ANDOVER NEWS

PUBLISHED WEEKLY

By J. HARVEY BACKUS & SON

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

ANDOVER, N. Y., ---------- DEC. 13, 1929.

Entered as second-class mail matter under act of Congress, at the Postoffice at Andover, N. Y.

Subscription Rates

One year	$2.00
Six Months	$1.00
Three Months	.50

ACTIVE NEW YORK PRESS ASSOCIATION A DROP OF INK MAKES MILLIONS THINK ORGANIZED SEPT. 8, 1885 MEMBER

War Mother Seals

IT WAS the Civil War that brought forth the charity stamp—our Civil War of '61 to '65. Some of your grandmothers first played "postoffice" with stickers similar to Red Cross Seals way back in 1862, when they conceived the idea of selling stamps at fairs for the benefit of the relief funds for the soldiers' hospitals in Brooklyn, Boston and elsewhere.

Nearly $1,000,000 was raised in this way before 1865. After the war this method of raising money was discontinued in this country for a generation, altho it found vogue in Portugal, Switzerland, Austria, France, Spain, Denmark, Norway, Russia, Sweden and other European countries. There are now several thousands of different types of charity stamps used in all parts of the world as many as 40 being used in Austria for children's hospitals alone.

Stamps or seals were first used to get money for the anti-tuberculosis crusade in Norway and Sweden in 1904. Jacob Riis, the well known social worker of New York, and to Miss Emily P. Bissel, the energetic secretary of the Delaware Red Cross, jointly belongs the honor of originating our American Red Cross Christmas Seal.

In 1907, Mr. Riis' interest was aroused by the receipt of a Christmas tuberculosis stamp on a letter from Norway. He published an article about this queer looking stamp in the Outlook and suggested some possible uses for it in this country. Miss Bissell at once saw an opportunity here and prepared a stamp, from the sale of which the society realized $3,000 for tuberculosis work.

So impressed was she with this success that she induced the American Red Cross to take up the sale in 1906 on a national basis. It is fitting to note that war, inhuman and cruel, was the mother of the seal and that now war for humanity against diseases brings it back to its fullest usefulness.

Since 1918, however, the anti-tuberculosis work has grown to such proportions that it has been organized to stand alone. No longer connected with the Red Cross, it is conducted now by 48 State Associations. And the old Red Cross Seal is now known as the Double-Barred Christmas Seal.

Two Essentials

"USE your horn! That's what it's for," is the advice of an experienced driver to motorists in an effort to prevent automobile accidents. He urges them not to steal up from behind people without some signal of this kind. They are to use it whenever the slightest occasion demands it.

But they should also be urged to use their heads, and what is supposed to be in them. They should give evidence also of some consideration for the rights of others on the road; they should keep in mind that public highways are not private lanes and someone is always likely to drive into their path from some side street or road.

There are many things which motorists must keep in mind if automobile accidents are to be averted. In the speech of the motorist there ought to be no such word as "unexpected." The unexpected is the very thing they ought to expect. It ought to be as clear as day and as inevitable as winter's snow to all of us that driving a motor car is no child's play; it ought to be done only by painstaking and responsible persons, able and willing always to give their most serious attention to the business in hand.

Keeping Down Noise

THE Germans dislike city noises so much that they are offering a prize for the best program of noise abatement. All cities are noisy. American cities, because of their high buildings and the consequent congestion, are among the worst offenders in the world. New York is to Berlin as a oliope is to a flute.

Many and perhaps most Americans assume that the noise of cities in inevitable. As there is nothing to be done about it, they say, there is no use making matters worse by fuming and complaining. They are wrong. The noise is all man-made and much of it is caused by the indifference and ignorance of the men who made it. All the mechanical shrieks, groans and hammerings could be considerably reduced in volume if public opinion demanded it. And public opinion ought to demand it. Steam shrieks, pile drivers, riveters, street car gears and street car intersections, taxicab brakes and motor cutouts are among our principal offenders. To these in New York must be added the peculiar and needless horrors of the elevated. All of these noise-makers can and ought to be muffled.

Noise is wasteful to human energy. When men and women must work in noisy surroundings, much of their energy is exhausted in fighting the disturber. Their work suffers and at the end of the day they are needlessly fatigued. For some reason which it is difficult to understand, Americans will accept noises when they will not tolerate offensive sights, offensive smells, and offensive personal behavior. The mystery is deepened when it is realized that the noises are probably more injurious to health and peace of mind than the other nuisances combined.

Make the Most of Christmas

MAKE it a jolly Christmas and don't worry over the bills. They won't come due until next year. That sounds a long way off, whether it is or not.

