

Warner's MACARONI

CHILDREN LOVE IT

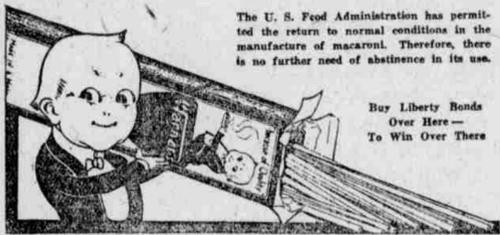
—and no macaroni is more wholesome or delicious than this great muscle builder made from the finest Durum wheat, the most glutenous of grains.

Warner's Macaroni is always the best and purest that can be made. Its yellow color is the gluten in the grain.

Grown-ups as well as children prefer its better taste and quality.

No extra price for its superior quality.

Ask your grocer for it.



The U. S. Food Administration has permitted the return to normal conditions in the manufacture of macaroni. Therefore, there is no further need of abstinence in its use.

Buy Liberty Bonds Over Here - To Win Over There

WATERBURY

Mrs. Joseph Cadette Died Yesterday of Grip and Complications.

Mrs. Joseph Cadette died at her home yesterday morning, having been seriously ill for some days with grip and complications. She was born in Franklin, 33 years ago, the daughter of Orson and Della Corry, her maiden name being Bertha Corry. In 1907 she was married to Mr. Cadette. Since then they have lived in Burlington and Waterbury. She is survived by her husband and little daughter, also by her mother, who is Mrs. Eugene Shontell of Bennington, one sister, Mrs. John Griffith of Troy, and one brother, John Corry of Bennington. The funeral was held from St. Andrew's church this morning.

Mrs. E. E. Densmore picked quite a quantity of ripe raspberries recently, in the Crosssett hill fields.

Albert Barber remains seriously ill. His wife and children are also ill. Mrs. Barber's aunt, from Pike, N. H., is caring for them.

Dr. C. H. Beecher of Burlington was in town this week with Dr. G. S. Bidwell. Mr. and Mrs. E. Campi of Batchelder street are both ill with pneumonia.

Gus Turner and John Flynn are among those confined to the house by illness.

B. R. Demerit remains comfortable.

The condition of Maurice Hill seems to be improving.

Mrs. Alfred Rossiter of New York City is a guest of Mrs. J. F. Hodge.

Miss Marjorie E. Luce, assistant state club leader for the extension service of the University of Vermont, was at home over the week-end.

Monday noon the body of Rev. Benjamin Paxton was brought from Cleveland, Ohio, accompanied by his widow, who was Miss Celia Bryant of this town. Sister Anna Mary of All Saints order, Cleveland, Ohio; Mr. and Mrs. Maddison Paxton and Miss Frances Paxton of Burlington. Benjamin Paxton was born in Burlington 46 years ago, the son of Madison and Frances (Anthony) Paxton. He was educated in the public schools and graduated from the high school, taking the medal for being the best orator. He then entered Howard university, where he was graduated in 1897. At different times he served as secre-

tary to Dr. Rankin and Dr. Seward Webb. He was ordained in Kentucky under the Rt. Rev. Dudley, D. D. Twenty years ago next November he was married to Miss Celia, daughter of Mr. and Mrs. Lorenzo Bryant, of this town. Five years were spent in the work at Cairo, Ill., under the Rt. Rev. Seymour, D. D., then followed eight and a half years at Newark, N. J., under the Rt. Rev. Edwin Lines, D. D. Working up and growing in the work, he then went to Cleveland, Ohio, where a splendid work was accomplished for St. Andrew's. Here, under the Rt. Rev. William Leonard, D. D., his years of usefulness were interrupted by a nervous breakdown, from which he never fully recovered. Through all his work he has been ably assisted by his wife, who, among other things, founded the girls' home where they have labored. At Cleveland a \$55,000 plant was built, including church, girls' home and rectory. Mr. Paxton kept up until after the dedication, when he broke down and was obliged to go South for a time. Mrs. Paxton had hoped he might be improved, but instead there was a steady decline in health, and they returned to Cleveland, where he died. The funeral was held in that city at St. Andrew's, the Rt. Rev. William Leonard, D. D., officiating. Large numbers of city clergy were in charge. Many beautiful floral tributes were brought and crowds attended. Sister Anna Mary of All Saints' order, who accompanied Mrs. Paxton, has been in charge of the girls' home for five years. Not many here knew of the arrival of the funeral party, so that only a few friends were at the cemetery where the burial took place. Rev. Verne L. Smith officiating. The bearers were William Carroll, E. E. Campbell, D. C. Jones and B. E. Wallace. The deceased is survived by his widow, his father and stepmother, Mr. and Mrs. Maddison Paxton, and sister, Miss Frances Paxton of Burlington. Mrs. Paxton felt very grateful for all kindly help and interest and wished her appreciation expressed. She returned to New York Monday night, but her friends here are hoping she may return to Waterbury for a home with her mother, for a time at least. Mrs. Paxton has had many opportunities for work and service equal to her, but her strength is not yet opened to the arduous duties of some of the places. People here who remember her ability feel sure that much splendid work will be accomplished by her, and shall feel in her return here for a time much of helpfulness to the neighborhood and community.

