vary her breakfast cereals by the use of simple meals or grains, say food specialists of the United States Department of Agriculture.

One of the dishes which the early New England settlers probably copied from their Indian neighbors is the homely corn-meal mush, or heavy pudding. This is made by boiling ordinary corn meal in milk or water. If properly cooked, it is a nutritious and economical dish and has the advantage—dear to thrifty housewives—of being left over. The pudding will be reheated if cut in slices and fried.

Another popular way of using certain varieties of corn is as pop corn. This can not be strictly termed a breakfast food, but it is frequently eaten with milk, like other cereal preparations.

If the lack of cooking must be considered, and strict economy is necessary, crackers in milk may be substituted for the ready-cooked breakfast cereals. Crackers are soaked in regular breakfast foods in composition, and at average prices furnish more nourishment for the same amount of money. Nor should it be forgotten that as a rational, palatable and economical dish, bread and milk ranks high.

Broiled Veal Steak.

Put a veal steak with olive oil and broil five minutes. Serve two slices of salt port, out in cubes. Add two slices of onion and cook until brown; add one chili pepper (or a small piece of sweet pepper), one teaspoonful of salt and three cups of cold water; let boil five minutes and strain into a casserole. In this liquid place the broiled veal steak. Cover casserole and put in moderate oven for one hour. Remove steak to hot platter. Thicken stock with four tablespoonfuls of flour blended with enough cold water to pour easily. Pour the sauce, thus made, over steak.

To remove the water mark from a glass vase, I have discovered that a few drops of olive oil or any other oil rubbed inside a glass vase where the water mark is evident, will prevent the mark from appearing again.

UNDEVELOPED water power is fine for scenery—but what Maine needs is DEVELOPED water power—a surplus ready to meet the demands of any manufacturer who may want to come to Maine.

This need has been supplied by Central Maine Power Company.

The determination to have power ready and available has long been one of the guiding principles of Central Maine Power Company. Acting on this principle it has added, through the fifteen months which ended December 31, 1920, new construction costing nearly \$2,500,000.

Its transmission system, extending from Skowhegan through Waterville, Augusta, Gardiner to Lewiston, is now capable of handling and delivering at any point between the terminals of this line 15,000 horse power.

At Skowhegan the installation of the first 4000 horse power unit in its new hydro-electric plant is completed and the second unit will be in operation about February 1, and the third in April or May. At Farmingdale the line taps into the steam plant where, if needed at any hour of the day or night, 10,000 steam generated horse power is available.

From this main line, adequate feeders radiate to the more than 100 communities served.

It would seem that the Company has reached a distinct period in its existence.

It has achieved the position where its lines reach the towns and villages occupied by one-third of the population of the State, where every individual or corporation in its entire territory is supplied with every power demand that has been made, and where it still has developed and available, ready for immediate use, a surplus of absolutely reliable power.

Central Maine Power Company

AUGUSTA, MAINE

HARVEY D. EATON, President

WALTER S. WYMAN, Treasurer

As told in these few sentences, this accomplishment may not seem to have much significance; but to those who have been struggling and working for this end through many years there comes the feeling of profound satisfaction that so good a result has been obtained. Twenty years ago no industry located in any one of the towns which we now serve could be sure of being able to obtain 100 horse power of electric power. Today any industry, new or old, can have 100 or 10,000 horse power on application.

Much has been said and written about the water powers of Maine and the great industrial possibilities which they hold out for the future of the State, but there is nothing more useless for anything except scenery than an undeveloped water power. Handicapped as Maine is by transportation and other difficulties, Central Maine Power Company felt certain that the fundamentally important thing was not to dwell on what the great powers that are undeveloped MIGHT do for us at some distant time in the future; but to DEVELOP them NOW and have them ready to use.

This we have done and hope to continue doing as the need arises.

Because through 1921 we shall have use for investment money for various requirements, especially to finance the second and third units which will be placed in our new power development and to complete the lines which will interconnect our new properties with the old, the Company is able to offer to the investors of Maine through 1921, approximately 10,000 shares of preferred stock.

This stock seems to us to be safe in the last degree; and likely to pay \$7 per year per share as long as Maine rivers flow. The price is \$107.50 a share, the yield 6 1-2 per cent. net.

May we send you a book, showing what is behind an investment in Central Maine Power Company, together with full information about the Company and its securities. If you are interested in a safe and sane State of Maine investment, just send in the coupon.

COUPON

Central Maine Power Co.,
Augusta, Maine:

Please send me "Your Share" booklet and full information about your securities as an investment for Maine people.

Name _____

Address _____

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We Now Have a Full Line of
Repair and Building Materials
Cement, Pulp Plaster, Lime, Hair and Red Brick

We also have a good line of
Goodyear Fabric Belting

A. W. WALKER & SON

SOUTH PARIS, MAINE



KANTLEEK

It Can't Leak, Because It's Made in One Piece

A KANTLEEK is built like a bottle—all in one piece.

