ANDOVER NEWS

PUBLISHED WEEKLY
By J. HARVEY BACKUS & SON

OUR KEYNOTE:
"If There is Not a Way, Cut a Way."

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Longer Between Bites

IN SPITE of conservation and restocking of streams fishermen everywhere are lamenting that the time is getting longer and longer between bites.

It isn't for lack of tackle. Man has journeyed far from the happy golden days of the willow pole with a butcher's string line, fixed with hooks ten for a dime, whose compelling lure is one segment of an angle worm, and whose incantation is spitting on the bait. Modern tackle makers are nothing if not ingenious. They have invented all manner of preposterous lures that would be laughed off the face of the waters if some fish weren't fool enough to fall for them. They have scoured the world for bamboo, lacquer, tin, nickel, feathers and all other accoutrements of rod and reel and fly. Yet to what purpose? The millionaire in all his glory has no more chance than the boy with his worm and rude pole, and for both, these are dark days.

Millions of dollars are being spent every year by federal and state governments, individuals and organizations of sportsmen in a nation-wide effort to restore good fishing for everyone. There has been gradual improvement in many sections, but fishing is still far from being "good" in the old meaning of the word.

Experience has shown the conservationists that pouring hatchery-raised fish into the stream is not enough. A large percentage of the protected and hand-fed fish starve to death or are eaten by their more cannibalistic brethren between the time they are placed in the streams and the time they are large enough to catch. Deforestation has deprived them of their natural food and protection and stream pollution has made their primitive haunts uninhabitable.

Farms As Chemical Factories

THE layman is apt to stand somewhat in awe of chemical technology, but he knows that the world is indebted to chemists and to electricity for the revolutionary changes that have occurred in our industries, which have revised every phase of social life, as well as our individual habits. The use of raw materials in an entirely new way from that known a few years ago has given the world products that it never dreamed of.

There are cotton products that have turned the agricultural South into the industrial South, and factories have been buildt. Within the last 15 years heavier-than-air machines have successfully flown; the first low-freezing dynamite has been manufactured; fabrikoid, which is claimed to be better than leather for most purposes, has been manufactured on a wholesale plan, and pyralin, pyroxylin lacquers, dye stuffs, and many other chemical products have changed the course of industry. The trans-Atlantic wireless telegraph and telephone service, and the Lindbergh one-man non-stop flight from New York to Paris has thrilled the world.

Dr. C. A. Browne, chief of chemical and technological research of the United States Department of Agriculture, has stated that the farms of the country are due to share in the great benefits that have come to the industrial world thru chemistry, and he believes that the raw materials of America's farms will be utilized for new purposes not heretofore contemplated, and which have never been a course of legitimate farm revenue.

The Numerous Laws

INVESTIGATION by experts has not been necessary to prove to everybody that laws and more laws do not check crime or lawlessness that is not exactly criminal in intent and purpose, but that is due, in a very large measure to the multiplicity of laws.

Many people violate laws they do not know exist. Others violate laws which they know full well, but which they do not respect, and, therefore, feel they are justified in violating. Whatever the conditions under which laws are broken every day and night, more and more laws are being enacted and scarcely any repealed. Law violations of every character are more numerous now than in any time in the past. The increase in population has not been as rapid as the increase in crime.

Laws at the rate of 1,500 a year are being enacted. And lawlessness steadily keeps pace with the lawmakers.

It is estimated that since the adoption of the Constitution of the United States and laws passed in this country have exceeded in number the total of all laws enacted for the government of mankind from the time of Adam to the inauguration of George Washington. Whether the calculator believed he was stating a fact or merely resorted to hyperbole, the comparison admirably describes what seems to be a mania among legislators.

If laws had the power they are supposed to have, with the very great number on the statute books there ought to be scarcely any crime in the United States. The fact is, however, this country has the unenviable reputation of being the most lawless nation in the civilized world.

The common people may be better off for not having any luxuries, but the few samples we get taste plenty good.

