

JUST RECEIVED

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McHenry-Millhouse Asphalt Shingles and Roll Roofing

The McHenry-Millhouse Asphalt Shingles and Asphalt Prepared Roofing in Rolls are rendering Service and Satisfaction on all types of buildings throughout the United States. Millions of buildings from the most pretentious residences down to temporary structures are covered with these asphalt roofing materials.

McHenry-Millhouse Asphalt Prepared Roofing in Rolls is unquestionably the most economical and durable roofing material manufactured. It saves 50 per cent. in actual money. It is speedily applied—durable—almost everlasting—spark and fire-brand proof. Insurance companies make the same rates on it as on metal or slate. It is always pliable, never breaks, cracks nor shrinks. This roll roofing is practical for flat or steep surfaces. Made of the best waterproofing materials, it defies wind and weather and insures dry, comfortable buildings under all conditions. The best roofing in the world for the price.

We would be pleased to have you call and look at this new roofing and let us give you prices that will please you.

J. A. Kenney Co.,

SOUTH PARIS, MAINE.

Reduced Prices on I H C Farm Machines

REDUCED prices recently announced by the International Harvester Company of America on its entire line of farm machinery, places us in a position where we can offer corresponding reductions on I H C farm-operating equipment.

We believe our customers will see the wisdom of placing orders now at the reduced prices for such machines as they will need in the near future. The reduced prices, coming at this particular time, enable you to secure planters, cultivators, haying and harvesting machinery at prices that we could not quote earlier in the year.

We know that it is a serious problem for the farmer as to whether he should buy new and modern machinery, either of the same or greater capacity than that which he is now using, or whether he should make another attempt to put in as good repair as he possibly can his old machinery.

To those in doubt, we offer the following suggestion: List all the repairs which you need for old machines, keeping the list for each machine separate, then bring the lists to us. We will give you an estimate of the cost of these repairs, and you can then determine the best course to pursue.

Look at this subject from different angles—

- 1st. Will the repairs which you may buy now actually put your machines in good order, and will these repaired machines perform their work in a satisfactory manner?

- 2nd. Will the cost of repairs which may add only a year's additional life to an old machine be justified? If you will need a new machine next season, perhaps the cost of the repairs now will be out of proportion to the service or life which they will add to the machine.

And finally, if you contemplate the purchase of a new farm-operating equipment, we want to impress two important thoughts upon your mind: The quality, efficiency and capacity of the International Harvester lines, and the value to you of I H C Repair Service, which is prompt, dependable and continuous.

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All of the above models are equipped with starter and demountable wheels with the exception of the ton truck chassis and are delivery prices.

With the best time of the year for touring coming, and with the new low price of Fords why wait any longer.

Ripley & Fletcher Co.

SOUTH PARIS

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200 acres, 75 acres heavily wooded, good buildings with 10 tons hay, pasture for 10 cows, never failing water, smooth fields, only 3 miles from railroad station. Price \$4000. Half cash, balance easy terms.

75 acres, one story house 5 rooms, 30 foot barn with silo and basement, only 15 miles from railroad station. Price \$1000. Half cash, balance easy terms.

100 acres, 1 room house, barn 20x30, 15 acres alfalfa, 1 mile from railroad station. 20 cords of pulp wood, plenty of hard wood for farm. Price \$2500.

30 acres, 4 acres of fields, lots of apple trees, all buildings, 1 1/2 miles from railroad station, lots of gravel, sand, pulp and cedar. Price \$2000. Half cash, balance easy terms.

Village home, 1 room house, 10 acres and stable, 4 acres of land, 15 apple trees, 1 pear tree, grapes, raspberries and blackberries, good location. Price \$15,000.

For sale by

L. A. BROOKS,
Real Estate Dealer, office to Market
Square, South Paris, Me.

Notice of Foreclosure.

