

ANDOVER LODGE
No. 558 F. & A. M.
Meets 1st and 3rd Monday evenings
of each month at 8 o'clock. Visitors
always welcome.
AMES L. ROGERS, Secy.
L. D. TROWBRIDGE, W. M.

UNION ENCAMPMENT
No. 1771 O. O. F.
Meets Second and Fourth Monday
Evenings at 8 o'clock.
W. E. CORBIN, C. P.
AMES L. ROGERS, Secy.
Visitors are Always Welcome.

ANDOVER LODGE
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B. H. HANN, Secy.
L. D. TROWBRIDGE, W. M.

ANDOVER DAIRYMEN'S LEAGUE
Co-Operative Association, Inc.
Meets First Saturday Each Month
JAMES P. DEAN, President.
BENJ. CORBETT, Vice Pres.
HARRY SMITH, Secretary

ANDOVER GRANGE NO. 1098.
Meets Every Second and Fourth
Wednesday Evening, I. O. O. F. Hall.
F. G. MEAD, Master.
MRS. CASSIE WALSH, Lecturer.
AMES L. ROGERS, Secretary
Visitors Always Welcome

MUTUAL TENT NO. 18
K. O. T. M.
Meets 2nd and 4th Thursdays of each
month at the Maccabee Hall.
RALPH O. BURGETT, Commander
B. S. BRUNDAGE, Record Keeper
Visiting-Knights always welcome.

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Giving perfect vision, even to
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OF INTEREST TO FARMERS

SELECT EGGS CAREFULLY FOR STRONG, ROBUST CHICKENS
Poultry Specialist Tells How to Select and Care for Hatching Eggs-Count Chicks After They Hatch.

About half the eggs set each year do not hatch—and about half the chicks that are hatched die in the first few days or weeks. Part of the story of this year's poultry experience was written when the breeding stock was hatched and while it was being raised. That was last year, or the year before. It is in the present moment, however, that the eggs are being produced, with every egg a potential chick, dependent in a large measure for its success or failure in life upon the things that happen to the egg before incubation begins. Only in exceptional cases should young pullets be used to produce hatching eggs. Year old hens are better. A mature hen can transmit more stamina and vitality to the germ within each egg than can a pullet. Too great age should be avoided for the opposite reason. Age brings on a loss of vigor. The eggs that are to be set should be gathered frequently. When the hen deposits an egg and leaves the nest the temperature starts to drop. If the drop is very great the tiny bit of life may be weakened or even killed outright. Temperature is all-important. At 68 degrees the germ begins to develop, hence the eggs should be kept somewhat below that point. Below 55 it is too cold. The range of temperature should be between 55 and 65 degrees, since beyond either of these points losses creep in to rob the poultry raiser of the fruits of his toil. By All Means a Good Thermometer There is only one way to know temperature absolutely and that is by the use of a reliable thermometer. The man or woman does not live who can guess temperature accurately enough, while a thermometer that does not register properly may give a false sense of security. The limit of time for keeping hatching eggs is about two weeks. For the best results they should not be kept more than one week, a fresh egg always producing a more vigorous and healthy chick. This does not mean that three-week-old eggs will never hatch. But if they do the chicks from such eggs are handicapped at the start. It is such chicks that run up the high mortality noted in the opening paragraph of this article. Turn the eggs occasionally while they are being held awaiting the start of the hatching operation. Once a day is a good rule. The yolk of an egg settles toward the shell, and if left too long in one position it may adhere at the lowest point. The result will be a weak, crippled, or dead chick. Piling up Hatching Eggs Cuts off Air It is not a good plan to keep too many eggs in the same basket. The shell seems very dense, but as a matter of fact it is porous. Both air and moisture can pass thru. Piling up the eggs so that the air supply is cut off contributes to the disappointments of hatching day. Instead of baskets, use shallow trays, just deep enough for a single layer of eggs. The size of eggs used for hatching is important. They should be uniform, neither too large nor too small. Two ounces is looked upon as the standard weight. A small egg may yield a weak, under-developed chick. Even if such chicks win thru to maturity the pullets among them will be likely to lay undersized eggs, and small eggs are not wanted by the markets. Only clean eggs are fit to incubate. Dirt stops the pores in the shell and hinders ventilation. Washed eggs are worse, even, than the dirty eggs, since the washing makes it practically certain the egg will not hatch. Gather hatching eggs frequently, select those of uniform size from healthy breeding stock, keep them in a well ventilated room at a temperature between 55 and 65 degrees turn them once daily, set them before they are a week old. Do these things and the counting of one's chicks both before and after hatching is a more enjoyable procedure.

Commercial Fertilizers
Experiment Station Shows That Situation Improving—Price of Plant Food Important.
In a publication soon to be made available for general distribution, Dr. L. Van Slyke, chemist at the State Agricultural Station at Geneva, reports the results of a study of the composition and prices of commercial fertilizers offered for sale, the composition of the mixtures and the cost of the plant food contained in commercial preparations the situation has more nearly approached pre-war conditions than at any time since 1914. That purchasers of fertilizing materials should take into account the cost per pound of the actual plant food in the mixture rather than the price per ton is clearly demonstrated in comparative figures given for high and low grade preparations examined in the course of the investigation. Another interesting feature brought out by the study was the wide variation in retail prices between commercial preparations of approximately the same composition. For example, complete fertilizers containing more than 15 pounds of plant food per 100 pounds of fertilizer mixture were found to vary in price from \$27.35 to \$70.00 per ton, while mixtures containing from 12 to 15 pounds of plant food varied from \$24.00 to \$60.00 per ton.