Why People Get Sick

DESPITE the elaborate program of public health built up by the municipal, county, state and federal governments, despite the efforts of health workers, despite the growing science of preventive medicine, we still have in this country an annual total sickness that is staggering. Summer or winter, too many people still get sick. Why is this, and what can be done about it?

Several answers are suggested by Doctor W. W. Peter, internationally known health authority, writing in the Cleanliness Journal. "The number of scientific discoveries and preventives is still much smaller than the number of human ailments," he points out. "Another explanation, more applicable in some parts of the country than in others, is that we do not give our health departments enough financial support. The third explanation concerns us all, however. We are too prone in health matters to disclaim personal responsibility in keeping ourselves and others well. We run our bodies as many do their automobiles—until some part breaks down. Then we pass on the job of repair to a physician.

"Responsibility for keeping ourselves and others in good health is not something which we can pass over to a specialist. We must share it. For the individual, a system of personal habits of cleanliness is one of the most important means by which we can build around ourselves a zone of safety. By washing off the microbes which cause disease we decrease the chances of their being spread from person to person. When we wash off these invisible forms of life found on hands, clothes, food, utensils, and observe clean habits governing discharges from our bodies, especially those from the mouth and nose, we break in on the transmission of micro-organisms. We cut down their prevalence and diseases which they cause."

The old time resident who committed suicide by turning on the gas, has a relative today who does the same thing by stepping on it.

Cattle Tests

THE bureau of animal industry of the United States department of agriculture has observed a rapid decline in opposition in the campaign for eradication of bovine tuberculosis, but occasional criticisms persist. An array of established facts, the bureau asserts, proves that eradication of tuberculosis from live stock means not only a huge economic saving to the live stock industry, but also a safer milk and food supply. Opposition to eradication work, which was quite general ten years ago, has declined until now it occurs only sporadically. During the last six years, as shown by surveys, the prevalence of tuberculosis among cattle has been reduced from about four per cent. to two per cent. as the result of systematic testing and the removal of cattle which react to the test. More than 1,000,000 tuberculous cattle have been slaughtered More than 450 counties have completed a series of tests of all cattle within their borders, and have reached the goal of being practically free from bovine tuberculosis.

Most of the large cities and towns now require that their milk supply come from tuberculin tested herds. More than 2,000,000 cattle owners have placed their herds under federal and state supervision for tuberculosis eradictation, and many more have applied for testing. The task of eradicting the disease from cattle is approximately half completed, and attention is now directed also to suppression of tuberculosis among swine and poultry.

Statistics show that worrying kills more people than bandits, but we would rather take our chances with the former.

The Middleman

MANY there are who, knowing the price received by the producer for a given article, and the price they pay as the final consumer, compute the difference as a toll taken by a distributor and erroneously conclude that he gets a return out of all proportion to the service he renders.

This has been common to most consumers since the war because, during those hectic days, when prices mounted so rapidly, the middleman was denounced as profiteer and robber, and it was strongly advocated that steps be taken to eliminate him from business.

The profession is an old, honorable and useful one, dating back at least to the days of Pharaoh in Egypt, when Joseph prudently set aside a fifth of the grain harvests each year of the seven of plenty, held t in warehouses, and distributed it over the lean years.

The Bible does not say that Joseph was charged with being a profiteer, but he probably was.

The great difficulty is that there is so much misinformation abroad about the processes involved in bringing commodities from their source of origin and delivering them to the points of consumption.

Those who are quick to criticise the price the distributor charges overlook the important fact that between origin and consumption hundreds, perhaps thousands, of miles intervene; that in between countless services are performed, all necessary in our present stage of development.

A man may be more efficient than a woman but so far he is not able to toss something over his head and consider himself well dressed.

For Speech Development

THE public health service believes parents should talk more at home to teach their children how to speak and also to prevent the likelihood of speech defects.

Estimating that approximately 1,000,000 Americans have some form of speech disorder, it says 500,000 of these are children who stammer and stutter.

Among the causes of retarded speech development it emphasized the "lack of conversation in the home" explaining that the normal child learns to talk largely thru imitation.

