

Country Correspondence

HOW, WHAT and WHY?

Turning Back the Pages Of Andover History

BRIEF BUSINESS BRINGERS

FOR SALE

FOR SALE—Beef by the quarter. —MELVIN S. MATISON, Elm Valley. Phone 6287. 46p

FOR SALE—One wheel plow, one pair 1-horse knee bobs, one strong cutter.—JOHN DIPPIN. 46p

FOR SALE—Two man cross cut saw, with handles.—W. N. RICE. 46p

FOR SALE—Two family dwelling house and lot containing about three-fourths of an acre of land on Elm Street. Cheap to settle an estate.—Andrew D. Fuller and John J. Mitchell, administrators. 46p

FOR SALE—The Glenn Ruger property on Dyke street, recently purchased by Elmer Kemp. Climate conditions makes sale necessary.—GREEN REALTY CO. 46p

FARM FOR SALE—The William J. Lynch farm, 140 acres, now under good cultivation. Fine buildings. Also stock, implements, truck, two-door coach.—Augustus Lynch, E. T. Lynch, administrators. 46p

FOR RENT—Six room flat with or without garage and garden.—MRS. EMMA GLEASON. 46p

FOR RENT—House on Grove street, with electricity and two car garage. Inquire of Miss Rachael Hann, Elm Valley. 46p

FOR RENT—The house at the top of Hardy Hill, Andover.—Inquire of Simon Reisman, Andover, N. Y. 46p

WANTED

PIANO STUDENT WANTED—Winifred Rice, graduate of Pennsylvania College of Music. Will give piano lessons at the home of Miss Belle Rice on Dyke street. 47p

WANTED—Pupils for piano instruction.—Mrs. Harold D. Hardy, Rochambeau avenue. 46p

Collector's Notice for the Collection of School Taxes

NOTICE is hereby given that I, the undersigned Collector of School District No. 1, Town of Andover, County of Allegany, have received the tax list and warrant for the collection of School Taxes in and for said District, and that I will receive voluntary payments at 1% thereon Monday, Wednesday and Friday of each week from 9 o'clock a. m. until 12 o'clock noon and from 1 o'clock until 4 o'clock p. m. at my store for 30 days from the date hereof. Dated October 25, 1934. HENRY LIVERMORE, Collector. 46

THIRTY YEARS AGO

DECEMBER 2, 1904

J. Harvey Backus, Owner & Editor

Married at Canistota

Claude E. Page and Miss Anna M. Hertle, both of Andover, were united in marriage at the M. E. parsonage in Canistota by Rev. E. G. Piper Monday. They were accompanied by Miss Cora Page and Harry Page. They will reside in Andover.

Station Robbed

Burglars entered the Erie station early Monday morning, looting the place in general. They took about \$75 worth of property. The criminals were arrested at Alfred the next day by Officer (Happy) Hoaglin and brought before Justice Carpenter, where they pled guilty and were taken to Belmont for the Grand Jury.

W. C. Green made his first trip on R. F. D. Route No. 2, Andover, yesterday.

Mr. and Mrs. B. B. Hann are re-joining over the addition to their home Friday morning, of a son.

Miss Ruth Williams, daughter of Mr. and Mrs. H. H. Williams, underwent an operation for the removal of a growth from her throat Wednesday. Dr. F. E. Comstock was the surgeon. She is making a fine recovery.

Fire from a rubber gas hose caused considerable damage to the home and barber shop of Ed. Adams Wednesday evening.

F. M. Lee and wife entertained at Thanksgiving dinner, J. W. Deming and wife, John Vincent and wife, Prof. Tucker and family and N. Lee Baker.—Tip Top cor.

Mrs. Jesse Hunt is the guest of her brother, Ed. Reimann and family at Franklinville.

