

Designation of Places for Holding Terms of the County Court.

Pursuant to the provisions of the Code of Civil Procedure, the undersigned, County Judge of Columbia County, hereby appoints the times and places for holding the terms of the County Court of said county in and for the year 1922, and until otherwise appointed as follows:

Second Monday of January, 10 a. m., at Court House.

Second Monday of February, 10 a. m., at Court House.

Second Monday of March, 2 p. m., at Court House.

Second Monday of April, 10 a. m., at Court House.

Second Monday of May, 10 a. m., at Court House.

Second Monday of June, 2 p. m., at Court House.

Second Monday in September, 10 a. m. at Court House.

(Term) Monday of October, 10 a. m., at Court House.

Second Monday of November, 10 a. m., at Court House.

Second Monday of December, 2 p. m., at Court House.

At said terms will be drawn and summoned to attend as the terms herein to be held the second Mondays of March, June and September, which terms are appointed for a trial of cases and for the trial of a grand jury will be drawn and summoned to attend the term appointed for the second Monday in June. No grand jury or trial will be drawn or summoned to attend any of the other terms hereby appointed designated.

Witness my hand and affixed the seal of said county at Albany, N. Y., January 3, 1922.

SANFORD W. SMITH,
County Judge of Columbia County.

STATE OF NEW YORK.
COLUMBIA COUNTY CLERK'S OFFICE.
PATRICK GANAVAN, Clerk of the County of Columbia, and also Clerk of the same and County Courts, being Courts of record held therein, hereby certify that I have compared the foregoing copy with the original thereof filed and recorded in this office, and that the same is a true and correct copy of such original and of the whole thereof.

In Testimony whereof I have hereunto set my hand and affixed the seal of said county at Albany, N. Y., this 2nd day of January, A. D. 1922.

PATRICK GANAVAN, Clerk.

Terms of Court for Naturalization.

A Term of the Columbia County Court at the Chambers of the County Judge at the Village of Chatham, New York on the 2nd day of January, A. D. 1922.

SANFORD W. SMITH, County Judge, COLUMBIA COUNTY COURT, COLUMBIA COUNTY.

The master of the vessel stated for final action in the County Court of Columbia County, the application of said vessel for admission to become citizens of the United States.

Pursuance of the provisions of Section 1 of Article 17 of the Constitution of the State of New York, and of the laws of the State of New York concerning naturalization and the procedure in cases of naturalization in courts of this state.

That the following rule be and same is hereby adopted:

Following stated days are hereby appointed for the final action of the County Court upon final applications of persons to be admitted to become citizens of the United States, until otherwise ordered.

Second Monday of each month, except months of July, August and October, the last Saturday of July and the first of October. All sessions of the court for hearing such applications will be at the Court House and will begin at 10 o'clock in the forenoon on the second Mondays of March, June and December, the sessions will begin at two o'clock in the afternoon.

SANFORD W. SMITH,
County Judge of Columbia County.

STATE OF NEW YORK.
COLUMBIA COUNTY CLERK'S OFFICE.
PATRICK GANAVAN, Clerk of Columbia County, and also Clerk of the Supreme County Courts, being Courts of record held therein, do hereby certify that I have compared the foregoing copy with the original thereof filed and entered in this office, and that the same is a true and correct copy of such original and of the whole thereof.

In Testimony whereof I have hereunto set my hand and affixed the seal of said county at Albany, N. Y., this 2nd day of January, A. D. 1922.

PATRICK GANAVAN, Clerk.

Mothers Are Helped

THEIR HEALTH RESTORED

Happiness of Thousands of Homes Due to Lydia E. Pinkham's Vegetable Compound and Mrs. Pinkham's Advice.

A devoted mother seems to listen to every call of duty excepting the supreme one that tells her to guard her health, and before she realizes it some derangement of the female organs has manifested itself, and nervousness and irritability take the place of happiness and amiability.



Tired, nervous and irritable, the mother is unfit to care for her children, and her condition ruins the child's disposition and reacts upon herself.

The mother should not be blamed, as she no doubt is suffering with backache, headache, bearing-down pains or displacement, making life a burden.

Lydia E. Pinkham's Vegetable Compound is the unfailing cure for this condition. It strengthens the female organs and permanently cures all displacements and irregularities.

