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THE FARM AND HOME.

PARTICULAR POINTS CONCERNING THE SILO.

Take the Corn Standing—Does Dehorning Pay?—Fire Blight in the Pear—The Ram—Sheep Shearing and Home Hints.

The Silo.
A number of questions concerning the silo were answered as follows through the Ohio Farmer:

"Can a silo be built small enough for three head of stock?" Yes, but there would be such a small amount in it that there would not be weight enough of itself to make it settle, and weighting would have to be resorted to. One six feet square and ten feet deep would be quite sizable, and with two tons of stone on a good cover, there would not be any particular risk.

"What lengths do you prefer in cutting?" The 4-inch cut is, in my opinion, the best length. It packs the best, handles easily and the gums of the cattle are never cut by the silage. Then if the silage is judiciously fed, there will be no unconsumed stalks.

"Have you changed your mind about wilting the corn before it goes into the silo?" No, but the better way I think is to let the corn stand and mature to a point that is represented by the wilted fodder and then "take it standing" for the silo. Wilted fodder does not handle as nicely as the fresh cut, does not go through the cutter as well, and in the silo it is more likely to mold by over-ripeness or have "bunches" or places where the silage has not kept quite as well. Silage to keep in the most perfect manner needs to have at least 70 per cent of moisture when put up, and wilted fodder is often below this point.

"Can an animal be wholly wintered on silage alone?" Yes, I think so from some little experience of my own, and from what I have "seen." Silage from well matured corn would carry young stock through in fair shape. Of course the ration would be one quite deficient of nitrogen, but the food being in a succulent state, the animal would have less difficulty in appropriating it than in a dry condition. If we are to believe so eminent an authority as Dr. Manly Miles. One horse in our barn has had a bushel of silage a day all winter and shows no sign that it otherwise than agrees with him.

"What are the best varieties to plant?" That depends upon the locality. The idea is to get corn that will fully mature before the frosts come. The Pride of the North is well spoken of. The larger kinds of flints, red cob goured-seed and the B and W, are the kinds that are most spoken of for silage. In some sections the large flints are in demand as they produce fairly well and have an abundance of grain. The real question is, shall we raise the smaller kind that produces the largest amount of grain to the stalk, or grow a larger kind that while it has as much grain, yields twice the fodder, and supplies some grain to make the two average? This is a matter that the silo men might discuss with profit.

"What is the best machinery to cut the fodder in the field?" There are only two harvesters in the market, and neither of them only to a limited extent. The usual machine used in Ohio is a corn knife, in the hands of a good stout man. In very light corn the reaper will do quite good work, but as soon as the corn gets to be of good size, it tangles it up so that the cost of picking it up is more than for hand cutting and laying it in good gravels of proper size. Then they can be easily loaded upon the wagon, and as easily taken off, and placed upon the cutter table.

Does Dehorning Pay?

What good is there in dehorning any way? I speak from experience, and these milks are pleasant to handle and are not dangerous. I have a registered Jersey bull that attempted to but one of my little chaps the other evening; now if he had had his horns, away would have gone my little babe.

Dehorned when little, all my family go among my red milks, and dehorned Jerseys without any risk. I feed my milks, hogs and horses, green or dry feed in an open lot, and all eat together; even the young milks eat too, and none of them bother the other bulls. Anyone can't do horned cattle that way. Safety first of all worth hundreds of dollars.

Feed under shelter in large trough 12 feet long; when there is a partitioned house 12x20 feet, I have seen as high as eighteen head eating on some cold days at one time. Saves feed; saves room; saves time; can feed the eighteen nearly as quick as four if you had to scatter the feed out in a lot, see?

Milking oh how pleasant it is for wife, daughter and baby to all go in the milk stall with safety. Besides they fatten so much faster when not gored and trampled about. When you go to ship—three more to the car—three freight free; get them to destination in much better fix, not bruised and hurt like horned cattle.

Saving; well yes, I should say so. Is that all? Well, no. We are told that they do not shrink like the ones that are gored and bruised so bad, hence a dollar more per head, or \$24 per car. Boys and children can handle the bulls with safety; while if horned many times it is dangerous for men.

