

GREENWOOD NEWS

Grace Young, Reporter

During half-time a recent soccer game the Senior Class presented Mr. and Mrs. John Hunt with a plaque for showing school spirit. The Hunts are ardent fans of the local teams and make an effort to attend all games.

Mr. and Mrs. John Hunt also entertained the Managers of the soccer team at a pizza party at the Sunset Restaurant in Hornell, Friday night. Managers are Sandi Hunt, Brad Hoyt, Lenny Campanella, David Adderly and Leon Babcock.

Candy Babcock, daughter of Mr. and Mrs. Leon Babcock, of the Canisteo Road, applied to play on the boys basketball team. There is no girls basketball team at Greenwood Central School. She was given permission by the School and Board of Education. She practiced two days with the squad. Then she was cut by the Coach and later in the day by the Board of Education that handed down a ruling that Candy was not eligible according to the High School Athletic Rules of New York State. Candy is the first girl to make an attempt to play on a boys basketball team in Section 5.

Cafeteria Menus at Greenwood Central School for the week of November 26 - 30 are:

MONDAY - Hot Meat Sandwich, Buttered Green Beans, Cake, Fruit, choc or white Milk

TUESDAY - Chili Con Carne, Cabbage Salad, Peanut Butter Sandwich, Glorified Rice, choc or white Milk

WEDNESDAY - Chicken Gravy, Biscuit, Buttered Carrots, Rolls, Pudding, Cake, choc or white Milk

THURSDAY - Spaghetti with Meat Sauce, Tossed Salad, Italian Bread, Fruit, choc or white Milk

FRIDAY - Soup, Tuna Fish Sandwich, Celery and Carrot Sticks, Jello, Cake, choc or white Milk

There was the usual influx of hunters for the opening of deer hunting.

The United Methodist Women met at the Methodist Church at 11:00 a.m. Thursday afternoon. Mrs. Harriet Redmond continued the study book on Romans. Mrs. Marian Hussey, President, was in charge of the business meeting. It was reported that the society netted over \$300 from the Agway dinner. Mrs. Hussey and Mrs. Walter Jackson will be the committee for a Bag Sale at the Town Hall Friday afternoon November 30. Mrs. Hussey and Mrs. Redmond will get booklets to send to Servicemen for Christmas. Mrs. Hussey and Mrs. Redmond attended a meeting on Officers Training Monday afternoon November 5 at Belfast. In December Mrs. Redmond will conclude the book on Romans. Members will bring supplies for the shut-in Christmas boxes. Grace Young and Geraldine Lamphier are to get names for those to receive boxes. Refreshments were served by Florence Wilson and Marjorie Lamphier to ten members and Rev. Ray Albaugh.

Mr. and Mrs. Darwin Wilson and grandson, Lyle Wilson, went to Tonawanda, Saturday and were guests of their family in the vicinity until Monday. Mrs. Wilson attended a baby shower for a granddaughter.

Mrs. Florence Moore spent the week-end at Henrietta with her daughter, Mr. and Mrs. Val Fenti and family.

Birmingham-Burd American Legion Post held their Turkey Party at the Post Home, Saturday night and with the Auxiliary had a Roast Beef Dinner. There was a large attendance at the party for members and guests.

Mrs. Lewis Cornell has returned home after spending two weeks with her son, Mr. and Mrs. Clair Cornell and family, at Concordia, Kansas. She flew to Lincoln, Nebraska, where they met her.

Mr. and Mrs. Larry Dieterman and two sons of Kokomo, Indiana came last Tuesday and spent a week with his family. Mr. and

Mrs. Clayton Holt and Mr. and Mrs. Alvin Teribury.

Mr. and Mrs. Clinton York and daughter, Judy, left Friday afternoon to spend the Thanksgiving vacation in Florida.

Mr. and Mrs. Stewart Bird and son, and Mike and George Donaldson of Rock Ledge, Florida, came Saturday to spend a week deer hunting, staying with their brother, Mr. and Mrs. Donald Donaldson and daughter.

