

GREENWOOD

(Mrs. Rava Thompson, Reporter)

Reception Given

A reception was tendered to Rev. and Mrs. Shirley Travis at the parsonage Tuesday evening by members of the Ever-Ready Sunday School Class. Over 50 were in attendance including Mr. and Mrs. Charles Jaynes and daughter, Leah and Mr. and Mrs. L. R. Travis of Hornell, the parents and sister of the bride and groom. A welcome was extended to Rev. and Mrs. Travis and their families by L. E. Dennis which was responded to by both Rev. and Mrs. Travis.

Ice Cream Social

The Epworth League of the M. E. church held an ice cream social at the church lawn Thursday evening.

Attend Summer School

Mrs. Mable Stevenson entered Alfred University for the summer session. Mrs. Margaret Miller is attending at Buffalo State Teachers' College. Walter Redmond is in Cornell University.

I. O. O. F. Install

Grand Master of the Odd Fellows for Steuben District, No. 1, with Lester York, John Krieger and Albert Dennis are installing the elective officers of the district. They were in Addison Monday night and in Woodhull Wednesday night.

Mrs. Anna Gillette of Washington D. C., and Mr. and Mrs. Glenn Gillette and daughter, Mary, of Detroit, Mich., were guests of Mr. and Mrs. A. L. Lewis last week.

Children's Day is being observed at the Methodist church this Sunday. Mrs. W. G. Kellogg, Mrs. H. A. Fish, the Misses Nereee Duron, Jane Kellogg and Sadie Bly and William Kellogg, Jr., were at Lake Salubria Wednesday. Mrs. Kellogg and Mrs. Fish attended the meeting of the O. E. S. Past Matrons.

Mr. and Mrs. Meade Close of Tioga, Pa., called on her brother, John Krieger one day last week.

Mrs. Fred Hale and daughter of Canisteo are visiting her sisters here. Denzel Freeland and Mr. and Mrs. A. L. Lewis spent Tuesday at North Cohocton at the home of Mrs. Mary Greiss.

Clarence Webster spent several days at the Robbins home in North Ringham last week.

Mr. and Mrs. Ed. Ferris of Hornell were supper guests of Mr. and Mrs. Fred Bess Wednesday.

Mr. and Mrs. Leonard Dennis were in Fair Haven over the week-end.

Stanley Hale spent last week at the home of his aunt, Mrs. Essie Lange at Sea Breeze.

Rev. and Mrs. A. G. Meade and family of Scottsdale, Pa., are visiting at the home of his sister, Mrs. Ory Freeland.

Mrs. Frances Sargent and Harry Sargent and Mrs. Heckman of Jasper called on Mrs. Emma McDonaid and other friends in town Sunday.

Miss Grace Young was in Rochester Saturday, visiting school friends.

Miss Irene Hess of Rochester came Monday to spend a few days at the home of Mr. and Mrs. J. H. Goodno.

Mr. and Mrs. Melvin Atwell were week-end guests at the home of their daughter, Mrs. Howard Green of Andover.

Miss Grace Kellogg and Mrs. Mable Stevenson are home for the summer from their schools at Mount Clair, N. J., and Penn Hall at Chambersburg, Pa.

Mr. and Mrs. Harland Knight of Ithaca were week-end guests of Mrs. Mary Young. Mrs. Minnie Knight returned with them to spend the week.

Mrs. Davis Webster and son John of Shaker Heights, Ohio, visited at the home of Mary D. Webster Tuesday and Wednesday.

Rev. and Mrs. A. G. Meade and family and Mr. and Mrs. Ory Freeland and son spent Tuesday at Niagara Falls.

Mrs. Pearl Conkey substituted in the postoffice Tuesday.

Mr. and Mrs. H. A. Fish and family visited her parents, Mr. and Mrs. George Potter at South Canisteo, Monday.

Frances Ann Fish spent part of the week with her aunt, Mrs. A. W. Sage at South Canisteo.

The Woman's Foreign Missionary Society met at the home of Mrs. E. M. Scribner Tuesday afternoon. Rev. Travis spoke to the members.

Mr. and Mrs. A. B. Karlen were in Trenton, N. J., last week, called there by the death of her aunt.

Miss Ruth Bema is spending her vacation at Westfield, Pa., visiting her relatives.

Billy Banks is staying with his daughter, Mrs. Fred Krusen. Mr. Banks is in very poor health.

Miss Ruth Vanderhoef has been spending the week with her grandmother, Mrs. Mary Bunker at Andover. Miss Vanderhoef returned Sunday from a week's stay with Mrs. Bunker.

Mr. and Mrs. Dever Clark, Olive and Edward Clark were at Silver Lake Sunday and brought Miss Easter Clark home. They also stopped at Northwood Park.

