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It supplies funds when needed, promotes system in conducting money matters, suggests economy, furnishes receipts for bills paid, increases prestige, and is the modern way to handle finances. Keep your check account here, and open it now.

The Peoples National Bank

OF JACKSON

WILLIAM PAAR Cashier
LEON CLIPPARD Assistant Cashier

Jackson News.

Dr. Hays spent Monday in the Cape.

Mrs. L. Boss is visiting in St. Louis.

W. W. Taylor went to Chaffee Monday.

The Tuesday club met with Mrs. Fred Goyert.

Mrs. Chas. Macke visited in the Cape Sunday.

M. Z. LaPierre had business in Sikeston Tuesday.

Pink Stevens of Millerville was in Jackson Saturday.

H. H. Mueller transacted business in Cape Girardeau Monday.

Mrs. Ella Dempsey of Cape Girardeau was in Jackson Sunday.

Mrs. Alvin Wagner of Cape Girardeau was in Jackson Tuesday.

Martin Kutchin of New wells transacted business here Tuesday.

Mr. and Mrs. G. Childs are visiting Mrs. Child's parents at Utah.

Mrs. Speaks of the Cape was a guest of Mrs. Sam Peterman this week.

Mr. and Mrs. Guy Miltenberger spent Sunday in Cape Girardeau.

Andy Meislein of Allenville was seen in Jackson Tuesday, mixing with friends.

Mrs. Amelia Armstedt of the Cape has been the guest of Mrs. Henry Wagner this week.

Dr. Burton, pastor of the Methodist church, had business in Poplar Bluff this week.

Miss Mamie Browning returned from the Cape Sunday, after attending the Teachers' Meeting.

Dr. and Mrs. Newton of St. Louis arrived Sunday to visit Mr. and Mrs. Wade Clodfelter several days.

CUT FLOWERS AND FLORAL DESIGNS
FOR ALL OCCASIONS.

J. W. McCOMBS, JR.

Undertaking and Embalming.

Day Phone 60 Night Phone 144.

Joe Williams is in St. Louis.

Will Wagner and wife are visiting at Oran.

Dr. B. W. Hays and wife are visiting in Columbia.

A child of Adam Loos, aged 3 years, was severely scalded while playing around the boiler at a sawmill.

Mrs. Ed. Russell returned from Grand Tower Tuesday, where she spent several days with relatives and friends.

Mrs. C. L. Torrence left for her home at Muscogee, Okla. Wednesday, after several days visit in Jackson with relatives.

Mrs. R. B. Lusk after spending several days with her daughter, Mrs. Linus Cosgrove, returned to her home at Ozarks Thursday.

Mr. and Mrs. Charles Behrens after spending several days with their daughter, Mrs. Murray Jones, at St. Louis, returned home Tuesday.

Mr. and Mrs. Wm. Byrd left Wednesday for their Texas home, Carisco, where they have a nice ranch and are otherwise handsomely equipped.

George Baker and wife, in company with Miss Templeton, of Fruitland, passed through Jackson Tuesday on their way to Sikeston to attend the poultry show.

Mrs. Wilhelmine Rose died at her home Sunday afternoon of paralysis, of which she was stricken the first of the week. She was fifty years of age. The funeral was conducted Tuesday by Rev. Langhenning of the Lutheran church, and the remains were interred in the City Cemetery.

EDW. D. HAYS

Attorney at Law

Notary Public

OFFICE IN COURT HOUSE

S. T. DALEY,

Located at Whitstine's Machine Shop, east side of public square.

PLUMBING & PIPE FITTING

Special attention to guttering and tin work.

David B. Hays ATTORNEY AT LAW Jackson, Mo.

Office: West side of Public Square Telephone 49.

Charms of R. I. R's.

The Kentucky experiment station has closed a series of experiments extending over a period of two years with Rhode Island Red hens. Rhode Island Reds are comparatively a new chicken, having only been admitted to the "standard" by the American Poultry Association in February, 1904, but as a result of the experiments conducted at the station we have no hesitation in saying that they have more good practical points combined with fewer undesirable qualities than any other chicken; they are broilers at seven weeks old, fryers at nine weeks and layers at twenty weeks. When full grown Rhode Island Red hens average from seven to nine pounds each and cocks from nine to thirteen pounds. They are big red birds with brown beaks, red eyes and smooth yellow legs, and the males are a rich glossy red and the hens a lighter shade of red. They have the laying qualities of the Leghorn, the vitality of the Malay game and the heavy coat of feathers peculiar to the Cochin, but with bare legs.

Their color does not show soil. They are a desirable table fowl at any age, having oblong bodies, wide, deep, full plump breasts and yellow skin. They mature early, are very hardy and will stand severe winters and continue laying. They are good hustlers and bug hunters, and require feed less than common chickens. They lay big, brown eggs, are enthusiastic setters and excellent mothers, although at the same time they are easily broken from setting when desired.

They are free from disease and with their wonderful laying qualities, especially in the winter, they are the ideal farmer's fowl.

