Just lot down these ingredients And make it, for a change. ut two large cups of sugar, white, Be sare don't uso the whole hen half an egg-the white you wantn beat these three togethe Till they're soft and smooth as cream hree cups of sugar, then, you'll need, And powder to make them light; The powder that your hebby is, Is the kind that 'll serve you right. Three small spoons will be sufficient. With flour sifted o'er, And when you think it done enough,

Andhow into your mixing bowl, A cup of water pour, Then quickly stir, add spoon by spoo Your store of sifted flour, astly the whites of four large eggi Well beaten, I would say, Stirkently in the mixing, And always stir one way.

Please sift it just once more.

Sake in jelly tins or patties. Oran one grand, blg loaf; Andlif your oven works just right You'll say it's good enough. and if you bake in layers, And whipped cream goes between on'il my it's more like occan foan Than any thing you've seen.

HE ROSY CRANBERRY.

orting Your Boiling Water Over and Cook Them in Porcelain or Granite-Lined Vessel.

boiling water over the cranwhich will cause the good ones ell, and the bad ones can thus be easily picked out. Cook the berlways in either porcelain or graned vessels, as the acid of the fruit dissolve metal and discolor the They should never be cooked in in or brass.

inberry Jelly.—Cook one quart of erries until soft, then add one full of sugar and cook until the juice ns. Wet a mold in cold water and the cranberries in. When cold, will turn out firm and smooth. nberry Sauce.—Put one pound of and half a pint of water into a lain or granite kettle, and let come boil; then add one quart of cran--that have been washed and d over. After these come to the g point let them boil for fully ten es, then pour into a mold which

inberry Pie.-Pick over and wash pint of cranberries, chop, and add cupful of water and one tablespoonflour beaten until smooth; this creamy. nt is sufficient for two pies. Pour pans-lined with a bottom crust and trips of paste diamond-wise over op. Bake until the crust is a rich a.—The Commoner.

TERNOON TEA CAKES.

to Make Delicious Nut Cakes and 1 Better Cinnamon Sticks and

amon' Sticks with Icing.—Four it, it eats up a large slice of her salary.
of almond paste, the white of For the girl who works, nothing is

a few drops of vinegar. Work te add salt, pepper and French
to taste, with a drop or two
sauce. Now chop the

FOR SCRAMBLED EGGS. SOME DELICIOUS CANDIES.

from Some Famous Cooks and Are. Worth Consideration.

OCEAN CARE.

Mrs. A. D. T. Whitney.—Make ready
elght eggs broken all together in a Put one pound of loat sugar into a ing clothes in winter in a small kitchread in Care.

Doello recipe writtin by Mrs. F. R. Dushnell bowl, a frying pan, with a round table-pan, add half a gill of cold water, and en was a light rack made like a ladder bowl, a frying pan, with a round table, pan, add half a gill of cold water, and en was a light rack made like a ladder peppered lightly and sprinkled with a pan over the fire and bring to the boil, wide, and eight feet long and was sue, article, has said, "Whatever I am and scant, teaspoonful of sait, a large; lim. When It boils stop stirring, and let it pended, from the celling by stout between the boil up, then remove the pan from the ropes over the kitchen stove. The ladder turn in the eggs. Begin at once to the boiling syrup. When it is melted spread out as much as possible, and the greatest helpscrape and toss up from the bottom put the pan on the fire and bring it to the heat of the stove dried them rapass the egg "sets" there. Handle the boil again; take it off the fire and liv. Of course great care had to be quickly following the cooking of the add another half once of butter. Do taken in keeping the dampers, wide or even raising it if cooking too fast, buttered shallow tins. It will go on hardening in the hot fire; therefore, either allow for this, two gills of water and a pinch of the question. For drying heavy un and for stirring a moment or two aft- cream of tartar without stirring for derwear and towels in damp weather, hot dish when finished exactly right, pieces at a time four ounces of butter perfectly dry, it has no equal.