Browse around town and look into the stores. You may be surprised at some of the things you find. We've seen a lot of 'em and we know.

We suspect our local merchants are attempting to make London and Paris jealous—or perhaps they know the discriminating taste of our people and are simply trying to meet expectations.

At any rate, the "berries" are there, in the stores, waiting to be picked. And, believe me, they are worth picking.

Changes in Meat Consumption

IF IT had not been for the pig family, there might have been a possible meat shortage in the United States this year. Official statements issued from Washington show a big increase in the production of pork, and there was also a gain in lamb and mutton production. This was entirely offset by the fact that beef slaughter fell off 632,000,000 pounds in 1927 and 774,000,000 pounds in 1928.

It is fortunate that we have statisticians who are able to figure out that the per capita consumption of meat in 1928 was exactly 138 pounds, which was 1.7 pounds less per capita than was consumed in 1927.

The per capita consumption of beef in 1928 was 51.7 pounds, which has been found to be the lowest record in the United States.

Every generation produces a few hunters who climb thru the fence and pull the gun, muzzle first, after them.

Visit Our Annex for Holiday Gifts Hosiery, Silk Underwear, etc.

THE MODE INC.

THE WOMEN'S SHOP OF HORNELL

For Saturday Millinery Department $150 New Hats $1.00

Over 1250 New

DRESSES

$5.85 - $9.95 - $14.95

These Dresses were made to sell for $9.95, $14.95 and $22.50. Newest smart style, new spring shades, new lengths, and again — surprisingly low priced. This is a Special Shipment for this Week-end.

NEW COATS At $9.95 - $14.95 - $22.50

Ask to see these Coats we just received to sell at these Special Prices — You will be amazed at the splendor and beauty, and wonder how it can be done.

L. & C. Coat, Suit & Dress Co.

Hornell, New York

New BARBER SHOP

Have opened a First Class Barber Shop in the Lynch Building on Main Street, Andover.

We Solicit Your Patronage

Bert S. Brown

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.

CAMILLA JOYCE HARRIS,
51 Administratrix.

PAY YOUR GAS BILLS on or before the 20th of month and save discount. Bring your gas card to be receipted. EMPIRE GAS & FUEL CO., Ltd.

Mothers

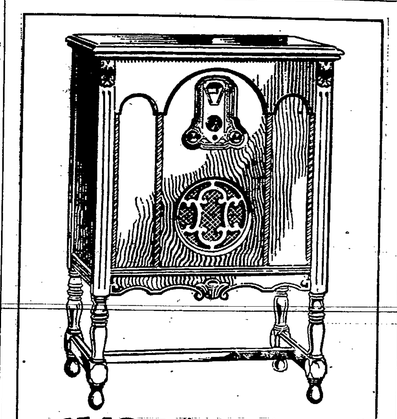
Clean Child's Bowels

"California Fig Syrup" is Dependable Laxative for Sick Children

Hurry Mother! A teaspoonful of "California Fig Syrup" now will sweeten the stomach and thoroughly clean the little bowels and in a few hours you have a well, playful child again. Even if cross, feverish, bilious, constipated or full of cold, children love its pleasant taste. It never cramps or overacts. Contains no narcotics or soothing drugs.

Tell your druggist you want only the genuine "California Fig Syrup" which has directions for babies and children of all ages printed on bottle. Mother, you must say "California." Refuse any imitation.

Classified Ads pay.



$142.50 LESS TUBES

Above is shown the approved Jacobean Cabinet No. 35 with Model 900 Stewart-Warner Radio; 8 tubes, including rectifier. Plug-in for television. Built-in aerial. Plug-in for phonograph. Illuminated visible angle dial. New Stewart-Warner Electro-Dynamic Reproducer. Cabinet of American walnut. Height 38 in., width 27 in., depth 15 in. Table Model 900, $89.75, less tubes.

STEWART-WARNER RADIO

No wonder they call it "The set with the Punch"

See it. Hear it. You'll agree it has the PUNCH. Finely attuned, keenly sensitive, vibrant with life, yet so powerful, so sharply selective, so beautifully toned, you'll marvel as you listen!

Here at our store you'll find the full new Stewart-Warner line—consoles, consolettes, table models. Cabinets of rare beauty. Come in and learn of the new revolutionary features of this set. The "balanced bridge" circuit and the most powerful tube equipment known to radio. Here are the greatest values in radio. We will gladly demonstrate any set. A small initial payment will put one in your home. Come today.

EARL J. DAWSON

ANDOVER, - - - NEW YORK

ANDOVER LODGE NO. 766 I. O. O. F.