BETHEL

Louis E. Dean, Aged 34, Was First Victim of Influenza.

Louis E. Dean, aged 34 years, was the first local victim of the epidemic now so widespread locally and generally. His death occurred about midnight Tuesday after an extremely severe illness, during which because of the shortage of nurses, he was taken to the sanatorium. He is survived by his wife, who was Grace Washburn, a son, Harry; a stepfather, Hamlin G. Barnes; four brothers, Roy Condy of Rochester, Corp. Leon O. Barnes of the American expeditionary forces, Raymond Barnes, an honorably discharged soldier, and Mendall Barnes, and two sisters, Mrs. Walter Winot of Rochester and Cora Barnes. He was one of the best known and best liked young men in town, for several years having been employed as meat cutter at the Kimball market. The funeral will be held tomorrow at 2 p. m. in the Methodist church.

Miss Maud Rogers is home from Walpole, Mass., where she has been engaged for a year in the practice of her profession as nurse.

Among the younger people who have been more seriously ill are Kenneth Wallace, Harry Persons and Iris Jenney.

The supply of available physicians has improved materially within a few days. Dr. O. V. Greene has worked almost continuously day and night for a week or more, part of the time he seemed about the only available physician, and probably he has made a record for number of calls in a week, due in part to his swift roadster, which carries him as safely over hills and bad roads as on good roads. Dr. O. D. Greene, however, has been getting back into practice a little more. Dr. E. C. Burrell has recovered from an illness which shut him in a week or more. Dr. F. A. Edmunds, after a few months at Hillcrest hospital, Pittsfield, Mass., has responded to the urgent call of his townpeople and once more is banishing disease by physical means as much as possible. Dr. R. M. Chase, the veteran dentist of 42 years' standing, always is ready for a medical or surgical call in an emergency. Dr. F. C. Fletcher of Gaysville enjoys a large practice in town and physicians from Randolph have been called in the present stress by no means infrequently.

Miss Agnes Reynolds has arrived from Newfoundland, P. I., and is seriously ill.

Mr. and Mrs. W. E. Grant are here from Springfield to assist in the care of Mrs. Estella Grant, Miss Marion Grant and Miss Josephine Lane, who are ill.

The public safety committee will be glad to have the names of persons of either six who are willing to give a day or a night, more or less, to the care of sick people in families where everyone is sick and nurses are not obtainable. Several patriotic people already have volunteered for this purpose, very having been drafted have responded cheerfully. Among the families in which all or nearly all have been ill are those of Grover Bowen, W. H. Smith, F. R. Jenney and C. F. Shepard.

Of eight or ten employees of the Bethel mills all but one or two have been laid up with more or less serious attacks of grip or pneumonia.

George H. Davis, a Boston policeman, is visiting his father, C. M. Davis, and uncle, E. J. Davis, at their home here. Archie K. Simonds, whose death at Camp Merritt was reported yesterday, is well known here, where his parents lived several years. He was here on a furlough last summer from Camp Wadsworth, dividing his time between his parents in Barre and his family at Albert M. Bowen's, his wife's old home. In his uniform he was called to Montpelier Monday by the serious illness of her son, Henry Garrison.

Potatoes are coming in fine in this vicinity and the grain harvest before the big rain never was better.