If I had hundreds I would dehorn until I could breed them off. No secret in it; any man can do it; if grown or horned cattle, take a fine tooth saw, throw down and hold and saw off just as close as you can; keep off the flies. That is all there is of it. Better still; dehorn the calves when

small—one, two or three months old. How? Take a sharp jack knife, cut the little horn off just as close as you can then burn or singe with red hot iron and the work is done, a good job and no tools. We are told that caustic will not do it, that I have not tried and cannot say.

But the others I have done time and again, and seen veterinaries do it, and I see no difference in them and myself, only they had a handle to the name and I did not. If I could be called Colonel, then my plan would take, because it is cheap and practical; but such is life. Take notice, money saved is money made. Who wants money? Let dehorning get on a regular boom.—Anna Saul, in the Texas Stockman.

The Ram.

The purchasing and the use of first-class rams cannot be too highly recommended. Many flockmasters make a small income on wool when they might have made a much larger one had they been more particular and liberal in purchasing good rams. The difference in the use of good or poor rams a wool-grower declares, makes wool-growing either a losing or a profitable business; for it takes no more to keep a sheep that will shear seven pounds of wool than one that only shears four pounds and if it barely pays to grow the four-pound fleece you have three pounds clear profit on the seven-pound fleece.

Too many farmers use rams that would not have made good wethers; and besides they use the same ram year after year, never changing until the old ram dies of old age, or some stray dog happens to mercifully relieve the owner of him. Then one of his scrawling lambs is saved to take his place in the breeding season, thus breeding in and in until the flock is bred out. Sheep owners must learn that their flocks cannot stand too close inbreeding without deteriorating, and that they must introduce new and non-related blood from time to time.—Farmers' Voice.

Sheep Shearings.

Steeped mullen leaves are good for scours.

Sheep are often seriously injured by dogs chasing them.

Radical changes of treatment are never desirable with any class of stock.

When sheep are to be sold at public sale grade them up into even lots.

Sheep on rich prairie or low wet pasture should have their feet kept well trimmed.

The fact must not be overlooked that in order to make the sheep most profitable good care is necessary.

Allowing dead sheep to lay around is one way of educating dogs to catch and eat sheep; better bury or burn.

There is no doubt that farmers could help the mutton business considerably by using more mutton themselves.

General good health and thrift and diseased feet are incompatible with sheep; prompt attention is necessary.

In order to make the most profit from fat wethers it is necessary to have them ready for market at the right time.

It is estimated that not more than one-fourth of the sheep are as fat as they should be for good mutton when sent to market.

While if sheep have the run of a good pasture they do not need any great amount of attention, still they must be looked after.

Wool often sells for a less price than it would had it been properly packed and graded; a little work in this line often pays a good profit.

If desired to mark the sheep after shearing wait until there is two or three weeks growth of wool; the marks will stay on better.

Early maturity is just as advantageous to the breeder and feeder of sheep as to any other stockman in the world, and many sheep men are realizing this fact.

Home Hints.

A few cloves on the pantry shelf, it is said, will effectually drive away ants.

Keep a small box filled with lime in your pantry and cellar; it will keep the air dry and pure.

Soda is the best thing for cleaning tin-ware; apply it with a damp cloth and rub well, then wipe dry.

Prick potatoes before baking, so that the air can escape; this will prevent their bursting in the oven.

Borax should be used to remove finger marks from a hardwood door. Ammonia will take off the varnish or stain.

Keep the lid off when boiling cabbage, turnips, peas or beans. Cook the two first-named vegetables fast in salted water for half an hour.

A stove that has become rusted from disuse will be restored by rubbing it thoroughly with lard. Stove pipe may also be preserved the same way.

When you buy raisins for cooking purposes seed them, wash them and thoroughly dry them and put in a glass jar with tight lids. Currants also.

Mucilage has been found to be an excellent remedy for burns. Apply it to the burn and lay on any soft blank paper. The mucilage soothes the pain, while the paper excludes the air.

A remedy for roaches can be obtained by mixing gum camphor and powdered borax in equal parts and scattering it around freely, but in small quantities which must not be swept up, unless replaced, until all have disappeared.

Never put away food in tin plates. Fully one-half the cases of poison from the use of canned goods is because the article was left or put back into the can after using. China, earthenware or glass is the only safe receptacle for "left-overs."

