

A CHRISTMAS TALE.

BY ONE OF FOUR.

On a bright, clear night in the latter part of December of the year 1863, two lovers might have been observed peeping into the window of Squire Morton's residence, on the principal street of the village of Barton.

"They say by the fire chatting gaily. The young man, we will call him Malcolm Carlyle, for the reason that that is not his name, was relating his experience with, and the trials and privations suffered by the Army of the Potomac.

A tall, handsome fellow, with black hair and eyes, straight as an arrow, and a face which wore the dare-devil look of one who was frequently brought face to face with danger, was Malcolm Carlyle.

Wounded and lame on a furlough, nothing was more natural than that he should spend his evenings with his old friend and school-mate Marion Morton.

Marion was a small, delicate girl, the deep blue of whose eyes and the luxuriance of whose chestnut tresses were the envy of the village maidens. Her face had a look of purity and patient resignation that would have made her a fit model from which an artist might paint a Madonna or an Etrangeline.

Malcolm was to rejoin his regiment on the following day. As he rose to go he said:

"Before I say good-by, Marion, I want to ask you something, or rather three things in one. A cut from this abundance," and he laid his hand caressingly on the fair head "an occasional letter and—a kiss."

The girl made no answer but kept her eyes steadily on the carpet, as though his bright features possessed a more than ordinary interest.

"Then I will take care for consent, sweetheart," he said, drawing her to him and raising her face for the expected kiss. The demure pale of the girl's face surprised him.

"Can it be that you love me Marion?" Taking her in his arms he seated her beside him on the sofa.

"I didn't think you could love a poor devil like me."

Then was told the old, old story that is ever new, followed by all the most approved of modern love vows.

The night had grown into the "wee sma' hours a'nt the twal," when Malcolm took his departure, leaving on the doorstep for a last kiss and to make a parting vow.

Malcolm returned to his regiment, and Marion returned to her household cares with a merry heart and a happy light in her deep blue eyes; eagerly she scanned the papers for the latest news from the field of battle, the long lists of dead and wounded had a new interest to her.

At last came the news of the battle of the Wilderness, and one of the first names on the list killed was that of Malcolm Carlyle. He had been shot while driving in the enemy's pickets the paper said.

Following on this came the news of Lee's surrender at Appomattox. War was over, and the heart of the blue-clothed marching home, glad to be relieved from war's turmoils and privations, and to be allowed to resume the duties of peaceful citizenship.

There was great rejoicing in Barton the day that what was left of the gallant little band, that had marched forth at Uncle Abe's call, came back to their mountain home; arches were thrown across the streets; flags were flung to the breeze from every house-top; a dinner, and a speech, that prevailing weakness of the American nation, had been prepared; the streets were thronged with people dressed as for a holiday. Marion appeared with the rest, bravely attempting to do what she could for the home-coming of the veterans' pleasant.

As she stood listening to the welcome address, a far-away look stole into her eyes, the forms in front of her grew dim and indistinct, she thought of another who had gone forth a lowly grave amid the Wilderness of Virginia, and her heart was filled with a longing to cover it with violets and roses.

"What is the matter Marion?" asked her mother in a kindly tone. "Are you sick? Your cheeks are as pale as death. You had better go home and lie down."

Glad for any excuse that would free her from the crowd and leave her alone with her own thoughts, Marion returned to her own room and gave vent to her feelings in tears.

In the years which have come and gone since then Marion had many suitors, none of whom met with any encouragement. She was a quiet way, doing what she could to lighten the labors of her mother and to relieve the necessities of the poor of the village. She has grown rounder and more womanly since we have seen her, but it is the same old Marion returned to her own room and gave vent to her feelings in tears.

In the latter part of the year 1865 Mr. Morton went south to attend to some business, and thinking that it might do Marion good, took her with him.

Christmas eve Marion, Captain Warren and Mr. Morton sat in the parlor of the "Orchard Hotel" in the city of Atlanta.