Whereas, The Wheeler Lumber Company, a Corporation duly organized and existing under the laws of the State of Maine, and having its principal place of business at Paris, in the County of Oxford and State of Maine, by its mortgage (doct dated) the eighth day of May, 1920, and recorded in the Oxford County, Maine, in Book 35, Page 35, conveyed to the South Paris Savings Bank, a Corporation established by law in said South Paris, in said Oxford County, a certain parcel of real estate situated in said Paris and bounded and described as follows, to-wit: Being a part of lots numbered 57, 58 and 59, and situated on the easterly range line of said double lot 10, 10's northerly of the northerly bank of Swift Brook, so called, at the end of a stone wall, thence south seventy-one degrees west twenty-five rods; thence south fourteen degrees east eleven rods; thence south seventy-one degrees west three rods; thence south fourteen degrees east nine rods; thence north seventy-one degrees east twenty-eight rods to the easterly range line of said double lot 10, thence north fourteen degrees west on said range line to the first bound, being the Georges W. Cole mill lot. Also a strip of land twenty feet wide lying next south of the office building and east of the road and running from the said road to the corner of the mill lot; and whereas the condition of said mortgage has been broken; Now, therefore, by reason of a breach of the condition thereof, the said South Paris Savings Bank claims a foreclosure of said mortgage.

In witness whereof the said South Paris Savings Bank has caused these presents to be signed and its official seal hereto affixed by George M. Atwood, its Treasurer, duly authorized thereto this fourteenth day of October, 1921.

SOUTH PARIS SAVINGS BANK,
By GEORGE M. ATWOOD, Treas.

FOR SALE.

Open and closed trolley car bodies ready to move at once on your lot. Are plenty large for small camps, stores or houses. Price low for cash.

GUTTERSON & GOULD,
9 Somerset Street, Portland, Me.

FOR SALE.

Round Oak stove and sewing machine. Inquire 117 Western Avenue.
42-43 ALBERT E. DEAN.

HOMEMAKERS' COLUMN.

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

A Can of Tomato Soup.

The housewife, who in the fall, cooked her tomatoes, carefully strained them, and canned them as tomato soup has a reservoir upon which to draw to give variety to the home table throughout the winter and the spring months. The advantage of using the strained soup instead of the ordinary canned tomatoes in cooking is that when time for preparing the dish comes, no delay is required for straining the vegetable, and the ingredients are quickly combined.

Occasionally when serving Hamburg Steak try making a Tomato Sauce. Heat one pint can of tomato soup, and thicken with one-fourth of a cup of butter smooth with a little cold water. Season with salt and pepper and pour over the steak. This same sauce may be served with steamed tripe, kidneys and omelets. A cheap steak may be put in a casserole, covered with a can of the soup and a sliced onion, seasoned with salt and pepper and cooked slowly in the oven for three hours.

Once in a while, add a can of tomato soup to the Saturday baked beans. The change pleases the family.

Some day instead of a meat dish, serve Macaroni an Italian. Break one-fourth of a pound of macaroni into a dish of boiling water. Add two tablespoonsful of butter and a small amount of onion. Cook slowly for one hour. The water should boil down to a creamy liquid. Add a cup of grated cheese, a pint can of tomato soup, place in a baking dish and sprinkle with buttered crumbs. Bake for ten minutes in a hot oven.

A delicious supper dish is Venetian Eggs. Heat a can of soup to the boiling point, add one cup of grated cheese and a pinch of soda and stir until the cheese is thoroughly melted. Add one cup of milk to a beaten egg, and combine the egg-mixture with the cheese and tomato, stirring very rapidly. Season to taste and serve on saltines.

Ricotto is another supper dish. Place one cup of washed rice in cold water and cook briskly for five minutes after it begins to boil. Drain and add two tablespoonsful of butter and one-half an onion chopped fine. Cook until the butter is absorbed, then add one cup of tomato soup, and two cups of water. Cook until the rice is tender and the water is absorbed. Add one-half a cup of grated cheese and serve at once.

For Egg-and-Tomato Salad cook one pint can of soup, a slice of onion, and a stalk of celery for fifteen minutes. Season with salt and pepper and add one-fourth a package of soaked gelatine. Strain and add two hard-boiled eggs which have been sliced. Mold in cup and serve on lettuce with boiled or mayonnaise dressing.

