ANDOVER NEWS

PUBLISHED WEEKLY By J. HARVEY BACKUS & SON

OUR KEYNOTE:

"If There Is Not A Way, Cut A Way"

ANDOVER, N. Y. ----- NOV. 2, 1934.

Subscription Rates

Voting a Duty

In addition to those who admit that these are the reasons they do not vote, there are many more who hours and wish for less, sleep ten hours and crave Misses Armstrong, Slaght and are guided by the same thought, but who do not care more, eat to fullness and leave the table unsatisfied. wards. to admit it. They are indifferent and do not exert hope in vain for the "luck in leisure," accept no opany effort to change things by exercising their right portunities to improve mind and body and see not that to vote. They do not recognize their obligation to ' help "clean up" where it needs to be done. If such an opinion had prevailed in the American

Colonies in 1775, this country would still be a British ! possession. If our soldiers in France had taken this "What's the use?" attitude, Germany would be dominating the world today. A great many persons think higher commodity prices if they had to pay the family tess. that patriotism is only a war term. When the armis- bills on fifteen per week. tice was signed, they thankfully doffed their patriotic habit and carefully laid it away in moth balls. The very thought of an invasion of our rights, or an attack upon our institutions, on the part of a foreign power, THE assertion has been made that four years

in than from without.

The downfall of Rome was the direct result of of more serious in middle life. riotic resistance, as surely as does the attack of a for education and exercise,

resistance is by an intelligent use of the ballot. We health, it might be well to ponder whether those per- Rev. and Mrs Shirley Travis, Miss have heard much of the "right to vote," but it should sons who show impaired health in college would be Grace Young, Miss Ellen Young, once and fell down in chunks until be the "duty to vote." It is treascanable to admit that any better off if they were at home or if their home Miss Gertrude Clark, Miss Olive the chimney was plugged. It nearly corruption in office exists and then not make an fort life is conducive to the development of a more robust Clark, the Misses Rosamond Rollins, burned the house. We think it may to eliminate it And it is cowardly it price that have constitution. If the true facts could be ascertained, Irene Wallace, Caroline Brundage, be caused by burning green wood, take No narcotica, Your druggist is authored to easy. What a the constitution is would probably be found that the best of the first would probably be found that the best of the spot it.

Walking aids the complexion, according to an expert in physical culture, but most of the ladies have theirs delivered.

So far, postage stamps have been issued com.

~~· - O ...

memorating about everything and everyhody but the overworked taxpayer. You can't be blamed for sympathizing with the "under dog," but put your money on the one on top.

-----0- ----It's fine to have the law on your side, but still het has just closed. ter to have the jury.

Women don't wear as much jewelry as they once word for it, because any way the case goes he can't Mr. and Mrs. Ward Slocum left just inside the stove pipe opening fireplaces." did. Just keeping up with the reduction trend. -----

Airplanes may do their tail spins and nose dives, but they never get caught at grade crossings.

Making Best Use of Time

difference in men's fortunes.

it give to another. The same morning gives every man an equal start with his fellowmen and the same

The great promising but evanescent NOW must be grasped in its potent whole to secure the future and phia, Pa., one son, Clair of Green- home there. free the past of regret.

allotted work? Not by all eternity. There are 24 Funeral services were held Friday NVESTIGATION into the reason why many people hours on the clock and in man's working day. Man's at the L. D. S. church, the Rev. (do not vote when given the opportunity to help work is 24 hours of sleep, recreation, eating and labor. E. Weiger of Buffalo officiating. select who shall occupy public office, reveals the fact There are no hours in the diurnal circuit for idleness, Burial was made in the Greenwood that there is a widespread belief that the powers of misguided recreation and intemperance in eating or corruption in politics are so invincible and the tenden-sleeping. After the day's wage has been earned there cy of office-holders to work for their own gains so pre- is still life's wage, the dues of evolution which must be The members of Greenwood dominate, that it is wasted effort to attempt to defeat earned in fruitful reading, healthful thought and deep- ion school faculty enjoyed a steak delving introspection.

