PUBLISHED WEEKLY By J. HARVEY BACKUS & SON

OUR KEYNOTE: "If There is Not A Way, Cut A Way"

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Subscription Rates

Voting a Duty

In addition to those who admit that these are the to admit it. They are indifferent and do not exert hope in vain for the "luck in leisure," accept no op to vote. They do not recognize their obligation to those who are getting ahead in this life are those 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 wise find hours in which to work. possession. If our soldiers in France had taken this "What's the use?" attitude, Germany would be domthat 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 f

The downfall of Rome was the direct result of of-more serious in middle life.

eign foe.

Walking aids the complexion, according to an expert in physical culture, but most of the ladice have ------0------

So far, postage stamps have been issued commemorating about everything and everybody but the overworked taxpayer. -----0-----

You can't be blamed for sympathizing with the "under dog," but put your money on the one on top. ····· It's fine to have the law on your side, but still bet 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. _ _____

but they never get caught at grade crossings.

Making Best Use of Time

difference in men's fortunes. of her hours. She gives to no man time that she doe

for lost by the wayside. But all the time that nature gives to any man is present. Man makes his own past and future.

The great promising but evanescent NOW must ' grasped in its potent whole to secure the future and free the past of regret.

allotted work? Not by all eternity. There are 24 Funeral services were held Friday INVESTIGATION 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, I 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 h

reasons they do not vote, there are many more who hours and wish for less, sleep ten hours and crave are guided by the same thought, but who do not care more, eat to fullness and leave the table unsatisfied, wards. any effort to change things by exercising their right portunities to improve mind and body and see not that whom every "waking hour" is a "working hour," Working hours are found for the unwise, but the

Administration officials wouldn't be so keen inating the world today. A great many persons think higher commodity prices if they had to pay the family tess.

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, a hot lunch before the hike for way will find a list of saw appeals." 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 riotic resistance, as surely as does the attack of a for education and exercise.

The only available way to make such a patriotic question of whether college life impairs or promotes resistance is by an intelligent use of the ballot. We health, it might be well to ponder whether those perhave 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 he the "duty to vote." It is treasonable 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 Alce exists and then not make an ffort life is conducive to the development of a more robust Clark, the Misses Resamend Rollins, to diminste it. And it is cowstilly if prior fort have constitution. If the true facts could be ascertained, liene Wallace, Caroline Brundage, be caused by burning green wood, take. No narcotics. Your druggist is authored by the constitution of the found that the books of the constitution is constitution. If the true facts could be ascertained, be caused by burning green wood, take. No narcotics. Your druggist is authored by the constitution of the constitution The cay What a the cost and contain would probably be found that the bealth of the in son, Mr. and Mrs George McKinley dividual wherever he or she may be deposited and Miss Mary McKinley were I'm the character of the person.

head at the steering wheel.

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

you find a parking space, the store you want to reacl

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

The honeymoon ends when he learns that her

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> Andover, N. Y. Office House: 8 to 9 a. m., 1 to 8 and Andover. New York. 7 to 8 p. m.

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Some kinds of catfish swim on

MULCHING SHRUBS FOR WINTER

Plants with a good mulch did not suffer nearly as much last winter Well-rotted manure is always good and acts as a fertilizer as well, but may be objectionable near the house. Leaves raked from the lawn are also recommended, particularly if they have been piled up and alllowed to rot a year or more. Leaves should never be burned, but they should be applied as a mulch so that

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 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 e New York State colleges of ag-more exposed and without this covriculture and home economics to ering were killed.

the materials in them eventually re-

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 protect-[will receive a direct reply to your ed with a wire netting at the base Wednesday evening in honor of the query from the colleges. Do not of the trunk before the mulch is

We Want to Select

a reliable young man, now employed, with FORESIGHT. Professor L. M. Roahl of the de- | | fair education and mechanical partment of agricultural engineer-After the ing replies: "On page 27 of Cornell inclinations, who is willing to bulletin E-94, "Fitting the Farm train spare time or evenings in ANDOVER to qualify as IN-STALLATION AND SERVICE expert on all types of Electric I. B., Chiloway, writes: "What is !" Refrigerators. For interview write, giving age and present Kenneth Post of the floriculture!

> UTILITIES ENGINEERING 404 N. Wells St., Chicago, Ill.

I burned the house. We think it may! but what is this substance, and what i ized to refund your money on the spot if your cough or cold is not relieved by Cree-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 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

common where green wood is used. culture Farmers' bulletin 1649 which

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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 Compressed yeast will take about ber of your family will not be able thru with a sharp knife, the dough two-thirds the length of time to eat it without remark. Before should show tiny, even-sized bubbles quired by dry yeast, considering we begin to discuss the art of bread- and no lumps. At this point, the whole process.