The party had been talking of Christmas with its attendant joys and pleasures. Marion had sighed as she said:

"Papa, the children won't have you and I to greet with their merry 'My Christmas gift' in the morning. I suppose we won't have any Christmas gifts unless we present them to each other."

It was late when the Captain took his departure, the little brock clock on the mantel had told eleven before the sound of his footsteps had died on the stairway.

"You had better lie down and take a nap, if you are going to sit by the sick man," said Mr. Morton. "I will call you in time."

Wrapping her cloak around her, Marion lay down on the lounge, but not to sleep; she thought of her northern home, of the little try covered Christmas tree with its kind old pastor; of the Christmas tree which she and her children; she fancied she could almost hear:

"Come to the Christmas tree, as the hundreds of young voices caught it up and buried it to the breeze, till the hills seem back to the future—all are boys now."

A Pneumatic Tube Four Hundred Miles Long.

The following extract describes the operation of a pneumatic tube between Glasgow and London. Probably few of our readers are aware of the existence of the process by which messages and packages are almost instantaneously transmitted between these two cities.

"I had occasion to send a telegram to London the other day, and in a few minutes received a reply which led me to suppose that a serious error had been committed by my agents, involving many thousand pounds. I immediately wrote to the telegraph office, and asked to see my message. The clerk said, 'we can't show it to you, as we have sent it to London.' 'But,' I replied, 'you must have my original paper here, I wish to see that.' He again said, 'no, we have sent it to London.' 'What do you mean?' I asked. 'Pray let me see the paper I left here half an hour ago.' 'Well,' said he, 'if you must see it, we will get it back in a few minutes, but it is now in five minutes or so, produced my message rolled up in pasteboard.

It seems that for some months there has existed a pneumatic telegraph between Glasgow and London, and between London and all the other principal cities of the kingdom, into which the messages are thrown and sent to their destination. I inquired if I might see a message sent. 'Oh, yes, come round here. He slipped a number of messages into a pasteboard box, and I put my ear to the tube and heard a slight rumbling noise for seventeen seconds, when a bell rang beside me indicating that the scroll had arrived at the General Postoffice, took a hundred miles off my back, and my breath away to think of it. If I could only go to Boston with the same relative speed, you might count on my spending an evening every week at No. 12 Beacon-street, and returning home to my wife and children.

Perhaps you are aware that there has been a large tube between the General Postoffice in London and the stations in London square, in operation for a number of years. The mail bags for the north are all sent by this conveyance, so that the Postoffice receives letters up to a few moments before the train leaves, three miles off. The transit takes a less than two seconds! Surely, this is an age of wonders.

Useful Hints. A lady writing to the Country Gentleman thus recapitulates some of the valuable suggestions she had the good sense to learn from her servant girls. She says:

The other day Mary was ironing, and asked for a piece of sandpaper to rub her irons on. I was astonished that I never thought of it before. It is so nice, remove every bit of dirt or anything else, and makes them so smooth.

One girl told me that old carpets make the best stove cloths. Just one-half at a time in a convenient place, they are ready-made and much better when unfolded, to take hold, and much easier to wash. Just throw them in with the brown towels, as many as you happen to get during the week, and they come out clean and ready to use again.

Another girl pours hot water on the blades only of steel knives, and they wipe easily and do not need drying.

Another one told me the best way to keep hams and dried beef was to pack it in dried salt. We have tried this several years, with perfect success. An old salt barrel is convenient. Set in some cool, dry place; put a thick layer in the bottom; then pack in the hams, using the pieces of dried beef, if you have any, to cover the hams with salt, then the hams and salt again till the barrel is full. There is not the least danger from insects, if the hams are smoked and the beef dried out away early, before the flies come around; and they are much easier to handle than when put in ashes or oats, or anything of that kind.