Rev. E. J. Rengel of Ellicottville was greeting his many Andover friends, Tuesday and Wednesday

"Always Tomorrow"

When Frank Morgan, star of "There's Always Tomorrow," showing at the Temple Theatre, Wednesday and Thursday, went on the stage he deliberately got fat so he wouldn't have to play romantic, juvenile leads. He wanted to be a character man. But he has been unable to escape the romantic destiny for in "There's Always Tomorrow," altho he enacts a plump, middle aged father, he is the romantic lead in the picture.

FORTY YEARS AGO

DECEMBER 5, 1894

Hamilton C. Norris, Editor

Married

Mrs. Alice Barnard of Andover and W. H. Barnard of Polo, Ill, were married at the residence of S. T. VanGorder in Elmira, Thursday, November 29, 1894. They will reside at Polo, Ill.

W. C. Cannon was in Wellsville Friday.

Miss Roxie Bundy spent Thanksgiving at her home here.

Eli D. Baker has re-opened his barber shop over Trainor's Restaurant on Main street.

Mrs. M. H. Hann is building a new house on Chestnut street and the same is nearly completed.

Skating has been good on the pond for several days past.

Mr. and Mrs. G. B. Herrick and son, Miles spent Thanksgiving with friends in Addison.

Frank Brundage of Canistota has removed to this place and will assist in caring for B. C. Brundage, who is now confined to his bed.

Frank Burrows spent several days in New York City the past week, guest of Drs. Barney and Probasco. He also took in the Yale-Harvard football game Thanksgiving Day.

Dr. Brainard is erecting a large building near the depot, which will be used for the manufacture of vinegar.

Wednesday evening, November 29 Miss Allie Jones and George Forsythe, both of Whitesville were united in marriage at the home of the bride in that village.

The following officers of the M. E. Sunday School were elected Monday evening: Superintendent, Erwin D. Baker; asst. supt., Raymond E. Smith; treas., Mrs. Inez Ross; choirster, Charles Robinson; organist, Mrs. Franc Burrows.

Last Thursday Mr. and Mrs. Wm. Orvis entertained the following guests: Mr. and Mrs. James Orvis and son, Eugene; Miss Florence Orvis and George Crosby of Canistota; Mr. and Mrs. E. E. McDonnell of Wallace, Mr. and Mrs. Orsanna Baker, Miss Alice Baker, James Baker, Mr. and Mrs. Charles Swain and daughter, Mr. and Mrs. Ernest Orvis and daughter, Miss May Babcock of Hartsville.

Mangrove trees of the tropic coasts actually build new land, as their tangled masses of roots form a base for debris washed in by the sea.

The National Cooking School

(Continued from Page Three)

meter to put in your saucepan you can always make a boiled icing just right, but sometimes it is difficult to cook the sugar to exactly the right degree without a thermometer.

If boiled icing or 7-minute icing seems in danger of failure, you may rescue it:

(a) If too thin, stir in icing sugar to bring frosting to right consistency.

(b) If too hard, add a little hot water or soften it with a very little lemon juice, which will turn some of the sugar to glucose, with softening effect.

FUDGE FROSTINGS
Any of the fudge candy mixtures makes a delicious creamy frosting, but instead of cooking to 238 degrees F., as for fudge, 234 degrees or just a little softer ball in cold water, make a firm enough topping for cake.

Cook. Allow to become entirely cool before beating—this gives the thick, smooth, creamy mixture you want with no tendency to be sugary.

Chocolate Fudge Frosting
2 squares chocolate 1 tsp. butter 1 cup sugar few grains salt 1/2 tsp light corn syrup, 1/2 cup milk 1/2 teaspoon vanilla

Put all ingredients except vanilla together in an enameled pan, stir and bring rapidly to a boil, then cook without stirring to 234 degrees for frosting, 238 degrees for candy.

Cool; when cold, add vanilla and beat until smooth, creamy, of consistency to spread.