Rev. and Mrs. A. G. Meade and family and Mr. and Mrs. Ory Freeland spent Sunday at Silver Lake. Maurice Freeland returned home with them.

Miss Mary Coston and Robert

Robbins of Rochester were week-end guests of her mother, Mrs. Addie Coston.

Mrs. Anna Jeffers of Canisteo and Mrs. Emma Rollins spent Wednesday at the home of Mr. and Mrs. Milton Chaffee.

Mrs. John Horton and son, Dick, of Elmira, are visiting her mother, Mrs. Gaylord Lewis.

Mrs. Susan Potter of Canisteo was a guest of Mr. and Mrs. A. L. Lewis this week.

Hornell Man in Bad

Andrew O. Silsbee of Hornell has signed a confession to the forgery of several checks which he has passed in Hornell and Canisteo, beginning June 7th, with a check for \$11, he had gradually raised the amounts up to \$37.50, forging different names. Silsbee is 42 years of age and married.

Some suggestions for organizing the farm business or Cornell bulletin E-250, are available on request to the office of publication of the New York State college of agriculture at Ithaca, N. Y. The bulletin concludes with a rhyme: Successful is he who knows what things cost; Who knows where he profits, and where he has lost—Who knows what might pay, and what never can; For he plans his work, then works his plan.

FRUIT, FLOWERS and GARDEN

VEGETABLES FOR WINTER

Arthur J. Pratt

Early July is the time to plant beets and carrots for winter storage. Snap beans for late use and for canning will have time to mature in most parts of New York State if planted before July 15. Late cabbage usually matures when set as late as July 15, if it gets a lot of fertilizer and moisture. Chinese cabbage does best if planted, not transplanted, in July. Chilli is one of the best varieties of Chinese cabbage.

Turnips grow a good crop if planted about August 1. When planted earlier they may become tough and strong before storage time. Rutabagas should not be confused with turnips; they require about a month longer to mature. Other crops to be planted about August 1 are: Spinach, lettuce and radishes. Spinach and radishes mature in most sections of New York State if planted any time during August.

The quality of vegetables for winter storage is usually best if they are planted late and grown rapidly. Use a liberal application of commercial fertilizer or of manure and superphosphate. Even then, the vegetables mentioned will not mature soon enough, nor will they be of good quality, if the soil is too dry. Where water is available it pays to water the garden once a week during dry spells. However, it is not practical to carry water in pails for the entire garden, as the ground should be soaked to a depth of several inches at least once each week. Sprinkling the surface each day is of little value. Even tho it is not practical to carry water enough to soak the entire garden, it is usually desirable to carry water enough to water cabbage and other plants at the time of transplanting. The plants will be set back less, will recover more rapidly, and therefore will yield more.

NEED HAYMAKERS IN POTATO FIELD

Professor Hardenburgh Says Weeder Cuts Cultivation Costs—Spuds Should Not Wait Until After Harvest.

One of the worst enemies of the New York state potato crops is the hay crop, according to Professor E. V. Hardenburgh of the state college of agriculture. This is because hay harvest usually comes when weeds need attention in the potato field, and if the weeds get a start during haying, the weed problem is expensive and difficult afterward.

If a weeder can be used twice before haying, most of the weeds can be killed when in the seedling stage. Fewer cultivations will be needed later in the season and the more harmful, or deep cultivations, can be avoided. Cost studies of 129 western New York farms showed that, on the average, it cost \$1.34 to cultivate an acre of potatoes once. The cost when a weeder was used was lower than for inter-row cultivation, and fewer cultivations were necessary.

Ordinarily, he says, weeds that develop later in the season should be covered rather than removed because covering gives less injury to the plants. When covering is necessary, some ridging is justified. The wide-bottomed, flat-topped, shallow type of ridge is recommended. The ridge should be made gradually to conserve the roots.

Dirty eggs, washed, or unwashed, showed bacteria in the yolks and white 30 days later, only a few showed bacteria 30 days later, regardless of the way they were washed.

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.

Make Bordeaux
B. B. asks: "I would like some information about spraying peach and apple trees. Is it cheaper to buy or to home-mix Bordeaux mixture and lime sulphur sprays for an orchard of 350 trees?"

Professor W. D. Mills says: "It is usually cheaper to buy the commercial liquid lime sulphur than to make it at home. The commercial liquid lime sulphur is also cheaper and more effective than the dry lime sulphur powder. I am sending you a copy of the United States department of agriculture bulletin 1285, which tells how to make lime sulphur at home if you wish to make it."

"Bordeaux mixture can be made more cheaply than you can buy the prepared mixture, and the home-made mixture is more effective. A leaflet is enclosed that explains how to make Bordeaux at home."

