

Country Correspondence

South Hill

Margaret Dean, Reporter

Nov. 21.—Most lovely Indian weather. Now we may expect winter weather.

Mr. P. J. Byrnes of Niles Hill last Friday with her niece of Hill, Mesdames H. Dean and T. Herby.

Mr. McLaughlin of Andover visited Ed. McAndrew on the farm night last week.

Mr. Joyce, T. Dougherty and H. were business visitors in Al last Friday.

Mr. Schoonover and family week-end guests of their parents and brother's family.

Mr. and Mrs. Fred Halsey and family were visitors at Frank Halsey's, Monday.

Mr. and Mrs. Derward Williams of Andover moved into the Ed. Early house this week, vacated by Victor Hoagland.

Ed. Briggs and Howard of Himrods were visitors at L. E. Davis, Saturday night and Sunday.

Roy Meade and Arling Briggs were visitors at L. E. Davis', Saturday evening.

Miss Maxine Davis of Hornell was a week-end guest of her parents, Mr. and Mrs. Leo Davis.

Mrs. Floyd Slocum visited at Clarence Slaight's and Wallace Boyd's, Saturday.

Fred Slocum visited Mr. and Mrs. L. L. Spencer at Alfred Station, Sunday.

Mr. and Mrs. Floyd Slocum were callers at John Murray's and George Case's at Greenwood, Sunday afternoon.

Paul DeRemer of Andover and Forest Sawyer and Willard Adams played checkers at Floyd Slocum's, Sunday evening.

Mrs. James Burbank attended the program of the Alfred Glee Club at the high school in Andover, Friday afternoon in company with Mrs. Adie Cook.

Mr. and Mrs. Derward Williams were dinner guests of Mr. and Mrs. Gene Butler, Tuesday.

Davis Hill

(Mrs. Floyd Slocum, Reporter)

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Voorhees Hill

(Mrs. Raymond Church, Reporter)

Nov. 21.—Mrs. Blair Blowers and son Robert of Rutherford, N. J., spent Saturday at the home of P. H. VanSchaick.

Lytle Church, who is employed at Elkland, Pa., was home Sunday evening and Monday.

Mr. and Mrs. P. H. VanSchaick were guests of Whitesville relatives from Sunday until Thursday.

Mrs. Eliza Sherwood spent the first of the week with Andover friends.

Mr. and Mrs. Abram Slocum, Mr. and Mrs. J. L. Lewis and Miss Thelma, Roslyn and Audrey Cary called on friends in Whitesville, Sunday.

Max Baker is assisting Abram Slocum with his fall work.

E. L. Kent of Whitesville has been trucking potatoes from this vicinity the past week.

Whitesville

(Mrs. Ella Millsbaugh, Reporter)

Nov. 20.—Saturday and Sunday were like beautiful spring days.

Rev. and Mrs. Crossley were business visitors in Whitesville, Monday.

Bethel Millsbaugh of Andover spent the week-end with her parents here.

Mrs. Merle Hadly of Olean is passing some time with her mother, Mrs. A. W. Robbins, who is ill.

Mr. and Mrs. Lee Millsbaugh and daughter Bethel and Mrs. Ella Millsbaugh were calling on relatives in Hornell and Andover, Sunday afternoon.

Rev. and Mrs. Crossley, Mrs. C. L. Travis and Mrs. C. L. Crittenden attended the M. E. Ladies' Aid supper in North Bingham, Friday evening.

The benefit supper held in I. O. O. F. Hall last Wednesday evening for Albert Seger, who has been ill since last February, amounted to about \$85.

Mrs. Francis Lamb and daughter, Bernice, visited relatives in Ulysses, Pa., Sunday.

Miss Bertha Fisher, daughter of Mr. and Mrs. Fred Fisher and Burnett Pritchard son of Mr. and Mrs. Bernard Pritchard were united in marriage November 7th, by the Rev. A. Merritt Dieterich, pastor of the M. E. church of Whitesville.

The Rev. G. B. Cramer has moved into the upper flat of the S. E. Deming house for the winter.

The Hornell District Epworth League Institute was held at the local M. E. church on Monday evening.

John Lewis, Jr., 14 year old son of Mr. and Mrs. John Lewis of Independence was accidentally shot in the face by the discharge of a shotgun in the hands of his younger brother, while hunting squirrels in their sugar bush last Sunday. One shot struck him in the eye and several lodged in his face. It is reported that his eye was removed at Jones Memorial hospital on Monday.

