



Fresh Corn On the Cob —or Dry Kernels?

There's no question as to which you would choose to eat. And there's just as much difference between fresh tobacco in the Sickle Plug and dried-up particles of sliced or granulated tobacco.

All the natural tobacco flavor and moisture are pressed into the Sickle Plug, and kept in by the natural leaf wrapper. You whittle a pipeful off the plug as you use it—that's why you always get it fresh—always get a slow-burning, sweet, cool, satisfying smoke.

Economical, because you get more tobacco—there's no package to pay for. And there's no waste. All good dealers sell Sickle—try a pipeful today.



3 Ounces 10c Slice it as you use it

What Makes a Bank Strong?

In judging a bank, always remember that it is Capital, Surplus and Undivided Profits that give security to the depositor, because that money is what stands between you as a depositor and any possible shrinkage in the securities held by the bank.

Few banks in the State have a larger margin of safety than The Norway National Bank of Norway, Maine, which, with the watchful interest of a very capable and conservative board of directors and the constant inspection of the Comptroller of the Currency, has built up here a strong financial institution, one whose

Capital, Surplus and Profits

of over \$120,000.00 give assurance of absolute safety and account for our more than \$300,000.00 of deposits.

If you want to be prepared for business opportunities or would like help on the road to financial independence, make your deposit today.

THE NORWAY NATIONAL BANK OF NORWAY, MAINE.



STANDARD SEWING MACHINES.

Send for Catalogue.

W. J. WHEELER & CO.,
South Paris.

COME TO THE GREENHOUSE SOUTH PARIS

LETTUCE It is GOOD and CRISP.

HUB-MARK RUBBERS



Wear Hub-Mark Rubbers This Winter

"Standard first quality" means that after 60 years of experience it is the Standard established by us for first quality and every rubber is branded with the "Hub-Mark."

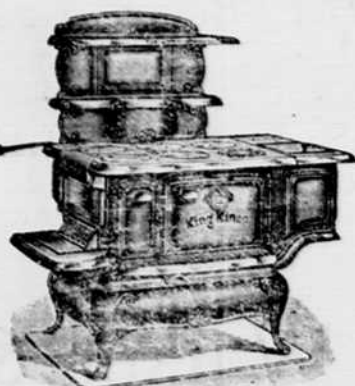
Hub-Mark Rubbers are constructed and the compound put together to give the best possible service under all conditions and still be sold at a price that will permit everyone to wear them and get the maximum return for their money. They cost no more than any first-class rubber. Try them.

Hub-Mark Rubbers are made in all styles and for all purposes. The Hub-Mark is your Value-Mark.

If your dealer cannot supply you, write us.

BOSTON RUBBER SHOE CO., Malden, Mass.

Free! Free! Free! A KING KINEO RANGE



\$2 Down and \$2 a Month

The person bringing the largest number of this ENTIRE DIVERTISMENT, cut from the Oxford Democrat, to HOBBS VARIETY STORE, Norway, Wednesday, May 14, 1913, at 3 p. m.

will receive a No. 8-20, King Kineo Range, valued at \$60.00 FREE. Ask your friends to begin to save this advertisement for you.

CASTORIA For Infants and Children. The Kind You Have Always Bought. Bears the Signature of Dr. J. C. Watson.

THE LAND OF PUZZLEDOM.

No. 2051—Decapitations.

Upon my whole skin a youth like you, who make my second clear and true, I would have you to be my friend, you'll find in the next old time one. When you come to the final letter, And in English there's none does better.

No. 2052—Riddles of the Poets.

Which poet do animals prefer? Which poet do the trees resemble in the fall of the year? Which poet is great in stature? Which poet has rapidity? Which poet gives shelter? Which poet is at the head of a church? Which poet represents quantity? Which poet gives pain?

No. 2053—Names of Fishes.

What is the fish that is bad for swimmers? Useful for carpenters? Used by smokers? A small mass? A little shape? Acts like a wasp? That is light at night? To be depressed? Gives light? That apex birds? Kindles fire? Hunts? Backs out? Used on bread and an insect?

