













## ANNOUNCEMENT

Mr. Edsel B. Ford, President of the Ford Motor Co., gives out the following statement:

"The price of the FORDSON Tractor has been reduced from \$790 to \$625 F. O. B. Factory, effective immediately.

"This price change has been made possible through lower cost of materials and the fact that we are now located in our new Tractor Plant with greatly increased economic manufacturing facilities in immediate connection with our foundry and machine shops and large blast furnaces where iron is poured directly from the ore, giving us maximum efficiency with the power to reduce cost of production and down comes the price in line with our policy to market our products at the lowest possible figure without in any way affecting our high standard of quality.

"We are particularly pleased in being able to bring about this big reduction in price at this time because the farmer needs all the help we can give him and this big cut in price will be the means of placing a valuable power unit within the reach of practically every one of them, not to mention industrial and commercial concerns which likewise have benefited through its use and are already realizing, to a much greater extent, its value as a power plant and hauling unit. But particularly has the FORDSON Tractor proved a most valuable factor in the saving of farm labor at the same time increasing the per acre crop yield as well as making possible a utilization of previously uncultivated land, to say nothing of removing no end of drudgery.

"There is no question that the use of machine power on the farm is the greatest advancement made in the development of agriculture not only in money saving and money making results, as well as raising the standard of living on the farm to a much higher level, but because of its proved value in making every type of land more productive, and consequently our desire to place the FORDSON within the reach of all.

"THERE IS NO CHANGE IN THE PRESENT FORD CAR AND TRUCK PRICES, which are already at the lowest possible figure and now with rock bottom reached on the tractor price a further reduction in price of either the Car, Truck or Tractor is out of the question. In fact, the big price cuts have been made in anticipation of continuous maximum production and increases may be necessary before long if a large volume of new business is not obtained. Therefore, present prices of Ford products cannot be guaranteed against possible increases."

Ask for the book, "The Fordson at Work," which will be supplied free of cost. Let us demonstrate the value of the Fordson on your farm, in your factory, lumber yard, coal yard, or in any general hauling or power work you may have to do and let us have your order for a FORDSON.

**Ripley & Fletcher Co.,** South Paris, Bridgton

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

They work naturally and form no habit

They work naturally and form no habit

They work naturally and form no habit

They work naturally and form no habit

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THE REXALL STORE

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MAINE.

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Registered 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 how fitted you. Everything optical. No fancy prices. For the reason 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 eyes. Office Hours: 9:30 to 12:00—1:30 to 5 P. M. Monday and Saturday evenings. Other hours by appointment. Office phone 130-3; Residence phone 307-3.

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**Felt Shoes, Overshoes, Gaiters, etc.**

LARGE LINE FOR Men, Women and Children

**W. O. FROTHINGHAM,** South Paris

**Posters**

That are effective and artistic, are those we print at the Democrat office. Try us.

**Rheumatism Left Him As If By Magic!**

Had Suffered Over 50 Years. Now 83 Years, Yet a Big Surprise To Friends. Regains Strength, Goes Out Fishing, Back to Business, Laughs at "URIC ACID" How the "Inner Mysteries" Reveals Startling Facts Overlooked By Doctors and Scientists For Centuries.

"I am eighty-three years old and I doctored for rheumatism ever since I came out of the army, over fifty years ago," writes J. B. Ashelman. "Like many others, I spent money freely for so-called 'cures' and I have read about 'URIC ACID' until I could almost taste it. I could not sleep nights or walk without pain; my hands were so sore and stiff I could not hold a pen. But now, as if by magic, I am again in active business and can walk with ease or work all day with comfort. Friends are surprised at the change."

**HOW IT HAPPENED.** Mr. Ashelman is only one of thousands who suffered for years, owing to the general belief in the old, false theory that "URIC ACID" causes rheumatism. This erroneous belief induced him and "scores of unfortunate men and women to take wrong treatments. You might just as well attempt to put out a fire with oil as try to get rid of your rheumatism, neuritis and all complaints by taking treatments supposed to drive URIC ACID out of your blood and body. Many physicians and scientists now know that URIC ACID never did, never can and never will cause rheumatism; that it is a natural and necessary constituent of the blood; that it is found in every artery, vein and blood vessel; and that without it we could not live.

