ANDOVER NEWS

PUBLISHED WEEKLY By J. HARVEY BACKUS & SON

OUR KEYNOTE: Congress, at the Postoffice at Andover, N. Y.

Subscription Rates

in Allegany County"

TO THE VOTERS OF ALLEGANY COUNTY: For the past decade we have been fortunate having a Democratic Governor in Albany, but we have and forget the price of potatoes! been unfortunate in having the Old Guard Republican leaders dominate the Assembly. As a result, they have acted as a drag and a men-|' ace to progressive legislation.

If you want high gas, electric and other rates associated with Public Utilities, continue electing a yes man for the Old Guard. If you wish fair rates and MOTHING retards a community like pettiness amon Public Utility graft done away with, vote the Demo- II its business men or people. cratic ticket and elect a Democrat your representative in Albany. Governor Lehman will be elected. Why not give

Vote for Dr. Frederick E. McCarty for Member sale. of Assembly The old timer who committed spicide by turning net a big profit for themselves. on the gas, has a relative today who does the come

thing by stepping on it.

Walking on Highways

TEDESTRIANS have a right to use the highways the same as automobiles or horse drawn vehicles but this right should be tempered by thoughts of safety Pedestrians should reverse the rule of "keep to the right" and walk on the left side of the road, safety experts point out. By walking on the left side of the highway the pedestrian is facing danger and can avoid

it much easier. This rule of walking to the left i most imperative at right when de-zling lights blind the motorist and render it impossible to one redestrians in the road. It is true that the motorist has an obligation to perform on the highway and he must be on the alert

Motorists travelling at a high rate of speed, vet prices, too. within the law, cannot stop or swerve fast enough to avoid danger when it jumps at them. Sometimes brekes it is treated well. That is the reason the stores that do not function, sometimes drivers are irresponsible on advertise the most consistently have the best business account of fatigue, so no pedestrian should adopt the and the best values. "hit me if you dare" attitude. The pedestrian should And the stores that advertise back up their claims use every precaution for safety when travelling the with quality and service. People have learned that it

road after being hit by an automobile. as they make 'em.

The man who said figures don't lie, made the statement before the income tax was invented.

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Scandal is not so harmful until it is syndicated. I ments in this paper and to heed their message.

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ANNETTE TAYLOR, Secretary.

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Hallowe'en

CHORTLY we will indulge in the celebration of one of the most unusual events of the year---Hallowe' because it is celebrated with one finger to the nose and a sly wink as to the true meaning e occasion, yet it is one of the most enjoyable festi-

old as gratitude for goodly harvests. We masquerade in October's happy colors. We feast on ap-\$2.00 ples and nuts and other fruits of kindly nature's boun We indulge happily and without too fervent belief in incantations and charms, relics of more credu-

In England, the Hallowe'en bonfires are survivals

The ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the ducking for apples and other rustic revelties can be traced back to the process of the proce ples and other rustic revelries can be traced back to Barney, Mrs. Milton Chaffee, Mrs. turned with them to spend the winand 12,000 Republican Voters the Roman festival of Pomona, goddess of fruits and Shirley Travis, Mrs. George McKinter here.

Actually, Hallowe'en is first of our thanksgiving L. E. Dennis, Mrs. J. H. Goodno, hull were dinner guests of Mr. and combination, light players of last festivals. We are well. We are happy. Our crops Miss Grace Young and Mrs. D. D. Mrs. Harry Smith, Saturday even- year have been replaced by fast in are in. God has been good to us. Let us be merry— Baker were in Geneseo Wednesday inc

The polished orator is not always sure of

Hampering a Community

Yet, how many towns and small cities are from its influence? It is related that not so long ago, in a certain city cipal speaker.

him help in his progressive Recovery Program. Alle of about 5,000 inhabitants, the merchants on one side gany county will benefit in many ways by so doing. of the court house banded together to hold a special They secretly organized their advertising campaign Saturday to bring Stanley Hale home been spending a few days at the Opinion of the fans seems to be that

> As they should have had judgment enough to operation. He is making rapid re- Murdock, Mrs. Roy Woodworth, Mrs. All equipment is factory new. The know, the sale was a big failure in not coming up to their expectations and was harmful to the town because of the had feeling it engendered among the other mer

> Nothing is ever accomplished when the vision of community's business men and its people is so par row that everything done is only for personal gain. Helpful co-operation is the only key to community sen, Easter Clark, Rachel Teribury, promised that if good they would Friday's opener is scheduled for ocess, and until this lesson is learned un common going to progress very far.