ANDOVER NEWS, ANDOVER, N. Y., FRIDAY, NOV. 2, 1934

dough is placed back in a greased bowl. (Greasing the bowl prevents) the dough from sticking.) Again i To must be closely covered to prevent' crusting, and placed to rise at 85 % cup water . When cut, the bread will show degrees to double its bulk. Bread flour Second Kneading Down-This is Dissolve the sugar in ¼ cup boildone right in the bowl, simply ing water, cool to lukewarm. folding the dough from the sides

Forming the Loaves—Knead the bread, but to supply food for the ly and set to rise in a warm place thoroly with a wooden spoon. (The

tiny plant—it is so small that there to 70 minutes.) ed by the gluten in the flour. As jar or tin box. Be sure that the Bake as usual.

making, let us look for a moment

Its crust will be crisp and golden

at an ideal loaf of bread.

with what is called a "bloom."

I the taste, it will be sweet and nut-

an even texture and it will be light

lof the wheat berries. Such bread

will be nutritious, satisfying and

If the simplest of our foods is made

The yeast-rood required is sugari (which we mix with the dough) and air (worked in by kneading). right temperature is very important About 80 or 35 degrees (this may vary a triffe outher way) is consider ered to be about the best for the

yeast. The temperature of the quid yeast should be taken with thermometer or tested by dropping on the outside of your wrist where t should feel neither warm nor It is necessary, too, to keep an

er is a real help. Then you can line in the warm water. Cover, 4 teaspoons sugar sponge may be placed and the tem- be allowed to stand over night be- 85 degrees. perature controlled by a low-turned fore using.

break cleanly without crumbling. Li quid yeast must be made fresh about

every 10 days or 2 weeks. General Directions for Bread

ture kills the yeast.)

flour to make a thin batter which ture, beat for a few minutes with a Prune Folds-Roll dough before (the bubbles will begin to break on on to an unfloured board, knead stituted.) Complete as usual.

ing to the hands. At this point ex- vent chilling the dough. Cover thickness. to slow the action of the yeast, so it bulk (2 to 3 hours.) Knead in currants 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

unfloured board, shape into loaves.

2 qts. bread flour

Quick Dough Method (using Compressed Yeast) teaspoon sugar 1 ck comp. yeast 1 tsp. shortening

115 to 25 minutes to dissolve. Scald stir in salt and shortening. ocol to 85 degrees. Warm the flour ients. 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 the bread tins; again, knead each be beaten without splattering. Add the loaf until very smooth. Cover close- the yeast mixture and beat very

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 Baking-Place the risen loaves in flour with the hands to make a whole milk, skimmed milk, water or a hot oven, 400 degrees, for 15 min-dough that will not stick to the finpotato 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 no 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 will half fill bread tins, and again! 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 a expands the little 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 Easily Made Fancy Breads veast action have constinctive flavorit will prevent the entrance of air. Raisin Bread-Using any of the To Make Liquid Yeast from bread mixtures, increase the sugar by 1 cup and shortening by 1/2 cup, i 10 to 2½ quarts of flour. Add 1 pound

water: cool to lukewarm-90 de-

seedless raisins. 1/2 nound currents a cup salt washed and dried, to the mixture, eup sugar before forming into leaves 4 qts. boiling water 2 dry veget the l Graham Bread To 214 quarts! flour increase the sugar about 1/ gt. finely mashed potatoes cur ar I shortering by 1/4 cup. Blend the flour with sufficient cold stitute Graham or whole wheat f water to make a smooth paste. Stir for '6 the amount of flour required. gradually into the four quarts of Easy Luncheon Rolls boiling water: remove from heat.

(Made by Quick Method with Comadd mashed potatoes, salt and sueven correct temperature during grees F.) stir in the dry yeast cakes, 1 cake comp. yst. 2 cups bread fir rising. This problem for some people is a difficult one. A thermometple is a diff 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) low the mixture to rise. This yeast Scald the milk with the sugar and

Add the well-beaten egg and the Quick Method for Bread, Using salt, combine thoroly, sift in the remaining flour to make a soft dough moved. Compressed yeast has about quid yeast; mix well. Turn on to onto a lightly floured board, knead) and lightly until very smooth (test by

wrapped in tin-foil; being fresh, it even. Place in a slightly greased finger pressure.) Place in a lightly 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 11/2 to ed butter, cover closely and let maker, liquid yeast is a real con- 2 hours). Turn again onto the stand at 90 degrees until double i. It is prepared from dry yeast cakes loaves, put into greased pans, cover clover leaf rolls by pinching on in bulk (about 1 hour.) Bake ac- lightly into a ball; place three together on a greased baking sheet o tbsp. salt Cover, again let rise until doubled 3 pints liquid in bulk. Brush over lightly with 1. 2 qts. bread flour milk, bake in a hot over, 400 de-1.

