CHAPTER X.

"I have no other but a woman's rea-I think him so because I think him

Shakespeare.

"Where is papa?" she asks, meeting one of the servants in the hall. Hearing he is out, and will not be back for some time, she, too, turns again to the open door, and, as though the house is too small to contain all the thoughts that throng her breast, she walks out in the air again and passes into the garden, where autumn, though kindly and slow in its advances, is touching everything with the hand of death.

"Heavily hangs the broad sunflower Over its grave i' the earth so chilly; Heavily hangs the hollyhock, Heavily hangs the tiger lily."

With a sigh she quits her beloved garden, and wanders still further into the deep woods that "have put their glory on," and are dressed in tender russets, and sad greens, and fading tints, that meet and melt into each other.

The dry leaves are falling, and lie crackling under foot. The daylight is fading, softly, imperceptibly, but surely. There is yet a glow from the departing sunlight, that, sinking lazily beyond the distant hills, tinges with gold the browning earth that in her shroud marry Dorian, and—"

He scolds me," says Clarissa, "He

But death, or pain, or sorrow, has no part with Clarissa. She is quite happy,-utterly content. She marks not the dying of the year, but rather the beauty of the sunset. She heeds not streamlets, that winter will swell into small but angry rivers; hearing only the songs of the sleepy birds as they croon their night-songs in the boughs above her.

When an hour has passed, and twilight has come up and darkened all the land, she goes back again to her home, and, reaching the library looks in, to find her father sitting there, engrossed as usual with some book, which he is carefully annotating as he reads.

"Are you very busy?" asks she, coming slowly up to him. "I want to be with you for a little while."

"That is right. I am never too busy to talk to you. Why, it is quite an age since last I saw you!-not since breakfast; where have you been all riedly-"I consider Horace unworthy day?"

"You are a pet," said Miss Peyton, in a loving whisper, rubbing her cheek tenderly against his, as a reward for his pretty speech. "I have been at the vicarage, and have pleaded Georgie's cause so successfully that I have won it, and have made them half in love with her already."

"A special pleader, indeed. Diplomacy is your forte; you should keep to

"I mean to. I shouldn't plead in vain with you, should I? She has grown somewhat earnest.

"Oh! with me!" says her father, with much self-contempt; "I have given up all that sort of thing, long ago. I know how much too much you are for me, and I am too wise to swim against the tide. Only I would entreat you to be merciful as you are strong."

position that he cannot see her face. ing why he should feel so. Perhaps could he have seen it, he might have noticed how pale it is beyond its wont. "Well, the Redmonds seemed quite pleased, and I shall write to Georgie to-morrow. It will be nice for her to be here, near me. It may keep her from being lonely and

"Well, it ought," says George Peyton. "What did the vicar say?" "The vicar always says just what I say," replies she, a trifle saucily, and with a quick smile.

"Poor man! his is the common lot," says her father; and then, believing she has said all she wants to say, and being filled with a desire to return to his books and his notes, he goes on: "So that was the weighty matter you bursts into tears. "Papa, how can you has grown pale again. "I love him. if they are very small. Put in at one wanted to discuss, eh? Is that all your news ?" "Not quite," returns she, in a low

"No? You are rich in conversation you." this evening. Who is it we are now

to criticise?" "The person you love best,--I hope." "Why, that will be you," says George

You are sure?" says Clarissa, a little tremulously; and then her father turns in his chair and tries to read

"No; stay just as you are; I can tell you better if you do not look at me," she whispers, entreatingly, mov- I hope?" ing him with her hands back to his

former position. "What is it, Clarissa?" he asks, hastily, though he is far from suspecting We must have one more Christmas feel a bit like eating my dinner, do the truth. Some faint thought of James | all to ourselves." Scrope (why he knows not) comes to him at this moment, and not unpleas-

ingly. "Tell me, darling. Anything is for your good. Think of it seriously, dinner get pale, and lose all their pretty that concerns you, must, of necessity, earnestly while you have time. Do looks. Run away, now, and don't be concern me also." says, speaking with some difficulty.

