ANDOVER NEWS

PUBLISHED WEEKLY By J. HARVEY BACKUS & SON

OUR KEYNOTE:

There Is Not A Way, Cut A Way" Entered as second-class mail matter under act of Congress, at the Postoffice at Andover, N. Y.

Subscription Rates

Why People Get Sick

ESPITE the elaborate program of public health built U 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 stil get sick. Why is this, and what can be done about it?

Several answers are suggested by an international health authority. He points out that the number of scientific discoveries and preventives is still much smaller than the number of human ailments. 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 physi-

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 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, food, clothes, utensils and other common places, 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. are helping to keep ourselves healthy as well as other We should miss no opportunity to do so.

Accidents Don't Happen

WOST people think of accidents as happening, something unavoidable. But generally back of every accident is a chust. For this reason, an accident death toll of 80,000 or more persons killed each year

cloudbursts, cyclones, flords etc., experience of cent years points clearly to the conclusion that much accidents are avoidable. The industrial safety movement, according to the testimony of experts in that field, has shown over and i

over again that accidents are preventable. If, then, they can be avoided by human agency, they are not It has been demonstrated that fires can be reduced by the fire prevention movement. We know that while some automobile drivers have many accidents.

others driving under similar conditions have almost i ficult to maintain.

Frederick C. Mulholland B. C. Williams

Andover-376

NO. 786

NO. 558

FUNERAL DIRECTOR and

EMBALMER

AMBULANCE SERVICE

TELEPHONE

Insurance of all kinds.

20% dividends returned

on all liability Insurance

Phone 117X

Andover Dairymen's League

Co-Operative Association, Inc.

. A. ROBINSON, President

HENRY JOYCE, Vice Pres.

HARRY SMITH, Secretary.

Meets Every Tuesday Evening.

Visitors always welcome,

EARL DODGE, Master

Visitors Always Welcome

CARL CHILDS, N. G.

R. E. SHAFF, Secretary.

Meets First Saturday Each Month

If one wasn't born every minute this would a dull world.

New York's Unemployment Bond Issue

U 000 bond issue for unemployment relief is growing | First D. A. R. Meeting Held Here lo'clock dinner. vomen political leaders urged the voters of both the | Valley Chapter of the Daughters of | Plaisted. bond issue. Civic and social agencies are adding their oices to the plea of Governor Lehman for its passage. OCT, 19, 1934 Business and professional men made an urgent appeal n its behalf over the radio.

According to an announcement from the Citizens' lee, Mrs. Wayne Shelley, Mrs. L. J. front entrance to the church. Committee on Unemployment Emergency Relief Bond Simpson. man and candidate-at-large for Congress, joined in an A talk on "Our National Defense." fourth supervisory district met in Cf.

A report of the State Convention at Wellsville, Wednesday afternoon at defense and the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at Wellsville, Wednesday afternoon at description of the state Convention at the sta appeal to the electorate to vote "Yes" on Proposition No. 1, authorizing the bond issue.

Mrs. Bacon's appeal reads:

"In these days when human relief is needed as a few remarks concerning the confery; secretary, Miss Ruth Rudman, and Wilfred C. Hart. Mrs. Travis never before, there should be no partisan viewpoint in vention. There were 30 ladies pres- Greenwood; treasurer, John Hambel, rendered a vocal solo during the onnection with the passing of the Unemployment Re- ent from Hornell and Canisteo. lief Bond Issue. Every man and woman, whether Republican or Democrat is tremendously interested that there shall be no human being who suffers from cold Easter Clark and Elwood Clark Caffery and Walter R. Redmond of Dennis, Tuesday evening. or hunger this winter. Where human relief is con-spent from Thursday until Sunday Greenwood and Charles A. Bruen of Miss Marion E. Knapp of New

Mrs. O'Day's statement follows: "Deeply concerned as I am in the forthcoming On Saturday they attended the election, I am more than pleased to join in an non- Wyckoff reunion in New York City. partison appeal in behalf of those who are the recipients Music for the occasion was of emergency relief. The continuance of this relief the piano and Miss Easter with the ling at the home of F. Dwight Young sic at the M. E. church here Sundaments is up to the voters on Election Day, when they must trumpet. decide the fate of Proposition No. 1, which authorizes the State to issue \$40,000,000 of emergency unemploy-

'Not only is this a matter of critical importance gency operation for appendicitis at to the immediate and future welfare of some 2,000,- Bethesda hospital, Hornell, Friday Wednesday after a few days' visit 000 men, women and children, but also upon the paster the surgeon in charge. The patient Baker. A. W. Baker returned with sage of this bond issue depends the State's share of is doing as well as can be expected. his son to spend several weeks.