These statements may seem strange to some folks, who all along have been led to believe in the old "URIC ACID" humbug. It took Mr. Ashelman fifty years to find out the truth. He learned how to get rid of the true cause of his rheumatism, other diseases and recover his strength from "The Inner Mysteries," a remarkable book now being distributed free by an authority who devoted over twenty years to the scientific study of this particular trouble.

**NOTE:** If any reader of this paper wishes the book that reveals these facts regarding the true cause and cure of rheumatism, facts that were overlooked by doctors and scientists for centuries, simply send a post card or letter to H. P. Cleaver, No. 611 S. Broadway, New York, N. Y., and it will be sent by return mail without any charge whatever. Cut out this card at once and send it to us. If you are suffering from rheumatism, this good news to some afflicted friend.

**NOTICE.** In the District Court of the United States for the District of Maine, in the County of Oxford and District of Bangor, in the matter of FRANKLIN GRANT, Debtor, In Bankruptcy.

To the creditors of Franklin Grant of Bangor, Me., in the County of Oxford and District of Bangor, Maine: Notice is hereby given that on the 26th day of January, A. D. 1921, the said Franklin Grant was duly adjudged bankrupt, and that the office of the United States Trustee for the District of Maine, at Bangor, Me., is the place for filing claims against the estate of the said Franklin Grant, and that the said claims must be filed on or before the 15th day of February, A. D. 1921, at 10 o'clock in the forenoon, at which time the said claims will be examined and the claims allowed or disallowed as the court may see fit. All persons having claims against the said Franklin Grant are hereby notified to file their claims at the said office of the United States Trustee for the District of Maine, at Bangor, Me., on or before the 15th day of February, A. D. 1921, at 10 o'clock in the forenoon, at which time the said claims will be examined and the claims allowed or disallowed as the court may see fit. This notice is given in accordance with the provisions of the Federal Bankruptcy Act, approved October 3rd, 1917, and the rules and orders of the United States District Court for the District of Maine, in the County of Oxford and District of Bangor, Maine. Witness my hand and the seal of the said District Court, at Bangor, Me., this 15th day of January, A. D. 1921. H. P. CLEAVER, United States Trustee for the District of Maine.

**Physic and Liver Tonic**

How vigorous and good natured we feel and how bright the world seems when the digestive organs are faithfully performing their vital duties. Yet how easily they become deranged, throwing too much of their burden on the liver or bowels. Then trouble begins. All sorts of distressing symptoms appear, some of them alarming in effect. There is danger in delay. If there is any distress whatever in the stomach, headache, backache, palpitation, dizziness, constipation, heartburn, or any other of the above symptoms, get a 50 cent bottle of that good health remedy, "L. F. FROTHINGHAM'S PHYSIC AND LIVER TONIC," and you will be cured. Endorsed by Maine people everywhere, and guaranteed by the "L. F. FROTHINGHAM" Medicine Co., Portland, Maine.

\$3.00 a month easily made working spare time in your home town or city. Experience not necessary. Address: THE FRATERNITIES, 5-3 Richmond, Maine.

## HOMEMAKERS' COLUMN.

Recipes on topics of interest to the ladies in this column. Address: Editor HOMEMAKERS' COLUMN, Oxford Democrat, South Paris, Me.

### Some Favorite Dishes.

**BAKED SQUASH.** Select a nice, knobby Hubbard. Cut in halves and scoop the seeds out of one of the halves. Place on a plate and bake in a moderate oven. When done remove from oven and scoop the pulp from the shell into an aluminum saucepan. Return to stove and add half a cup of good cream or, in lieu of that, a good-sized lump of butter and a scant half-cup of milk. Season with salt. Let it cook up; stir well and serve on warm dishes. This will serve four. Squash done this way is superior to peeling and stewing in the old way. In baking it is drier, of finer flavor, and eliminates peeling, which is a small work, owing to the hardness of the squash.