Uncorrected speech defects, it said, become a "serious economic and social handicap in later life," but most of them are not organic troubles and can be remedied, chiefly by the parents.

Love formerly started in the parlor and ended in the kitchen, but today it just starts and ends any place.

Many a person believes that a road hog is a motorist who won't give three-fourths of the road.

"WATCHING the WHEELS GO ROUND"

DEPARTMENT OF STATE

(This is the fifteenth of a series of articles outlining the functions of the various departments of state government.)

There is an expression, a bit frazzled with age, to the effect that comparisons are odious. Perhaps they are in some instances. But there are exceptions to all rules, particularly when comparisons offer some mighty interesting facts and figures. Back in the sixties, when the late Chauncey M. Depew served as Secretary of State, three or four men labored industriously throughout the day with quill pens as they inscribed the business affairs of the Secretary of State's office. Today fifty typewriters batter away throughout the day in an effort to keep pace with the business as it piles in by mail, telephone and personal calls.

Unacquainted with the Department of State, one might be inclined to think it a prosey old place, filled with musty records and inclined to run along in a rut without so much as a single variation, week in and week out. Beneath the surface the Department is a place of intense interest. It ranks as one of the most active of the eighteen major departments in the State, and while its revenue doesn't approach that of the Department of Taxation and Finance, the sum collected every twelve months through the various channels leading into the Secretary of State's office is large. During the last fiscal year the revenue to the Department of State ran over $8,000,000, while checks for a third of a million or more were not uncommon.

Going back briefly to the olden days, it must be said in all fairness that the employees in the Secretary of State's office in the days of the quill and the sandbox performed their work well. The handwriting is most legible and the words stand out almost as distinctly today as they did the hour they were written. And speaking of days gone by, the Secretary of State's office includes among its volumes the land grants of the centuries past and some of the volumes carry the hieroglyphics of the Indian clans.

There are a whole lot of people who know the Secretary of State's office in a general sort of way. But they do not know that today Edward J. Flynn, who was appointed Secretary of State by Governor-Franklin D. Roosevelt on the first day of January last, is the general recording officer of the State and in his official capacity heads the world's largest corporation bureau, everywhere regarded as a model of its kind.

Just by way of showing the growth of this corporation during the past quarter of a century, one needs to visualize the business back in 1901, when a total of 2,670 companies incorporated during the twelve month period, with the amount of business one in 1925, when 26,817 companies incorporated and received their charters from Mr. Flynn. It's a hard matter these days for those who intend to incorporate a company to choose a name that does not come too close to others recorded. Hundreds of thousands of companies are incorporated in New York State and it would almost seem that the supply of available names would run out, and yet companies continue to incorporate a hundred or more a day.

Secretary of State Flynn supervises the bureau which licenses real estate brokers and salesmen. Then there is the licensing of theatre ticket brokers, of private detectives, of billiard and pool rooms and a dozen or more others. The Great Seal of the State is under the jurisdiction of Mr. Flynn, who also has the appointing of notaries public, the registering of trade marks, the administering of the oath of office to State officials.

From Mr. Flynn's office each year comes the Legislative Manual, generally referred to as the "little red book," now in its 103rd year of publication, generally recognized as the official State directory and one of the most sought for volumes issued by the State. When the Legislative Manual was first started, it got its rather peculiar size in that it was made to fit one's coat pocket. Back in those days it was a book of only about a hundred pages containing the State Constitution, the make-up of the legislature and the boarding and rooming places in Albany of the senators and assemblymen. Today it is a book of over eleven hundred pages.

The Secretary of State also issues the State Paper, an innovation of last year which is responsible for the saving of thousands of dollars to the State in the publication of its bank statements and various forms of state advertising. Not only does this Bulletin save the State much money, but it is also on a paying basis, even though its only source of revenue is a charge made for the publication of notices under the Martin Fraud act by dealers in securities, and the publication of dormant bank accounts. The Secretary of State also directs the publication and distribution of the Session Laws as well as election notices.