Poultry specialists have found that just about half the cost of producing eggs goes for chicken feed.

HOW, WHAT and WHY?

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 communication.

Invite the Sunlight

Mrs. E. G., writes: "I have a very large living room with dark paper and dark floors; the windows are single ones. The room seems dark and not a bit cheerful. What could I use at the windows and door to make it more cheerful, something inexpensive?"

"What would you suggest to polish furniture, and how would I go about it? My furniture is mostly veneer."

The answer to this query: "Your living room problem will not be fully solved until you discard the dark paper for a light one. But you can apparently bring sunshine directly into the room, even on a gray day, if you use theatrical gauze curtains, not too full, of either the golden or maize color. The gauze goes with any style of draperies and furniture and is inexpensive and durable. You should not have to pay more than 25 cents a yard for it."

"The furniture should be carefully cleaned with a dry cloth, to remove every bit of dust in cracks and crevices. Do not use a wet cloth in wiping veneered furniture because the moisture raises the grain of the wood, and softens the glue with which the thin layers are held together. Then finish with any good furniture polish."

Mrs. G. W., Williamstown, writes: "Some of our home-made butter has a strong odor and a strong taste. Is there any way it can be remade?"

Professor E. S. Guthrie of the dairy department replies: "It is most difficult to remake butter that has gone off flavor. I have seen some renovating factories attempt to remake the product by melting and pumping air thru the butter to carry off some of the odors."

"I would melt the butter and let it stand long enough for the casein and water to settle. Then gently pour off the fat or dish it off into some skimmik and attempt to make a cream of it. Then churn and wash the butters as ordinarily done. This method takes time."

"The type of butter that keeps best is made from perfectly sweet cream that has been carefully pasteurized and then handled in sterile containers."

"Under ordinary farm conditions, perhaps the best way is to ripen the cream until only a slight acid flavor develops. Then it should be churned, washed, and salted carefully before any off-flavor develops. Even then, other factors may enter."

"We have sent you a copy of our bulletin (E-269) 'Butter-making on the Farm,' which you may find helpful."

Canadea Youngster Wins Cup in National Contest

Clifford Sinclair, 19 months old son of Mr. and Mrs. Hugh Chamberlain of Canadea, whose photo was entered among 140,000 entries in the recent Sears Roebuck & Co. national baby contest, was declared one of the winners of the contest from various standpoints of judging and was recently awarded a silver cup as a prize.

FEEL TIRED, ACHY—"ALL WORN OUT?"

Get Rid of Poisons That Make You Ill

IS a constant backache keeping you miserable? Do you suffer burning, scanty or too frequent urination; attacks of dizziness, rheumatic pains, swollen feet and ankles? Do you feel tired, nervous—all unstrung?

Then give some thought to your kidneys. Be sure they function properly, for functional kidney disorder permits poisons to stay in the blood and upset the whole system.

Use **Doan's Pills**. Doan's are for the kidneys only. They help the kidneys cleanse the blood of health-destroying poisonous waste. **Doan's Pills** are used and recommended the world over. Get them from any druggist.

DOAN'S PILLS

A Three Days' Cough Is Your Danger Signal

Don't let them get a strangle hold. Fight them quickly. **Crocin** 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 **Crocin**.

Turning Back the Pages Of Andover History

TAKEN FROM THE FILES OF THE ANDOVER NEWS

FORTY YEARS AGO

DECEMBER 12, 1894

Hamilton C. Norris, Editor

J. L. Williams has purchased the interests of N. L. Beebe and George H. Beebe in the business heretofore conducted by Beebe, Williams & Co. We predict the same degree of success for the new proprietor as has been won by the old firm.

This week the News will move into new quarters. We will be located in Preat's new block on Main street, upstairs.

Mrs. J. B. MacDonnell of Jamestown was in Andover yesterday, organizing a "Hive of Ladies of the Maccabees." The organization was made and Mrs. MacDonnell will return on the 15th to complete the organization.

Mr. and Mrs. Ezra Hamilton and Mr. and Mrs. Frank Shaw visited at the J. L. Williams home Monday.

Born, to Mr. and Mrs. D. E. Livermore, a baby girl, Thanksgiving Day.—Independence cor.

M. A. Woodbury, formerly a resident of Andover and Greenwood, died at his home in Ord, Neb., Thursday, Dec. 6, 1894, of heart disease, aged 42 years. Funeral and interment were held in Greenwood yesterday.