"I wish to caution you about the use of Bordeaux mixture on fruit trees. Bordeaux can be used for the peach leaf curl spray on peaches, which is applied when the trees are dormant, but is likely to cause severe injury if it is applied when the leaves are on the trees."

"Bordeaux cannot be used safely on apples after the delayed dormant stage. The spray frequently causes the fruits to become so netted and russeted that they crack open and are worthless. The injury is most serious on apples when Bordeaux is applied close to the time of the petal fall; the spray sometimes causes severe spotting of the leaves and leaf dropping. Commercial growers in New York State seldom use Bordeaux for these reasons."

"I am also sending you the free Cornell bulletin P-498 which discusses the insects and diseases affecting fruits in New York State and which suggests a spray schedule for the different fruits."

Birch Borers
D. J. A. asks: "Our cut-leaved birch was infected with black ants which seemed to burrow into the bark. Later, the leaves seemed to curl or droop even after the tree was well-watered. A top limb fell off and the wood was white and cork-like. The tree budded this spring but the buds never opened. The buds are green, and the twigs are green inside and are as tough. Can the tree remain dormant for a season and then leaf out next year?"

W. E. Blauvelt says: "It is doubtful that the ants have anything to do with the condition of the tree. Many ants visit trees merely to collect the honeydew secreted by plant lice or aphids which feed on the foliage. However, if you found ants actually tunneling into the wood, they may have caused some of the injury. The most effective treatment for ants' nests is with carbon bisulphide."

"The injury to the tree may be due to the bronze birch borer which is a serious pest to cut-leaved birches. If you can send me a piece of the wood, I may be able to tell if the borer caused the damage. In the meanwhile water the tree, if the soil is dry, and apply some fertilizer, well rotted manure, for if the tree is kept in vigorous condition it may withstand an attack by the borers and outgrow the injury."

Diseased Chickens
F. B. The chickens received recently, according to C. C. Ellis of the New York State college of veterinary medicine, showed suspicious lesions of pullorum disease. As the birds were decomposed, we were unable to confirm the diagnosis by cultures. If the losses continue we will be glad to receive more material so we can make a more definite analysis.

Notice of School District Meeting

The annual meeting of the inhabitants of School District Number 1, Town of Andover, New York, qualified to vote at school meetings in said District, will be held at the school house at said District on Tuesday, August 1st, 1933, at 7:30 o'clock p. m. (standard time) for the election of trustees, the approval of a resolution to include the sum of \$450 in the current budget to be used for the purchase and improvement of a right of way from the north side of Elm street opposite the school building to the new athletic field and the transaction of such business as is authorized by the Education Law of 1910 and the acts amendatory thereof.

Dated July 7, 1933.

Board of Education of Union Free School District, No. 1, Town of Andover, New York.

ERWIN D. BAKER, Clerk.

AWAKENED WOMAN

(Continued from Page 3.)

ed her to come over to see you and she's just ready to start now." "Oh? But—but, please tell her my head—I just don't feel I can talk or—see anyone today," stammered Joyce. "I think I'd better keep pretty quiet for a little while. I—I'm sorry." She looked helplessly at the maid, who returned without comment to the telephone and delivered the message. Joyce listened, wondering worriedly whether she should have taken the plunge. Perhaps her refusal to see Mrs. Paul Packard would cause trouble.

She decided, regretfully, that she had best not go out into the garden where unexpected callers might find her. She would be safer up in her room for this day, at least. What she must find now were letters and other evidence to enlighten her further.

In her bedroom again, she discovered that one of the mirrors beside the dressing table formed the panel of a door. "This," murmured Joyce, turning the glass handle and looking into the next room, "must be my boudoir. Ah, there's a desk at last. I was just beginning to wonder whether there was any place in this whole house where one could write a letter. Now I certainly ought to discover something more."

She sat down at the desk. "Now I feel like a real crook," she thought uncomfortably, "reading somebody else's letters!"

In spite of the handsome fittings, it was an untidy desk, carrying a scattered litter of accumulated odds and ends, with dust plainly visible all over it. Scraps of paper, several pencils, with broken points, a ragged much-used piece of blotting paper, matches and loose cigarettes, a half-empty box of aspirin tablets—and, here and there, four calling cards, with the name "Mr. Arthur Milford Maitland."

(CONTINUED NEXT WEEK)

Around Our House

MAKING JELLY JELL

Pectin in a fruit juice is important in making good jelly from that juice. A pectin test determines beforehand whether a juice contains enough pectin to make good jelly, or whether pectin should be added to it.

The simplest pectin test is performed with one tablespoon of fruit juice and one tablespoon of denatured alcohol. Mix the two together and if enough pectin is present, it forms a gelatinous mass; if the juice contains a small amount of pectin, it collects in small flaky particles.