> Too many work-a-day men work with the eight evening, the hostesses those who are getting ahead in this life are those for Wednesday evening in honor of the query from the colleges. Do not of the trunk before the mulch i whom every "waking hour" is a "working hour." Working hours are found for the unwise, but wise find hours in which to work.

Administration officials wouldn't be so keen

Colleges and Health

will immediately arouse that love of country that exists lege undermines the health of the average student. a hot lunch before the hike for Saws," which we have sent to you, On this theory, it is found that there are occasional home. Six members of the group you will find a list of saw speeds." Not all invasions of our rights, or attacks upon nervous break-downs due to too much study or too with the assistants, Miss Rudman our institutions, come from foreign powers. History much social life. Some institutions do not enforce and Miss Armstrong, were present. proves that more nations have been wrecked from with strict enough discipline, resulting in late hours, improper dress and diet which develop ills that tend to grow

ficial inefficiency and corruption. A government neces On behalf of the colleges, it is brought out that teen young ladies were present and sent is Lychnic coronaria, commonsarily functions thru the medium of individuals as of-most colleges require physical examinations and pre-organized a Queen Esther Society. ly known as Mullein pink, Dusty ficers and agents, and their corruption or self-interest scribe methods for the correction of defects. They en- Officers elected were: Miss Verle Miller, and Rose Campion." constitutes a direct and menacing attack upon the courage a routine of living that promotes good health. Warriner, president; Miss Oletha governmental structure. Such an attack demands pat. Many of them also require a regular course of physical Teribury, secretary; Miss Louise F. M., Tully, writes: "A very hard

Before judgment is rendered pro or con on the " The only available way to make such a patriotic question of whother college life impairs or promotes not succeed to east. What a the ment it would probably be found that the health of the in- son, Mr. and Mrs. George McKinley will remove it?" dividuel wherever be or she may be depends greatly

> Air wheels and four-wheel brakes are fine, but Thursday and Friday. the most important accessory so far invented is a cool head at the steering wheel.

... the character of the person.

We hope that those who predict an extremely Mrs. D. D. Baker and Mrs. L. T. break up the carbon with a sharp, "This trouble is not uncommon cold winter are as bad guessers as the football dope- Hardenbergh were business callers steel bar. Then it can be removed where wood is burned and more

One of life's greatest troubles today is that when! you find a parking space, the store you want to reac'

When a lawyer says he is going to win, take his last Tuesday.

The honeymoon ends when he learns that her mother neglected to teach her how to cook.

'Sunday for Pine Castle, Fla., to pass, Frank J. Updyke Dies

to spend the winter with her daugh-

Are six, eight, ten, twelve or 18 hours a day man's Andover and six grandchildren.

Faculty Club Has Dinner dinner at the Bungalow, Monday

Has Birthday Surprise birthday of her mother, Mrs. Robert ask more than one question in one applied. the P. Holly. Three tables of bridge letter or on one post card. Ask as were in play during the evening. many questions as you like, but! Mrs. Holly was the recipient of make each one a separate communigifts in memory of the occasion. Re- cation. I freshments were served by the hos-1

fast may I safely run a 30-inch Iwa Camp Fire Meets Iwa Camp Fire Girls hiked to the partment of agricultural engineering replies: "On page 27 of Cornell the name of the flower I have sent'

Mrs. Travis Entertains Mrs. Shirley Travis was hostess at a tea Wednesday afternoon. Four- department says: "The flower you!" Rogers, treasurer; Mise Luella Ed. substance is baked on the inside of

not come off. Attend Passion Play and Miss Mary McKinley were among those from this place who at department of agricultural engineertendel the Passion Play in Hornell ing answers: "The hard material is

D. D. Baker attended the Republard in the chimney, probably the into the stove pipe opening to see lican Rally at the Sherwood Hotel best way to remove this hard carbon the reflection of the interior of the in Hornell, Saturday evening. is to take down the stove pipe and chimney. in Canisteo, Saturday. Mrs. Claud Case, who has been

were guests of Mrs. Arling Cobb in both directions.

