

# The Hi Herald

VOL. II.

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## THE HI HERALD

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### PAUL ALDERSON IS NEW EDITOR-IN-CHIEF

At a meeting of the Hi Herald staff held Monday night after school, a reorganization of the staff for the first semester of next year was started.

Paul Alderson was elected Editor-in-Chief for the next semester, and Mary Monica Lynch, Edwin Alderson and Margaret Powers were chosen associate editors. Conrad Church was also made sports editor.

Paul Alderson and Conrad Church are both Seniors but will return next year to take further courses in school.

The retiring editor-in-chief is Malcolm Brundage, likewise a Senior, who has conducted his position very efficiently.

### MR. ARMSTRONG TO BE COMMENCEMENT SPEAKER

Mr. Armstrong, an Olean business man, and part time instructor at St. Bonaventure at Allegany, has been secured as the principal speaker for the Commencement exercises, to be held Wednesday, June 28th, in the High School Auditorium.

Mr. Armstrong thrilled the student body and those visitors who attended at a special assembly two weeks ago, when he gave a very graphic description of the World's Fair at Chicago. He has proven to be a very interesting speaker and has no trouble at all in keeping everyone interested. At the time this paper goes to press, Mr. Armstrong has not notified Prin. Hardy upon what his speech will be based or the theme of his address.

### SOPHOMORE WEINER ROAST

The Sophomore class held their weiner roast on Monday night at the Elm Valley swimming hole. Swimming was enjoyed by many of those present. Besides the Sophomore Class a few Freshmen, Juniors and Seniors as invited guests were present.

The roast was chaperoned by Miss Trenkle, the class advisor, Miss Russ and Miss Clifford, all of the high school faculty.

### INVITATIONS FOR SENIORS ARRIVE

The Senior Class received its invitations for the Commencement exercises and they have been distributed to the members of the class.

The invitations are very beautiful, being engraved on a slightly patterned paper. The design is carried out in the form of a huge ship on which is engraved the announcements. At the top of each invitation the school seal is stamped in silver.

### PLAN FOR SENIOR- ALUMNI BALL

Encouraged by the splendid social and financial success of the Senior Prom, the Seniors will hold a ball on Thursday evening, June 29th, the night after the Commencement exercises.

There will be no invitations and all are cordially invited to attend, especially the Alumni of this school. The orchestra has not been hired as yet, so there will be an announcement later concerning which orchestra will play at the ball.

### GRADE LITERATURE

The Second Grade have been studying about the circus. They drew and colored circus pictures on cloth. Each one wrote an original poem about their pictures.

The Third and Fourth Grades acted as judges and chose the following as the best:

**The Elephant**  
An elephant is big and strong,  
His trunk is very, very long;  
He carries people on his back,  
And drags logs along the track.  
—Warren Dolan

**The Lion**  
The lion is big and strong  
He is quite, quite long  
He is a dreadful beast.  
He would like you for a feast.  
—Reta Nottingham

**A Clown**  
I walk across a wire  
Way up in the air  
I will never tire  
Of performing for the fair.  
—A.H.S.

### LIBRARY NOTICE

No marks will be given out to those who have not paid fines owed to the library or returned books.

Fines unpaid as yet:  
Lee Fulkerson 7c, John Cannon 7c, Lloyd Sly 5c, Ruth Whitney 25c,

### THE SPY ? ?

Well, how are all you guys and gals? Feeling plenty shaky in the knees, "down where the south begins." Yowsuh, folks, yowsuh.

Some of the goings on in this school the last two or three days is enough to print three columns wide and the while length of the Hi Herald. I shall try to give you some of them.

What did Phil do last Saturday night, Ethel, that made you blush like you did when you were asked what you two did at Stannards.

Several of the local big shots have gone slightly (?) "daffy." Cook seems to have the edge this far, but remember, Cook, the edge is usually rather cutting.

I wonder what was the matter with "Deke" Clarke at Wellsville last Sunday. Six hits in six times to bat including a home run—Something wrong somewhere—wonder if Saturday night had anything to do with it? By the way, I almost forgot to mention that Eddie Alderson was up to form in that game too.

