

If you have to kick Andover kick her in the rear, we will go for-

Andover Chamber of Commerce

LODGE No. 788. I. O. O. F. Meets Every Tuesday Evening. Visitors are always cordially welcomed. CLARE C. BACKUS, N. G. JAMES L. ROGERS, Secy.

UNION ENCAMPMENT No. 171. I. O. O. F.

Meets Second and Fourth Monday Evenings of Each Month. C. S. JONES, Chief Patriarch. CLARENCE FREEMAN, Scribe. Visitors are Always Welcome.

ANDOVER LODGE No. 555. F. & A. M.

Meets 1st and 3rd Monday evenings of each month at 8 o'clock. Visitors always welcome. W. W. PINGREY, W. M. H. D. SMITH Secy.

ANDOVER DAIRYMEN'S LEAGUE

Co-Operative Association, Inc. Meets First Saturday Each Month. JAMES P. DEAN, President. BENJ. CONLEY, Vice Pres. W. W. PINGREY, Secretary.

ANDOVER GRANGE NO. 1098.

Meets Every Second and Fourth Wednesday Evening, I. O. O. F. Hall. C. A. ROBINSON, Master. MRS. JENNIE SMITH, Lecturer. HARRY SMITH, Secretary. Visitors Always Welcome.

WALTAR J. GRENOLDS, M. D.

Will answer all country calls. Office Hours 8-10 A. M. 1-3 P. M. 7-9 P. M. Office Main and Center Andover, N. Y.

W. O'DONNELL, M. D.

Physician and Surgeon. Office on West Greenwood St. ANDOVER, N. Y.

J. LOUGHLIN, M. D.

GENERAL PRACTITIONER. Office and Residence, Center St. Andover, N. Y.

A. ERICSON

Cleaning and Dyeing Specialty. E. Fassett St., Corner Main. Wellsville, N. Y. Phone 335-J.

MARY L. RAY

The Beauty Shop. Toilet Requisites. Andover, N. Y.

C. DAVIE

VETERINARIAN. Wellsville, N. Y. Telephone Office 47-W. Residence 225-W.

HENRY STEPHENS

FIRE INSURANCE LIFE. Offices, No. 13, Main St. Andover, N. Y.

FRAYTON L. EARLEY,

Attorney and Counsellor at Law. Money Loaned on Good Real Estate Security.

ALL LEGAL BUSINESS RECEIVES PROMPT ATTENTION

Andover, N. Y.

E. BROWN

Undertaker and Embalmer. Finest Equipment. Skilled Service. Calls Attended to Day or Night. Main Street, Andover, N. Y.

Wetlin LEADING FLORIST

"SAY IT WITH FLOWERS" FOR THE BEST SERVICE SEND TO US, THE OLD RELIABLE PLACE.

WETLIN FLORAL CO., Hornell, N. Y.

We are members of the Florists Telegraph Delivery Service and Telegraph and mail orders to all towns and cities.

There's a want ad in to-day's News which contains facts for home-seekers. Your personal attention to it may lead to your ownership of the property advertised. Hence, to-day may be an important day to you in a want ad way.

Of Interest to Farmers

HOUSEWIVES WELCOME BIG CROP OF APPLES

Abundant Supply of Healthful Fruit Means Better Menus and Well-stocked Preserve Shelves

With a bumper apple crop coming along, careful housewives are planning not only to use apples freely in the daily menus, but to can and preserve as many as possible. Apples are not only a cheap fruit, but healthful.

They make excellent extenders when combined with other fruits in jams, marmalades and jellies. Used by themselves, they are equally good. The following simple recipes are from the specialists at the school of home economics at the State School at Ithaca:

Canned Apples. Make a thin syrup. Pare and quarter apples. Drop them into the sirup and cook until they are transparent. Pack the apples in clean, hot jars, fill the jars with boiling sirup and seal them in the usual manner. As an alternative, a second recipe is offered: Pare and core apples of medium size, and pack them in jars. Cook in a steamer until the apples are tender. Drain off the juice, measure it, and add one-half as much sugar by measure. Boil this solution until it threads. Fill the jars with this sirup and seal them at once.

Canned Baked Apples. Wash and core good, sound, tart baking apples. Fill the cavities with sugar. Bake the apples until tender in a pan containing a little water. Pack the baked apples into hot, clean jars. Fill the jars completely with a sirup made by boiling together, for two minutes, one part of water and one part of sugar by measure. Seal the jars.

Peaches, pears and plums also promise to be abundant. Recipes for their use, and more apple recipes, are to be found in H. 136, a free bulletin on preserving which the State College at Ithaca will send for the asking.