FARM AND HOUSEHOLD.

REASONS FOR THE FAILURE OF SOME ORCHARDS.

Let in More Sun—How to Curry a Horse—Keep Only Mares—Packing Butter—Poultry Pickings and Household Hints.

Why Some Orchards Fail.
It is rare that fruit-growers meet with much disappointment with young orchards when the latter live to a bearing age. The trouble seems to come in the second ten years after setting out. In Southern Ohio we have many orchards on the hills, writes Alvin Adkins in the Country Gentleman, while "bottom" orchards are common. The hill fruit is always in great demand. New York fruit-house men came down here to buy our hill Roman Beauties at a higher price than they could get Baldwin, etc., for at the door, almost, of their fruit-houses. But it is not easy to find a buyer for our "bottom" or valley apples; they are simply not wanted. The objections are that they are not good keepers, and are usually "smoky" or spotted—sometimes scabby. The valley soil is almost invariably richer and far more productive.

In studying the matter recently, the following cause of failure has suggested itself: The hill apple-trees grow on the slopes so that the sun, for a good part of each day, shines fully on and about the ground under the trees. Nice pasture grass will grow under the branches. None of these weeds or plants usually found in moist, shaded places are found to thrive. The body of the tree is fairly free from bark-lice harbors, etc. And then the drop apples, instead of rotting beneath the trees, usually roll farther away from them, and as they rot, the rains carry the decaying matter away down the drains (natural) to the streams below.

In the valley orchards these conditions are all changed. The shade all about the trees is dense. From May till October or September the soil below is hid from the heat of the sun. Tillage in some measure prevents this, but not fully. The drop apples (many of them) fall on the ground, and rot there about the roots. The vegetation, if any, under the branches is such as shuts the sunlight. It is not possible that these suggestions point to the causes of imperfect fruitage and blight? Last season we plowed and planted an old valley orchard in corn. Of course we expected little corn. But that was the only orchard in the country that did not have leaf-blight and lose all leaves long before the apple harvest. A number of trees are gone, so that more than the usual amount of sunlight got under the trees.

Evidently spraying has its place, and may be the remedy for the ills of the fruit grower, but is it not better to let in the sun by wider setting and allow that great antidote for the ills of the fruit grower to prevent the development of insect and vegetable life, so prevalent, and kill the enemy before his birth? Greenhouse men understand the value of "bottom heat"—and may not the open air fruit grower take the hint and let in the bottom heat and light from the sun?

How to Curry a Horse.
There are several reasons why a horse should be regularly and thoroughly curried. No self-respecting man neglects the bath. If he does—if circumstances compel him to forego such luxury—he becomes a different man in every respect, mentally as well as physically, and if such neglect be long continued, as in the case of men deprived of liberty, the lack of cleanliness helps to break the spirit and to rob of vitality, energy, and self-respect.

The effect is similar upon a horse. The chief object of the curry is purely sanitary, to keep him clean. If this be done thoroughly other objects are attained. Health is aided, the spirit and the fire of the horse is as good as it can be. All these come from systematic currying, provided the horse is properly fed and housed.

There is another object in currying, quite as important to the enthusiastic horseman. Of course, the man who can afford it will employ a stable boy to do the currying, but if the man wishes to get the most out of his horse, if he wishes to win the horse's confidence, affection and willing obedience, he will curry the horse himself. If not regularly, then often enough to keep up the acquaintance and friendship that may exist between a man and his horse; so often that the horse will learn the difference between his master's hand and that of the stable boy, who may be rough and "unconscious" so often that the horse will look for his master's coming, and by unmistakable signs show his pleasure and affection.

All domestic animals, from the canary bird to the ox, delight in having the head rubbed. The horse is no exception. He will rest his head on the edge of the manger, and half close the eyes in dreamy forgetfulness when the brush in gentle hands is applied.

Many horses are injured by the rough curry by the man who hurriedly drives the metal comb harshly over the bony parts, against the ears and over the eyes. A horse subject to such treatment—and there are tens of thousands of them—dreads the hand of man—any man—and dodges and learns to hold the head high when the bridle is to be put on.