No. 2054—Riddles.

I'm the only one, but there are more. For each man owns a pair. Unless deceived, I know it's claimed. There are as many by sea and shore. While I am precious, I'm under foot. By men and women and children to boot.

I am a character well known to the musical and dramatic world. At half past three I am hailed with delight by young and old, but when rudely given I am either a chastisement or in insult. I am found outdoors and in. I am one of the greatest travelers in the world, and yet I am found at your door among the flowers.

No. 2055—Nineteen Buried Animals.

Ireland's lot is heavily soiled. Troubles me long ago—at times in battalions—to attack and assail her. Ambitious Democrats now counter her famous enthusiasts nearly akin to heroes. And she enables cowards to sow her terror and all amazement.

No. 2056—Rebus Puzzle.



What well known tale?

No. 2057—What Am I?

I have feet, but no legs or toes. My feet are in constant use, yet I can neither run nor walk. I am neither quivered nor upped, though I have been known to stand upright. Part of me is attached to nearly every dwelling house, church or prison. I might be used as a means of defense for lack of a stouter weapon, but my rightful use is in peaceful commerce.

No. 2058—Charade.

Some friends and TWO with puzzles tried. Each other to defeat. That some were said can't be denied, But some were very neat.

A ONE TWO THREE was no obscure. My friends almost THREE tears. But when I told the answer poor they TOTAL me with jeers.

Now any punster TOTAL me. Would be considered queer. Should he not think such sneering blow A punishment severe.

No. 2059—Benediction.

'Twas ONE upon the bill of fare. His call for TWO made waters stare. "THREE," said the staid proprietor, "He's English, therefore drop his FOUR."

Riddle and Answer.

When walking through a field of wheat I picked up something good to eat. 'Twas neither fish, flesh, fowl nor bone I kept it till it ran alone. What was it? Answer—An egg.

Key to Puzzledom.

No. 2044—Numerical Enigma: James Russell Lowell. Words: Jam, same, sell, mess, row, well, low.

No. 2045—Composers: Schumann, Schubert, Beethoven, Handel, Mozart.

No. 2046—Charades: 1. Glass, lass, ass. 2. Stew, dent-student, 3. Sat, re-satire.

No. 2047—Reversed Readings: 1. Border-red, rob. 2. Madder-red, dam. 3. Turpity-dry, 4. Boston-not, rob. 5. Cornet-ten, rob.

No. 2048—Army Anagrams: Military titles: Soldier, colonel, general, captain, lieutenant.

No. 2049—Picture Word: Omitting No. 2050—Changed Centers: Crest, comet, chest, chant, crust, cheat, crest.

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HOMEMAVERS' COLUMN.

Correspondence on topics of interest to the ladies is solicited. Address: Editor, HOME-MAVERS, 205 South Paris, Me.

Recipes.

WELSH RABBIT.

One-half pound of chopped cheese, one cup of sweet milk, one egg, one-half teaspoonful of mustard, a dash of red pepper, butter in a walnut. Melt the butter in a frying pan, add the cheese, when thoroughly melted, beat in the egg; when cheese and egg are well blended add milk with mustard and pepper dissolved in a little of the milk. Cook until it thickens. Serve with toast or potatoes.

STEW THREE-FOURTHS POUND OF PRANES and sweeten to taste. Remove stones and seeds. Add a cup of water, salt and a little oil. Boil for twenty minutes. Turn on a platter and cool and cover with white whipped cream.

One cup confectioner's sugar, butter size of a walnut, two spoonfuls of vanilla, one teaspoonful of hot coffee.

BRAMBLES.

Juice and grated peel of one lemon, one cup of sugar, one egg, one-half cup of water, roll thin and add into rounds about four inches in diameter. Put a dessertspoonful of the mixture in each, fold over the edges and mix together for turnovers. Bake quickly.

ROLLED BEEFSTEAK.