Maple Cream Frosting
2 cups brown sugar, 1/2 cup top milk 2 tsp. butter, 1/2 tsp. vanilla

Melt butter in saucepan; add sugar and top milk, stir until sugar is dissolved, then bring to boil rapidly and cook to 234 degrees without stirring, or soft ball stage. Cool. When cold, add vanilla and stir and beat until thick enough to spread.

Variations
Chopped walnuts, coconut, chopped figs, dates or nuts may be added to either the chocolate fudge or maple cream icing—and a little maple flavoring may be used instead of vanilla, in the latter. (Use about 1/2 to two-thirds cup fruit or nuts.)

Sour Cream Frosting
2 cups brown sugar few grains salt 1 cup sour cream 1 tsp. vanilla

Cook sugar, cream and salt to soft ball stage (234 degrees). Cool

to lukewarm (110). Beat until thick and creamy. Add vanilla. Spread over cake and sprinkle thickly with chopped filberts or thinly sliced Brazil nuts.

Plain Confectioner's Frosting
Put into a bowl 2 tablespoons liquid (milk, cream, fruit juice or strong coffee), sift in icing sugar until right consistency to spread; add flavoring. If the liquid is heated first, it will take the "raw" flavor from the sugar.

Fruit Frostings—Crushed fresh berries, canned crushed pineapple and juice or other fruit juice may be used as liquid; a little lemon juice improves their flavor. See flavors after Butter Icing recipes.

Butter Icing
2 tsp butter 1 cup or more icg. sgr 2 tsp liquid (cream, milk, fruit juice or strong coffee. Flavoring

Cream butter very light, blend in 2 tablespoons sifted sugar (so that liquid will then blend in better), gradually add liquid, sift in icing sugar till stiff enough to spread and flavor. (Thoro beating gives a fluffier icing.)

Mocha or coffee flavor—use strong coffee infusion for liquid; 1 teaspoon cocoa may be added and a very little vanilla.

Chocolate—use milk or cream as liquid and add the hot liquid to 1/2 square chocolate (melted) or add 1 1/2 tablespoons cocoa to the sugar.

Whipped Cream—may be mixed with any butter icing, made rather stiff (except with fruit-juice flavoring.)

Pineapple—use pineapple juice as liquid; add shredded pineapple and a few drops of lemon juice.

Orange—use juice as liquid; add a little grated rind. An extra tablespoon of butter may be used. Or an egg yolk, raw, as part of the liquid, adds richness and improves the color.

Maple flavoring, any of the extracts such as almond, lemon, rose, etc., grated orange or lemon rind, caramel flavoring, etc. may be used to flavor either butter or confectioner's frosting.

Peanut Butter Frosting
1 1/2 tsp butter 1/2 tsp. salt 2 tsp peanut butter 2 teaspoons lemon juice 2 tablespoons icing sugar 1 cup icing sugar (or enough to spread.

Cream butter and peanut butter together until very light; work in the 2 tablespoons sugar, the salt, then the fruit juice (both kinds if you happen to have them). Gradually beat in the cupful of sugar.

I like the appearance given by

dusting cinnamon over top of roughly iced cake.

TO DECORATE CAKES

Color—Pure vegetable coloring may be used to tint any white icing. Tint a small portion of icing delicately, then work into main part. For boiled icing, tint the beaten egg. Keep all colors very delicate.

Nut Meats
Almonds (salted)—use chopped, slivered or halved.

Almonds (browned)—chop, sliver or halve before browning. (Spread in thin layer in cake pan and brown in moderate oven, watching carefully.)

Brazils—Sliver lengthwise, use with or without browning.

Cashews—Salt after halving them lengthwise.

Coconut—Use moist, soft, fine shreds.

Filberts—Halve, slice or chop coarsely.

Hazel Nuts—Chop coarsely.

Hickory—Chop coarsely.

Pecans—Use selected halves or chop coarsely.

Pistachios—Blanch, then chop.

Walnuts (English)—Use halves or chop coarsely.

Walnuts (Black) Chop coarsely. The above should be arranged or sprinkled generously over the icing before completely set.

