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TELEPHONE 253.

L. WESSEL, JR., Editor and Sole Proprietor.

OUR CHRISTMAS NUMBER.

Herewith the COURIER presents its second
annual Christmas number. Special pains
have been taken to make this, both in con-
tents and general make up, the best special
number of any paper ever issued in the city.
Whether we have succeeded or not, the
COURIER is willing to leave to the judgment
of its readers. We have always prided our-
selves on having the handsomest paper in
Lincoln, and in addition to the typographical
beauty heretofore, we print a literary sym-
posium of more than ordinary merit.

Such well known gentlemen in the field of
literature as Messrs. J. D. Calhoun, Al.
Fairbrother, Patrick Egan, Robert McReynolds,
Walt Mason, Rev. W. G. Hawkins,
M. M. DeLevis, E. M. Correll, A. B. Hayes
and others, contribute articles that need no
commendation from us. We regret that Mr.
H. M. Bushnell's recent absence from
the city, has precluded him from being
amongst our list of contributors again
this year. The editorials in this, as well as in
previous numbers, are from the pen of Mr.
H. T. Dobbin, formerly a member of the
COURIER firm. Other gentlemen and ladies
from abroad, of established reputation in the
literary world, add the lustre of their names
and productions to the completeness of the
CHRISTMAS COURIER.

This issue is distinct from our regular
weekly edition, and is intended, not only as a
souvenir of the joyous yuletide, but as a
number marking a distinctive era in the pa-
per's history. A little more than three years
ago the first number of the COURIER, a small
four column, four page paper, was issued.
Its projector, who is also the present pub-
lisher, having no intention of making it a perma-
nent venture. The flattering success he met
with induced him to continue its publication,
and its history from that time is well known.
The greatest strides toward perfection have
been made in the past year. Several new
departments have been added that has made
it more popular, a mammoth cylinder press,
entirely new, capable of printing four pages
at one impression (by the way the finest cy-
linder press in the city) and a steam engine
have just been housed, and last, but not
least, a wonderful increase in its patronage.

The COURIER is deeply grateful for the
many favors that have been shown it during
the year about to close, from every side. Its
list of advertisers shows more representative
houses than any other paper published in the
city, a fact of which we are proud, as it
shows the esteem in which it is held by the
business public, the bulwarks of prosperity.

We cannot close these few words, how-
ever, before expressing to our talented con-
tributors, and others who have aided us in
this issue, our sincere thanks.

And having exceeded in these remarks, a
greater space than we had intended to occu-
py, and for fear of tiring our readers, we
close, wishing you one and all a merry
Christmas, and incidentally, a happy New
Year.

There are iconoclasts in every walk of
life, but in none are there probably as many
as in the newspaper life. A leading journal
the other day contained a half column article
protesting against "the wasteful and ridicu-
lous excess" to which the sending of Christ-
mas presents has been carried. It is hardly
necessary for the COURIER to contradict the
statement. It is a custom that cannot be
carried to either a wasteful or ridiculous ex-
tent. The interchange of gifts during the
holiday season is a most beautiful and ap-
propriate custom. It is a custom that ce-
ment the bonds of love and friendship, that
gives one an opportunity to do good without
the ostentation of alms giving, that brings
the members of the human race more akin to
one another. True, there is some selfishness
displayed in the exchange of gifts, many give
with the expectation of receiving benefits,
some two fold, some four fold and some ten
fold; but that is not to be accepted as a con-
demnation of the custom. Remember the
gracious Master has said that it is more blessed
to give than to receive. Try it and be con-
vinced that in this, as in all teachings from
that Fountain-head, truth is mighty and will
prevail.

THOUSANDS of Lincoln households will
receive pleasant visits next Monday night
from that famed annual visitor, old Santa
Claus. Hundreds, alas, will not be visited
by him, unless the good Samaritans of the
city enable, by their bounteous charity, our
fellow, Elder Howe, to successfully enact
that role. The elder is willing, and it be-
comes our generous people to fill his hands
with the things which will cheer many a house-
hold in this large city of ours.

AMELIE RIVES, the author of that start-
ling piece of morbid passion, "The Quick or
the Dead," is described as a pocket Venus, di-
minutive in stature and sylph-like in form,
with bright, straw-colored hair, which she
ties in a Psyche knot; soft, velvet eyes under
sweeping, oval black lashes and a veritable
cupid's bow of a mouth. Amelie would evi-
dently make a nice Christmas present for
some one, if she were not already given away.