While the old girls of our set labor carnestly keep that school girl complexion, what we long for is

A Modern Day Invitation

to see that he does no harm to pedestrians but the man ADVEPTISING is a business invitation. When you on foot has equal obligations and it is up to him to the read a merchant's advertisoment in this net spaper. keep out of the way and to cause no situation to arise you are being in ited to some to his store and inspect which might imperil his life or the safety of motorists, his goods and to reales a mentione, perhaps to not his

Business goes where it is invited and stays where

highway for it is futile to argue about rights of the pays to patronize advertisers because they know they may expect good goods and courteous treatment. They know, too, that merchants who advertise do When a man tells you that he's too easy for his not offer shop-worn stock. The advertiser has to back own good, just put it down that he's about as stingy up what he says in his invitation. He does it, not only because it is good business ethics, but also because it pays not to violate the confidence of his customers. Advertisers can't take advantage of their customers and prosper. You may depend on their goods being as represented. It will pay you to read the advertise-

(Mrs. H. C. McCaffery, Reporter)

ing to pipe the gas from its big well on the O'Hargan farm into the

Ladies Attend Meeting in Geneseo Sunday. to hear Mrs. Evelyn Tobey, style

his School Auditorium. H. Goodno and Mrs. Ellen York hull one day last week to attend the and difficult to stop. attended the annual dinner of the funeral of Mrs. John P. Miller. A. Conroe of Alfred was the prin- Tuesday evening.

Returns from Hospital Mrs. Devere Stephens and Mrs. day with friends in St. Mary's, Pa. | the team are in the evening and Clarence Stephens were in Hornell and expected to take their competitors by surprise and from the Bethesda hospital where he home of Mr. and Mrs. Arling Cobb. the team is so fast that it will have recently underwent an appendicitis Mrs. Miner Streeter, Mrs. L. H. little competition.

> Sorority Initiates Theta Nu Upsilon Sorority initiated their new members Thursday afternoon at the school building. The following new members were welcomed into the organization: Clara Cole, Ada Cole Doris Vander- turned a photograph in.

Lacrosse Season Opens Friday Night

Hornell.-This city has gone la-"We will have the

"Just a minute," remarked Caprated a little bit better than Hornell and Mrs. E. G. Williams and last year. In your opinion how will Mr. and Mrs. Arthur Brand of Boli- Hornell and Rochester rate this var called on Mrs. M. D. Webster, year," inquired Captain Conover.

Whereas last year Hornell had a light but fast team, and a heavy agley, Mrs. L. T. Hardenburgh, Mrs. Mr. and Mrs. Sterle Olin of Wood- gregation is necessary for an ace

Mrs. Wm. McHenry and Mrs. C. | Among the men working out is specialist of New York City. The M. Nevins of Hornell were guests Chief Jess White, 170, said to be meeting was held in the Normal of Mrs. H. C. McCaffery Thursday Canada's greatest wrestler. Coach Smith personally chose real lacrosse Mr. and Mrs. Dell Miller and Mr. aces in Cecil Venevery and John Mr. and Mrs. Milton Chaffee, Mrs. and Mrs. J. K. Miller were in Wood-Squires. They are heavy players Among the others here working

Associated School Boards of Steu- Miss Mary Prendergast, Miss Ruth out for the team are last year's faben county, which was held at the Rauber and Everett Kyle of Way- vorites, Hubert and Chub Smith. free Hotel Wagner in Bath. Dean Irwin land were guests of friends here Jerry Hill, Oscar and Stanley Bomberry, Gilbert Thomas and Joe Mr. and Mrs. Harland Knight of Houle. All are Indians except Ithaca spent the week-end in town. Houle. John J. Rosenhover spent Satur- Principal practice and workout of