Make a good dressing as for turkey and spread it over a two-pound round steak. Roll it up and tie it securely and put it in a cloth and boil it for two hours. About half an hour before serving, take it from the bag and brown it in the oven. Serve it with a good brown sauce, with a tomato sauce with chopped green peppers.

Sift together four cupfuls of flour and four teaspoonfuls of baking powder. To one-half of this, add one cupful of chopped walnut meats and half a cupful of raisins. Now beat together three-fourths of a cupful of sugar, one and a half cupfuls of milk, and one egg. Add the sifted flour, then the flour containing the nuts and raisins. Bake in a moderate oven.

IOD GRAPE FRUIT.

Cut four large grapefruit in halves, remove seeds and fibers, and mix the pulp with a little sugar to taste, and the juice of half an orange. Prepare a simple icing as for snow cakes and color pale pink with food coloring. Ice the fruit with the top of each half of grapefruit, stick a small sprig of mint in each center and serve. The grapefruit should be well chilled before it is iced.

ALMOND ORNAMENT.

One large canful of salmon (pink) drained and chopped fine, four eggs, well beaten, a pinch of salt and pepper. Mix together, fry in hot lard by tablespoonfuls, and serve on lettuce leaves hot or cold.

IMPANADA.

Cut up a raw chicken, and flour each piece well. Line a deep dish with slices of raw sweet potato, slices of raw white onion, some of the chicken, a little onion, a few slices of bacon, a pinch of salt, pepper, and a can of tomatoes chopped fine, a little butter (unless the chicken is very fat) and a tablespoonful of vinegar. Cover the top of the dish with the sweet and white potatoes. Bake very slowly from two to three hours. Serve hot for dinner. This takes three medium-sized sweet potatoes and six medium-sized white potatoes.

MAPLE SUGAR TAPIOCA PUDDING.

Soak over night a cupful of tapioca in cold water; in the morning put half of it in a baking dish, sprig it with finely powdered maple sugar, then on this arrange a layer of candied cherries; now pour in the rest of the tapioca and add cherries and sugar; bake in a moderate oven for an hour in a moderate oven; serve very cold, ornamenting with sweetened whipped cream and crystallized cherries.

FISH AU VINAIGRE.

Half a pound, mackerel or white fish in salted water. When cooked put in a dish, pour over it two cups of vinegar while the fish is hot. When it is cold pour the vinegar into a bowl, add to it two teaspoonfuls of tomato ketchup, two teaspoonfuls of Worcestershire sauce, and a little salt and pepper to taste. Pour all this over the fish. When ready to serve chop fine two hard cooked eggs, one small onion, two tablespoonfuls each of parsley and celery, one boiled beet and spread this mixture over the fish.

JAM CAKE.

Cream one cupful of sugar with one-half cupful of butter, and the yolks of two eggs and two-thirds cupful of sour milk, to which add a cupful of soda dissolved in a little hot water. Stir two cupfuls of flour with two teaspoonfuls of baking powder and one teaspoonful of cinnamon, cloves, nutmeg and allspice and add to the other ingredients. Then add the beaten whites of three eggs and stir in one cupful of blueberry jam, say any other kind of jam. Bake in three or four layers. Put a soft boiled icing between the layers and on top of the cake.

APRICOT BLANC MANGE.

Soak some dried apricots all night, stew them with sufficient sugar to sweeten them, and then add a cupful to a quart of blanc mange when cooking. Just before this is turned into a mold drop two teaspoonfuls of lemon juice and serve it very cold with thick cream.

CARROT SALAD.

Line a salad bowl with cabbage that has been shredded and soaked in ice water for several hours. Sprinkle lightly with salt and sugar. Have ready some very small beets and carrots that have been cooked until tender in boiling salted water, and have been marinated in French dressing for two hours. Arrange these in alternate colors, sprinkle lightly with horseradish, add a French dressing and serve.

CHAMPAGNE DISH SALMON.

One small, flat can of salmon, one-half of a teaspoonful of mustard, two tablespoonfuls of butter, one-half cupful of vinegar, (if very sour vinegar is used, dilute a little before measuring). Simmer for about ten minutes.

