HE THIRD TIME.

CHAPTER IX.

There was an instant's dead silence during which the two gazed steadfastly at each other. Dr. John's pale face and fearless gray eyes met the wolfish glare in the black orbs of Victor Latour unflinehingly.

"Gol" cried the latter, hissing his words, and turning suddenly upon Amy -"so, madam, this is how you amuse yourself in my absence, is it? You send word to your old lovers, and they face the howling tempests and spend the long winter evenings by your side. A thousand pities, is it not, that I should come in at this early hour and spoil your tete-a-tete? My dear Dr. Sterling, pray don't hurry on my account; to be lost." conduct yourself precisely as though I were still at Major Mallory's."

"I intend to," said Dr. John coolly. "I was taking my departure, when you appeared so unceremoniously - 1 shall take it now. Good-night, Amy, my mother will be relieved to hear you are so well."

He bowed to trembling Amy, and stalked past Victor Latour, towering above him by a head. An instant later the house door closed heavily behind alone.

embodiment of terror might well take cessful. Amy for his subject at that moment. She stood clinging to the back of a chair, her face utterless colorless, the know her own mind. At least she tor Latour lay upon the bed still wear- butter in the bottom of a pudding dish blue eyes dilated until they were al- has had a terrible lesson, and married ing the same clothes he had worn at (one of porcelain or graniteware) and most black, the lips quivering, the slender form trembling from head to foot. Those wild eyes were fixed upon the face of Victor Latour as if fascin- as her son's figure was lost in the Dr. Sterling opened the door a mo- butter. Then put in another layer of ated; the white lips strove to speak, but no sound came. He stood confronting her, dark as doom. Only for a second! Then, with one stride he was beside her, grasping her arm in a cruel

"Traitress!" he hissed; " perjured traitress! And this is how you keep your oath?"

fully, so help me, Heaven! Oh! don't, don't! As truly as I live, I have not betrayed you!"

terloper here to-night? How came he to know I was absent from home? You, madam, sent him word."

coming-I never sent him word. He was the last person I expected to see to-night."

"Or wished to see; eh, Mrs. Latour?" with a sneer, "He was a lover of by."

"He never was!" Amy cried, with "John Sterling was always like a brother to me, always my

more." "Indeed! And pray what brought from St. Jude's this stormy night? Tell me the truth, mistress, or it will be

purpose?" "Let go my arm, Victor. You hurt

"I will hurt you still more if you do not answer me at once, and truthfully. What brought John Sterling to Blackwood Grange, tonight?"

of it. He came to see me, and the station. The wife, a pleasant, a- specimen of your hand-writ- comely, woman, but who spoke with

her arm, and stood staring at her the information she had to give, which "My handwriting! could Dr. Sterling want with that?" to satisfy Dr. Sterling of the genuineidentity, I think, he mentioned; but of its contents. He left the worthy "Only an hour!" But then, dear, there could have been no particular couple the richer by a five-pound note

about it. Did you gratify his him access to the dead woman's papers, whim?"

ed that you would object. There was betook himself to the Crown Hotel, Only a little hour, dear, a copy of verses in a book on the where the landlord, who was a par- Only a little hour. table. I gave him that."

"And he kept it, I'll be sworn?" and thought you would object, Vic- all the circumstances connected with On swiftest wing; but speeding sing: tor, indeed I never would have shown Isabel Vance's unhappy courtship, con-

ling is a meddlesome knave. But let slept sounder than he had for many Then ply the shuttle of love, dear, him take care; I have risked too much a week, and, when he presented himto lose lightly now. If I find him self at home on the following day, his prying into my private affairs, by Hea- mother saw by his face that he had ven! I'll treat him as I treated-

id, his eyes blazing. In that moment lieve, mother, and to-night shall put he looked like a madman.