Mary J. Lincoln. — Chafing Dish and boil again till a small piece A small spice salt and utensil cab husband, to inspire him to make the Recipe.—Have one tablespoonful of dropped into water will harden. Pour inet in another kitchen was not nailed most of himself, should be a woman's butter in the paper heating over het butter in the pan heating over hot into a buttered tin, and when half cold to the wan as is usually the case water. Beat three eggs slightly, shake mark into squares with a knife. When simply rested on ten-cent iron brack in a little pepper, turn into the hot quite cold break these squares off and ets. In this way it could be taken dark shadows appear under her eyes, she has backache, headaches, bearingbutter, and, as they cook, scrape wrap each in wax paper.
toward the middle, and when all is Walnut Cand a quivering, jelly-like mass, sprinkle on wafers, toast or shortcakes.

Janet McKenzie Hill.—Butter a sauce They may be served simply with a sprig of parsley, or on toast, or in cases, with or without a sauce.

Fannie Merritt Farmer.—Beat five eggs lightly with a silver fork. Add half a teaspoonful of salt, one-eighth In Separate Blouse and in Costume thing special put many shirts and teaspoonful of pepper and half a cupful of milk. Heat omelet pan, put in butter, and when melted turn in the mixture. Cook until of a creamy consist- Blind embroidery, eyelet work and cise possible by this method, and the ency, stirring and scraping from the drawn work are flung together appar small board was very convenient for a bottom of the pan.

is one that seems to be unrecorded in touch. cook books. The eggs are turned from Sometimes the yoke is of delicate The annex to the kitchen table is the bowl into which they have been blind embroidery—the sort of work what one woman calls a broad shelf broken into the frying pan containing that is done with the aid of a magni- she can put on folding brackets dibeen dipped in cold water. Let melted butter, and are stirred con-fying glass, and, perhaps, that is out-rectly over the table, in emergencies. several hours, when it will turn stantly from the minute they begin to lined by the tiniest scalloping, with the It is strong enough to hold extra dishlike jelly, and it will be sweet, yet turn white. When done they are taken blouse proper divided into strips by the es, the dessert, empty fruit jars in canfrom the fire and one raw egg is narrowest, of haby Irish insertion, or ning time and many other articles that stirred through them thoroughly. It is even by narrow Cluny. em two and a half cups of sugar, cooked by contact with the hot eggs. Valenciennes lace makes some of the not used unless necessary, and in this and serves to keep the dish soft and lighter yokes, and is treated in almost way the accumulation of trash and

THE BUSINESS COSTUME.

White Waists Extravagant-How One May Save on Laundry by Neat Dark Costume.

I have never been able to see the economy of these white blouses for now. wage-earning women. One hears so As to the tiny yokes of criss-cross notions about combs and pins for the much of the neat office or shop girl tucks, they are legion as are those of hair, but nothing will ever supersede for being advised to wear white shirt groups of waists and short cloth skirts. This cos- Fillet lace, which was just applied propriety of real tortoise shell, carved Cake.—Cream a half a cupful tume is really a luxury for the woman tentatively to lingerie blouses in Paris or adorned with gold.

hickory nuts, and fold in the blouses a week, which means 12 in collar, and the little ones to trim dancing there is no question about their of the eggs, whipped to a stiff all. Then there is the laundry. If she blouse and sleeves, using embroidered being practical and decidedly comfort-Bake in small pans, ice and lives at home, she hasn't the heart to medallions in between, or embroider able. But a woman over 25 should not le chopped nuts thickly over the impose so much washing on the one ing your linen in the spaces around think of it, person who does it, and if she pay for and between the medallions.

ge, four ounces of powdered su- better or neater than two or three Pick and wash a pint of beans, put e teaspoonful of ground cinna- simple blouse suits of mohair of into a half-gallon of water and let soak Mix all together, place on a woolen crepe or etamine. Over these over night; drain on the water in the Mix all together, place on a woolen crops of the street morning, put in a bean pot, or deep pompadour moire. It is distinguished

ite long acrips about the business wear, let her get blouses to half a reaspoonful of salt, a half pound le and two long. The business west, the skirt making them of fat, salt pork, and fill the pot with flowing sleeves in front. It is trimmed dered sugar, Add half a tea, of pongee, veiling china silk, heavy boiling water. Baka four hours in a with sable and lined with accordionof grounds cinnamon and a linen or any durable odds and ends of moderate oven; or, the beans may be platted chillon. This idea of sable trim-