Such testimony as the following should convince women of its value:

Dear Mrs. Pinkham: "I want to tell you how much good Lydia E. Pinkham's Vegetable Compound has done me. I suffered for eight years with ovarian troubles. I was nervous, tired and irritable, and it did not seem as though I could stand it any longer, as I had five children to care for. Lydia E. Pinkham's Vegetable Compound was recommended and it has entirely cured me. I cannot thank you enough for your letter of advice and for what Lydia E. Pinkham's Vegetable Compound has done for me. Mrs. Ph. Hoffman, 100 Elmwood Street, Brooklyn, N. Y."

Mrs. Pinkham advises sick women free. Address, Lynn, Mass.

Woman's World

THE SLEEPING ROOM.

Quiet Tones Should Be Employed in the Walls and as Little Furniture as Possible.

A sleeping room if possible should be maintained as a sleeping room and not converted into a den or sitting room or parlor, and in choosing its furnishings the thought should be rather one of lasting beauties than selections made in consideration of color or fabric.

The color and design of each part tends a hand in securing the quiet and repose that should distinguish the room used for sleeping and retirement.

The general tone of the room should be settled and then all things conform to that.

The size and length of each room should be settled and then all things conform to that.

The size and length of each room must be considered for the best use of color. Certain colors produce certain effects. Yellow and red lighten and warm a dark or bare room. Floods of sunshine can be tempered and the atmosphere cooled by the light tints of green, blue or gray. If the woodwork and furniture can all be in harmony, white is satisfactory for a sleeping room.

Any color, however, must be dealt with carefully. Too much color robs a sleeping room of its motive to produce a subdued atmosphere with a sense of space and complete freedom from crowded effects.

Even the paper on the walls should not convey an atmosphere of crowded designs. A wall covering that shows broad, plain masses of delicate tint or quiet color, relieved with a delicate pattern, is far preferable.

Of course, polished floors and small rugs are the thing for sleeping rooms. These admit of daily cleaning without undue labor.

Do not have too many pieces of furniture or too large ones in the room. This must be regulated by the capacity of the room, which must not be overcrowded, even at the price of banishing some fine piece of furniture.

In fact, the true way of decorating a sleeping room is to place therein only that which is necessary.

There is an endless variety of pretty muslins and cretonnes and chintz that may be used for draperies and hold the advantage over other materials in that they may be cleaned with soap and water.

Accessories that are likely to catch and retain dust and impurities should be eschewed and upholstered pieces could be put away with impunity. Closet doors and doors between adjoining rooms may well be replaced with pretty, fresh chintz curtains.—Chicago Tribune.

SOME APPLE RECIPES.

Fried Apples Make a Splendid Relish for Dinner—Some Good Fruit Desserts.

The fresh autumn crop of apples is now just beginning to enter the market, and we give a few good, nutritious and inexpensive ways of serving them cooked.

For Fried Apples.—Core and peel several large, tart apples; cut slices right across the apples, making rings about a quarter of an inch thick; drop into cold water for a few minutes, then dry and dip them in sugar and fry quickly in hot butter. Some prefer not to peel the apples, claiming that they are better flavored unpeeled.

Apple Tapioca.—Core and pare six fully ripe apples; set these in a pudding dish; fill the hollow of each apple with fine white sugar and stick into each three cloves. Sprinkle around the fruit six tablespoonfuls of large pearl tapioca; squeeze a little lemon juice on each apple, and pour two cupfuls of cold water very gently into the dish. This should be cooked very slowly for an hour and a half, when the tapioca will have formed a delicate jelly all about the apples; serve lukewarm, not hot, with cream, and it will be found perfectly wholesome for invalids as well as well people.

Apple Snow.—Dissolve half a box of gelatine in a cup of cold water; pass three heaping cupfuls of stewed apples through a sieve, sweeten and flavor with lemon juice and cinnamon and mix with the jelly. Whip a pint of sweet, rich cream and stir lightly into a fruit. Heap this into a glass dish and set it in the refrigerator until ready to serve.