How to Make an Omelet. One of the last articles from the pen of Pierre Bizar is given to the trend of Harper's Bazar. We copy so much of it as may assist in preventing the appearance of those abominations of the table, poor omelets.

"It is of the first importance to have an omelet, and never to use it for anything else. When the omelet is made the pan should be put away in a dry place upside down; and when used as it gets heated a little, take a kitchen towel, wipe it well, and never wash it, unless something unclean happens to get into it.

Proportions: About one ounce of butter for four eggs, and a pinch of salt. Beat the eggs and beat them well with a fork. Have a brick fire; put the butter into the pan, and set it over the fire. Shake and move the pan every way so as to melt the butter as fast as possible, and without allowing any of it to turn brown.

When melted turn the eggs in, and by means of a fork stir so as to heap up the part cooked, allowing the other part that is liquid to come in contact with the pan, and so on until nearly the whole is solidified. Then it is doubled up; that is, one-half is turned over the other with a fork, commencing on the side of the pan to which the handle is attached. Then have a warm dish, which you place on your left hand; take hold of the handle of the pan in your right, the fingers underneath and the thumb on the top; raise the left side of your left hand so as to have the right side of the dish inclined, and then turn the pan upside down right over the dish, the side of the pan opposite the handle of the handle touching the edge of the dish, and the right hand moving from right to left so that the upper side of the omelet when in the pan will be the under side when on the dish, and you have a soft, juicy and tasty omelet, as smooth as the dish on which it is placed.

An omelet cannot be made too quickly. Many cooks fail in making omelets because, by their process, it is made too slowly, and it is either dry or burned and tasteless."

Dashed French Pudding. Make boiling hot two pints of sweet cream, or milk, and pour upon one pint and a half of bread crumbs, when half-cooked, add the juice of a lemon squeezed upon one half pound of sugar, and the well whisked yolks of eight eggs, mix with two quarts of canned peaches; put a border of rich paste around, and bake in a tin, and bake from one half to three quarters of an hour; have ready, whisked to a foam, the whites of the eggs, and when the pudding is done, spread over its top and return to the oven for a moment to slightly brown the top.

A Word to the Boys. Boys, did you ever think that this world will all be waste and war, with all its mines and mountains, oceans, seas and rivers, with all its shipping, its steamboats, railroads and magnetic telegraphs, with all its millions of grouping men, and all the science and progress of ages—will soon be given over to the boys of the present age—boys like you. Behold it and look abroad upon your inheritance, and get ready to enter upon its possession. The presidents, kings, governors, statesmen, philologists, ministers, teachers, men of the future—all are boys now.

Reasonable and Important to Cow Owners.

I am, after a long absence, happy to report that I am by the mercy of God still able and ever willing to communicate through my stable and reliable old journal, my experience and observation in any and all the practical matters pertaining to that great national interest to which my well-learned life has been devoted.

It is an opportunity at this time to drop a few suggestions relative to the management of cows, which are now generally about to go into their winter-quarters. I have observed in my travels among farmers that it is a very common practice, when the season comes for drying up the milk-cows, which have not only returned to their owners the substance of the food on which they have subsisted in a condensed form, but have also exhausted their strength and physical strength in their milk secretions until many of them, especially the most valuable ones, go to the winter emaciated and weak. The transition from succulent to dry and again to milk is often so sudden and so severe on them that they suffer much from cold, and fall off to that degree that ordinary management they remain thin and weak all winter, and commence the following season so reduced that frequently the best of the season is lost, and they recuperate on the pastures to a condition that enables them to yield a profitable return in milk. That this is bad economy must be apparent to all observers, yet it is a condition of things that is the daily districts of the country, and it has been so for the past fifty years to my knowledge and probably will be so for hundreds of years more.

It is not only bad economy but it is also a cruel and unnecessary loss, as noticed by all who possess a desire to exert an influence to prevent cruelty to animals; and it is to be hoped that those who practice it will be disgraced by a community whose civilization, much more Christianization.