A woodchuck was seen sunning himself on the first day of October, and is said to forestel in late fall. Ted Walker, who is doing duty at the aero station, Montauk camp, Long Island, is on a short furlough which he is spending with friends in town. Mrs. Walter Clark is caring for her two-week-old grandchild, while the parents, Mr. and Mrs. Arthur Clark, and other members of the family are seriously ill at their home in Springfield. Mr. and Mrs. Charles Dudley attended the Calais fair on Saturday. Isaac Coddling, Co. 7, Newport, R. I., U. S. N., is spending a short furlough with his relatives, Mr. and Mrs. Charles Coddling.

WEEPING ECZEMA SOON RELIEVED

A Perfect Treatment For This Distressing Complaint

"I had an attack of Weeping Eczema; so bad that my clothes would be wet through at times. I suffered terribly. I could get no relief until I tried 'Fruit-a-tives' (or Fruit Liver Tablets) and 'Sootha Salva'. The first treatment gave me relief. Altogether, I have used three boxes of 'Sootha Salva' and two of 'Fruit-a-tives', and am entirely well". G. W. HALL.

Both these remedies are sold by dealers at 50c. a box, 6 for \$2.50, or sent by FRUIT-A-TIVES Limited, OGDENSBURG, N.Y. 'Fruit-a-tives' is also put up in a trial size which sells for 25c.

EAST MONTPELIER

George Hathaway's Barns Were Burned Last Evening.

George Hathaway's barns on the road to the station were burned last evening at about 6 o'clock. Help was called from the village and the dwelling house was saved. Mr. Hathaway was milking at the time the fire broke out and he and others turned out the cattle and horses. The hay and farm implements were burned. There was a partial insurance.

George Short of Sharon has been a recent visitor at Henry Kilton's. Wednesday he attended the auction at George Benjamin's, returning in the evening with his wife to their home in Sharon.

The prevailing epidemic is claiming many patients in this vicinity. Several are ill in the family of Harry Daniels. Nearly the whole of Claire Dudley's family are more or less afflicted, and there is hardly a home in the village that has not anyone ill with this trouble.

The car that has been used as a station and dwelling for some time has now been placed on the site of the former station and is being fitted as the winter quarters for the station agent and family.

Mrs. Prescott has the unique distinction of being the only woman in the state of Vermont who is serving in New England who is housekeeping in a passenger car. The spotless curtains at the windows and the general air of coziness, comfort and neatness which prevail in the tiny household shows that Mrs. Prescott is not only mistress of her job but enjoys it as well.

Rev. A. S. Phillips, formerly of Huntington, P. Q., is spending a few days with his sister before going to her new pastorate in Chester.

Mrs. Lee Chandler is keeping her table well supplied with fresh raspberries and canning some as well for her St. Regis bishes set out in the spring of 1917. Several of the raspberries set in May, 1918, are now bearing fruit.

John G. Lewis was called to Montpelier Monday by the serious illness of her son, Henry Garrison.

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RANDOLPH

Edmund Hamilton, state supervisor of the United States employment service, who received his appointment from Washington, was in town over Tuesday night with his parents, Rev. and Mrs. Joseph Hamilton, and left early Wednesday morning to resume his duties. Mr. Hamilton travels most of the time, but makes his headquarters at St. Johnsbury.

Mrs. A. E. Kendrick, who has been ill for several days with a severe cold or grip, got up on Tuesday night from her bed and fell downstairs. Fortunately she broke no bones, but is very much bruised and lamed and is unable to move at all. It is not known just how it happened, whether she got up in her sleep or for some other cause, as she remembers nothing of the circumstances.

Mrs. C. J. Stockwell, who is very ill with pneumonia, remains about the same, and the other members of the family are improving. Most of the cases in town are improving and so far as is known there are very few new ones. Glenn Bailey has been very ill with bronchial pneumonia and is quite ill, but the other members of the family are improving.

It has been decided not to open the schools here till Monday morning, when it is expected all will resume their sessions, if nothing new develops.

Mrs. Ben Thayer, who has been at the sanatorium, is able to be taken home and is improving.

Mr. and Mrs. Floyd Bruce were in Lebanon, N. H., on Tuesday to attend the funeral of Robert Bruce, who died there with pneumonia. On their return home they were accompanied by Mrs. Alice Bruce, who had been there for several days, and by Carl McAllister of Boston, who came to be present at the funeral and will pass a few days here with his sister, Mrs. Bruce.