Leah Oakes spent the week-end with her aunt in Hornell, attending church on Sunday and returning home Sunday night to resume her studies in Andover High School.

The old maestro would like to see one of the notes that Brundage is always getting from Russ-ty. Every day, in every way, they're getting better and better (according to Brundage). Russ-ty sends one almost every day (also according to Brundage).

The Sophomore roast was a hot affair—for the weiners—but what I can't imagine is, why did we all come home so early? I would have liked to have stayed a while.

Lynch says that he will "lynch" the first guy to monkey around with Daniel Boone. That team is a hard one to beat—Daniel says that she will clean the old "bar" rifle up, "just in case of an emergency."

All the guys and gals of A. H. S. are getting their swimming in early this season. I guess they haven't forgotten last year when the creek was as dry as Will Rogers' humor.

The new professional flurgle of A. H. S., won his bet, but the cheap skates aren't going to pay him. Oh, well, money isn't the only gain in such cases.

And so, with the old maestro working for a new boss, I'm saying so long to all you guys and gals till next week. And don't you all forget the Senior ball, which is coming and which is going to be the big event of Commencement Week for ALL the students of our school. Yowsuh, folks, yowsuh!

### THE SPY—

### SCHEDULE OF EXAMINATIONS —ANDOVER HIGH SCHOOL

Regents Examinations, June 19-22

All examinations will be given in the Study Hall unless the name of the subject is preceded by a number which indicates some other room. All examinations begin at 9:15 and 1:15, except Silent Reading which begins at 8:00. Pupils should be ready to enter the designated rooms 15 minutes before the examination is scheduled to begin.

Monday A. M.—  
El. Geography, El. Algebra, History B, American History.

Monday P. M.—  
El. Arithmetic, French 2, Typing 1.

Tuesday A. M.—  
El. English, Writing, 10 English 3, 10 English 4, Business English, Commercial Arithmetic.

Tuesday P. M.—  
Latin 2, Latin 3, 9 Short 2, General Science.

Wednesday A. M.—  
El. U. S. History, French 3, Plane Geometry.

Wednesday P. M.—  
Spelling, Silent Reading, History A, Chemistry, Commercial Law.

Thursday A. M.—  
Int. Algebra, Bookkeeping 2.

Thursday P. M.—Physics.

School Examinations, June 15-16

Thursday P. M.—  
8 Rud. Music, 9 Typing 2, Civics, Latin 1.

Friday A. M.—  
French 1, English 1, Bookkeeping 1.

Friday P. M.—  
English 2, Int. Business, 9 Short-hand 1.

Monday P. M.—  
Ec. Geography 1.

Wednesday A. M.—  
Ec. Geography 2.

Two new islands have appeared in the southern Atlantic ocean, near Brazil.

Richard Appier 7c, Dorothy Oakes 24c, M. Green 3c, Dorothy Boone 6c, Boyd Rogers 14c, Philip Lynch 14c, Robert Joyce 2c, Mary Monica Lynch 20c, Ida Mae Rowland 1c, Eleanor Greene 3c, Edwin Alderson 91c, Alice Pope 8c, Wilfred Brown \$1.03.

Books overdue:  
Iolanthe, Huckleberry Finn, Wilfred Brown, Prince and Pauper, Elsie Wagner, Daniel Boone, Joe McAndrew, Black Arrow, Irma Fortner, Florence Nightingale

### FACULTY NEWS

Miss Leo attended a tea at Friendship Saturday.

Miss McLaughlin spent the week-end at her home in Avon.

Miss McLaughlin and Miss Kelley attended a Senior Prom at Genesee Friday evening.

Miss Beman spent the week-end at her home in Ellicottville.

Miss Beman attended the graduation of her sister from Genesee Normal, Tuesday.

Miss Paine was in Niagara Falls and Canada, Sunday.

Prof. and Mrs. Hardy and family spent Sunday in Belmont.

Miss Clifford spent the week-end in Hornell.

A-H-S

## HOW, WHAT and WHY?

The Andover News has arranged with the Office of Information of the New York State Colleges of Agriculture and Home Economics to answer questions about problems of farm and home. If you enclose a self-addressed, stamped envelope and mention the name of this paper, you will receive a direct reply to your query from the colleges. Do not ask more than one question in one letter or on one post card. Ask as many questions as you like, but make each one a separate communication.

