

Somerset Herald. ESTABLISHED 1827. VOL. XLVIII. NO. 45. SOMERSET, PA., WEDNESDAY, APRIL 18, 1900. WHOLE NO. 2542.

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Single Standard

only is possible, whether as a test of exactness in formation, or for the measurement of quantities, lines or values; and

The Philadelphia Record

after a career of twenty years of uninterrupted growth is claiming that the standard first established by its founders is the one true test of a Perfect Newspaper.

The Pioneer

one-cent morning newspaper in the United States. "The Record" still leads where others follow.

The Daily Edition

"The Record" will be sent by mail to any address for \$5.00 per year or 25 cents per month.

The Sunday Edition

at 2c. per copy or \$1.00 per year, together with the Daily, will give its readers the best and freshest information of all that is going on in the world every day in the year.

WHERE TO

THE RECORD PUBLISHING CO., Record Building, Philadelphia, Pa.

SOUPS, HOT LUNCHEONS, COLD LUNCHEONS, ICE CREAM, DESSERTS.

DAY AND NIGHT.

The newest, cleanest and best place in Somerset for meals. Everything in season, carefully prepared and at moderate prices. When you come to town try the "White Table" and be happy.

OYSTERS.

Shipments of Fresh Oysters received daily and for sale in quantities to suit the purchasers at.

NOTICE TO CONTRACTORS.

Sealed proposals will be received at the office of the undersigned until 10 o'clock, p. m., Tuesday, May 1, 1900, for the construction of either wooden or iron bridges at the following places, to-wit: Bridge across Littleton creek, Glade City, Summit township; bridge across Littleton creek, Glade City, Summit township; bridge across Littleton creek, near the intersection of Littleton township, Bridge across Littleton creek, Glade City, Summit township.

AUDITOR'S NOTICE.

In re estate of Harry G. Coleman, dec'd. The undersigned auditor appointed by the Court in and to the said estate, do hereby certify that a distribution of the funds in said estate under the will of the said Harry G. Coleman, has been made in accordance with the provisions of said will, and that the same has been paid to the persons entitled to the same, and that the said Harry G. Coleman is deceased.

ADMINISTRATOR'S NOTICE.

Letters of administration on the above named estate of Harry G. Coleman, dec'd., have been granted to the undersigned, and the same have been accepted by me, and I have taken the oath of office and qualification, and I have given bond in accordance with the provisions of the act in that behalf made, and I have taken possession of the assets of the said estate, and I have caused the same to be inventoried, and I have filed the same with the Court, and I have given notice of the same to the persons entitled to the same, and I have caused the same to be published in the Somerset Herald, a newspaper published in Somerset, Pa., for three consecutive weeks, and I have caused the same to be published in the Somerset Herald, a newspaper published in Somerset, Pa., for three consecutive weeks, and I have caused the same to be published in the Somerset Herald, a newspaper published in Somerset, Pa., for three consecutive weeks.

Get an Education

Central State Normal School, Lock Haven, Pa.

CONSUMPTION.

Constant coughing is the sure road to serious lung trouble.

Dr. James' Cherry Tar Syrup cures the cough, and prevents consumption.

Pleasant, easy to take, always the same all the way through the bottle—does not deteriorate with age. Absolutely harmless.

At all Drug Stores. 25 cents a Bottle.

THE First National Bank

Somerset, Penn'a.

Capital, \$50,000. Surplus, \$44,000. UNDIVIDED PROFITS \$5,000.

DEPOSITS RECEIVED IN LARGE AMOUNTS. ACCOUNTS OF MERCHANTS, FARMERS, STOCK OWNERS, AND OTHERS SOLICITED.

DISCOUNTS DAILY.

BOARD OF DIRECTORS: CHAR. O. SCULL, PRESIDENT; JAMES L. PUGH, W. H. MILLER, JOHN P. SCOTT, ROBE. S. SCULL, FRED W. HENSECKER.

Jacob D. Swank

Watchmaker and Jeweler.

Next Door West of Lutheran Church, Somerset, Pa.

I Am Now prepared to supply the public with Clocks, Watches, and Jewelry of all descriptions, as Cheap as the Cheapest.

KEFFER'S NEW SHOE STORE!

Black and Tan. Latest Styles and Shapes at lowest prices.

Adjoining Mrs. A. E. Uhl, South-east corner of square. SOMERSET, PA.

PATENTS

TRADE MARKS, DESIGNS, COPIES & C.

Any one sending a sketch and description may obtain a preliminary opinion. Compensation made for successful inventions. Patent secured. United States Patent Office. Patent secured without charge in the Scientific American.

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of *Dr. J. C. Watson*

BANQUET WAX CANDLES

Sold in all colors and shades to harmonize with any interior hangings or decorations.

Manufactured by STANDARD OIL CO. The safe everywhere.

FORESHADOWINGS.

We may not look ahead the misty tide, Or hear or feel the breath of passing winds, Yet men and women weave their fragile webs, And nature teems with craft and forebodings.

THE FAMILY SPECTER.

"By Jove, Gordon, I don't know what to make of you!" exclaimed Tom Fairleigh, drawing on his gloves with considerable show of vexation.

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Br'er Rabbit and Easter.

The origin of the American Easter bunny, or rabbit, was the European hare, but the hare is so scarce with us, and so little known that it was changed to our more familiar rabbit.

Not to Be Outdone.

Friday evening a young man escorting a young lady walked up Sixteenth street, evidently on their way to the theater.

Confusing.

When the matron called upon the bride of three months, she discovered her in tears.

Was He Superstitious?

The dignified gentleman with the buckskin gloves saw a pin lying on the sidewalk. He stooped to pick it up without removing his gloves.

Condensing a Document.

The young man took a piece of paper and a pencil from his pocket and laid the paper on his knee.

Wise and Otherwise.

She—"Ah, yes! None but the brave deserve the fair." He—"And even the brave can't live with some of them."

Injurious Candy Munching.

A taste for sweets is supposed to be the cause of all the trouble with the teeth which are so common to the children of to-day.

Not a Question of Ownership.

President Elliot, of Harvard, told this story at the Cornell Club dinner the other evening:

Found a Hidden Will.

A dispatch from Danbury, Conn., says: When Miss Sarah L. Clason died in this city in May, 1888, she left a large estate consisting of many pieces of valuable real estate in this city.

Remarkable Cure of Rheumatism.

KENNA, JACKSON CO., W. VA. About three years ago my wife had an attack of rheumatism which confined her to her bed for over a month.

The Best in the World.

We believe Chamberlain's Cough Remedy is the best in the world. A few weeks ago we suffered with a severe cold and a troublesome cough.

Blanching Vegetables.

When spring approaches, the winter vegetables assume what is known as a "brink" taste, which may be partly imputed to the process of blanching.

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