Mrs. Hazel Brown Warwick has come from Windsor to pass a few days with her parents, Mr. and Mrs. W. W. Brown.

The train of exhibits of war relics arrived here at about 9 o'clock yesterday morning and was visited by a large number of people who were eager to inspect the articles. Several U. S. soldiers were with the outfit, and they were willing to give any information asked for. The train remained here about two hours before leaving for the south.

EAST BETHEL

Mrs. Ella Burnham Sheedy of Seattle, Wash., has been spending a week at Mrs. E. C. Gould's and calling on old friends in town.

Frank Lamphere, who has been working in Portsmouth, N. H., is at home. George Willis of Springfield, Mass., came Tuesday to stay a while with his mother, Mrs. N. A. Willis.

Miss Clara Dodge, who is teaching in Barre, and her mother, have come to Charles Dodge's, remain until the schools open again.

Topics of the Home and Household.

Wring out hot flannels for application in time of sickness by using as tools a fork and potato ricer. Keep a pan of water over a flame, drop the flannels in it, lift with a fork into the ricer, press and remove.—McCall's Magazine.

Sugarless Recipes.

Gingerbread—2 tablespoons corn syrup, 1 1/2 teaspoons soda, 2 tablespoons shortening, 1 teaspoon salt, 1/2 teaspoon ginger, 1/2 teaspoon cinnamon, 1/2 teaspoon mace, 1 egg, 1/2 teaspoon allspices, 1/2 cup molasses, 1 cup buttermilk, 2 1/2 cups barley flour, Cream syrup and shortening. Add soda, salt, spices. Beat in egg. Add molasses and buttermilk. Mix thoroughly, add flour, mix lightly and bake. Pineapple Sherbet—1 cup corn syrup, 2 cups boiling water, white of 1 egg, 1 cup grated pineapple, juice of 1 lemon. Combine the ingredients with the exception of the egg white. Cool the mixture and freeze. Add grated pineapple and white just before the freezing is completed.

Date Pudding—3 tablespoons cornstarch, 2 cups milk, 1/2 cup corn or maple syrup, 12 seeded dates cut up small, 1/2 teaspoon salt, 1 teaspoon vanilla. Mix the cornstarch with 1/4 cup milk. Beat the remaining milk. Add the cornstarch and boil, then add syrup, dates and salt, vanilla, and pour into a dish to cool. Serves five people. Prunes are good instead of dates.

Frozen Custard—1 pint milk, 1 1/2 teaspoons cornstarch, 1/2 teaspoon cold milk or water, 1 cup corn syrup or sufficient maple syrup or honey for desired sweetening, 1 1/2 teaspoons vanilla, 1/2 teaspoon salt, 1 egg. Scald the milk and add the cornstarch mixed with the cold milk or water, and both. Add the eggs, slightly beaten and cook the mixture for 5 minutes in double boiler. Add the corn syrup and the salt, and stir the mixture well, strain it and cook it. Add the vanilla and freeze the custard in the same way as any ice cream.

Maple Mousse—1 pint whipping cream, 1/2 teaspoon salt, 1/2 cups syrup. Beat the cream until it is very thick. Then beat in the syrup and add the salt. Pour the mixture into a mold, pack it in equal parts of ice and salt and allow it to stand for about three hours to freeze.

Spice Cake with Part of the Sugar Replaced by Corn Syrup—1/2 cup fat, 2-3 cup sugar, 3 eggs, 1 cup syrup, 1/2 cup milk, 1 1/2 teaspoons vanilla, 3/4 cups barley flour, 1/2 teaspoon ginger, 4 teaspoons baking powder, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon raisins. Cream the fat, sugar and egg yolks. Add the syrup, milk and vanilla and mix well. Add alternately the liquid and the dry ingredients sifted together. Add the flour and fold in the well-beaten egg whites. Lastly add the raisins, bake for one hour in a moderate oven.

Rice Plum Pudding—2 tablespoons rice, 1 quart milk, 1/2 teaspoon salt, 1 cup seeded plums, 1/4 cup sugar, 1/2 cup chopped nuts, 1 egg. Boil rice and salted milk slowly for half an hour, add sweetened plums and bake an hour, stirring frequently. Stir in last the nuts, cover with hot or beaten egg and brown slightly. Serve well with cold whipped cream.

