













**REMINGTON UMC METALLIC CARTRIDGES**  
Made by the Foremost Ammunition Concern in America

The biggest name in the ammunition and firearms world today is Remington-UMC. Whether your arm is a Remington or any other standard make, whatever its calibre and the load you need, you want Remington-UMC metallics—because they are necessarily stamped with the same name as your firearm, but because they give more accurate results.

This Company has been making ammunition for fifty years. We produce metallics for every standard make of gun, and every Remington-UMC cartridge is tested in the gun for which it is made.

There is a dealer in this community who can give you Remington-UMC Metallics for your rifle, your gun, your shotgun. Find him for them. Look for the Red Ball Mark on every box of metallics and shot shells you buy.

Remington-Union-Armory Metallic Cartridge Co.  
299 Broadway New York

**EVERLASTIC ROOFING**

High grade and Economical  
\$1.60-1.90-2.25 per square  
SOLD ONLY BY  
S. P. Maxim & Son  
South Paris, Maine.

**The Shaw Business College**

The Business, Shorthand and Telegraphy Courses of this College together with the help of its Position Department has been the means of starting thousands of young men and women on the road to a successful career in the business world. What it has done for others it is ready to do for you. Write for Free Catalogue. Portland, Bangor and Augusta Summer School at South Paris.

F. L. SHAW, President, Portland, Maine. 7-29 G. H. HADEN, Treasurer, Bangor, Maine.

**William Tell FLOUR**

Is famous pie-crust flour—makes it tender and light and flaky and perfectly digestible. Just as good for bread and cake and biscuits and whatever you are baking. And the most economical flour milled—gives you most loaves to the sack.

Your grocer keeps William Tell. Insist on it next time you order flour.

**Sickle Plug**

It is always better to advertise a little more than to find themselves so far behind the times that they will never catch up.

It is better to use a little more time than is necessary in the consideration of advertising and the preparation of advertisements than it is to be ever so little careless about it—Saginaw (Mich.) Evening News.

We advocate careful preparation of copy and frequent changes, the oftener the better.

**The Last Pipeful of Sickle as Fresh as the First**

Because you slice Sickle off the plug as you use it, and all the original flavor and moisture are pressed into the plug and kept there by the natural leaf wrapper—so that every piece of Sickle Plug is bound to be fresh when it goes into your pipe. You are sure of a slow-burning, cool, sweet smoke always.

Ground-up tobacco keeps getting drier all the time—so dry that it clogs in the bottom of the package and has to be dug out. No wonder it burns fast, smokes hot and bites the tongue.

When you buy Sickle you get more tobacco—because you don't pay for a package—and you smoke all you get, because there's no tobacco spilled and wasted. Just try Sickle today—your dealer sells it.

**Sickle Plug**

3 Ounces 10c

Slice it as you use it

**A King Kineo Range Free!**

**King Kineo Range**

The person bringing the largest number of this entire advertisement, cut from the Oxford Democrat, to

**HOBBS' VARIETY STORE, NORWAY,**

on or before Tuesday, Dec. 23, 1913, at 2 P. M., will receive free a No. 8-20 King Kineo Range valued at \$60.00.

Included in the above, for each purchase amounting to 25 cents from either HOBBS' VARIETY STORE or S. J. RECORD & SON, a receipt or coupon will be given valued as 5 of the advertisements, to be counted as such in the final count.

**A LIBERAL OFFER**  
A Chance To Try It Free

Many people who live at a distance from stores where medicines are kept, will be glad to try free, the "L. L. Atwood's Medicine," a standard remedy for Dyspepsia, Constipation and Liver troubles. Write your name and address on a postal card and mail it to us today. You will receive a liberal sample, without charge or obligation of any kind. This remedy has been successfully used by thousands of people for over sixty years. Read this letter.

"I can very truly recommend 'L. L. Atwood's Medicine,' as it has been a family medicine from my childhood. My parents used it, also my grandparents."

