## A Scientific Essay Dealing With Its

Many Different Virtues.

THE JUICE OF IT IS VERY HEALTHY And Has on Many Occasions Proved a Veri-

table Elixir of Life, GREATLY RELISHED BY THE INDIANS.

We all necessarily eat to live, and it has been reproachfully alleged against the human race that a good many of us appear to live mainly to eat, yet comparatively few seem to realize that eating is anything more than gratification of taste and nutritive replacement of wasted tissue. But it may be much more to the intelligent eater, the one who comprehends that health of disease, happiness or misery, perhaps we may even say good morals or bad, are almost wholly matters dependent upon proper or improper alimentation. A right thinking medico-legal writer has affirmed that no confirmed dyspeptic is thoroughly sane or should be morally responsible for acts of violence perpetrated when his malady is gnawing at his vitals. But, without going to such an extreme, it must be apparent to everyone that impaired digestive functions play the mischief with our physical, domestic, social, and even our business well-being, affect our mentality and shorten our exist ences, says the American Angiust,

Bad Results of Improper Enting.

And what causes such impairment? Improper eating. We get into the habit of eating "whatever comes handlest," or "what we are used to," or we cultivate depraved appetites for rich and outrageously seasoned food, and naturally we suffer the consequences. Do we reform the evil conditions we have established by reforming our habits, giving to our stomachs, with thoughtful care, the aliment our systems demand in accordance with their ever changing requirements? Few of us do. Generally we take some pills, "give the liver a shake-up," and go right along in the old ways. Yet kindly nature offers to us, in the infinite variety of food with which fields, forests and waters abound-particularly in this favored country-not only the aliments to nourish those who are well and keep them so, but to restore health to those who are sick, if they only know how to avail themselves of the means thus proffered. And of all nature's choicest medicines, presented temptingly under the guise of a delicious food, none is superior to the common clam, or quahaug, which is found in abundance all along our Atlantic coast from Cape Cod to

Florida. Why the scientists should have bestowed upon this succulent bivalve the scandalous name of Venus mercenaria may be left to query and imagination; the Indian appellation "quahaug" is certainly preferable for on use. But no matter what it may be called, it deserves to be held dear in re membrance as first and best of the numerous family to which it belongs as one of humanity's best boons.

Prejudices Regarding the Clam. An unfounded prejudice against the clam exists in the minds of many persons who believe that it is tough and indigestible. And feeble-minded, would-be witlings have fostered that error by their alleged jokes about "the leatherny clam" and the "indestructible baked clam." But in fact the clam is only tough and india-rubbery when man has ignorantly maltreated him to make him so. Providence never intended that the quahaug should be cooked, any more than the straw berry. Both are finished products, masterpieces in their respective kingdoms, as they come fresh from the hand of nature, and it is simple brutality to put either near a fire.

The sand clam, Mya arenaria, is an ai-together different mollusk and should be cooked. Probably the nicest way to prepare him is to stuff him, through his siphon, with finely minced and highly seasoned salt pork; atter folding back the siphon inside, wire the shells tightly together and bake the clam in an oven. There are various ways of making the sand clam palatable, but that is the best, and an experience of its results will fasten a joy in the remembrance of an epicure. The surprising "geoduck," or giant clam of the North Pacific coast, belongs to the sand clam family (the Myidae). be contemplated from a culinary point of view. The recipe already recommended would probably be a fallure if applied in the treatment of a mollusk having a siphon 30 inches long and with capacity for a half or less, of minced salt pork; and that is the sort of clam the "geoduck"

Clams in the Southern Seas.

Another monstrous clam found in the China sea and the South Pacific and Indian oceans belongs to a third family, the Tridachnidae, and more resembles in personal appearance our beloved quahaug, though of course upon a stupendously magnified scale, since his shells are often upon a stupendously magnified scale, since his shells are often uponed to the fact in least the description. vard of two feet in length and specimens have been found weighing, individually, as much as 500 pounds. Whether anybody attempts enting him or not, we have no present means of knowing. There would seem to be serious difficulties in consuming him as one should the quahaug, or round clam, viz., by swallowing him whole; and the boldest chef de cuisine or gastronomer might well be dazed by the idea of worthily and satisfactorily cooking such a gigantic mollusk. If the French philosopher was right in figuring that humanity in the Adamic age attained an average height of about 120 feet, then perhaps there was a time when Tridacua was admirably suited to his surroundings, and possibly Noah, late as he came along in the world's chronology, was still man enough to enjoy as a morning appetizer—when the brown taste was in his mouth after a night's tussling with the juice of the vine-a half-dozen or so full grown clams of that sort, fresh off the ice.

Well Liked by the Indians.

But in these degenerate days we find sufficient reason to be amply satisfied with the dimensions of our ordinary round clam and to take delight in its quality, notwithstanding its ominously suggestive scientific name of Venus mercenaria. The family to which it belongs-the Veneridae-embraces over 200 species, scattered almost everywhere that salt water is found, over the sur-face of the globe, and few of them are not at least good, but the one whose praises we exalt, our own beloved quahaug, is best of all. The red man, long before the white brought him rum and redemption, knew the virtues of the round clam and his apprecia-tion of them was so high that he not only Jeasted upon its juicy flesh, but made his money (wampum) of its shells. There is something fascinating, by the way, in the idea of ordering at a restaurant bar "a peck of raw clams" and paying for them with their own shells. Of course, the aboriginal custom varied slightly from that, but the underlying principle was the same.

It is altogether possible that this refer-nce to the Indian's fondness for clams may inspire somebody to cite the Indian clambakes, which are traditional in Rhode Island and Connecticut, as precedents for the cooking of the quahaug. If so, somebody will be wrong. Even if the Indian did cook the clam, it would only attest his savagery; but he did not, if the appreciative narrations of old time gratronomic extinct of the clambar of the cook the cook the clambar of the cook the c tive narrations of old time gastronomic ex-perts are to be believed. He simply placed it among sea-weed, on heated rocks, where it would be sufficiently warmed through to cause its delicate aroma to arise in a fragrant steam for the perfecting of the

THE SUCCULENT CLAM. | flavors of the game, fish, sweet corn, etc., BLAZING OIL TANKS. Flavoring the Ment With Sea Fruit

Did he ent the clam thus warmed? That is open to question. He may have done so, for his gastronomic perceptions can hardly be supposed to have been perfect; but the probability is that he gave the partly cooked mollusk to his squaw, who was doubtless sufficiently rejoiced thereby, the feminine taste in matters of good eating being seldom nicely discriminative, in any race. As for himself, when he chose to delight his palate with this luscious morsel of "sca fruit," we may be sure he took it an naturel. His baking—or, rather the aroma from—the His baking—or, rather the aroma from—the claus to flavor his other meat, was wasteful and might perhaps be condemned by a stern economist on that ground; but, who that has ever eaten a beefsteak au Chateaubriand will venture to censure his epicurean ex-travagance—particularly when the supply of clams was inexhaustible and cost him nothing?