Mrs. Howard Cobb of Ithaca has large crowds are watching them. Dell Miller and Miss Neree Deron color is blue with red trimmings and were among those who attended the a picture of a bear on the front. cooking school at the armory in Hornell will open the season this (Friday) evening, October 26 against A Maine owner of a small outfit !

economical

convenient

clean 333

the crack St. Catherine. Ontario team. This aggregation was one of of foxes reports that of 896 persons the main attractions here last year The Misses Ruby Gertrude Kru- who snapped pictures of them and because of their scrappy qualities. Elizabeth Teribury, Charity Banks, send him a print, not one has ever 8 o'clock in a new box at the State

ARRANGE NOW

Hornell last week.

11 Cal Will

Nothing For Full Information

If you still think gas is expensive you will be agreeably surprised when we show you how little it cost your

order permits poisons to stay in neighbor the past

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Attorney and Councelor at Law Notice to Creditors Money Loaned on Good Real Estate ALL LEGAL BUSINESS RECEIVES County of Allegany, notice is here-PROMPT ATTENTION by 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 there-Atterney and Counselor at Law of to the undersigned administrators at the Office of the Administrators at the James P. Cannon Company Store in the Village of Andover, N.]

F. & A. M. S. B. Scott, M.D. ings of each month at 8 o'clock. East Center Street, Andover, N. ' Dated July 9th, 1934. Hours: 8-9 a. m., 1-3 and 7-8 p. m. SARA R. CANNON.

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llow temperatures.

use in these ways: For

with baking powder, etc.)

las in a breaded cutlet.

Binding mixtures together - heated platter, with or without

I such as batters and doughs; or no-isovory sauce.

tato cakes, mest or fish leaves, ero-

Ilther richness and flavor, too.

be kept below boiling point.

holds the heat.

lvery close and heavy.

shape. Add salt—1/2 teaspoon

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cooking or baking use a a saucer, slipping each one into a of salt, 2 tablespoons sugar and **KALAMAZOO** RANGE

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R's GOOD for You in the eggs and bake in slow oven. 2 cups of milk.)

Baked Eggs in Sausage Cases-To Cook Firm Custard They are both very nu-turn to oven with heat reduced to oven, 325 degrees, until firm. tritious—they help to build up our low, 300 F. Bake until eggs set.

bodies when we are young and they | Fluffy Omelette Separate yolks replace worn-out tissues at all times. and whites of eggs. Beat yolks very the custard. If it comes out clean, They do the same work for us that light and add 1 tablespoon milk for unmisted, the custard is cooked. milk, meat, fowl, fish, nutmeats, each egg: season with salt and pep- To unmould individual firm cusbeans and peas do. Another thing per. Beat whites until stiff, but not tards; When quite cold, run a knife leggs and cheese have in common is dry, and fold into yolks. Melt a around edge, invert over serving I that they both need to be cooked at little butter in your frying pan or dish and shake out gently. omelette pan, to grease all over. Toppings-Serve alone or with When hot, pour in the mixture, whipped cream or canned or fresh Eggs are a very valuable food-spreading evenly. Lower heat and fruits.

they are second only to milk, and cook over low heat until set. Fold Precautions in Making Firm Custard so are very important. When an and serve. legg goes into a mixture, we should Before folding, an omelette may egg mixture. not look only at the cost of it, but be "packed;" that is, some flavorful 2. Always strain before cooking the actual good food it contributes. hot addition may be spread over 3. Do not allow water to boil And another good point—eggs are half of it before the other half is rapidly in lower part of steamer, folded over. For this purpose, we and do not bake without using out-We have a great many ways of like chopped ham or bacon, chopped er pan of hot water. cooking eggs, for serving them at bacon and corn that have been cook- 4. Remove from heat as soon as every kind of meal. Then, besides, ed together in the frying pan, creamreal egg dishes, eggs are useful to ed chicken or ham, diced veal in to-Variations of Firm Custard

