Woman's World

Contributions of Practical Articles, Recipes, Etc., for this Department are Solicited.

NEW TABLE TRIFLES

TIDBITS SATISFACTORY TO THE EPICURE.

Chopped Figs, Added to Nut and Apple Salad, Makes Distinct Improvement—Crystallized Mint Leaves Made at Home.

Crystallized mint leaves, which come rather high so far as price is concerned, though weighing very light, may be made at home from the mint which the butcher furnishes. Make a sirup with half as much water as granulated sugar and a trace of cream of tartar. Boil the sirup until it is at just the point of discoloring but not until it discolors Then scrape the sugar from the sides of the dish and stand the pan at once in another one of cold water to stop the cooking. Remove it while still hot and dip the leaves into the sirup, one by one, straightening each one out and placing it on oiled paper. The leaves are a delicious accompaniment of afternoon tea with the bonbons, and give a frosty look to the bonbon dish. Fruits and nuts may be crystallized in the same way.

Try adding chopped figs to a nut and apple salad. The flavor is immensely improved. Not much of the fig is used; just enough to give a suspicion of spicy sweetness.

Parmesan cheese sprinkled thickly over stewed tomatoes that are later browned in a baking dish gives them an added zest.

Chocolate russe is both more appetizing and less sickening if it is flavored with sherry This should be stirred in carefully or the cream will curdle

Bread pudding takes on new dignity when it is flavored with chocolate. Make a chocolate custard and put it in a baking dish with alternate layers of bread. This can be eaten either with or without cream.

Mince meat is much better for standing several weeks before using. It should not be kept over summer, however, as it soon spoils.

Waffles are much lighter if made with sour cream and the batter kept rather thin. To eat with them, try chicken gravy or cinnamon and sugar mixed, or lumps of maple sugar melted down and served hot.

Souffle Balls.

The souffle balls that are used with sorrel or any cream soups are made in this wise: Cook together half a cupful of milk and a tablespoonful of butter. The moment this mixture reaches the boiling point add a scant one-half cupful of sifted flour and beat until the paste can be pressed with the finger without its sticking. Take from the fire and cool for about ten minutes. Then add two eggs, beating in one after the other. Dust the molding lightly with flour, lay the paste upon it and roll out until a little thicker than vermicelli. Cut into balls about the size of marrowfat peas and fry in boiling hot fat. They will swell up into tender hollow souffles and should be allowed to color a delicate brown

To Bake Fish.

All housekeeepers know how difficult it is to wash a pan in which fish has been baked, the glutinous skin of the fish adhering to the pan until vigorous scouring is necessary to remove it. Butter the pan well, and then spread in it a piece of thick waxed paper, preferably the kind used to line cracker boxes. When the fish is baked it can be easily lifted from the paper, which in turn slips easily out of the pan.

Cincinnati Coffee Bread.

Pour one cup scalded milk over one-eighth cup sugar, one-third cup butter and one-eighth teaspoon salt. When lukewarm add one yeast cake dissolved in one-fourth cup lukewarm water, two eggs, and enough flour to make a stiff batter. Let rise, beat well, and spread in a buttered pan. Cover with bread crumbs, sugar, butter, cinnamon and nuts mixed together. Let rise again. Bake about 40 minutes.

Cider Pudding.

Work one and a half tablespoons of butter till creamy; add three tablespoons of sugar, one egg; beat all together until light; now pour in half a cup of cider; one-quarter cup of raisins and the sauce of currants mixed with a quarter of a cup of flour; add half teaspoon of cinnamon, pinch of cloves and nutmeg, one cupful of flour, one-quarter teaspoon of soda sifted together; pour into well greased mold; steam one and a half hours. Serve hot with a sauce flavored with juice of an orange.

Lemon Pudding.

One lemon sliced thin, one cup of sugar, one-half pint boiling water. Moisten three tablespoons of cornstarch with a little milk and stir in. Let it come to a boil, then simmer for five minutes. Slice two oranges and lay in a dish. Scatter on a little sugar. Pour over cornstarch when cold and whip white of two eggs; add sugar.

Spanish Bun.

Two and one-half cups of flour mixed thoroughly with three teaspoonfuls of baking powder, two and a half cups of sugar creamed with a scant cup of butter; one cup of sweet milk, four eggs beaten in one at a time, one teaspoonful of vanilla; mix and bake in layers.

MAKES DAINTY CHICKEN SALAD.

Royal Icing Adds Much to Good Quality of the Dish.