To make Tomato-and-Cheese Pudding, add one cup of bread crumbs, one-third a cup of grated cheese, and one-half a teaspoonful of salt to a pint of tomato soup, and pour into a baking-dish. Mix one-third a cup of bread crumbs with one tablespoonful of melted butter, and two tablespoonsful of grated cheese, spread on the pudding and bake for twenty minutes.

Poached Creole Eggs: To prepare add a shredded green pepper to a can of soup and after heating thoroughly, pour the mixture on a platter. Arrange four slices of toast on the sauce, on each slice of toast place a poached egg, and pour over them two tablespoonsful of melted butter.

Beaten Biscuit. Beaten biscuits are a typical Southern dish, but one that if well enough known would be as popular in Massachusetts as in Mississippi. They are so light and so easily digested that they are prescribed for invalids, and so delectable they would be eaten, if they could not be digested.

Once upon a time every Southern family had its biscuit block, a small table of hard oak with a binged cover like a box top to protect the board and the iron rod with which the biscuit were beaten when not in use. Now the work is done with a special machine. Sometimes a marble slab or ordinary bread board is used and the biscuit beaten with a rolling pin or flatiron.

The ingredients are simple—flour, salt, shortening, and a liquid with which to mix them.

Recipes differ slightly in details. One cook uses ice water; another, cold sweet milk; another, cracked ice and cream. One will use only butter, while another prefers home-made lard. Some recipes direct that the biscuit may be beaten twenty minutes. Others call for so many ticks.

All agree, however, that the materials must be thoroughly chilled, that the work must be done rapidly and that the dough must be beaten till it is full of little blisters. So important is it that the dough be very cold that many cooks place it on ice for some time before beating. Success also depends on maintaining a steady heat in the oven while the biscuits are baking.

Here is a recipe that has been used with delightful results by one Mississippi family for more than a hundred years. Sift one quart of flour with one teaspoonful of salt. With the tips of the fingers, work in two tablespoonsful of butter. Moisten with a teaspoon of ice-cold milk, and knead till it forms a smooth, easily handled dough. Beat the dough till it blisters, roll into a ball, half an inch thick, cut into small rounds (about the size of a silver dollar), prick with a fork, letting the marks go entirely through, and bake about 30 minutes.

With Esther in the Kitchen. Glistening auburn hair has Esther and she affects apple green checkered aprons; also she effects the most wonderful melting fudge and great thick delicious cake. That delight while they merrily. "How do you do it?" I insisted and she replied, "Easy." It looked easy as I watched her, and when I caught the "tricks" of her mouth-watering fudge, it was easy.

One of them was in long beating rather than in long cooking. She used a small part of light brown sugar and canned milk, slightly diluted, and a very little cocoa (not half the amount I was in the habit of using), and she let it cool before she started the beating. Flavoring, butter and a tiny bit of salt were added; and a tedious arm breaking period followed. But the result! A mixture, smooth as velvet, that took its own time about hardening, settled into the platter and offered up a tantalizing fragrance. She didn't score it for an hour and it wasn't conditioned for an other hour, but when it was, the real fun began.

"I like the salt; it cuts that cloying sweetness," she remarked complacently, as she licked the tapering fingers that are as capable with the typewriter as they are with the fudge-pastry. "So do I," I agreed, "and I like it in cake." "Mer-cy, don't put it in cake," she gasped and stuck to her decision, even while I de-fended numerous recipes calling for the same. "It might do in an occasional recipe," she conceded, "but I have never found that particular one, and I notice that any cake that I put it in is a disappointment."

"Another thing that seems unimportant, but is really the rock on which many cake-rafs are wrecked is the mixing. I learned by sad experience that to stir the batter pushes the air out, but that to beat it, lifting each stroke high, works the air into it and of course lightens it."