THE New York World, the greatest news-
paper success of the century, has for several
weeks been printing letters from little folks,
detailing as to which of the many things in
stock they most wish Santa Claus to send
them. Many of the epistles are uniquely
written, couched as they are in childish syl-
lables, and show how strongly grounded is
the belief in that jolly old gentleman's
existence, among the younger generation.

THE COURIER is glad to note less of an in-
clination this year on the part of the people
generally to spell Christmas by using the
capital X. This is as much to be lauded as the
determination on the part of writers of hol-
iday stories to exclude therefrom, bright boys,
who suddenly acquire a good dinner or
some unlooked for blessing in the manner
usual to such narratives.

CONSULT the advertising columns of the
COURIER before starting out to purchase
Christmas gifts. You will find it of invalu-
able assistance in making the best selections.
In our columns appear only the largest and
most popular firms, who have placed their
announcements in this special number for
your benefit. You certainly can therefore,
take time to peruse them before purchasing.

THE big prize fighters have recovered their
winds and are going for one another in gallant
style—on paper. The exchange of fistic gifts
in the usual manner between three or four pair
of these wind jammers might tend to make
the holiday season even more joyously excit-
ing than it otherwise would be.

THE COURIER is now ready to receive
Christmas gifts of any and all kinds. It
draws the line only at a copy of "Robert El-
mere" and a constable's requisition.

WHAT is your opinion, candidly speaking,
of the 1888 CHRISTMAS COURIER? Is it not
the finest paper published in the city?

WAIT for Christmas.

A Growing Industry.

Little did the citizens of Lincoln think some
two years ago, when the board of trade pro-
posed to extend every effort to induce the
woolen mills to choose this spot for the loca-
tion of their extensive plant, that the mills to-
day would be running full time with a force
of sixty hands that are certainly adepts in
their line of business. The intention of the
Clay Manufacturing Co., at the start was to
give employment to Lincoln's working peo-
ple, and this they have done whenever prac-
tical. Of course help was required with a
thorough experience of the business, and the
managers desiring to obtain hands that
would be of benefit to the city as well as
themselves, secured the services of whole
families who moved at once to the city and
made it their home. The capacity of the
mills is forty dozen pieces a day, and every
piece turns out finds a market in the sur-
rounding country. The goods are obtaining
an introduction to the Lincoln public through
the Robinson Mercantile Co., at the corner
of P and Twelfth streets. Here is presented
to their view the products of the mills. They
are for sale here to the retail trade for a short
time only, when the business will be con-
ducted in a strictly wholesale way. It should
be remembered that when the mills were
completed and in working order, merchants
throughout the country had purchased their
winter's line, and therefore to obtain a foot-
hold with the trade at this late date surely
speaks volumes for the goods. Every piece
turned out they guarantee to be strictly all
wool and positively will not shrink. This is
certainly a desirable feature in a woolen gar-
ment and one to be greatly appreciated. The
mills are now at work on a line of samples
for the summer trade, as it is necessary for
this class of goods to be ready for the market
about six months before they reach the con-
sumer. The sample rooms of the Robinson
Mercantile Co., are to be kept open for a
short time yet, and they cordially invite our
citizens as well as the merchants who visit
Lincoln, when replenishing their stock, to call
and see them.

The institution is certainly a credit to both
the manufacturer and our rapidly increasing
manufacturing city.

For the Palate.

As usual, at this season of the year the es-
tablishment of W. D. Gulick, 907 P Street, is
filled daily with customers who have already
commenced to leave orders for Christmas.
Mr. Gulick's long experience in the bakery
and fine grocery trade has given him an in-
sight to what is required in satisfying the
public that few other merchants in the city
have attained. For the holidays Mr. Gulick
has supplied his stock with the very finest in
fancy groceries, tropical fruits, confection-
aries, imported and domestic canned goods,
etc. In his bakery department may be found
all the delicious pies, bread, jumbles, fancy
cakes of all kinds, qualities and designs, and
any special kind made promptly to order. In
short, here is the place where the genial
housewife finds a resort where everything
tasteful and delicious for a luxurious meal
can be had. Orders by telephone, 198, re-
ceive polite and prompt attention.

Carriage for New Year's Gift.