Four hard-boiled eggs, three ounces cooked chicken, one lettuce, some water cress. Cut the eggs neatly into halves lengthways and put the yolks into a basin, rub them till smooth with a wooden spoon, add a little mayonnaise sauce gradually. When these are well mixed, stir in the chicken cut in small dice, two tablespoonfuls of cooked peas and half the lettuce and watercress pulled into small pieces. Season these carefully and fill each half of egg, neatly heaping the mixture up. Have ready some neat oval pieces of fried bread, on these place the pieced of egg. Arrange on a dish and garnish with the rest of the lettuce and watercress, and, if liked, a little chopped aspic jelly

Roll it out about half an inch thick, stamp it into rounds the size of the top of a teacup, put them on a greased baking tin, and bake them in a moderate oven. Leave them until cold Spread a thin layer of white royal icing on each, then pipe the date of the pear on in pale pink icing.

To make the royal icing One pound of confectioner's sugar, one white of egg and juice of half a lemon Sift the sugar into a basin, add the white of egg and lemon juice Beat the icing well for ten minutes—this will whiten it.

RASPED ROLLS ARE UNCOMMON.

Dainty That Will Be Appreciated at the Morning Meal.

Put one cup of boiling water into a mixing bowl, in which is placed one-half tablespoon of butter or lard, one-half tablespoon of sugar, three-fourths teaspoon salt. When lukewarm add one yeast cake dissolved in one-fourth cup lukewarm water. Add three cups of sifted flour, mix well, and toss on a well floured bread board, and knead until smooth and elastic. Use as little flour as possible while kneading. Cover and set to rise in a warm place.

When double in bulk, cut down without removing mixture from bowl, let rise again. When light, shape as bath buns; place on a buttered sheet two inches apart (they must not touch each other), cover with a tea towel, set to rise. When light bake 25 minutes in a "bread oven," until the entire surface of each roll is a uniform brown color.

Then grate off a thin layer from the outside crust with a grating machine, or a coarse horseradish grater will answer for this purpose. Great care must be taken in this process that the outer thin brown crust may be removed evenly.

Recipe for Chili Sauce.

Scald, skin and mash enough tomatoes to measure one gallon; add six onions, ten green medium sized peppers, chopped very fine, bring to a slow boil; add one cupful vinegar, one small cupful sugar, two tablespoonfuls salt. Tie in a fine bag two tablespoonfuls each of cinnamon, allspice, cloves, ginger or nutmeg. Mix well and boil slowly two hours. I have used and improved on this recipe for 15 years and have never come across a better one. In making the chili sauce one can use her own judgment about the taste to suit the palate. It is very essential that the spice be put in a bag, as it vastly improves taste and color.

Danish Stew.

Take two good sized stalks of celery, cut up or dice, put into three pints of water and cook till celery is tender. Season with salt and pepper, add two tablespoonfuls of flour made into a paste with cold water. Then take one pound and a half of chopped beef seasoned with salt and pepper and two tablespoonfuls of bread or cracker crumbs, one-half of an average sized common onion, cut up fine, and one egg; mix together and form into balls and stew for ten to fifteen minutes with other ingredients until done.

Amber Pie.

One cup preserves (strawberry or blackberry are best), 1½ cups sugar, one cup rich cream, yolks of four eggs, one heaping tablespoon flour, one tablespoon butter, and flavoring (lemon or vanilla). Cook in double boiler until it becomes a thick custard. Line pie plate with paste, put in custard and cook. Whip whites of eggs to dry froth, add sugar to taste. When pie is done spread over top; return to oven to set fawn color.

Anise-Zwelbach.

Beat whites of five eggs, add yolks, one-half pound sugar; stir 20 minutes (some direction always) to a cream. Add one heaping tabelspoon of anise seed and half a pound of flour. Stir together awhile. Bake in long, narrow tin, rounded bottom if possible, in moderate heat for about 20 minutes. When partly cooled cut in slices of three-quarters of an inch each and brown in oven.

To Clean Light Wool Skirt.

To clean light wool skirt take one pail of warm soft water. To this add one pint of gasoline and one-quarter bar of naphtha soap (dissolved). Put the skirt to be washed into this and wash carefully. Rinse in water the same temperature as water used in washing skirt. This is an excellent method and never fails to make skirt look like new.

Making the Clothesline Last.

The housekeeper who believes in saving in little things always boils her clothesline for about 15 minutes before using it the first time. It is put on in cold water and slowly brought to a boil. Stretch the rope to dry, so it does not twist.

FOR HOME COOKING

RECIPES NEW AND OLD, BUT ALL OF VALUE.