Meets Every Tuesday Evening. Visitors are always cordially welcomed.
AMES L. ROGERS, Secy.
C. FRANK DAVIS, Noble Grand

Union Encampment
NO. 171, I. O. O. F.
Meets Second and Fourth Monday Evenings of Each Month.
C. S. JONES, C. P.
A. L. ROGERS, Scribe.
Visitors Are Always Welcome.

ANDOVER LODGE NO. 558 F. & A. M.
Meets 1st and 3rd Monday Evenings of each month at 8 o'clock. Visitors always welcome.
B. B. HANN, Secy.
CLARENCE MEAD, W. M.

Andover Grange No. 1098
Meets Every Second and Fourth Wednesday Evenings, I.O.O.F. Hall.
LESTER GREEN, Master.
EMMETT ROBINSON, Lecturer
AMES L. ROGERS, Secretary
Visitors Always Welcome

Andover Dairymen's League
Co-Operative Association, Inc.
Meets First Saturday Each Month.
JAMES McANDREW, President
HENRY JOYCE, Vice President
HARRY SMITH, Secretary.

Mira Diffin
Attorney and Counselor at Law
Office over J. D. Cheesman & Co. Store. Andover, N. Y.

Crayton L. Earley
Attorney and Counsellor at Law
Money Loaned on Good Real Estate Security.
ALL LEGAL BUSINESS RECEIVES PROMPT ATTENTION.
Andover, N. Y.

C. W. O'Donnell, M. D.
Physician and Surgeon
Office on West Greenwood Street
ANDOVER, N. Y.

S. B. Scott, M. D.
Office: East Canter Street.
ANDOVER, N. Y.
Hours—8-9 a. m., 1-3 and 7-8 p. m. Thursdays and Sundays by Appointment Only.
Telephone 2106.

Henry Stephens
FIRE, LIFE INSURANCE
Offices, No. 13, Main Street
ANDOVER, N. Y.

Earl J. Dawson
Funeral Director and Embalmer
Courteous and Efficient Service.
Latest Equipment.
Calls attended to day or night.
Lady Assistant.
Phone 278. Andover, N. Y.

MALCOLM L. FLETCHER of Hornell
Piano Tuning and Repairing
Successor to Dana Jachman.
Orders may be left at the City Restaurant
Phone 737

O. Leigh Smith
TIRES—
—BATTERIES—
—VULCANIZING

Rockwell Bros & Co.
Wellsville, N. Y.
Dry Goods—Ready-to-Wear
Rugs—Furniture
The largest retail store in Allegany County.
A position held for 47 years.

Special Low Prices on Work Ordered now for Fall or Spring Delivery.
A. D. UMIKER
Wellsville Monument Works
PHONE 103

Phone 302 Grinding Laboratories
Dr. A. O. Smith
Optometrist
Hours—9 a. m. to 5 p. m.
103 North Main St.

Try Reunings DECORATED XMAS COOKIES

REUNING'S VIENNA BAKERY

•OF INTEREST TO FARMERS

COLLEGE TELLS HOW TO MAKE FRUIT CAKE

All Ingredients Need Not be Prepared in One Day—Cool Storage Important.

Oranges, lemons, raisins, currants and citron are the fruits suggested by the New York State College of Home Economics at Cornell University for use in the Christmas fruit cake.

To make 16 pounds of cake, cream one pound of butter or other fat until it is soft and mix it with one and one-fourth pounds of brown sugar. Add to this the beaten yolks of ten eggs mixed with the grated rind of two oranges and a lemon. Stir one-half teaspoonful of soda in one cup of molasses until the molasses foams, then add one cup of black coffee, the juice of two oranges and a lemon. Add this mixture to the batter and along with it alternately add a pound of flour. Sift together a half teaspoonful of soda, a teaspoonful of salt, a teaspoonful of cinnamon, two of mace, and two of cloves, and two teaspoonfuls of nutmeg, and add them to the batter. Stir into the mixture a glassful of tart jelly.

Wash, drain, and dry three pounds of raisins and two pounds of currants. Add to them a pound of citron cut in thin strips. Mix two cups of flour with this fruit and add it to the batter. Mix the fruit and batter thoroly and fold into the mixture the stiffly beaten egg whites.

The cake may be baked in small loaves or in one large loaf. Line the greased pans with three layers of paper, greasing the top layer of paper. Pour the mixture into the pan, filling the corners and leveling and smoothing the batter. Blanched almonds sliced lengthwise and thin slices of citron may be placed on the top for decorations.