Apple Turnovers.—Serve one to each guest. Make a very rich, "short" pastry dough, roll it out and cut into squares about five inches wide; set in the middle of each piece a large pared and cored apple, drop into each apple a piece of butter about as big as a small hickorynut, fill up the hole with sugar and put more around the outside of the fruit. Into the sugar stick two inches of cinnamon and press three cloves into the flesh of the apple. Lay a slice of lemon on top of all this. Take up the four corners of the pastry, pinch them into a knot over the apple and let them bake in a good, quick oven so that the pastry may be well browned, but give them time to get well done beside. They may be eaten with or without cream.—The Commoner.

the same as fruit trees into any vigorous, hardy, rose stock, Manetta and our wild roses being the best. Roses may be budded now or any time during the season when the bark slips from the young growth of this season; the flower-bearing shoots generally furnish good buds. These buds may be inserted into old or new stocks, high or low. If stock is small the bud may be put in near the ground and the whole bush turned into the variety which the bud represents. The stock is to be cut off above the bud about ten days after the bud is set. Roses are always very effective when budded high.

"I have in mind an arbor of roses which originally consisted of one variety, the old Seven Sisters, which now represents several varieties and the change brought about by budding. Buds were placed from three to six feet from the ground. Some of the best hardy sorts were used and also a few of the teas and hybrid teas, which, though not hardy, can be protected in this way perhaps better than otherwise, that is, the long, slender stock on which they are budded can be easily bent to the ground and the tender part covered. One of the most interesting rose bushes I have seen was a wild one growing in a fence row, on which I budded Marechal Niel, about four feet from the ground. This bush produced all summer long, roses that were the enchantment of all who saw them, and although one of the most tender varieties it was safely carried through the severest winters by being bent to the ground and covered with leaves. I have also turned wild roses into beautiful specimens by budding the Crimson Rambler up high. We now have the ideal rose to work this way; it is the new Baby Rambler, which when well established is never seen out of bloom throughout the growing season. I consider this one of the grandest roses ever introduced. After growing a wealth of bloom all season it may be potted and had in bloom all winter under favorable conditions. The blossoms have much the same appearance as Crimson Ramblers but are not so double and therefore all the more graceful."

The Good Points of a Range

should be economy of fuel, with best results in baking, roasting or broiling, combined with superior lasting qualities and ease of management. These points are all covered by the Andes range.

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AFTERNOON TEA-CAKES.

Dainties to Serve for a Five O'clock and Which Come in Very Well for Dessert.

Almond Sand Cakes.—Cream 1 1/2 cupfuls of butter; cream in 2 1/2 cupfuls of sugar, one whole egg and two yolks; add one teaspoonful of cinnamon and four cupfuls of sifted flour; beat thoroughly, roll out very thin on a marble slab, cut in hearts or diamonds, brush over with two egg whites beaten slightly. Have one-quarter pound of almonds blanched and split in two; put one of these halves in each corner, brush again with white of egg, sprinkle the center with granulated sugar, then with powdered cinnamon and bake in a quick oven. There should be 12 dozen cakes. When cold pack in a tin box. When needed crisp in a hot oven one minute. These can be kept for weeks.

Chocolate Chips.—Cream thoroughly one-half cupful of butter, one cupful of sugar and two eggs; add four tablespoonfuls of melted chocolate, one teaspoonful of vanilla and flour enough to make a soft batter—about one cupful; pour in narrow greased pans a half-inch or less in depth, bake quickly, brush with egg white, cut into strips while hot and serve cold.

Saltines covered with melted sweet chocolate in which a bit of butter has been mixed will be found excellent to serve at afternoon tea. Several pretty effects may be obtained by placing strips of candied orange peel (orange straws), candied citron, sugared violets or rose leaves on the chocolate while it is hot.

Tea Françoise.—Scald the pot thoroughly; put in four teaspoonfuls of tea, cover with one pint of freshly boiling water; steep five minutes; put on cupful of sugar in an enameled saucepan, add two cupfuls of boiling water, the rind and juice of three oranges, the juice of two lemons and one cupful of chopped fresh pineapple; boil five minutes, strain in the tea and when cold freeze to a mush in freezer, using half a cup of salt for packing.—Chicago Inter Ocean.

DRIED CORN AND APPLES.

Heat Corn in Oven Before Placing Out in Sun for the Final Drying Process.