German Pork Croquettes—How to Prepare Baked Corned Ham—Egg Sandwiches Put Up in a Novel Manner.

German Pork Croquettes.—Chop an onion fine, fry it in butter and add to one pound of minced raw pork. Add also 12 boned anchovies chopped fine, a tablespoonful of chopped capers, two heaping tablespoonfuls of bread crumbs, three unbeaten eggs, three tablespoonfuls of sour cream and pepper and nutmeg to taste. Mix well with the hands and form into cutlets and saute in hot fat. They can also be shaped into croquettes and dipped in egg and crumbs, frying in deep fat.

Baked Corned Ham.—Soak ham over night. In the morning clean and pare and wash with vinegar, but do not dry Put into a roasting pan, skin side down, covering the pared side with a thick paste of flour and water Mix together one cupful of cold water, half a cupful of vinegar, a tablespoonful of onion juice Pour over the ham, cover and bake, allowing 30 minutes to the pound Baste frequently. Take up the ham, scrape off the paste, remove the skin, sprinkle with cracker crumbs and brown in the oven. Serve either hot or cold

Sandwiches for Tea.—The great number of girls who ask friends in for five o'clock tea to meet some guest or friend from another city want something new and palatable to serve They can make excellent egg sandwiches by a recipe that will give satisfaction to all The yolks of hard boiled eggs are rubbed to a paste with French mustard, olive oil, vinegar, salt, a bit of minced pickle, a teaspoon of chopped parsley and three olives minced. If the stuffed olives are used, the sandwiches will be that much nicer This is spread on slices of thin sandwich bread from which the crusts have been carefully cut. If one wishes to ornament each sandwich, the half of an olive can be put on the top.

Lima Bean Salad.—Among the simpler salads to be served is one of French lima beans—flageolets they are called These are bought by the can and kept in the pantry for emergency use. The beans are drained and served on fresh lettuce leaves covered with a French dressing, which is thickly sprinkled with paprika.

White Sauce.—Take one heaping teaspoonful of flour, two tablespoonfuls of butter, one pint of milk. Parboil the mushrooms, either one and a half or two and a half cans, and add to the sauce a few minutes before removing it from the fire. Add a little white pepper to mushrooms.

Suet Pudding.

Sift together three cupfuls flour, a tablespoonful soda, a teaspoonful cinnamon, and a teaspoonful mixed cloves and allspice. Add one-half cupful finely chopped suet, one cupful each molasses and milk, a half cupful seeded raisins, dredged with flour, and a quarter cupful shredded citron or water melon rind that has been candied and dried.

Mix well, pour in buttered molds and place in the cooking vessel with water to come almost to the top of the molds. Cover and boil 15 minutes, then place in the cooker and cook four or five hours.

Apple Toast.

Cut six apples into quarters, take the core out, peel and cut in slices. Put in the saucepan an ounce of butter, then throw over the apples two ounces of white powdered sugar and two tablespoons of water Stew quickly When tender cut two or three slices of bread one-half inch thick and fry in the frying pan a nice yellowish color in a little butter When nice and crisp place them on a dish and sprinkle with a little sugar Put apples one inch thick. Serve hot

Excellent Poultry Dressing.

Chop fine the heart and liver of the fowl; a little parsley and small-size onion, six medium-size cold potatoes. Half pound of pork sausage. Half loaf of stale bread crumbs, dampen the crust, half teaspoonful of nutmeg, salt and pepper to taste. Chop all together, then mix well with four lightly beaten eggs. This is sufficient for one large chicken. Double amount for turkey.

Pumpkin Pudding.

Take one pound of butter, beaten to a cream, with one pound of pulverized sugar. Beat the yolks of six eggs to a stiff froth and stir them into the sugar.

Grate the rind of two lemons and squeeze out the juice; add one wine glassful of wine and one of rose water Roll fine four water crackers and stir in; beat all well together.

Have ready dishes lined with paste, put in the mixture and bake.

Hint for the Young Cook.

In making cookies or doughnuts have the dough very cold before beginning to roll out and roll a small portion at a time. Even a beginner will have no trouble about its sticking to the board. If this suggestion is followed.—The Housekeeper.

Extract White Without Yolk.

If one wishes to use only the white of the egg, break a small hole in one end of the shell and let the white run out. The yolk will keep moist in the shell for a long time.

Innovation in Hudson Schools.

It has been decided to introduce industrial branches in the public schools of Hudson and the work will be taken up at the beginning of the coming school year. The branches will be for those in the higher grammar grades and for boys will consist of shop work which will familiarize them with the use of tools and an instructor is to be secured with a knowledge of carpentering and also mechanical drawing. The girls are to be given instruction in domestic sciences which will include cooking and sewing.