The election bureau in the Secretary of State's office has many important functions. It prepares the political calendar for the year; it is the filing office for election expenditures and receipts, and other matter pertaining to elections. In the Secretary of State's office there is also the important Athletic Commission with supervision over all boxing and wrestling contests at which an admission is charged. The Racing Commission is also under the direction of the Secretary of State. He is also chairman of the Land Board and a trustee of Union College.

Every ten years the Secretary of State takes the census throughout the State. In times of war, it is up to the Secretary of State to see that those from the Empire State who are in service are given the opportunity to express themselves at polls set up temporarily in camp, on ship board, or flying field, and thus the boys in khaki and blue have a voice in the affairs of the State.

Do You Know That

During the last fiscal year the revenue to the Department of State was more than $8,000,000?

Secretary of State Edward J. Flynn was appointed last January by Governor Franklin D. Roosevelt?

The Department licenses real estate brokers, private detectives and boxing?

The Department through the election bureau prepares the political calendar?

The Athletic Commission and the Racing Commission are in the office of the Secretary of State?

Every ten years the Secretary of State takes the census?

Women's New Feats

By HARRIET MAY MILLS

In the last century a noted physician wrote to one of his daughters. "If you feel healthy and vigorous, do not appear so, remember that the ideal woman is delicate and frail." In the earlier novels, the heroines faint on every other page and are never guilty of showing any physical strength. Yet today the picture is completely changed. Young girls are trained in every sort of athletic sport. They are, as a result, taller and healthier than ever before. Their prowess is shown by great achievements on land, water and even in the air. They swim the English Channel, or the Hudson river's length from New York to Albany. They win tennis prizes in Europe as well as at home.

Perhaps their greatest feat up to the present day is their participation in the Air Derby which started at Santa Monica, near Los Angeles, August 18, ending at Cleveland. Nineteen women fliers took off. The twentieth was delayed but intended to start later. The prize for the winner will be $25,000. Some of us who do not sail the air think those nineteen or twenty all earned it by their bravery and skill.

What a journey women have traveled from their former seclusion and physical handicaps to their present position of pilots of the heavens. Mr. Rogers comments on the fact that the competitors in the Derby are mostly single. But they are young and may not always remain so unfettered by matrimonial ties.

Of the nineteen, Amelia Earhart is probably the most distinguished for previous air feats. Thea Rasche of Germany is another noted aviator. Four of the group are from New York State. One of these is Miss Ruth Nichols of Rye, a most enthusiastic flier. Her friends hoped she would win. The company of competitors was quite cosmopolitan, its members hailed from Tennessee, Oregon, Oklahoma, Pennsylvania, Michigan, Kansas, Massachusetts, Ohio, California and Australia. Some of their planes are small and others are much larger. Hence actual flying and navigating ability were the tests. To those of an earlier generation it seems a miracle that these women are this day sailing over mountains high above the peaks and over rivers, cities and wastes. An other marvel is that the signal to start from Californ' was the firing of a gun in Cleveland which was radioed to Santa Monica.

The planes of the women were to reach Cleveland on August 28. They had a schedule of stops in a number of cities en route. Cleveland will celebrate in the public auditorium with a great exhibition of planes. There will be eighty aircraft worth three million dollars altogether.

So science and invention bring new wonders to man, and in the drama women are playing their part.

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Notice to Creditors

Pursuant to an order of Hon. Guy O. Hinman, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the estate of Randall A. Pease, late of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned Executor of said Estate, at the Law Office of Crayton L. Earley in the Village of Andover, N. Y., on or before the first day of September, 1929.

Dated this 15th day of February, 1929, at Andover, N. Y.

A. R. MEAD, Executor

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Notice to Creditors

IN PURSUANCE of an order of the Surrogate's Court of Allegany County, State of New York, made by Hon. Guy O. Hinman, Surrogate of said Allegany County:

NOTICE is hereby given to all persons having claims against the Estate of James Joyce, late of the Town of Andover, County of Allegany, and State of New York, deceased, to present the same with vouchers thereof to the undersigned, Administratrix of the Estate of said deceased, at the Law Office of Crayton L. Earley, in the Village of Andover, N. Y., on or before the 1st day of February, 1930.