Point of Resemblance to Oranges. Styling the quahaug "sea fruit" is by no means such a fancitul exaggeration as may at first sight appear. In one respect it very much resembles the grange. That which gives it value is its juice. The enclosing fiber is nutritive and—when raw—tender as a maiden's first dream of love, provided you do not seek demonstration from those deep-sea quahaug, big as a baby's head, which are rich in juice but too tough for good eating. But no matter about the muscular tissue, or fiber, of the clam; its real use is simply to keep the juice in, just as the fibrous cells of the orange perform a like function. We eat it, for its flavor is pleasing, it is nutritious and it is very easily digested-provided we have not toughened it by cooking-but what we are really after all the while, whether we realize the fact or not, is the juice. And no food of which we can partake is so potent in restorative and nutrient qualities as that same juice, This has been matter of traditional knowledge, practically always, among dwellers by the sea-coast but only since our civil war has the information spread inland for the enlightenment of communities in which the actual claim is never seen and experi-ence of him is only had by consumption of his juice, which has now become a staple

article of commerce. When thousands of our soldiers returned to the North suffering from chronic de-rangements of their digestive organs contracted in Southern camps and prisons, experience proved that no medical treatment was so effective in restoring them to health as the liberal use of clam juice. Many who had been given up by their physicians t die, from whose emacrated frames vitality had almost fied and whose stomachs and bowels rejected all other forms of nutriment, even in minute quantities, were saved simply by this natural remedy. Like almost magical effect is observable where it is given to children suffering from summer complaint and marasmus. The little ones assimilate it, draw strength and color from it and thrive as if it were the elixir of life.

Clam Juice Sharpens the Appetite. But one does not need to be really ill to appreciate the benefit of clam juice. Its flavor commends it to the gastronome in health as highly as its medicinal virtues qualify it for regard in case of sickness. It sharpens appetite, when served as bouillon and it aids digestion greatly. As a recu-perative draught, the morning after one has been rather merry than discreet, nothing is its equal: for its action upon the nerves of the stomach and assimilative organs is the atomach and assimilative organs is promptly stimulative without being inflammatory, as all alcoholic "pick-me-ups" are. Another thing greatly in its favor, for this particular use, is that its favor, decided and piquant, is acceptable to the pulate when almost anything else would be rejected. And this quality enhances its value as a relief—and in almost all cases, a ready as a relief-and, in almost all cases, a ready mre-tor the unspeakable misery of sea-

Ladies, too, will find a bowl of clam bouillon very much more invigorating and beneficial than tea, when in a nervous or depressed condition, or weary from a day's shopping and sight-seeing. And, not only will its immediate remedial effect be better than that afforded by the temporary atimu-lus of tea, coffee, or drugs, but, while those things inevitably have an injurious effect upon the nerves, clam juice builds up and strengthens the nervous system, doing per-manent good as well as affording momentary

They Should Always Be Kept Clear

The epicure is prone to affirm that clam juice is in no otherwise so enjoyable as from the freshly opened clam, but that limitation is open to qualification if not to question. It certainly cannot be true concerning clams freshly dredged from muddy bottoms, unwashed and opened carelessly by fellows with dirty fingers. The mollusks should be, for at least a week after they are taken from their native beds, kept in crates where clean tide water washes them constantly, and then, when they have been thoroughly cleansed, both internally and exteriorly, opened in nest and cleanly fashion. Then they may indeed be likened unto the strawberries of the sea. But it is not easy to get them so, except at a few isolated spot the sea coast, any more than it is practicable for families generally to keep them properly and in good condition in ice boxes or cellars and serve them in hollowed

of first-class restaurants.

And the clam juice, in its normal condition, cannot be kept during any consider-able length of time after it is extracted from its source. Even the somewhat liberal pro-portion of sea water it contains, and to which it doubtless owes some of its medi-cinal virtues, is not sufficient to preserve it from speedily decaying and becoming offen-sive. It may, however, be effectually pre-served by special treatment, the principal agency in which is heat, and heat applied to it is not detrimental, as in the case of the whole clam, since now there is no tissue to

blocks of ice after the admirable fancy style

toughen.
Indeed, heating to the extent of very considerable reducing its volume by evaporat-ing its excess of water and so condensing its strength, as is the practice in preparation of Burnham's "Clam Bouillon." is a very decided advantage, not only through insuring its preservation in any climate, but by enhancing its economic value for family use.

Almost as Popular as Oysters. Since it has been ascertained by eminent medical and chemical authorities that the clam contains lodine and several other of the saits which make codliver oil so valuable and that therefore in addition to clam bouillon being a delicately flavored edible it possesess also the medicinal virtues of codliver oil without the nauseating flavor, ciam bouillon has become very popular among the weak and debilitated.

According to commercial reports the clam now ranks next to the oyster in popularity and is a very close second to that bivalve in value financially, to the country; but when its work is properly appreciated and the knowledge of the excellence and usefulness of its prepared juice—as offered in the form of Burnham's "Clam Bouillon"—is general, it will no longer hold a secondary place in relation to either the palates or the pockets of the American people.

It Is Cheaper to Go to the Seashore Than to

Stay at Home, This can be done by taking advantage of Pennsylvania Rallroad sensitore excursion Thursday, August 4. Special train leaves Union station at 8:59 a. M. Tickets good on regular trains same date at 4:30, 7:10 and 8:10 r. M. Rate is \$10. Tickets good 12 days, with privilege of stop off at Philadelphia on return trip.

