

Men's \$1.50 Gloves \$1.00

"Our Nebraska Special" the best dollar and a half glove made, we sell for a dollar—perfect fitting—well sewed in the latest shades of brown and tan, every pair guaranteed to give the most perfect satisfaction.

\$1

Men's Fine Neckwear, 45c

We have on special display in our neckwear department the finest and most elegant line of men's neckwear ever made. They are strictly up to the minute—regular seventy-five cent value—

45c

Men's High Grade Shoes, \$2.50

Don't pay shoe stores \$2.00 and \$3.00 for shoes that you can get like we offer for \$2.50—made of patent calf, best calf, and velvet calf.

2.50

Men's Suits and Overcoats

The Lowest Prices Ever Quoted for Strictly High Grade Clothing

We don't hesitate to say that these are the best values we have ever offered, for men's strictly high grade clothing. Rather than wait till the end of the season when the demand would naturally be less and it would be more difficult to move such an enormous stock we employ the most effective means ever prompted by good business methods, and offer the people of Omaha the most unusual values ever given them. Read every line of this ad carefully—then if you are at all interested come and see how well the garments back up these descriptions.

Men's \$10.00 Overcoats \$7.50

Full, long coats of heat, all wool fabrics, with silk velvet collars—several styles to select from—every one the best \$10.00 will buy in a regular way—you save \$2.50.

Men's Overcoats worth \$13.50 for 10.00

Kersey and fancy mixtures—all wool, latest fall styles—satin sleeve lining, broad padded shoulders and full backs—equal to most \$12.50 to \$15.00 coats.

Men's \$18.50 Overcoats for \$13.50

Full or warm, style and wear. We are glad to be able to offer these, because we know it would take from \$5.00 to \$7.50 more to get as fine elsewhere in the city. He must be hard to please who can't find his overcoat in this lot at \$13.50.

Men's \$10.00 Suits for \$7.50

Newest styles are represented—all wool cassimeres, chevrons—plain and fancy colors, an almost endless variety of patterns—perfectly tailored—would easily sell for \$10.00 if that were our price—however, you pay \$7.50 here.

Men's \$13.50 Suits for \$9.75

From two to four dozen suits of a kind—the manufacturer wanted to get ready for spring business and was willing to sell them at any price. You will be as anxious to buy as we were. The fabrics are best imported and domestic worsteds and Scotch chevrons and the like—best tailors—round padded shoulders, shape-retaining coats.

Men's \$18.00 Suits for \$13.50

The best hand tailored styles—correct cut and elegant workmanship—the finest of all wool worsteds and Scotch mixtures. There's nothing but satisfaction to you from an investment in such clothing. You expect to pay \$5 more for such suits.

Nebraska Clothing Co.
CLOTHES FOR MEN AND WOMEN

THE WORLD OF NEW BOOKS

Variety of Topics Treated Under Titles More or Less Imposing.

GLIMPSES OF THE DAYS OF GARIBOLDI

Dissertation on Character Reading, Educational Text Books, Nature Studies and the Usual Assortment of Fiction.

"The Sword of Garibaldi," by Felicia Butts Clark, opens with a scene at the Vatican in April, 1860, just prior to the time when Garibaldi, with his 1,000 volunteers, descended upon Sicily, and when his hopes and ambitions were to enter Rome and for a "United Italy." Unhappy was the head of a revolutionist in those days. The long-drawn campaign, with its traitors, its hardships, its perils and dangers, and self-sacrifice, and finally the entrance of the Roman troops into the Eternal City, and the proclaiming of Victor Emmanuel II. king, makes a very interesting and exciting tale. However, the whole interest is not in the historic, for there is a beautiful and touching romance connected with the story. Olivia, our heroine, was the daughter of a prince, who on account of sympathy for the rebels was compelled to flee from Rome, and identified himself with Garibaldi. One of her lovers was Antonio, secretary to Cardinal Rosmini; the other the Marquis Peretti, also a rebel with Garibaldi. Italy was free, but the great floods came. In the terrible devastation the marquis and his friends, who were attempting to assist others, discovered a tempting to assist others, discovered a house and its inmates in great danger. Two were rescued, but one man remained, and he deliberately cut the rope, thus creating a death-trap for himself and his rescuer. It proved to be Antonio, and his act a deliberate one; he, in his anxiety for the death of the marquis, his rival, being willing to die himself, if necessary. But the marquis was a very strong and able-bodied man, and he saved both himself and Antonio. The long years of treachery and hatred practiced toward his rival stood before him. Broken-hearted, he went to the cardinal, confessed his guilt, and on the day after the marriage of Olivia and the marquis he took up a steep hill, a spur of the Apennines, and knocked for admittance at the door of a monastery. Published by Eaton & Malns.



