

## Voorhees Hill

(Mrs. Raymond Church, Reporter)

Jan. 31.—Mr. and Mrs. Victor and son Lyle of Hornell were guests of his parents, Mr. and Mrs. Burt Perkins, Sunday.

Mr. and Mrs. Roy Vasschaik attended the Dairymen's League meeting in Whitesville, Monday.

Raymond Church spent Monday with his mother, Mrs. Addie Church, Whitesville.

Mrs. Carol Church and Mrs. Raymond Church were in Whitesville Friday afternoon as guests of the Rev. W. C. T. U., to hear the president, Mrs. Leigh Colvin of New York State, who was present.

An unseasonable visitor, a robin, was observed Thursday by Mr. and Mrs. Raymond Church about their home.

Mrs. Edith Fulmer and Lawrence of Whitesville were callers at the Lewis home, Sunday evening.

Mr. and Mrs. W. C. Bohne and daughter of Whitesville called on Mr. and Mrs. Abram Slocum, Sunday afternoon.

Mr. and Mrs. James Lewis spent Sunday afternoon with Mr. and Mrs. Lewis of Rexville.

## Independence

(Mrs. Floyd Clarke, Reporter)

Jan. 31.—Mrs. Lottie Drew and family also Mr. and Mrs. Earle Riff and family moved into Mrs. Nora Bennett's house Saturday.

Mr. and Mrs. Decatur Clark and family were out from Canisteo to Sunday with their parents, Mr. and Mrs. Floyd Clarke.

It will take several days to clear the roads of snow so normal traffic can be resumed. All dirt roads are impassable.

Mr. and Mrs. Jay Smith and Mrs. P. K. Millspaugh and son Lee attended the funeral of Miss Adda Peet in North Bingham, Sunday afternoon.

Ronald Leach and Lee Millspaugh were Whitesville visitors Thursday afternoon.

Undertaker Fred Wildman had charge of the double funeral of Russell Corey and his cousin, Donald Keef, held at Rexville Monday forenoon.

The two young men, each about 21 years of age are said to have died as the result of carbon monoxide gas. They were found in their parked car, two miles north of Mills, Pa., Thursday p. m. Workmen nearby claimed it had been parked there since about midnight. Kasse was dead when found; Corey died at 4 p. m. Friday in the Whitesville hospital.

C. L. Travis was in Randolph on business last Tuesday and Mrs. Travis spent the day in Whitesville shopping.

A chimney fire at the home of Raymond Matteson on West Main street called out the fire company Friday forenoon. It was quickly extinguished with no harm done.

The big snowstorm Monday morning made a failure of the Dairymen's League dinner which was to have been held at the M. E. church here at noon. Only a few were able to get here as roads were blocked with snow.

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A beautiful female deer came down East Main street a few days ago, stopped in front of D. C. Barn-ey place, crossed the Seger and Millspaugh gardens, and Highland avenue to J. A. Crittenden's farm; circled around several buildings and disappeared on South Hill. Close observers said one front leg was broken. This is the second deer over this route this winter.

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5 tablespoons of milk.  
1/2 teaspoon of salt.  
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Cook the omelette on top of the stove over a low flame until it puffs and browns slightly on the bottom; then put it in the oven (at about 350 degrees F.) for about ten minutes, where the omelette can cook on top and thruout.

## Elm Valley

(Mrs. Charley Cole, Reporter)

Feb. 1.—Mr. and Mrs. Richard Ordway and sons of Norton Summit were Saturday evening guests at Floyd Crowner's.

H. W. Jackson and Earl Atwell and son Ronald were in Kanona, Saturday, where they purchased a pony.

Mrs. Frank Foster is helping to care for Mrs. Wesley Rixford, who is seriously ill at her home in Whitesville.

Mrs. Lola Howden of Petrolia was a caller at Charley Cole's, Sunday evening.

Mr. and Mrs. Richard Ordway and sons were Sunday guests of Mr. and Mrs. Wilmer Atwell.

Mr. and Mrs. Will Green of Andover and Mr. and Mrs. Elynn Brooks of West Almond were Sunday evening guests at the Atwell home.

Mr. and Mrs. L. E. Robinson passed the week-end with their parents in Watrous and Galeton, Pa.

Miss Jessie Woodcock is quite ill at the home of Mr. and Mrs. Levi Leonard.

Mr. and Mrs. Earl Nye of Whitesville were callers at Judson Burdick's one day last week.

Mr. and Mrs. Frank Mead and son passed Sunday afternoon at the home of his sister, Mrs. Bertha Reynolds of Sisco.

## Whitesville

(Mrs. Ella Millspaugh, Reporter)

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## LITTLE BITS OF HUMOR

## Church Affairs

"An' now, Bred'ern an' Sist'ern, next Sunday I's gwine to speak to yo' all 'bout the condition ob de church an' mah topic will be de Status Quo."

"Pardon me, Pahnson, but what do dat mean?"

"Well, deacan, dat's Latin fo' we's in a hulluva fix."

## No Liars Wanted

The prospective juror asked the court to be excused.

Prospective Juror (explaining): "I owe a man \$10 and as he is leaving town today for some years, I want to catch him and pay him the money."

Judge (coldly): "You are excused. I don't want anybody on the jury who can lie like that."

## Fooled Them Plenty

"I was in the jungle when suddenly a horde of savages swooped down upon me."

"Good heavens; Whatever did you do?"

"I stared at them till I was black in the face and they took me for one of their own tribe."

## Also Correct

A Sunday School teacher had, for ten minutes, completely held the attention of his young auditors with the story of the prophet Elisha and how two bears had devoured 42 children who had taunted the old seer on his journey to Bethel.

"And now," said the teacher, wishing to stress the moral, "what does this story show?"

Several moments of silence followed, and then a very small miss ventured: "It shows how many children two bears can hold."

## Tact!

"Who's that awful looking femme in blue over there by the orchestra?"

"That's my aunt."

"Oh, I don't mean her; I mean that horrible one who looks is if she had on a fake face."

"She's my sister."

"Boy, she sure can dance!"

Under average New York State conditions, a herd of ten sows should raise at least 15 litters a year.

## BRIEF BUSINESS BRINGERS

## CATTLE AUCTION SALE

4 miles east of Belmont, on Belmont and Alfred Road.

Tuesday, February 7, 1939

Beginning promptly at 12 o'clock

125 HEAD OF CATTLE

75 Good Young MILKES COWS, consisting of Holsteins, Jerseys, Guernseys and Ayrshires.

40 Head of Good Holstein and Ayrshire HEIFERS.

10 Head of Good STOCK BULLS.

Majority of these cattle are blood-tested by State Laboratory.

Terms—Cash

McMANUS BROS., Owners

Harry Scott, Auctioneer.

FOR SALE — Good beech and maple wood. Clyde Clark, 21 Elm street.

WANTED — Holstein Cattle in exchange for car or truck. LYLE NYE, Chevrolet Garage, Whitesville.

WANTED—To buy one ton good cow hay. Also Jersey heifer for sale, to freshen about April 1st.—Victor Hoagland.

WANTED—To buy beef cattle of all kinds. Will pay Buffalo prices. Also buy fresh cows and springers. J. B. AMCHIR, Friendship, N. Y., Phone 64.

## MISCELLANEOUS

FREE: Booklet describing new Sulphur method to relieve Painful, Arching Arthritis joints, at Clair's.

## STOP Coughing and Stop It NOW

Enjoy A Good Night's Rest

BUCKLEY'S MIXTURE certainly makes short work of relieving those stubborn old hang-on coughs and colds that other cough remedies fail to badge, according to Mr. H. A. Allen.