Let the man who wishes to be on friendly terms with his horse go over the head with a stiff yet pliable brush, rubbing back and forth on every part, parting the roset on the forehead, brushing vigorously between the jaw

bones, a place the horse cannot reach, and doing all so quietly and gently that the horse stands motionless, apparently oblivious to all surroundings.

And over the body of the horse use the metal currycomb carefully, if at all, and use it, or better, the stiff broom brush, not only to straighten the hair and remove stains, but also get below the surface to reach the skin, that every particle of dust and gandruff be brushed out. Then what have we? A horse with a glossy coat that glistens like satin in the sunlight—horse that feels as a man feels who has been to the barber's and bathed, been shaved and shampooed. The glossy coat depends upon the food, but if it be right and the currying be thorough, the horse may be not only the pride but also the affectionate, appreciative companion of the owner.—George Appleton in the Chicago Times.

Packing Butter to Keep.

An authority lays down these rules for packing butter to keep: Make good, firm butter and work the butter-milk well out of it, then put into a stone jar, a few pounds at a time, and press down well with a wooden potato-masher, being careful to leave no room for air to get in around the edge of the jar; leave two or three inches of space at the top of the jar, then lay a thick piece of muslin over the butter, then fill in fine salt enough to fill the jar full, then tie paper closely and cover on top with a slate or wooden cover and keep in a dry, cool place. I put some up in this way last August and September and used it last spring, and it was eaten by good butter judges about the last of May, and pronounced as good as fresh butter. I never wash butter, and try to keep it as clear of water as possible, and do not like even any pickle about it.—Farmers' Voice.

Household Hints.

A new and delicious dainty is prepared by taking the stone, either from dates or prunes, and substituting a bit of the kernel of an English walnut.

If the throat is very sore, wring a cloth out of cold salt water, and bind it on the throat when going to bed; cover it with a dry towel. This is excellent.

Lemon juice will whiten frosting; cranberry or strawberry juice will color it pink, and the grated rind of an orange strained through a cloth will color it yellow.

Don't sit between a fever patient and the fire, or attend before eating, to any one suffering from a contagious illness, or come into such a presence when perspiring.

A comfortable way to take castor oil is to squeeze lemon juice into a wine glass, then pour the oil carefully on top, then, on top of that, more lemon juice, and swallow without beating.

One of the best remedies for tender feet is after the morning bath to sponge them with a strong solution of salt and water (three table-spoonsful to half a pint of water), afterwards drying lightly.

A brass kettle can be cleaned if discolored by cooking in it by scouring it well with soap and ashes first, then put in half a pint of vinegar and a handful of salt, and let them boil on the stove a short time; then wash and rinse out in hot water.

A good polish for removing stains, spots and mildew from furniture is made as follows: Take half a pint of ninety-eight per cent alcohol; a quarter of an ounce each of pulverized resin and gum shellac; add half a pint of kerosene oil; shake well and apply with a brush or sponge.

Poultry Pickings.

Use plenty of lime and coal oil to kill out lice.

Ground bone is good to feed when the hens are confined.

The very largest fowls are not the best to raise for market.

Some kind of soft feed makes a good ration for broilers.

There is no class of eggs that are surer to hatch than turkey's.

In providing good ventilation always avoid direct draughts.

It is difficult if not impossible to break a hen of the habit of eating eggs.

Feed and comfortable quarters are of the first importance in securing eggs.

If done regularly and thoroughly once a week is often enough to clean out the poultry house.

In selecting your breed be governed largely by your market and what you propose to do.

One advantage with turkeys is that after they get feathered they will need very little attention.

The hen only lays when she is capable of supplying the materials for the forming of an egg.

Select out the best of the early pullets and keep them; they will make the best winter layers.

Poultry, as well as other products can be sold above the usual market price if they are of a better quality.

In many places where sheep or dairy farming is made a specialty, poultry could be added with profit.

A good egg is alive, the shell is porous and the air goes through the shell and keeps up a sort of respiration.

The market poultry man wants eggs during the winter while the fancy breeder prefers them in March, April and May.

There are different modes of feeding, as each farmer uses the foods most conveniently procured, and any suggestions that do not enable one to adopt them without incurring additional labor or expense are not always heeded, hence, no rules can be given that will be suitable to all.

There is one point, however, upon which all are agreed, which is that variety should be given at all seasons of the year.