**PUMPKIN MARMALADE.** 6 pounds of pie pumpkin, cut into very small cubes. 3 cups apple and pulp. 2 lemons, skin and pulp. 4 pounds sugar. Cook slowly for several hours. It makes a cheap and very tasty marmalade.

**CARROT PUDDING.** 1 cup sweet, fine-mixed. 1 cup grated raw potato. 1 cup grated raw carrot. 1 cup granulated sugar. 1 cup seedless raisins. 1 cup currants. Add a little allspice to flavor and enough flour to make a soft dough or batter. Place in a pudding dish and steam, in a steamer, from two and one-half to three hours. This is a delicious pudding, so light and flaky. It does in place of plum pudding on occasion.

**RICE SQUAB.** Place a cup of washed rice and a spoonful of salt in a clean salt bag, and tie at top, so as to allow plenty of room for the rice to swell. Drop the bag, securely tied, into a granite pot of boiling water and keep boiling for an hour. Then empty into a hot serving dish. It forms a mass of delightful whiteness, each kernel of rice being separate and distinct. If you'll try this way you'll never cook rice any other way. Hard sauce, for the rice, may be made by rubbing together eight ounces of brown sugar with four ounces of finest table butter; work together till creamed and place a generous amount on each helping of rice. Flavor the sauce with a little grated nutmeg. It is delicious.

**GELATIN BEEF.** Buy a few pounds of the cheaper cuts of beef, say, from the neck, and some flank that is fat. Boil in a little water till it falls to pieces when you lift it. When cool enough to handle remove every particle of bone and sinew. Flavor with salt and pepper and place in small bowls, pouring over it the liquid in which it was boiled. Put a weight on each and when cold is ready to slice. This is a rich, nourishing, economical and convenient to serve for tea, etc.

**Concerning Lemons.** A lemon contains from four to five tablespoonfuls of juice. If you wish to use only a little juice don't cut the lemon in halves, make a small incision and squeeze out the amount you need. The rest of the lemon then will keep better and will not dry up. When grating lemon rind, why use the whole surface of the grater? One tiny corner will grate the lemon just as fast, and you don't have so much to wash. Then, if a brush is used in washing that corner, you can have it clean again in a few seconds. Lemon peel boiled in water a few minutes gives a very pleasant flavor. This water is especially good added to those eggless, milkless, butterless cakes, some of the ingredients of which are boiled together before adding the flour and baking powder. Dried lemon peel is good in fruit cake; cut it in small pieces with scissors. Lemon juice is much better than vinegar in making salad dressing. Try lemon juice and sugar on lettuce, sometimes, as a change from salad dressings.

Here is a delicious lemon pie filling: Cook slowly in a double-boiler until thick, three eggs, one-half a cup of sugar, and the juice and grated rind of one lemon. When done, this mixture will look like scrambled eggs. Set it aside to cool. Beat the egg-whites stiff; add a pinch of salt and one-fourth a cup of sugar; fold the cooked egg mixture into this. Pour this mixture into cooked pastry shells and leave in the oven until the top is brown. This same mixture can be used as a cake filling, or as a dessert, by chilling in sherbet glasses.

**Hearty Dishes Easy to Prepare.** **TAMALE PIE.** Grease a baking dish and put in the bottom a layer of cooked white meal made as follows: 4 cups boiling water. 2 cups corn meal. 2 cups corn meal. 2 cups corn meal. Over this spread a mixture prepared as follows: (Cook together until the onions are well done.) 3 cups of hamburger steak. 1 onion sliced. 1 tomato sliced. 1 teaspoonful salt. 1 1/2 teaspoonfuls chili pepper. Place over the whole another layer of meal and bake from twenty-five to thirty minutes.