AMBROSIA.

Cut up oranges, white grapes, bananas, pineapple and candied cherries. Make a syrup of one cupful of sugar and two tablespoonfuls of water. When it is cool, pour over the fruit, let it stand all day and serve with thick cream.

BLACK ROCKS.

One and a half cupfuls of brown sugar, a scant cupful of sherry, three eggs, half a teaspoonful of granulated sugar, three-fourths of a cupful of raisins cut in small pieces, half a cupful of chopped walnut meats, one teaspoonful of vanilla, five tablespoonfuls of hot water, one teaspoonful of soda, and one teaspoonful of baking powder stirred into three cupfuls of flour. Beat well and drop from a spoon on to buttered pans. Bake it in a moderate oven.

MARSHMALLOW LOAF.

Dissolve one teaspoonful of gelatin in half a cupful of hot water. Stir into this the beaten whites of four eggs. Add one cupful of sugar and half a cupful of cold water. Beat for one minute. Dissolve this mixture into two or three or four parts, flavoring each differently and coloring each differently with vegetable coloring matter. Let this stand until it is stiffened, so that the mixture will not run. Dust a loaf cake with powdered sugar. Put in one color, sprinkle with chopped walnuts, then in turn put in the other colors, with chopped nuts between each layer. Set it on ice to harden, and serve in slices with whipped cream.

Put a scraper for matches in every room in the house, and save the walls.

DEATH WARNINGS.

Soldiers Who Foresaw Their Fate on the Eve of Battle.

KNOW THEIR TIME HAD COME.

It Was Not More Fancy, but Grim Prediction, That Moved These Men to Read Their Own Death Warrants—A Case of Red Tape and a Bullet.

Predictions get little attention, and those who have them little sympathy in these days. During the war, however, a prediction came to be looked upon as a most unwelcome guest. In the company I went out with there were two Garfield brothers. The younger, a quiet, modest fellow who spent his leisure time writing letters and reading, never joined in camp amusements, told a few of his more intimate friends while the regiment was in camp opposite Fort Mifflin, Pa., in 1862, that he would be wounded in the first battle he went into and die from the effects of it. The boys laughed at him and tried to cheer him up, but as it was no use, he never changed his mind. Aug. 28, 1862, was the first battle of the regiment. Young Garfield was as brave as the bravest at Gettysburg.

"This is my first and last fight, boys, and I shall do my duty," is what he said when the regiment plunged into the battle, in which the two brothers were killed. The younger brother, the sixteenth regiment and held them in check for four hours, our brigade alone losing 800 of its 2,500 men.

"You're a flesh wound in the calf of the leg and in a few days will be all right," said the surgeon to Garfield.

"Tell my parents I did not shrink my duty," pleaded the poor boy.

And he lay without a word of complaint and died.

Near him was "Kicker" Finch of the same company with a shattered knee, a much worse wound than Garfield's. Finch demanded attention. He forced the nurses to keep his wound bathed in cold water, and if they were at all neglectful he swore at them. Finch lived to kick about poor hardback and salt junk out from dead horses, but Garfield is sleeping in the Bull Run cemetery.

Frank King was a rollicking young fellow in the same company, good natured, brave and popular, a singer who always drew an audience. Like a hero he fought at Gettysburg. Second Bull Run, South Mountain, Antietam, Fredericksburg and Fittsburg Crossing.

"I'm this finished my fighting," said Frank King said to Lieutenant White, a comrade, just as the Sixth Wisconsin swung into line for a charge the first day at Gettysburg.

"Killed in battle" is what the orderly entered after Frank's name that night.

"I have all the fun with me, I desire, gentlemen: It is your last chance," was what Major Phil Plummer of the Sixth Wisconsin said to a company of officers who were charging him about being so very young.

He moved into the Wilderness in 1864. Forty-eight hours later he rolled his blanket about him and buried him where he fell. Nothing could convince him that he would not be killed in that battle, though he had escaped in a dozen other great battles.