If one large cake is made, steam it for four hours and then bake it for one hour in an oven of a temperature of about 250 degrees Fahrenheit. Small cakes may be baked without being steamed. Like the large cake, they should be baked in an oven of a temperature of about 250 degrees Fahrenheit, but for two hours only. Let the cake cool in the pan, and place the pan on a rack so the air may circulate around it.

Turn out the cake and remove the paper. Store the cake in a tightly covered box in a cool dry place. A few sound apples, placed in the container where the cake is stored will help to keep the cake moist. The apples must be replaced when they begin to decay or to shrivel.

The fruits and nuts may be prepared several days before the cake is to be baked. Even after the cake is mixed and in the pan, it may stand overnight if it is kept in a cool place.

Around Our House

HINTS ON SELECTING AND COOKING MEAT

A knowledge of the different cuts of meat and how to serve them to bring out their best qualities will aid the homemaker to select and serve appetizing meats to suit the family budget, says the New York state college of home economics.

Many people believe that lean meat is of a better quality than fat meat. They regard fat as unpalatable and do not realize that a liberal proportion of fat makes meat tender when cooked. The best indication of natural tenderness is marbling or the distribution of particles of fat thru the lean. When choosing meat, see that the fat is creamy in color and brittle in texture. Pork fat is softer and whiter than the fat in other meats.

Different cuts of beef vary greatly in tenderness. The tender cuts are sirloin, porterhouse, tenderloin, club and rib short cut steaks and rib or loin roasts. For best results, cook these at a modeate temperature. Meat cooked this way retains its juices and flavor. These cuts should not be covered and water should never be added because it would draw out the juices. Add seasoning after it is cooked.

The less expensive and less tender cuts of meat are chuck, shoulder, flank, round, and rump steaks; chuck ribs, clod, round and rump roasts; and neck, shoulder, skirt, shank, brisket, plate, flank, and heel of round stews. Sear the meat until it is browned, reduce the temperature, add a small quantity of water, cover the meat tightly and cook until tender. To cover the meat with a mixture of vinegar and oil and allow it to stand a few hours before cooking or to cook it in the presence of an acid such as tomato juice helps to make the meat tender.

Cornell has just received a new supply of Bulletin E 139, Plans of Cornell Poultry Houses and Appliances. This is a valuable bulletin even for poultrymen who do not plan to build new houses soon. A postal card request addressed to the mailing room of the college of agriculture will bring you a copy without charge.

FARMER TO BENEFIT FROM STOCK SLUMP

Money Will Be Easier to Get Says Professor Warren—Expects Some Manufactured Articles to be Cheaper.

The decline in city building and in prices of stocks will have some favorable effects on agriculture, says Professor G. F. Warren of Cornell University.

Money will be more readily available for good farm mortgages; many manufactured articles can be bought at lower prices; automobiles and building materials are already cheaper. Good labor is more readily available for farm work. Many living in towns, who have previously lived on farms and who have saved money, will buy farms. While no striking rise is to be expected in the price of farms, it is probable that it will be easier to sell good farms.

In general, the farmer who holds his crops will have more than the usual chance of a price advance. In ordinary times, a large amount of city money is invested in crops in the fall in order to carry them during the year. After a disastrous fall in stock prices, there is a tendency not to buy anything in the hope of a rise in price. The shortage of buyers for farm crops tends to lower prices at harvest season. The poultryman who must buy feed at a low price is likely to have more than the usual advantage from buying at harvest time.

The consumer's demand for farm products is not seriously affected by short time business slumps. There is some reduction in the demand for the choicer cuts of meat and for choicer fruits and vegetables. Probably, if there is to be any chance in the demand for potatoes, and other staple foods, it will be an increase.

Some farm specialties may be cheapened by a depression, but as a whole agriculture will probably be benefited by cheaper city products, just as cities have benefitted from cheap farm crops. One group cannot prosper permanently at the expense of the other, tho it may do so for several years.

Agrigraphs

Uncle Ab says that worrying never filled a silo.

• • •

This is the time of year to mulch strawberries—after the ground is frozen.

• • •

Uncle Ab says he is not always impressed by hustlers; a fly under a tumbler hustles.

• • •

Were it not for proper refrigeration New York City would use only half as much milk as it now uses.

• • •

Farm and Home Week at Cornell comes this year February 10 to 15. It is a week full of recreation and learning for the thousands of guests of the college.

• • •

Take a farm inventory and learn the condition of your farm business. It may help you to get the loan you need to expand your business.

• • •

More than 300 enrolled for the 26 Cornell farm study courses during November. These courses are free for New York farmers.