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Lightning Strikes Two Big Iron Tanks Near Washington.

26,000 BARRELS ARE CONSUMED. Good Wells in the McDonald Field Bring Up

REPORTS FROM TENNESSEE AND OHIO

the Production.

The lightning was in a frisky mood in the oil fields vesterday, and consequently old General Average, the bogie man of the oil producer, will get his work in before many

Streaks of electricity cut the air in the neighborhood of Washington during the afternoon, and at 2:20 o'clock a 30,000 barrel tank on the Hall farm, at Ewings station, came in contact with a playful streak. The oil in the tank commenced to barn, but by prompt action on the part of the employes the flames were smothered.

Baffled, but not discouraged, the lightning jumped over to Meadow Lands, six miles north of Washington, where 20 tanks belonging to the Southwest Pennsylva-nia Pipe Line Company are locat d, and tore a hole in tank No. 17. This tank is capable of holding 35,000 barrels, but it contained only 27,000 barrels yesterday. The employes were not as successful in this case as they had been at Ewing's, and the result was that the entire 27,000 barrels may be consumed. It was burning fiercely at a late hour last evening.

A column of smoke, thicker and darker

than the darkest night, rolled and curled and twisted into a thousand phantastical shapes as it ascended from the center of the iron boundary. Occasionally flames from the burning oil followed the smoke high in

As the fire progressed the iron sides of the tank melted, and, limp from the heat, fell into the awful furnace. Thousands of spectators hurried to the scene and gazed upon the rare and curious scene in silent Strong and active workmen hastily threw

up an embankment around the doomed tank, to prevent the burning oil, should it escape, from igniting other tanks in the

A rig on the Purdy farm, at Murdocks-ville, was struck by lightning yesterday afternoon.

The Storm in the Ohio Field. The Lima operators are also losers by the storm Late last evening the following special was received by THE DISPATCH

The intense heat of the last four days was broken this afternoon by a terrific wind and rain atorm accompanied by severe lightning which swept over the northern portion of the oil fields with disastrons effect, and 45 rigs are reported blown down. The Manhattan Oil Company's mammoth 10,000-barrel storage tank, located near Cygnet, in Wood county, was struck by lightning at 4 P. M., and at this hour is still burning. There are about 7.500 burning. There are about 7,500 barrels of oil in the tank, which will probably be a total loss.

Good Wells at McDona'd. The calibre of the wells in the McDonald ield was much different yesterday from those which have been reported for the past week or two. They were all larger, and consequently the production went up. It ed from 19,000 to 21,500 barrels, an inrease of 2,500.

There were three new wells added to the list of those making 20 barrels an hour or more. They are Forst & Greenlee's No. 6. Marshall; their No. 3, McMurray; and Jen-nings, Guffey & Co.'s No. 7, on the Herron farm. The No. 3 McMurray is an old well but the others are both new ones. No. 7, on the Marshall, southeast of No-

blestown, made as high as 112 barrels an hour Tuesday evening, but the guages yes-terday place its output at 70 barrels an Jennings, Guffey & Co.'s No. 7 Herron is located in the body of the famous Herron pool, north of Noblestown, and when it

reached he fifth sand started off at 25 bar rels an hour. J. M. Guffey & Co.'s No. 2, on the Shane farm, half a mile southwest of the old Meise well, and a mile and a half south of Willow Grove, is in top of the Gordon sand. When it reached that formation it started to flow, and for a short time made ten barrels an hour. There was no tankage at the well, and all the oil it put out was lost. Drilling was immediately stopped and is being cancel and will not be commenced again until they by the better classes. get up sufficient tankage to take care of the oil. It is about 1,500 feet west of south from their No. 1 Shane, which was a very light well. The Shane No. 2 is the most

southwesterly well in the Meise pool.

Greenlee & Forst's No. 2 on the Kirk farm, located 900 feet east and south from the Meise No. 1, is in the top of the Gordon. It made four 15-barrel flows yesterday morning and was shut down until the boiler can be moved back. It will then be drilled into the sand.

Only Fifty Feet Away and Dry. The Forest Oil Company's No. 1 on the Kate Shane farm, which adjoins the Kirk on the southeastern side of the Meise pool, will get the Gordon sand this week. The Forest's No. 3 on the Campbell The Forest's No. 3 on the Campbell heirs, a mile and a halt north of Oakdale, was 12 or 15 feet in the Fifth sand yesterday. It was gassing heavily, but had no oil. The non-productive nature of this well is a complete surprise, as it is only about 50 feet from the Oakdale Gas Company's No. 1 on the Robb acre which is making 20 based.

the Robb acre, which is making 20 barrels The Royal Gas Company's No. 3 on the Ed McDonald property, in the lower part of the field, is in the fifth and is making 90 barrels a day. Their No. 7 on the McDonald Bros., farm, down near Primrose, is in the Gordon, but is without a showing of oil in

that formation. The Wheeling Gas Company got a bailer out of its No. 1 on the Robbins farm yes-terday, for which they have been fishing for

several days.

The well on the Mrs. George farm, near Primrose, belonging to unknown parties, is in the Gordon and is reported to have several hundred teet of oil in the hote. S. S. Wilson's well on the Gibson five acres, at Oakdale, is down 400 feet. His wildcat well in Wayne county, W. Va., is down about 600 feet.

The Kerr Oil Company's well on the Whitten farm, at Sistersville, is due this

Testing the New Mermill Pool. MERMILL, O .- The new Mermill pool is gradually advancing to the north and the prospects look very favorable for a connection with the once productive Bowling Green pool. If a connection is made with this pool and with the Mungen Square Mile pool, then it will be a field of but little width but great length, extending from Oil Center to Haskings.

Center to Haskings.

O. A. Browning & Co. are drilling on No.

2, on the Dan Mercer tract, situated in section 18, Portage township, Wood county.