idiot!" he cried, turning with sudden he anticipated. The two were seated porous material and in all respects rage upon the affrighted Amy; "don't at their solitary dinner on Christmas | comfortable. In taking them off turn you see I'm wet to the skin? Ring day, when a carriage from Blackwood them inside out for airing. There are the bell and summon your servants; came over the frozen snow, and stop- | persons who think that gloves should let them fetch, me my clothes. Do you ped at their door. A moment later be worn at night in order to preserve want me to get my death? But of and the little maid servant usher- the softness of the hands. If you sourse you do, you little white-faced ed in the mistress of Blackwood wish your hands to look faded, wear hypocrite; that is the dearest desire Grange. of your heart; and then you might "Amy, what has happened?" marry the big, bulking doctor 'John Both started up with the same ques- tics use gloves when you are not in Anderson, my jo John'-'your broth- tion, for Amy was deadly pale, and the repose. While walking about in sun, ler!' your 'good, kind friend!' But I'll frightened expression that had grown wind, or rain, gloves will do you a baffle you both yet."

Surely Victor Latour was mad. His now. yoice rose to a shrill cry-his eyes "Oh, John! Oh, Mrs. Sterling! Vicflamed like living coals. He strode to- tor is ill-dying I am afraid." ward her-then stopped.

staggered blindly and fell prostrate at her feet.

Meanwhile, Dr. Sterling, in pursuance of his resolve, had started on his journey to Framlingham. He was not the man, when he had once formed a plan of action, to let the grass grow he had raved and walked, all this long under his feet before he put it into day, until he had fallen on the bed execution. Cool, clear-sighted, and from sheer exhaustion, and lay practical, he saw at once that it would there like a dead man. How, frightbe useless to challenge a crafty vil- ened almost to death, she Amy, had in so many delicious ways, and is redence than a mere letter and photo- John graph, which might simply be a spiteful hoax, and by going straight Framlingham, the doubt could be once solved. It was the day before Christmas, and as he bade his mother good-by he smiled sorrowfully.

"Not a very cheerful task, mother, for Christmas eve," he said, "but if our darling is to be saved, no time is

in your task. Now don't go and be sake. I will go at once, and my moth- after all. In cooking macaroni it too scrupulous in asking questions. er shall come too; you will need her should be put into boiling water, and Leave not a stone unturned to learn services as nurse; I think I under- a small tablespoonful of salt added to

the truth." kissed her at the gate; "I am not bonnet and come; I am certain you comes in large pipes. The fine maclikely to be too nice when there is so | will be needed." much at stake, however delicate I may feel, where only my own wishes are concerned. If this Ellen Rossiter is its western windows all ablaze be well covered with water. When it above ground I will find her and shall with the yellow wintry sunlight. The | yields to pressure between the finprove her words, or I'll know the rea- housekeeper met them in the hall.

son why." Mr. and Mrs. Latour were figure striding off in the direction of the nearest railway station, and sigh- | mad." ed as she thought what a wasted life An artist, wishing to paint a living his would be were his mission unsuc-

> inmost heart," she, mused; "but she is my mother directly." so vain and frivolous that she does not | He entered and closed the door. Vic- | til wanted. Put a good sized lump of mantic dreams."

> thickening gloom of the winter's day, ment later and called his mother in. | the macaroni, cheese, etc., until all the to await his return on the morrow with "It is as we suspected," he said, macaroni is used. Put no cheese on

feverish anxiety. along the snow-clad road, and, to tell rade and replace it with suitable gar- golden brown on top. Roll a napkin the truth, his mind was, first of all, ments. The unfortunate woman is on around the dish and place it upon the exercised as to the manner in which the verge of a raging brain fever, table. he was to get across the country to brought on partly by mental excite-Framlingham. Blackwood Grange was ment, and partly by wetting and ex- tin. Cream together a tablespoonful a goodly distance from any large posure. It is ten to one if she ever each of butter and flour in a saucepan town, and he had first to get to a rives from that bed!" centre whence he could get on to Lan-"I have kept it, Victor-truly, faith- cashire, However, it had got to be ly. "And Amy? But Amy knows!" done, and he calculated that he could "No," said Dr. John, "that is the yolk of an egg and remove at once from catch the train at the little wayside strangest part of the story; I don't be- the fire. Place a lump of butter in a station. If fortune befriended him, he lieve she does. Whatever the secret baking dish, then a layer of cooked thought he could get to his journey's was she swore to keep it was not the macaroni. Pour over it some of the "Then, what brings that meddling in- end before daylight had quite fied from secret of this trickster's sex. You will sauce; then add more macaroni and the sky; and then, by pushing his in- break the deception that has been prac- sauce until full. Melt five tablespoonmidday on Christmas day.

