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TERMS

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There are some people so mean that they hate themselves.

When we know a man to be dishonest we have our suspicions of many things which we see him trying to cover up and it keeps us busy wondering how many little mean tricks he has been the author of.

Many a young man is ruined by too much company as well as bad company. It destroys his ambition and takes the time that he ought to spend in learning how to live.

There are lots of children who are paving their way for a hot time in this old world of ours by loafing the streets while they ought to be in school.

Commissioners' Proceedings.

Nov. 28, 1903. Board met as per adjournment. Present: Chairman W. E. Haley and L. Laufer.

- The following amounts were deducted from allowed accounts and applied on delinquent personal tax: Ardu... 27 00, A K Kunkie 24 32, J D Spall 20 00, Geo Hen... 3 58, Mat Boltz 4 00, Chas Sears 5 05, W F Keller 184 55, A H Metzgar 40 32, Z T Davis 52 41, G B McNamee 5 10, J A Hill 3 75, Wm Johnson 15 20, J B Jones 8 00, D G Fowler 27 00, W F McGee 19 35, Rene Gant 39 58, Chas Lower 13 93, Q E Algie 2 20, Ludwig Lum Co 59 49, A C Simon 6 26, J E P. Tierce 4 00, B F Hosen 4 00, H Jayox 4 00, W H Hooper 4 00, John Ormesher 4 00, C Ormesher 4 00, Fred Buechle 4 00, Edward Mith 4 00, Geo Bristol 7 75, C W Hudson 4 00, Henry Brown 4 00, Frank Grooms 3 63, Guy Polen 3 00, C U Long 4 00, Thos Carr 4 00, T W Pool 4 00, S Dutton 1 08, John Wray 5 80, M Nicholson 4 00, W E Cody 17 50, M B Trussell 4 00, J J Lowe 4 00, John Good 4 00, C K Lawson 31 50, A T Davis 4 00, W W At 4 00, Thos Stanbie 4 00, Jos Nollette 6 67, R K Morgan 3 70, Ed Saterlieb 4 00, R K Hainsford 4 00, A M Charbunn 4 75, H Buttinghaus 5 00, Sparks Bros 22 75, S E Rice 9 86, Harris Johnson 13 80, J W Groves 9 10, E L Davis 1 11, W Honey 6 00, A G Ward 4 00, J R Parks 4 00, W R Towne 2 00, B E White 8 50, E D Clarke 4 00, W E Haley 4 00, W F Bullis 4 00, M Swigert 9 62, W T Bishop 3 00, Carl Wilbur 3 00, W S Fitzgerald 23 74, Eobst Robinson 5 06, S F Gillman 10 00, L N Larpont 23 68, D W Hiltzinger 8 87, Jacob Mogle 8 00, J C Reese 3 63, E E Stillwell 4 00, Tom Carr 1 02, Joe McCloud 4 00, D A Hancock 2 00, Felix Black 8 80, R M Crab 4 00, Alrod Lewis 21 93, A N Compton 3 00, Matt Hoffman 57, F M Walcott 33 45, C E Reese 23 61, J C Pettijohn 2 00, T C Hornby 3 00, S Moon 1 71, Red Front Merc Co 9 87, I C Stotts 3 10, A C Heimensch 2 10, L E Stuart 3 10, Wm Calkins 2 10, John M Tucker 15 85, I M Rice 8 00, M Fitzgerald 4 00, John Frost 6 41, F F Simons 24 50, E D Clarke 1 84, E B Quibbl- 12 50, G H Folsom 4 00, H Green 4 00, W R White 4 00, T F Kelly 7 10, Albert Pike 4 00, W F Brown 4 00, F H Baumgart 4 00, Wm Epke 4 00, W H Turner 4 00, Ed Volentine 1 30, I. D Tice 4 00, W E Hankins 4 00, B S Lee 4 00, Ed Heiser 4 00, F J Chaloud 1 76, F T Lee 3 00, Jeta Nott 7 50, Martin Becker 4 00

NEW STORE A

—Just opened up a stock of— Dry Goods, Notions, Clothing, Furnishing Goods, Shoes and Flour.