This firm's well No. 2, on the center of the north line of the S. J. Simmons farm, and one location west of No. 1 on the same farm, is the lightest producer yet found in the new pool, and shows that the west edge is not far away. The belt runs a little to

The Ohio Oil Company's No. 5 on the Daniel Mercer farm, marked on the oil map as the W. W. Dewitt farm, situated north of the Portage river and in the northwest quarter of the same section, is good for about 35 barrels, while No. 4, same farm, is Nos. 4 and 5, on the William Mercer farm.
Robert Miller is drilling No. 3 on the
Ruth Miller farm, and has rig for No. 2 on

the same farm. The Palmer Oil Company has a rig up on the Dewey Stave Company's farm, marked on the oil map as the Stone and A. Emer-son farm. This will be a good test for the undeveloped territory located between the

Mermill pool and the Mungen Square Mile John C. Larwell also has a rig up on his farm, and it looks as though the new sucker-rod belt was to be discovered, which sucker-rod belt was to be discovered, which has so far proven a very productive one. If the feeder to this belt could be found, it would undoubtedly develop into some mon-

ster producers.
L. D. Langmade is drilling on No. 5 on

the farm in fee, marked on the old map as the A. B. Keeler estate, situated in section

7, and west of the Toledo, Columbus and Cincinnati Railroad. He has a rig up for

No. 3 on the Rose Carrothers farm, in the

Mortimer & King have completed their No. 1, located on the southwest corner of

the A. Ensminger farm, and one location north of L. D. Langmade's No. 2 on the

Rose Carrothers farm. It is good for 40 barrels. The same firm has No. 2 drilling

Van Deman & Osterhaut are drilling on No. 1 on the William Sargent farm, in

Liberty township, and only a short distance west of the well on the Ensminger farm.

NORTH BALTIMORE-The Ohio Oil Com-

pany's No. 7 on the Caroline Davis farm,

situated on the north half of the southwest

situated on the north half of the southwest quarter of section 22, Henry township, Wood county, and one and a half miles north of the Denver pool, is good for 100 barrels. No. 8 rig is up on the same farm. The Ohio Oil Company's No. 6 on the G. F. Munn farm, in the northwest quarter of section 16, Liberty township, Wood county, is completed and good for ten barrels. The same company has a rig up

barrels. The same company has a rig up for No. 3 on the J. E. Digby farm. The

The Gauces

barrels yesterday. The hourly gauges of the larger wells at McDonald yesterday were as follows: Bobb No. 3, Florence Oil Company,

25; Sinclair Oil Company's No. 1, 30; Forst & Greeniee's No. 3 McMurray, 20; Woodland Oil Company's No. 2 Crawford, 20; People's Gas Company's No. 18, 50; Oakdale Gas Company's No. 2 Morgan, 20; Forst & Greeniee's No. 6 Marshall. 70; No. 3 McMurray, 25; Jennings, Guffey & Co.'s No. 7 Herron, 25. The estimated production was 21,500, stock in the field, 50,000.

Runs and Shipments

were 35,366; shipments, 13,994.

National Transit Company runs on the 26th

Southwest runs, McDonald division, on the

The tidewater runs yesterday were 3,73%; total, 34,552; average, 3388. Shipments, none;

The Oil Market.

Range of the August option: Opening, 52%c; highest, 52%c; lowest, 51%c; closing, 51%c. Sales, 5,000 barreis. Refined oil-New York, 6c; London, 4%d;

Refined oil—New York, 6c; London, 45/d; Antwerp, 137/d.

New York, July 27.—Petroleum opened steady, at 521/c. became dull, sagged off, closing weak at 513/c. Pennsylvania oil—Spot sales, nome. Pennsylvania oil—August option sales, 8000 barrels; opening, 523/c; highest, 523/c; lowest, 513/c; closing, 513/c. Lima oil, no sales. Total sales, 8,000 barrels.

Oil City, July 27.—National Transit certificates opened at 525/c; highest, 523/c; lowest, 523/c; closed, 513/c. Sales, 14,000 barrels; clearances, 34,000 barrels; shipments, 65,573 barrels; runs, 33,694 barrels.

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THE IRVINGTON. ATLANTIC CITY, N. J. ON THE BEACH. CHAMBERS & HOOPES.

THE MANHATTAN OCEAN END, SOUTH CAROLINA AVE American and European plan cafe attached. Open all the year.

Southwest runs, McDonald division, on the 25th, 25316. Outside of the McDonald, 2,582. Buckeve Pipe Line, Macksburg division, 3,386. Runs, Lima division, 55,451; shipments, 47,734. Eureka Pipe Line, 12,144; shipments, 2,281. New York Transit shipments, 28,155. Sothern Pipe Line shipments were 20,481.

The tidewater runs yesterday were 3,734; total 84,592; averag 3,233; Shipments none; total 54,592; averag 3,233; Shipments none; M. A. MELONEY. HOTEL ALBION, Atlantic City, OPENS JUNE 25.
Three minutes' walk from bathing grounds

GUSTAV A. KNOBLAUCH. THE MANSION.

LARGEST HOTEL OPEN ALL THE YEAR. ORCHESTRA FROM JUNE TO OCTOBER.

Cape May.

THE ALDINE, Cape May. N. J., Decatur st., first house from Beach; open all the year. THEODORE MUELLER, proprietor. HOTEL COLUMBIA, Cape May, N,-4. Home comforts, all modern conveniences, moderate rates; renovated and papered throughout W. B. LIVEZEY, proprietor. HOTEL LAFAYETTE.

JOHN TRACY & CO., Proprietors,
Open June 18; all modern improvements; located
directly on the beach; terms \$5 to \$5 per day,
Apply to JOHN TRACY & CO.,
Washington Hotel, Phila. Pa., or Cape May, N. J. THE STOCKTON.

CAPE MAY, N. J., A First-Class Hotel Will open June 4th and remain open until October 1st. F. THEO. WALTON,

Other Resorts, PARKER HO USE, Sea Girt, N. J., directly on ocean front. Woods in rear. Gas and electric bells. All modern improvements. Thirteenth season. Open all the year. THOS. DEVLIN, Prop. CONTINENTAL HOTEL,

SEA ISLE CITY, N.J.,
Now open. Directly on the beach. Large, spacious
rooms. Hot and cold baths. Elevator. Terms
reasonable. T. C. GILLETTE & CO. MONMOUTH HOUSE

SPRING LAKE BEACH, N. J. SEASON OF 1892 OPENS JUNE 25. Address L. U. MALTBY, Hotel Lafayette or Monmonth House, Philadelphia.