**A Correction**  
In a recent "How, What and Why" the statement was made that each rod of potato row should receive from one-half to three-fourths pound of copper lime dust. From one-half to three-fourths OUNCE of dust makes an ample application and should be repeated six to eight times a season. Try the latter application if you have never dusted the potatoes in your garden.

**To Kill Grass**  
Mrs. H. M. G. asks: "Which treatment, salt or sodium chlorate, would be best to kill grass in the driveway and on the tennis court?"

Donald Wyman says: "A solution of sodium chlorate, mixed at the rate of one pound of sodium chlorate to one gallon of water, and applied about noon or later on a hot day, will kill the grass. The sodium chlorate is inflammable and stains clothing and should be used carefully. A thick salt brine solution made from ordinary salt will also kill the grass. It is also cheaper and its handling involves no danger."

**Strawberry Borer**  
H. B. asks: "My young strawberry plants were eaten full of holes last season by small black bugs. They eat into the center of the plant and then it dies. What spray can I use next year?"

Professor Glenn W. Herrick says, "I am unable to say definitely whether your strawberries have been injured by the strawberry crown borer or by the strawberry crown girdler. I suspect, however, it is the latter. The strawberry crown girdler is a black beetle which seems to be controlled best by using a poisoned bait composed of ground dried apples, 19 pounds, and magnesium arsenate, one pound."

Ordinary dried or evaporated apples run thru a meat chopper and then thoroughly mixed with the poison bait is scattered among the plants on the ground where the beetles will eat it."

**Mildew on Dorothy Perkins Roses**  
W. B. R. asks: "Mildew attacked my Dorothy Perkins rose last season and the buds all blasted. What can I do for it this year?"

Professor M. F. Barrus says: "Powdery mildew of roses can be controlled by spraying or dusting the plants with sulphur. The disease, however, is not so easy to control on some varieties like Dorothy Perkins and ramblers roses in general as on some other less susceptible varieties. We prefer to use dusting sulphur because it is easier to apply. You should obtain a fine grade of dusting sulphur from a seed store or other distributor. A small hand duster can usually be purchased at such places at a reasonable price. The plants should receive a light application of the dust at least once every week, beginning when the mildew first appears. When the mildew has disappeared as a result of these treatments, the period between applications can be lengthened. Should you prefer to spray rather than to dust, use one of the so-called wettable sulphurs which can also be obtained at seed stores. The directions for their use are printed on the containers."

It is important in controlling this disease, whether you use the dust or spray, to make the application frequently and thoroughly enough to prevent new infections. The microscopic spores, or seeds, of the fungus are formed on the moldy areas and as soon as they ripen they are carried by air currents to healthy leaves and stems where they cause further infections. The object of applying sulphur to the plant is to prevent these infections from taking place

## FRUIT, FLOWERS and GARDEN

### CURES FOR GARDEN TROUBLES

Most plants have insect enemies, and vegetables have their full share.

The old-fashioned potato bug, for instance, could be fairly well controlled by a boy with a paddle and a can. But the most agile boy cannot get leaf hoppers and flea beetles into his can, or enough of them to help the crop. The tiny, active insects must be sprayed or dusted.

Dusting is recommended for the home garden because it is a fairly cheap control and is much handier to use than spray. A satisfactory duster may cost from \$1.50 to \$2.00.

The free Cornell bulletin, E-206, tells how to mix quets and sprays, and when and how they should be applied. It describes the various insects and insects that attack vegetables and suggests the most effective controls.

Some of the crops affected include: Cabbage, cauliflower, and related crops, beans, peas, spinach, beet, lettuce, cucumbers, onion, tomato, carrot, celery, asparagus and sweet corn. The poisons and fungicides suggested include: Bordeaux mixture, copper-perlime dust, nicotine, soap, pyrethrum, magnesium arsenate, lead arsenate, calcium arsenate, and the fluosilicate mixtures.