"This is not a political issue. It is recommended Ever Ready Class Begins New Year F. Dwight Young returned Sunday in the platforms of both major parties. To the women most important means by which we can build around when 'hev reach the voting booths on Election Day home of Mrs. William Scott Wed-ley Stream, L. I.

when 'hev reach the voting booths on Election Day home of Mrs. William Scott Wed-ley Stream, L. I.

When 'hev reach the voting booths on Election Day home of Mrs. William Scott Wed-ley Stream, L. I.

The Consumer Rules

age-old rule of business that "the customer always right" applies in more ways than one. He Lewis. is always right because he controls the money he spends. and will take it elsewhere if not kindly treated, thus making it imperative that the merchant gives him ever consideration. And the customer is always right because he governs the law of supply and demand fact that has been overlookoed in the frantic effort t

artificially control prices and business procedure.

prices are too high or other conditions are not quitable the consumer merely refuses to buy. We have a mighty good example of how the consumer controls pric s, regardless of all else, at the present time. The high prices of commedities and Excepting those of natural origin earthquakes, foodstuffs that are being asked high in comparison with present levels of income superently denoted better economic conditions but such is not the case if

len analysis of the facts is made. Due to shortage caused by the reduction program and natural adverse conditions, the price of hogs skyrocketed to the highest point in many years. The price of pork products to the consumer did likewise but just It Costs refused to buy pork. As a result the price of hogs / came down and it is possible that further price drops will be evident in the near future. The consumer rules and he must have the means

paying higher prices before producers can benefit! The people of the United States would own about

90 per cent. of the world's automobiles if they were all paid for.

Reta K. Stearns

Phone 547.

INSURANCE

Connecticut General Life

Can write any kind of insurance

Henry Stephens Ins. Agency

INSURANCE OF ALL KINDS

25 first class companies. Efficient

service. Established 1903.

(Mrs. H. C. McCaffery, Reporter)

Miss Ruby Tyler, Mrs. Lester Rob- spent for the building

Mrs. Milo Acker of Hornell gave Albany was given by Miss Clara which time officers were elected for day afternoon. Comstock of Hornell. The regent, the ensuing year as follows: Mrs. Leslie Baker of Canisteo made Jasper; delegates to represent the ceremony

Attend Wyckoff Reunion The Misses Olive, Gerirude and gates in Niagara Falls in November meeting of the McGavern Class at with relatives in Little Silver and Jasper. Red Bank, N. J.

Underwent Operation

Stanley Hale underwent an emer- host The Ever Ready Class met at the from spending the week-end in Valyear were elected: Mrs. Harry Smith. Gertrude Patchin of Hornell called president; Mrs. Dever Stephens, on Mrs. M. D. Webster, Thursday. vice president; Mrs. Bert Dennis, Halsey Atkins and son of Brigh Committee ton spent the week-end with his sisappointed were: Devotional, Mrs. A. ter. Mrs. Arthur York. J. Lewis; Floral, Mrs. E. W. Plaisted; Program, Mrs. E. M. Scribner. Medina called on Mr. and Mrs. Leon-

Mrs. Ella White and Mrs. A. L.

the theatre in Hornell, Friday even-Walter R. Redmond accompanied by Robert Miller and son, Sargent, f Canisteo spent the week-end with meeting Mrs. Redmond at Raybrook.

Mr. and Mrs. E. M. Buck spen the week-end in New York City. Mrs. Joel Couch has returned to ther home in Corning after visiting \$116.33 her niece, Mrs. Orville Matthews. Mrs. M. L. Brundage returned Friday from attending the Eastern Miss Helen Brown of Hornell spent the week-end at the Buck

Miss Eleanor Whiting of Canisteo and Miss Roberta Baker were calling on friends in Wellsville, Fri-Rev. and Mrs. Shirley Travis were in Hornell Friday evening, to attend President, Mrs. Reva C. McCaf- the wedding of Miss Beryl L. Best

were chosen. They are: Mrs. Mc- the home of Mr. and Mrs. Leonard York City and Mrs. Willard Herrling of Auburn are house guests of Mrs. Louis Murdock. The Hornell district of the Ep- Mrs. Denzel Baker and Mrs. Ar-Wednesday evening. Twelve mem- Mr. and Mrs. Harry Colebert o bers from out of town were present. Duke Center called on Mr. and Mrs. Refreshments were served by the A. H. Dennis recently.