PENNSTI-VANIA. GRAND VIEW COTTAGE, Cresson, Pa

The highest point on the Allegheny Mountains; adjacent to mineral springs. Home comforts. Excellent table board. Address
MISS MCCONNELL, Cresson, Pa. PINE HEIGHTS INN AND COTTAGES, Allegheny Mountains, location unsurpassed; most picturesque region of Pennsylvanis; all modern improvements; purest water and finest air; steam heat; tennis; open about June 20; illustrated cir-cular. A. B. GRIER. Birmingham, Huntingdon county, Pa.

OHIO PYLE FALLS. The FERN CLIFF and OHIO PYLE Hotels now open. Refurnished, first-class in every respect.
Table unexcelled. Special rates for families.
Grounds for lawn tennis and croquet. Billiards
and bowling alleys. DONEHOO & ELLIOTT.

BEDFORD SPRINGS. BEDFORD, PA. "THE CARLSBAD OF AMERICA"

HOTEL OPENS JUNE 204. L.B DOTY, Manager. MOUNTAIN HOUSE

CRESSON SPRINGS. On the Summit of the Allegheny Mountains, Main line Penna. R. R. All trains stop. Will open JUNE 35th. For circulars and in-Formation, address
WM. R. DUNHAM, Supt., Cresson, Cambria
county, Pa.

FRANK'S HOTEL, In the Allegheny Mountain LIGONIER, PA.

Rates, \$2 to \$2.50 per day, \$10 to \$17.50 per week. Now open for the season. Table first class. Abundant shade, elegant grounds, good music, grand ballroom, bowling alleys, billiard room, good carriage service, cool drives, pure spring water, good shing. Penna. R. R., via L. V. R. R., daily to hotel grounds. Send for illustrated pamphlet and dlagram of rooms. Address ilagram of rooms. Address
JOHN H. FRANK, Ligonier, Pa.

GRAND HOTEL,

Lily Dale, N. Y., on Cassadaga Lake. The best house at the resort. Open from June 10 to Septem-ber 1. Special rates of \$5 a week until July 20.

TRAVELERS ACCESSORIES.

BEFORE GOING AWAY Purchase a Bottle of

Lippencott's "Nectar. Its quality is unexcelled. Made at the Lip-pencott's Distillery, Green county Pa., and pencott's Distillery, order for sale by
U. E. LIPPENCOTT & CO...
943 Liberty St., Pittsburg, Pa.

DURING YOUR ABSENCE FROM THE CITY LEAVE YOUR RENT
COLLECTING WITH US.
We make this a special feature of our BLACK & BAIRD,

90 FOURTH AVENUE.

TRUNKS, BAGS, VALISES, FISHING ROD CASES, SHAWL STRAPS, UMBRELLA CASES, NEVER-BREAK TRUNKS.

PITTSBURG HARNESS EMPORIUM. HARRY D. SQUIRES, 495-428 Wood st. TRAVELERS ACCESSORIES

STORE YOUR VALUABLES Safe Deposit Vaults of the

FARMERS' DEPOSIT NATIONAL BANK, 66 Fourth Avenue.

SILVERMAN'S TRUNKS ARE

THE BEST. NOW IS THE TIME To go to the country and enjoy a few days' outing. Before you go call at JAMES BOWN & SON'S, 603 Smithfield st., and procure your outfit for fishing or gunning. Best assort-

ent in the city. TAKE A CAMERA WITH YOU. The place to get it is W. S. BELL & CO.'S, 131 Wood street, Pittsburg. Amateur out-fits a specialty. All photographic novelties on hand. Telephone 1205.

DRESSES For Mountain and Beach.
For Hotels and Promenades.
For Trains and Steamers. PARCELS & JONES, 29 FIFTH AV.

We are closing out all our SUMMER SHIRTS NEGLIGE | SHIRTS.

LITTELL'S, 203 Smithfield street.

WANTED Everybody who uses a stimulant to try Klein's "Silver Age" Rve at \$1 50 per quart, or "Duquesne" Rye at \$1 25 per quart.

HAVE , THE DISPATCH SENT TO YOU While on your vacation.

For the best line of Trunks and Satchels COMMON SENSE JOHN DAVIS'. TRUNKS.

WRITING TABLETS. Convenient at all times and in all places. We have m elegant line, papers in every grade. Biot-er strachment on all tablets. J. R. WELDIN & CO., Nos. 429-431 Wood St. "HOLMES BEST"

Old Monongahela pure rye whisky is the best. Headquarters for fine wines, liquors and cordials. Old Greene county apple brandy, choice imported brandles and pure bay rum. THE WM. H. HOLMES CO., 120 Water street and 158 First avenue.

EAST ARE BEST HANDLED END AN EAST END AGENT. RENTS VAN GORDER & LLOYD, SUMMER HOTELS, OR GUESTS STOP-PING at them, can order any wines, ilquors or cordials direct from Max Klein, who will, upon application, send his com-plete catalogue and price list. Address, MAX KLEIN, 82 Federal st., Allegheny, Pa.

THE ONLY LICENSED DRUGSTORE IN THE CITY.

Liquors for MEDICINAL Purposes. CALIFORNIA PORTS, SHERRIES, ETC. At 50c a Quart.

**PURE OLD RYE WHISKIES** From \$1 to \$1 50 Per Quart. All Goods Guaranteed as Represented. G. EISENBEIS.

(Successor to H. P. Schwartz,) WHOLESALE AND RETAIL DRUGGIST. 113 FEDERAL ST., Allegheny, Pa. Tel. 3016. jy 12-55-ruthsu

Preserve Your Old

FAMILY SILVER

**VALUABLES** By storing them in the superior vaults of the

FIDELITY, 123 FOURTH AVENUE.

ESTABLISHED 1874. BLACK GIN KIDNEYS,

Is a relief and sure cure for the Urinary Organs, Grave and Chronic Catarrh of the Bladder. The Swiss Stomach Bitters

The Swiss Stomach Bitters are asure cure for Dyspepsia, TRADE MARK Liver Complaint and every species of indigestion.

Wild Cherry Tenic, the most popular preparation for cure of Couglis, Colds, Bronchitis and lung troubles.