Cows require special care, protection and food at this season of the year. A sudden change of food should not be made, but as the pasturing and early drying up, and the innumerable by the effects of frost, they should be daily supplied with palatable, nutritious food, such as pumpkins, apples, root-foilage and chopped stalks and blades of corn, and other second-growth hay, and they should be sheltered at night and in stormy weather as carefully as they should be in the most severe weather of winter. Rain-storms of autumn occasion more suffering in domestic animals exposed to them than the dry seasons of mid-summer. Their coats have not become fully grown, and have therefore become matted, and they require the special care and protection that I have claimed for them. The stage of pregnancy with the cow at the time she is dried in her stall, is advanced that it requires about all the food nutritious that she is capable of consuming to maintain her physical condition and nourish properly the fetus; hence she requires as much care and food during the latter portion of the period of pregnancy as she does when in fresh.

Warm Food and Tepid Water. I have made numerous careful experiments with cold water, when drying, with warm food and taking the chill from their water, and have always found it very profitable and satisfactory. I formerly advocated steaming stalks, straw and coarse hay for cows, but my late experiments with boiled and steamed proper proportions of corn-meal, or oil-cake meal and bran, (using steam for cooking it,) and applying the hot soup to such chopped forage and allowing it to steep for twelve hours before feeding, have satisfied me that it is much less expensive and more profitable.

I have also learned that it is better to supply the cow with rock-salt at all times and to put none in the food at the time. I have known an excessive quantity of salt in the food, which is very liable to occur, to cause such excessive thirst that the cow purged herself with cold water to that degree that she did not recover to a normal condition for several weeks.

I might add a volume of relevant matter, but I know you do not like long articles, and I wish to please you; so I will sign myself once more, your friend.—Germanium Telegraph.

Pasturing Hogs. The hog is accustomed to a great variety of food. He will eat animal and herbaceous food alike—there is nothing that he will not eat, and he thrives upon all. To secure food for him, then, is not the thing. Though you can fatten them on one kind of food, you cannot do it economically. Take what breed you like, and it is economy, in producing the greatest weight of pork from a small amount of food—that is the point that gives the profit in hog husbandry. The cheapest food, then, is that to be sought if it answers the purpose. By the cheapest we mean also that which will be retained in the system. Corn, though the greatest staple food—made a specialty—is not the most advantageous. The exception to this is in the West, when corn is very cheap. But even here, other grain and feed added, will produce a better growth of animals and the animals require a variety of food, and the hog is no exception. His appetite will be satisfied, and all the wants of his system supplied. Grass in summer suits him; he revels in a clover field, and he will eat a great variety of elements in solution, and as an aid to the digestion to the more solid food. He likes vegetables, but for the most, concentrated and richer food. Though a "hog" he is governed by the same physiological principles as other animals, and is, therefore, liable to disease—many ailments; but most of these are cured by abstinence in management. When he is well attended to, and supplied with a variety of good feed, he seldom suffers from disease.

A Man called upon a lawyer the other day and began to state his case in rather an abrupt manner. "Sir, I have come to you for advice. I'm a husband-in-law."

"A what?" spoke out the hurried counsel.

"I have never seen that defamed in domestic relations."

"Don't you know what a husband-in-law is?"

"Sir, you're no lawyer, you're an ignorant man—I am a husband-in-law, but in a fact, sir, my wife's run off."

How to Live.

The old season is now at hand, the recent rains having started them in the Susquehanna and all the creeks and streams on their fall journey back to tide-water, and the consequence is that large numbers have been caught in different parts of the country within the past few days.