Saturday Night Talks

By F. E. DAVISON
Rutland, Vt.

THE FIRST MISSIONARY

April 18. '09—(Acts 9.1-30)

Of all the great men who have adorned or developed the Christian Church, St. Paul confessedly stands at the head What Moses was to the Old Dispensation, that Paul is to the New Dispensation, a teacher to all generations. Great pulpit orators, renowned theologians, profound philosophers, immortal poets, successful reformers, and enlightened statesmen have never disputed his intellectual and spiritual supremacy, to all alike he has been a model and a marvel The grand old missionary stands out in history as a matchless example of right living, as well as a sure guide in Christian doctrine.

Chief of Sinners.

And yet, the first thirty years of this man's life was as contrary to the next thirty as light is to darkness Born in Tarsus a city of Cilicia of Jewish parents, he was a freeborn Roman citizen, though in religion in the strictest sense, a pharisee His great peculiarity as a young man was his extreme pharisaism, devotion to the Jewish law in its minutest ceremonial rites.

According to his own confessions he was narrow, intolerant, fanatical Detesting the religion of Jesus as an innovation he was a bitter persecutor of the disciples Breathing out "slaughter" he chased them out of the country, and hounded them to death "even in strange cities" He was no inquirer after truth He conscientiously believed that he had the truth in all its fullness, and that he was doing God service by his persecuting course in ridding the world of the followers of Jesus.

Transformed in a Flash.

The conversion of Paul is the standing miracle of the ages Between sunrise and sunset of one day he was completely transformed He explains the change that took place in him as due to a direct revelation from heaven. An unseen hand caught this foaming charger in full headway and hurled him back upon his haunches. Just as this roaring lion was about to devour the Christians in Damascus he was supernaturally muzzled. He saw a light above the brightness of the sun, he heard a voice which spoke as never man spoke he saw a person whom he ever afterward claimed was the very same Jesus who had been crucified in Jerusalem, "Last of all He was seen of me also."

And when he emerged from that supernatural experience his whole being was changed He was a new man in his spirit, his aims, his entire attitude. He had lost his pride and was as humble as a child. He had lost his bigotry and intolerance, and was broadminded and charitable. Within three days he was praying; within a week he was baptized, within the same length of time he had received a Pentecostal baptism of the Holy Ghost, and within the same period he was preaching the gospel of the Son of God, whom scarcely a week before he had hated with all the intensity of a pharisee. The conversion of St. Paul is the marvel of the ages There is only one possible explanation of it—it was supernatural.

Revolutions in Character.

But St. Paul is not the only man who has been thus transformed in a twinkling. Not all men have such a dramatic change of heart, but every converted soul has as real a change. It is not at all an uncommon thing for revolutions to take place in the characters of men as radical and thoroughgoing as the overturning of empires. Many a man has been brought to do the things he once hated, not only to do them, but love to do them. And many a man has come to loathe the things that once were all he lived for Scales have fallen from their eyes in an instant just as really as they fell from the eyes of Paul. It is still true that many of those who go to church to scoff, remain to pray People whose whole career has been destructive suddenly become constructive. There are great crises in the souls of men as there are of nations when between daylight and dark thrones are toppled over, scepters are broken, rebellions go to pieces, surrenders are made, emancipations are proclaimed, bondmen go free, enemies are reconciled, reunions are consummated, homes are reconstructed, men and women are transformed.

Supernatural Explanation.

There is no possible explanation of such changes except on the ground of a supernatural light shining in the soul, a supernatural voice speaking to the inner consciousness, a supernatural being putting an omnipotent hand upon the individual, facing him right about, and reconstructing every faculty of his mind, every energy of his soul, and every fiber of his body. The outward manifestations are as varied as the individuals themselves, but the experience is common to all. As Paul himself puts it: Howbeit for this cause I obtained mercy, that in me first Christ Jesus might show forth all longsuffering, for a pattern to them which should hereafter believe on Him to life everlasting. Paul was a pattern saint, in his instant surrender, in his entire consecration, in his complete transformation, in his lifelong service, in his triumphant death. We have the record of his sinful life in the Acts, of his salvation in Romans, of his sanctification in Ephesians, of his satisfaction in Philippians.

Boats Start May 22d.

William B. Elmendorf, agent for the Day line, announces that on May 22, the big boats of the Day Line will commence plying the river between Albany and New York.