GARDEN TALKS

Early or Late, a Garden's First Rate Harvesting Potatoes

Thoroughly ripened potatoes are more "mealy" and of better flavor than those dug while the vines are still green. Unless there is danger of freezing or some other weather injury, the home gardener should allow his late crop to grow old gracefully and not hurry them out of the ground. After digging, the tubers should be left in the field only long enough to dry. Too long exposure to the light greatly injures the flavor of the potato. The biting "old potato" taste is as likely to be due to light as to age. Potatoes should therefore be stored in a dark place and brought out only as they are to be used. The storage place should be cool also, the cooler the better if safe from freezing. Ventilation is required. The potato is alive and breathing; if shut off from the air it dies and blackens at the heart. No part of the potato in a bin or pile should be more than three feet from the surface.

THE A. B. C. OF EATING

M for milk, both food and drink, which helps us work and helps us think. Makes weak legs strong and pale cheeks pink. M for Meat in Moderation. And also proper Mastication. M for Mother when Meal-time comes. She cooks good food for little tums.

HERE'S A GUIDE TO HOME-PRESERVING

Food Workers Prepare List of Quantities of Canned Fruits and Vegetables Average Family Needs

"I want to take advantage of the abundant fruit and vegetable crops this year; but how many cans will the average family use?"

This, in substance, is what some young housewives are asking themselves. As a guide to such inquiries, the school of home economics of the State College at Ithaca has prepared a suggestive list of the amount of canned fruits and vegetables a family needs to keep well nourished for one year.

For a family of five the college workers suggest about 80 quarts of tomatoes, 100 quarts of green vegetables, 250 quarts of fruit and 40 quarts of jam, conserves, and jellies.

Because of the presence of certain necessary vitamins, tomatoes are provided in quantity, but the use of oranges at certain seasons of the year may somewhat decrease the amount of tomatoes used. Either oranges or tomatoes are desirable for children and adults throughout the year.

The amount of vegetables stored, such as cabbage or celery, affect the quantity of green vegetables provided by the canning budget, and the amount of fresh or dried fruits such as apples, prunes and oranges, used during the year must also be considered in estimating the amount of fruit to be canned.

Homespun Yarn

Wise homemakers know that the more a person works the more energy-yielding food he needs.

A few pits left in peach and plum preserves give them an excellent flavor, one housewife finds.

A lot of things around most houses might be of use to somebody, but their room is worth more than their presence to the present owners.

Aunt Ada's Axioms: "Our minds, like our attics, need a thoro cleaning out ever so often to get rid of the useless knick-knacks that only take up space."

One housewife has a chair in her kitchen with one wide arm like those used in "one arm" lunch rooms. She saves her strength by sitting down to a lot of her work.

Washing dishes in sinks that are too low for comfort — and can't be raised — is made easier by using a wooden rack under the dishpan to lift it to the proper height.

Almost any fruit will make jelly if the juice has enough pectin in it. How to test for this illusive substance and how to make it from apples and oranges to use with other fruits are explained in the bulletin on food preservation from the State Agricultural College at Ithaca. Ask for your copy by number, H. 136.

Everyone's interested in the rural school. The State College of Agriculture at Ithaca has just issued a bulletin which is really a "score card" for the small school building. If you want a copy ask for E. 52.

"No good work is ever lost; many laborers must be content to sow; others will come to reap the harvest." —Max Muller.

NINETY DAYS WITH A PASSPORT

(Continued from 1st Page.)

of two great men. One is Victor Hugo, author of the world's greatest novel, "Les Miserables"; the other is of Louis Pasteur, one of the world's foremost scientists, whose discovery of the safe way to treat wounds after surgical operations, has paved millions of lives. We said, as we looked at these statues, that we would have chosen the same two men as the greatest Frenchmen of all time.

A few words must be said about the French National holiday. July 14th commemorates the "Fall of the Bastille," the castle-prison in which advocates of republicanism were imprisoned, before the French Revolution. All Paris was thrown wide open on the evening of the 13th. Cafes were allowed to run all night if they wished. The city was full of merry-go-rounds of many types, and other amusement devices. All seemed to be orderly, but all was open and crowded.

At 7 in the morning, the President reviewed about 100,000 troops in a suburb of Paris. On all of the important street corners were stands for orchestras, which played free of charge (to the people) while young people danced in the streets. This went on all day and during the evening. At 9:30 (France uses daylight-saving time) we watched the fireworks at one of seven places in the city. All was free. We were impressed by the orderliness of the crowd of several thousand around us, and of the interest which all took (young and old) in what was going on. France is very generous with her public gatherings. They are all open free to the public. Just as we left Paris we learned that the Louvre, one of the world's most wonderful art galleries, will charge 1 franc (8 1/2 cents) admission after August 1st. This is for the purpose of raising money to help keep up the Louvre, and is one of the curses of war—every one franc will tend to keep out many families of poor people, and they heed the inspiration of art.