"Then I make sure of a good going by using confectioner's sugar: I take the whites of two eggs and after beating them I add a tablespoonful of cold water and, mind you, a teaspoonful of baking powder. The powder keeps the icing from hardening. Mary!" and with one look at the clock she slipped off the apple-green apron and putting the glistening looks under a brown sailor started for the office.

Eye Griddle Cake—Put into your mixing pan one pint of rye flour, one-half pint of Graham flour and half pint of white flour, one tablespoonful of sugar, one-half teaspoonful of salt and two teaspoonfuls of baking-powder; then add one beaten egg and one pint of milk. Make your griddle hot and bake a deep brown color.

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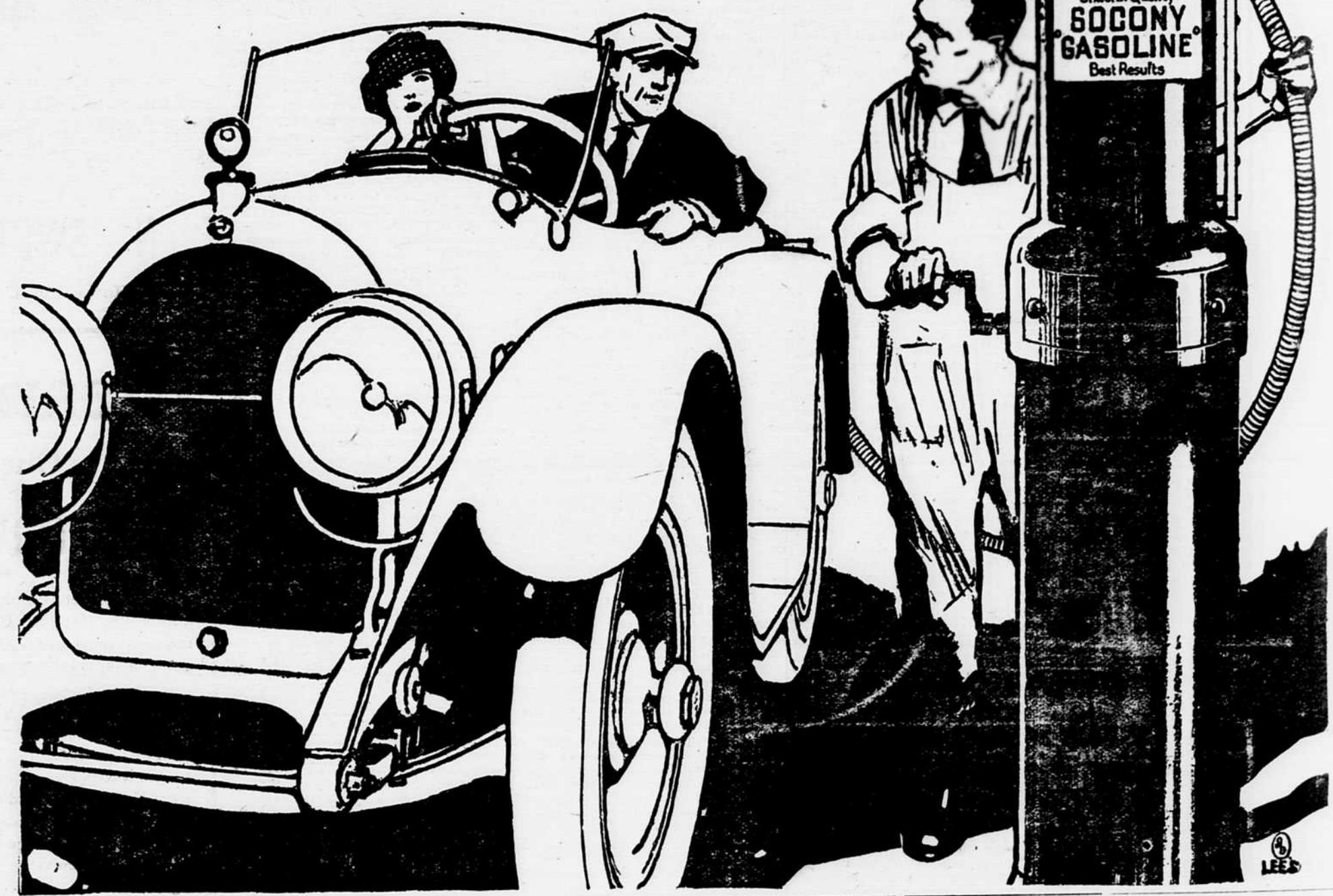
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MOTOR GASOLINE