Mrs. O. E. Whitney, Berry Mills, Me.

Large bottles 35 cents at all dealers. "L. L. Atwood's Medicine," Portland, Me.

**Whittemore's Shoe Polishes**

FINEST QUALITY LARGEST VARIETY

There is a dealer in this community who can give you Whittemore's Shoe Polishes for your shoes. Find him for them. Look for the Red Ball Mark on every box of shoe polishes and shoe brushes you buy.

Whittemore Bros. & Co., 299 Broadway New York

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There is a dealer in this community who can give you Whittemore's Shoe Polishes for your shoes. Find him for them. Look for the Red Ball Mark on every box of shoe polishes and shoe brushes you buy.

Whittemore Bros. & Co., 299 Broadway New York

**FOLEY KIDNEY PILLS**

For Backache, Rheumatism, Kidney and Bladder

A. E. SHURTLEFF & CO., South Paris, Maine.

**NEVER CATCH UP**

The business men who fail to appreciate advertising are likely to find themselves so far behind the times that they will never catch up.

It is better to use a little more time than is necessary in the consideration of advertising and the preparation of advertisements than it is to be ever so little careless about it—Saginaw (Mich.) Evening News.

We advocate careful preparation of copy and frequent changes, the oftener the better.

**THE KEELEY TREATMENT**

For Liquor, Opium, Morphine and other Drug Using.

SUCCESSFUL FOR 35 YEARS and still the best because we keep up to date always.

Methods rational and humane. NO SICKNESS. MENTAL DERANGEMENT OR COLLAPSE.

We have remedies which cure the Tobacco Habit and Nervousness at home without interfering with business.

Send for Free Booklet.

All Correspondence Confidential in plain envelope.

**The KEELEY INSTITUTE**  
151 Congress Street, Portland, Maine  
Telephone 2224

**Pianos AND Organs**

Second hand Pianos and Organs for sale at a bargain. Two square pianos I will sell at low price. A lot of second hand organs that I will sell at any old price. Come in and see them.

New Pianos, Stools, Seals, Instruction Books, Player pianos always in stock at prices that are right.

Send for catalog.

**W. J. Wheeler,**  
Billings' Block, South Paris.

**FOLEY KIDNEY PILLS**

FOR RHEUMATISM, NEURALGIA AND BLADDER

A. E. SHURTLEFF & CO., South Paris, Maine.

**The Melting of Molly**  
(Continued from page 1)

And it was well I did come to save Ruth Chester from a dancing death, for she is as light as a feather and as nimble as a cat. I felt for her, for Tom, for when he danced with her he could see her, and when he danced with me he could not. I felt for her, for when he danced with her he could see her, and when he danced with me he could not. I felt for her, for when he danced with her he could see her, and when he danced with me he could not.

**HOMEMAKERS' COLUMN.**

**DEVILED CRACKERS.**  
To two teaspoons of mustard add Worcester's sauce to form a paste; stir this paste into three tablespoons of butter heated to creaming. Add a teaspoonful of paprika or half that quantity of cayenne. Spread the mixture on thin crackers and set the crackers to oven to become hot. Cook until the crackers are browned. Serve hot with celery, cheese, olives or tomato soup.

**SOUR CREAM BISCUITS.**  
One cupful of sour cream, one-half cupful of sugar, two teaspoonsful of soda, one-half cupful of salt, and flour to make a soft dough; about one quart. Handle as little as possible, roll this and bake in a hot oven from twelve to fifteen minutes. Note: If there is any doubt about the state of sourness of the milk and cream, add two teaspoonsful of baking powder, as if sweet milk were used.

**FROZEN CHOCOLATE.**  
Cook three squares or three ounces of chocolate with a few grains of salt for five minutes. Turn into one quart of scalded milk, add one cupful of sugar, and two teaspoonsful of vanilla. Cool and freeze. Serve in glasses, with whipped cream, sweetened and flavored on top. This is sufficient to serve ten persons, if sherbet glasses are used.