Horace Branscombe." "Yes?" His face changes a little, could befall me. Always remember estly. from vague expectancy to distinct dis- that, papa. I am bound to him with appointment; but then she cannot see all my heart and soul."

"And he asked me to be his wife emnly. A sigh escapes him. -and-I said, Yes-if-if it pleases

answer.

compressed

"Speak to me," says Clarissa, entreatingly. After this he does speak. "I wish it had been Dorian," he says, impulsively.

Then she takes her hand from his shoulder, as though it can no longer rest there in comfort, and her eyes fill with disappointed tears. "Why do you say that? she asks,

with some vehemence. "It sounds as if-as if you undervalued Horace! Yet what reason have you for doing so? What do you know against him?" "Nothing, literally nothing," answers Mr. Peyton, soothingly, yet with a plaintive ring in his voice that might suggest thee idea of his being sorry papa. I quite arranged for James, he that such answer: must be made. "I am sure Horace is very much to be

liked." "How you say that!"-reproachfully, "It sounds untrue! Yet it can't be. What could any one say against Horace ?"

"My dear I said nothing." "No but you insinuated it. You said Dorian was his superior."

"Well I think he's the better man of the two," says Mr. Peyton, desperately, hardly knowing what to say and of dear old Jim!" feeling sorely aggrieved in that he is compelled to say what must hurt her. "I cannot understand you; you say you know nothing prejudicial to Horace (it is impossible you should), and be more than thirty-three, or so." yet you think Dorian the better man. If he has done no wrong, why should any one be a better man? Why draw the comparison at all? For the first time in all your life you are unjust." "No, Clarissa, I am not. At least, I think not. Injustice is a vile thing. But, somehow, Sartoris and I had both

He pauses. "Then your only objection to poor Horace is that he is not Dorian?" asks she, anxiously letting her hand rest

upon his shoulder. "Well, no doubt there is a great deal in that," returns he, evasively, hard put the sullen roar of the ever-increasing to it to answer his inquisitor with

> "And if Dorian had never been, Horace would be the one person in all the world you would desire for me?' pursues she, earnestly.

George Peyton makes no reply to this,-perhaps because he has not one dictated it to you. He is a skeptic, an ready. Clarissa, stepping back, draws her breath a little quickly, and a dark notions. Cynical people are a bore.

eyes, too, large tears rise and shine. "It is because he is poor," she says, in a low tone that has some contempt in it, and some passionate disappoint-

"Do not mistake me," says her father, speaking hastily, but with dignity. Rising, he pushes back his chair, and turning, faces her in the gathering twilight. "Were he the poorest man alive, and you loved him, and he was worthy of you, I would give you to him without a murmur. Not that "-hurof you, but the idea is new, strange, and—the other day, Clarissa, you were

"I am your child still—always." She is sitting on his knee now, with her arms round his neck, and her cheek against his; and he is holding her svelte lissome figure very closely to him. She is the one thing he has to love on earth; and just now she seems unspeakably-almost painfully-dear to him.

"Always, my dear," he reiterates, somewhat unsteadily.

"You have seen so little of Horace lately," she goes on, presently trying to find some comfortable reason for what seems to her her father's extraordinary blindness to her lover's virtues.

"When you see a great deal of him, you will love him! As it is, darling, do-do say you like him very much, or you will break my heart!" "I like him very much," replies he,

obediently, repeating his lesson meth-"What a lot of nonsense you do odically, while feeling all the time that talk, you silly boy!" says Clarissa, who he is being compelled to say something is still leaning over his chair in such a against his will, without exactly know-"And you are quite pleased that I

am going to marry him?" reading his face with her clear eyes; she is very pale, and strangely nervous. "My darling, my one thought is for your happiness." There is evasion

mixed with the affection in his speech; and Clarissa notices it. "No; say you are glad I am going to

marry him," she says, remorselessly. "How can you expect me to say that," exclaims he, mournfully, "when you know your wedding day must part