Either of the above, \$1 per bottle, or \$ for \$4\$. If your druggist does not handle these goods write to W.M. F. ZOELLEH, sole M'fr Pittaburg, Pa. 122-57 Trs

ELITE PHOTO GALLERY, 516 MARKET STREET. CABINETS \$1.00 PER DOZEN. No stairs to climb. my-rrs Use the elevator.

je23-TT

OFFICE OUTFITTERS.

DESKS.

Office Specialty Co. 105 Third ave.

RAILROADS.

RAILROADS,

DITTSBURG AND LAKE FRIE RAILROAD Company. Schedule in effect May 13, 1892. Central time.—DEPART—For Cleveland, 5.00a.m., 1.55, 4.20, 9.45 p. m. For Cleveland, 5.00a.m., 1.55, 4.20, 9.45 p. m. For Cleveland, 1.00a.m., 4.20, 9.45 p. m. For Cleveland, 1.00a.m., 4.20, 9.45 p. m. For Salamanca, 5.00a.m., 1.55, 4.20, 9.45 p. m. For Salamanca and New Castle, 6.20, 9.46 p. m. For Salamanca and New Castle, 6.20, 9.46 p. m. For Salamanca, 1.55, 1.20, 4.20, 9.46 p. m. For Salamanca, 1.55, 1.20, 9.40, 1.20a.m., 1.55, 1.20, 9.40, 1.20a.m., 1.55, 1.20a.m., 1.55, 1.20a.m., 1.55, 1.20a.m., 1.2 p. m. For Esplen and Beechmont, 7:37 a. m., 12:13, 1:05 p. m.
P. C. & Y. trains from Mansfield, 7:M. 11:59 a. m.
P. C. & Y. trains from Mansfield, 7:M. 11:59 a. m.
P. McK. & Y. R. B. — DEFART — For New Haven,
P. McK. & Y. R. B. — DEFART — For New Haven,
P. 200. 5:25 p. m.
ARRIVE — From New Haven, 9:00 a. m., 4:07 p.
M. From West Newton, 6:35, 5:100 a. m., 4:07 p. m. You Workesport, Elizabeth, Monongahela City and Belle Vernon. %:40, 11:05 a. m., %:60 p. m. From Belle Vernon, Monongahela City, Elizabeth and McKaesport, 7:40 a. m., 12:05, 5:05 p. m. "Dally 1 Sundays only. 1 To and from New Castle only.

Otty Tleket Office, 639 Smithfield Street.

PENNSYLVANIA RAILROAD. IN EFFECT JUNE 18th, 1892.
Trains will leave Union Station, Pittabe

RAILBOADS

MAIN LINE EASTWARD.

Pennsylvavia Limited of Pullman Vestibule Care daily at 7:15 a. m., arriving at Harrisburg at 1:36 p. m., Philadelphia 4:45 p. m., New York 7:30 p. m., Palitimore 4:60 p. m., Washington 5:55 p. m. Keystone Express daily at 1:20 a. m., arriving at Harrisburg 8:25 a. m., Baltimore 1:15 a. m., Washington 12:20 p. m., Philadelphia 11:25 a. m., New York 7:00 p. m., Philadelphia 11:25 p. m., New York 7:00 a. m., Philadelphia 1:25 p. m., New York 7:00 a. m., Philadelphia 1:25 p. m., New York 4:06 p. m.

Harrisburg 4:commodation daily, except Sunday, 5:25 a. m., arriving at Harrisburg 3:20 p. m., Philadelphia 6:50 p. m., New York 9:20 p. m., Philadelphia 6:50 p. m., New York 9:25 p. m., Philadelphia 6:50 p. m., New York 9:25 p. m., Philadelphia 6:50 p. m., Washington 8:15 p. m., Baltimore 6:45 p. m., Washington 8:15 p. m. York 925 p. m., Baltimore 6:45 p. m., Washington 8:13 p. m.

Balt train Sunday only, 8:40 a. m., arrives Harrisburg 7:00 p. m., Philadelphis 10:55 p. m.

Mail Express daily 12:50 p. m., arriving at Harrisburg 10:50 p. m., connecting at Harrisburg for Philadelphis Express daily at 4:20 p. m. arriving at Harrisburg for Philadelphis Express daily at 4:20 p. m. arriving at Harrisburg 1:00 a. m., Philadelphia 4:25 a. m., and New York 7:10 a. m.

Eastern Express at 7:10 p. m. daily, arriving Harrisburg 2:10 a. m., Baltimore 6:20 a. m., Washington 7:30 a. m., Philadelphia 5:50 a. m. and New York 7:40 a. m.

Fast Line daily, at 8:10 p. m., arriving at Harrisburg 3:30 a. m., Philadelphia 6:50 a. m., New York 9:30 a. m., Baltimore 6:20 a. m., Washington 7:20 a. m., Philadelphia 6:50 a. m., Mashington 7:20 a. m., Baltimore 6:20 a. m., Washington 7:20 a. m.

burg 5:30 a. m., Philadeiphia 6:50 a. m., New York 2:30 a. m., Baltimore 6:30 a. m., Washington 7:20 a. m., Cresson and Ebensburg Special Saturdays only, 2:50 P. M.

All through trains connect at Jersey City with boats of "Brooklyn Annex." for Brooklyn N., Y., avoiding double ferriage and journey through New York City.

Johnstown Accom., except Sunday, 3:40 p. m., Greensburg Accom., 11:20 p. m. week days. 10:30 p. m. Sundays. Greensburg Express 5:15 p. m., except Sunday. Derry Express 11:30 a. m., except Sunday. Sunday, 8:40, 10:30 a. m., 12:10. 11:30, 1:20, 1:30, 3:40, 4:40, 4:30, 5:30, 7:30, 5:30, 3:40, 4:30, 4:30, 5:30, 7:30, 5:30, 10:30 p. m., 12:10 night, except Monday. Sunday, 8:40, 10:30 a. m., 12:10 night. Wilkinsburg Accom., 5:25, 6:50, 6:45, 6:45, 7:50, 7:30, 7:40, 8:10, 8:35, 6:50, 9:40, 10:30, 11:00, 11:10 a. m., 11:10 11:10 injht. Sunday, 8:40, 10:30 p. m. sunday. 8:40, 10:30, 10:30 p. m. sunday. 8:40, 10:30 p. m. sunday. 8:40, 10:30 p. m. sunday. 8:40, 10:30 p. m., 12:20 sunday. 5:30, 8:40, 10:30 p. sunday. 8:30, 8:40, 10:30 p. m., 12:20 might. Eraddock Accom., 5:25, 6:50, 6:45, 7:30, 8:40, 10:30 p. m., 12:10 might. Braddock Accom., 5:25, 6:50, 6:45, 7:30, 8:40, 10:30 p. m., 12:10 might. 8:40, 10:40 SOUTHWEST PENN BAILWAY.
Uniontown 5:25 and 4:25 a. m., 1:20 and 4:25

ON AND AFTES MAY 25, 1891.