On New Year's day the beautiful carriage
and horses offered by Messrs. Harburt & Co.,
will be given to the person holding the lucky
ticket. Each purchaser of \$10 worth of
clothing gets a chance at this elegant rig.
You yet have a chance at it if you buy at
Harburt's. Their clothing is stylish, well
made and prices always below competition.
Remember the place.

For the holiday season C. H. Rohman, the
O Street grocer, has laid in a line of tropical
fruits, fine confections, canned goods and a
fine line of delicacies that for pleasing the
appetite at a Christmas dinner can be sur-
passed. Telephone orders via No. 28 receive
careful attention and prompt delivery.

The largest and most complete line of New
Year's calling cards ever seen in this city
have been received at this office and we will
be pleased to have you call and see them.
The styles this season are entirely different
from anything yet seen and some of them are
really works of art.

Holly, evergreens and other decorations
for Christmas time, fresh and fine, in large
or small quantities at reasonable prices at C.
H. Rohman's, 1029 O Street. Telephone or-
ders promptly filled and all goods delivered.
The line of groceries for holiday feasts em-
braces everything luxurious and substantial.

LITTLE JOHN'S CHRISTMAS.

We got it up a-purpose, for Little John, you
know!
His mother was so poor and all, and had to man-
age so—
Jee! jee! a war widder, and her pension mighty
slim.
She'd take in washin', or work out, or anything
for him.
And Little John was puny like—but law! the
nerve he had!
You'd want to kind o' pity him, but couldn't, very
bad—
His paus o' army blanket and his coat o' faded
blue.
Keep him in' of his father like, and pity wouldn't
do!
So we colloqued together one't, one winterime,
'at we—
Jee! me and mother and the girls, and Wilse, John
Jack and Free—
Would jine and get up Little John's, by time 'at
Christmas come.
Some sort o' doin's, don't you know, 'at would
surprise him some!

And so, all on the quiet, mother she turns in and
gits
Some blue jeans—cuts and makes a suit; and then
sets down and knits
A pair o' little galuses to go 'long with the rest—
And puts in a red flannel-back and buckle on the
vest.
The little feller be'n so much around our house,
you see,
And bus such a he'p to her and all, and handy as
could be,
'At mother couldn't do too much for little John's
—No, sir!
She ust to jee! declare 'at "he was meat and drink
to her!"

And Pincey, Lida and Madaline, they watched their
chance and rid
To Foundintown with Lidley's folks; and bought
a book, they did,
O' fairy tales, with pictur's in; and got a little pair
O' red top boots 'at John-Jack said he'd be'n a
prize then.

And Lida got him a little sword, and Madaline, a
drum;
And shootin' crackers—lawdy-day! and they're so
dangersome!
And Pincey, ever' time the rest would buy some
other toy,
She'd take and turn in then and buy more candy
for the boy!

Well, thinks-says-I, when they got back, your
pocket books is dry!
But little John's was there himef' that afternoon,
so—
Well, all of us kep' mighty mum tel we got him
away!
By tellin' him be shore and come to merry—Chris-
mas day—



And fetch his mother 'long with him! And how
he seed across
The fields—his tow head, in the dusk, jee! like a
street o' frost!
His comfort fluttern as he run—and old Tige, don't
you know,
A-jumpin' high for rabbits and a-plovin' up the
snow!

It must a-be'n most ten that night afore we got to
bed—
With Wilse and John-Jack he'ppin' us; and Free-
man in the shed,
And Lida out with the lantern while he crimed a
Christmas tree.
Out of a little scruboak top 'at suited to a t!
All night I dreamt o' hearin' things a-skulkin'
round the place—
And "Old Kris" with his whiskers off and
freekins on his face—
And reindeer, shaped like shavin' horses at the
cooper shop.
A-skulkin' down the chimney, with their heels out
at the top!

By time 'at mother got me up 'twas plum day-
light and morn—
The frost laid full o' neighbors, all a-crowdin'
round the door,
With John's mother leadin'; yes, and little John's
himef'.

Set up on Freeman's shoulder, like a jug up on the
she'f!
Of course I can't describe it when they all got into
where
We'd crowded up the Christmas tree and all the
fain's there—
For all the shouts o' laughter—clappin' hands
and cracklin' jokes,
Was heap o' kissin' goin' on amongst the women
folks.

For lo-behold-ye! there they had that young uni
And his chin
A-wobblin' like; and, shore enough, at last he
started in—
And—such another bellerin', in all my mortal days
I never heard, er' spect to hear, in woe's app'inted
ways!