mato sauce, and so forth. Sauce Thickening sauces, custards, may be poured around the omelette late with the milk; increase sugar fillings for cakes and pies, salad as well. French Omelette - Beat eggs | Caramel Flavor with 11/2 table-Leavening flour mixtures—that is, slightly, without separating the yolks spoons caramel syrup and onemaking them light (alone or along and whites. When yolk and white sixth teaspoon vanilla. are well blended, add 1 tablespoon Spiced-Flavor with grated nut Making other mixtures such milk or water for each egg. Sea- meg. son, melt butter or bacon dripping Bread Puddings 4. Making a coating, along with in hot frying pan, turn in mixture Bread puddings are firm custards

fine sifted crumbs, for the outside and cook over low heat, carefully in which 1 cup breadcrumbs have of croquettes, fish, etc., so that when drawing mixture completely from been substituted for 1 we fry them in hot fat, a crisp cov-bottom of pan, and folding it to-crumbs are very dry use only from lering is quickly formed and the fat wards the center as it thickens. 1/2 to two-thirds cup). The rethod [cannot get inside the mixture; or When all is firm, raise heat to brown for combining and cooking is pracsometimes just for the crispness of quickly on the bottom. Fold (Pack-tically identical with that for Firm the outer coating that is wanted - ing first is desired, as just described Custards.

for fluffy omelette) and serve on a 2 cups scalded milk 2 to 4 tablespoons sugar Eggs a la King-Make an a la 1 cup breadcrumbs king sauce-for 6 hard-cooked eggs, 14 teaspoon salt Giving smoothness to frezen melt 4 tablespoons butter in frying 1 egg

inan and cook in it 3 tablespoons 34 teaspoon vanilla Giving body to mayonnaise each chopped green pepper and pil Pour the scalded milk in which! mento -a little onion (about a tea-) the butter is melted, over the b Improving the texture of bat-spoon) if desired Mushrooms (fresh crumbs, let stand until soft, then ters and other mixtures, and giving lones, sliced and fried, or drained beat until very emooth. Do not canned mushrooms) may also be strain. Otherwise complete and cook / Beaten white added to gela- used. When any of these have been as Firm Custard. Serve with bord tine mixtures tun them into gra- fried till tender, drain them out of ouce or feamy sauce. the fat and measure fat; add more Variations of Bread Pudding In short, we could never hope to butter to make 5 tablespoonfuls of do fine cooling without the b in of fat. When melted, draw from beat, olate with the milk. Increase t

Iblend in " tablespoons flour and sea | sugar to 13 cup. Frepare and cook son with 1/2 tearpoon salt and 1/2 as Bread Pudding. Eggs should never be boiled - teaspoon paprika or pepper; slowly | Coconut -Substitute 6 tablespoons when cooked in water, they should stir in 2½ cups cream or milk and shredded coconut for ¼ cup crumbs. cook, stirring constantly until sauce Lemon-Flavor with 2 tablespoons Soft-cooked Eggs-Bring water- is smooth and thick. Into this, slice lemon juice, 34 tablespoon grated ½ cup for each extra egg—to boil-|mushrooms, green pepper, etc., and Orange-Omit 1/2 cup milk. Stir

ing point-withdraw from heat, put when thoroly heated, serve on buteggs, cover and let stand seven tered toast, on toasted crackers or 1 tablespoon lemon juice and 1 minutes in an ordinary saucepan, 5 between and over split and buttered minutes in a heavy metal pan that hot tea biscuits. voring. Increase sugar to 1/3 cup Sweet Custards Hard-cooked Eggs-Follow same Custard Sauce-This is one of our in place of 1 egg in plain bread pud method extending time to 25 min-most important sauces for serving ding. When cooked, spread with utes with slight heat unless pan is with desserts, and we put it here jam or jelly, cover with meringue, because it is a good illustration of made by beating the whites until Posched Eggs-Unless you have a another kind of egg cookery. It stiff and gradually beating in four real egg-poacher, use a shallow pan may be made with either whole eggs tablespoons sugar; return to over -Put in boiling water deep enough or yolks, and may be rather thin or oven-poach in a slow oven, 275 F.,