WONDERS OF AMERICA

By T. T. MAXEY

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THE LINCOLN MEMORIAL

THOSE who have visited foreign lands say that no other similar structure compares favorably, in either size, beauty or location, with the great, simple and admirably-situated monument erected by the people of America, in the capital of the nation, as a fitting tribute to the memory of the goodness and the greatness of our Lincoln.

Near the White House and the Washington Monument, and between the Capitol building and the National cemetery, this memorial is destined to become one of the most-visited of all the public buildings of the world. The building is 292 feet long, 132 feet wide and surrounded by a row of marble columns, several feet in diameter at the base and 44 feet high.

In the center of the interior is a colossal statue of Lincoln, in a seated position. Including the base, it is 30 feet high. It weighs 175 tons. It took twenty marble cutters eighteen months to carve this statue.

In each of the side walls are set monumental bronze tablets—one of Lincoln's famous Gettysburg address, the other of his masterful second inaugural address, while between the tablets and the statue is a row of 33 columns, representing the states which existed when Lincoln died; on the walls above are 48 memorial wreaths, supported by eagles, representative of the states of today. At either end is a massive painting—12 feet high and 60 feet long.

ANYWAY, PROPELLER IS GONE

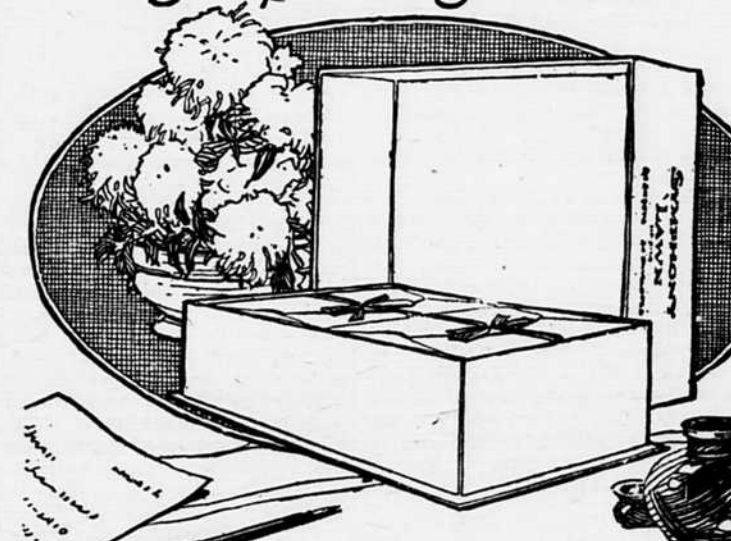
Dispute Now is Whether It Was Torn, Bitten, or Blown Off, But It Is Missing.

What happened to the starboard propeller of the United Fruit liner Calumares, recently arrived at New York from Central American ports and Havana, puzzled her skipper, officers and passengers who discussed the mystery and the ship threw a fit on the afternoon of Wednesday, January 19, in the placid Caribbean and started wobbling, heaving, pitching, tossing, rolling and doing other things that no healthy ship does all at the same time.

Capt. Harry Spencer stopped the liner and the chief engineer examined the starboard propeller. He found that one of the blades had been torn, bitten or blown off. Some surmised that a sea serpent might have nibbled at the propeller and others said outright there was no doubt a steel-eating Caribbean shark had bitten off the blade.

Captain Spencer derided these theories, declaring the blade had been blown off by the force of a subaqueous earthquake, as the Calumares began rocking violently a moment after the mysterious force was first felt. And there the matter rests.

Symphony Lawn



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