**SOFT MARMALADE COOKIES.**  
One cupful of butter, one cupful of brown sugar, one cupful of molasses, one cupful of sugar, one cupful of flour, one cupful of soda, one teaspoonful of ginger, one teaspoonful of cinnamon, two large teaspoonsful of sugar, one large teaspoonful of salt, and a moderate oven. They turn very easily.

**PEAR CONDE.**  
Cook one-third cupful of washed rice in milk until rice is tender. Add two eggs, one tablespoonful of sugar, one teaspoonful of vanilla, one cupful of cream, and one cupful of sugar. Cook until rice is tender. Add two eggs, one tablespoonful of sugar, one teaspoonful of vanilla, one cupful of cream, and one cupful of sugar.

**TUNA SALAD.**  
Separate the cooked (canned) fish into large flakes or pieces; dispose them on carefully washed and dried lettuce leaves; pour over a cup of oil, and add five tablespoonsful of olive oil, half a teaspoonful of vinegar, half a teaspoonful of onion juice, half a teaspoonful of paprika and a scant half teaspoonful of salt, beaten together until thick and creamy. At the center of the mound of fish set a tablespoonful of mayonnaise dressing; sprinkle the mayonnaise thick with pickled beets, chopped fine, also set a teaspoonful of the chopped beets, at intervals, entirely across the mound of fish. Capers may be used in place of the beets.

**PAN-FRIED CHICKEN.**  
Clean and separate a young chicken into pieces at the joints. Put the chicken into a baking pan, add a cup of boiling water, cover close and let cook about an hour and a half. Baste each fifteen minutes with melted butter and a sauce made of the cooking liquid and cream, and with corn fritters or Southern corn bread.

**GREEN CORN FRITTERS.**  
These fritters are particularly good when made of Golden Bantam sweet corn. Score the kernels with a sharp knife, lengthwise the rows of corn, then with the back of the knife press out the pulp. The pulp should be quite consistent. To one cup of this pulp, add the yolks of two eggs beaten light, half a teaspoonful of salt, half a teaspoonful of pepper, one cup of pastry flour, with one and one-half teaspoonsful of baking powder and lastly the whites of two eggs cut dry. Take the mixture by tablespoonsful and with a teaspoon scrape into a kettle of hot fat; let cook until brown on both sides, turning several times, meanwhile. Drain on soft paper. Serve at once.

**VEAL LOAF.**  
Chop fine (use a food chopper) one pound and a half of veal steak, and about two ounces of fat salt pork cut into small pieces. Add one egg and the yolk of another beaten light, one pint of chopped fine, a tablespoonful of finely chopped parsley, half a teaspoonful of powdered thyme, two tablespoonsful of thick cream or one-fourth a cup of sauce (cream, tomato or similar sauce), half a teaspoonful of salt, and two crackers rolled fine; mix all together in a compact roll; set into a baking pan on a slice of salt pork with a slice of salt pork above. Bake about two hours, basting often with hot fat; reduce the heat after fifteen minutes. Serve cold, sliced thin, with potato or green salad.

**STEWED TOMATOES AND CORN.**  
Peel four or five ripe tomatoes, slice and set over the fire to simmer gently until the water is somewhat evaporated and the pulp is tender; add about half a teaspoonful of paprika or black pepper, and salt, and half a cup of green corn pulp and let cook about six minutes, covered. Add two tablespoonsful of butter, in little bits, and serve at once.

**SCALLOPED TOMATOES AND CORN.**  
In a buttered baking dish, dispose alternate layers of soft sliced bread, sliced tomatoes, corn, and cream. Season with scraped onion, fine-chopped green pepper and salt. Have the last layer of tomatoes; cover with three-quarters of cup of cream, crumbed with one-third a cup of melted butter. Let cook about half an hour.

