

THE ANDOVER NEWS.

VOL. II.

ANDOVER ALLEGANY COUNTY, N. Y., SEPT. 5, 1888.

NOTICED

What is going on at

T. & M. MCTIGHE'S!

Williams & Rogers'

Rochester Business Directory.

Leading Popular Practical Commercial School.

American, Shorthand, Practical English and Military Departments.

OFFERS an opportunity for securing preparation for the real work of life, which thousands of Young Men have found a stepping stone to HONORABLE and CONSCIENTIOUS careers.

The Institution is in a most prospective condition, and its patronage is composed of every class of young men and women from all parts of the continent. Send for catalogues and illustrated circulars.

WILLIAMS & ROGERS, Rochester, N. Y.

L. C. VAN FLEET,
Attorney and Counselor at Law.
Loan and Real Estate Agency.

ANDOVER, N. Y.

THE ANDOVER NEWS.

Published every Wednesday at one dollar
at John Printing Office on Main Street,
Andover, N. Y.

N. P. BRAINARD, M. D.,
Living Physician and Surgeon,
Office on Main Street,

ANDOVER, N. Y.

H. M. STILLMAN, M. D.,
PHYSICIAN AND SURGEON,

111 Street, ANDOVER, N. Y.

C. W. O'DONNELL, M. D.,
PHYSICIAN AND SURGEON,

Old Residence, Grandell Dwelling,

Will be promptly attended day
ANDOVER, N. Y.

J. E. COMSTOCK, M. D.,
Practicing Physician and Surgeon.

Hours from 12 M. to 2, and 7

Greenwood Street, Residence on
ANDOVER, N. Y.

AT HARMAN'S.
BILLIARDS AND POOL,
Fresh Roasted Peanuts
EVERY DAY.

ALL KINDS OF TEMPERANCE DRINKS.

SMOKE TANSILS DUNCH FINEST CIGARETTES

TOBACCO AND CIGARS.

Agency for Tansill's Cigars.

M. H. HARMAN.

GEO. A. GREEN,
DEALER IN

NEWSPAPERS,
Periodicals, Magazines,

BOOKS,

Stationery, Blank Books, School Supplies,
subscriptions taken for any Publisher in the World.

ANDOVER, N. Y.

THE NEWS
per year, 50 cents for 6 months,
25 cents for three months.

GIVES ALL THE NEWS!

TRY IT.

N. Y. L. E. & W. RAILROAD.

TRAINS LEAVE ANDOVER.

EAST—No. 6—Way Express...11:14 a. m.

No. 14—Atlantic Express...6:58 p. m.

No. 56—Way Freight...1:40 p. m.

WEST—No. 3—Local Train...8:53 a. m.

No. 29—Way Express...1:41 p. m.

No. 1—Through Express...8:20 p. m.

No. 53—Way Freight...7:10 a. m.

For flour, sugar, salt and soda we were also obliged to find substitutes, with which we managed very well. For flour we substituted cornmeal dust. This we obtained by placing a convenient quantity of cornmeal in a cloth of moderate thickness, and then striking it against the sides of some large vessel. The dust thus procured made the most delicious pound cake, waffles, muffins and batter cakes that I ever tasted.

For sugar we used sorghum molasses and honey. The former was home-made, and is very nice when properly prepared; the latter was found in vast quantities, in a wild state, in the forests surrounding our plantation, many hollow trees containing gallons of the rich golden syrup. This was gathered, carefully strained, and set away in vessels covered only with thin cloth, in order that it might eat, or turn to sugar; and this sugar we used in coffee, in tea, and in every way that common brown sugar is used.

For soda we substituted corn cob ashes.

The cobs were lit in a large Dutch oven; these were put in jars, water was then put on, and it was allowed to stand until clear. The lye thus obtained, used with four milk, in the proportion of one measure of the lye to two of the milk, made our cakes and bread as light as a feather.

There was no substitute for salt, of course; so we overhauled the smoke house and cellar, securing all the rock salt that could be found in the pick barrels and mackerel kits, and this we washed, dried and packed as fine as possible. When this supply was exhausted, we soaked the barrels and kits, evaporated the water and thus obtained sea salt. The dirt floor of the smoke house was also dug up to the depth of a foot or more, and this dirt was thoroughly washed and the water placed in a large, shallow trough and allowed to evaporate.

I know you think we were checkmated when it came to making substitutes for medicines; but we found them as readily as we did other things that we could not buy. Fortunately, we had very little sickness in our vicinity, except of a malarial type. Instead of quinine, the old standard remedy for such disorders, we used willow bark tea, made very strong, and taken in doses of half a pint three times a day. This tea seldom failed to arrest fever and ague. We also used a tea made from the leaves and flowers of field or dog fennel, which was excellent. For a liniment and counter irritant we used a mixture of red pepper and hog's lard, stewed together. This was very efficacious for rheumatism. Southern Lady in Demarest's Monthly.

