

Country Correspondence

South Hill

Margaret Dean, Reporter)
25.—Threshing in this section...

H. J. Leahy of Andover was fessional visitor on the hill...

Alice Livermore recently her 83rd birthday, and with...

Jerame Schoonover of Wood-pent the week-end with the...

ward Conwell of Simpson, Pa., caller at Mrs. Margaret...

Ed. McAndrew and Miss McAndrew of Andover served...

is now the corn harvest, also is on in some potato fields...

Mr. and Mrs. Samuel Pierson and Miss Gertrude Pierson attended...

Mr. and Mrs. Albert Caffery and daughter Arlene were Sunday visitors...

Mr. and Mrs. Ralph Burgett and y and Mrs. Cora Baker of ver called on Mr. and Mrs. Ab-

Mr. and Mrs. Carroll Church and y called on her brother, Ed-

Mr. and Mrs. Fred Seger attend-ed the Bath fair on Thursday.

Mr. and Mrs. Rho Leach and Mr. and Mrs. John Carpenter went to...

Mr. and Mrs. Lawrence McCrack-en and family and Miss Jean Mil-lis-

Mr. and Mrs. Leon Wildman and Mrs. C. L. Travis left Saturday morning...

Lewis B. Graves of Wellsville, au-tomobile salesman for M. W. Rey-nolds...

Lee Millsbaugh was in Wellsville on business last Friday.

Mr. and Mrs. Minard Wort and family attended the fair at Bath last Saturday.

The "Methodist Men" are serving a chicken pie dinner at the M. E. church on Thursday evening, Sept. 26th.

Mrs. Floyd Hurlbert visited relatives in Kane, Pa., last Saturday and Sunday.

John Slack went to Alfred Monday to resume his second year school work in the university.

Mrs. Dexter Howe, who under-went an operation for appendicitis in Jones Memorial hospital some time ago returned home last Friday.

Davis Hill

(Mrs. Floyd Slocum, Reporter)
Sept. 25.—Mr. and Mrs. Elwin Cook of Endicott, N. Y., were Sunday guests of their parents, Mr. and Mrs. Eugene Butler.

Mr. and Mrs. Harold Perry of Andover were Sunday guests of Mr. and Mrs. Eugene Butler.

Mr. and Mrs. Leeman Davis and sons of Andover were Sunday evening guests at the Davis home.

Mr. and Mrs. Leo Davis and family and Mrs. Mae Davis attended the ball game in Wellsville, Sunday.

Mr. and Mrs. Ford Green and family and Mrs. Mae Davis attended the Bath fair, Thursday.

Mr. and Mrs. Lawrence Ordway and family and Mr. and Mrs. Chas. Halsey were Sunday visitors of Mr. and Mrs. Frank Halsey.

Mr. and Mrs. Barney Schriener and sons and Kathleen Slocum were Sunday guests of their parents, Mr. and Mrs. Floyd Slocum.

A bunch of checker players from Andover, Wilsesville, Olean, Binghamton, Trumansburg, and Millport were entertained at Floyd Slocum's Sunday.

Mr. and Mrs. Bert Halsey and family and Mr. and Mrs. Glenn Halsey and family of Andover were Sunday visitors at the home of their parents, Mr. and Mrs. Frank Halsey.

Mr. and Mrs. Fred Halsey visited at Frank Halsey's, Tuesday evening.

Sept. 23.—Mr and Mrs. Otto Freeland, son Clifton, Mrs. Harriett Hyland and son Lawrence motored to Watkins Glen, Sunday.

Mr. and Mrs. George Stevens is critically ill at her home in Rock Creek.

Mr. and Mrs. Howard Warriner and family motored to Wellsboro, Sunday.

Mr. and Mrs. Otto Freeland and son Clifton, Mr. and Mrs. Charles Teribury attended the Bath fair, Saturday.

Mr. and Mrs. Samuel Pierson and Miss Gertrude Pierson attended the Bath fair, Thursday.

Mr. and Mrs. Albert Caffery and daughter Arlene were Sunday visitors of her grandmother, Mrs. Ada Sweet of Bush Hill.