Mr. and Mrs. Ralph Elliott of Bay Shore, Long Island, called on their cousins, Mr. and Mrs. William McDonough, Friday.

Francis Acker and grandson Douglas Wyant of Hornell, attended the dinner meeting of the Steuben County Supervisors at Prattsburg, Wednesday evening.

The Rev. Otto Vogt of Canisteo called on Mrs. Raymond Barnhart, Wednesday.

Mrs. Lewis Cornell, Mr. and Mrs. Stanley Holt and Connie Fisher met Mrs. Pamela Caparco in Rochester, Saturday and went shopping.

Mr. and Mrs. Alvin Teribury were hosts Saturday for a family gathering to celebrate Thanksgiving and Christmas while Larry and family were home. Those attending were Mr. and Mrs. Clayton Holt, Mr. and Mrs. Larry Dieterman and sons, Miss Debra Teribury, Marine Harley Holt and Mr. and Mrs. Robert Hooker of Addison.

Mr. and Mrs. Gerald Bowen (Carolyn Perry) are parents of a son, born Tuesday, November 13, 1973 at the Bethesda Hospital.

Howard Sherman was a patient at the St. James Mercy Hospital, Hornell, all last week, returning home Saturday.

Mrs. Robert Stader was a patient at the Jones Memorial Hospital in Wellsville from Monday to Tuesday.

Mrs. George Angello returned home Sunday from the St. James Mercy Hospital in Hornell, where she was a surgical patient for three weeks.

Mrs. Marie Eisenheimer and Mrs. Scott of Arkport, called on Mr. and Mrs. William McDonough, Sunday.

Mrs. Raymond Barnhart and son Paul, called on Mr. and Mrs. Wyman Krusen, Tuesday.

Francis Acker was given a surprise dinner party last Sunday at the Big Elms in honor of his birthday by his daughter, Mrs. Marilyn Wyant of Canisteo and family Mr. and Mrs. Douglas Wyant and family, Mr. and Mrs. Curtiss Loper of Hornell and Mr. and Mrs. Dennis Wyant of Wellsville.

Mr. and Mrs. Lloyd Hollenbeck were last Tuesday guests of her mother, Mrs. George McAndrew Sr., and brother, Mr. and Mrs. Edward Doherty of Mentor, Ohio.

Mrs. Josephine Kruger of Savona, came Monday and took Mrs. William McDonough to the Big Elms for lunch. It was Mrs. Kruger's birthday.

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FROM OUR FILES

land Wednesday evening and a happy time was enjoyed with cards and a tureen supper.

Mr. and Mrs. John Burns of Church Street, were surprised by a visit from a company of friends and neighbors Monday evening in honor of their wedding anniversary.

Robert Spicer of Rochester spent from Thursday until Sunday at his home in Independence.

A farewell party was held at the home of Mr. and Mrs. Earl Doty of West Greenwood, Friday evening. Mr. Doty and family will move to a farm near Troupsburg which they recently purchased.

Mrs. Helen Reiss left Friday for the home of her daughter, Mrs. Sylvia McCoubrey of Trenton New Jersey, after passing several months at the Hardy summer home in Andover.

Miss Mary Doran is visiting friends in Pittsburgh, Pa., for two weeks.

Mr. and Mrs. R. O. Snyder and Mr. and Mrs. Leo Snyder attended the football game at Ithaca, Saturday.

Atty. Mira Diffin was a business visitor in Hornell, Saturday and also visited her sister and husband Mr. and Mrs. J. F. Monaghan at Arkport over the week-end.

H. W. Coryell is attending a dairy and milk inspection meeting at Albany this week.

Mrs. Roxie Swain has returned home after spending several days with Mrs. Mary Cocoman in Buffalo.

Mr. and Mrs. Harold Horton and children of Buffalo spent from Friday until Sunday at the home of her parents, Mr. and Mrs. David Slocum and also her sister and husband, Mr. and Mrs. W. C. Bohne at Wellsville.