Zweibach: Work; three Suppose her suit is brown or will core they are done, but when taken of bounds of nour four taking the should be nearly

ANNIE RITTENHOUSE

so the eggs as the as possible cine is excellent for both children and taken. When the enamel is dirty and The housewife sometimes wonders they are like a coarse powder, adults and keeps the skin nice and discolored, take some paramine dipts when the doctor orders in light diet them with the yolk paste. If clear, Piace some ligs in a stewing pices of financi into it, and keep jub for coayalescents just exactly what he assoning is necessary, add it he jar cover, with good saind oil, and hing the bath gonly until all dirt is means. The following diams may be sainly be mixture upon alleed stew year gently. When they are soft removed, then wash with warm some made; Tenderiola steads award in a westen with honey and flavor with and water. Zind goods can be made ordinary cause. Tenderiola steads ground ginger, or is mon judge, stir all to look like new in line way. Parat lamb chops, delicately cooked game.

For the Bird to gether thoroughly while hot, and for fine is used in so many ways and is settled easy. Constitute in the lamb way is will an amount of wonderful asy and havers a dose take one or involves. Process of wonderful assessance to the house even chicken mutton broth, koumiss, etting. Sorre plantain or cell may be prepared in the same way it wills walls waging her war against surfor fresh fruit bely and cooked with their feed.

Brates read and the same way it wills walls waging her war against surfor fresh fruit bely and cooked with their feed. Substitute for Medicine

The Following Recipes Are Gathered Directions for Making Old and New Confections-All of Them Delicious and Worth Trying.

quickly following the cooking of the add another half ounce of butter. Do taken in keeping the dampers wide egg, keeping all turned and mixed this until two ounces of butter are open in adding coal or shaking down and scrambled, until there is just no used up. When the butter is added re ashes, but it was much better and liquid and no tough, leathery solid, turn the pan to the fire and boil for quicker than hanging out of doors, but a delicate mixture of white and five minutes; stir in three ounces of The lady of the house intends to have yellow, set but not hard, moist but not grated chocolate. Stir it quickly and the rack fixed this winter so it can be running, which will pile into a dish. boil till it leaves the side of the pan; lowered without trouble and quickly Keep the handle of the pan in your test it in the usual way with cold raised to the ceiling when not in use, left hand, as you stir with your right, water, add half a teaspoonful vanilla as it is now rather inconvenient alshifting it over the heat as needed, extract and pour the mixture into well-ways to mount a high stool. She says Butter Scotch.

Walnut Candy,

MARION HARRIS NEIL

THE FASHIONABLE YOKE.

Waist - Everywhere Nowadays the Yoke Is Prominent.

as many ways as there are blouses- useful articles that usually encumber from the square or round inset yokes a regular shelf is avoided.-Ohio of all over lace to intricate arrange. Farmer, ments of narrow lace used as insertion. When valenciennes is used, it is the German version, which, in spite of its popularity all summer, still holds its

or lour wee tucks.

Cake.—Cream a half a cupful tume is really a luxury for the woman tentatively to lingerie blouses in Paris or adorned with gold.

Add the yolks of two eggs and il together. Sift two cupfuls of into which has been stirred a of dress. The girl at a counter, at a office desk, can't wear of the blouse an entire day without its heing solled at night.

Tume is really a luxury for the woman tentatively to lingerie blouses in Paris or adorned with gold.

Street dresses and evening cloaks. They will be seen on many of the handsomest agare medallion, with its heraldic designs of dress. The girl at a counter, at a darned in, is enough for a yoke. And darned in, is enough for a yoke. And when you can get big and little ones to match use a big one as a tiny yoke.

Short skirts for evening wear are still to match use a big one as a tiny yoke. Short skirts for evening wear are still to match use a big one as a tiny yoke. to match use a big one as a tiny yoke

Short skirts for evening wear are still to match use a big one as a tiny yoke

To be fresh and neat. she wants six chemisette style, just in front of the popular among very young women. For collar, and the little ones to trim dancing there is no question about their

Baked Beans.