Captain Rollin P. Converse, who had won his way from the ranks and gone into the first day's fight of the Wilderness, May 5, 1864, confident that he would do his last fighting that day. He never fought more bravely. They left him on the field with a thigh crushed and death looking him squarely in the eye.

A Confederate surgeon told Converse that his leg would have to come off.

"That would not save my life, so let it alone," was his quiet reply. But the surgeon began to arrange for an amputation.

"Let that leg alone," said Converse. The surgeon paid no attention to this. The surgeon paid no attention to this. The surgeon paid no attention to this.

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A SICK HEADACHE.

Unfits a Person for every phase of an occupation, business, profession, or social. Those who suffer from headache know the symptoms, and when to use the remedy. What remedy is the difficult question to many. The True "L. F." Wood's Medicine before taking "L. F." Wood's Medicine. After taking it, I have no more Sick Headaches, and would not be without "L. F." says Mrs. Geo. Anderson, Brunswick, Me.

"I have used the True 'L. F.' Wood's Medicine for a long time, and always with good results. I can highly recommend it for Sick Headaches and pains in the stomach."

Mrs. W. D. Sargent, Skowhegan, Me. Regular size 35 cents at all dealers.

"L. F." MEDICINE CO., Portland, Me.

REAL ESTATE FOR SALE

In South Paris

No. 205. This is a new cottage house on seven acres, hardwood floors, pantry, closets and china cabinet. It has a large front porch, a bay window, equipped with storm and screen doors. It has a large front porch, a bay window, equipped with storm and screen doors. It has a large front porch, a bay window, equipped with storm and screen doors.

The Dennis Pike Real Estate Agency, Tel. 35-3. NORWAY, ME.

If Mothers Only Knew!

By Dr. True

Nineteen-twentieths of the sickness of children have two causes: constipation and worms.

The danger of constipation is understood, but there are 50 different kinds of worms that may exist in the stomach and bowels, and children are especially apt to have them.

Signs of worms are: Indigestion, with a variable appetite; abnormal craving for sweets; nausea and vomiting; swollen upper lip; sour tongue; offensive breath; hard and full belly with convulsive gripings and pains about the navel; face at one time flushed, then pale and in a few cases the face becomes sallow.

And he lay without a word of complaint and died.

NOTE—Dr. True's own prescription, sold under the name of Dr. True's Elixir, is the best remedy in the world for worms. It destroys all worm life, expels worms from the body and makes the child healthy again. All dealers, 35c, 50c and \$1.00.

INVESTMENT BONDS

All kinds and quantities from \$100 up, yielding from 3 to 6 per cent a year.

FREELAND HOWE, Jr., Pleasant Street, NORWAY, MAINE.

DAVID STOTT FLOURS

BREAD, appetizing, temptingly delicious, big brown-crusted, white centered loaves—that's the kind you want. Here's the secret—use

Diamond Flour—milled and blended especially for home use. It is the key to successful bread making. Try it—usually fine flour—get a sack today.

DAVID STOTT, Miller, DETROIT, MICH.

G. H. PENLEY, MANUFACTURER.

Double Runner Pumps, Sleds, Slide Yokes, Wood Sawing Machine and Jobbing.

G. H. PENLEY, South Paris, Maine.

LADY WANTED

To produce our very complete Spring Line of beautiful mill suitings, wash fabrics, fancy linings, silk, etc., hats, shoes and petticoats. All up to date. City pattern. Placed on the market. Dealing direct with the mills you find our prices low. Placed on the market. Dealing direct with the mills you find our prices low. Placed on the market. Dealing direct with the mills you find our prices low.

For Sale or To Rent.

10-room, two tenement house, well located, in first class repair inside and out. Also stable, 12 good fruit trees, good sized lot.

O. K. CLIFFORD.

For Sale.

Green gray birch cord wood. B. M. GREELY, R. F. D. 2, South Paris, Me.

HIGH GRADE PRINTING