REPAIRING.

done promptly and satisfaction guaranteed.

A SPECIALTY MADE OF

The Centennial Watch!

They are first class timers, warranted

to sell them for

\$6.50 EACH.

and they are the best watch sold for the money.

H. MOURNESS, Andover, N. Y.

I have just received a fine line of

Watches and Clocks, and they

are Bound to Sell.

I keep a large stock of

Rifles, Guns & Cartridges

Call and see my stock. You will be satisfied both in quality and price.

REPAIRING.

done promptly and satisfaction guaranteed.

A SPECIALTY MADE OF

The Centennial Watch!

They are first class timers, warranted

to sell them for

\$6.50 EACH.

and they are the best watch sold for the money.

H. P. BENTON,

Dealer in

COAL, LATH,

SHINGLES,

AND SAND.

Also

CORNING BRICK, MARBLEHEAD

LIME and BONE PHOSPHATE.

ANDOVER, N. Y.

THE NEWS

till Jan. 1, '89 for

25 cents.

DURING THE WAR.

Some of the Substitutes Used in the South Instead of Groceries.

We had pretty hard times in the south during the war, to be sure, but no actual suffering was experienced in that part of Mississippi in which our family resided.

Necessity is the mother of invention," you know, so we contrived to find substitutes for almost every article we had been in the habit of buying at the shops, grocery and dry goods stores. Perhaps you may be interested in knowing about some of these substitutes, and the knowledge may be of use some time.

For coffee, we tried many different substitutes; first, okra seed, which, when thoroughly dry, we parched to a golden brown, then ground it, mixed it with the white of an egg, and boiled it just as you do real coffee; this, when served with sweet cream, we found to be delicious. For sweet potato coffee, the potatoes were peeled, cut in dice shaped pieces, dried in the sun, then parched to a dark brown, ground, and made the same as the okra coffee. Hominy coffee we made in this wise; the hominy was carefully browned, cleared, and made just as you do ordinary coffee. This really possesses medicinal qualities. It cured mother of dyspepsia, with which she had been troubled for years. We also tried chinapin nuts for coffee. They were gathered in the autumn, shelled, dried, and parched, then ground, cleared, and made in the usual way.

Of course it was impossible to get green and black tea during the war, and instead of these we used different kinds of herbs, such as sage, mint, and balm, also the leaves of the cassias tree; and we found all of these made healthful and pleasant beverages.

For flour, sugar, salt and soda we were also obliged to find substitutes, with which we managed very well.

For flour we substituted cornmeal dust.

This we obtained by placing a convenient quantity of cornmeal in a cloth of moderate thickness, and then striking it against the sides of some large vessel.

The dust thus procured made the most delicious

pound cake, waffles, muffins and batter cakes that I ever tasted.

For sugar we used sorghum molasses and honey.

The former was home-made, and is very nice when properly prepared;

the latter was found in vast quantities, in a wild state, in the forests

surrounding our plantation, many hollow

trees containing gallons of the rich

golden syrup.

This was gathered, carefully strained,

and set away in vessels

covered only with thin cloth, in order

that it might eat, or turn to sugar;

and this sugar we used in coffee, in tea,

and in every way that common brown

sugar is used.

For soda we substituted corn cob ashes.

The cobs were lit in a large Dutch

oven; these were put in jars, water

was then put on, and it was allowed to

stand until clear. The lye thus obtained,

used with four milk, in the pro-

portion of one measure of the lye to two

of the milk, made our cakes and bread

as light as a feather.

During the day, while the sun is shining,

it communicates its heat to the earth,

and at night, when the earth becomes warm,

it gives off the heat which it has stored up

during the day, and consequently be-

comes colder. This cooling commences

at sunset, and increases every minute

until the sun rises again, when the low-

est degree of cold is reached.

That is the time when most of us feel, even in

bed, after the hottest night, a chilliness

which causes us to cover ourselves more

closely with the blankets, which were

rejected at the beginning of the night.

This fact will also explain the cause of

"taking cold" in midsummer, which

has seemed such a mystery to many.

Going to bed on a hot evening, the windows

are left open and all covering is

thrown off. Now, when from neglect,

or through failure to waken, the body is

not covered as morning approaches, it is

exposed to the same conditions as in the

depth of winter—a sudden lowering of

temperature—and a "cold" is the natural

result. This nightly cooling of the

earth is not much noticed in cities as

it is in the country. In the former

many large buildings of brick, stone and

iron have become reservoirs of heat during

the day, and at night they add so much

more of the amount of heat to be given off.

As a consequence, the air is not cooled

to such a degree as it is in the country,

and very frequently in the hottest

weather the whole night is intensely op-