And mother grabs him up and says: "It's more'n
he can bear—
It's all too sudden for the child, and too sur-
prise in 'em!"
"Oh, so it ain't!"—sobbed little John's—"I ain't



surprised—but I'm
A-cryin' 'cause I watched you all and knowed it
all the time!
—James Whitcomb Riley in Christmas Book
Buyer

The Wrong Name.
One road leading out of Burlington has four
milkmens living on it, and The Free Press of
that city says there is some talk of changing
the name of it to the milky way. It is
rather remarkable that the road aforesaid
has not already been christened a water
route.—Norristown Herald.

Hadn't on His Company Manners.
"Bobby," cautioned his mother they were
guests at dinner, "is it possible you are eat-
ing with your knife?"
"Yes, ma," responded Bobby, with a look
of intense chagrin, "but I forgot I was
visitin'!"—Harper's Bazar.

CHRISTMAS DINNER.

Gastronomic Suggestions Concerning the
Observance of This Annual Festival.
Now good digestion wait on appetite,
And health on both!

No other festival is so universally cele-
brated throughout Christendom as is
Christmas, and no festival carries with it
quite such a spirit of joyousness apart
from its own inherent reasons for joyous-
ness. Century after century poetry and
art have been adding to the associations of
the Christ child's day new and beautiful
conceptions and associations more than
making up for the gradual dropping off
of the grosser traditions and delights of
the Christians of our early English an-
cestors, when "the mightiest ale was
broached and the bear's head grimly
stared" as the "wassail cup" went round.
But if there is less "wassail" the an-
nual feast known as the Christmas din-
ner remains an interesting feature in the
programme of the day's celebration.

There is less novelty in modern Christ-
mas fare than in any other yearly feast
except Thanksgiving. The time hon-
ored mince pie ranks first as standard
Christmas dessert, although a real Eng-
lish plum pudding may take its place,
when both are not provided. It is to the
Saxons that we are indebted as the origi-
nators of the fruity mince pie. The
Saxon kings and nobles always had a pie
upon their Christmas tables, sometimes
so large as to fill up the width of the
board. These were often used as a
means of presenting surprises in the way
of gifts that were hidden underneath the
crust. To such excess was the mince
pie carried that Cromwell and his fol-
lows looked with horror upon it, and
the Scotch and English Presbyterians
adopted instead what they called plum
porridge, and from this plum porridge
was gradually evolved the English plum
pudding, which today stands as the
great rival of the mince pie.

In place of the bear's head and stout
sirloin, we long ago adopted that national
bird, the turkey, which in the past few
years has given way in some households
to the goose.

For the housekeeper it is an agreeable
fact that the preparation for the Christ-
mas dinner can be made so long in ad-
vance. The apples for the mince pies,
for instance, may be selected for peeling,
and the fatted heifer killed for
suet and meat. This relieves the prepa-
rations that under any circumstances will
pile up as the day approaches.

A standard receipt for mince pies: Se-
lect from the round three pounds of beef
—it is best not to have it fat—and boil it
in water enough to cover it. Smoked
tongue is a valuable ingredient to add
with less of the beef. Chop fine and mix
with it three pounds of suet, four pounds
of apples, four pounds stoned raisins,
two pounds of currants, one pound of
citron, a quarter of a pound each of
lemon and orange peel, the juice of four
oranges and four lemons, four pounds of
coffee sugar, two grated nutmegs, a tea-
spoonful each of ground cloves, allspice,
cinnamon, mace, pepper and two table-
spoonfuls of salt, enough to moisten.

The plum pudding may be made ready
also in advance and await the glorious
day. Here is a receipt which cannot be
bettered: Stone a pound of raisins and
pour on them a half gill of brandy. Lay
on them two ounces of citron, and one
each of candied orange and lemon peel
diced, the grated juice and rind of one
orange and one lemon, four ounces of
blanched almonds, a pound of currants,
a pound of suet chopped, a pound of
coffee sugar, and the interior of a baker's
loaf crumbed, mix well with grated nut-
meg, a little essence and a teaspoonful
of salt. Pour over a gill of sherry and
set away in a cool place. Just before
boiling the pudding add eight eggs and
enough sweet cream to moisten it.