to cover egg. If several eggs are thicker and richer, according to how until brown. rings or gem! much egg yolk you put in. them in General Proportions and Method for Soft Custard To get best results in leach pint of water. Break eggs in To 1 cup milk, allow a few grains tered baking dish, making only % ring or into the water. Cover and egg (or 2 yolks, which will make a firm custard (made as directed). Let cook over low heat, keeping water richer custard); for flavoring, use stand 1 hour, cook as Firm Custard. below boiling point. Lift out care- 1/4 teaspoon vanilla or some lemon (May be flavored with spices fully with skimmer, drain and serve rind scalded in the milk, or some varied by the addition of fruits or on hot buttered toast or on mounds caramel or coffee flavoring. (Coffee by spreading each layer with jam.)

> or surrounded by thick tomato or drained out.) Scald the milk in a double-boiler Scrambled Eggs-There are two first, for custard sauce; beat slighttypes of scrambled eggs-one that ly the whole egg or egg yolks (or . shows a mixture of yellow and egg and 1 yolk); beat in the sugar . white curd, the other a soft and and salt and stir in the hot milk. this lesson, cheese is like egg in two creamy mass, custard-like.
>
> For the first kind, beat egg only stirring constantly, until mixture body-building foods—and in cookslightly with a fork, to mix yellow coats a silver spoon. Remove from ing, it cannot be given a strong heat and white. Season with salt and heat immediately sauce is this thick teaspoonful for each egg. Or in-lin the lower pot. Flavor and strain.

or better, cook in double boiler! If you have to get along with (where it won't scorch); and as it egg yolk to a cup of milk, mix 2 tea-1 help to thicken your custard. Stir nippy flavor of cheese fits in with beat the heated milk into the sugar and milk for each egg. Season with pep. Then stir slowly into the per and salt or onion salt. Melt fat egg and finish as usual.

Serve at once on buttered popular egg dishes is n frying pan, some chopped green definite rule and the proportions pepper, too, when available, or sliced carefully watched. There will be a full lesson on des-

scramble as usual. Serve on butter-because they belong so closely ed toast, or in split and buttered hot the subject of egg cookery. Firm Custard dividual buttered baking dishes or moulds, season, put a small piece of 2 cups milk, scalded,

strain, pour into wet custard cups or pulp or thick tomato sauce or can-large baking dish. (If cooked in with soft or grated cheese, the other

Melt a little butter or bacon drip- If custard curdles, beat smooth

ping in frying pan, pour in the egg, with a double Dover beater.

-- Steam over gently -- Place baking

Insert a knife into the center of

1. Stir hot milk gradually into

Chocolate Scald 1 square choco-

Wellsville, N. Y.

Plain Bread Pudding 1 1/2 tablespoons butter

Checolate Scald 114 ounce how

Feet that keep reminding you of their existence make activiity impossible. It's really Queen's Pudding—Use 2 egg yolks comfort and beauty artfull;

Bread and Butter Pudding Cut stale bread in 1/3 inch strips, spread with butter, arrange in but-· fulli. Cover with raw mixture for of green vegetables such as spinach, may be scalded in the milk, then Stale cake, unbuttered, may be substituted for the bread.

Hornell, N. Y. As I have said at the beginning o JUST GIVE US A TRIAL WHEN EATING IN

ly made or that cheese is combined with foods already cooked, so the dish can be finished with little heat-

'| tle flavor of their own; it goes well | with vegetables...oo, and cheese and eggs, altho they are so much alike in the work they do, make an excel-"|quickly and egg has a mild flavor.) Cheese and bacon give another "natbacon and onion together tards must be combined by very ural born" combination of flavors. t am going to give you one exlample of as many kinds of cheese. you can make others from each one. Cheese Sandwiches - Use soft the spreading cheese, or grate Americanla custard puddings are included here. cheese and soften it with butter or Baked Eggs-Break eggs into in- General Proportions and Methods for cream or salad dressing. A little mustard improves many in 2 to 4 tblp. sugar 2 eggs or 4 volks nuts, chopped olives, or pickle, or lange marmalade, tart jelly or jam,

(Please Turn to Page Six)

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