Thanksgiving Receipts.

Following are a few suggestions for the Thanksgiving dinner:

SALMON CROUSTADES.—Cut rounds from thick slices of bread and hollow out the center of each. Saute in butter until golden brown. Make a pint of plain lemon gelatine, and before it becomes too stiff whip it light and creamy. Add a pint of salmon minced very fine, and stir together. Fill the bread rounds with this mixture and outline each with cucumber slices. Garnish with parsley.

CHICKEN MOUSSE.—To a pint of nicely flavored chicken stock, add carefully the slightly beaten yolks of three eggs and cook until the mixture begins to thicken. Remove from the fire and add a half ounce of leaf gelatine melted in a little of the stock. Cook with fine boiled chicken to the amount of half a pint, add to the other ingredients and stir over ice until quite cool. Then add a gill of whipped cream, and pour into individual molds decorated with strips of cranberry jelly. Place on ice, and at serving time unmold.

GREEN PEAS A LA FRANCAISE.—Drain a can of green peas. Put two tablespoonfuls of butter, one of flour, and half a teaspoonful of sugar into a saucepan and mix thoroughly. Add one cupful of cream and the peas and cook gently for fifteen minutes. Serve with a border of mashed potato balls.

To be doomed Thursday, Nov. 23—Mr. Turkey.

Don't forget the poor little ragged child next Thursday when you are preparing the Thanksgiving feast, this being the best way to return thanks to Him who gave it.

Eat With Your Fingers.

London comes across with a novel case for indigestion. Devour your food "like a lion" and you banish indigestion. This advice, which controverts the well known maxim of "eat your food slowly," is the considered opinion of three doctors as the best cure for inability to eat a square meal. Such an unorthodox mode of dealing with dispensia was first suggested by a doctor in a spirit of frolic, but on talking the matter over with a Harley street specialist, and also with a family doctor with a large London practice, it was found that doctors scout the suggestion that there is anything funny in it at all. "It is the most extraordinary thing," the specialist said, "but I find that the patient who is allowed to eat chicken by picking it up with his fingers is far better able to digest his food than is the invalid who is worried by a knife and fork. A great deal of decorious formality in eating makes for bad digestion. Eat with the fingers like a healthy savage, and you will digest your food like the savage—at any rate, for a time, until the novelty is worn off. Probably after the novelty wears off the good effect will not be so marked, but to return to dainty feeding would then have the same effect as the other method had. The more like an animal you eat the more like an animal will your alimentary system behave itself, and the better it will be for your general health." "If a man takes his meat in his fingers he can pick it with more relish," the other doctor said. "Children whose instincts are often very sound like to eat their food held in their fingers, and they are right.—London Cor. to Philadelphia Times.

\$1.00 for the Herald.

General News Items.

The Madison Hotel at Fredricktown was destroyed by fire Tuesday morning. Indications are the building was set on fire by an enemy of the house. The building was owned by George Nifong, of Colorado, Springs, Colo. The loss is \$10,000, with \$5,000 insurance. Thompson Bros. & Schultz lost all of their stock of groceries. They carried \$600 insurance. The Consolidated Store and Manufacturing Company and Elders & De Guire's barber shop got all their goods out.

The hospital committee, composed of the following members, met at the Commercial Club room Tuesday night to discuss matters relative to St. Francis hospital. It is learned that many improvements will result to bear fruits of the meeting. The members of the committee are D. A. Gleen, J. H. Himmelberger, I. R. Kelso, Dr. R. F. Wichterich, Dr. J. D. Porterfield, Jr., Dr. H. L. Cunningham, Dr. G. B. Schulz, Will Hirsch, C. W. Stehr, John L. Miller, W. S. Albert, S. M. Carter, Joe Haas, M. E. Leming, A. C. Bowman, Magnus Dempsey, John A. Van Deven, W. H. Bohnsack, Jr.

Pelegrina, the disease that has been prevalent in the south for several years, and given so much attention by physicians, is said to have reached Scott county, in this state. The disease has puzzled physicians and scientists of the whole country, the first conclusion being that pelegria was the result of eating inferior corn meal, but later statements from those in authority seem to discredit the corn meal theory.

Herald ads talk loud.

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Investigate These Figures and You'll Have a Real Thanksgiving.

MEN, READ AND ACT!

This will be the greatest opportunity ever offered you to purchase a Suit or Overcoat at the most radically reduced price. Our reasons are simple—We are going to invest in advertising the profit of each garment to convince you that what we claim for our clothes is based on facts.

Sat. Nov. 25--For Eight Days

Our Immense Stock of Men's Suits and Overcoats will be divided into three great lots.

All \$14.50 and \$16.75 Suits and Overcoats reduced to \$11.00
All \$18.50 and \$20.00 Suits and Overcoats reduced to \$14.00
All \$21.50 and \$25.00 Suits and Overcoats reduced to \$17.00

Could this come at a more convenient time? The Holiday Season is before you—most stores are asking high profits. Come to see us!



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