Charles Burdick is visiting his son, Carl Burdick and wife at Buffalo for several days this week.

Mrs. A. M. Wood and daughter Margaret, were at Cuba guests of Miss Belle Lorenz from Saturday until Monday.

Prof. and Mrs. A. R. Dunbar and sons of Newark, were calling on Andover friends Saturday. Prof. Dunbar was a former principal of Andover High School.

J. J. Powers of New York City passed the weekend with his mother Mrs. Powers and sister and family, Mr. and Mrs. James McDonough.

30 YEARS AGO

October 21, 1943

Clare C. Backus, Publisher

The Servicemen's pictures this week in the Andover News are of Corporal Kenneth E. Gath and Private E. Gath, two of the four sons of Mr. and Mrs. Charles Gath of Andover in service in the United States. Both boys are graduates of Andover Central School.

Corporal Clyde Kemp returned Monday to Maxwell Field, Alabama, after passing a ten-day furlough with his parents, Mr. and Mrs. Mark Kemp.

Corporal Lester L. Greene is passing a furlough with his parents, Mr. and Mrs. Elmer Greene this week.

Master Sgt. Raymond Lynch arrived in Andover this week to pass a furlough with relatives and friends.

Mrs. Dora Holt was installed as Noble Grand of Andover Rebekah Lodge No. 303, Wednesday evening by District Deputy President, Mrs. May Sherwood and staff of Wellsville.

Robert F. Lewis of West Union and Miss Doris B. Rogers of Independence and Whitesville, were united in marriage by Rev. Walter L. Green, October 16th.

Mr. and Mrs. Earl Atwell have purchased the Osborn farm in Ehr Valley and have taken possession.

Mrs. Bessie Cornell left Saturday for her home in Elgin, Illinois after spending nearly two weeks at the home of her mother, Mrs. Lovina Osborn of Elm Valley.

William Brewster has been passing a few days with his father Fred Brewster and family of West Greenwood.

John Dean of Buffalo enjoyed a stay at the William Joyce home on South Hill, last week from Tuesday to Saturday.

Mrs. Lawrence King left Friday to join her husband at Miami, Florida for the winter.

Mrs. Hattie Clark and Mrs. Myrtle Stebbins left Thursday for Seewickley, Pa., where Mrs. Clark

CONSERVATION COMMENTS

By Paul M. Kelsey

VENISON PREPARATION

This fall the deer hunter is going to have venison in back of his mind a lot more than usual. Well-prepared venison is a delight, but it isn't hard for the hunter to convert it into poor quality meat.

The key to good venison is proper care in the field, and two of the most important factors are quick cleaning and proper cooling. The twin rituals of slitting the throat and removing glands can be skipped. Most gun or arrow-killed deer are adequately bled. Glands foul meat by having scent transferred by the hunter's hands to the meat, so just keep your hands away.

First, cut deeply around the anus, freeing it so that it may be tied securely with a string to prevent contents of the intestine spilling on the meat when they are withdrawn. Now cut forward, just below the breastbone, and the knife will enter the body cavity ahead of the intestine. Using two fingers as guides for the knife lift the abdominal muscles and cut them all the way to the pubic bone.

With the deer tilted on its side, paunch and intestines will now fall part way out. Cut the diaphragm at the rib line, reach in and cut the windpipe. Heart and lungs will now pull free. After cutting the remainder of the diaphragm at the rib line, all body cavity contents except the bladder will roll out easily as one unit. The bladder will be found well down in the body cavity close to the backbone and should be carefully cut loose without puncturing.

Cooling should start immediately. Take your deer home on the car roof. Propped open with a 15-inch stick so air can continue to circulate will help; stowing it in the trunk will be detrimental. It is best hung at a constant temperature of 34 - 38 degrees, so for best results, skin immediately and get it into a cooler.

Indians and old timers didn't use the standard meat-cutting charts to prepare their deer, they deboned them. Anyone with a little carving experience and a sharp knife can do likewise.

