



—Mr. and Mrs. Ralph Searles have moved to Beaver Falls, Pa. Their address is:

Box 214 McKinley Rd.,  
R. D. 3  
Beaver Falls, Pa. 15010

—Mr. and Mrs. Almon Wood of Canisteo and their daughter, Mrs. Francis Thill of Lancaster, were calling on Miss Margaret Wood and Mrs. Fay Boyd Saturday morning.

—Mr. and Mrs. Prentice Drake of Knoxville, Pa., R.D. 1, and Mrs. Carmelita Drake visited Mr. and Mrs. Earl Schoonover last Wednesday.

Thursday callers at the home of her sister, Mr. and Mrs. Earl Schoonover were Mr. and Mrs. Cecil Drake.

—Mrs. Glen Schoonover and Mr. and Mrs. Gerald Schoonover of Canisteo, were Sunday visitors of Mr. and Mrs. Earl Schoonover.

—Mr. and Mrs. Richard Heselt of Elm Valley were Sunday dinner guests at the home of her father, Mr. and Mrs. Earl Schoonover and Miss Eva Shepard called at the Schoonover home Sunday evening.

### Mr. & Mrs. Donald Gavin To Be Feted On 25th Wedding Anniversary

Mr. and Mrs. Donald Gavin will be feted by their children, at an Open House, Saturday, October 25th in honor of their 25th Wedding Anniversary at 7 P. M. in the Moose Club at Wellsville.

The public is invited to attend.

### Enroll In Elolim Bible Institute

Mr. and Mrs. Vernon Barber are both enrolled as freshmen in Elolim Bible Institute at Castile, N. Y. Mrs. Barber is the former Linda Kemp, daughter of Mr. and Mrs. Arthur Kemp.

### Appreciation

I wish to express my appreciation to all for the flowers, cards and other acts of kindness extended to me while I was in the hospital for eye surgery.

Linda Garner

### Too Late To Classified

FREE BEAGLE PUPS — To Good Home — excellent hunting traits — three males and two females — 8 weeks old. Contact Tom Smith after 6 P. M.

Wellsville Grange 1587  
Trapping Brook Rd.

### HARVEST DINNER

SUNDAY, OCT. 19  
12:30 UNTIL

### FEATURING

Turkey and Homemade  
Apple & Pumpkin Pies

ADULTS — \$2.50

CHILDREN — \$1.25

### Rummage Sale

AND

### Bake Sale

AT

Blessed Sacrament  
Parish Hall

TUESDAY, NOV. 4

9:00 A. M. to 7:00 P. M.

### Rummage Sale

WED. NOV. 5th

9:00 a. m. to 4:00 p. m.

## Grocery Gems & Goodies

by Phil Fitch

Well, Folks, how do you like that touch of "Indian Summer" that most of us have been enjoying. It sure doesn't seem possible that the mercury climbed all the way up to 77 degrees the first part of the week does it?

According to the U. S. Department of Agriculture, the retail market supplies of apples, pears and rice will be unusually heavy during October.

This year's apple crop is expected to be 12% larger than last year and will be the largest commercial crop on record. The fresh Bartlett pear crop is forecast to top last year's by 4% and the rice crop forecast calls for a 9% production over that of last year.

This week's specials show that beef prices are still about the same with boneless Chuck Roast at \$1.19 per pound and Ground Chuck at 99c. For the first time in quite a while, rib end Pork Chops or Roast are at \$1.49 per pound; and 8-12 lb. Ellsworth Butterrich young Turkeys are 69c per pound.

In the grocery department, Kraft Miracle Whip Salad Dressing is 89c per quart; Salada Tea Bags are 99c for a carton of 100; Del Monte Fruit Cocktail is 39c for a 15-oz can; Del Monte Chunk Tuna is 39c for a 6½-oz can; and Premium Saltines are 49c for a 1-lb. pkg.

In the produce department, Cauliflower is 49c a head; red tokyay Grapes are 29c a pound; yellow cooking Onions are 49c for 3-lb. bag; and carrots are 2 lbs. for 29c.

Well, guess that just about "wraps it up" for this week so "have a happy!"

## PTSO News

The PTSO meeting for the month of October will be a rhythm program put on by the Physical Education Department. The program will be held on Thursday, October 16, at 7:00 p. m. in the school gym. Children in grades 2 - 6 will be demonstrating several dances, including the Mexican Hat Dance and the Square Dance.

The November program, to be held on November 20, will be an Open House. All parents are cordially invited to attend both programs.