If she has a coat suit already for pan, add a tablespoonful of molasses, pe of lemon juice. Stir five thin materials that match or accord boiled until quite tender, but not ming was seen on some very handsome broken up. Water should be added to ming was seen on some very handsome broken up. Water should be added as evening cloaks.—Chicago Record-Herthen cover the strips of paste. With her some broken up. Water should be added as even buttered tins and bake. She can spend her laundry money in it boils away, until about an hour be ald. turnover curs and collors of white fore they are done, but when taken dry. If wished to be served in small. Use one cupful of butter, two cupfuls fuls of butter, five whole eggs green worsted or a plaid in which blue crocks, the crocks should be filled of sugar, five eggs one and one-half title cinnamon, into a smooth dominates, then let her get plouses for with the beans, a small lump of butter, pints of flour, one-half of a teaspoonful keep in blanched, peeled and pretty white ones for church and for in the oven until the beans are milk Mix butter, sugar and eggs almonds. Bake in a guick any occasion when she wants a dainty browsed on top. There are small smooth, add flour sifted with powder, and milk mix into dough and the crocks and milk mix into dough and the crocks.

To Clean Bathtub The bath is a little tiresome to keep

Numerous Conveniences the Cleves Housewife Has Evolved to Make Housework Less Heavy.

if she had the floor space, she would have two racks, and stack them togeth water pan after it is taken from the Boil two pounds or brown sugar with er like a step ladder, but that is out of er removal, or turn quickly into a nearly 20 minutes. Then add in small or hanging the ironed clothes to get

was much handler than to reach up or down pains, nervousness, irregularities get on a stool le was a light, home- or the blues, she should start at once Put half a pound of good brown made cupboard with three shelves, and to build up her system by a tonic with slightly with salt and serve at once Put hair a pound of good blown made cupuoard with times sucrees, and countries of the sucrees of the suc water and a pinch of cream of tartar, grater, dust of some seasoned with a dash of pepper and balt; also, if desired, half as many labeleggs, the liquid will give a more custard like look to the dish. Stir the eggs continually until they are a soft, custard like consistency all through; the last of the cooking should be done by the heat of the pan. Scrambled and a pair of scissors and as any articles usually used in omelets. These materials should be chopped fine or or the pan is taken from the fire.

Water and a pinch of cream of tartar, grater, discut the data gather dust so quickly if hung that gather dust so quickly if hung on the wall. With the case before her on t water and a pinch of cream of tartar, grater, biscuit cutter and other things ham's Vegetable Compound kerchiefe and all the smaller pieces, at Lynn, Mass. Her advice is free and The "big" clothes were in the bottom always helpful. of the basket, and an hour's steady work on the long board in the dining. dresses in the wash. The running back and forth for hot irons was reduced to the smallest amount of exerently at haphazard, with here and there helper or when pressing was to be A clever way to preserve the soft a tiny Japanese dragon laid on by way done. It has many advantages over quality insisted upon in these recipes of adding another bizarre, but stunning ironing right on the table, as any woman will discover if she once tries it.

cannot be crowded on the table. It is

FASHION NOTES.

Light, clinging, soft materials seem to be specially in favor-chiffon, velvet, But Irish lace is having a furore just the ever faithful mousseline de soie. silk corduroy, radium, messaline and

There are many styles and fads and

Authorities differ about the size of sleeges. But without doubt the popular taste is inclined to cling to small sleeves. People are not very enthusiastic about big, full sleeves. And they certainly are anything but pretty.

One handsome evening cloak is of from the popular empire style by a cape

Egg Cookies.

blouse under her cost suit. And let her brown dishes which come for this pury and milk: mir into dough soft enough get a white cloth or mohair skirt for pose costing four or the cents each, to handle conveniently flour the board; constant evening wear and for any to be had at the china stores. The roll out dough thin, cut out with his the yolks of hard-boiled eggs social occasion a thin white skirt made. Commoner.