Start with a hind quarter, which at first glance looks like one big

leg muscle. Closer inspection reveals it is made up of a group of muscles, each in its own protective cover. Separate these carefully and detach them from the bone cutting off and discarding the tough ligaments at either end.

These can be frozen in one-meal lots for later processing, or they can be processed and frozen ready for the frying pan. The former takes more forethought, for they must be completely thawed before converting them to steaks.

To cut steaks from these small muscle segments, use a sharp knife, or better still, an electric knife. Cut them one-quarter inch thick across the grain. Some are going to look pretty small, but their size can be doubled by "butterflying" them. To "butterfly" a steak, stop the first cut just before completely severing the steak from the main body of meat. The second steak is then cut completely off, leaving the two attached. They are then spread like a butterfly for cooking. Parts too small for steak can be used as stew meat or ground meat.

The secret of cooking these steaks is to cook them fast, about 90 seconds on a side, so a tinge of pink remains in the center. Cooked quickly, so that not all the moisture is driven out, they will be tender and literally melt in your mouth. Cooked longer, they will take on the eating quality of shoe leather.

Don't try to save deer fat for use with ground meat, for its flavor will detract noticeably from the quality. Instead, use beef or pork fat at about the rate of one pound of fat to seven or eight pounds of meat. Some people find sausage a good substitute for fat.

Venison, like most game, is dry meat and needs a fat supplement. If you save some for roasts, they should be covered with thick bacon slices or salt pork, or at least covered with a cloth and basted frequently.

If you don't have the time and courage to butcher your deer, skin it and get it to a professional just as fast as you can to get the best quality venison.

Allegany County Fire Control Report

From: Allegany County Fire Control 82 East Greenwood Street Andover, New York for the month of October, 1973.

FIRES

Mercantile	0
Industrial	0
Dwellings	7
Farm Bldgs.	3
Oil Field	0
Motor Vehicle	14
Grass & Brush	12
Pennsylvania Calls	4
Miscellaneous Fires	24

Total Calls 64
Accidents - 3

MUTUAL AID

In County	8
Out of County	2

Total Calls 10
Radio Checks - 41
Siren Tests - 95
Vehicle Practice - 14
Vehicle Maintenance - 35

AMBULANCE CALLS

Alfred	9
Almond	4
Andover	9

plans to pass the winter. John Wahl spent Sunday with his sister, Mrs. Frank Cornelius at Alfred.

Mrs. David Slocum spent several days last week with her son and wife, Mr. and Mrs. Earl Slocum of Hornell.

Clyde Yorton, C. M. 1/C of Falls River, Mass., was a guest at the home of his aunt, Mr. and Mrs. George Beebe, Saturday and Sunday.

Mr. and Mrs. R. E. Johnson and Lester Johnson of Candor, were guests of Mrs. Emily Burger at the home of Mr. and Mrs. William Burger, Friday and Saturday.

Angelica	10
Belfast	3
Bolivar	9
Fillmore	12
Friendship	5
Genesee	4
Richburg	7
Rushford	6
Shinglehouse	12

Total Calls 90
False Alarms - 4
Miscellaneous Calls - 910
Total Calls for the Month - 1266

Cafeteria Menu

Week of November 26 - 30

MONDAY - Spaghetti with Meat Sauce, Lettuce with Dressing, Bread and Butter, Fruited Vanilla Pudding, Milk

TUESDAY - Cream of Potato Soup, Meat Salad Sandwich, Frosted Yellow Cake, Milk

WEDNESDAY - Vegetable Beef Stew with Rice, Carrot and Celery Sticks, Bread and Butter, Fruit, Milk

THURSDAY - Hot Dog on Bun, Buttered Vegetable, Peanut Butter Brownie, Milk

FRIDAY - Creamed Egg or Cheese on Toast, Vitamin Sticks, Fruited Lime Jello, Milk

Cranberry cultivation was first recorded in 1816 in the Town of Dennis on Cape Cod.

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