The old travels up streams in the spring, and returns down in the fall, always going in large schools. There are a great many peculiarities connected with the eel that but few people know. For instance, there are some eight or ten kinds of them, of which several never enter into fresh water. Some of the varieties are, when full grown, ten or twelve feet in length, weighing one hundred pounds. The kind here, the common fish and salt-water eel, is usually from six to twenty-four inches in length. Eels, it has been proven, have both sexes in one, and spawn somewhat after the manner of other fish. Like the turtle, they can travel out of water for some distance, from stream to stream, so that they are not so much confined to their element as they are supposed to be. They can be found, the gills, or breathing organs, are covered up by a most delicate curtain, which acts like a valve and a reservoir for water, so to speak, to keep its gills moist during the time it is out of the stream. It has a long, thin tail, the same as is known to exist in the salmon, with pulsations at about ninety-four to the minute.—New York Paper.

Potatoes. Potatoes to be good should never be exposed to the light, but kept in the dark, in a cool place, as many farmers do in the best dry districts of the country, and it has been so for the past fifty years to my knowledge and probably will be so for hundreds of years more.

It is not only bad economy but it is also a cruel and unnecessary loss, as noticed by all who possess a desire to exert an influence to prevent cruelty to animals; and it is to be hoped that those who practice it will be disgraced by a community whose civilization, much more Christianization.

Cows require special care, protection and food at this season of the year. A sudden change of food should not be made, but as the pasturing and early drying up, and the innumerable by the effects of frost, they should be daily supplied with palatable, nutritious food, such as pumpkins, apples, root-foilage and chopped stalks and blades of corn, and other second-growth hay, and they should be sheltered at night and in stormy weather as carefully as they should be in the most severe weather of winter. Rain-storms of autumn occasion more suffering in domestic animals exposed to them than the dry seasons of mid-summer. Their coats have not become fully grown, and have therefore become matted, and they require the special care and protection that I have claimed for them. The stage of pregnancy with the cow at the time she is dried in her stall, is advanced that it requires about all the food nutritious that she is capable of consuming to maintain her physical condition and nourish properly the fetus; hence she requires as much care and food during the latter portion of the period of pregnancy as she does when in fresh.

Warm Food and Tepid Water. I have made numerous careful experiments with cold water, when drying, with warm food and taking the chill from their water, and have always found it very profitable and satisfactory. I formerly advocated steaming stalks, straw and coarse hay for cows, but my late experiments with boiled and steamed proper proportions of corn-meal, or oil-cake meal and bran, (using steam for cooking it,) and applying the hot soup to such chopped forage and allowing it to steep for twelve hours before feeding, have satisfied me that it is much less expensive and more profitable.

I have also learned that it is better to supply the cow with rock-salt at all times and to put none in the food at the time. I have known an excessive quantity of salt in the food, which is very liable to occur, to cause such excessive thirst that the cow purged herself with cold water to that degree that she did not recover to a normal condition for several weeks.

I might add a volume of relevant matter, but I know you do not like long articles, and I wish to please you; so I will sign myself once more, your friend.—Germanium Telegraph.

Pasturing Hogs. The hog is accustomed to a great variety of food. He will eat animal and herbaceous food alike—there is nothing that he will not eat, and he thrives upon all. To secure food for him, then, is not the thing. Though you can fatten them on one kind of food, you cannot do it economically. Take what breed you like, and it is economy, in producing the greatest weight of pork from a small amount of food—that is the point that gives the profit in hog husbandry. The cheapest food, then, is that to be sought if it answers the purpose. By the cheapest we mean also that which will be retained in the system. Corn, though the greatest staple food—made a specialty—is not the most advantageous. The exception to this is in the West, when corn is very cheap. But even here, other grain and feed added, will produce a better growth of animals and the animals require a variety of food, and the hog is no exception. His appetite will be satisfied, and all the wants of his system supplied. Grass in summer suits him; he revels in a clover field, and he will eat a great variety of elements in solution, and as an aid to the digestion to the more solid food. He likes vegetables, but for the most, concentrated and richer food. Though a "hog" he is governed by the same physiological principles as other animals, and is, therefore, liable to disease—many ailments; but most of these are cured by abstinence in management. When he is well attended to, and supplied with a variety of good feed, he seldom suffers from disease.