Sept. 24.—C. L. Travis and Howard Barney attended the Bath fair Thursday.

Mr. and Mrs. Fred Seger attended the Bath fair on Thursday.

Mr. and Mrs. Rho Leach and Mr. and Mrs. John Carpenter went to Elmira Sunday afternoon to take Frieda Carpenter back to her school work, after passing the week-end at home.

Mr. and Mrs. Lawrence McCracken and family and Miss Jean Millsbaugh of Andover were 6 o'clock dinner guests of Mr. and Mrs. Lee Millsbaugh and Mrs. Ella Millsbaugh Sunday evening.

Mr. and Mrs. Leon Wildman and Mrs. C. L. Travis left Saturday morning for a visit with Mr. Travis' brother in Brewster, N. Y., who was recently injured in an automobile accident.

Lewis B. Graves of Wellsville, automobile salesman for M. W. Reynolds was in town on business Monday and called on his aunt, Mrs. Ella Millsbaugh.

Independence

(Mrs. Floyd Clarke, Reporter)
Sept. 23.—Floyd Clarke attended a Farm Bureau directors' meeting in Belmont, Thursday.

Edward Crandall was in Alfred Sunday, attending a meeting of the Young People's Board.

Mrs. Roy VanSchaick and son of Voorhees Hill passed Thursday with her parents, Mr. and Mrs. H. H. Hawks.

Miss Helen Langworthy and Miss Knapp of Niagara were guests Saturday and Sunday of Mr. and Mrs. M. A. Bassett.

Mr. and Mrs. Shayne and children of Wellsville were dinner guests Sunday of Mr. and Mrs. S. W. Clarke.

Mr. and Mrs. Earl Gardner and two children and Frank Sherwood of Allentown passed Sunday at F. M. Clair's.

Mr. Tassell was in Hebron, Pa., visiting his mother, Mrs. Tassell on Monday.

Miss Hazel Clarke and Mrs. DeGross of Little Genesee were guests over the week-end of Mr. and Mrs. Charles Clarke.

Mr. and Mrs. Gordon Barnard and children of Greenwood spent Sunday with Mr. and Mrs. Earle Green.

Mr. and Mrs. Otto Nye and three children also Mrs. Wm. Dodge were guests Sunday of Mr. and Mrs. Frank Davis in Hornell, Mrs. Dodge remained for a three weeks' vacation.

Mrs. John Illig and Mrs. Floyd Clarke were in Wellsville, Wednesday, getting a lesson on "Planning Your Wardrobe," which they are giving to the home group at Mrs. Floyd Clarke's on Tuesday.

Mr. and Mrs. Alfred Whitford of Alfred were callers at S. W. Clarke's Sunday.

Mr. and Mrs. LaDerna Trask of Fulmer Valley passed Sunday with Messrs. Andrew and Adelbert O'Dell.

Mrs. Sarah Clarkson of Canistota spent several days in this community last week.

Mrs. Harry Wentworth of Canistota called on Mrs. Wm. Mullen, Thursday.

Earl Hale and son Lewis, and Raymond Stewart were in Rochester, Sunday, after peaches.

Mr. and Mrs. Riley Hale and family of Crosby Creek visited Mrs. Earl Hale, Sunday.

John Mullen was in Canistota having some teeth extracted, Saturday.

Mr. and Mrs. Raymond Stewart, Mrs. Wm. Mullen, John Mullen, Dan Mullen, Mr. and Mrs. Frank Keough were in Hartsville last evening, attending Republican caucus.

Mrs. Earl Hale and son, Lewis, were in Hornell, Monday.

D. Halstead of Hornell is visiting friends in this community.

John Crawford has purchased another car to replace the one that was burned a few weeks ago.

Corn cutters are busy on the creek at John Mullen's.

Mr. Murphy of Jasper was in this community buying cattle, Monday.

Jack Frost is still making his visits but no damage done yet.

West Greenwood

(Miss Margaret Mullen, Reporter)
Sept. 25.—Several from this community attended the Steuben county fair held at Bath last week.

Mrs. Emily King and son, Sylvester have been spending a few days with her daughter, Mrs. Harry Robbins and family at Belmont.

