

# NEBRASKA National Bank

OMAHA, NEBRASKA.

PAID UP CAPITAL . . . . . \$250,000  
SURPLUS NOV. 1, 1884 . . . . . 22,000

OFFICERS:

S. W. YATES, A. E. TOUZALIN,  
President, Vice President.W. V. MOORE, JNO. S. COLLINS, LEWIS S. REED,  
K. H. HAYDEN, Ass't. and Acting Cashier.

BANKING OFFICE:

**The Iron Bank,**  
COR. 12th AND FARNAM STS.A GENERAL BANKING BUSINESS  
TRANSACTED.INTEREST allowed on time deposits upon  
favorable terms and upon accounts of banks  
and bankers.FOREIGN EXCHANGE, Government  
Bonds and County and City securities bought  
and sold.The treatment of customers the most  
several policy is pursued consistent with safety  
and sound banking, and we invite correspond-  
ence or personal inquiry in connection there-  
with.**FINANCE AND COMMERCE.****FINANCIAL.**NEW YORK, May 25.—Money—Easy at 1  
per cent. Prime mercantile paper, 4@5  
per cent.Foreign Exchange—Nothing doing; un-  
changed.Governments—4½ and 4 advanced; 3½ de-  
clined 4½.Stocks—There has been a very decided re-  
action in to-day's stock market, prices open-  
ing 4@5 lower for most of the active list,  
with some exceptionally greater declines, and after dull trading for a quarter of an hour  
there was another decided break, with in-  
creasing activity during the next fifteen min-  
utes. The decline was then checked and the  
market became dull and stronger. This oper-  
ation was repeated several times. In the last  
hour there was a general rally, still the active  
list was from 4 to 2½ lower than on Sat-  
urday.

GOUVERN.

ST. LOUIS, May 25.—Cattle—Receipts,  
1,100 head; stone, 5@10½ higher;exports, \$5.20@5.40; common to choice,  
\$4.65@5.75; feeders, \$4.10@4.40;Sheep—Receipts, 1,800 head; strong and  
10@15 higher; inferior to choice shorn, \$2.50  
@4.00; common to choice wool, \$3.40@4.70.A drover's special from Liverpool  
says: American cattle are steady, the best  
grades realizing 14@15 per pound.

KANSAS CITY LIVE STOCK.

KANSAS CITY, Mo., May 25.—Cattle—Re-  
ceipts, 1,100 head; stone, 5@10½ higher;exports, \$5.20@5.40; common to choice,  
\$4.65@5.75; feeders, \$4.10@4.40;Sheep—Receipts, 400 head; shipments, 400;  
steady; common to good muttons, \$2.00@  
3.40.

ST. LOUIS.

ST. LOUIS, May 25.—Cattle—Receipts,  
1,000 head; shipments, 1,000 head; scarce  
and firm; shipping steers, \$4.65@5.85; good  
and firm, \$5.20@5.50; mixed butchers  
steers, \$3.25@4.50; stockers and feeders,  
\$3.75@4.75.Sheep—Receipts, 1,100 head; shipments, 900  
head; fair to extra clipped \$3.25@4.50; natives,  
\$2.00@2.75; spring lambs, \$1.50@2.00; per  
head.

OMAHA MARKETS.

OFFICE OF THE OMAHA BEE, Monday Evening, May 25.

The following prices are charged retailers  
by jobbers, wholesale and commission mer-  
chants with the exception of grain, which is  
quoted at the price furnished by the eleva-  
tors and other local buyers:

LIVE STOCK MARKET.

Hogs—Receipts at the Union Stock yards  
were light to-day and prices 5¢ lower  
and all sold. Common rough mixed pack-  
ing, \$5.50@5.55; good to choice  
mixed packing, \$3.60@3.65.Common—Receipts, 1,000 head; shipments, 900  
head; fair to extra clipped \$3.25@4.50; natives,  
\$2.00@2.75; spring lambs, \$1.50@2.00; per  
head.Sheep—The market is steady at \$3.75@4.00  
for choice sheep.Cattle—Butcher's stock, \$3.75@4.25 for fair  
to good; dressed beef steers, \$4.75@5.25 for  
good to extra averaging 1,100 to 1,400 pounds.

Grain

Wheat—Cash No. 2, 7½.

Barley—45@50c.

Rye—Cash No. 3, 5½.

Oats—No. 2, 3½.

FLOUR AND MILLSTUFFS.

SELLING PRICES.

Winter Wheat—Firm but quality patent at  
\$3.00@3.30.

Second quality—\$2.75@3.00.

Spring Wheat—Best quality patent at \$3.10.

Second quality—\$2.40@3.00.

Barley—45@50c.

Oats—No. 2, 3½.

CORN—No. 2, 3½.

Oats—No. 2, 3½.

DRY GOODS.

BROWN SHEARINGS—Attaic, A. 7½; Attaic  
P. 5½; Atlantic L. 7½; Brownie, 7½;Boatman, Dam L. 6½; Lawrence L. 6½; Pa-  
cific H. 7½; Royal Standard, 6½; Indian  
Head A. 7½; Wauchusett A. 7½.FINE BROWN SHEARINGS—Argyle, 6c; Pe-  
ppermint R. 6c; Salisbury R. 6c.BROWN SHEARINGS—Cordis, 20c; French zinc,  
green, 15c; French zinc, red seal, 15c.

CROWN SHEARINGS—In various colors, 15c.

Eggs—Red, 12½c; Green, 12½c; White, 12½c.

FISH—Cod, 12½c; Herring, 12½c; Hake, 12½c.

FOULTRY—Live old chickens, doz, 5@6½; 55;

dressed ducks, lbs, 15@16c; dressed turkeys,  
lbs, 15@16c.

GARLIC—Colorado, 100 lbs, 5@6½; 55;

sweet, per lb., 4c.

VEGETABLES—Onions, yellow, 100 lbs,  
2½; cabbage, 100 lbs, 2½; beets, 100 lbs,  
10@12½; turnips, 100 lbs, 1½.

FRUIT—Lemons, per box, Massena, 4 00c.

MELONS—Florida, per box, 6 50c@7 00c.

PEACHES—Fancy, 50c@60c; apples, medium,  
15c@20c.

CURED MEATS—Hams, sugar cured, lbs, 11½c;

bacon, ham, 12½c; bacon, ham, 12½c; dry  
lids sides, lbs, 7½@8c; lard in pails, 9@9½c;

lard in barrels, 10c@11c.

BAKED MEATS—Dressed beef, Colorado, per  
lb, 7½@8c; hogs, 6½@7½c; mutton, lb, 7½@8c.LIVE STOCK—Colorado steers, per 100 lbs,  
4@10c@12c.

HIDES—Dry skin No. 1, per lb, 11½@12c;

No. 2, 10½@11c; green steers and branded,  
10½@11c; calfs, 8½@9½c; mutton, lb, 7½@8c.LIVER STOCK—sheep skins, dry, 6@10c; deer skins,  
lb, 15@20c; antelope skins, lb, 12@15c; fallow,  
lb, 5@6c.

WOOL—Colorado, No. 1, per lb, 14@15c;

blue, 15@16c; Mexican, 7@8c.

MUTTON—Mutton, No. 1, 14c, kit, mess,  
16@20c; California mutton, half lb, 50c;Holland mutton, kg, 15@20c@20; trout, per  
lb, 15@16c.

DRAINED MEATS—Hams, sugar cured, lbs, 11½c;

bacon, ham, 12½c; bacon, ham, 12½c; dry  
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