A Man called upon a lawyer the other day and began to state his case in rather an abrupt manner. "Sir, I have come to you for advice. I'm a husband-in-law."

"A what?" spoke out the hurried counsel.

"I have never seen that defamed in domestic relations."

"Don't you know what a husband-in-law is?"

"Sir, you're no lawyer, you're an ignorant man—I am a husband-in-law, but in a fact, sir, my wife's run off."

How to Live.

The old season is now at hand, the recent rains having started them in the Susquehanna and all the creeks and streams on their fall journey back to tide-water, and the consequence is that large numbers have been caught in different parts of the country within the past few days.

The old travels up streams in the spring, and returns down in the fall, always going in large schools. There are a great many peculiarities connected with the eel that but few people know. For instance, there are some eight or ten kinds of them, of which several never enter into fresh water. Some of the varieties are, when full grown, ten or twelve feet in length, weighing one hundred pounds. The kind here, the common fish and salt-water eel, is usually from six to twenty-four inches in length. Eels, it has been proven, have both sexes in one, and spawn somewhat after the manner of other fish. Like the turtle, they can travel out of water for some distance, from stream to stream, so that they are not so much confined to their element as they are supposed to be. They can be found, the gills, or breathing organs, are covered up by a most delicate curtain, which acts like a valve and a reservoir for water, so to speak, to keep its gills moist during the time it is out of the stream. It has a long, thin tail, the same as is known to exist in the salmon, with pulsations at about ninety-four to the minute.—New York Paper.

Potatoes. Potatoes to be good should never be exposed to the light, but kept in the dark, in a cool place, as many farmers do in the best dry districts of the country, and it has been so for the past fifty years to my knowledge and probably will be so for hundreds of years more.

It is not only bad economy but it is also a cruel and unnecessary loss, as noticed by all who possess a desire to exert an influence to prevent cruelty to animals; and it is to be hoped that those who practice it will be disgraced by a community whose civilization, much more Christianization.

Cows require special care, protection and food at this season of the year. A sudden change of food should not be made, but as the pasturing and early drying up, and the innumerable by the effects of frost, they should be daily supplied with palatable, nutritious food, such as pumpkins, apples, root-foilage and chopped stalks and blades of corn, and other second-growth hay, and they should be sheltered at night and in stormy weather as carefully as they should be in the most severe weather of winter. Rain-storms of autumn occasion more suffering in domestic animals exposed to them than the dry seasons of mid-summer. Their coats have not become fully grown, and have therefore become matted, and they require the special care and protection that I have claimed for them. The stage of pregnancy with the cow at the time she is dried in her stall, is advanced that it requires about all the food nutritious that she is capable of consuming to maintain her physical condition and nourish properly the fetus; hence she requires as much care and food during the latter portion of the period of pregnancy as she does when in fresh.

Warm Food and Tepid Water. I have made numerous careful experiments with cold water, when drying, with warm food and taking the chill from their water, and have always found it very profitable and satisfactory. I formerly advocated steaming stalks, straw and coarse hay for cows, but my late experiments with boiled and steamed proper proportions of corn-meal, or oil-cake meal and bran, (using steam for cooking it,) and applying the hot soup to such chopped forage and allowing it to steep for twelve hours before feeding, have satisfied me that it is much less expensive and more profitable.

I have also learned that it is better to supply the cow with rock-salt at all times and to put none in the food at the time. I have known an excessive quantity of salt in the food, which is very liable to occur, to cause such excessive thirst that the cow purged herself with cold water to that degree that she did not recover to a normal condition for several weeks.

I might add a volume of relevant matter, but I know you do not like long articles, and I wish to please you; so I will sign myself once more, your friend.—Germanium Telegraph.