119 Men Given Lodging.

One hundred and nineteen men were given lodging at the county jail during the month of March, an average of six a night. This number is considerably smaller than that of a year ago.

BASEBALL NEWS.

Activities Among the Sphere Tossers of Columbia County.

Cooney Mararaft, the Hudson catcher, has left for Harrisburg, Pa., where he will play the coming season with the Tri-State league of that place.

The Valatie baseball club will open the season on Saturday, May 15, with some strong out of town team.

John C. Decker who has been manager of the Philmont baseball team the last three years, has been succeeded by O A Jones.

Fulton, the former Chatham catcher, who has been signed by a southern team, does not really know just where he stands and where he will play this season The following taken from an up state paper shows his present outlook for the season.

"It harris Fulton wants to go to Troy, Manager Roy Miller of the Goldsboro, N C, team is going to offer some slight objections and obstacles The chances of Fulton landing with the Trojans look more promising every day and this afternoon if nothing goes wrong, he is going to see Manager Murphy, if Murphy arrives, and attempt to settle the matter Now Miller has Fulton's contract it seems and says that he wants $150 for the Albany backstop Of course this is out of the question While Harris is good he is not yet good enough to warrant an outlay of a hundred and a half If Miller sticks to his determination, he will have the pleasure of knowing that he has been a big hindrance to a man trying to gain baseball reputation

NIVERVILLE.

—There will be no church services in the afternoon next Sunday League meeting as usual led by Lydia Thompson

—Chester Boyd and Ray Van Hoesen have returned from Augusta S C where they have been for some time

Prof Waterbury and E D Andrews, Jr, were Sunday guests at E D Andrews, Sr

—Mrs. Felts and Mrs. E Miller are on the sick list

Mrs. I Shoemaker and children have returned after spending a fortnight in New Jersey

—Mrs. A. T Bennett has returned to her home in Madalin

—Everett Wildermuth spent Sunday in Craryville

SPENCERTOWN

—Mrs Frederick Dexheimer of South Austerlitz is dangerously ill at this time. Dr Mesick attends her

—Prof Charles Miller of the Union Free school who has been on an Easter trip to Niagara Falls last week has returned.

—Rev J McC White of the Presbyterian church is visiting in Baltimore, Md.

—Prof N A Shaw and family of the Hamilton institute in New York city have arrived at their country home near this village

—Sanford Oles is in Dover, Dutchess county.

—The two sons of Theodore Taylor, Clinton and Herbert, are at D. W Lasher's

—Mrs. Neihoff and daughter, Minna, removed this week to Chatham

—The Misses Sawyer and Higgins returned to their schools on Saturday and Sunday.

AUSTERLITZ.

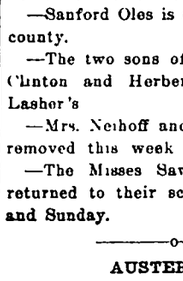
—Miss Mary Varney of Chatham spent last week with her aunt, Mrs. Emma Hill

—Russell Trebilcox spent Easter at Homer Seeger's.

—Miss Evelyn Shufelt is spending a couple of weeks with her grandparents

AFTER SUFFERING TEN YEARS

Cured by Lydia E. Pinkham's Vegetable Compound



MARLTON, N.J.—"I feel that Lydia E. Pinkham's Vegetable Compound has given me new life. I suffered for ten years with serious female troubles, inflammation, ulceration, indigestion, nervousness, and could not sleep. Doctors gave me up, as they said my troubles were chronic. I was in despair, and did not care whether I lived or died, when I read about Lydia E. Pinkham's Vegetable Compound; so I began to take it, and am well again and relieved of all my suffering."—Mrs. GEORGE JORDY, Box 40, Marlton, N.J.

Lydia E. Pinkham's Vegetable Compound, made from native roots and herbs, contains no narcotics or harmful drugs, and to-day holds the record for the largest number of actual cures of female diseases we know of, and thousands of voluntary testimonials are on file in the Pinkham laboratory at Lynn, Mass., from women who have been cured from almost every form of female complaints, inflammation, ulceration, displacements, fibroid tumors, irregularities, periodic pains, backache, indigestion, and nervous prostration. Every suffering woman owes it to herself to give Lydia E. Pinkham's Vegetable Compound a trial.

If you would like special advice about your case, write a confidential letter to Mrs. Pinkham, at Lynn, Mass. Her advice is free, and always helpful.

Scott's Emulsion

of Cod Liver Oil is the means of life and enjoyment of life to thousands: men, women and children.