"There is no obvious reason why there should be so great extremes," says Dr. Van Slyke. "In the matter of cost per pound of plant food, we see a range from 6.9 cents (lowest) to 20 cents (highest) in the class of fertilizers containing over 15 pounds of plant food. After considering all possible explanations for such wide variations in cost of plant food, one is forced to conclude that, in some cases, consumers are being overcharged for plant food. Dr. Van Slyke was also able to show that high class goods selling for an average of \$38.47 per ton carried plant food which cost 10.5 cents per pound; while in low grade fertilizers selling for \$25.13 per ton, on the average, the plant food cost 13 cents per pound. Evidently it is not economy to buy the cheapest fertilizer.

"Use More Cheese" is the title of free bulletin H 133, and it is full of helpful suggestions and recipes about this valuable food. A card to the state college at Ithaca brings it.

It never rains but it pours. A man can't say wood.

While New York is not a beef cattle state, the latest census shows 63,170 beef cattle in the state. Uncle Ab says he's glad the 1929's eclipse came in January, so his garden hasn't lost a good half-hour's growth.

Responsibilities gravitate to the person who can shander them; power flows to the man who knows how. —Elbert Hubbard. Free bulletin E 50 of the state college of agriculture at Ithaca tells how to bring water into the kitchen without opening the door. It's worth looking into.

In laying out community programs, farm bureau committees should remember that a few things well done are better than "a little bit of everything and not much of anything." The best way to meet the dairy cow's mineral needs is to apply lime and phosphorus, in the form of ground limestone and acid phosphate to the soil, and thereby grow more high mineral roughages, such as clover and alfalfa.

Around Our House

TRAINING CHILDREN FOR HOME LIFE

If boys as well as girls are to be good home makers, they should see home life at its best. Added to their environment, the mother's training should give them an understanding of the conditions and principles which govern the life of the family. In school and home there should be taught, both by precept and practice, the best in the choice, preparation and use of foods and textiles, the selection and care of "shirts" and details of the processes involved in practical housewifery. These four subjects make for the full development of the physical life of the family, and boys as well as girls should have some understanding of most of the principles involved. The ethics of personal and family relationships, the details of public questions and their discussion, personal ideals and spiritual values, should all be given sympathetic attention at home. Application of these subjects gained in school to the problems of home life, as far as possible. Incidentally, the training of the children may help broaden the intellectual interests of the parents and the whole home.

Sallie's Temptations

(Copyright 1924—By Gladys Baker)

Sallie's Plunge Delights Anne Coddington.

Of course I ended by taking the glass of wine. "Anne!" I exclaimed. Marjorie nodded her head. "What was she doing here?" "Dropped by on her way from the Patterson's dance in Orange park. Said she knew we were having a party and that some of us could take her home." "Where was her date?" "No Man's Land," she said. "How did she know we were having a party?" "Said she dropped by earlier to see you and Mom. Nellie told her you were here." "Why didn't she tell the others I was in here like this?" I sobbed. "She came in at the moment Joe was collecting the penalty." Marjorie began. "You mean she saw him kiss me?" "She didn't miss," she said. "You upstairs laughing at her?" "She seemed to be." "The CAT!" I hissed. "Why didn't you close the door?" "They beat me to it. You know this crowd. Never mind, Sallie, just watch your step the next time you're with Anne. She's so wild about Curtiss that she'd knife you in the back." So that was why Anne had changed. Jealously will drive us to great lengths but she had chosen such petty means. Perhaps she thought the stories about me that night would leak out and make me unpopular with Curtiss Wright. "Where is she now?" I demanded. "The cat!" I reiterated over and over again. "Oh, she got away in a rush after she had done all the damage she could," said Marj. "Give me my coat, I'm going home." "What? In that sopping gown?" "It doesn't matter. I'll change the minute I get there and my coat will keep me warm." "No one will see me, I'll get out under the porte cochere." Marj knew there was no use arguing with me when I had made up my mind, so in a few moments Joe Schuyler was driving me home. "Then how do you know?" "Then how do you know?" "Who told them?" "Anne Coddington."

(To be continued.)

Clearance Sale Week!

SAVE MONEY

We couldn't put it more clearly than that—"Save Money" and we add, "Get Value." Three great groups—300 garments in all—Suits and Overcoats—broken lots and sizes from our regular stock—they won't last long. Come early.

9.95 Suits & Overcoats Values to \$25.00
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BOYS' SUITS: One lot of broken sizes Boys' Suits, formerly selling as high as \$12.00., Clearance Week **\$4.00**

CHILDREN'S WASH SUITS: The entire stock of Wash Suits of our regular Peter Pan line, some suits selling formerly as high as \$3.50. Clearance Week **\$1.00**

WOOL HOSE: Three pair of Wool and Silk and Wool Hose, regularly selling at \$1.25 to \$2.00 per pair, now 3 pairs for **\$2.00**

OVERALLS: Heavy blue denim, regularly selling at \$1.50, Clearance Week **95c**

HEAVY RIBBED UNION SUIT, formerly selling at \$2.00, now **\$1.15**

CHILDREN'S WOOL SUITS: Every Suit in stock included, none of which sold for less than \$6.50, regular, Clearance Sale Week **\$3.50**

SHIRTS: For work, in outing flannel and cotton mixed, khaki and grey, Clearance Week .. **75c**

ALL WOOL SHIRTS, in khaki, grey and brown, formerly \$3.50 and \$4.00. Clearance Week **\$1.75**

UNDERWEAR: High Rock fleeced garment, Clearance Week, each **75c**

Twenty per cent. discount on all other merchandise not listed, during Clearance Week. This is your opportunity to stock up.

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