Pasturing Hogs. The hog is accustomed to a great variety of food. He will eat animal and herbaceous food alike—there is nothing that he will not eat, and he thrives upon all. To secure food for him, then, is not the thing. Though you can fatten them on one kind of food, you cannot do it economically. Take what breed you like, and it is economy, in producing the greatest weight of pork from a small amount of food—that is the point that gives the profit in hog husbandry. The cheapest food, then, is that to be sought if it answers the purpose. By the cheapest we mean also that which will be retained in the system. Corn, though the greatest staple food—made a specialty—is not the most advantageous. The exception to this is in the West, when corn is very cheap. But even here, other grain and feed added, will produce a better growth of animals and the animals require a variety of food, and the hog is no exception. His appetite will be satisfied, and all the wants of his system supplied. Grass in summer suits him; he revels in a clover field, and he will eat a great variety of elements in solution, and as an aid to the digestion to the more solid food. He likes vegetables, but for the most, concentrated and richer food. Though a "hog" he is governed by the same physiological principles as other animals, and is, therefore, liable to disease—many ailments; but most of these are cured by abstinence in management. When he is well attended to, and supplied with a variety of good feed, he seldom suffers from disease.

A Man called upon a lawyer the other day and began to state his case in rather an abrupt manner. "Sir, I have come to you for advice. I'm a husband-in-law."

"A what?" spoke out the hurried counsel.

"I have never seen that defamed in domestic relations."

"Don't you know what a husband-in-law is?"

"Sir, you're no lawyer, you're an ignorant man—I am a husband-in-law, but in a fact, sir, my wife's run off."

BARGAINS!

Watch, Diamonds, Jewelry, Silver and Gold, Clocks, Trunks, Saddlery, etc., of the finest quality, cheaply—cheaply—cheaply. Our stock must be closed out to make satisfactory settlements with the estate of the late John Stevenson.

JOHN STEVENSON'S SONS, 93 Market Street, Pittsburgh.

MOELROY & DICKSON, 54 Wood St., PITTSBURGH, PA.

DRY GOODS OFFER THEIR STOCK OF DRY GOODS AND NOTIONS FOR AUTUMN AT VERY LOW PRICES.

September 15th, 1874.

JOHN F. BLYMYER, DEALER IN Hardware, Iron, Nails, Glass, Paints, OILS, &c., &c.

The following is a partial list of goods in Stock: Carpenter's Tools, Planes, Saws, Hatchets, Hammers, Chisels, Plane Irons—Azes, Axes, Blacksmith's Goods, Belows, Anvils, Vices, Files, Hammers, &c. Saddlery, Hardware, Tab Ties, Gigs, Saddles, Harness, Buckles, Rings, Bits and Toggles, Table Knives and Forks, Pocket Knives, Scissors, Spoons and Razors, the largest stock in Somerset County. Painter's Goods, a full stock. White Lead, Colored Paints for inside and outside painting, Paints in oil, all colors, Varnish, Turpentine, Flaxseed Oil, Brushes, Japan Varnish, Walnut Stains, &c. Window Glass of all sizes and thickness, and glass cut to any shape. Oil always on hand. Our stock of Coal Oil Lamps is large and comprises every elegant style. Diston's Circular, Mule and Cross Cut Saws, Mill Saw Files of the best quality. Porcelain-lined Kettles, Handles of all kinds.

SHOVELS, FORKS, SPADES, RAKES, Mattocks, Grab Hoes, Picks, Scythes, Sazaths, Sledges, Mason Hammers, Cast Steel, Step Ladders, Carriage and Tire Bolts of all sizes. Looking Glasses, Wash Boards, Clothes Wringers, Metal Sieves, Door Mats, Baskets, Tubs, Wood Buckets, Trunks, Rope all sizes, Hay Balloes, Butter Prints, Mop Sticks, Traps, Shoeyards, Meat Cutters and Saws, Travers, Coal Chops, Halter Chains, Shoe, Dust and Scrub Brushes, Horse Brushes, Curry Combs and Cards, Door Locks, Hinges, Screws, Latches and everything in the Builders' line. Caps, Lead, Shot, Powder and Safety Fuse, &c., &c.

