



—Stanley Ruger of Livonia was a Sunday caller at the Hill Top Rest Home, to see his mother, Mrs. Charles Ruger.

—Mr. and Mrs. James R. Burgett and son, David, of Amhest; Mr. and Mrs. Max Gully of Belmont and daughter, Mrs. William Irish of Centerville, attended the funeral services for their aunt, Mrs. Frank Holmes, last Thursday.

—Mrs. Reta Myers, Mrs. Lulu Emery, Mrs. Cecile Ruger and Mrs. Floye Lever were Wednesday luncheon guests at the home of Miss Mary Lee of Dyke Street.

—Mr. and Mrs. Reid Mattison, Miss Debra Nichols, accompanied Miss Yvonne Mattison to Rochester, Wednesday, where Miss Mattison entered the Bryant-Stratton Business Institute for the ensuing year.

—Gordon Cartwright of West Henrietta, was in Andover Thursday to attend the funeral services for Mrs. Frank Holmes.

—Mr. and Mrs. Mayo Wright of Canaseraga, were Saturday evening caller at the home of Mr. and Mrs. Ralph A. Allen.

—Mr. and Mrs. Reid Mattison entertained members of his family at their home on Elm Street last week-end. Those present were his mother, Mrs. Hazel Mattison, his brothers and wives, his sisters and husbands and also his paternal aunt.

—Mr. and Mrs. Cleon Clarke of Independence were Sunday visitors at the home of their daughter and family, Mr. and Mrs. Roger Snyder of Portville. Enroute to their home they called at the home of her brother, Mr. and Mrs. David Mattison of Richburg.

—Mr. and Mrs. Gerald Hann, Mr. and Mrs. Clyde Yorton, Mr. and Mrs. Cleon Clarke, Mrs. Bessie Mulenberg and Mrs. Iva Sisson, attended the Homecoming for the District Grand Officers of the Order of Eastern Star held at Friendship, Friday night. District Deputy Grand Matron Norma Pomeroy of Rushford; District Grand Lecturer Melba Foster of Friendship and District Grand Marshal Clara Mayo of Belmont were present.

Card of Thanks

We wish to express our heartfelt thanks to all our friends and neighbors for the acts of kindness and expressions of sympathy extended to us at the time of our bereavement.

The Family Of
MRS. FRANK HOLMES

Card Of Thanks

I wish to express my deep appreciation to all my friends and neighbors for their calls at my home, also to those that brought in food and sent cards to me during the loss of my brother, Charles Gleason.

Mrs. Leah Greene

CONSERVATION COMMENTS

By Paul M. Kelsey

PREPARE FOR THE DEER SEASON

The heavier the hunting pressure, the greater part luck plays in getting a deer. In spite of this, in some of the most heavily hunted parts of the State there are a few hunters who manage to get a buck just about every year. In a State where, year after year, about one hunter in 12 gets a buck, these few consistently successful hunters must be doing something to stack the cards in their favor.

Probably one of the big differences between these successful hunters and Mr. Average Hunter is that they think "deer" all the time, whereas Mr. Average Hunter doesn't start thinking "deer" until a few days before the big game season, and sometimes not until the evening before when one of his buddies calls up and asks him to join the party for a big drive opening morning.

When does Mr. Average Hunter really start getting ready for opening day? The weekend before the big game season opens there are more small game hunters in the woods than any other day of the season, opening day excepted. Admittedly this isn't very scientific evidence that most deer hunters wait until the last minute to start their reconnaissance for deer, but it does make you suspicious.

Labor Day marked the end of the summer vacation period and should also mark the start of deer "hunting" for anyone who wants to increase his chances of getting a buck during the coming open season. Most archers have learned the value of spending all the spare time they can roaming the area they intend to hunt in search of deer sign, and to become better acquainted with the daily habits of deer. Gun hunters would do well to match their diligence.

