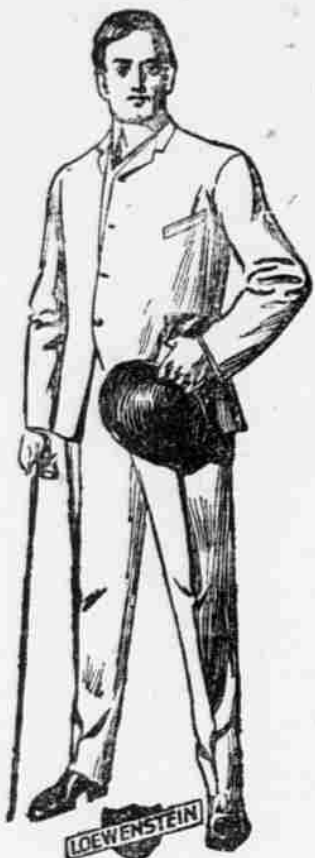


**Ayer's Pills** Sugar-coated, easy to take, mild in action. They cure constipation, biliousness, sick-headache.

Want your moustache or beard a beautiful brown or rich black? Use **BUCKINGHAM'S DYE**



**Discount Clothing Sale at DeGROFF'S**

means the usual High Grade Goods at unusual Low Prices. Many of our friends are taking advantage of this sale. We want you to come in and look.

**DeGross & Co.**

Phone 22

**What WE Are Thankful For**

Thankful to one and all for the liberal patronage extended to us during the year.  
Thankful to the citizens in need of Clothing, Shoes, etc., if they call on us.  
Thankful that the weather is good, although you don't need a fur or other Overcoat.  
Let us sell you your Clothing, Shoes and Gent's Furnishing Goods.  
Your trade is respectfully solicited.

**DIAMOND'S** Shoe and Clothing House

V. FRANKLIN, PRESIDENT. A. C. EBERT, CASHIER.  
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THE

**CITIZENS BANK**

OF McCOOK, NEB.

Paid Up Capital, \$50,000. Surplus, \$4,000

DIRECTORS

V. FRANKLIN, W. B. WOLFE, A. C. EBERT

**County and Neighborhood News**

**BARTLEY.**

Mrs. Catlet will move into her new house, this week.

A surprise party at J. A. Fletcher's, Wednesday evening, was enjoyed by all present.

Art. Stevens is having a new barn built on the property recently purchased of J. A. Fletcher.

Will Flint and Ivan Clark will go to Friend to work at the carpenter business with S. R. Grisell.

Mrs. Olmstead has been dangerously sick, this week, but is some better now and all hope she may soon recover her usual health.

Percy Catlet went to Freedom, last Saturday, and returned with his wife on Sunday. She had been visiting her parents Mr. I. W. Stevens and wife.

Ross Grisell will go to Friend, Nebraska, this week, to build a large feed and stock barn for M. G. Shackleton of Indianola who will move to Friend in a short time.

John Jones is keeping batch again. Mr. Tibbits and wife who have been keeping house for him have moved just outside the city limits to the house recently vacated by Nick Fossen.

Mrs. Reimer and family have moved in from the country to be more conveniently situated for sending the children to school. They are residing in the residence recently vacated by A. J. Cramer.

Peter Hickman purchased the necessary material, this week, to prepare a dip for his 250 sheep and will see that they are thoroughly cleansed from every disease and all vermin. Mr. Hickman is quite successful with his sheep business.

J. A. Curlee has sold out his general merchandise store, also store building and residence to a party from Lincoln and to G. W. Jones of Bartley. Mr. Jones bought the hardware, furniture and undertaking goods. Mr. Dodds of Lincoln bought the dry goods, groceries and notions. The invoicing is being done this week and the new proprietors will open up, Saturday of this week, for business in the Curlee building. Mr. Curlee was one of the first settlers of Bartley and carried the surveyor's chain to lay off the town. He opened up the first grocery, kept the first boarding house and has been in business here ever since. The Curlee family have been prominent members of society and of the fraternal lodges and will be missed by their many friends. They will move to Lincoln this week and there make their home. A farewell party was held at their residence, Thursday evening.

**No More Suffering.**

If you are troubled with indigestion get a bottle of Kodol Dyspepsia Cure and see how quickly it will cure you. Geo. A. Thomson of Spencer, Ia., says: "Have had dyspepsia for twenty years. My case was almost hopeless. Kodol Dyspepsia Cure was recommended and I used a few bottles of it and it is the only thing that has relieved me. Would not be without it. Have doctored with local physicians and also at Chicago, and even went to Norway with hopes of getting some relief, but Kodol Dyspepsia Cure is the only remedy that has done me any good, and I heartily recommend it. Every person suffering with indigestion or dyspepsia should use it." Sold by L. W. McConnell.