Dated at Andover, N. Y., June 25th, 1929.

51 CAMILLA JOYCE HARRIS, Administratrix.

Toast Reunings
SALT RISING BREAD
and taste the difference over ordinary bread.
REUNING'S VIENNA BAKERY
Founded on Quality

OF INTEREST TO FARMERS

THE GREAT MOLTING MYSTERY

The Fowls' Phenomena of Molting May Be Used as a Valuable Guide When Culling Flock to Eliminate Poor Egg Producers.

A rather amusing story has caused considerable circulation among poultry fanciers. Young Mrs. Greenlywed stopped the local veterinary on the street and demanded that he come over immediately to inspect her flock of brooded leghorns. A lot of them, she said, had suddenly become afflicted with a strange, apparently contagious malady.

When asked for a description of this peculiar disease, she explained that, one after another, they had ceased laying and then began to lose their feathers in a most alarming fashion. Starting with the neck feathers, they had successively lost in turn the body feathers, then the tail feathers, and, finally, most of the wing feathers until they were practically nude and truly pitiable objects. The young woman was naturally quite relieved when the old doctor informed her that it was just as natural for her hens to shed their feathers at a certain time of the year as it was for certain kinds of trees to shed their leaves. They were simply molting and would recover shortly without any great effort on her part.

I shall make no effort to vouch for the truth of this story. I do not hesitate to say, however, that I have often been amazed at the comparative lack of knowledge even among a great many experienced poultry raisers on the subject of molt. For example, there is considerable difference of opinion even among experts as to whether the molt affects and controls egg production, or whether egg production controls the molt. Some contend that a hen stops laying because she is getting ready to molt and others maintain with equal spirit that the hen won't molt until after she is thru with the business of egg production, for the time being at least. I, myself, am strongly inclined to the latter theory and I am supported in my belief by a great many qualified observers who also have given the matter considerable scientific study.

The exact sequence is of no particular moment to practical poultry raisers, however. The fact remains that molting does not start until only in exceptional cases, regardless of which governs the other. Just why hens are committed to this peculiar habit of shedding their feathers once a year is another matter which has been the subject of a great many profound treatises by learned scientific men. The average poultry raiser is, however, mainly concerned with the fact that this peculiar phenomenon may serve as a very valuable guide in the culling out of poor layers from the rest of the flock.

Most authorities now agree that the hens which start molting earliest and keep it up longest are the poorest layers. Good layers seldom start molting until later in the fall and are completely finished in from six to eight weeks. Less productive hens, on the contrary, may start as early as June, July or August and fiddle around for four or five months before they have regained something like what President Harding would probably have called, "A state of normalcy."

While nearly all feathers are molted at one time or another, the most reliable guide is the manner in which the feathers are molted. High producing, late molting hens molt faster than one feather at a time, or else they molt only a part of their feathers, carrying others over to another year. Poor layers, on the other hand, may molt but one wing feather at a time so that the process may require as long as 24 weeks. Most poor layers take very nearly this long to complete the molting of their wing feathers, so it can be seen that this is a very accurate index of productiveness.

Altho the alleged dismay of young Mrs. Newlywed as related at the beginning of this article is doubtless more or less of an exaggeration there is no escaping the fact that a hen during the molting time is really very much out of condition and should receive extra food and attention. The care and feeding of hens at this time might be the subject of a separate article in itself. I shall, therefore, let it suffice to say that molting hens should have plenty of good shade, nourishing food and ample protection from bad weather. A good mineral tonic should also be given them so their appetites will be whetted for an abundance of food. Then they will take the necessary nutriment to offset the strain on their system, grow their feathers again and get back to laying.

Feed a variety of good, sound grains, such as oats, wheat, corn and bran. But do not feed too much corn, as that is too heating.

MINERAL FEEDS NEEDED BY COWS

Calcium and Phosphorus Store Up Energy for Milk Production in Winter.