MULCHING SHRUBS FOR WINTER

Donald Wyman

Plants with a good mulch did not uffer nearly as much last winter as did those plants without the bane. acts as a blanket and helps to keen the ground warm. Several kinds of materials can be used for mulching Well-rotted manure is always good and acts as a fertilizer as well, by may be objectionable near the

Leaves raked from the lawn are also recommended, particularly f they have been piled up and allowed to rot a year or more. Leaves should never be burned, but they should be applied as a mulch so that the materials in them eventually re-

turn to the soil. Hay, straw, and sawdust are also used. Even a covering of snow. which remains for a long period. keeps the ground warmer and protects plants from extremely low temperatures. Many plants under a The Andover News has arranged snow covering were saved last winwith the Office of Information of ter, while nearby plants that were the New York State colleges of ag- more exposed and without this covtriculture and home economics to ering were killed.

WHAT

Speed of Buff Saw

C. B., Fish's Eddy, asks: "How

Professor L. M. Roahl of the de-

Name of Flower

I. B., Chiloway, writes: "What is

Kenneth Post of the floriculture

answer questions about problems of Since it is warmer underneath a farm and home. If you enclose a mulch, mice may enter and girdle self-addressed, stamped envelope and trees such as crabapple and euonymention the name of this paper, you mus. Such trees should be protectwill receive a direct reply to your ed with a wire netting at the base

We Want to Select

a reliable young man, now employed, with FORESIGHT. fair education and mechanical inclinations, who is willing to , bulletin E-94, "Fitting the Farm , train spare time or evenings in J'ANDOVER to qualify as IN-STALLATION AND SERVICE expert on all types of Electric Refrigerators. For interview write, giving age and present

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the tile in our chimney. It does "This substance started to burn Colds That Hang On quickly. Creomulsion combines 7 helps in but what is this substance, and what | ized to refund your money on the spot if your cough or cold is not relieved by Creo-Professor A. M. Goodman of the mulsion.

evidently partially-burned soot and shows the condition of the chimney carbon. Since you have a fire haz- if it is fairly straight. Look straight

common where green wood is used. . "To remove soot that clings to The wood does not burn completely in poor health for some time, is in the inside of the chimney, run a and both soot and creosote collect sack filled with straw up and down on the inside of the chimney. Mrs. Herbert Robbins of Freder- the chimney. Tie a rope at the top "We have sent you a copy of the ick, Md., and Mrs. I.. G. Probasco and bottom so that it may be pulled United States Department of Agriculture Farmers' bulletin 1649 which "A mirror placed on the slant tells how to build chimneys and

Andover Directory

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Meets first and third Monday even-B. B. HANN, Secretary.

Andover Grange, No. 1098 Meets Every Second and Fourth Howard J. Leahy, M. D. Wednesday Evenings, I. O. O. F. Hall Andover. N. Y. EARL DODGE, Master ANNETTE TAYLOR, Secretary. Visitors Always Welcome

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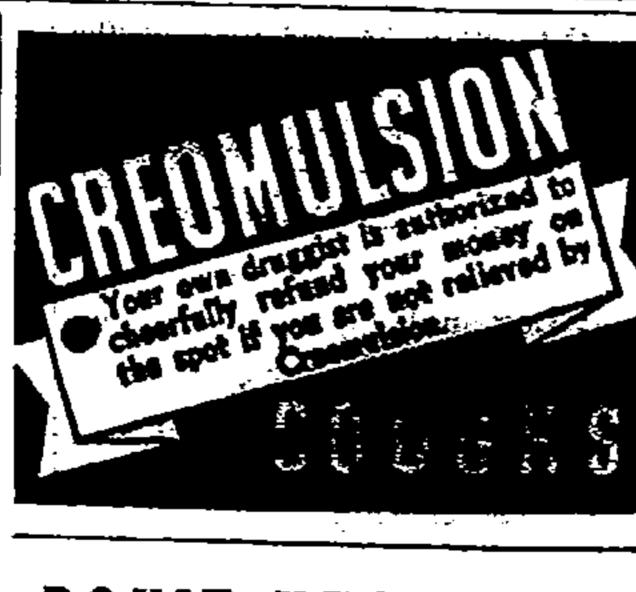
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F. & A. M. S. B. Scott, M.D. Hours: 8-9 a. m., 1-3 and 7-8 p. m. January, 1935. HAROLD VAN DYKE, W. M. Thursdays and Sundays by appoint-Telephone 2106