When appetite fails, it restores it. When food is a burden, it lifts the burden.

When you lose flesh, it brings the plumpness of health.

When work is hard and duty is heavy, it makes life bright.

It is the thin edge of the wedge; the thick end is food. But what is the use of food when you hate it and can't digest it?

Scott's Emulsion of Cod Liver Oil is the food that makes you forget your stomach.

Send this advertisement, together with name of paper in which it appears, your address and four cents to cover postage, and we will send you a "Complete Handy Atlas of the World."

SCOTT & BOWNE, 409 Pearl St., New York

Wages Not Increased.

The Masons union of Hudson a few weeks ago voted to ask an increase of 40 cents per day for the eight hour day The employing masons of the city with few exceptions, it is stated, have refused to grant the extra amount asked.

Caught 'Em With a Net

A hunter game protector took a trip over into Columbia county and made six fishermen cough up $87 50 for netting trout —Coxsackie Union

NOTICE TO CREDITORS—By order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims or demands against Elizabeth Thompson, late of the town of Chatham in said County, deceased, that they are required to exhibit the same, with the vouchers in support therof, to the subscribers, the administrators of said deceased, at the place of business of Hugh McC. Potter, at Chatham, Columbia County, N. Y., on or before the 15th day of September next.

Dated Hudson, N. Y., this 19th day of February, A. D., 1909.

Charles B. Thompson,
Hugh McC. Potter,
Administrators of etc., of Elizabeth Thompson, deceased.

John C. Dardess,
Attorney for Administrators,
Chatham, N. Y.

NOTICE TO CREDITORS—By order of Hon George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law to all persons having claims or demands against Anson Gilbert, late of the town of Ghent, in said county, deceased, that they are required to exhibit the same, with the vouchers in support thereof, to the subscriber, the administratrix of said deceased, at her place of transacting business as such administratrix, at the law office of John C Dardess in the village and town of Chatham, Columbia county, N Y, on or before the 15th day of September, next

Dated this 1st day of March, A. D., 1909

Frances Conradt,
Administratrix of etc., of Anson Gilbert, deceased.

John C Dardess
Attorney for Administratrix,
Chatham, Columbia Co., N. Y.

NOTICE TO CREDITORS—By order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law to all persons having claims against George I Morris late of the town of Ghent Village of Chatham, in said County deceased, that they are required to exhibit the same with the vouchers in support thereof, to the subscribers the administratrix and administrator of said deceased, at their place of transacting business as such administratrix and administrator at State Bank Chatham N Y on or before the 16th day of October, next.

Dated this 12th day of April, A D., 1909

Jane C Morris, Administratrix.
Herbert A Humphrey, Administrator
Gardenier and Smith,
Attorneys for Adms.

THE PEOPLE OF THE STATE OF NEW YORK, by the Grace of God Free and Independent.

To Mary M Field, Hattie C Davis and Loren Rensselaer Field, who with Russell T Field, constitute all the heirs at law and next of kin of John G Field, late of the town of New Lebanon in the county of Columbia, deceased, send Greeting:

Whereas, Russell T Field of Watervliet, N Y, and Edward Lynasen of Syracuse, N Y, have lately made application to our Surrogate's Court of the County of Columbia, to have a certain instrument in writing, relating to both real and personal estate duly proved as the Last Will and Testament of the said John G Field, deceased, therefore you and each of you are hereby cited and required personally to be and appear before our said Surrogate at the Surrogate's Court in the City of Hudson, on the 28th day of May, 1909, at ten o'clock in the forenoon of that day, then and there to attend the probate of said instrument as the Last Will and Testament of said deceased and those of you who are under the age of twenty one years are required to appear by your guardian, if you have one if you have none, that you appear and apply for one to be appointed, or in the event of your neglect or failure to do so, a guardian will be appointed by the Surrogate to represent and act for you in these proceedings.

In Testimony Whereof, We have caused the Seal of Office of our said Surrogate to be hereunto affixed Witness George McClellan Surrogate of our said County, at the City of Hudson, the 9th day of April, A D., 1909

[L.S.]

JOHN V WHITBECK, Jr.,
Clerk to the Surrogate's Court

John C Dardess,
Attorney for Executors,
Chatham, N Y

Citation on Accounting.