Commoner. bake in hot oven five or six minutes. These cookies will keep for several

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LEGAL NOTICES.

NOTICE TO CREDITORS.—Pursuant to the order of Ron Mark Duntz. County Judge of Columbia County and Acting Surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims against I riah Harmon, hate of the town of Ghent, in the county of Columbia, deceased, that they are required to present the same with the vouchers thereof to the subscriber, Charles M Harmon administrator of the said deceased, at his office in the village of Chatham Columbia County, N t, on or before the 4th day of August next

Chas. M Harmon, Admr of Friah Harmon deceased Dated, January 25, 1906

McClellan & Dariess, Attorneys for administrator, Chatham, N Y

NOTICE TO CREDITORS—Pursuant to the order of Hon. Mark Bunts, tolumbia County Judge and Acting Surrogate of Columbia County, notice is hereby given, according to law, to all persons having claims against Alexander Weaver, late of the Town of Chatham, in the County of Columbia, deceased, that they are required to present the same with the vouchers thereof to the subscriber, Executor of the last will and testament of said decease, at his residence at East Chatham, N. Y, on or before the 31st day of July next.

Dated, January 19th, 1906.

Charles H Johnson,
Executor.

Naccialian & Dardess.

McClellan & Dardess, Attorneys for Executor, Chatham, N. Y.

NOTICE TO CREDITORS-Pursuant to

Dated January 22, 1906.
Lalayette Winn
Joanna Philip, Executors.

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poages." Unite East in "Foolity Book."

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NOTICE TO CREDITORS—Pursuant to the order of Hon Sanford C Smith, County Judge of Columbia County and Acting Surrogate of the County of Columbia notice is hereby given, according to law, to all persons having claims against J Wesley Jones, late of the town and village of Chatham, in the County of Columbia, deceased, that they are required to present the same with the vouchers thereof to the subscriber, the administratrix, of the deceased at her residence in the Village of Chatham on or before the 9th day of March next

March next

Mary I Jones Admx of

J Wesley Jones deceased,
Dated Aug. 24, 1905

Met lellan & Dardess,

Attorneys for Administratrix
Chatham, N. Y.

NOTICE TO CREDITORS—Pursuant to the order of Hon Senford W Smith, county Judge of Columbia County and acting surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims against Heary S Ambier late of the town of Austerlitz, in the County of Columbia deceased, that they are required to present the same with vouchers thereof to the subscriber, Julia M B Amb Prone of the executors of the said deceased at her residence in the town of Austerlitz on or before the list day of May acterlize on or before the list day of May next Julia M B Ambler J Edgar Ambler Executors

Dated Oct 26 1905

UTATION ON PROOF OF WILL The People of the State of New York is the Grace of God Free and Independent Be the Grace of God Free and Independent To all to whom these Presents may come or may concern and especially to Sarah Hoy, residing at Monmouth Hilmols Eleanor Gilbert residing at Manchester Michigan Mary L. Pendleton residing at Chatham, New York Benjamin to Lovejoy residing at Manchester Michigan Porter A tady residing at Napolean Michigan, and cirard Cady residing at trans Lake Michigan who constitute the only heirs at haw and next of-kin of Herschinh H. Lovejay late of the town of Chatham county of Columbia, State of Yew York deceased Solumbia, State of vew fork discussion.

Send Greeting — Whereas Stainton R

Smith, Executor in a certain instrument p

sriting purporting to be the Last William

festament of the said Hezekiah H I ovejon

and whating to rea, and herson

cting Surrogate to represent and act fo on in this proceeding

irrogate to represent and act for is proceeding. IN FESTIMONY WHEREOF, We have caused the Seal of Office of our said Surrogate to be here; unto affixed Witness, Hon i Mark Duntz, County Judge of Columbia County and Acting Surrogate, at the Surrogate, at the Surrogate, N. Y., the 15 day of January, in the year of our Lord, one thousand inlie hundred and six.

John V. Wilder & Jr., Clerk to the Surrogate & Court and & Dardess,

McClellan & Dardess, Attorney for Executor Chatham, N. Y

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