This is Miss Corson's receipt, and she
says, "Now let all the young ladies of
the house descend and in turn vigor-
ously stir the fruity compound for good
luck." Butter the water tight pudding
mold, dust with flour, and pack the
pudding in, allowing a couple of inches
for the pudding to swell. Boil or steam
for ten hours, and do not open the mold
until the pudding is ready to serve. Just
before using boil again for two hours.
Just before serving pour over it a glass
of brandy or rum, set it on fire and send
in blazing. The sauce is made of equal
quantities of butter and sugar flavored
with rum or brandy.

There is one thing we have not all
learned, and that is, that heaven has not
granted us stomachs according to our
wealth. The rich man cannot eat more
than the poor man because he is rich. For
that reason there is no use of providing a
menu so extensive that even a Christmas
day appetite cannot compass it. As we
love on this day old times and old
friend's turkey, cranberries and chicken
salad are not to be elbowed out of the
way by any new dishes or four and
twenty courses. Here is an old fashioned
Christmas day dinner.

Oyster Soup.
Roast Turkey, Oyster Sauce.
Mashed Potatoes and Turnips.
Boiled Onions.
Celery, Cranberry Sauce, Pickles.
Roast Spare Ribs, Apple Sauce.
Baked Sweet Potatoes.
Plum Pudding.
Mince Pie, Pumpkin Pie.
Assorted Fruits and Nuts.
Confectionery.
Coffee.

There are few housewives that need
any assistance in preparing any of these
good things, so comment is restrained.
If a more elaborate and modern menu is
required we may offer a word. For ex-
ample, the procession of the feast will be:

Portage a la reine.
Fried Smelts, Sauce Tartan.
Scalloped Lobster.
Roast Turkey, stuffed with Chestnuts.
Roast Venison, Currant Jelly.
Mashed Potatoes, Sweet Potatoes, Sweet Corn.
Celery, Cranberries, Relishes.
Asparagus, White Sauce.
Roman Punch.
Roast Chicken or Duck, with Lettuce Salad, French
Dressing.
Plum Pudding.
Mince Pie, Nemecode Pudding.
Fruit, Nuts, Donbons, Salted Almonds.
Requisit Cheese.
Black Coffee.

Miss Corson suggests at the Christmas
dinner the old game of snap dragon:
Some raisins are laid on a large shallow
bowl or platter. A tablespoonful of
brandy, alcohol, or any spirit is poured
over them and lighted; the sport is to
catch a raisin from the midst of the
flames without burning the fingers.
But don't, oh, don't catch your lace
ruffles a-fire and end the merry day in
pain.

Family Reorganization Advised.
John Cahill and his 5-year-old boy hardly
speak as they pass by. It came to pass a few
days ago that the youngster got into some
mischievous mischief that called for a severe reprimand
and a slight corporal punishment. Mr. Cahill
administered both, but as he was about to
leave the room he heard the boy say to his
mother, "Mamma, I think it's about time
you got me a step father."

NEW YEAR CALLING CARDS.

As this beautiful custom of calling on New Year's day is to be more
generally observed than heretofore, The Wessel Printing Co., has received
a line of the finest

CALLING CARDS

ever shown in the City. The line comprises a variety of the finest and most
artistic designs, ranging in price from \$1.50 to \$50.00 per hundred.

FOR BUSINESS MEN

we have also a fine line of New Year Souvenirs to send by mail. These are
handsomely illuminated, have envelopes and are perfect models of art. We
shall be pleased to quote prices, or send agent if requested. Telephone 253.

WESSEL PRINTING COMPANY,

COURIER OFFICE

NEW BURR BLOCK.

The stock now being new and complete it would be well for patrons to
call early before the assortment is broken and best designs are taken.

Liabilities of Stockholders, \$400,000.

Union Savings Bank,

CAPITAL, \$200,000.

III South 10th St.

LINCOLN, NEB.

R. E. MOORE, President.

C. H. IMHOFF, Cashier.

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Your savings account solicited. MONEY TO LOAN for a long or short time
on improved real estate or collateral security at low rates.

THE FIRST
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Paid up Capital \$200,000, Surplus \$55,000

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Accounts of banks and me-cantile firms throughout the state solicited. Careful attention given to
collections on all points. We sell on commission county, city or school bonds of the state.
JOHN FITZGERALD, President. JOHN R. CLARK, Cashier. D. D. MUIR, Assistant Cashier

3571.

Established December 10th, 1886.

German National Bank,



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C. C. MUNSON, Vice President.

JOSEPH BOEHMER, Cashier.

O. J. WILCOX, Asst. Cashier.