Next door to Democrat office. A. JOHN & ABDALLAH.

- Wm Foster 4 00, W H Kennedy 4 00, W H Wilkins 4 00, H F Kime 4 00, Catherine St... 2 00, Sidney Irwin 4 00, S M Woodward 4 00, Bennett Irwin 4 00, Henry Forath 8 00, L W Parker 4 00, August Epke 4 00, John Melsho 3 35, A Brackett 4 00, D P White 8 30, Alex Hoffman 4 00, G W Coleman 4 00, J A W Johnson 4 00, Bobt Barnes 4 00, Dan Adamson 4 00, R F Gillaspie 1 07, Dan Barnes 4 00, G W Williams 4 44, John Wyman 4 00, Geo Roan 1 88, J B Sweeney 4 00, J H Jacobson 4 00, T W Murphy 4 00, eb land & feed co 2 00, O Star 4 00, J A Dennison 4 00, Len Winslow 4 00, L E Stuart 5 20, D W Rea 4 00, F L Reed 3 76, W H Carter 4 00, G Gunderson 17 80, Ed A Weede 4 00, Arthur Brooks 4 00, Sherman Wright 4 00, J A Yarran 4 00, Alex Burr 4 00, and Hills Com Co 2 00, W Bennett 4 00, H B Clapp 4 00, F S Lovey 4 00

The following official bonds were approved:

- D L Garner overseer dist 8, J W Beed " " 53, C M Gallagher Justice Merriman, T F Kelly " M nechadaza.

Bridge petition of Sam Hudson et al granted.

Bid of J. W. Yeast for furnishing car of coal for use of court house accepted.

Application of W. R. White, Village of Merriman, for refund of taxes, rejected.

Petition of E. C. Harris to have taxes stricken from tax list rejected. No authority.

The following claims were allowed on the road fund:

- Jos Pavlik over-er-er dist 5 27 00

The following claims were allowed on the General fund:

- Alice B Moutt with-as Boddy case 184 00, L. aufer com fees 23 00, W E Haley " " 18 00

The following amounts were deducted from allowed accounts and applied on personal tax:

- W E Haley 18 00, Jos Pavlik 13 00

The commissioners instructed the county attorneys to proceed at once to recover from the Harris Franklin Cattle Co. the amount of judgment.

The commissioners allowed the janitor \$45.00 per month for the months of November, December, January, February, March and April and \$40.00 per month for the balance of the year.

Whereupon the board adjourned to January 5, 1904.

W. E. HALEY, Chairman. Attest: C. S. Reese, Co. Clk.

Pat Piper is in town.

Corn Shellers, both hand and power.

LUDWIG LUMBER CO.

Dance Xmas night in Seares' new hotel.

Christmas exercises at the M. E. church to-night.

Try our Fiber Wall Plaster.

LUDWIG LUMBER CO.

Masquerade ball at Honey hall, Woodlake, Dec. 31.

Jas. Quigley and the editor, I. M. Rice, went over to Rosebud last Friday on business and pleasure, returning Sunday. Space and time refuses an account of it this week.

The most complete line of lumber in the Northwest.

LUDWIG LUMBER CO.

Col. C. P. Jordan, daughter and son Edwin and wife, drove down from Rosebud Sunday and spent a couple of days in town. Miss Jordan had been suffering with tooth-ache but as she neared town the tooth-ache stopped as is oftentimes the case.

Chas. Jordan has leased the Valentine House of J. A. Hooton and is running a first class hotel. It is just far enough from the depot so as to be away from the noise and jar of traffic, and one who wants a good quiet rest at night can be accommodated with a good clean bed and a comfortable room. Mr. Jordan has had years of experience cooking in hotels and was for two and one-half years cook at the Donoher in this city. "Charley," as he is familiarly known, knows hotel life and will do a good business. He invites everyone to call and see him in his ad in this weeks paper.

Song of Christmas

TWINE the bittersweet and holly Arched above the hearthstone's glow. Joy, and not melancholy, Came, indrifting with the snow.