Mr. and Mrs. Dan Mullen and family and Mrs. Alice Stephens were callers in Andover and Hornell, Saturday.

Fred Howard called on Mr. and Mrs. Arthur Teribury and family, Tuesday evening.

Vincent Joyce was a business visitor in Andover, Monday.

The threshing machine is busy on the hill.

Mr. and Mrs. Jay Rhoades, daughter Barbara and little son, Donald, spent Sunday with Mr. and Mrs. Dan Mullen and family.

Mrs. Emily King, Sylvester King, Francis Radcliff and Adelbert Gayhart visited Miss Eliza King at Northfork, Sunday.

Mr. and Mrs. Harry Robbins of Belmont and Mr. and Mrs. George Robbins of Angelica called on Mr. and Mrs. Dan Mullen and family, Tuesday.

Daniel Mullen, Jr., returned to camp at West Almond, Monday morning, after spending the week-end with his parents.

Leola Teribury spent Monday night with her grandmother, Mrs. Edward Carson at Andover and attended the Freshman weiner roast.

Sylvester King assisted Edward Clancy with his farm work, Wednesday.

Pursuant to an order of Hon. Walter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the Estate of E. Park Rogers, late of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned Administratrix of said Estate, at the late residence of said Deceased, on Harmon Street, in the Village of Andover, N. Y., on or before the 27th day of March, 1936.

September 18, 1935. MABEL ROGERS, MARION R. THEETGE, Administratrixes

September is a good time to ear tag, ear notch, or in some other way identify each ewe in the flock.

Bruises and stem punctures on apples do not show up immediately as defects, but the fruit starts to decay before the packed product reaches the market.

About 36 million acres were taken out of basic crops in the United States in 1934 by adjustment programs. This represents about one acre out of every nine cultivated.

Rural government in New York is the latest Cornell bulletin published. Single copies of this bulletin, E-331 may be had free of charge from the New York State college of agriculture at Ithaca, N. Y.

Around Our House

APPLES FOR LOOKS AND HEALTH
"Feast your sense of beauty as well as your palate by decorating the dining table with a bowl of colorful apples," says the New York State college of home economics.

Centerpieces of fruit and even vegetables are the latest thing in table decorations, and may be as attractive and at times are more appropriate than flowers. On special occasions, as on Hallowe'en, or when the husband brings home the first pheasant or wild duck of the hunting season, what could be more in keeping with the outdoor atmosphere than apples arranged in a wooden bowl with fall leaves or sprigs of pine or hemlock?

Even on less festive occasions, a centerpiece of apples is attractive; and in addition, the family may feel free to eat this fruit, thereby making sure of their quota of fresh fruit for the day.

Food experts recommend one fresh fruit every day. Altho apples are not so high in health value when eaten singly as are some other fruits they are so easy to eat that a person is likely to eat several at one sitting, thus increasing the amount of vitamins and minerals eaten.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

Altho good apples are raised in many states, New York state has appetizing varieties that are in season a large part of the year. The variety selected should be in prime condition at the time of use. It should also be well-adapted to the purpose for which it is to be used; some apples are better eaten fresh than when they are cooked, and the reverse is also true. The buyer should ask for home-grown apples in season; they will be crisp, juicy, delicious and colorful.

BRIEF BUSINESS BRINGERS

FOR SALE—An American Beauty Gas Stove at our house, and a combination stove (Parlor Oak) for gas, coal and wood at my tailor shop.—MARTIN HOYER.

FOR SALE—1930 Chevrolet sedan in good condition, with almost new rubber. Cheap for cash. Inquire at the News. 40p

FOR SALE—Seven room stucco bungalow. Electrically, gas, water. Fine cellar. Cheap for cash.—J. L. WILLIAMS.

FOR SALE—Potato crates, 25c each.—GEORGE CALHOUN, North Main street, Andover. 39p

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.

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.

Notice to Creditors
SURROGATE'S COURT: County of Allegany: In the Matter of The Estate of Robert Mingus, Deceased.