To insure healthy, robust animals able to produce the milk needed this coming winter, Dr. L. A. Maynard of the Cornell university agricultural experiment station says that cows must have plenty of calcium and phosphorus during the summer. The usual summer ration of pasture and grain does not contain enough of these elements. Further, experiments show that cows will make better use of mineral supplements during pasture season than at other times. The liberal feeding of minerals now will not only provide for current needs but will also enable the animal to store up reserves for the period when their assimilation of food is more difficult.

A mixture of equal parts of steam bonemeal, finely ground limestone and salt, or a mixture of two parts of the bonemeal and one part of salt makes a good mineral supplement. The simplest way is to place one of these mixtures in a box in the barnyard where the cows can eat it at will. Some sort of a cover should be built over the box to protect it from rain. It is a good thing to give the cows access to one of these mixtures even when the grain mixture contains minerals, because the grain fed during the summer may not contain enough. A better way to feed the minerals, but one that takes more time, is to mix three to four ounces of the mixture with one of the grain feeding each day. All animals, whether dry or milking, should be fed the extra minerals.

Aside from common salt, calcium and phosphorus are the only minerals that are needed as a mineral supplement. The purchase of a complex mineral mixture containing laxatives and tonics is a waste of money, says Dr. Maynard.

KEEP THE FLAVOR IN COOKING CORN

The Shortest Time Between Gathering, Cooking, and Eating Makes Most Savory Result.

Green corn is most delicious if quickly cooked.

Corn on the cob tastes best if the husks are left on until just before the corn is cooked. When they are removed, the corn should be plunged at once into boiling water. From seven to 12 minutes, according to the size of the corn, is sufficient time for cooking. Cook until only the milk in the kernels is thickened so that the individual grain will slip from its surrounding hull, or skin. Overcooking changes both the flavor and the color.

As soon as the corn is done, remove it at once from the water and serve on a plate, folded in a napkin. Left-over corn may be shredded from the hulls and used in corn croquettes, corn omelet, succotash or it may be scalloped.

Corn omelet, a delicious luncheon dish, is made by beating the yolks of three eggs, adding one cup of cooked corn, one-half teaspoon of salt and paprika. Fold in the stiffly beaten whites of the three eggs. Put three tablespoons of butter in a hot pan, turn the mixture into it, spread evenly and bake in a moderate oven for about 20 minutes. When a knife thrust into the center of the omelet comes out clean, remove it from the oven, cut across the center of the top, fold one side over the other and turn on to a hot platter. Serve with cream sauce.

CORNELL SHORT COURSES TO BEGIN NOVEMBER 6th

Graduate in Dairying, Says New Announcement Available From State College of Agriculture.

According to announcement of winter courses just issued by the college of agriculture at Cornell University, instruction in these courses begins November 6th and continues thru February 14.

The winter course staff of 50 instructors includes many of the best authorities at the college and the variety of subjects to be taught is greater than in former years. Besides the course in general agriculture several professional courses are offered. There are courses for poultrymen, fruit growers, vegetable gardeners, operators of milk plants, and special programs of instruction are planned for those who are interested in field crops, farm livestock, farm management and marketing.

The new announcement states that, altho the college does not guarantee positions for those who specialize in the various subjects that are taught, those who have adequate training and ability are always in demand. The poultry department, for example, has had more requests for trained men than it has men to fill the positions. Altho about 50 young men took the course last year to prepare themselves to operate milk plants, there were not enough of them to fill the positions available.

Tuition in the winter course is free to residents of New York State and no entrance examinations are required. The 40-page announcement is well illustrated with scenes of short course sessions in former years and it describes fully each short course offered. A copy may be obtained by addressing the secretary of the college.

CANNED APPLE JUICE HELPS MAKE JELLY

Pectin Content Makes It Valuable to Combine With Other Fruits—Put Up Year's Supply In Fall.

Canned apple juice is a reliable source of pectin, necessary for making jelly, and a supply of it put up while the apples are in season will be found useful and convenient thruout the year. It may be added to non-jellying fruits such as pineapples, peaches and rhubarb when in season, it is also useful for making jams, marmalade, conserves and sauces for winter desserts.

