

PUBLISHED EVERY THURSDAY AT PLATTSMOUTH, NEBRASKA. OFFICE: On Vine St., One Block North of Main, Corner of Fifth Street.

FIRST National Bank OF PLATTSMOUTH, NEBRASKA. TOOTLE, HANNA & CLARK. JOHN FITZGERALD, President.

BANKING BUSINESS. Stocks, Bonds, Gold, Government and Local Securities. Deposits Received and Interest Allowed on Time Certificates.

Excelsior Barber Shop. J. C. BOONE, Main Street, opposite Saunders House. HAIR CUTTING, SHAVING AND SHAMPOOING.

W.M. NEVILLE, PROPRIETOR OF PALACE BILLIARD HALL (Main St., east of First Nat. Bank).

FOUNDRY AND MACHINE SHOPS! JOHN WAYMAN, PLATTSMOUTH, NEB. Repairer of Steam Engines, Boilers, Saws and Grist Mills.

"YOUNG!" THE BUTCHER, Can always be found at Hatt's Old Stand, Ready to sell the best Meats.

SAGE BROTHERS, Dealers in STOVES, IRONWARE, ETC., ETC., ETC. One Door East of the Post-Office, Plattsmouth, Nebraska.

COAL STOVES, HEATING OR COOKING, MAKING AND REPAIRING. SAGE BROS. One Door East of the Post-Office, Plattsmouth, Nebraska.

PLATTSMOUTH, NEBRASKA, THURSDAY, JANUARY 31, 1878. VOLUME XIII. NUMBER 45. (TERMS: \$2.00 a Year.)

PROFESSIONAL CARDS. SAM. M. CHAPMAN, ATTORNEY AT LAW, And Solicitor in Chancery, Office in Fitzgerald Block, Plattsmouth, Neb.

JAMES E. MORRISON, ATTORNEY AT LAW, Will practice in Cass and adjoining Counties; gives special attention to collections and abstracts of title.

WHEELER & STONE, ATTORNEYS AT LAW, Plattsmouth, Nebraska. R. LIVINGSTON, PHYSICIAN & SURGEON.

SAUNDERS HOUSE, J. S. GREGORY, Proprietor. Location Central, Good Sample Rooms.

COMMERCIAL HOTEL, LINCOLN, NEB. J. J. IMHOFF, Proprietor. The best known and most popular Landlord in the State.

"GRAND CENTRAL" HOTEL, LARGEST AND FINEST HOTEL BETWEEN CHICAGO AND SAN FRANCISCO. GEO. THRALL, Proprietor.

E. PARMELE, SALE, FEED & LIVERY STABLE, On Main Street nearly opposite the Court House, Plattsmouth, Neb.

HORSES FOR SALE, The buying and selling of good horses made the specialty of the business. New Horses & Carriages, and gentle horses, for Ladies to drive are kept at this Stable.

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VEGETINE. An Excellent Medicine. SPRINGFIELD, O., Feb. 28, 1877. This is to certify that I have used VEGETINE, manufactured by H. R. Stevens, Boston, Mass., for Rheumatism and General Prostration of the Nervous System, with good success.

Our Minister's Wife. LOUISVILLE, KY., Feb. 16, 1877. Mr. H. R. STEVENS, Dear Sir:—Three years ago I was suffering terribly with Inflammatory Rheumatism.

VEGETINE. The following letter from Rev. G. W. Mansfield, formerly pastor of the Methodist Episcopal Church, Hyde Park, and at present settled in Lowell, Mass., is published for the benefit of the afflicted.

VEGETINE. Prepared by H. R. STEVENS, Boston, Mass. Vegetine is Sold by all Druggists.

PLATTSMOUTH MILLS, PLATTSMOUTH, NEB. C. HEISEL, Proprietor. Flour, Corn Meal & Feed.

AGENTS! 150 LOW-PRICED AND FAST-SELLING BOOKS. ARE MOST COMPLETELY REPRESENTED IN OUR GRAND COMBINATION PRICES.

GUNS, REVOLVERS, & CO. Prices reduced from 20 to 30 per cent. Write for Illustrated Catalogue, with reduced prices for cash.

H. A. WATERMAN & SON, Wholesale and Retail Dealers in PINE LUMBER, LATH, SHINGLES, SASH, DOORS, BLINDS, ETC., ETC., ETC.

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SELECT STORY. AN OLD OFFENDER. When Carl Binkley, the private detective of the Macchick air line company, left Courtney Tenny to the altar, she shaved his face until no hair but the eagle-eyed chap.

Safe and Sure. In 1873 JOHN VEGETINE was recommended to me; and, yielding to the persuasions of a friend in Lowell, I bought a bottle of the same.

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ON PAYMENT OF OUR HOME PAPERS IN ADVANCE. (TO OUR BROTHER EDITORS—A PAPER PREPARED FOR THE NEB. PRESS ASSOCIATION.) This question of payment in advance for our home papers came up at our last meeting and was ably discussed.

State Items. A new paper at Neigh, Neb. The Fremont Tribune gives a description of a Hay Burner invented by a Mr. W. H. Whittier, is attached to a stove and by the use of which he claims that one ton of hay will go as far as a ton of coal.

DEACON'S NOTE. As a good deacon of one of the city churches was circulating the contribution box yesterday an old, faded piece of paper was laid in by a prominent member of the congregation, at which the deacon started in astonishment.

How Could Four Children be Born in the Same House, Three of them in Three Different Territories, and One in a State? Mr. P. Saunders, of Mount Pleasant, Iowa, who has been visiting in Omaha during the past week, can boast of a most remarkable fact in connection with the birth of his children.

OUR ROCK BLUFFS LETTER. ROCK BLUFFS, Jan. 19th, 1878. ED. HERALD, Warm weather has again returned, snow getting near all gone, more falling, and growing deeper.

A Plain Home is Better than a Jail. The best possible remedy for the increasing idleness among laboring men, could be found in the leasing or owning of small tracts of tillage land.

EVERY BEE-KEEPER SHOULD READ THE AMERICAN BEE JOURNAL. An elegant 32 page Monthly devoted to everything pertaining to Bee-keeping.

FOR THE HOUSEHOLD. For baked cabbage, boil a firm, white cabbage for fifteen minutes, then change the water for more that is boiling, and boil until tender; drain and set aside till cool, then chop fine and add salt and pepper, one tablespoonful of butter, two eggs well beaten, three tablespoonfuls of rich milk or cream; mix well, and bake in a buttered pudding dish in a moderate oven till brown. Serve hot.

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