Mr. and Mrs. A. L. Trowbridge

HELP KIDNEYS

Ross L. Baker returned to Ithaca McCormick of Whitesville, Sunday

TF your kidneys function badly and you have a lame, aching burning, scanty or too frequent urination, getting up at night, swollen feet and ankles, rheumatic pains . . . use Doan's Pills. Doan's are especially for poorly functioning kidneys. Millions of boxes are used every year. They are recommended the country over

Ask your neighbor!

economical

convenient

Clean ううう

find out how little it will

cost you to heat with fas

You need not spend money that you could '

otherwise save. Just take the money you

ARRANGE NOW

Mr. and Mrs. Arthur Crouch

Mr. and Mrs. Dever Stephens and

L. ard Dennis Sunday.

association at the House of Dele-

Cabinet Meeting

Seventeen members enjoyed a 5 Mr. and Mrs. R. P. Holly attended

Nothing

Information

expensive you will be how little it cost your

RELIEF AT LAST. OUR NEWEST PRODUCT FOR

It used in advence, attack may be retarded to use will give quick relief 15 MINUTE GUARANTEE Your money refunded 15 minutes after your first use of this emazing new remedy if you are not satisfier COMES IN COMPACT PACKAGES A-M Nesal Spray 75c Atomizer 98c Ask your druggist, if he cannot supply you, send direct to us for immediate delivery

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

Visitors Always Cerdially Welcomed, Attorney and Counselor at Law Office over J. D. Cheesman & Co. Andever, N.

S. B. Scott, M.D. Meets first and third Monday evenings of each month at 8 o'cleck. East Center Street, Andever, N. Y. at the Office of the Administrators HAROLD VAN DYKE, W. M. Thursdays and Sundays by appoint. Store in the Village of Andover, N. B. B. HANN, Secretary. ment only.

Andover Grange, No. 1098 Meets Every Second and Fourth Howard J. Leahy, M. D. Wednesday Evenings, I. O. O. F. Hall Andover, N. Y. Office Hours: 8 to 9 a. m., 1 to 3 and MARGARET NORTHRUP, Lect. ANNETTE TAYLOR, Secretary. 7 to 8 p. m.

Andover Directory INSURANCE and COLLECTING Fire — Theft — Property Damage Calls promptly attended day or night 15% dividends zeturned on Liability Elm Street - Phone 349 PARAGON DIST. CORP.

> A-M NASAL SPRAY HAY FEVER - COLDS - SINUS TROUBLE

Notice to Creditors Pursuant to an order of Hon. Wal ter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having

claims against the estate of James . Cannon, late of the Town of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned administrators Hours: 8-9 a. m., 1-3 and 7-8 p. m. at the James P. Cannon Company Y., on or before the 20th day of January, 1935.

Dated July 9th, 1934. SARA R. CANNON, MARY ELIZABETH CANNON, ' EDWARD R. CANNON, Administrators Crayton L. Earley,

Attorney for Administrators,

Andover, New York.

For Full

If you still think gas is agreeably surprised when we show you

neighbor the past

Mail This Coupon

A-M PRODUCTS CO.

HORNELL GAS LIGHT CO.

usually spend for old-fashioned fuel and buy GAS with it.

HORNELL, N. Y. Without obligation please tell me about gas heat.

No money tied up in fuel, you pay for gas after you use it.

No labor, no dust, no ashes.

No storage space required.

Gas Heat

is not an EXTRA expense.

Just wind a clock once a week-that is ALL the furnace tending you do with GAS |

Mail the coupon or get full information at the office of

Or any cooperating dealer

The National Cooking School

KOSKI MUSIC CO. 127 Main St., Hornell, N. Y

VEGETABLES

healthy and keep us so.

way that will get good results.

thinly as possible

how each is followed.

NOTE-Sauces suitable for vege

ables were to ght in Lesson

SEE THE NEW

NORGE Refrigerator

Priced from \$118.50 up

VISIT OUR Electric Appliance Dept. One Minute Washers Apex Washers Apex Ironers

Apex Refrigerators Apex Cleaners Stuart Warner Radios Century Gas Ranges GE Clocks and Irons

> TUTTLE & ROCKWELL Hornell

Wellsville

Unusual Prices on Up-to-Date **FURNITURE**

Babcock Furniture Co. Hornell, N. Y.