Count 'Em in Pesetas to Halt Spending Spree

Valentin Parera, husband of the famous Grace Moore, has a good method of stopping his wife from spending money. When she gives signs of going on a shopping spree, Parera, figures up the dollars in terms of Spanish pesetas. The result runs into millions and Miss Moore's ardor to spend is dampened. Miss Moore will be seen starting Sunday at the Temple theatre, Wellsville in the sensational screen musical production "One Night of Love."

Gene Austin, who sings many of the tuneful hits in Universal's "Gift of Gab," starring Edmund Lowe at the Temple Theatre, Wellsville, Friday and Saturday, has had his voice recorded on 30,000,000 phonograph records sold thruout the world.

John Wayne, popular star of more than a score of Western pictures, will appear in the first of his new series of eight Lone Star Productions, with the opening of "The Trail Beyond," at the Temple theatre, Wellsville, this Friday. Adapted from a James Oliver Curwood novel of the Canadian wilds, the picture boasts an excellent supporting cast. Among the players are Noah Beery, Noah Beery, Jr., Verna Hillie, Iris Lancaster and Robert Fraser. R. N. Bradbury directed.

May Robson Shines in "Lady for a Day" Role

May Robson, grand old lady of the screen, is seen in a role very similar to that which she portrayed in Frank Capra's "Lady for a Day," in her latest Columbia production, "Lady By Choice," which comes to the Temple theatre, Wellsville Thursday.

Co-featured with Carole Lombard in the leading roles, the popular Miss Robson will be seen as a broken-down beggar woman.

The National Cooking School

(Continued from Page Three)

Combine sugar, corn syrup and salt and cook, stirring constantly, over a low heat until sugar is dissolved. Then cook, without stirring until a few drops will form a soft ball when dropped in cold water (236 degrees). Remove from heat, cool slightly, then gradually stir in cream. Flavor. Serve hot or cold. (Chopped walnuts, pecans or filberts are delicious additions.)

Chocolate Sauce

An excellent chocolate sauce may be made as a variation of the Butterscotch Sauce, by cooking with the sugar and corn syrup 2 squares of bitter chocolate, which have been grated before adding. Or use the following recipe:

2 squares bitter chocolate
1 tablespoon butter
1/2 cup water
1 1/2 cups powdered sugar
1/2 teaspoon vanilla

Place chocolate with cold water in top of double boiler. When chocolate is melted, beat until smooth. Stir in powdered sugar and cook, stirring occasionally for 10 minutes or until sugar is entirely dissolved. Add butter and vanilla and serve at once.

Maple Syrup Sauce

2 cups maple syrup, 1 cup thin cream
1/2 cup chopped nuts

Cook the maple syrup to soft ball stage (236 degrees). Remove from heat, cool slightly, then stir in the cream. Add nuts. Serve hot or cold on ice cream or a light Cottage Pudding. Pecans, browned, blanched almonds, chopped Brazil and walnuts blend especially well with this sauce.

THIRTY YEARS AGO

DECEMBER 9, 1904

J. Harvey Backus, Owner & Editor

Doing Big Business

The Andover Stamping Company are unable to fill orders and are making preparations to increase its output.

In the list of officers elected in the various organizations we note John M. Mosher, Commander of the G. A. R. Post; Mrs. Addie Coleman, president of the Women's Relief Corps and Charles Robinson, superintendent of the M. E. Sunday School.

F. H. Rundell has moved his family to their new home on Rochambeau avenue.

Scott Preat will work on the Geo. Beebe house this winter.

Miss Lizzie Jackay is the guest of Miss Jennie Church and other Andover friends.

Mr. and Mrs. F. A. Wilkinson were called to Cuba the first of the week on account of the death of Mrs. Wilkinson's mother.

C. J. Vars and the Central Drug Store are both making extensive improvements in their stores, this week. Mr. Vars is putting in new show cases and fitting up the interior. The Central Drug Store is installing a new plate glass front.

Lean meats have 80 per cent water, oranges 87 per cent, while peanuts have only 10 per cent, says the bureau of home economics at Washington. Carrots have nearly 90 and cabbage slightly over 90 per cent.

BRIEF BUSINESS BRINGERS

FOR SALE

FOR SALE—Yellow or white turnips.—Clayton Burger.

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.

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

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.

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

Piano Bargain

Instead of re-shipping to factory, \$700.00 player piano, like new, can be had for unpaid balance of \$31.45 remaining on contract. Write at once to Edgar O. Netzow, (Department of Accounts), 4743 North Sheffield Avenue, Milwaukee, Wisconsin who will advise where piano can be seen. Kindly furnish references. 48p

The biggest bivalved mollusks weigh as much as 500 pounds.