Most hot water bottles are made in sections, then cemented together. When cement dries and cracks, the bottle leaks.

Every Kantleek Hot Water Bag is moulded of pure soft rubber—one continuous piece. No parts, patches, cement. Even stopper socket is moulded in.

And guaranteed for a full two years' service—or a new Kantleek free.

Don't wait until your old bag leaks. Get a Kantleek. Your old one may break open tonight.

CHAS. H. HOWARD CO.

THE REXALL STORE

SOUTH PARIS, MAINE

HILLS

Registered and
Optometrist and Optician

Eyes examined, glasses fitted, adjusted and repaired. Thirty-four years fitting glasses in Norway. We can duplicate your broken lens no matter who fitted you. Everything optical. No fancy prices. Toric lenses cost but few cents extra. Did you ever stop to think that a first class Optician, Optometrist, or Oculist will not have to travel from town to town, house to house, fitting glasses? Take no chances on your eyes. See me about your eyes—it's the wise thing to do.

No drops or dangerous drugs used in the examination of the eye.
Office Hours: 8:30 to 12:00—1:30 to 5 P. M. Monday and Saturday evenings.
Other hours by appointment. Office phone 185-2; Residence phone 307-3.

185 Main Street,
Opera House Block, Norway, Maine.

Look for the "Clock in the steeple."

Protect Your Feet

from cold weather that is sure to come by buying

Felt Shoes, Overshoes, Gaiters, etc.

LARGE LINE FOR

Men, Women and Children

W. O. FROTHINGHAM,

South Paris

TOUCHED BY HIS GENEROSITY

Impossible for Wife to Scold Such a Charitably Inclined Hubby as She Had.

Ah, at last he came! The waiting woman rose majestically to her feet as she heard her husband open the front door. He paused aghast as he entered the little living room and saw her flashing eyes. "Sammy!" she cried. "This afternoon I saw you go into Goshen's pawnshop with a package. What does it mean? Answer me! The suspense is killing me."

She sank halfway to the floor and rested there.

"Yes, Janet," he confessed. "But, my dear, I really couldn't see poor old Goshen go about in rags any longer, so I just bundled up my old suit, and took it over to him."

"Sammy!" she cried. "How I have misjudged you, you dear, generous dear!"

And out of pure admiration for his generosity she refrained from reminding him of the \$2 she had lent him the day before—Housen Post.

A Lost Appetite.

My most embarrassing moment occurred Saturday when I went to lunch with my girl friends. I finished before they did and I happened to look around and noticed a piece of cake on the table, and I thought the lady had left not wanting the cake, so I spoke to my friends about it. They told me to take it because if I didn't the waiter would.

I hesitated a while, then got up and took the cake and commenced to eat it, when here comes the lady back with some ice cream. She called the waiter. I went over and told her I took it and I bought her another piece, and I went out not finishing my piece—Exchange.

Slight Saving.

"The upkeep of an automobile is expensive."

"But there is one advantage," said the optimist.

"What is that?"

"In the old days you had to feed a horse, whether you used him or not, but now when forced to economize you can at least keep your fiver in your garage and patronize a trolley car."—*Stimington Age-Herald.*

happy

There can be only a small degree of happiness without good health. Sickness is the home of rich or poor is depressing. The "half-sick"—and there are thousands who drag through days and weeks in business or at home—feeling miserable all the time. Some are dosing with one thing or another, but getting only temporary relief. If the condition is due to disordered stomach, liver, or bowels, with or without a headache, or if there is a tendency to catch cold, then the remedy that will quickly correct these troubles and restore GOOD health is "L. F." Atwood's Medicine. Hundreds of Maine people have sent testimonials of its wonderful curative virtues to the "L. F." Medicine Co., at Portland, Maine. Buy today of your dealer, at 50 cents a bottle.

Says the holdup to his pal,

"We can't get anything out of him, he pays with checks."

So they "lay" for the man who is known to pay large amounts out of his wallet.

It rests with you whether or not you will make yourself a target for holdups by carrying large sums of money. You don't have to—you can deposit your money here and pay by check, the same as many others are doing.

THE NORWAY NATIONAL BANK

Oldest and Strongest National Bank in Oxford County

Norway, Maine

MEMBER FEDERAL RESERVE SYSTEM

Slight Saving.

"The upkeep of an automobile is expensive."

"But there is one advantage," said the optimist.

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"In the old days you had to feed a horse, whether you used him or not, but now when forced to economize you can at least keep your fiver in your garage and patronize a trolley car."—*Stimington Age-Herald.*

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Funeral Work a Specialty

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The finest and best stocked Jewelry Store in town.

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NORWAY, MAINE

ARMY AND NAVY

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Hobbs' Variety Store,

118 Main St., Norway.