If juice is extracted from several different kinds of apples it may be used for different kinds of jellies. Pale juice from greening apples is best for mint jelly. As this sometimes changes color on standing, it is better if made frequently in small quantities rather than in large amounts. For less colorful jellies King and Baldwin apples are useful.

To can apple juice, wash the apples, remove the blossom end and any imperfect portions, cut the apples in small pieces, but do not remove the cores and skin. Add cold water to cover the fruit. Cover the dish and boil the apples until the pieces lose their shape, and then pour them into a jelly bag to drain. Boil the strained juice for five minutes and seal it in clean hot jars for future use.

Homespun Yarn

Obedience in children should be based on understanding.

• • •

When choosing your fall hat, select one which can be worn with more than one costume.

• • •

Thick curdled milk, which has soured rapidly, is best for cottage cheese.

• • •

Both ice and food are saved if the ice compartment of the refrigerator is kept filled, and with ice only.

• • •

Two coats of good oil paint over a smooth plaster makes a satisfactory finish for kitchen walls.

• • •

Serve fruits raw for their vitamin content. Raw fruits are excellent for salads.

• • •

Now that the fall school season is approaching, parents may be interested in the question of school lunches. Cornell has a bulletin on the school lunch and breakfast for the 4-H Club girl. Send to the office of publication, Roberts Hall, Ithaca, for bulletin J25. It is free.

• • •

Feed also some sunflower seed and linseed meal. Also a little more of meat, green cut bone or meat scraps than is usually fed and give plenty of milk, if possible. Feed an abundance of greens. Have pure, fresh water available at all times. All this will help to bring the hen back into laying condition rapidly.

Births

Aug. 17.—To Mr. and Mrs. Raymond Mott of Angelica, a son.

Aug. 20.—To Mr. and Mrs. William Del Solar of Alfred, a son, Thomas Mead.

Marriages

Aug. 17.—Miss Olata Taylor of Bolivar and Simeon Barnes of Wellsville.

Aug. 17.—Miss Alice Fuller and Charles Evingham of Belmont.

Aug. 17.—Miss Gladys Aderman of Olean and Clyde E. Winchall of Cuba.

Aug. 15.—Miss Marguerite E. Sick of Canaseraga and Earl B. VanClise of Batavia.

Deaths

Aug. 20.—Mrs. Wealthea E. Hawley of Buffalo who had been passing some weeks with her mother, Mrs. Mix of Belfast, was found dead in the barn, where she had evidently died from a heart attack several hours previous. Deceased was 68 years of age.

Aug. 16.—Wilson S. Woodward, 75 years of age, at his home in Belmont, from a shock with which he was stricken Monday. Mr. Woodward was a resident of Greenwood for many years before moving to Belmont. He leaves a widow, two sons and two daughters.

Aug. 82.—Mrs. Cyrus G. Moses, aged 66 years, of Wellsville, following a stroke suffered the day previous while returning from Whitesville where she had attended the funeral of her step-father, Byron E. White. Mrs. Moses was born in Hallsport and had resided in Whitesville most of her life. Her husband a son and daughter survive.

Aug. 24.—Mrs. William Miller of Wellsville. Deceased was born in Germany in 1854. Besides her husband she leaves a daughter and three sons.

Aug. 18.—Garfield Black, died at his home in Wellsville, after an illness of some weeks, aged 49 years. Besides his wife, three children survive.

Aug. 15.—Mrs. Alburn Burdick at the home of her daughter, Mrs. Mark Sanford of Little Genesee. Deceased was born in New Market, N. J., in 1865. She leaves two sons and two daughters.

Aug. 18.—Byron E. White, at the home of his son, Fred White in Rochester, aged 77 years. The body was taken to Whitesville, his former home, for funeral and interment.

Aug. 23.—Wilson S. Woodward of Plumbottom, aged 75 years. He leaves a widow and two daughters. Burial was at Greenwood.