For Monorgahela City, West Brownsville and Uniontown 16:40 a. m. For Monorgahela City and West Brownsville 7:35 and 16:40 s. m., and 4:30 p. m. On Sunday, 8:55 a. m. and 1:61 p. m. For Monorgahela City only, 1:01 and 5:50 p. m. week-days. Dravosburg Accom. 6:00 a. m. and 3:20 p. m. week-days. West Elizabeth Accom. 6:36 a. m., 4:15, 6:30 and 11:35 p. m. Sunday, 9:60 p. m. WEST PENNSYLVANIA DIVISION. ON AND AFTER JUNE 20, 1892. From FEDERAL STREET STATION, Allegheny 7;:-Springdale, week-days, 6:20, 5:45, 9:25, 10:40, 50 a. m., 1:30, 2:23, 4:00, 5:00, 5:45, 6:10, 6:20, 0, 10:30, and 11:40 p. m. Sundays, 12:35 and 5:10, 10:20, and 11:40 p. m. Sundays, 12:25 and 5:50 p. m. For Butler, week-days, 6:20, 8:45, 10:40 s. m., 3:15 and 6:10 p. m. For Freeport, week-days, 6:55, 8:45, 10:4 a. m., 3:15, 4:00, 5:00, 8:10, 10:20 and 11:40 p. m. Sundays, 10:20 and 11:40 p. m.

MONONGAHELA DIVISION.

and 6:10 p. m.

For Freeport, week-days, 6:55, 8:45, 10:4 a. m., 2:15, 4:00, 5:00, 8:10, 10:30 and 11:40 p. m. Sundays, 12:35 and 9:30 p. m.

For Apollo, week-days, 10:40 x. m. and 5:00 p. m., For Paulton and Biairsville, week days, 6:55 x. m., 2:15 and 10:30 p. m.

For The Excelsior Baggage Fxpress Company will call for and check baggage from hotels and residences. Time cards and full information can be obtained at the ticket offices—No. 10: Fifth avenue, corner Fourth avenue and Try street and Union station. Union station, CHAS, E. PUGH, General Manager, J. R. WOOD, Gen'l Pass'r Agent,

From Pittsburgh Union Station. ennsylvania Lines. Trains Run by Central Time. Northwest System-Fort Wayne Route

DEPART for Chicago, points intermediate and beyond: \*1.30 a.m., \*7.10 a.m., \*12.20 p.m., \*1.00 p.m., \*44.45 p.m., 11.30 p.m. Arativa iron same points: \*12.05 a.m., 11.30 p.m. Arativa iron same points: \*12.05 a.m., \*6.55 p.m., \*6.55 p. s.m., ¶1.16 a.m., \*6.00 a.m., \*6.00 a.m., \*6.00 p.m., \*6.45 p.m.

Depart for Toledo, points intermediate and beyond: 
†7.10 a.m., \*12.20 p.m., \*1.00 p.m., §11.20 p.m. Assave 
from same points: §1.15 a.m., \*6.35 a.m., †6.45 p.m.

Depart for Clevelaed, points intermediate and 
beyond: †6.10 a.m., \*7.10 a.m., †1.30 p.m., 
\*11.05 p.m., Assave from same points: \*6.50 a.m., 
†1.55 p.m., \*5.55 p.m., †6.50 p.m.

Depart for Martins Ferry, Bridgeport and Bellaire: 
†6.10 a.m., †1.30 p.m., †1.10 p.m. Assave from same 
points: †6.00 a.m., †1.55 o.r., †6.50 p.m.

Depart for New Cast E.r. Youngstown, Assatubuta, points intermediate and beyond: †7.20 a.m., 
†12.20 p.m. Assave from same points: †1.25 p.m., 
\*18.40 p.m. Established 1836

18.40 p.m. DEFART for New Castle, Jamestown, Youngstown and Niles, 18.45 p.m. ARRIVE from same points: 18.40 a.m. stown, \*12.20 p.m. Assive b own, \*6.45 p.m.

Southwest System-Pan Handle Route Southwest System-Pan Handle Route
Depart for Columbus, Cincinnati, Indianapois, St.
Louis, points intermediate and beyond: "1.10 a.m.,
"8.30 a.m., "8.45 p.m., "11.15 p.m. Arrive from same
points: "2.20 a.m., "6.60 a.m., "5.50 p.m.
Depart for Columbus, Chicago, points intermediate
and beyond: "1.10 a.m., †12.05 p.m. Arrive from
same points: "2.20 a.m., †4.05 p.m.
Depart for Washington, †6.15 a.m., †8.35 a.m.,
†1.55 p.m., †3.30 p.m., †4.45 p.m., †4.50 p.m. Arrive
from Washington, †6.55 a.m., †7.50 a.m., †2.50 a.m.,
†10.25 a.m., †2.55 p.m., †5.25 p.m.
Depart for Weeling, \*8.30 a.m., †12.05 n's.,
†2.45 p.m., †6.10 p.m. Arrive from Wheeling,
†8.45 a.m., ‡6 05 p.m. \*5.50 p.m.

Beccial Notices.

Special Notices. PULLMAN SLEEPING CARS AND PULLMAN DINING CARS run through, East and West, on principal trains of both Systems
LOCAL SLEEPING CARS running to Columbus, Cincinnati, Indianapolis, Cleveland, Toledo and Chicago are ready for occupancy at Pittsburgh Union Station at 8 o'c'sek p. m.
Time Tables of Through and Local Accommodation Trains of either system, not mentioned above, can be obtained at 110 Fifth Avenue and Union Station, Pittsburgh, and at principal ticket offices of the Pennsylvania Lines West of Pittsburgh.