It May Be Urgent

When your Children Cry for It

Castoria is a comfort when Baby is fretful. No sooner taken than the little one is at ease. If restless, a few drops soon bring contentment. No harm does, for Castoria is a baby remedy, made for babies. Perfectly safe to give the youngest infant; you have the doctor's word for that! It is a vegetable product and you can use it every day. But it's in an emergency that Castoria means most. Some night when constipation must be relieved—or colic pains—or other suffering. Never be without it; some mothers keep an extra bottle, unopened, to make sure there will always be Castoria in the house. It is effective for older children, too; read the book that comes with it.

Homespun Yarn

Hearty meals should be followed by light rather than rich desserts.

• • •

Molasses is recommended for children's sweets because it is rich in iron and calcium.

• • •

Comfortable shoes make shopping and holiday entertaining easier for the homemaker.

• • •

Children will enjoy Christmas twice as much if they have a part in the preparations and the hospitality.

• • •

Christmas dinners today feature fruits and vegetables instead of a large number of rich heavy foods.

• • •

Regular meals and hours for the child are especially necessary during the holidays to counter-act the strain of added excitement.

• • •

Well-built toys which will provide for happy play all thru the year are better than those which make a display on the Christmas tree but which the child soon breaks or tires of.

• • •

The soil is in better condition for hauling and spreading lime now than in the spring.

• • •

Four hundred pounds of live chickens need as much air as a 1,600 pound horse, so ventilation in the hen house is as necessary as in the barn.

• • •

With the exception of case eggs, the supply of practically all agricultural commodities in cold storage on September 1 of this year was greater than that on September 1, 1928.

• • •

The miles she walks in her work, not to her work, are what make the housewife weary. Rearranging the equipment will often reduce the distances.

• • •

To eat raw vegetables is one way to get the vitamins and the soluble minerals which may be lost in the cooking water.

STATE OF NEW YORK,)
) ss.
Allegany County Clerk's Office,)

NOTICE is hereby given that on Friday, the 20th day of December, 1929, at 9 o'clock, a. m., a panel of TRIAL AND GRAND JURORS will be drawn at this Office, to serve at a term of

SUPREME COURT

to be held in and for the County of Allegany, at the Court House in the Village of BELMONT, on Monday, the 6th day of January, 1930.

WILLIAM W. BUSH, Clerk.

Erlich Brothers
Hornell New York
"Where What You Buy is Good"

Do Your Buying Before the Hustle and Bustle

Less than two weeks remain in which to do your Christmas buying - - - why not do it now, before stores are jammed and stocks depleted - - - choose when stocks are new and fresh.

We have assembled many perfect Christmas gifts in things to wear - - - unusual/ lovely, practical - - - things whose sole excuse for being is their beauty. Every department is filled with that quality of gift merchandise you are pleased to give, and all are moderately priced so as not to take any joy out of the giving.

Boxes that add to the attractiveness of the gift are used for wrapping.

Radical Reductions In One-of-a-Kind COATS

The successes of the season - - - the finest Coats in our vast collection are reduced for clearance.

Women who know style will recognize their Paris original—and women who like furs will appreciate their elaborate trimming. Fashioned in the season's favored colors and fabrics.

Money Raising Sale

Tremendous Savings for You!
Huge Stock Must Be Turned Into Cash!
Your Hard-Earned Dollars Will Go Farther Here!
Big Sale Now On! Every Article Must Be Sold!

BUY YOUR CHRISTMAS PRESENTS NOW AT BIG SAVINGS

100% Wool UNIONSUITS $3.98	MEN'S OVERCOATS Blues and Browns $12.75	Men's DRESS HATS $2.98 $3.98	BOYS' SUITS At a Big Saving $4.49
Women's $2.50 ARCTIC—Gaytees $1.49	Men's 4-Buckle All-Rubber ARCTICS $3.75	DRESS OXFORDS Men, here's values $2.98 $3.98 $4.98	Men's Earlapper WINTER CAPS $1.49
Boys' Sheeplined MOLESKIN COATS $4.98	Special WHITE SHIRTS $1.00 $1.45 $1.98	MEN'S SUITS Blue Cheviot $12.75	WOOL HOSE The Kind Men Like 35c 50c 75c
Men's Moleskin SHEEP COATS $6.49	Men's Dress ARCTICS $2.89 $3.49	25% Wool UNIONSUITS $1.98	50% Wool UNIONSUITS $2.98
Monkey Face GLOVES 17c	OPEN EVERY EVENING		Men's Heavy Ribbed UNIONSUITS 97c

Peoples Clothing Store

Wellsville - Next to Hotel Fassett