Andover, N. Y. Office House: 8 to 9 a. m., 1 to 3 and Andover. New York. 7 to 8 p. m. Telephone-Office 87



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> SARA R. CANNON,
> MARY ELIZABETH CANNON, EDWARD R. CANNON Crayton L. Earley. Attorney for Administrators,

Dated July 9th, 1934.

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DRINK

By Katherine Caldwell

HOW TO MAKE GOOD BREAD ' hone is more ordinary to us the

making, let us look for a moment dough is placed back in a greased! at an ideal loaf of bread. Its crust will be crisp and golden the dough from sticking.) Again it with what is called a "bloom." y. When cut, the bread will show degrees to double its bulk. an even texture and it will be light and spongy, with the sweet flavor of the wheat berries. Such bread done right in the bowl, simply by will be nutritious satisfying and folding the dough from the sides in will be nutritious, satisfying and to break up large air bubbles.

he simplest of our foods is made 1 texture, to add nourishment, to -not more.

of their own.

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mon foods, can be so very good that touch, and when tiny air bubbles are yeast will dissolve in 15 to 25 min. the most take-it-for-granted mem- visible all over the top. When cut ber of your family will not be able thru with a sharp knife, the dough two-thirds the length of time r to eat it without remark. Before should show tiny, even-sized bubbles quired by dry yeast, considering the we begin to discuss the art of bread- and no lumps. At this point, the whole process.

To must be closely covered to prevent 2 cup milk the taste, it will be sweet and nut- crusting, and placed to rise at 85 % cup water Bread flour Second Kneading Down-This Bread which we regard as one of dough is then left again to double 15 to 25 minutes to dissolve. Scald

are millions of them in a single yeast. Care of Bread After Baking-knead until very smooth. Place in cake—grows and gives off gas, which After cooling thoroly on a wire buttered pan, cover, let rise in s expands the litue elastic cells form- cooler, store in a clean earthenware warm place until doubled in bulk. levery one knows, the products of crock is not so tightly covered that I yeast action have a distinctive flavor; it will prevent the entrance of air.

The yeast-rood required is sugar (which we mix with the dough) and lair (worked in by kneading). Idays to 2 weeks um right temperature is very important. 2 cups bread flour 4 About 80 o ਰਹ degrees (this may) I vary a triffe either way) is consid-4 ats boiling water 2 dry years eks. I at, finely mashed potatoes yeast. The temperature of the liquid yeast should be taken with a gradually into the four quarts of lit should feel neither warm nor

It is necessary, too, to keep an er is a real help. Then you can place in a warm place (85 degrees) 2 tbsp. butter experiment, and see what, for you, for a few hours or over night. Be 1½ cups bread flour (sifted and) sitive sponge. If you have no suitable warm corner, you might be in- will keep in a cool place for two butter, and cool to 90 degrees F. 1 terested in a wooden cabinet made weeks and makes 10 to 12 large

perature controlled by a low-turned fore using. Quick Method for Bread, Using Yeast is familiar to the home Liquid Yeast bread maker in a number of forms