**COLEMAN.**

Ed. Osbaugh has sold twelve head of his steers.

George H. Simmerman has sold a bunch of his steers.

Dorsey Shepherd has bought twenty head of steers.

Frank Coleman butchered a beef, close of last week.

Harry Wales took a load of hogs down to McCook, Monday.

F. Hackencamp took a load of hogs to McCook, Monday.

S. Gibbons was on the market, Monday, with a load of hogs.

Several up here have holed up their supply of winter apples.

F. Wilson went to McCook, Monday, with a load of hogs.

F. Carrothers drove to McCook, Monday, with a load of hogs.

Corn up here is turning out better than it was expected to do.

J. Miller followed the crowd to McCook, Monday, with a load of hogs.

M. H. Cole drove down to McCook, Monday, with a load of hogs.

Charles Wales fell into line, Monday, and took a load of hogs to McCook.

The Sunday School at the Coleman school house is preparing for a Christmas tree.

Shepherd & Church shipped a car of hogs, Monday. They shipped a car, Monday last week. They take in hogs to McCook, every Monday.

**No Case of Pneumonia on Record.**

We do not know of a single instance where a cough or cold resulted in pneumonia or consumption when Foley's Honey and Tar had been taken. It cures coughs and colds perfectly, so do not take chances with some unknown preparation which may contain opiates, which cause constipation, a condition that retards recovery from a cold. Ask for Foley's Honey and Tar and refuse any substitute offered. Sold by A. McConnell.

If you haven't time to prepare Hollister's Rocky Mountain Tea, it is now made in tablet form also. Get a package already to use. Makes you well; keeps you well. 35 cents. For sale by L. W. McConnell.

**Colds**

It should be borne in mind that every cold weakens the lungs, lowers the vitality and prepares the system for the more serious diseases, among which are the two greatest destroyers of human life, pneumonia and consumption.

**Chamberlain's Cough Remedy**

has won its great popularity by its prompt cures of this most common ailment. It aids expectoration, relieves the lungs and opens the secretions, effecting a speedy and permanent cure. It counteracts any tendency toward pneumonia.

Price 25c, Large Size 50c.

**Modern Dentistry**

HERBERT J. PRATT, D.D.S.  
Office over McConnell's drug store  
McCOOK, NEBRASKA

Office Phone 100  
Res. Phone 131

Registered Graduate Dentist  
Formerly located in Atlanta, Georgia. All operations pertaining to modern dentistry performed according to the latest scientific methods used in the large cities.

**DR. R. J. GUNN**  
DENTIST

Office over Grannis' store, McCook, Neb.

**Mike Walsh**  
DEALER IN

**POULTRY and EGGS**

Old Rubber, Copper and Brass

Highest Market Price Paid in Cash

Block West of Citizens Bank

McCook, - Nebraska

**F. D. BURGESS**

**Plumber and Steam Fitter**

Iron, Lead and Sewer Pipe, Brass Goods, Pumps, an Boiler Trimmings, Agent for Halliday, Waupun, Eclipse Windmills. Basement of the Meeker-Phillips Building.

McCOOK, NEBRASKA

**CHRISTMAS REMNANTS.**

**Box to Serve Portions of Turkey Left Over From the Feast.**

After your Christmas dinner you will probably find that you have a goodly portion of turkey left. This has happened a great many times before, and as a result many ways have been devised for preparing these left over scraps of turkey meat. This does not mean the large white slices of the breast, for this portion of the meat can be simply arranged on a platter and eaten as it is.

A salad of the white meat of turkey is as good as if not better than chicken salad, says the Buffalo Times. Take one cup of turkey meat rather coarsely chopped, one cup of celery, also rather coarsely chopped, and the whites of three hard boiled eggs, also chopped. Put the yolks of the hard boiled eggs into a bowl and mash and then pour over them three tablespoonfuls of melted butter or pure olive oil; into this, one of mustard, with a dash of red pepper; then thin with half a cup of good vinegar.

Another way to use the white meat of turkey is to chop it fine, then put a spoonful of cranberry sauce that has been run through a colander in the bottom of a mold or small bowl, on this a layer of chopped turkey, then a layer of cranberry, and so on till the mold is full. Press hard and put in a cold place till ready for use, then turn out on a platter.

Turkey croquettes are also excellent. Take one cup of turkey meat chopped fine, one cup of breadcrumbs, one spoonful of butter and two of cream; season with salt and pepper, mold into little fancy shaped cakes and fry.

Turkey patties are made exactly as are chicken patties. To one cup of turkey take one cup of turkey gravy or one cup of water made rich by a generous lump of butter, season and thicken with a little flour, pour into pastry shells and bake in a quick oven.