12 tbsp. shortening 3½ qts brd flour grees until brown—about 20 min. Dissolve the sugar in 1 pint hot Variations of Luncheon Rolls

Marmalade Buns-Form dough begrees F. Drop in the yeast cake, let fore last rising in balls a little largstand for 45 minutes or until soft. er than a walnut. When ready for Scald the remaining liquid with the baking, place 1 teaspoon marmalad shortening and salt. Cool to 90 de- on top of each bun. Bake as usual. Coconut Buns - Sprinkle riser ter which may be beaten without coconut. (If shreds are very long, Isplattering. Stir in the yeast mix- chop.

will not spatter when beaten. Beat double Dover beater. Cover, let last rising to 4 inch thickness. Cut 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 cooks 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-Nut Buns-Press a half English 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 Lunch stiff enough to handle without stick- warming both pan and cover to pre- ond rising of the dough to 14 inch 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 The dough is then knead- move from the pan. Put back to sharp knife. Place in a greased rise to double its volume (2 to 3 pan, cut side down, 1 inch apart.

Kneading—The dough should be hours.) Knead down lightly on an Complete as luncheon rolls.

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of their existence make activiity impossible. It's really

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necessary, we will be frank to H.S.McKENNEY Hornell, N. Y.

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the eyes during the teen age

they should be examined every

year. If a change is not

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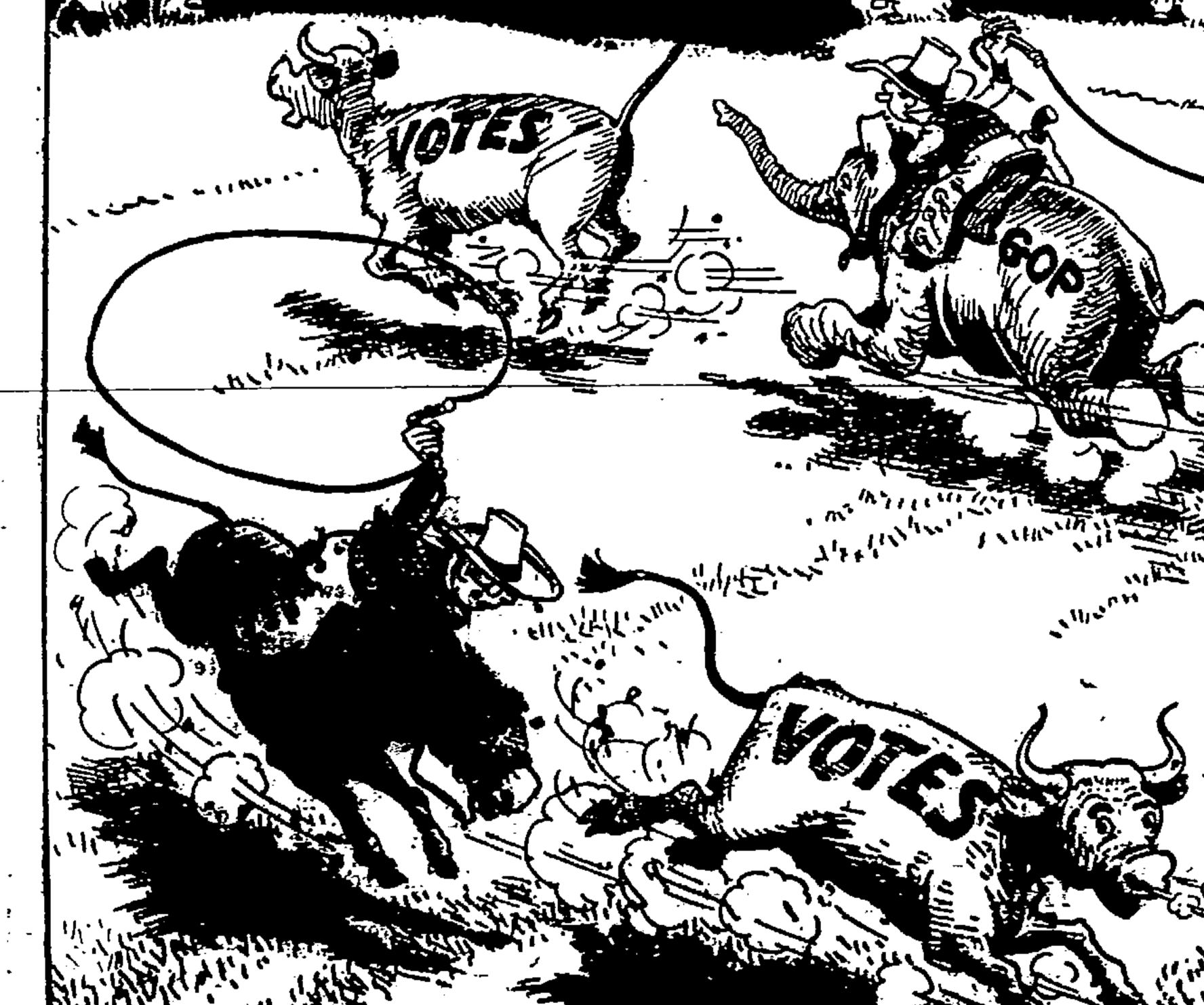
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IT IS not time--seconds, minutes, hours, even yearsbut the use that men make of time that makes the

Nature is absolutely impartial in the distribution c give to another. The same morning gives every!" man an equal start with his fellowmen and the same of night finds each another day further on the journey

phia, Pa., one son, Clair of Green-home there.