IDA M. TARBELL'S

Story of Rockefeller

is "one of the most remarkable and stirring that has ever appeared in a magazine," says the Chicago Record-Herald. It is running as a serial in

McCLURE'S MAGAZINE

OTHER great articles, nine delightful short stories, and beautiful illustrations in tints make the

CHRISTMAS NUMBER the best magazine of the month regardless of price. 10 cents a copy. All news stands.

In 1904

Every number of McClure's will have articles of the greatest interest, on subjects of burning national importance. In addition to Miss Tarbell's Standard Oil History, there will be articles by

Lincoln Steffens Ray Stannard Baker on the men of influence corrupting our government—on the great labor conflicts which the country is facing at this time. Fair, clear, and vigorous.

Carl Schurz and Thomas Nelson Page will answer: "What are we going to do with the Negro?" Personal observations qualify them to know.

"McClure's is justly famous for its short stories." Every number in 1904 will have at least six. You may not always know the writer, but if his story is in McClure's it is a good one.

SPECIAL OFFER November and December 1903 numbers given free with a year's subscription for 1904—14 months for \$1.00.

The S. S. McClure Company, 618 Lexington Bldg., New York, N.Y.

THE ABOVE ON SALE AT

Newspapers From All Over Our Specialty. 1308 FARNAM STREET, OMAHA

Moore's Stoves
Always Please
IS SHE GUESSING? Not Much!

Her grandmother watched a shadow on the kitchen floor and guessed the time. Her mother felt of the oven and guessed the heat. This modern, up-to-date woman Steel Range, with a reliable New Moore's Stove, for cooking with ease and certainty. Be sure and give us opportunity to show you these before you buy.

For sale by Nebraska Furniture & Carpet Co., South Omaha, and by all large stove dealers.

THE CHRISTMAS METROPOLITAN
140 Pages of Text—32 in Color
100 Illustrations—12 Short Stories
ALL NEWS-STANDS. PRICE 15 CENTS

"Tell It To Me"
EZRA KENDALL'S NEW BOOK—Just out. All new. Better than "Good Gravy." Beats "Spots." Price 25c. By mail, 30c.

BARKALOW BROS.

Megeath STATIONERY
1308 Farnam St., Omaha.

THE CITY OF LIGHT.

Philadelphia Claims to Be the "Best Lighted City in the United States."

Chicago Record-Herald.
Philadelphia now claims to be "the best lighted city in the United States." It is led to make this claim after having erected 500 new electric street lights this year, and as a result of comparison with the number of street lights maintained by other cities. The Quaker City now maintains nearly 10,000 lights, or, to be exact, 9,977. Chicago, covering a much larger area, now operates 4,801 arc lamps from its municipal plants and rents 600 more arc lamps which are operated by private companies, making a total of 5,481 electric street lights. In addition to these lights, however, Chicago has 35,000 gas lamps and 6,200 gasoline lamps. In the absence of figures regarding Philadelphia's gas lamps it is not possible to make comparisons as to total lights of all kinds. In the matter of arc lamps, however, it is evident that Philadelphia is way ahead of Chicago.

The history of street lighting in Philadelphia is interesting, because it is a history of the development of the arc light. When Brush of Cleveland invented the arc light, as everyone knows, he had a hard time convincing city authorities of its practicability. It was ridiculed by inventors and electricians and its failure predicted. After many unsuccessful efforts to secure its adoption in Philadelphia, a local company offered to light Chestnut street with the arc lights for a year for nothing. The offer was accepted in a city ordinance passed by the Philadelphia council June 30, 1881, and the dark and gloomy thoroughfare was converted into a brilliantly lit promenade.

This marked the beginning of a very wide and rapid extension of the arc lighting system, not only in Philadelphia, but all over the union. In Philadelphia, it is claimed, the increase in lights has caused a great decrease in crime, burglary and thievery being very rare. It has also effected a great change in house architecture, the old-fashioned outside "shutters" being done away with and ornamental glass panels being placed in front doors.

THE AMERICAN DRUMMER.

In a Business Stout He Beats the Britisher in His Own Ballistic.