Set the board and ask the blessing For the bounty amply spread, In the simplest words expressing What a loving Father said— "Peace on earth"—for this is nearest When the snows with us abide, And the winter air is clearest In the hush of Christmastide.



SEND THE FAIREST DOWN THE MIDDLE.

Bring the old musician's fiddle, Relic of the bygone days; Send the fairest down the middle While the liting music plays.

Make a welcome for the stranger, Should his footstep cross the door, By the memory of the manger And the Christ that was of yore;

Deck the tree and light the candles, Let the stockings all be hung, For a saint with furry sandals O'er the housetops high has swung.

A Christmas Card Worth Millions. The most expensive Christmas card ever made was prepared by an English firm in Calcutta some years ago for the native ruler of Baroda, in the East Indies, and intended as a gift for a European lady of rank with whom the great man was in love.

Scalloped Oysters. The Christmas dinner should include oysters. They may serve for an entree and are delicious scalloped or baked in a pie with the giblets.

Christmas Oyster Soup. One quart of oyster liquor, two dozen oysters, one quart of milk, two tablespoonsful of butter, two tablespoonsful of flour, juice of half a lemon, salt and pepper to taste, tiny pinch of mace.

Peace on Earth. I heard the bells on Christmas day Their old, familiar carols play And wild and sweet The words repeat Of peace on earth, good will to men!

CHRISTMAS REMNANTS.

Ways of Serving the Portions of Turkey Left 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.

Turkey Croquettes.—Take one cup of turkey meat, chopped fine; one cup of bread crumbs, 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.

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.

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THE ELDORADO Geo. N. Hershey, Propr. All the standard brands of Whiskies, domestic and imported Wines, Gordon's Dry Gin, and Cigars of the choicest brands. Blue Ribbon Bottled Beer a speciality. Oakland Hunters Rye Blu- Grass Dewars Scotch Whiskey

THE OWL SALOON JAMES B HULL Proprietor. Sole Agents for HERALD PURE RYE WHISKEY And FRED KRUG'S BEER Ale and Porter, Choicest Wines and Cigars. VALENTINE NEBRASKA

W T. Bishop, LIVERY FEED AND SALE STABLE The Wilber Barn Your Patronage Solicited.

The Palace Saloon HEADQUARTERS FOR WINES, LIQUORS AND CIGARS OF THE CHOICEST BRANDS Valentine Nebraska

Minimum of Friction Gives the Maximum of Life ... TO THE ... Smith Premier Typewriter Premier Typewriter Company. Cor. 17th and Farnam St. Omaha Nebr.

Tracewell & Bonser Livery, Feed and Sale Stable PHONE 44.

We have gone to considerable expense of rebuilding and enlarging our barn to make room for hay and grain and to accommodate people who drive in and want their teams taken care of while in town.

THE VALENTINE HOUSE Valentine, Nebraska RATES \$1.00 to \$1.25. C. D. JORDAN, Propr. Opposite the Court House, 2 1/2 blocks north of Depot.

Business Notices Notices under this heading 5 cents per line each insertion. Among reading matter, 10 cents per line each insertion.

All kinds of heavy hardware and wagon wood stock at E. Breuklander's.

Good fresh Meat and Lard at Stetters Meat Market. 26

I am now ready to take orders for fine Knit Underwear for ladies and children. Mrs. ELMORE. 36

Genuine home made Lard at the new Butcher Shop. 26

For all kinds of Undertaking Goods and Undertaking work call on the Red Front Merc Co. 27

Ladies and Misses Skirts. Orders taken for Ready-Made Tailor Skirts at reasonable prices. Mrs. ELMORE.

The Red Front Merc. Co. carry a complete line of sporting goods.

READ THIS. 960 Acre Farm and Ranch, 6 1/2 miles northwest of Valentine, good improvements, all fenced and cross fenced, one hundred and eighty acres in cultivation, balance meadow and pasture; price \$4000, one-fourth down, your own time on the balance at 7 per cent.

Report of school district No. 48 for the month beginning Nov. 23, and ending Dec. 18, 1903. Number of days taught, 19; pupils enrolled, 10; average attendance, 8. MAUDE TRACEWELL, Teacher.