**How to Remove Spots From Leather.**

Oxalic acid, in weak solution, is the best thing to use when removing spots from leather. Two or three crystals of oxalic acid dissolved in warm water, then applied with a bit of cloth to the spots will do the work. But one must watch closely, and as soon as the spot disappears apply water to overcome the acid, which is a powerful bleacher. Afterward dry the leather with a clean cloth. This process applies as well to ink spots that sometimes disfigure the leather covers of books. For a tan colored sheepskin cover a saturated solution may be used. For any bright colored leather the solution must be much weaker.

**How to Make Virginia Plum Pudding**

The following is a good recipe for Old Virginia plum pudding: Ten eggs, three-quarters of a pound of beef suet, one and a quarter pounds of raisins, one pound of dried currants or cherries, one pint of milk, one pound of flour and a quarter of a pound of citron cut in thin slices. Mix the flour and suet together and rub the fruit also in a little flour. Beat the eggs very light, leaving out the whites of five, and add all the ingredients together. If thicker than cup cake batter, add a little more milk. Then add a teaspoonful of ground ginger, one of powdered cinnamon, one of powdered cloves, two nutmegs, the grated rind of a lemon, one wineglassful of wine, one of brandy, a little powdered mace and one pint of breadcrumbs. Scald your pudding bag thoroughly, rub well inside with flour, leave plenty of room inside for the pudding to swell and stop the opening with dough. Let the water be boiling and boil steadily for four hours. When ready to serve pour brandy over the whole and send to the table ablaze.

**How to Make Cranberry Jelly.**

Wash a quart of cranberries, drain them and put them into a double boiler while they are still wet. Cover closely and cook until the berries are broken to pieces. Turn into a jelly bag and as soon as the fruit is cool enough to be touched squeeze hard to extract all the juice. To a pint of this juice add two cups of granulated sugar. Return to the fire, boil up just once, then pour into a mold wet with cold water.

**How to Make Mince Meat Without Meat.**

Boil six lemons until tender enough to pierce with a straw. Drain and weigh them; take an equal weight each of pared and cored apples, seeded and chopped raisins, cleaned currants and finely shredded beef suet; one-half their weight each in candied orange peel and citron, and one-quarter their weight in sugar. Cut open the lemons and remove the seeds, then chop all together as fine as possible; add to this one small nutmeg, grated, one teaspoonful salt, one scant teaspoonful each of mace and ginger, one-quarter teaspoonful cloves and three ounces crumbled stale macerons. Add sufficient cider to moisten and pack away in glass jars.

**How to Make Candied Pineapple.**

Peel the pineapple, take out the "eyes" and slice thin. Weigh and boil until clear in a sirup made of half the weight of the fruit in granulated sugar and just enough water to moisten this slightly. The juice from the fruit will supply any liquid that might be lacking. When clear remove with a fork and lay on platters set in the sun to dry.

**How to Heat Water Over a Lamp.**

People who are boarding and do not have access to the kitchen, when desiring a pint or more of hot water can easily heat the water over a lamp. Take the cover or top of a tin can, make several slashes in the center and place on the top of the chimney. Water or milk in a tin cup or earthen mug will soon heat when placed on this.

A Favor—The publisher will esteem it a favor at any time to receive items of local news from residents of McCook or Red Willow county.

**A Good Investment**

15 acres adjacent to city of McCook, house, frame stable, granary, hen house, well, hog pens, etc., 2,500 peach trees. All in cultivation, 8000 cash. Write for complete land list. E. J. MITCHELL, McCook, Neb.



**A Sound Argument**

The one that blows without anything to blow about wastes time and energy. The excellence of our goods and delivery service warrant us for blowing. Always the best—always the greatest variety—always the highest quality.

**DAVID MAGNER**  
Phone 14. Fresh and Salt Meats.



**"ORDER CHOPS"**

Or any kind of meat from our shop—by phone if you wish, or send the little folks—and you will get the sweet, toothsome kind.

We pride ourselves on the freshness and quality of our goods and the promptness of our delivery.

If you are not now trading with us we would be pleased to have you give us a trial. We think you will be pleased.

Phone 12.

**D. C. MARSH**

**Wiggle-Stick Wash BLUE**



For Sale By ALL WISE GROCERS

**WE GUARANTEE**

**To Prevent Hog Cholera**

From appearing on your farm. Be prudent, this year, and prevent a repetition of the losses of previous years.

Call and See Us and Get Written Guarantee



**TESTIMONIAL**

I used L. K. for hog cholera and it was all right. It cured my hogs. I had three sick ones and they all got well and done fine. I also used it for chickens, lice and mites and it is all you claim for it. It is the only medicine for hog cholera, I think. GOTTLIEB JERRE, Harrington, Neb., Dec. 11, 1902.

**JAMES CAIN**  
Manufactured by the National Caine Company, Sheldon, Iowa.