New York Times.
The report of the British commissioner to South Africa, Mr. Bircenough, is the most reassuring document which has been given to the public about the industrial condition and prospects of the vast region now reduced to allegiance to the British crown. Particularly striking is the statement that South Africa, of the British dependencies, already ranks second among the customers of the mother country. And the experience of the past two years seems to warrant the commissioner's expectation that within the next year South Africa will pass India and take first place. American rivalry with Great Britain in this field is confined to certain specialties, especially agricultural, electrical and mining machinery, and manufacture of wood. In fact, the Transvaal was a market for American wagons long before the war, and will now become a better market than ever.

One cause of the American success the British commissioner finds in "the accessibility and bonhomie of the American agents, compared with the reserve of the British agents." This is a welcome and merited tribute to the American "drummer" with whom the "bagman" following the British drumbeat cannot cope. How any commercial traveler can get on with "reserve" is a puzzle to whoever has observed the ways of our native practitioner in that kind. He at least is as free from reserve as was, according to a British authority, the late Countess of Beaconsfield.

SPAULDING & CO.

CHICAGO
Goldsmiths Silversmiths and Jewelers
Importers of
Diamonds Precious Stones
Watches and Art Goods
Producers of
Rich Jewelry and Silverware
Our "Suggestion Book" mailed on application.
Special and artistic designs furnished. Correct and latest forms designed in Fine Stationery.
Spaulding & Co. Jackson Blvd Cor State St Chicago

TABLE AND KITCHEN

Menu.
BREAKFAST.
Fried Cakes, Liver, Cream, Brown Sauce, Corn Muffins, Grilled Spanish Onions, Coffee.
LUNCH.
Fried Smelts, LUNCHEON, Sauce Tartare, Chestnut and Orange Salad, Cocoa.
DINNER.
Panned Rabbit, Chopped Vegetable Soup, Rice, Glazed Turnips, Egg Salad, Coffee.
Quince Souffle.

Roast Turkey. New Chestnut Stuffing—Singe, draw and truss the bird, filling with the following dressing: Peel fifty large chestnuts, blanch in boiling water to remove the inner brown skins, then boil them until quite soft. Drain and chop fine and mix with the marrow from two soup bones, first cutting the marrow into small pieces. Season to taste with salt. Cover the breast of the turkey with thin strips of fat pork or buttered paper and roast in a hot oven, basting every ten minutes with the turkey drippings. When nearly done take off the paper, dredge with flour and salt, and continue to baste with butter until a fine brown. Place on a hot dish, garnish with celery and glazed chestnuts, and serve with a rich giblet sauce.

Turkey Roasted Turkish Style.—Prepare the turkey for the stuffing. Wash a cup of rice through several waters, parboil and drain it, add a dozen large chestnuts, peeled and chopped, half a cup of washed and dried currants, two ounces of blanched pistachio nuts, chopped fine. Season to taste with salt and pepper and add a pinch of cinnamon. Put four ounces of butter in a saucepan and melt slowly, then pour over the stuffing and toss until the butter is well mixed through. Put this mixture into the turkey and finish in usual way. Serve a clear brown gravy with it when done.

Turkey Stuffed with Oysters.—Prepare for roasting and make stuffing as follows: Take a quart of bread crumbs and same quantity of crushed butter crackers. Add the liquor from five dozen small oysters, two well-beaten eggs and half a cup of warmed butter and a few tablespoonsful of cream. Mix in the oysters, and salt and pepper to taste. Fill the turkey loosely, as the crumbs and crackers will swell when they absorb the juices of the bird. Roast as usual with turkey with new chestnut dressing. Roast Turkey a la Allemande.—Singe and draw a young turkey, wipe inside with damp cloth and dust with little salt and pepper. Make stuffing as follows: Soak a small slice of bread in cold water until it is soft, then wring out the water and squeeze out the water. Put an ounce of butter in a saucepan, and when hot, add four tablespoonsful of finely minced onion, and cook five minutes without browning; then add the crumbs and stir and cook five minutes. Turn the bread out to cool; then mix with a pound of finely chopped fresh pork tenderloin. Season with a level tablespoonful of salt, a level teaspoonful of pepper, a grating of nutmeg, and a teaspoonful of thyme. Add the yolks of two beaten eggs, and when well mixed together fill the turkey as directed.

STOCK BOOKS ARE NOW OPEN

Subscriptions to Omaha Grain Terminal Company Capital May Be Made Wednesday.