Salting Down the Vegetables.

"Salting" is an easy way to keep your vegetables. Here is the method as sent out from the United States food administration. Beans—Use only fresh, tender beans of green or wax pod varieties. Snip off the ends, wash the beans and pack them in an earthenware jar with alternate layers of salt, using one part salt to ten parts beans by weight. Weight the beans down, and two days later add enough 10 per cent solution (about one and three-fourths ounces salt to one gallon water) to fill the jar. When removed from the solution the beans should be firm, although slightly darkened in color. Beans may also be preserved in a salt and sugar solution, as follows: Prepare selected, fresh beans as described in the preceding paragraph, and pack them in containers between alternate layers of salt and sugar, one part salt and one part sugar to ten parts beans by weight. The liquid produced by action of the salt and the sugar on the beans should cover them in three days after they are packed. Beans preserved in this way retain their original color much better than those preserved with salt alone, but the flavor is considered by some to be less agreeable.

Select medium-sized smooth roots, wash them and pack them in a large earthenware crock or jar. Cover them with a 10 per cent salt solution (about 13 ounces salt to one gallon water) in which one-twentieth of the water has been replaced by vinegar (about three-fourths cup vinegar to one gallon water); weight the beans down, and store the crock in a cellar where the temperature is from 45 degrees to 60 degrees F. When the beans are removed from the solution they should have the natural red color throughout and be firm and of good cooking quality when freshened. Salting beans is not practical if a cool moist cellar where the roots will keep without wilting is available.

Green Tomatoes—Choose well developed green tomatoes, wash them, pack them in a container, cover them with a 10 per cent brine, place a layer of chard leaves on the top and weight the tomatoes down under the brine. Green tomatoes similarly prepared and packed in salt and vinegar solution the same as that used for peppers are good for salads and relishes.

Corn in the Husks—Select well filled ears of sweet corn, and remove the loose outer husks and silks. Pack the ears between alternate layers of salt (one pound of salt to seven pounds of corn) in a crock, and cover and weight them securely. Several days after packing them, add enough 10 per cent brine to fill the jar completely. Corn cut from the cob may be packed in a 10 per cent brine, but since dried corn is better in flavor and requires but little more labor, salting corn cut from the cob is not recommended except as an experiment.

Sealing of Salted Vegetables—Cottonseed oil or melted paraffine poured over



At the End of the Run

CLEANSE away the dust and dirt of the road in the rich, creamy lather of BO-RAXO. You'll find it better than any soap because the Borax in



is soothing and healing as well as wonderfully cleansing. It gets down into the pores and rids them of all waste and poisons—cleans hygienically. Removes all odors of perspiration. Delightful in the bath.

At Your Dealers Put up in convenient sifter-top cans, in two sizes: 15c and 30c

Directions for Using Salted Vegetables—Salted vegetables should in general be well rinsed in cold water, then removed from the brine and then soaked in three or four times their measure of cold water to draw out the excess salt. The time necessary for soaking varies with the kind of vegetable. If the water is changed occasionally less time will be required for soaking. They should then be drained, rinsed well, put on to cook

in cold water and brought slowly to the boiling point, after which they should be cooked, until they are tender, the time required being practically the same as for fresh vegetables.

Beans—Soak salted beans for two to three hours, and cook them until they are tender, the time required depending on the condition of the beans when packed. Season them by cooking with bacon or salt pork and serve them as fresh beans or chill them and use them in salads.

Beets—Before using salted beets, soak them in cold water for two hours, changing the water once or twice if necessary to remove the salt. Soaking for a longer time is likely to cause loss of color. Cook the beets until they are tender, peel them, and serve them as buttered or pickled beets or use them in salads. Dorothy Dexter.

Small Pills, Small Dose. Small Price, Big Benefit. Buy at your drug store.

CARTER'S LITTLE LIVER PILLS. Make you feel the joy of living. It is impossible to be happy or feel good CONSTITIPATED. This old remedy will set you right over night. Genuine bears signature. Pallid People Usually Need Iron in the Blood. Try CARTER'S IRON PILLS.

Children Cry for Fletcher's CASTORIA. The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of Dr. J. C. Fletcher and has been made under his personal supervision since his infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA. Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhoea; allaying Feverishness arising therefrom, and by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS Bears the Signature of Dr. J. C. Fletcher. In Use For Over 30 Years. The Kind You Have Always Bought. THE CENTAUR COMPANY, NEW YORK CITY.