Pursuant to an order of Hon. Walter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the Estate of Robert Mingus, late of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned Administrator of said Estate, at the office of The Andover National Bank, in the Village of Andover, N. Y., on or before the 29th day of November, 1935. Dated May 21st, 1935. ANDREW D. FULLER, Administrator

Notice to Creditors
SURROGATE'S COURT: County of Allegany: In the Matter of The Estate of Robert Mingus, Deceased.

Pursuant to an order of Hon. Walter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the Estate of William F. O'Connell, late of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned Administrators of said Estate, at the Office of The Andover National Bank, in the Village of Andover, N. Y., on or before the 29th day of November, 1935. Dated May 21st, 1935. ANDREW D. FULLER, MINNIE O'CONNELL, Administrators

Notice to Creditors
SURROGATE'S COURT: County of Allegany: In the Matter of The Estate of William F. O'Connell, Deceased.

Pursuant to an order of Hon. Walter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the Estate of William F. O'Connell, late of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned Administrators of said Estate, at the Office of The Andover National Bank, in the Village of Andover, N. Y., on or before the 29th day of November, 1935. Dated May 21st, 1935. ANDREW D. FULLER, MINNIE O'CONNELL, Administrators

Slate Creek

(Mrs. Raymond Stewart, Reporter)
Sept. 25.—Mrs. Jay Bunt spent several days of last week in Andover, having work done on her house.

Mrs. Sarah Clarkson of Canistota spent several days in this community last week.

Mrs. Harry Wentworth of Canistota called on Mrs. Wm. Mullen, Thursday.

Earl Hale and son Lewis, and Raymond Stewart were in Rochester, Sunday, after peaches.

Mr. and Mrs. Riley Hale and family of Crosby Creek visited Mrs. Earl Hale, Sunday.

John Mullen was in Canistota having some teeth extracted, Saturday.

Mr. and Mrs. Raymond Stewart, Mrs. Wm. Mullen, John Mullen, Dan Mullen, Mr. and Mrs. Frank Keough were in Hartsville last evening, attending Republican caucus.

Mrs. Earl Hale and son, Lewis, were in Hornell, Monday.

D. Halstead of Hornell is visiting friends in this community.

John Crawford has purchased another car to replace the one that was burned a few weeks ago.

Corn cutters are busy on the creek at John Mullen's.

Mr. Murphy of Jasper was in this community buying cattle, Monday.

Jack Frost is still making his visits but no damage done yet.

Notice to Creditors

SURROGATE'S COURT: County of Allegany: In the matter of The Estate of E. Park Rogers, Deceased.

Pursuant to an order of Hon. Walter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the Estate of E. Park Rogers, late of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned Administratrix of said Estate, at the late residence of said Deceased, on Harmon Street, in the Village of Andover, N. Y., on or before the 27th day of March, 1936.

September 18, 1935. MABEL ROGERS, MARION R. THEETGE, Administratrixes

Agriographs

September is a good time to ear tag, ear notch, or in some other way identify each ewe in the flock.

Bruises and stem punctures on apples do not show up immediately as defects, but the fruit starts to decay before the packed product reaches the market.

About 36 million acres were taken out of basic crops in the United States in 1934 by adjustment programs. This represents about one acre out of every nine cultivated.

Rural government in New York is the latest Cornell bulletin published. Single copies of this bulletin, E-331 may be had free of charge from the New York State college of agriculture at Ithaca, N. Y.

A DISH FOR THE WEEK

Now is the time to take advantage of the fresh, home-grown lima beans that are in market for so short a time. One appetizing dish enjoyed by most people is fresh lima bean succotash.

Fresh Lima Bean Succotash: Two cups of shelled green lima beans. Three cups of green corn. Three tablespoons of butter. Salt and pepper to taste.

Cook the beans until they are tender, or about a half hour, in just enough boiling salted water to cover them. Add the corn and cook for 15 minutes longer. Season the mixture with butter, salt and pepper and serve. When corn and beans are out of season, the succotash may be made from canned corn and beans. This recipe serves about six persons.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of home economics.

For dinner, serve pot roast of beef with gravy, sweet potatoes, fresh lima bean succotash, tomato and lettuce salad, whole wheat bread and butter, pineapple up-side-down cake, and milk for all, says the New York State college of