**POTATO BAKED.** 6 medium-sized potatoes. 1 medium-sized onion. 1 onion, sliced. 1 onion, sliced. Salt and pepper. Slice the onion and fry it in the fat, using enough of the latter to fry the onion a golden brown; then add the potatoes, sliced rather thin, and enough boiling water to cover the whole; season with salt and pepper and let boil until the potatoes are done. Serve hot. If it is to be left to be the first meal, it tastes even better the second day.

**TOMATO AND BAKED MEAT.** 1 can cooked whole hominy. 2 cups stewed or canned tomatoes. 1 teaspoonful salt. 1 tablespoonful sugar. 18 teaspoonful pepper. 1 onion. 2 strips bacon. 1 egg. Boil together for fifteen minutes the hominy and tomato, seasoned with the salt, pepper and sugar. Cut the bacon and onion in small pieces and brown slightly in a frying pan. Add these to the boiled mixture. Fold into the whole the beaten egg, and bake in the oven until the egg sets.

**Discoveries.** 1. A great convenience to the woman with a family are a set of graduated measuring spoons to hang beside her medicine chest. 2. To keep the meal from lumping when you are making mush, dampen it a little and mix the water well through it. Then you can pour the whole amount at once into the boiling water. 3. If you steam dry cocoon for about one-half an hour in a colander, it is very much like the fresh article. 4. Brown sugar can be softened by wrapping a damp cloth about the bag that contains it. 5. To keep cake moist when sending through the mail, cover the top with a paper and then spread over this sliced apples.

**Nut and Date Mince.** The whites of two eggs, one cup pulverized sugar, one cup English walnuts, one cup dates. Directions: Beat the whites of the eggs and the sugar until the mixture is stiff enough to stand. Add the walnuts and dates, both of which should be in large pieces. An egg-beater gives the best satisfaction in beating up the mixture, as it takes only one minute's beating. Without it, beat half an hour.

## PRESIDENT GETS LETTER FROM HEAD OF ARMENIAN CHURCH

Washington.—Archbishop Khoren, whose archdiocese is in Erivan, capital of the Armenian Republic, journeyed seven thousand miles to present President Wilson one of the quaintest and most touching documents in the archives of the State Department. It is illuminated by the monks of Etchmiadzin, the seat of the Armenian church since its separation from the Greek church, after the Council of Chalcedon in the year 451.

The Encyclical Letter, which the Archbishop presented to the President, reads:

"GEORGE, Servant of Jesus Christ and by the Omnipotent Will of God, Arch-Priest and CATHOLICOS OF ALL THE ARMENIANS, Supreme Patriarch of the highest Armenian See of Ararat and of the Apostolic Mother Church at Etchmiadzin the Holy. To the NOBLE CITIZENS OF THE UNITED STATES OF AMERICA. 'AFFECTIONATE GREETINGS AND BLESSINGS from the CATHOLICOS OF ALL ARMENIANS and Apostolic Chief of the Holy Church of Armenia. 'With placid, profound feelings of devotion, we desire, through this Encyclical Letter of Ours, to place before you and to make known to you the expression of Our deep gratitude for the liberal help which, inspired by a spirit of philanthropy, you have extended to Us both by individual personal donations and through the sustaining assistance and alleviating instrumentality of the Near East Relief Organization. Individually and Collectively, combined in one body as it were, you gave and you brought to Us the fruits of your offerings, to the salvation and protection of Our Flock during the most bitter days of their suffering—sufferings which We attribute to the rigors of the War of Liberation, and to the cruelty of Our implacable Oppressors. 'In expressing Our thanks for your generosity and for your evangelical commiseration, We, as the recognized Head of Our Spiritual Children, comprising the entire Armenian Nation, would be glad to view your acts of mercy as tokens of your continued assistance in the future, and that it is your purpose to continue to assist Us in Our regeneration and complete liberation, in the habilitation of a self-governing Nation. With these things in mind, We appeal to you all; to the Prelates of your Churches; to your devout Bishops, Our Brethren and beloved in Our Lord Jesus Christ; to men endowed with political and civil acumen; to those who have been called upon by the Lord in the Conduct of Public thought; and to every soul in which the spirit of Christian philanthropy glows. Come to our defense and to the cause of the Freedom of Our Flock. Come from the pulpits of your Churches; from the seats of your Council Chambers; from the platforms of Public Associations; from the sacrum of your Journals. Raise the mighty voices of your Nation and of your sympathetic people, as those of unflinching and unfeeling friends. We need them for the salvation of Our Flock, tortured in body and soul through centuries of suffering. And Our people will forever stand in history as witnesses that a Great Nation, prolific of welfare, stretched its helping hand and mighty arm to raise them up. 'The Grace of Our Lord Jesus Christ, and Our thankful Blessings be with you all, everywhere, Amen.