Without snow on the ground so that deer tracks show clearly, what does the hunter look for to prepare for deer season? Throughout the year two major activities of deer are feeding and resting. In addition to locating these primary areas of activity the hunter should also try to find the best traveled routes between them. A fourth consideration is escape cover where deer seek refuge when they are being heavily harassed by hunters. These areas may not show much sign of use during the fall, but can often be picked out, for they are the places that you avoid because they are so hard to travel through.

Rest areas change the least from one year to the next because they depend on a combination of the topography, vegetation and weather. They are generally located where prevailing or thermal winds will bring warning to the deer so it can slip out the back way.

Spring weather can make a difference in what fruits and nuts are available for food, so it is quite possible that an area that was an important feeding area last year may not be important this year. Success or failure of the apple crops in orchards can be seen at once, but the frequency deer use a trefoil patch may require numerous trips to come up with a good answer.

Most people can't sneak up on deer feeding and resting, even if they know where they are. The

reason for finding these places is to know where deer are moving, so that you can find a spot along their line of travel to wait. Deer are creatures of habit, and will travel the same routes at about the same time of day, so waiting, if the reconnaissance has been done properly, isn't too bad.

Where hunting pressure is heavy deer quickly abandon many of their daily routines. Then they are most apt to be intercepted as they are forced from one patch of escape cover to another. Locate natural funnels of terrain or cover through which deer will pass as they move from one patch to the next.

After you have spent two months casing your hunting area, and are all set for that "old timer" on opening morning, don't forget that he didn't get to be an "old timer" just by luck. He may just move out to that little patch of goldenrod in the large open field and spend his time there, unmolested, until the season blows over.

NOTICE

The First Baptist Church of Andover is making plans for Evangelistic Services to be held October 14 - 21. The Evangelistic Rev. John Humphrey is from Clarksville, Tenn. More details will be announced later.

Appreciation

Our heartfelt thanks to all who assisted in any way during and since the time of the fire. A special thanks to Dr. Tartaglia, the Fire Department, the Ambulance Corp., the Baptist Church, the Red Cross and the Golden Age Club. Also to all of those who sent food, clothing, and money — God Bless you all.

Mr. and Mrs. Harold L. Perry
Mrs. Aletha Hahn

Appreciation

I would like to thank all of the Doctors and nurses at the Jones Memorial Hospital for their wonderful care and also for the gifts, flowers and cards I received while in the hospital. Also a special thanks to the Ambulance Squad.

Mary Driscoll



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Andover Presbyterian Church
WEDNESDAY, SEPT. 26

5:00 P. M. 'Til All Are Served

MENU: — Chicken Pie, Roast Ham Etc.

Adults — \$2.75 Children under 12 — \$1.50

**Vegetable Storage
In The Home**

Gardeners faced with a killing frost and vines loaded with unripened tomatoes may be able to salvage some of them for later eating, advises a Cornell University specialist.

After all the green tomato pickles and relishes have been made, additional green tomatoes can be picked and stored for later ripening, says Prof. Leonard D. Topoleski of the vegetable crops department at the N. Y. State College of Agriculture and Life Sciences at Cornell.

Green tomatoes should be picked before the first killing frost and should be stored in a dark place at a temperature of about 55 degrees. Then, as needed, a few of the tomatoes can be moved to a 70 degree temperature for ripening.

"With luck, fresh tomatoes from the garden may be served with Thanksgiving dinner", Topoleski said. "Sometimes they make it to Christmas," he added.

Winter squash and pumpkins don't present the problems that tomatoes do, Topoleski said, but they should be picked, also, before a heavy frost. The secret of long storage with these vegetables, he said, is to cut the stem from the vine as fruit without a stem will not store well.

They should be harvested after they have developed the appropriate color for the variety and a hard rind. Storage should be in a dry place at room temperature.

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 for further drying and curing. After cutting off the tops, the onions will keep for several months if stored at temperatures above freezing but as cool as possible.

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ATTENTION LIONS!

There will be a regular dinner-meeting of the Andover Lions Club Thursday evening, Sept. 27, 1973, at 7:00 P. M., at the Legion Hall.

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