The bulletin is free on request to the office of publication of the New York state college of agriculture at Ithaca, N. Y. It is described as one of the most complete bulletins of its kind and includes the results of experimental findings of the 1932 growing season.

### MORE IRON NEEDED IS DOCTOR'S ADVICE

Doctors know that iron is a great strength and energy builder—that lack of iron makes you a slave to "tired feeling," headaches, nervousness and other ills. Once this iron is restored strength comes back quickly—and you feel like your old self again. But be sure that the iron is easily assimilated—like the iron in Peptonas. Get a pint bottle today at Cheesman's Rexall Drug Store. Call for a sample.

and to destroy the moldy patches that are already present.

Since the fungus overwinters, to a certain extent at least, on the fallen infected leaves, you should carefully rake up and burn these leaves this fall. In pruning your rose bush, it is well to remove badly affected canes and burn them."

## Food Market Advice

By ANN PAGE

Hot weather seems to be prevalent throughout the country and hot weather causes changes in appetite and consequently some changes in the menu. Salads, fruits and vegetables have a greater appeal, rich sauces and gravies practically none. Meats, poultry and fish are just as attractive as usual when served simply cooked or cold.

Hot weather brings gardens to early maturity and to the markets throughout the country are well supplied with most seasonable fruits and vegetables at attractive prices. The Florida orange season is practically over but California Valencia oranges will be able to replace them with no real break in supply. The California Valencia, like the navel orange, peels easily and lends itself to slicing and sectioning for desserts and salads. It is also a good juice or squeezing orange for those who like their breakfast fruit in liquid form. Grapefruit will not be plentiful again for another month or so. In its absence, it is well to make the most of cantaloupe, which are plentiful, reasonably priced and unusually good.

Watermelon have hurried along with the season and there is a plentiful supply of this good and inexpensive big fruit. If you sweet pickle the rind you have an excellent relish for winter at low cost as both sugar and vinegar are plentiful and cheap food preservatives. There are many recipes for watermelon rind pickle. Here is an excellent one tested by the Quaker Maid Kitchen:

Four pounds watermelon rind, 2 quarts salt water, 2 quarts vinegar, 1 pint water, 4 pounds sugar, 2 tablespoons whole allspice, 12 inch pieces stick cinnamon.

Before weighing the watermelon rind trim off the green skin and pink flesh. Cut the rind in inch cubes and soak overnight in salt

water (½ cup salt to two quarts cold water). Drain, cover with fresh cold water, and boil until tender. Mix the vinegar, water and sugar, add the spices tied in a cheesecloth bag, and boil for five minutes. Add the drained watermelon rind and boil gently until it is clear. Remove the spice bag, pack the pickle in clean, hot jars and seal.

Most green vegetables are in market the the asparagus season is drawing to a close except in the far north. There are good peas and green beans available for the thin as well as the fat pocketbook, plenty of new cabbage which is very reasonable, also plenty of spinach. Garden spinach is so different from winter spinach as to be almost another vegetable.

The basic ingredients for salads are good, plentiful and cheap including head lettuce, tomatoes and cucumbers. Cabbage has already been mentioned. New potatoes have come within the reach of all purses and for most purposes are at their best. New potatoes make better potato salad, better boiled and baked potatoes than old but they do not mash well.

There is good choice of meats as all are in market in plentiful supply. Beef is always good spring and early summer is seasonable for veal, springborn lamb is just becoming plentiful and inexpensive and there is plenty of fresh pork. Smoked pork (ham, etc.), the various bolognas and sausages are considered summer meats as is also corned beef.

There are plenty of fowl available for chicken salad and jellied chicken while early summer is definitely the season for broiled and fried chicken.

Summer is also the season for fresh fish. Fish fillets in a lemon flavored jellied broth are worth trying. Hard-cooked eggs and pickles or capers may be added to this typical summer dish. Chili sauce is an excellent condiment with this fish dish as with most other seafood dishes.

of publication of the New York state college of agriculture at Ithaca, N. Y., for a copy.

Tablecloths may show wear by cracking along the creases. Crease the cloth in the middle at one ironing and in thirds at the next to help make them last longer.

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## The Worst Kind of Sabotage

By Albert T. Reid