"Indeed it never shall!" cries she, vehemently; and then, overcome by the emotion of the past hour, and indeed of the whole day, she gives way and say that? To be parted from you! We How should I know regret when with time only as many as will float on top must be the same to each other always: him? I believe in him, and trust him; my wedding-day would be a miserable and I know he is worthy of all my one indeed if it separated me from trust."

upon his heart, as it had lain in past years, when the slender girl of to-day was a little lisping motherless child. He calls her by all the endearing names and free from thought of guile. he had used to her then, until her sobs cease, and only a sigh, now and again, tells of the storm just past.

"When is it to be?" he asks her,after subject, does he? If you are going over a little while. "Not too soon, my pet, to the Hall, will you tell him about it?"

"Not for a whole year. He said ther, in a curious tone. something about November, but I could not leave you in such a hurry. Clarissa, getting up lazily. "I don't

derly. "Oh, Clarissa, I hope this thing suit you. And people who don't eat not rush blindly into a compact that long. I feel it would be injudicious to "Yes, I am glad I know that," she must be binding on you all your life." put cook into a tantrum again to-night, "I hope it will be for all my life," re- after last night's explosion. So go and but very earnestly. "To-day I met turns she, gravely. "To be parted from make yourself lovely." Horace would be the worst thing that "I'll do my best," says Clarissa, mod-

"So be it!" says George Peyton, sol-

For some time neither speaks. The twilight is giving place to deeper gloom, It is over. The dreaded announce- the night is fast approaching, yet they alike in disposition-do the same things ment is made. The words that have do not stir. What the girl's thoughts at the same time. How is it, Jones? cost her so much to utter have gone may be at this moment, who can say? Jones (who has a pair). I wish they'd out into the air; and yet there is no As for her father, he is motionless, ex- sleep at the same time. cept that his lips move, though no sound For a full minute silence reigns, and comes from them. He is secretly praythen Clarissa lays her hand imploring- ing, perhaps, for the welfare of his only ly upon her father's shoulder. He is child, to her mother in heaven, who at looking straight before him, his ex- this time must surely be looking down | baby has not cried all day. pression troubled and grave, his mouth upon her with tenderest solicitude. Mr. Muchblest-So do I. It will pro-Clarissa puts her lips softly to his cheek. | bably cry all night.

"Our engagement will be such a long one, and we think-" "Yes?"

"We should like it kept quite secret. You will say nothing about it to any

"Not until you give me leave. You have acted wisely, I think, in putting off your marriage for a while." most unconsciously he is telling himself ality, writes Emily Huntington Milhow time changes all things, and how many plans and affections can be altered in twelve months.

Scrope," he goes on after a while: that will not be making it public. He has known you and been fond of you ever since you were a baby; and it seems uncivil and unfriendly to keep him in Failures lie oftenest in sins of omisthe dark.

"Then tell him; but no one else now is such an old friend, and so nice in which enjoins us to "welcome the comevery way."

"Do you know," she says, "When I told Horace I thought I should like Sir last rushes in, breathless and apolo-James to know of our engagement, I getic. really think he felt a little jealous! At least, he didn't half like it. How absurd !- wasn't it? Fancy being jealous

"Old!-old! He is a long way of that. Why, all you silly little girls think a on the brink of the grave. He cannot

"He is very dreadfully old, for all that," says Miss Peyton, wilfully. "He is positively ancient; I never knew anyone so old. He is so profound, and earnest, and serious, and--" "What on earth has he done to you

that you should call him all these terrible names?" says Mr. Peyton, laugh-

lectures me, and tells me I should have an aim in life. You have been my aim, darling, and I have been devoted to it, "You have, indeed. But now I shall

be out in the cold, off course." His tone is somewhat wistful. "That is all one gains by lavishing one's affection upon a pretty child and centering one's every thought and hope upon her."