Coffee

Sold Only by Independent Grocers

To get best results in cooking or baking use a **KALAMAZOO** RANGE

> See them at **KALAMAZOO** 14 Madison Street

STOVE CO. STORE



SERVICE WHILE YOU WAIT AT Very Low Prices

RELIABLE times the vegetable is cooked quite drawn butter or cream sauce, Hol-Shoe System SAM IOGHA 30 Seneca St. Hornell, N. Y.

By Katherine Caldwell

Cover To prevent odor while cooking, two cooked vegetables every day, a half inch of hot water. We need the vitamins contained in tightly. Slip from skins when bak- season and tie tightly in wet cookus to have good health. Then and too.

equal parts butter and molasses for have good flavor.) However, it is always more pleas- a good flavor. Marrow and squash ant to eat something because we like can be cut in squares too, for bak-thin slices before boiling or steam it than because it is good for us. So ing. A section may be cut out of a ing. (This departs from our gener clever people do not talk so much marrow, seeds scooped out and a al precaution for boiling vegetables, at the table about why things should filling put in, then the wedge re- but makes them very attractive.)

be eaten; instead, they cook veget-blaced for baking. lables, for instance, in the nicest Vegetable Stuffing-Breadcrumbs ered with thin cream sauce and butways possible; make them very ap-inicely seasoned, with salt, pepper, tered crumbs, then baked. Equal petizing with good sauces and other parsley, a little melted butter and parts of cooked carrots and peas finishing touches---so that second some definite flavor such as minced make a delicious vegetable. onion or grated cheese, make good So in this lesson, we will consider filling for baked vegetables. Then mixed with slightly beaten egg (the most useful ways of preparing there are vegetable fillings—stewed egg to each cup) are delicious vegetables and I will show you how or canned corn with a little chopped browned by spoonfuls in deep hot to follow each method in the easiest green pepper or onion fried first in butter; breadcrumbs and canned to-

is important not to overcook mate soup or highly seasoned canned structions. vegetables, as this alters flavor, de- tomatoes. Chopped cooked ham, Cauliflower-Soak and cook like stroys food value, color and texture. veal, pork, may be added to the fill-cabbage—whole or divided into To keep vegetables white, add a few baked in pepper or tomato shells, the richer sauces. drops lemon juice or vinegar to the makes an excellent main course for Cold cooked cauliflower is excelwater. Red vegetables, such as cab-lunch or supper. bage and beets, must not be cut too! The above three methods are those

o prevent "bleading." Lemon juice! or vinegar preserves their color also. STECIAL METHODS FOR COOK ING VEGETABLES When paths vegs alles, pare set

finely: beets should be cooked with generally used for vegetables.

Escalloped raw, can be placed in buttered bak- with butter or cuitable sauce. ling dish in layers reach layer cov | erv (cooked) is excellent when bak medium thick cream ed with cheese sauce and crumbs sauce. When the dish is filled, put (See above under cauliflower.) a layer of buttered crumbs on top coumbs are browned in top and the erv in batter, and fixing in hit leer vegetable (if naw) cooked. Pota fat, 399 degrees F., or cook in hot! ttees can be dredged with seasoned butter in frying pan.

instead of sauce, because they will ter without salt (salt toughers ker-) which is unfortunate; so when the partially thicken the milk them inels). Bon't overcook. Very young flavor is good we save the vegetable selves. Tomatoes are done with lay- freshly picked corn needs only 7 or ers of huttered crumbs, but no 8 minutes; allow more time when 7 gravy, sauces. We don't keep the sauce. water off strong vegetables like on- | Cheese adds to the food value and | Try cooked or canned corn added ions, turnips, cabbage, cauliflower; flavor of escalloped vegetable dishes to pancake batter—fry as usual and makes them an even better main serve with butter. Or add corn to dish for luncheon or supper. Add fritter batter, highly seasoned and

ing with vegetables; buttered crumbs with powdered sugar. The smaller the vegetable is cut. and grated cheese should be spread the more vitamins, minerals and su gar we will lose into the water. Glazed Vegetables With certain utensils such as the Sweet potatoes, parsnips and car-pepper and pimento are added. rots are particularly good when Boil them until tender, peel quantities cooked corn and smy them, cut in good-sized pieces and lima beans; season with salt, pepper

parts of the vegetable without loss. spread in a single layer in a large and butter. to have the heat very low, once hick syrup of brown the pot has been thoroly heated and water or use maple syrup or gol- then seasoned, and covered with the vegetables and seasonings put den syrup or boiled sweetened cider; vinegar or marinated with French

flavor this way, because butter, pep- the syrup. pep, salt, etc., are cooked right into Souffles are among the most deli the vegetable: there is nothing cate vegetable dishes. Because they observed, lower the heat at once.