Miscellaneous
Candied Rose or Violet Leaves—for "Special Occasion" cakes.

Candied Fruit Peels—Chop or sliver.

Chocolate "Shot"—Sprinkle thickly over icing.

Chocolate—Melt over hot, not boiling water. Cool slightly, streak thinly over white icing.

Grate chocolate over white icing.

Cinnamon—Sift over light colored frosting.

Colored Granulated Sugar—Sprinkle lightly over top of cake.

Cherries—Use green or red, either bottled or glace; halve, slice or sliver. Also colored pineapple, thinly sliced.

Gum Drops or Flower-shaped Bonbons—Use on children's party cake.

Iced Animal Crackers—Use on children's party cakes.

Raisins, Currants—Useful for making designs on children's party cakes.

Silver Dragees—Use both round and elongated types.

Silver Leaves—Use with dragees for wedding cakes.

The Easy Way Cake Book will give you many cakes to make the more effective with your varied fillings and frostings.

South Hill

Margaret Dean, Reporter

Nov. 14.—The miserable weather this month has had no Indian er days, so we still live in it of the same.

n. Howland and men of Andover were busy on the hill last erecting snow fences.

and Mrs. Charles Moon and Mrs. Newton Clark were ville shoppers one day last

and Mrs. Glenn Schoonover little son spent the week-end at hull, with Mr. Schoonover's ts.

and Mrs. Will Joyce and y were Sunday guests of Mr. Mrs. Harkenrider of Rexville.

s. Earl Schoonover and Mrs. on Clark and little son motored ellsville one afternoon last

ald Dean of Andover spent armistice holiday with Louis

. Burdick of Andover was buy-attle in this vicinity Monday. were trucked to market Tues- evening. Another case of give- for the farmer, in trying to a winter ration between his and his feed bin.

ward McAndrew spent Armis-Day on the farm.

and Mrs. Eugene Griggs of endence and Mr. and Mrs. spent Tuesday evening with and Mrs. Clark.

o the farmers enthusiastic over New Deal? Potatoes market 15 cents.

bunch of unclaimed cattle have in this vicinity.

Independence

rs. Floyd Clarke, Reporter

v. 12.—Carl Clarke attended a meeting at Ithaca, Monday.

. and Mrs. Charles Clarke were little Genesee, Saturday, guests r. and Mrs. W. W. Clarke.

e Ladies' Aid Society will supper at the parish house, day evening.

ancis Clarke was home from Al-over the week-end.

e 4-H Clubs held a business ing at the home of J. Hilda ce, Saturday evening. Officers elected for the year: Presi- Decatur Clarke; vice president, ara Bassett; secretary, Hilda ce; treasurer, Maxine Crandall. r reporter, Lawrence Hawks; r leader, Gladys Drew.

. and Mrs. Charles Clarke were ts Sunday of Mr. and Mrs. Har-aker at Andover.

s. Maud Clarke has been pass-a few days with Miss Alice ce in Andover.

s. W. L. Burdick was a guest rday of her daughter, Mrs. Paul ders at Alfred. Mrs. Mary dall of Andover accompanied and spent the day with Mrs. ie Crandall and family.

rs. Florence Beach and Dor- of Whitesville have been pass-a few days with Mr. and Mrs. l. Spicer.

r. and Mrs. R. A. Clarke, Mr. Mrs. S. W. Clarke and Stephen, and Mrs. H. H. Hawks and Alta guests Saturday evening of A. Potter and family.

oyd Greene of Greenwood has passing several days with his Earle.

r. and Mrs. Lawrence Green and of Greenwood passed Monday Earl Green's.

essrs. R. E. Spicer, Carl Clarke, d Clarke, Stephen Clarke and l Granter of Whitesville at- ed the Farm Bureau check-up er at Belmont, Wednesday even-

rs. Harley Hawks has been in-tesville a few days caring for mother, Mrs. Charles Coats.

r. and Mrs. George Burdick of le Genesee are guests of Mr. Mrs. Charles Clarke.

r. and Mrs. S. W. Clarke and R. A. Clarke were in Hornell business, Friday.