People say my dried corn looks and tastes as well as the evaporated product. This is the way I do it: In the first place I have some home-made driers about three-quarters of a yard square, with bright tin bottoms. Late in the evening I gather as much tender, juicy sweet corn as I think will fill the driers. Early next morning I remove the husk and silk and with a sharp knife cut the corn from the cob. If the grains are large, I aim to cut them about in two the first stroke, and the next sever them from the cob entirely. By doing this the grains will not be so large and will dry quicker. Put a cloth in the bottom of a dripping pan and spread the sliced corn on it one inch deep, then set the pan in a moderate oven until the corn is well heated, but not the least bit cooked. Stir up the corn several times while heating. In the meantime have the driers set in the sun to get hot. Do not try to dry corn only on a bright, hot day. After heating the corn, remove from the oven and spread thinly on the driers, and keep the driers where the sun will shine on them all day. At night the corn will be nicely dried and will need no more sunshine. Always get it out early in the morning.

To cook dried corn, wash and put it to soak for several hours. Cook in the same water in which it was soaked, season with butter or cream, salt and pepper, and add a spoonful of flour rubbed smooth in some milk. Nice for a change from canned corn.

To dry apples, pare them nicely and cut into very thin slices, not pieces spread very thinly on the driers, and keep driers in the hot sunshine all day by night the apples will be dried, and look just as nice as evaporated apples. Air them frequently after taking from driers. Any kind of fruit may be dried much nicer by using driers with tin bottoms.—Farm and Home.

The Odor of Onions.

To remove the odor of onions after peeling them, rub the hands over with celery and then wash them in cold water. Wash the knife also in cold water by holding it under the tap and letting the water run over it. Then dry and polish in the knife in a cloth or on the knife board. Hot water should never be used to remove onion juice, for it causes skin to set on the knife or hands and thus the disagreeable odor is retained instead of banished.

Crackers.

One cupful lard, two cupfuls sweet milk, one teaspoonful salt, three teaspoonfuls baking powder. Beat to knead very stiff. Roll out one-quarter inch thick, cut in rounds and bake in a moderately hot oven.

THE BUDDING OF ROSES.

Work Must Be Done at Time When the Bark Slips Easily—Some Directions.

E. H. Rhield, in Colman's Rural World, says "Roses may be budded

THE BUDDING OF ROSES.

Tender Meat.

It is a well-known principle of boiling meats that the salt should not be added until near the end or after it begins to get tender. Salt hardens the fiber and renders cooking more difficult and this principle applies to the cooking of cereals also.

To Harden Pickles.

When freshened from the brine, and ready for the vinegar, add to it a small piece of alum and a sliced horseradish root. Cucumbers in very sweet vinegar are likely to shrivel. Have two jars of vinegar, take them from the sour vinegar 12 to 24 hours before wanted for use and drop them into sweetened vinegar, and they will be crisp and nice.

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CLOTHING FOR MEN

We'd be disappointed if we couldn't truthfully say each season that our suits and overcoats are "better than ever," it's a sign that we're keeping in front, each season a little better than last; getting new ideas and improving old ones; learning something every day and putting it to use for our customers' benefit. This fall we say "better than ever" with unusual emphasis. Such celebrated makers of men's fine clothing as

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and a few others contribute their very best productions to our stock. We shall be glad to show them to you whether you come to buy or merely to look, they are worth seeing as well as buying. You're welcome to try on as many as you please, you'd better see them before looking elsewhere. Our Fall Dress and Tuxedo Suits are also especially attractive. We also have a very large line of Prince Albert Suits.

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Neckwear—A line not equalled in Albany.
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In our women's department you will find an unusually large line of Suits, Skirts, Waists, Coats and Furs. We have a most tempting lot of high-grade, exclusive, tailor-made suits in Broadcloth, Serge, plain and fancy Worsteds, Tweeds, etc. They are long, tight-fitted or semi-fitted coats, also jaunty twenty-nine-inch jackets and come in blouse effects in all the new shades of garnet, green, plum, various shades of gray, blue, black and novelties. The jackets are plain tailored with stitched straps or trimmings of velvet and fancy braids. They are lined with a fine grade of silk or satin. The skirts are beautifully tailored in many designs, both plain and plaited. We have some new skirts in light and dark grey materials; Panamas in navy, brown and black; also the new Princess in good quality of serge in red, green, gray, navy and black.

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