THE PEOPLE OF THE STATE OF NEW YORK by the Grace of God Free and Independent:

To Henry W Browne, Luman S. Browne, Jason A. Browne, Rolland C. Browne, Grace B. Bortells and Mae B. Pryor, as executors of etc., of Mary S. Bortells, deceased, Fannie Browne, widow, Royce Browne, Brewer Browne and Fannie Browne, children and George H. Tucker, executor of etc., of Charles Nye Browne, deceased, Luman A. Browne, Katie Browne, Martha Browne Newton, James Browne, Syrus Browne, Maud Browne Smith, Frederick Browne Heffernan Peper Co., Charles E. Covey, Caudius Rockefeller, Hon. Charles H. Gaus, State Comptroller, United States Fidelity & Guaranty Company and all others, if any, whose names and residences are unknown and cannot be ascertained, after diligent inquiry, constituting all the persons interested in the estate of Mary Browne, late of the town of Claverack, county of Columbia, State of New York, deceased.

SEND GREETING:

You and each of you are hereby cited and required personally to be and appear before our Surrogate of our County of Columbia, at his office in the City of Hudson, on the 21st day of May, 1909, at 10 o'clock in the forenoon of that day, then and there to attend the judicial settlement of the accounts of Jason A. Browne and John C. Dardess, as administrators with the will annexed, etc., of said Mary Browne, late of the town of Claverack, County of Columbia and State of New York, deceased, and those of you who are under the age of twenty-one years are required to appear by your guardian, if you have one, if you have none, that you appear and apply for one to be appointed or in the event of your neglect or failure to do so a guardian will be appointed by the Surrogate to represent and act for you in these proceedings.

In Testimony Whereof, We have caused the Seal of Office of our said Surrogate to be hereunto affixed. Witness, Hon. GEORGE McCLELLAN, Surrogate, at the Surrogate's Office in the City of Hudson, N. Y., the fifth day of April, in the year of our Lord one thousand nine hundred and nine.

[L.S.]

JOHN V. WHITBECK, JR., Clerk to the Surrogate's Court.

NOTICE TO CREDITORS—By order of Hon George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law to all persons having claims or demands against Elizabeth Thompson, late of the town of Chatham in said County, deceased, that they are required to exhibit the same, with the vouchers in support thereof, to the subscribers, the administrators of said deceased, at the place of business of Hugh McC. Potter, at Chatham, Columbia County, N. Y., on or before the 15th day of September next.

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Attorney for Administrators,
Chatham, N. Y.

NOTICE TO CREDITORS—By order of Hon George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law to all persons having claims or demands against Anson Gilbert, late of the town of Ghent, in said county, deceased, that they are required to exhibit the same, with the vouchers in support thereof, to the subscriber, the administratrix of etc., of said deceased, at her place of transacting business as such administratrix, at the law office of John C Dardess in the village and town of Chatham, Columbia county, N Y, on or before the 15th day of September, next

Dated this 1st day of March, A. D., 1909

Frances Conradt,
Administratrix of etc., of Anson Gilbert, deceased.

John C Dardess
Attorney for Administratrix,
Chatham, Columbia Co., N. Y.

NOTICE TO CREDITORS—Pursuant to the order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law to all persons having claims against William I. Kilmer late of the town of Stuyvesant in the County of Columbia, deceased, that they are required to present the same with the vouchers thereof to the subscribers the Executors of etc., of the said deceased at the residence of Alfred C. Kilmer, one of said Executors in said town of Stuyvesant, on or before the first day of May, next.

Dated Oct. 16th, 1908.

Alfred C. Kilmer, William J. Kilmer, Executors of etc., of William I. Kilmer, deceased.

G. S. Collier,
Attorney for Executors,
Office and P. O. Address,
Kinderhook, N. Y.

NOTICE TO CREDITORS—By order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims or demands against Terrence S. Shoridan, late of the city of Chicago, state of Illinois, deceased, that they are required to exhibit the same, with the vouchers in support thereof, to the subscriber, the administratrix of etc., of said deceased, at her place of transacting business as such administratrix, at the office of John C. Dardess, her attorney, at the Village of Chatham, County of Columbia, N. Y., on or before the first day of July, next.

Dated this 28th day of December, A. D. 1908.

Elizabeth C. Sheridan,
Administratrix.

John C. Dardess,
Attorney for Administratrix,
Chatham, N. Y.

TERMS OF COUNTY COURT.

Designation of Times and Places for Holding Terms of the County Court of Columbia County.

Pursuant to the provisions of the Code of Civil Procedure, the undersigned County Judge of the County of Columbia, hereby appoints the times and places for holding the terms of the County Court of said county in and for the year 1909, and until otherwise appointed, namely:

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, 10 a. m., at Court House

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

Second 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.