### Appreciation

I wish to express my appreciation to all my friends, neighbors and relatives for the cards, gifts, flowers and visitations I received while in the hospital.

George Brown

Commercial Printing at The News Printing House.

## The BIG ELMS Restaurant

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## Mrs. Lawrence Hunt

Mrs. Jessie B. Hunt of Andover, died Wednesday, October 8, 1975 at the Allegany Nursing Home following a long illness.

She was born in the Town of Independence on July 7, 1891, a daughter of George and Martha Bassett Bloss. She married Lawrence Hunt, who died in 1972.

Mrs. Hunt had been a resident of Washington, D. C., and Colorado Springs, Colo., prior to moving to Andover.

She was a member of the Andover United Methodist Church.

Surviving are several cousins. Friends were received at the James B. Mulholland Funeral Home, Church St., Andover, where funeral services were held Friday at 2 p. m. with the Rev. Ray Albaugh, pastor of the Andover United Church, officiating. Burial was in Hillside Cemetery, Andover.

## Mrs. Harold Welsh

Mrs. Ellen Driscoll Welsh, 73 of Buffalo, an Andover native, died Friday, October 10, 1975 in Sisters of Charity Hospital in Buffalo after a long illness.

She spent her early years in Andover, but lived most of her life in Buffalo.

She was a graduate of the Sisters of Charity Hospital Nursing School and was employed for many years as an industrial nurse by the E.I. Dupont Co., in Buffalo.

The widow of Dr. Harold Welsh, she is survived by a sister, Mrs. Mary O'Connor of Buffalo, a niece and several nephews.

Friends were received at the Dagon Funeral Home in Hornell Sunday.

A Mass of Christian Burial was celebrated Monday at 9:30 a. m. in the Blessed Sacrament Church in Andover, with Father Francis Smozynski officiating. Burial was in Gate of Heaven Cemetery, Andover.

## Change In Telephone Numbers

Tom Smith's telephone number has been changed to 478-8380.

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## Harvesting and Storing Garden Produce

The first cool days of fall remind gardeners to plan for the final harvest of their crops.

Some crops need to be harvested before frosts occur, others can wait until after a light frost, and this root crops are better left in the ground until after heavy frosts have occurred, advised Prof. Leonard D. Topoleski, vegetable crops specialist at the N. Y. State College of Agriculture and Life Science, Cornell University.

All vine crops are usually killed by a light frost. Summer squash, tomatoes, peppers, and cucumbers might still be edible if used immediately, but may have enough damage to break down and rot very quickly.

Green tomatoes can be picked before a frost and, if stored in the dark at a 55-degree temperature, will last for several weeks. They should be moved to a 70-degree temperature, as needed, for ripening.

Pumpkins and winter squash will stand a light frost but should be picked before heavy frosts. In harvesting these vegetables, cut the stem from the vine rather than break it, since they do not store as well without the stem. They should be stored in a cool, dry place.

Cabbage, broccoli, cauliflower that has been tied for blanching and bussell sprouts can survive light frosts but should be harvested before a heavy frost.

Root crops, such as carrots, beets, and turnips, can stay in the ground until there is danger of the ground freezing. They will survive heavy frosts. Parsnips develop better quality after a freeze if allowed to remain in the soil

over winter for use in the spring. These crops should be stored in the coolest place in the home. Covering them with sand reduces shrinkage, and helps keep them cool.

Potatoes can be dug after frosts have killed the plants, but before the soil freezes. These require cool storage — at 40 degrees.

Onions are mature when the tops fall over. After pulling them from the soil, they should be left in the sun for seven to 10 days to dry and cure. The tops should be cut off before storing them at temperatures above freezing but as cool as possible.

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## TURKEY DINNER

Andover Presbyterian Church

**WEDNESDAY, OCT. 22, 1975**

Servings — 5:30 and 6:30 P. M.  
(By Reservation ONLY)

Adults — \$3.50    Children under 12 — \$2.00

Telephone Mrs. Clara Norris — 478-4105  
for Reservations

## Annual Bible Conference

at the  
**Christian & Missionary Alliance**  
Rochambeau Ave. — Andover, N. Y.

With

**Rev. Robert Emsley**

Formerly of  
**Leeds, England**

**OCTOBER 15 - 26, 1975**

SUNDAYS — 11:00 a. m. and 7:30 p. m.  
EVENINGS except Saturdays — 7:30 p. m.

PUBLIC IS INVITED  
Rev. Jeffrey Mackey, Pastor