**TOMATO SALAD WITH GREEN CORN MAYONNAISE.**  
Set slices of cold peeled tomatoes on lettuce hearts. Serve with mayonnaise dressing. One cup of green corn, one cup of cooked pulp of green corn has been tried. Discard the hulls; score the kernels lengthwise of the rows and with the back of the knife press out the pulp. Heat to the boiling point, let simmer six minutes, then let chill and use.

**STUFFED BERT SALAD.**  
Cut the centers from small, tender, cooked beets, to make thin, neat-looking cups. For each cup chop fine two olives and half a stalk of tender celery (inner stalks), mix with French or mayonnaise dressing, seasoned with olive oil and salt to the taste. Roll a small flower of cooked cauliflower in dressing and set above the filling in the cups. Serve on heart-leaves of lettuce seasoned with French dressing. A green cucumber may be used in place of the olives either with or without the celery.

**Blackberry Desserts.**  
**BLACKBERRY SPONGE.**  
To the whites of four eggs, beaten stiff, add the blackberry jelly which has been beaten light and thick with the Dover egg-beater. Mold. Serve with whipped cream or custard made of the yolks of eggs and one pint of milk.

**BLACKBERRY PANCAKE.**  
Soak one tablespoonful of gelatin in one-half a cup of cold blackberry juice. Heat one and one-half cups of juice with one cup of sugar to make a thick syrup; add softened gelatin and pour on the whites of four eggs, beaten stiff. Cook, beating until the mixture is cool. Add one-half a cup of lemon juice and two cups of cream, beaten stiff. Pack mold in equal measures of ice and salt, and let stand four hours. Unmold and garnish with whole blackberries.

**BLACKBERRY MARSHMALLOWS.**  
Mold blackberry sponge in a shallow tin. Cut in cubes, when set, and serve in a basket of cake, made as above.

**BLACKBERRY TOASTED MARSHMALLOWS.**  
Roll cubes in powdered macaroons or ground toast. These look like real toasted marshmallows.

**RHEUMATISM**

This nerve-racking disease is caused from impure blood and uric acid poison. External applications sometimes give temporary relief but won't cure, the sure way to secure permanent results is to thoroughly eradicate from the blood all the impurities. Nothing on earth will drive out the poisons from your system, keep the bowels, kidneys and liver in good condition as SEVEN BARKS, the wonderful remedy that has proved its great merits past 45 years.

SEVEN BARKS can be had of all druggists, at 50 cents per bottle. Give it a good trial and watch your rheumatism disappear.

LYMAN BROWN, 65 Murray St., New York, N.Y.

**Parents, Read this Letter!**

I have a letter from a prominent Maine clergyman in regard to a sickness of one of his children from which I quote as follows: "Our two-year-old baby was very sick at two different times and we came near losing her. We had the best doctors, but they did not know what the trouble was. In the first sickness she had high fever for several days, and the doctor said it acted like scarlet fever, but as there were no other marks he did not think it was. After a few days she had a rash all over her body. The last sickness was similar and the doctor was puzzled. She was very nervous and we feared we would lose her. Your Dr. True's Elixir was recommended, and after two days' use she passed several worms from two to three inches in length, and in now well and strong and sleeps at night without fretting, tossing and starting in a fright as she did formerly."

I will be glad to furnish this clergyman's name and address to anyone who cares to write to him.

N.B.—True's Elixir is the best known remedy for all stomach and bowel troubles. Purely vegetable, pleasant to take and entirely harmless. Expels stomach worms and pin worms. All dealers, 35c; 50c; \$1.00. You favor better health.

Dr. J. H. True  
13 Drummond St., Auburn, Me.

**DIRECT FROM THE FARM**

We have just received a car of the William Tell Flour. This is made from old wheat and is very nice. If you have not already tried this flour think it would be to your advantage to do so.

Order of  
C. B. Cummings & Sons,  
Norway, Maine

G. H. PENLEY,  
MANUFACTURER.

Farm Wagons,  
Dump Carts,  
Horse Shoeing  
and Jobbing.