Illion Farmers Borrow Over a Billion Dollars

ne farm out of every six in the ted States is now mortgaged to Government.

stest figures announced by the n Credit Administration show 7,000 direct loans made to farm- for a total considerably in ex- of \$1,000,000,000.

F. I. Myers, governor of the F. A., announced the total sum in-ved in loans to farmers, and W. bes Morgan, deputy governor, ounced the number of loans. It stated officially that the direct us were made to individual farm- in all except a few instances. he 1930 census showed 6,288,648 ns in the United States. Using se figures as a basis of calcula- it is apparent that approxi-ly one farm out of every six is mortgaged to the Government, 1 the F. C. A. and its allied or-izations.

Davis Hill

(Mrs. Floyd Slocum, Reporter)

Nov. 14.—Mr. and Mrs. Frank Halsey and son Charles were visitors of Mr. and Mrs. Fred Halsey, Tues-day.

Mr. and Mrs. Leo Davis and fam-ily were guests of her sister, Mrs. Otis Butler and family of Genesee, Pa., Sunday.

Mr. and Mrs. Leeman Davis and sons were visitors at L. E. Davis', Saturday.

Edward, Joseph and Raymond Joyce were visitors at Floyd Slocum's, Tuesday evening.

Mr. and Mrs. Leo Davis and fam-ily were in Hornell Monday, to re-turn Maxine to her home with Mr. and Mrs. Ralph Taylor, after pass- ing the week-end at her parents' home.

Mr. and Mrs. Floyd Slocum visit- ed Mr. and Mrs. Victor Hoagland, Sunday afternoon.

Mr. and Mrs. Fred Halsey and family were visitors of their par-ents, Mr. and Mrs. Frank Halsey, Monday.

Jesse Hunt, Henry Baker and Clayton Baldwin of Andover were hunting on the hill Saturday.

Floyd Slocum attended I. O. O. F. Lodge at Andover, Tuesday evening.

Mr. and Mrs. James Burbank were dinner guests of Mr. and Mrs. Leon Wahl at Elm Valley, Sunday.

Gerald Wahl returned to his home with them, after spending a few days as their guest.

Mr. and Mrs. Leo Davis were business visitors in Wellsville, Wed-nesday.

Whitesville

(Mrs. Ella Millspaugh, Reporter)

Nov. 13.—Monday and Tuesday certainly indicated that winter had arrived.

Potatoes are 16 cents a bushel at the car here now. That surely is a new deal for the farmer.

There was a benefit supper at I. O. O. F. Hall Wednesday evening for our neighbor, Albert Seeger, who has been ill so long.

The "King's Harmony," the first number of the Entertainment Festi- val at I. O. O. F. Hall last Thurs- day evening was one of the finest entertainments ever shown in this place.

Rev. and Mrs. H. E. Crossley of the M. E. church left Monday morn- ing for Easton, Pa., to take their daughter, Mrs. Arnold Anderson home, who has been visiting them the past three weeks.

B. H. Robbins is reported sick in bed at this time. He has been in poor health for some time.

The friends of Mr. and Mrs. Law-rence Nye, recently married, gave them a shower last Saturday even- ing at the home of his mother, Mrs. Alice Nye.

Mrs. Wayne Slack, who was call- ed to Denver, Colo., several weeks ago by the sudden death of her father, returned home Nov. 3rd.

Mr. and Mrs. Lee Millspaugh and Mrs. Ella Millspaugh were calling on Mr. and Mrs. Lawrence McCracken of Andover, Sunday evening.

Several members of the American Legion of Whitesville were in Well-sville Monday to attend the observ-ance of Armistice Day.

Several members of the Epworth League attended a group meeting of that society held in Greenwood on Monday evening.

Churchill Cobb of Canistota was in town on business, Monday.