"No, you are wrong there; it must be something to gain love that will last forever." She tightens her arm around his neck. "What a horrid little speech! I could almost fancy James unbeliever, and you have imbibed his cleaned should first be carefully and fire kindles in her eyes. In her You wouldn't, for example, have me fall in love with James, would you?"

"Indeed I would," says George Peyton, boldly. "He is just the one man I would choose for you,- not Launcelot nor another.' He is so genuine, so thorough in every way. And then the es-

"I love you dearly, -dearly," says Miss Peyton; "but you are a dreadful leave it lying for an hour before pressgoose! James is the very last man to ing it. An old cotton cloth is laid on grow sentimental about any one,- the outside of the garment before it is least of all, me. He thinks me of no ironed and the iron passed over that account at all, and tells me so in very until the wrinkles disappear. One polite language occasionally. So you must be careful to stop pressing before see what a fatal thing it would have the steam ceases to rise, else the garbeen if I had given my heart to him. ment will present a shiny appearance, have died, and you would have put up for while the steam rises it brings up a touching and elaborate tablet to my the nap with it. If there are any obmemory, and somebody would have stinate wrinkles or shiny places lay a planted snowdrops on my grave. wet cloth over them and press the hot There would have been a tragedy in iron over those especial spots until they Pullingham, with Jim for its hero."

"You take a different view of the case from mine. I believe there would have been no broken heart, and no early grave, and you would have been happy ever after."

"That is a more comfortable theory, certainly, for me. But think what a miserable life he would have had with stock and cook slowly for two hours, me forever by his side." "A very perfect life, I think," says

Mr. Peyton, looking with pardonable pride upon the half-earnest, half-laughing, and wholly lovely face so near him. "I don't know what more any fellow could expect."

"You see I was right. I said you were a goose," says Miss Peyton, irreverent- sauce, and strain it over the veal. ly. But she pats his hand, in the very sweetest manner possible, as she says it. two heart sweetbreads. Place them in Then she goes on: "Horace said he would come up to-

morrow to speak to you.' thing, I suppose. I hope he won't be long-winded, or lachrymose, or anything that way. When a thing is done it is | done, and discussion is so unnecessary." "Promise me to be very, very kind

"I shan't eat him, if you mean that," says Mr. Peyton, half irritably. "What do you think I am going to say to him? 'Is thy father an ogre, that he should ar and water, in proportion of one cupdo this thing?' But have you quite ful of sugar to three pints of water. made up your mind to this step? Re-

member, there will be no undoing it." "I know that, but I feel no fear." She

Mr. Peyton signs. Some words come Then he comforts her fondly caress- to his memory, and he repeats them to ing the pretty brown head that lies himself,-slowly, beneath his breath,-"There are no tricks in plain and sim-

ple faith!" Truly her faith is pure and simple, "I wonder what James Scrope will say to it all?" he says, presently.

"He never says very much on any "No; tell him yourself," says her fa- the quantity of sugar will do.

"There is the dressing-bell," says for queen fritters, which is the same as you know ?"

"You thought of that," he says, ten- "Nonsense! The love-sick role won't of water on the fire. When it boils add

(To Be Continued.)

Expert Testimony.

Brown.-They say twins are always

Make Up Lost Time

Mrs. Muchblest-I feel uneasy. The

HOUSEHOLD.

The Ideal Hostess.

With the best intentions, and the most hearty good-will, one may fail of imparting the desired flavor of hospitler. Like the poet, the ideal hostess is undoubtedly born rather than made, "But surely you will tell James but she who aspires to such honors must have both tact and talent; she must study the situation like a true statesman, and adapt her course to it. sion perhaps at the very outset in neglecting the wisdom of the old saw in spite of herself, as though at some threshold by servants whose mistress is everybody about the house. out shopping, and to wait in the parlor weary and dusty, until your hostess at

of the laborious processes should appear for it. in the finished product; the perfection of style is that the polished faultlessness which is the result of infinite painstaking shall grow to be spontanman past twenty-nine to be hovering eous. And so the golden rule of hospitality is that it must never display evidence of effort, for that moment it ceases to be enjoyable. Whether it be Sarah, serving her unleavened cakes under the oaks of Mamre, or Solomon feasting the wondering queen from vessels of silver and gold, it is always the hearty sincerity of the entertainment which gives it the true charm.