G. H. PENLEY,  
South Paris, Maine.

**GRAY'S Business College**

School of Shorthand and Typewriting  
Send for Free Catalogue  
ADDRESS FRANK L. GRAY

**NOTICE.**  
The subscriber hereby gives notice that he has been duly appointed administrator of the estate of ELLEN RUSSELL, late of Oxford, in the County of Oxford, deceased, and given bonds as required by law. He desires to have all claims against the estate of said deceased presented to him for payment within the term of three months from the date of said appointment, to-wit: June 15th, 1914.

**Bids wanted on school transportation routes.**  
Bids will be received on the following routes until September 1st:  
Bolster to Village.  
Hooper to Village.  
Hall Point to Village.  
Stearns Hill to Saw's Falls.

Apply to  
BURR F. JONES, Superintendent.  
32-34 South Paris, Maine.

**N. Dayton Bolster Co.**

35 MARKET SQUARE, SOUTH PARIS, ME.  
Phone, 19-21.

**Cut Flowers and Plants**

At the Greenhouse,  
**E. P. CROCKETT,** - FLORIST.  
SOUTH PARIS, - MAINE.

**Neponset Paroid Roofing.**

Warm in Winter  
Cool in Summer  
Costs Less Than Metal  
Wears Longer Than Shingles.

Sold by L. S. Billings, South Paris.

Now is the time to buy your  
**Fall Machinery**

WE HAVE THE  
BLIZZARD and CYCLONE ENSILAGE CUTTERS and BLOWERS  
Nothing Better Made.

You can get a CORN or GRAIN BINDER any day; we carry them all the time, call and see us before buying.

**Hebron Academy**

Founded 1804.  
Hebron, Maine.  
For Girls and Boys. Send for catalogue.

**INSURANCE.**  
All kinds of insurance placed by  
**W. J. Wheeler & Co.**  
After July 1, 1913, Stanley M. Wheeler will be taken into the firm of W. J. Wheeler & Co., composed of W. J. WHEELER, MARGARET A. BAKER, STANLEY M. WHEELER.

We thank the people of Oxford County for past favors and solicit continuance of same and shall continue to give them our best efforts, good protection and a good square business deal.

(Abstract of Plaintiff's Writ.)  
JOHN B. ROBINSON  
vs.  
FRANK V. COOK JR.  
ROSCOE F. STAPLES, Adm'r, Trustee.

Assumpsit on account annexed for \$100.00 for cash lent August 25, 1907 by said Plaintiff to said Defendant, with interest amounting to \$30. Total amount sued for \$130.00. Plaintiff to have judgment for said sum of \$130.00. Writ dated June 15, 1913, and returnable at the October term, 1913, of the Supreme Judicial Court at Paris.

Read the record of said writ, 1913. Service on said Trustee June 15, 1913.

STATE OF MAINE.  
J. S. COURT IN VACATION,  
July 16, 1913.

Upon the within writ it is ordered, That the Plaintiff give notice of the pendency thereof, to the Defendant by causing a copy of so much thereof with this order thereon, as relates to the names of the parties, the term to which the writ is returnable, the account annexed and the date of the writ, to be printed in the Oxford Democrat, a newspaper published at Paris in said County, three weeks successively, the last publication to be at least thirty days before a term of the Supreme Judicial Court is to be held at Paris, within the County of Oxford, on the second Tuesday of October, 1913, that may then next appear and answer in said writ.

A. E. SAVAGE, Chief Justice.  
Super. Jud. Court.  
A true copy of abstract of Plaintiff's writ and order of court thereon.

ATTEST: CHARLES F. WHITMAN, Clerk.  
GEORGE HAZEN, Rec., Atty. for Plaintiff.  
25-64

**A. W. WALKER & SON,**  
SOUTH PARIS, MAINE.

**STANDARD SEWING MACHINES.**

Send for Catalogue.

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