Thor Vacuum Cleaners. SAVE TIME AND LABOR. Lightest weight, simplest, and the most durable machine made. Barre Electric Company. Telephone 98-W. Barre, Vermont.

THE MOST DANGEROUS DISEASE

No organs of the human body are so important to health and long life as the kidneys. When they slow up and commence to lag in their duties, look out! Danger is in sight. Find out what the trouble is—without delay. Whenever you feel nervous, weak, dizzy, suffer from sleeplessness, or have pains in the back or difficulty in passing urine—wake up at once. Your kidneys need help. There are signs to warn you that your kidneys are not performing their functions properly. They are only half doing their work and are allowing impurities to accumulate and be converted into uric acid and other poisons, which are causing you distress and will destroy you unless they are driven from your system. Get some GOLD MEDAL Haazlem Oil Capsules at once. They are an old, tried preparation used all over the world for centuries. They contain only old-fashioned, soothing oils combined with strength-giving and system-cleansing herbs, well known and used by physicians in their daily practice. GOLD MEDAL Haazlem Oil Capsules are imported direct from the laboratories in Holland. They are convenient to take, and will either give prompt relief or your money will be refunded. Ask for them at any drug store, but be sure to get the original imported GOLD MEDAL brand. Accept no substitutes. In sealed packages. Three sizes.—Adv.

Do you enjoy hot lemonade and a blistering foot-bath? Better results are obtained by taking, before bed-time Lane's cold and grip Tablets. They are pleasant to take, and you will wake up in the morning surprised at the amount of relief obtained. Thousands use them and they are guaranteed. Sold by druggists everywhere.

CANNING MADE SAFE

No longer any need to shrink from canning because of the risk of losing both your food and labor through faulty sealing. Kold Prossio Rings eliminate all the uncertainty and insure canned fruits or vegetables with the fresh-from-the-garden taste.

KOLD PROSSIO RUBBERS

have met in full the standards required by the U. S. Department of Agriculture—pure elastic rubber with such great elasticity and tensile strength that they cannot possibly "blow out" or leak. Eliminate regrets from your canning by insisting on buying Kold Prossio Rubbers.

20c per dozen. For sale by all first-class dealers. Manufactured by SMALLEY, KIVLAN & ONTHANK. MAKERS OF "QUEEN," "SQUARE," "DOUBLE SAFETY," "ROUND AND "KING OVAL" JARS. 21 Blackstone Street, Boston, Mass.

MIDDLESEX

Mr. and Mrs. George Miles have received news from their son, Waldo, telling of his safe arrival overseas.

Miss Bessie Stockwell came Monday night, her school in Norwich having been closed for the week.

Mrs. A. O. Bailey, who has been away for a month's vacation, returned home Friday evening.

The village schools and No. 4 school were closed Monday for the remainder of the week on account of the prevailing distemper.

Mrs. Isabel McCarthy, who has been spending the past month in Middlesex and Waitfield, returned Saturday for her home in Lawrence, Mass.

Among those who are on the sick list are Miss Mildred Bigelow, Mrs. D. P. Sawyer, Mrs. Thomas Herbert, Mrs. Henry Daniels, Mrs. James Ferris, Miss Ermira Bruce, George Crane and Harry Bean.

Mr. Ray is with her daughter, Mrs. A. O. Bailey.

The Home circle, which was to have met with Mrs. J. H. Kizer Thursday afternoon has been postponed for one week.

CALAIS

Mary Andrews Conner will speak in the vestry of the schoolhouse at Maple Corner instead of at the Center church, Sunday morning next at 11 o'clock, and her word will be especially for the homes from which boys are going to France. Mr. Conner will speak at the Union church, East Calais.

IF ALL MOTHERS ONLY KNEW!

Thousands of Children Suffer from Worms and Their Mothers Do Not Know What the Trouble Is.

Signs of worms are: Deranged stomach, swollen upper lip, sour stomach, offensive breath, hard and full belly with occasional gripings and pains about the navel, pale face of leaden tint, eyes heavy and dull, twitching eyelids, itching of the nose, itching of the rectum, short dry cough, grinding of the teeth, little red spots on the face, slow on the tongue, starting during sleep, slow fever.