wrapped in tin-foil; being fresh, it even. Place in a slightly greased finger pressure.) Place in a lightly) To get best results in is necessary to store it in a cool bowl, cover, place in a warm place greased bowl, brush over with meltplace. For the constant bread- until doubled in bulk (about 1½ to ed butter, cover closely and maker, liquid yeast is a real con- 2 hours). Turn again onto the venience, since it is so rapid in use. board, knead well, form into two It is prepared from dry yeast cakes loaves, put into greased pans, cover Dry yeast will keep indefinitely: in bulk (about 1 hour.) Bake acyeast must be bought cording to general directions. fresh and should be of creamy col- Batter, Sponge and Dough Method break cleanly without crumbling. Li- 1 dry yeast cake quid yeast must be made fresh about 1

every 10 days or 2 weeks. Dissolve the sugar in 1 pint } water; cool to lukewarm-90 dewhich has been stand for 45 minutes or until soft. er than a walnut. When ready for lukewarm Scald the remaining liquid with the baking, place 1 teaspoon marmalade

be cooled, as a too high tempera- two quarts of flour to make a bat- buns before making with shredded ter which may be beaten without coconut. (If shreds are very long, ture kills the yeast.) in warmed splattering. Stir in the yeast mix- chop.) flour to make a thin batter which ture, beat for a few minutes with a Prune Folds-Roll dough before will not spatter when beaten. Beat double Dover beater. Cover, let last rising to 14 inch thickness. Cut very thoroly to work in plenty of stand in a warm place, 85 degrees, out with round cutter; on one-half air for the growth of the yeast until light (over night.) Stir in the of round, place a sweetened cooked Cover closely to prevent a hard remainder of the flour gradually, prune, stuffed with an almond; wet crust from forming. Set in a warm mixing with the hand when it be- edges of dough, fold over, seal well. place until light and full of bubbles comes too thick to use a spoon. Turn (Stoned, stuffed dates may be sub-(the bubbles will begin to break on on to an unfloured board, knead stituted.) Complete as usual. top when very light.) Do not let lightly until very smooth. (The sur- Nut Buns-Press a half English heaten in to make a dough which is thru.) Place in a greased pan, eon Roll dough, roll after the sevstiff enough to handle without stick. warming both pan and cover to pre- ond rising of the dough to 14 inch ing to the hands. At this point ex- vent chilling the dough. Cover thickness. Spread with a mixture tra sugar, shortening, and salt may closely, set in a warm place, 80 de- of 1 part melted butter and 2 parts be added. (Shortening and salt tend grees to 85 degres, until doubled in brown sugar, sprinkle over with

these at this point than to the the large air bubbles. Do not re- cut down % inch thick with a sponge.) The dough is then knead. move from the pan. Put back to sharp knife. Place in a greased unfloured board, shape into loaves.

Quick Dough Method

the milk; add 1/2 cup boiling water.

bowl. (Greasing the bowl prevents) (using Compressed Yeast) 1 teaspoon sal 1 teaspoon suga 1 ck comp. yeast 1 tsp. shortening) Dissolve the sugar in ¼ cup boiling water, cool to lukewarm, 85 The Drop in the yeast, and let stand for

from the very simplest of ingred- Forming the Loaves-Knead the ocol to 85 degrees. Warm the flour stir in salt and shortening. Let They are: Bread flour of as- dough down on an unfloured board, and stir sufficient of it into the milk sured quality—good yeast to lighten cut into pieces, which will half fill mixture to make a batter which may the mixture, salt to bring out the bread tins; again, knead each be beaten without splattering. Add flavor, sugar, not to sweeten the loaf until very smooth. Cover close- the yeast mixture and beat very bread, but to supply food for the ly and set to rise in a warm place thoroly with a wooden spoon. (The yeast; shortening, to give a finer at 85 degrees until doubled in bulk mixture must look very smooth and ! elastic.) Then mix in enough warm [keep the bread moist; liquid— Baking—Place the risen loaves in flour with the hands to make s whole milk, skimmed milk, water or a hot oven, 400 degrees, for 15 min- dough that will not stick to the fin-