The books of the Omaha Grain Terminal company will be open Wednesday for subscriptions to the capital stock. This is the second step legally in the forming of the corporation. The articles of incorporation have been signed and executed by President A. B. Stickney, in company with Nathan Merriam, John L. McCague, A. G. Charlton and W. D. McHugh. These incorporators have now given notice by advertisement that the books will be open to public subscription Wednesday, November 25, in room 411 of the First National bank building.

This action, it was said by a business man who is in a position to know, is for the purpose, aside from its legal significance, of allowing the other railways coming into Omaha to join with the Great Western in owning and operating the terminal. If this is done it will, so the rumor goes, be gratifying to Mr. Stickney and will insure a general interest in the grain tracks. If none of the stock is taken, the enterprise will be carried on without any change of plan. The opening of the stock books is in the nature of a feeler to ascertain the exact position of the other roads.

Building Permits.

Building permits have been issued as follows: To Hastings & Heyden for a \$2,000 frame dwelling at 220 North Twenty-fourth and for a \$1,500 frame dwelling at 294 North Twenty-fourth; to Mark Hansen for a \$1,500 frame dwelling at 250 North Twenty-fourth and to Hans Beck for two \$100 dwellings at Twelfth and Bancroft streets.

THIEVES TEAR THE LETTERS

Oelwein Mail Pouch Recovered, but Contents Never Can Be Delivered.

ST. LOUIS, Nov. 24.—A mail pouch that was rifled near Oelwein, Ia., has been recovered at the office of Chief Postoffice Inspector Dick. The pouch had contained several hundred letters from different points in the west and had been out open and the contents rifled by some unidentified thief. Every letter had been opened and the money in it taken. Money orders and checks amounting to \$10,000 were left. Nearly all the letters were torn or mutilated in a manner that it was impossible to forward them to their destination. The only clue the government had regarding the robbery is that the sack was taken from the car somewhere between St. Joseph, Mo., and Oelwein, Ia., it being last seen intact at the former city.

SEASONABLE FASHIONS



4022 Fancy Blouse, \$2 to 40 bust.

Blouse Waist with Yoke Collar 4022—Deep yoke collars with softly bunched waists are exceedingly charming and are to be noted among the best designs of the season. This smart model is graceful and attractive and is well suited to all the fashionable soft and pliable materials, but is shown in champagne colored velveting with the yoke of cream Venise lace, and the ruchings and crush belt of soft tulle in the same shade as the gown. The ruffles are the new ones that are picked at their edges, and with the broad-shouldered yoke, give just the quaint old-time effect so much in vogue. When desired the sleeves can be made long by the addition of deep cuffs.

The lining for the waist is smoothly fitted and makes the foundation for the full front and back that are made to blouse slightly. The oddly shaped yoke is separate and is arranged over the waist, drooping well over the shoulders. At the neck is a stock collar. The sleeves are soft and full and can be made with the puffs only or finished with cuffs that are shaped to fit and cover the hands. The draped bell, or giraffe, is shaped to fit the figure and is closed at the back, as is the waist. The quantity of material required for the medium size is 4 yards 21 inches wide, 34 yards 17 inches wide or 2 yards 41 inches wide, with 14 yards of all over lace for yoke collar and cuffs.

The pattern 4022 is cut in sizes for a 22, 24, 26, 28 and 40-inch waist measure.

For the accommodation of The Bee readers these patterns, which usually retail at from 25 to 50 cents, will be furnished at a nominal price, 10 cents, which covers all expense. In order to get a pattern, enclose 10 cents, give number and name of pattern.

WHAT THE OLD DOCTOR SAID.

"Doctor," said I, "you say appendicitis is much more common than it was thirty years ago."

"That's true," replied the old doctor. "That we encountered this disease then, is true, but not with such appalling frequency. Appendicitis, these days, is almost as common as sore throat."

"To what, doctor, do you attribute this increase of appendicitis?"

"To eating and to the use of foods which have a tendency to clog and irritate the intestines and render peristalsis action. The way to avoid appendicitis and the surgeon's knife is to shun unnatural foods that beguile intestinal torpor and constipation."

"People who eat shredded Whole Wheat Biscuit do not have constipation and hence need not fear appendicitis. This perfectly natural food preserves the tone of the digestive tract and induces every excretory gland to subserve the body's interests. Have you tried this most delicious of all cereal foods?"

"I have been eating your shredded Whole Wheat Biscuit for over a year and it has completely cured me of constipation, which I had been troubled for twenty years." — Joseph Joseph, Belden Hall, Concord, Mass., Oct.