luse one cup thick white sauce, This remember it in Lesson 1?—and sea- Or steam halves (unpeeled) it, put the vegetable, butter and stiffly beaten egg whites. Half fill til brown. seasonings in the center, gather up a greased baking dish or individual Fried eggplant is very popular.

Artichokes- (Green) like aspara-

usually better than boiling them, as an hour, according to the size of the until browned and tender. there is less loss of food values. Put dishes. boiling water and cover closely. stand in a cooker narrow enough to stock if wanted. Caps may minerals, sugar and vitamins. Some- tender, serve with melted butter tender.

plainly or with just seasoning; some-landaise or Bechamel sauce. Or cool, salted water. For strong onions Bake all vegetables in a moder- paragus water. ate oven, 350 to 375 degrees F. Baked potatoes are most familiar. gus. (Tuber) like parsnips. Sweet potatoes are treated the same Or bake as directed in general

their dish; tomstoes do not need any til tender but not

Allow 45 to 60 minutes at rules.

ed with a suitable stuffing before sauce or cheese sauce. Or scallor And do not neglect the possibilities.

them—and the minerals. These help ed. Give them a moderate oven, ing parchment, then drop into boilother thing-practically all veget- Vegetable marrow and the var- Carrots—As a useful and delicious ables have "roughage" that we do lous squashes are most easily cook- vegetable, we allow rather special not digest when we eat it, but which ed in the oven. We don't have to space to carrots. is still very useful to our bodise; peel them; just cut them open, re- Scrub well with stiff brush and this roughage works like a broom, as move the seeds, and set them in a boil until tender in small amoun passes thru our system—sweeps pan (to catch juices), sprinkle with of salted water; serve whole or cut out the narrow tubes and passage-pepper and salt. I like to rub squash up, with butter or sauce. ways for us and so helps to make us first with a little soft butter, or cooked in stock instead of water

> Carrots may be cut in paper-Cooked, sliced carrots may be cov-Cooked mashed carrots, seasone Glazed carrots--See Glazing in

and ed. or with cheese sauce or one of

lent in a salad with other vegetables. Boiled or steamed cauliflower, like In cabhage, is excellent finished in bak-130 minutes in a moderate oven will the crumbs.

Celery-Save hearts for eating raw. Scrape stalks, cut in lengths, Delicious fritters may be made by Corn- Cook in rapidly boiling wa

older or longer picked. Feet that keep reminding yo to get rid of some of the too-heavy % cup grated sharp cheese to each cook in deep hot fat, 365 d. F., drain of their existence make activicup of white sauce before combin- on absorbent paper and sprinkle

ity impossible. It's really interesting when butter, a little sugar, grated onion, chopped

Cucumbers-Better known for sal sugar and ads, pared, soaked in salt and water, into it; incidentally, we get a good bake until brown, basting often with dressing. A delicate vegetable when cooked. Cut in thin slices, dice or

balls, and boil or steam. Serve with sauce or melted butter. the vegetable with about two table- are held up by eggs with air beaten for an hour, dip in slightly beaten soon as taken from the oven, or seasoned crumbs; fry in deep hot

Eggplant—Cut in half; sprinkle into the vegetable, is to tie up the eggs and 1 cup of cooked vegetable surface with buttered crumbs and special cooking paper is very tough soned well. Beat the egg yolks tender, scoop out center and fill with and can be used over and over again well, stir the hot sauce into them, bread stuffing, highly seasoned; top if it is washed off each time. Wet add the vegetable, then fold in the with buttered crumbs and bake un-

seasonings in the center, gather up dishes and cook in the steamer (pro-the edges, tie very tight and drop dishes and cook in the steamer (pro-into boiling water, just like a plum tecting top with waxed paper). Or between, put weight on top, let set in a larger dish containing hot stand an hour, then drain off liquid: water and cook in the oven at 350 dip in diluted beaten egg and coat! degrees F. until firm in center. The with sifted seasoned crumbs and Steaming—Steaming vegetables is time will be from half an hour to pan fry or drop into hot deep fat Mushrooms-Clean thoroly:

the prepared vegetable in the steam-| SPECIAL VEGETABLE NOTES unless young, with skins that are Asparagus-Cut off tough ends white and tender. Cut off tougher wet cooking parchment, set it over scrape stalks, tie in bundles, then ends of stalks and simmer to make Baking-Vegetables which have a hold stalks upright; add boiling wat sliced when large, and left whole tough skin can be baked in it. This er to cover stems only—the tips when small. Stew in seasoned water is a fine way to save the valuable will usually cook in the steam. When or fry in butter or bacon fat until Onions-Boil in large quantity'

chill and serve as salad. Save as- (the reddish ones-mild onions are) white or yellow), change water once or twice. Or tie onions in wet cook ing parchment (adding plenty Beets-Scrub, leave a little stem butter, pepper and salt) and drop over with bacon fat, the and the tail to prevent bleeding: into boiling water-when preventing skins are full of flavor and good to boil in salted water or steam until odors is important. Cream or other eat—and very valuable food, too. tender. Serve with butter or sauce. suitable sauces are good on onions. Cooked onions can be covered' with cream, a thin cream sauce or sliced and fried in butter or dipped erate oven. Very nice if glazed

GIRLS LEARN BEAUTY CULTURE BARBERS

BRAD'S

Hornell, N. Y.

BEAUTY SHOP

Increase Your Income Learn Finger Waving and other lines of Beauty Culture

UPHOLSTERY SHOP 184 DYRE ST. WELLSVILLE, N. Y. Let us replace or repair

Briggs

your Auto Top before the Fall season. Telephone 203-J

INSTRUMENTS LOANED FREE TO STUDENTS

WILBERT

SCHOOL OF MUSIC

Hornell, N. Y., 35 Seneca St.

Conducted by Robert E. Cook

Hawaiian, Spanish or Regular

Instruments new and used

bought, sold and traded. Try

our repair department for any

type of repairing, you will be

"Paris Beauty Salon"

Shampoo and Fingerwave, 35c

Oct. 15th-20th inclusive

Our \$2.50 Permanent contains

no ammonia, has ringlet ends

rounding towns.

pleased. Studios in all sur-

Tenor Banjo

"THE COZY PLACE TO EAT" "BIG SHOT" LUNCH

We carry a complete line of Magazines Our Novelty Line is new, different and amusing! Our 10c Hamburger is the biggest and best in town. 46 CANISTEO ST., HORNELL, N. Y. Frankie and Ella, Props.

Investigate the ROLLATOR

We will gladly demonstrate it to you.

Wellsville, N. Y.

DRIVE THE NEW

Mc GINNIS & **HOLBROOK** 184 SOUTH MAIN

Phone 643 Wellsville, N.

emarting feet . . .

FLORSHEIMS

and is complete with Shampoo and Fingerwave. Open Tuesday and Friday evenings until 8:00 by appointment. MARGARET KRUZE, Mgr.

BETTER SCHOOL

Children's vision should be checked up regularly. Physical change in children is rapid and e eves during the teen age

necessary, we will be frank to

Phone 110-M for Appointment

GALBO'S RESTAURANT

for here you hav

McNAMARA

HORNELL, N. Y.

JUST GIVE US A TRIAL

WHEN EATING IN

Regular Dinners Short Orders

B. E. SWARTHOUT, Chiropractor

Eaton Ct. — Wellsville, N. Y. Hours: 9 A. M. - 12 M. - 2-5 P. M. - 7-9 P. M.

A Style of Glasses for any Occasion WALTER J. WITTMAN, Optometrist

105 N. Main Street Wellsville, N. Y. SPECIAL ATTENTION TO SCHOOL CHILDREN

SHORT'S SERVICE STATION Wellsville, N. Y. Dyke St.

> SINCLAIR GASOLINE and OILS GOODYEAR and STAR TIRES Lowest Possible Prices USED TIRES—50c up

REPORTS

they should be examined every year. If a change is not

H.S.McKENNEY Hornell, N. Y.

When in Wellsville Eat at **MOOGAN'S** 142 Main Street

RESTAURANT Hornell, N. Y. 35 MAIN ST. WELLSVILLE

Legalized Beverages Served