Are six, eight, ten, twelve or 18 hours a day man's Andover and six grandchildren. dominate, that it is wasted effort to attempt to defeat earned in fruitful reading, healthful thought and deep-

Too many work-a-day men work with the eight evening, the hostesses

Colleges and Health

Before judgment is rendered pro or con on the wards, treasurer,

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

One of life's greatest troubles today is that when

Speed of Buff Saw

Name of Flower

F. M., Tully, writes: "A very hard

the tile in our chimney. It does

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

Has Birthday Surprise many questions as you like, by of make each one a separate commun

(Mrs. H. C. McCaffery, Reporter)

Frank J. Updyke Dies

wood; one sister, Mrs. Alice Ellis of

Faculty Club Has Dinner

dinner at the Bungalow, Monday

Misses Armstrong, Slaght and Ed

on school faculty enjoyed a steakj

The members of Greenwood

Three tables of bridge letter or on one post card. Ask as Mrs. Holly was the recipient gifts in memory of the occasion. Re- cation fast may I safely run a 30-inch!

Iwa Camp Fire Meets Iwa Camp Fire Girls hiked to the home of their guardian. Mrs. Mc the name of the flower I have sent!

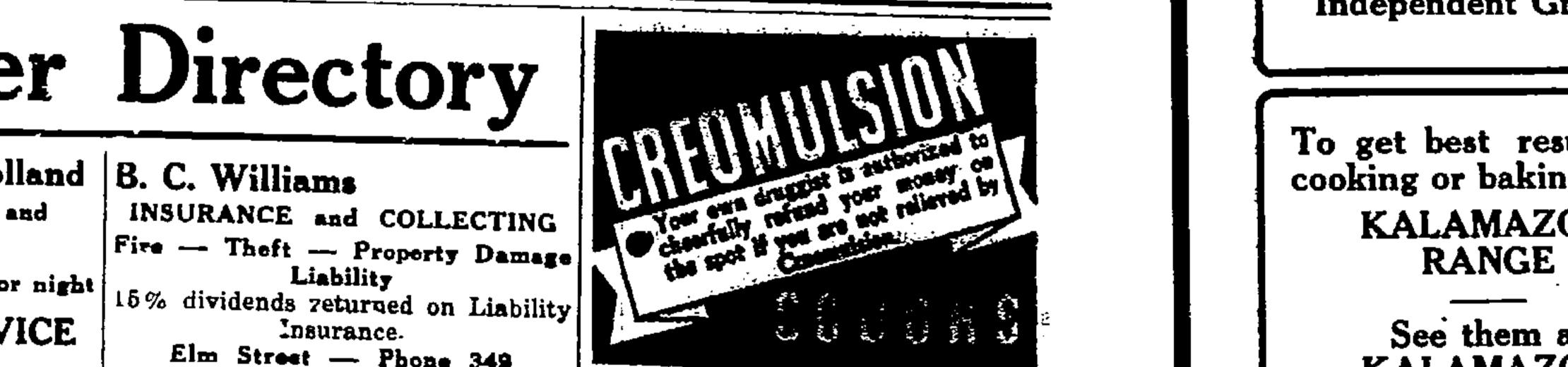
Mrs. Travis Entertains Mrs. Shirley Travis was hostess at Rogers, treasurer; Miss Luella Ed.

among those from this place who at- department of agricultural engineertendel the Passion Play in Hornell ing answers: "The hard material is

in Hornell, Saturday evening. is to take down the stove pipe and chimney. in Canisteo, Saturday.

were guests of Mrs. Arling Cobb in both directions.

Mrs. Claud Case, who has been "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. L. G. Probasco and bottom so that it may be pulled United States Department of Agri-"A mirror placed on the slant tells how to build chimneys and



DON'T NEGLECT

TF your kidneys are not working Fright and you suffer backache, ankles; feel lame, stiff, "all tired They are praised the country over.

Pursuant to an order of Hon. Walter 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 Andever, N. Y. the same with proper vouchers thereof to the undersigned administrators at the Office of the Administrators at the James P. Cannon Company

Hornell, N. Y.