Clothes Cleaning.

Clothing will often present a somewhat shiny or soiled appearance before it is much worn, and long before the thrifty and careful housewife feels that she could discard certain garments she is conscious of their need of renovation.

A while ago a scientific magazine published a method of cleansing cloth clothing which is so simple that all can avail themselves of it. An old vest, coat or pair of trousers that needs to be If there are any especially soiled spots off. I find this very handy. they should be rubbed with the hands. If once putting into the suds is insufficient the garment can be put through a second tub of suds. Then it is to be tates join, and that. I really wish you rinsed through several waters and Next Spring's Ceremonies Will Cost Over hung up on the line to dry. When nearly dry take it down, roll it up and are smooth or satisfactory.

Some Good Recipes.

Fricandeau of Veal.-Lard thickly a cushion of veal. Place it in the oven on a bed of vegetables. Cover with then dish it up.

Brown Sauce.—Brown one tablespoonful of butter and one of flour. Add to it the liquor from the pan which should

a baking dish. Baste well with buthalf-hour. When covered with a rich glaze, dish and serve with hot peas.

Rolled Steak.—Cover a skirt steak with finely chopped parsley. Roll and tie tightly. Place on a bed of vegetables and finish the same as fricandeau of veal.

To Can Apples.—Make a syrup of sug-When the syrup is boiling hot, drop into it the apples cut into quarters or halves quickly than others, and each piece the can and seal at once. The quantity fill the can with hot water. For each Queen Fritters.-To make the batter

that for eclaires and cream puffs, put half a pint of flour, stir and cook for just one minute. Remove from the fire and break in four eggs, one at a time, and beat each in thoroughly before adding the next. When all have been added beat vigorously for about five minutes. Then scrape the sides of the pan and drop the batter by teaspoonfuls into boiling fat. As it is necessary that it should cook thoroughly, however, do not make the fat quite so hot as for crovanilla powder.

Chat of Household Matters.

Variety is the best culinary spice. ished silver.

by substituting one soda cracker relled fine for each egg.

Provide on Saturday for Monday, so as not to take up the fire with cooking or time in running errands on washing

If doughnuts do not take on a golden brown crust as soon as they are dropped into the lard you may know that it is

not hot enough. Never put away clean clothes without examining every piece to see if it is in any way out of order. Stockings, especially should be carefully darned.

"The woman who fusses digs her own grave and she who is always worrying not only wrongs herself but every member of her household as well."

The quiet workers are the ones who ing guest." We forgive a good deal to accomplish most in housekeeping. The Here she smiles involuntarily, and our friends, but it certainly dulls the slamming of oven doors and the rattle after a little bit, laughs outright, edge of delight to be received at the and clatter of dishes tire and annoy. If you have a white felt hat which is

pretty enough in style to be worn this winter, and its only fault is its lack of The perfection of art is that no trace freshness, try what pipe clay will do A housewife who had banished a

marble-topped table to the attic brought down the heavy white slab the other day and now uses it in her kitchen to roll out pastry on. A pinch of powdered sugar and another of cornstarch, beaten in with the

yolks of eggs, will keep an omelet from collapsing. Beat the whites stiff and cut them into the yolks. Don't apologize at the table. An apology for a dish which does not quite satisfy the cook is better left unsaid,

for several reasons, and the guests recognize an insincere apology as simply a bait for compliments. The inside of jars can be cleansed by filling them with hot water and then stirring in a teaspoonful or more of baking soda. Shake well, then empty the jar at once, and if any of the former odor remains about it, fill again with

water and soda; shake well and rinse out in cold water. If anyone has trouble in removing stoppers from bottles, try threading a needle with stout linen and pushing the needle through the stopper near one edge, then pushing it through again, leaving all the room she can between thoroughly brushed, then plunged into the two holes, then leaving a loop at strong warm soapsuds, and soused up top large enough for a finger to enter, and down thoroughly and vigorously. tying well and cutting the long thread

THE CZAR'S CORONATION.