The French are very respectful to their foreign guests. We returned from our trip to the battle-fields, tired and travel-soiled. It was nearly mid-night. As we neared the home of our host we saw two American flags flying from the windows. One was from the room which we occupied. Sunday morning we attended the preaching service at the American Church of Paris. This church is supported by Protestants of several denominations and is a splendid example of Christian unity. The congregation was large. One woman remarked as she passed us: "It would come a long distance to sing those good American hymns." To us this congregation was a little piece of America set down in Paris.

In the afternoon we went to Versailles, where the Peace Conference was held and the center of a vast deal of important French history. To those who have seen Versailles, no words of our own will do any good. To those who have not, words can express but little. Of course, America has nothing so elegant, so immense. The Palace of Versailles, built by the proud 17th century monarch, Louis XIV., stands as perhaps the world's best surviving example of a man's worship of himself. The palace gardens are like the most splendid sections of our most beautiful city parks. Versailles is open to the public free on special days, and one franc on other days. The Hall of Glass where the Peace delegates met, and where the Treaty was signed, is one of the wonders of the world, and one should have several days, with history in hand, for a study of the paintings in the two

great art gallery rooms, depicting the wars of France from 493 to 1815.

On our last afternoon in Paris we walked along the embankment of the Seine, hunting for an art treasure. It was with a feeling of profound sadness that we passed hundreds of stalls filled with second-hand books, pictures cut out of magazines pasted on a background and offered for a few cents, and collections of old coins and medals. We walked four blocks and it was all the same. Nothing is wasted. The purchasers were mostly art or book lovers, or students who go there to secure additions to their art collection or library.

If you will not scoff, then it is right for you to go to Paris. We need the French people, and they need us. Paris has her elegant stores, the most luxuriously furnished that we ever saw. Her rich people still live in luxury. But they are few in proportion to the population, and after all, they do not show us the soul of France. The true Frenchman will tell you that Paris is not France, any more than New York is the United States.

We left Paris after nine days, with the feeling that here lives a people which is truly democratic, and yet which reveres the past and old things, because they have grown up surrounded by monuments of so many centuries.

Agrigraphs

Give 'em air! One authority estimates a thousand pounds of hens require 3401 cubic feet of air a day.

Uncle Ab says: "A community that doesn't pull together will get about as much work done as a balky team."

111 cigarettes. They are GOOD!

Ditching doesn't cost money, but makes money. Orange County farmers found this true even when they had to blast 400 feet of heavy shale to get their ditch.

J. Sloat Wells, of Chemung County found that lime plus acid phosphate plus stable manure plus a pasture mixture did wonders for eight acres that were nearly all played out.

And God said, "Let the earth bring forth grass, the herb yielding seed, and the fruit tree yielding fruit after his kind, whose seed is in itself upon the earth, and it was so." — Gen. 1, 11.

If you bought nothing but advertised goods during the next twelve months, you'd reduce the cost and raise the standard of living — surprisingly.

AJAX

BLACK TREAD TIRES With New Features. CORD-ROAD KING-PARAGON Supreme in Appearance, Mileage, and Non-Skid Security. R. A. PARKER, ANDOVER, N. Y.

ADVANCE PREMIUM MUTUAL CO-OPERATIVE FIRE INSURANCE COMPANIES OF NEW YORK STATE

Below are given the names of companies and year organized of the twenty-one Co-operatives and Mutuals that are members of The Co-operative Fire Underwriters Association of New York State, with offices at 452 Broadway, Albany, New York.

For fairness of rates, promptness and satisfactory adjusting and paying of losses, we ask that you give these companies a trial.

Table with 2 columns: Name of Company, Year Organized. Includes CANTON CO-OPERATIVE (1895), CATSKILL MOUNTAIN (1902), CHEMICAL MUTUAL (1898), CO-OPERATIVE FIRE (1886), COMMERCIAL-MUTUAL (1895), EMPIRE CO-OPERATIVE (1894), GREENE COUNTY MUTUAL (1893), HOME MUTUAL (1901), MONROE COUNTY CO-OPERATIVE (1896), MERCHANTS & FARMERS MUTUAL (1897), NEW YORK CENTRAL MUTUAL (1899), ONEIDA CO-OPERATIVE (1895), OTSEGO MUTUAL (1897), PIONEER CO-OPERATIVE (1886), PREFERRED MUTUAL (1896), SECURITY MUTUAL (1897), STERLING (1895), SAFETY CO-OPERATIVE (1904), TOMPKINS COUNTY CO-OPERATIVE (1887), UTICA (1903), WYOMING VALLEY (1892).

The above companies arrange in age from 18 to 66 years in the Fire Insurance business and are still going stronger than ever. Get our rates for one or three year policies on your property and see how they compare with that which you are now paying?

We also represent 5 (five) large New England Mutuals that arrange in age from 67 to 94 years in the Insurance Business.

SADLER & FARLEY

Sutfa Block Phone 37-M. Wallsville, N. Y. Shafer Block Phone 747-M. Adair Block Phone 934-R. Olean, N. Y. Hornell, N. Y.



All Ready But The Horses