Certain fruit juices such as rhubarb, strawberry and cherry are low in pectin. Bottled commercial pectin may be used with such juices or it may be obtained from orange rind. To obtain it in this way, prepare a quantity of orange peel by grating the yellow part off the outside. Put the white portion thru a food chopper, and to one-half pound of peel add four tablespoons lemon juice and four cups of cold water. Let this mixture stand for two or three hours. Add four more cups of water and bring the mixture slowly to the boiling point and boil it, with the pan covered, for ten minutes. Allow the mixture to stand overnight. Boil the mixture again the following morning for 15 minutes, cool it, and strain it thru a jelly bag. Pectin may also be obtained from apples.

Report of the Condition of the ASSETS

ASSETS	
Loans and Discounts	\$287,076.81
Overdrafts	229.18
United States Government securities owned	26,000.00
Other bonds, stocks and securities owned	39,666.67
Banking house, \$2,000.00; Furniture and fixtures, \$800.00	2,800.00
Real estate owned other than banking house	1,500.00
Reserve with Federal Reserve Bank	15,013.65
Cash and due from banks	16,987.32
Outside checks and other cash items	23.32
Redemption fund with U. S. Treasurer and due from U. S. Treasurer	1,250.00
Other assets	5,607.82
Total	\$396,153.73
LIABILITIES	
Circulating notes outstanding	\$ 25,000.00
Demand deposits	75,552.48
Time deposits	176,589.94
Due to banks, including certified and cashiers' check outstanding	1,787.72
Bills payable and rediscounts	16,588.11
Other liabilities	67.54
Capital account:	
Common stock, 250 shares, par \$100.00 per share	\$25,000.00
Surplus	50,000.00
Undivided profits—net	25,577.94
Total, including Capital Account	\$396,153.73

State of New York, County of Allegany, ss:

I, John C. Lever, Cashier of the above-named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.

JOHN C. LEVER, Cashier.

Subscribed and sworn to before me this 12th day of July, 1933.

B. B. HANN, Notary Public.

Correct—Attest:
ERWIN D. BAKER,
JOHN E. CANNON,
JAMES P. CANNON, Directors.

Food Market Advice

By ANN PAGE

At this season the choice of foods which are plentiful and reasonable is wide whether it be fresh fruits, vegetables, fish, meats or poultry.

Among the fresh fruits which are plentiful or rapidly becoming so are melons: watermelon, cantaloupe, honeyball, and honeydew. The cantaloupe are even better flavored than they have been recently. Not every one bakes in summer but with new apples, peaches, sour cherries, and huckleberries (or blueberries) waiting to be popped between two flaky crusts, pie seems to be indicated. Or for raw fruits, fruit salads and fruit cups there are oranges, bananas and sweet cherries. Plums are refreshing either raw or poached (cooked gently) in syrup. Lemons are always with us for beverages, and to lend that tart flavor which gives zest to numerous dishes.

What a little lemon juice can do when combined with olive oil and salt to making a vegetable salad, or a fish, meat or poultry salad for that matter really savory, is remarkable. An unusually attractive salad of seasonal vegetables recently served included green peas, lima beans and green beans, all cooked to retain their greenness, with just enough celery to give a bit of crispness and possibly a passing acquaintance with a bit of onion or garlic. This, of course, was thoroughly chilled in the French dressing before it was put on its bed of lettuce and the salad dressing added. For a hearty salad of lettuce salad the Quaker Maid Kitchen suggests a peanut butter salad dressing. To prepare it, gradually beat three-quarters of a cup

of French dressing made with either lemon juice or vinegar into one-quarter of a cup of peanut butter. This dressing is also delicious on a banana salad. In addition to green peas and beans the vegetable stands show that cabbages, carrots, beets and onions are all plentiful. Celery has come in sufficiently to accompany hard-cooked eggs, fresh-cooked or canned fish and shell fish and cooked meats into salad mixtures. All of these fit nicely into scooped out ripe tomatoes which are abundant.

Filleted fish are available in most markets and they can be cooked in many interesting ways, none of them elaborate or troublesome. Poaching in well-seasoned milk, in a creole or Spanish sauce or baking on a bed of chopped spinach are just three ways to cook them. Many varieties of fresh or salt water fish are filleted including the blue pike, haddock, cod, flounder and sole.

The ready-cooked meats and sausages make summer lunches and dinners easy to prepare and they are also economical.

Prepared spaghetti with frankfurters or bacon makes an inexpensive and quickly gotten luncheon or supper dish.

When an occasional cool day arrives is the time to roast beef, lamb, veal or pork, or to boil and bake ham. All of these are in market and reasonable in cost. Broiling and frying chickens are plentiful and reasonable and the fryers are large and plump enough to roast. Fowl, as usual, are available to serve as fricassee or pie, jellied or pressed chicken or for salad and jellied broth.

Regardless—We're all on David's Side

By Albert T. Reid