potato water, or a mixture of these, utes, (during this time the dough gers. Knead on an unfloured board (Potato water supplies extra food continues to rise.) Then bake at until very smooth and elastic, so for the yeast and makes the loaf 375 degrees until golden brown. If that finger pressure will leave r the bread seems to brown too quick- firm depression. Place in a greased! Yeast-As the most unique in-ly, after the first 20 minutes, lower pan, cover closely and let rise at 85 gredient in our list, we give some the temperature still more. An av- degrees until doubled in bulk (2 to space here to the yeast. Yeast is erage sized loaf should be baked in 3 hours.) Knead in from the sides a living, growing plant. Like all 50 minutes. To test, turn upside of the pan to work out large air plants, it must have food, moisture down on a cake rack, tap gently-bubbles, cover and let rise until and a favorable temperature. When the loaf should give out a hollow double in volume (1 to 2 hours) all these conditions are right, the sound. (A larger loaf may take up Knead down, form into loaves which tiny plant—it is so small that there to 70 minutes.) will half fill bread tins, and again'

ed by the gluten in the flour. As jar or tin box. Be sure that the Bake as usual. Easily Made Fancy Breads Raisin Bread--Using any of the To Make Liquid Yeast from thread mixtures, increase the sugar! by 1 cup and shortening by 4 cup, if A supply may be made for 10 to 21/2 quarts of flour. Add 1 pound seedless raisins, 1/2 pound currants a cup salt washed and dried, to the mixture, / 2 cup sugar before forming into loaves

cur ard shortening by ¼ cup. Sub-Blend the flour with sufficient cold stitute Graham or whole wheat flour thermometer or tested by dropping water to make a smooth paste. Stir for 1/2 the amount of flour required. Easy Luncheon Rolls boiling water: remove from heat. add mashed potatoes, salt and su- (Made by Quick Method with Comeven correct temperature during rising. This problem for some people is a difficult one. A thermometure of the problem for some people is a difficult one. A thermometure of the problem for some people is a real help. Then you can be used to lukewarm (90 depople of the pressed Yeast) and the pressed Yeast)

| Some people of the problem for some people is a difficult one. A thermometure of the pressed Yeast) and the pressed Yeast)

| Some people of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. yst. 2 cups bread first of the pressed Yeast) | 1 cake comp. Yeast of the pressed Yeast

Scald the milk with the sugar and

Graham Bread To 21/2 quarts

flour, increase the sugar about

from a packing case. In this the loaves of bread. The mixture should milk, let stand for 20 minutes sponge may be placed and the tem- be allowed to stand over hight be- 85 degrees. Beat in the 2 cups flour and beat until full of bubbles. Add the well-beaten egg and the salt, combine thoroly, sift in the remaining flour to make a soft dough, Warm the flour, stir into the li- just stiff enough to handle. Turn quid yeast; mix well. Turn on to onto a lightly floured board, knead)

small pieces of dough and rolling lightly into a ball; place three to-3 pints liquid in bulk. Brush over lightly with 2 qts. bread flour milk, bake in a hot over, 400 de-la

2 tbsp. shortening 3½ qts brd flour grees until brown—about 20 min. JUST GIVE US A TRIAL WHEN EATING IN Variations of Luncheon Rolls HORNELL" Marmalade Buns-Form dough be-' grees F. Drop in the yeast cake, let fore last rising in balls a little largnrevent shortening and salt. Cool to 90 de- on top of each bun. Bake as usual. possible souring, but the liquid must grees or lukewarm. Beat in the Coconut Buns - Sprinkle risen

face should be covered with tiny walnut into center of small round bubbles and the dough should show bun before last rising. is small even-sized bubbles when cut Chelsea Rolls-Using the Lunchto slow the action of the yeast, so it bulk (2 to 3 hours.) Knead in currents and cinnamon. Roll up as is better to add large amounts of lightly with the fingers to break up a jelly roll, sealing well at the edges

hours.) Knead down lightly on an Complete as luncheon rolls.

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PAGE THREE

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