The fact is, I keep everything that belongs to the hardware trade. I deal exclusively in this kind of goods and give my whole attention to it. Persons who are building, or any one in need of anything in my line, will find it to their advantage to give me a call. I will always give a reasonable credit to responsible persons. I thank my old customers for their patronage, and hope this notice to make many new ones. Don't forget the place

No. 3, "BAER'S BLOCK," April 8 '74. JOHN F. BLYMYER.

BARGAINS! BARGAINS!! BARGAINS!!! AT The New Store of G. R. PARKER, Dealer in Dry Goods, Fancy & Staple Notions, Ribbons, Embroidery, Laces, &c.

Would be pleased to have his Friends and Patrons call and examine his Stock before purchasing elsewhere. Store Room on Main Street, opposite the "Barnet House," Somerset Pa.

URLING, FOLLANSDEE & CO. CROUSE & SHIRES, Merchant Tailors, CIGARS.

And Manufacturers of Gent's, Youth's and Boys, Fashionable Clothing and Furnishing Goods.

121 Wood Street, corner Fifth Avenue, PITTSBURGH.

ANDREW PEEPLES, ARCHITECT, Cor. North Ave. and Liberty Street, PITTSBURGH, Pa.

MANTELS AND FURNITURE SLABS A SPECIALTY.

Ranges, Grates, NEW FIRM, NEW STYLES, AND NEW PRICES.

JAMES OLD, 102 LIBERTY STREET, PITTSBURGH, PA.

Ayer's Hair Vigor, For restoring to Gray Hair its natural Vitality and Color.

A dressing which is at once agreeable, healthy, and effective for preserving the hair. It soon restores faded or gray hair to its original color, with the gloss and freshness of youth. This hair is thickened, falling hair checked, and baldness often, though not always, cured by its use. Nothing can restore the hair where the follicles are destroyed, or the glands atrophied and decayed; but such as remain can be saved by this application, and stimulated into activity, so that a new growth of hair is produced. Instead of falling the hair with a rusty sediment, it will keep it clean and vigorous. Its occasional use will prevent the hair from turning gray or falling off, and consequently prevent baldness. The restoration of vitality it gives to the scalp arrests and prevents the formation of dandruff, which is often so troublesome and offensive. Free from those deleterious substances which make some preparations dangerous and injurious to the hair, the Vigor can only benefit but not harm it. If wanted merely for a HAIR DRESSING, nothing else can be found so desirable. Containing neither oil nor dye, it does not soil the hair, and yet lasts long the hair, giving it a rich, glossy lustre, and a graceful perfume.

Prepared by Dr. J. C. Ayer & Co., Lowell, Mass.

BARGAINS!

Watch, Diamonds, Jewelry, Silver and Gold, Clocks, Trunks, Saddlery, etc., of the finest quality, cheaply—cheaply—cheaply. Our stock must be closed out to make satisfactory settlements with the estate of the late John Stevenson.

JOHN STEVENSON'S SONS, 93 Market Street, Pittsburgh.

MOELROY & DICKSON, 54 Wood St., PITTSBURGH, PA.

DRY GOODS OFFER THEIR STOCK OF DRY GOODS AND NOTIONS FOR AUTUMN AT VERY LOW PRICES.

September 15th, 1874.

JOHN F. BLYMYER, DEALER IN Hardware, Iron, Nails, Glass, Paints, OILS, &c., &c.

The following is a partial list of goods in Stock: Carpenter's Tools, Planes, Saws, Hatchets, Hammers, Chisels, Plane Irons—Azes, Axes, Blacksmith's Goods, Belows, Anvils, Vices, Files, Hammers, &c. Saddlery, Hardware, Tab Ties, Gigs,