Pully. Ex. Sunday, IEX. Statufay. TEX. Monday.

\*Daily, †Er. Sunday, †Ex. Saturday, †Ex. Monday, JOSEPH WOOD, E. A. FORD, General Hanney General Passenger Agent.

BALTIMORE AND OHIO RAILROAD. For Washington, D C. Baltimore, Phil adelphia and New York, "5 00 a m and "20 p m. For Comberland, "650, "8 00 a m, tl 10, # 50, \*500 a m, # 110, \*9 20 p m.

For Connellaville, \*5 50, \*5 00, \$1 30 a m, # 110, # 150 and # 120 p m.

For Uniontown, For Uniontown, # 550, \*500, \$5 30 a m; # 110, # 4 30 and # 5 00

For Mt. Pleasant, 1832 and 15 00 s in; 21 10, 24 15 and 15 00 p m. For Washington, Pa., 7 20, 35 10 and 19 30 s m., 4 02, 16 6, 7 30 p m., 50 Wheeling, 7 20, 18 10 and 19 30 s m, 4 02, 7 30 p m. 7 20 pm. For Cincinnati and St. Louis, 7 20 a m and 7 20

For Cincinnati and St. Louis, 7 20 h m and 7 20 p m.
For Columbus, 7 20 h m and 7 20 p m.
For Newark, 7 20 h m and 7 20 p m.
For Chicago, 7 20 h m and 7 20 p m.
For Chicago, 7 20 h m and 7 20 p m.
Trains arrive from New York, Philadelphia, Asitimore and Washington, 6 20 h m, 3 20 p m. From Columbus, Cincinnati and Chicago, 8 20 h m, 8 4 p m. From Wheeling, 7 20 and 7 20 h a m, 24 is 15 25 and 7 3 0 h m, 14 is 15 25 and 7 3 0 h m, 14 is 15 25 and 7 10 h m, 14 is 15 25 and 7 10 h m, 14 is 15 25 and 7 10 h m, 14 is 15 25 and 7 10 h m, 14 is 15 25 and 7 10 h m, 14 is 15 25 and 7 10 h m, 14 is 15 25 and 7 10 h m, 15 25 and

J. T. ODELL, General Manager,

A LLEGHENY VALLEY RAILWAY CO.

A Taking effect June 26, 1997, trains will leave and arrive at Union station, Pittaburg, eastern standard time: Buffalo express—Leaves at 8:29 m. and 7:20 a, m., 8:30 p. m. (arriving at Buffalo at 5:45 p. m. and 7:20 a, m., 8:30 p. m. (arriving at Buffalo at 5:45 p. m. arrives 1:00 a. m., 5:20 a. m., 1:38 p. m.; arrives 1:00 a. m., 5:20 a. m., 1:38 p. m.; arrives 1:00 a. m., 5:20 a. m., 1:38 p. m.; arrives 8:00 a. m., 8:55 p. m. Braeburn—Leaves 6:50 a. m., 1:65 p. m., 6:30 p. m., 6:10 p. m.; arrives 6:50 a. m., 1:65 p. m., 6:30 p. m., 8:55 a. m., 1:45 p. m., 7:40 p. m., arrives 6:50 a. m., 8:55 a. m., 1:45 p. m., 7:40 p. m., arrives 6:60 a. m., 1:45 p. m., 2:10 p. m., arrives 6:60 a. m., 1:45 p. m., 2:10 p. m., arrives 6:60 a. m., 1:45 p. m., 2:10 p. m., arrives 6:60 a. m., arrives 9:20 p. m. Sunday trains—Buffalo express—Leaves 8:12 a. m., 6:50 p. m.; arrives 7:50 p. m. Emienton—Leaves 9:50 p. m.; arrives 9:15 p. m. Emienton—Leaves 9:50 p. m.; arrives 7:10 p. m. Braeburn—Leaves 9:50 p. m.; arrives 7:10 p. m. Braeburn—Leaves 9:50 p. m.; arrives 7:10 p. m. Braeburn—Leaves 9:50 p. m.; arrives 7:10 p. m. Pullman parior buffet car on day trains and Pullman sleeping car on night trains between Pittsburg and Buffalo. Ticket offices, No. 120 Fifth avenue and Union statios, DAVID M'CARGO. JAMES P. ANDERSON, Gen'l Supt.

DITIBBURG AND WESTERN RAILWAY—
Schedule in effect May is, 1888 (Central time)—
Depot cor. Anderson st. and River av., Allegheny.
Depart for Chicago. 2:00 p. m. Solid trains
with Pullman sleeping car. For Kane,
Bradford, 77:10 a. m. For Charlon, 77:10 a. m., 12:00 p. m. For Foxourg. 7:10 a. m., 12:00 p. m. For Foxourg. 7:10 a. m., 12:00 p. m. For Buffalo, Eric, Meadville,
77:10 a. m., 12:00 p. m. For Remail. Mercer. Grove City,
77:10 a. m., 2:00 p. m. For New Castle,
77:10 a. m., 2:00 p. m. For New Castle,
77:10 a. m., 2:00 p. m. For Buffalo,
Eric, Mercer. Grove City,
11:00 a. m., 2:00 p. m. For New Castle,
77:10 a. m., 2:00 p. m. For New Castle,
77:10 a. m., 2:00 p. m. For Buffer, 6:30,
11:30 a. m., 10:45 p. m.; Foxburg. 19:00, 11:30
a. m., 10:45 p. m.; Eric, 12:50 p. m.; Greenville,
Mercer, 11:20 a. m., 12:50 p. m.; Greenville,
Mercer, 11:20 a. m., 12:50 p. m.; Akron, 11:31
a. m., 10:45 p. m.; Roffer, 7:00, 10:50, 11:30 a. m., 10:45 p. m.; Boffer, 7:00, 10:50, 11:30 a. m., 10:45 p. m.; Greenville,
Toxing p. m.; Boffer, 7:00, 10:50, 11:30 a. m., 10:50,
The p. m.; For Michago, 11:50 a. m.,
The p. m.; For Michago, 11:50 a. m.,
The p. m.; Fox Michago, 11:50 a. m.,
The p. m.; Fox