Mrs. Don White was quite seriously injured and her sedan badly damaged Friday morning, when Harold Slawson of Genesee smashed into her car with a head-on collision with a truck. She had been to Whitesville to take her husband to his work and was driving west to her home on the Genesee road when she met Slawson driving towards Whitesville. She claims she was on her own side of the road and he was also on the same, and that her car was driven back 70 feet by the collision which badly wrecked the car, breaking the steering wheel, windshield, one wheel, fenders and the whole front of the car. She sustained cuts, bruises a nervous shock and general shakeup and has been confined to her bed since. The truck was also damaged slightly. It is reported a warrant has been issued for Slawson who is safe in Pennsylvania.

Chest Colds

Don't let them get a strangle hold. Fight them quickly. Creomulsion combines 7 helps in one. Powerful but harmless. Pleasant to take. No narcotics. Your own druggist is authorized to refund your money on the spot if your cough or cold is not relieved by Creomulsion. (adv.)

GOT YOURS YET?

The Andover News and the Path- finder, both delivered to your home every week for an entire year for only \$2.85. You don't get a bar- gain like this very often and we urge our readers to act while this low rate is in effect.

The Andover News has arranged with the Office of Information of the New York State Colleges of agriculture and home economics to answer questions about problems of farm and home. If you enclose a self-addressed, stamped envelope and mention the name of this paper, you will receive a direct reply to your query from the colleges. Do not ask more than one question in one letter or on one post card. Ask as many questions as you like, but make each one a separate communi- cation.

What Kind of Insurance?

G. S. B., writes: "How many types of life insurance are there? What is the best kind for a farmer to carry?"

Glenn Hedlund of the department of agricultural economics replies: "Most farmers do not carry enough insurance, and many farmers carry the wrong kind of insurance to give the best protection at the lowest cost.

"In general, there are four types of life insurance. Some policies provide only for insurance or payment in case of death; other policies have some insurance and some investment and still others provide for more investment.

"The cheapest kind of life insurance is term insurance. It pays only in case of death. Persons cannot borrow on this type of insurance nor can it be surrendered for cash. It does not take care of old age, but it offers protection for the family and helps to meet debts in case of death. Term insurance costs about one-half as much as ordinary life insurance.

"Ordinary life insurance, or straight life, provides both for payment in case of death and for investment for the man who buys insurance. A person may borrow from the funds he has invested after a few years, or he may surrender his policy for its cash surrender value. It does not, as term insurance does, give the most protection at the least cost.

Investment Types
"In limited payment life insurance, premiums are paid for a certain number of years. For example, with twenty-payment life policies, the premiums must be paid for 20 years. After that time the insurance is paid up for life or the cost value may be obtained. The face value of the policy is obtained only on death.

"Endowment insurance costs the most. These policies provide for the payment of the face amount of the policy at the end of a specified number of years or on the death of the policy holder if it occurs before the policy becomes due.

"In general, farmers do not want life insurance as an investment, but for protection. They want life insurance to guarantee payment of their debts and to provide for their families in case of death. Therefore, they should buy terms insurance or ordinary life insurance and use their extra money to pay debts or to improve the farm.

"Studies made in the counties of Genesee, Tioga, Seneca, and Ulster in 1931 among 456 farmers showed that almost one-half of the farmers had some kind of insurance. The other half had no life insurance. Most of the one-half who had insurance were under-insured in the wrong type of insurance."

Chocolate Cocoa Fudge
Mrs. E. J. W., Amityville, asks: "Do you have a recipe for fudge which does not grain, to be made either with chocolate or cocoa?"

The answer: "The state college of home economics has sent to you a list of recipes for home made candies. These tell how to make two kinds of fudge, panache, chewy chocolate caramel, brown sugar caramel, double divinity, date roll, candied grapefruit peel, fondant, vanilla fondant, and orange fondant. A list of candies in which fruits may be used is given.

"This list is available to anyone