A Trial Jury will be drawn and summoned to attend the terms appointed to be held on the second Monday of March, September and December, which terms an appointed for the trial of issues of law and issues of fact

A Grand Jury will be drawn and summoned to attend the term appointed for the second Monday in December No Grand or Trial Jury will be drawn or summoned to attend any of the other terms hereby appointed and designated.

Dated Hudson, N. Y., January 1st, 1909.

MARK DUNN,
County Judge of Columbia County.

STATE OF NEW YORK,
COLUMBIA COUNTY CLERK'S OFFICE.

I, ROBERT BROWN, Clerk of the County of Columbia and also Clerk of the Supreme and County Courts, being Courts of Record held therein, do hereby certify that I have compared the foregoing copy appointment for holding terms of the County Court with the original thereof filed in this office, and that the same is a true and correct transcript of such original appointment and of the whole thereof.

In Testimony Whereof, I have hereunto set my hand and affixed the seal of the said County Court, this 8th day of January, A. D. 1909.

[L.S.]

ROBERT BROWN,
Clerk.

NOTICE TO CREDITORS—Pursuant to the order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims or demands against George I Morris late of the town of Ghent Village of Chatham, in said County deceased, that they are required to exhibit the same with the vouchers in support thereof, to the subscribers the administratrix and administrator of said deceased, at their place of transacting business as such administratrix and administrator at State Bank Chatham N Y on or before the 16th day of October, next.

Dated this 12th day of April, A D., 1909

Jane C Morris, Administratrix.
Herbert A Humphrey, Administrator
Gardenier and Smith,
Attorneys for Adms.

NOTICE TO CREDITORS—By order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims or demands against Elizabeth Thompson, late of the town of Chatham in said County, deceased, that they are required to exhibit the same, with the vouchers in support therof, to the subscribers, the administrators of said deceased, at the place of business of Hugh McC. Potter, at Chatham, Columbia County, N. Y., on or before the 15th day of September next.

Dated Hudson, N. Y., this 19th day of February, A. D., 1909.

Charles B. Thompson,
Hugh McC. Potter,
Administrators of etc., of Elizabeth Thompson, deceased.

John C. Dardess,
Attorney for Administrators,
Chatham, N. Y.

NOTICE TO CREDITORS—By order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law to all persons having claims or demands against Anson Gilbert, late of the town of Ghent, in said county, deceased, that they are required to exhibit the same, with the vouchers in support thereof, to the subscriber, the administratrix of etc., of said deceased, at her place of transacting business as such administratrix, at the law office of John C Dardess in the village and town of Chatham, Columbia county, N Y, on or before the 15th day of September, next

Dated this 1st day of March, A. D., 1909

Frances Conradt,
Administratrix of etc., of Anson Gilbert, deceased.

John C Dardess
Attorney for Administratrix,
Chatham, Columbia Co., N. Y.

NOTICE TO CREDITORS—Pursuant to the order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law to all persons having claims against William I. Kilmer late of the town of Stuyvesant in the County of Columbia, deceased, that they are required to present the same with the vouchers thereof to the subscribers the Executors of etc., of the said deceased at the residence of Alfred C. Kilmer, one of said Executors in said town of Stuyvesant, on or before the first day of May, next.

Dated Oct. 16th, 1908.

Alfred C. Kilmer, William J. Kilmer, Executors of etc., of William I. Kilmer, deceased.

G. S. Collier,
Attorney for Executors,
Office and P. O. Address,
Kinderhook, N. Y.

NOTICE TO CREDITORS—By order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims or demands against Terrence S. Shoridan, late of the city of Chicago, state of Illinois, deceased, that they are required to exhibit the same, with the vouchers in support thereof, to the subscriber, the administratrix of etc., of said deceased, at her place of transacting business as such administratrix, at the office of John C. Dardess, her attorney, at the Village of Chatham, County of Columbia, N. Y., on or before the first day of July, next.

Dated this 28th day of December, A. D. 1908.

Elizabeth C. Sheridan,
Administratrix.

John C. Dardess,
Attorney for Administratrix,
Chatham, N. Y.

NOTICE TO CREDITORS—Pursuant to the order of Hon. George McClellan, Surrogate of the County of Columbia, notice is hereby given, according to law, to all persons having claims or demands against Dr. John T. Wheeler, 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 subscribers, executrices of the last will and testament of the said deceased, at their residence, Chatham, N. Y., on or before the 1st day of July next.

Dated, December 31st, 1908.

Gertrude Lake Wheeler,
Minnie Wheeler,
Executrices etc.

John C. Dardess,
Attorney for Executrices,
Chatham, N. Y.