"CATHOLICOS AND Supreme Patriarch of All Armenians." During the VIII. year of Our Patriarchate at the Mother See of Ararat, Etchmiadzin the Holy.

**MAJOR GENERAL HARBORD SUPPORTS ARMENIA**

New York.—At a mass meeting recently held here to consider the need of Armenia in the appalling disaster that has overtaken that unhappy land the following telegram was received from the commander of the Second Division to their religion, language and race through a thousand years of persecution, the Armenians must not be permitted to perish. Americans should aid them with moral, financial and political support.

"J. G. HARBORD." Chose Wife by Her Feet. Reading persons' characters from their feet is the method Sir Robert Baden-Powell, the chief scout, has admitted he employed in choosing his wife—"The best wife I ever had."

The secretary of a boy scout's troop gives these examples of foot reading: "Short steps denote a fussy, swaggering little person." "Hurried, jerky steps, a nervous person." "A slow slouch, a lazy man, a loafer." "Smooth, quick steps, an intelligent, observant person."

A boy scout observed that a stolid person often walks staidly. "E. V. L. B.," the walker, said: "The walker I most distrust, especially where a woman is concerned, is the one who comes down hard on the heels. I believe this is a sign of a bad-tempered person."—From the Continental Edition of the London Mail.

**New American Industry.** Establishment of a new Eastern factory with 50,000 square feet of floor space, for the manufacture of artificial pearls from fish scale essence, marks the beginning of a new American industry, formerly dependent on imports from France, Germany and Italy, says Popular Mechanics Magazine. The common herring is the base of supply for the iridescent material used, and removing it is an arduous task, because each scale, taken from certain parts of the fish, yields only a tiny amount of pearls.

## Maine's opportunity is close at hand---

AMERICAN industry will soon be under full headway again, wheels will be turning and manufacturers will be looking for factory cities where they can get developed water power in the form of electric energy.

In Maine, they will find water power developed and ready.

The people of Maine have seen their advantage, they have developed water powers, they have financed it by keeping some of their investment money at home.

If you wish to share with more than 5,000 other residents of Maine in the ownership and in the earnings of Maine power, why not invest, as they have, in Central Maine Power Company 7 per cent preferred stock?

If you are interested in a home investment which not only pays a fair dividend but which also helps to build up your home state and which makes for lower taxes and higher prosperity why not send in the coupon?

**Central Maine Power Company,** Augusta, Maine.

### Coupon

Central Maine Power Company, Augusta, Maine. Please send me, without obligation, information about Central Maine Power Company 7 per cent preferred stock.

O. D. 1-15-21

## THE BANK OF SAFETY and SERVICE

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PERLY P. RIPLEY, PRESIDENT. LEONIE L. MASON, VICE-PRESIDENT. J. HASTINGS BEAN, SECRETARY. IRVING O. BARNOWS, TREASURER.

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Travelers' Cheques come in \$10, \$50, \$100 amounts, riveted in a leather wallet no larger than any other folding wallet.

Suppose you buy an article costing \$6.35. You tear out a \$10 Travelers' Cheque the same as you would a check from your check book. You sign and hand it to the clerk. He hands you your package and \$3.65 in regular money.

But you must sign it in his presence, otherwise he won't accept it.

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Norway, Maine

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