The imperial coronation shortly to take place in Moscow will doubtless be one of the grandest State displays ever witnessed in Europe. Russian coronations are not numerous; an occasion of this kind comes but once in a lifetime, and the policy of the Russian Imperial family has always been to dazzle the eyes of their subjects by magnificent court dramas, in which the czar is really a czar. To this end Russian coronations have been made as splendid as the resources of the empire could permit.

The coronation of the emperor who has just passed away cost over \$4,-000,000; that of his predecessor considerably over \$5,000,000; but in each case a show was provided for the people of Russia that was vividly remembered until supplanted in the popular measure a half-pint. Stir until boil- mind by the splendors of the next. Add a half-teaspoonful of salt The coronation is regarded as much and a tablespoonful of Worcestershire more than placing a bauble on the head of the first man in the State; it Baked Sweetbreads.-Lard and parboil is a series of gorgeous ceremonials, and the people of every nation that forms a part of the greatest empire on the earth are required, through their ter. Add a half-cupful of stock. Bake representatives, to assist, while the "Very well, dear. That is the usual slowly. Baste almost constantly for a spectacle is made still more brilliant by the presence of the embassadors of every power on the globe and of large numbers of princes of the reigning houses, for royalty always assembles on these occasions to congratulate the newly crowned monarch.

The preparations for a Russian coronation are very elaborate, and comprise, among other things, the laying up of great stores of provisions in Moscow, for the houses of that venerable city are compelled on coronation occasions to entertain from 500,000 to 600,-000 strangers, who journey to witness the ceremonies. Every province in the empire sends a deputation; every tribe in the far-away districts of Siberia, on of the syrup without crowding. Let the steppes of central Asia, form the them remain in the syrup until they Khivans to the Esquimaux along the look clear. Some pieces will cook more shores of Behring strait, sends one or more representatives to prese t the homshould be skimmed out into the can age of the tribe to the great white Czar. the moment it is done. Continue in this Poles, Finlanders, Cossacks, Georgians, way until the fruit can is more than Bashkirs, Turks-for the Russian emhalf full, then pour in hot syrup to fill pire contains millions of Mohammedans, Tcherkesses, Abassians, Calmucks, Tarof syrup here given is usually sufficient tars, Karapapaks, Daghistan's, Armento fill a quart can; should it lack any, ians, Kurds, Chinese from the districts conquered by Russia from China, Monnew canful make a new syrup. If the gols, deputies from dozens of wandering fruit is intended for pies only, just half nations in the heart of Asia; for over fifty languages and double that number of dialects are spoken in the Russian cominions, and the people of every language must present their homage to the Czar in their own tongue. The imperial cortwo ounses of butter and a half a pint onations always take place in the Cathedral of the Assumption, one of the many in the Kremlin.

Tricks of Mexican Picknocket.

Two German gentlemen were talking at the corner of First Plateros street, just off the entrance of the Portal, in the city of Mexico, when suddenly one of them was roughly pushed by a pelado. The German tried to rem not te quettes and cooked meats. Allow the and even made motions with his cane batter to swell and cook a little more the punish the offender. At this moslowly, and the fritters will emerge a ment his companion felt a stinging pain delicious golden brown. Serve sprin- at the back of his neck. Another pelado had thrown a burning match inside of his collar and naturally made him throw up his hand, and while so doing the pickpocket grabbad the man's watch and chain and ran away, followed by a policeman. The ratero was not Kerosene will brighten dull, tarn- caught. The German's timepiece was a silver one, of little value, and what the Teuton felt most keenly was the lurn-Economical equash pies may be made ling of his neck.