Pies and jellies are only two of the many delicious things to be made from apples. Apple main dishes, desserts, and confections are described in Cornell's bulletin, "How to Use Apples as Food." Write to the office of publication, Roberts Hall, Ithaca, N. Y., for E 88. It is free.

When choosing linoleum for the kitchen keep the color scheme of the room in mind and select a pattern that is not too large and does not show soil.

Around Our House

CAN TOMATOES FOR FAMILY'S HEALTH THIS WINTER

Since tomatoes, either cooked or fresh, are an excellent source of vitamin C, so necessary to the good health of both children and adults during the winter, the wise housewife will can a good supply now when they are inexpensive and plentiful. The tomatoes which are free from blemishes, ripe but not over-ripe and medium in size are best for canning. Those which are imperfect or have green parts which may spoil the flavor and color should be used for ketchups, tomato butter or puree.

Scald a few tomatoes at a time in boiling water for from one half minute to two minutes, using a wire basket or thin cloth. Then dip them into cold water and remove them quickly. With a small, sharp paring knife, cut out the stem core; then with a quick turn of the wrist, twist the skins from the tomatoes without removing the pulp. If the pulp adheres to the skin, the tomatoes have been scalded either too long or not long enough. As they are peeled, lay them in shallow pans.

If the cold-pack method is used, pack the scalded tomatoes into the jars, pressing them down firmly with a wooden spoon. Fill the jars to within one-fourth inch of the top with boiling tomato juice. Add one teaspoon of salt for each quart and from one teaspoon to one tablespoon of sugar, if desired. Boil the jars in the hot-water bath for 30 minutes. Be cautious about attempting to can too many tomatoes at a time by the cold pack method. In hot weather they may be spoiled by flat souring if they stand too long at any stage of the process.

Endicott-Johnsons of Wellsville, N. Y., now featuring NEW FALL STYLES and SCHOOL SHOES

We have just received over 80 cases of Shoes for Fall. All new patterns and the latest colors. Our School Shoes are here for all the boys and girls of Allegany County. You'll save money by sending your children to school in Shoes from this store. READ THESE PRICES:

Boys' black gun metal Oxfords, sizes 10 to 13½ at— $2.39
Sizes 1 to 6 at— $2.69

Men's new Fall Oxfords in brown or black— $3.69 and $3.98
They give satisfaction.

School Boys who wear men's sizes will get good wear from our Sport Shoes, closing at— $3.85
Ware $5 and up.

Patent leather one strap Slippers for little school girls. Sizes 8½ to 11 at— $1.98
Sizes 11½ to 2 at— $2.29

Women's new Fall arch built Ties in patent and kid. Fancy stitching, Cuban heels— $4.19

Women's good felt House Slippers in many colors— 79c and 98c

Women's one strap kid comfort Slippers— $1.98

Men's good Scout Work Shoes— $1.69

Men's 17-inch Hi-cuts with Moccasin toe. Belting soles— $5.29

Boys' and Girls' Gym Shoes white lace-to-toe, black trim, all sizes— 89c

Girls' gun metal black Oxfords. Sizes 8½ to 11 at— $2.29
Sizes 11½ to 2 at— $2.69

Complete new line of Women's Arch Built Pumps and Oxfords. Tread-easy, Emma Jettick and Dr. Gordon's. Priced from— $3.98 up

Women's patent Cuban and medium heel One Strap Slippers here— $2.98
With fancy trim— $3.29

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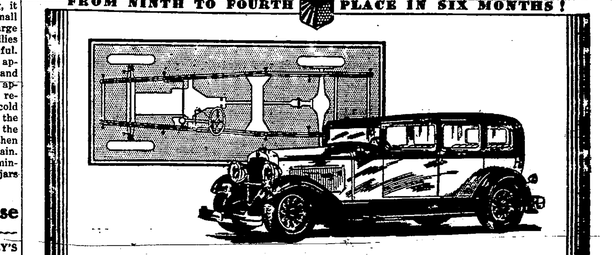

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