Some African natives wear rings made of the bones of an ostrich, believing that such rings have protective power.

HELP YOURSELF by helping yourself to MILK

PERHAPS because many of us have seen and heard about milk all our lives, we fail to realize its tremendous importance to health. With many, it has become the forgotten food.

Would it amaze you to learn that this simple food is praised by doctors and scientists the world over as the finest single food that man can possibly obtain? Did you know, for instance, that milk and milk alone contains the *Vitalactic Principle*? In

other words, that milk furnishes a mysterious something, yet undiscovered, which makes it greater than the sum of its various food elements!

Milk is the balance wheel of the diet. Not only that. Milk is a wonderful food bargain. Make sure that every child in the family gets a quart a day, and that adults have at least a pint. Help yourself to milk—and help your health, and help your State's leading industry.

Drink more Milk. IT'S GOOD FOR YOU

THE STATE OF NEW YORK



Rich Chocolate Sauce
1/2 cup brown sgr. 1/2 cup grtd. choc.
1/2 cup white sugar, 1 cup rich milk
1/2 tsp. salt, 1 1/2 tbsps. butter
1 teaspoon vanilla

Put sugar, salt, chocolate and milk in saucepan and stir over low heat until sugar is dissolved. Then cook, without stirring, to syrup that will thread, 224 degrees F. Remove from heat, add butter and vanilla.

Coffee Butterscotch Sauce
1 cup sugar, 1/2 tbsps. butter
2 tbsps. corn syrup, 1/4 cup strong coffee
1/2 cup coffee (strong)
1/2 teaspoon vanilla.

Cook sugar, syrup and 1/2 cup coffee over low heat, stirring until dissolved. Then cook without stirring, to hard ball stage, 255 degrees F. Remove from fire, beat in butter, 1/4 cup hot coffee and vanilla. Serve hot on pudding or ice cream.

Tutti Frutti Sauce
1 cup sugar, 1/2 cup candied cherries
1/2 cup wtr, 1/4 cup macaroon crumbs
1/2 cup figs 1/2 cup raisins
1/4 cup chopped pecan or walnut meats.

Make a syrup of the sugar and water; put fruits thru a chopper and add them; cook 3 to 4 minutes, cool slightly; add nut meats and macaroon crumbs.

Uncooked Sweet Sauces

There is an interesting variety of uncooked sweet sauces. They are of two types—the frothy, so-called "foamy" sauces, and the very rich hard sauces, which are traditionally connected with rich fruited puddings. We shall give just two simple foamy sauces and a type of hard sauce, which you may vary as you like.

Foamy Sauce
1 egg 1/2 cup fruit sugar
1/2 tsp salt 1/2 tsp. vanilla

Separate the white from the yolk

of the egg; beat the yolk until very thick, gradually beating in half of the sugar. Beat the white of the egg until stiff and gradually whip in the remainder of the sugar. Continue beating until the mixture stands up in peaks. Fold the yolk into the white mixture, add the salt and flavoring. (Suggested flavorings: Vanilla, almond, vanilla with almond, rose with almond, etc.)

Apricot Meringue Sauce
1 white of egg, 1/2 cup fruit sugar
1/2 teaspoon salt, 1 tsp. lemon juice
1/2 cup sieved, cooked apricots.

Add salt to egg white; beat until very stiff. Fold in the sugar gradually and beat until the mixture stands up in peaks. Fold in drained apricot pulp and lemon juice. Chill.

(This sauce may be varied by using any drained, sieved fruit pulp. Peach is particularly good with a few drops almond essence replacing the lemon juice.)

Hard Sauce
1/2 cup butter, 2-3 cup fruit sugar
1/2 teaspoon flavoring

Cream the butter until light and fluffy; add the sugar gradually and beat very thoroughly. (The sugar should dissolve completely in butter.) Add flavoring. Chill.

Variations—This may be varied by using brown sugar in place of the white; or by folding in a stiffly beaten egg white, just before serving; or by the addition of finely chopped dried fruits or red and green cherries, nuts or well-drained sharp-flavored fruit pulp.

A light dusting of cinnamon over top is an attractive finish.

You will find that some of these sauces will work well into various suggestions in "Planning the Party" and you will also be interested in the many relatives of our cooky examples which you will find in the "Easy Way Cake Book."