"No, no, no! I knew nothing of his train which took him half way along two." his route at express speed, and he got He quitted the room. Amy stood in a quick oven. fatal rendezvous with Isabel Vance, face.

sponded Dr. Sterling, to his civil ques- to tell you." you know anything of a Miss or Mrs.; then she opened the chamber door and Ellen Rossiter who lives here? I wish went slowly in.

The man shook his head. she has lived with us for the last year or so since she had to do needle work for a living."

Dr. Sterling thanked him, and, after he had given, a few necessary directions to his subordinates, he led the "No earthly harm, Victor-I am sure way to a neat little cottage close to rather a broad, north country ac-"My hand writing!" He dropped cent, was only too ready to impart all What though not much, was quite enough Only a passing day, dear, "He did not say. Some question of ness of the letter, and of the truth for their trouble and kindness, and To cheer some heart, to ease some "Couldn't there? Much you know with a promise on their part to give 'Certainly, Victor, I never dream- kin, and all belonged to them. He then ticular friend of the lawyer who had drawn Miss Hardenbrook's will, and "Only a minute!" Yes, dear, "He kept it, I think-yes. If I who was perfectly well acquainted with firmed all that the stationmaster's wife "You're a fool, Amy, and John Ster- had said. That night Dr. Sterling

succeeded. He stopped short. His face was liv- "I have solved the mystery, I bethe scoundrel fairly to the test."

And then tender-hearted little Amy His white face turned dark red-He sank in a chair and burst into bysteri- like a book." He-" Yes, like an autoput his nend composedly to his head, cal weeping, and told them, incoher- biography."

ently, how he had fallen in a fit last night; how they had got him to bed; how they had brought him to after infinite trouble; and how his first act had been to turn every one of them out of the room and double-look the door; how they had listened in fear and trembling all night, outside his chamber door, and heard him raving in wild delirium, and walking to and fro, talking insanely to himself; how lian like Latour, until he had more evi- fled hither for succor from Dr.

"And, oh, please come!" Amy cried to piteously, clasping her hands, "and at force the door and see what you can do for him. I know that you are not a friend of his, John, and that he dislikes you; but, oh! he is dying, and you must try and forget the past for on how it is prepared. A pound of my sake."

with infinite love and compassion, "I that when cooked it swells to almost "Heaven go with you, and aid you would do far more than that for your four times its bulk it is not expensive stand why Victor Latour locked the each quart of water. It requires about "Trust me, mother," he said, as he chamber door. Mother, put on your an hour to slowly boil that which

Half an hour later, and the trio is not the best for ordinary use. When were back at the lonely old house, cooking the macaroni it should always

"He hasn't opened his door yet, ma'-The old lady watched his stalwart am," she said. "He lies there like dead. I verily believe he has gone ready to prepare in some of its vari-

John called upon the footman, and, obtaining the necessary tools, forced article is "macaroni and cheese." Bethe door. "Stay here an instant, fore boiling the macaroni for this dish "I believe the girl loves him in her Amy," he said. "I will call you and break it up into small pieces and boil

life with Mr. Victor Latour ought to Major Mallory's dinner party. The allow it to melt. Place a layer of machave awakened her from her silly, ro- dark face was burning red, and the aroni an inch thick in the dish. Sprinfalse mustache was gone and the face kle with dry grated cheese and a dash She turned and went into the house, was the very face of Isabel Vance.

gravely; "Victor Latour is Isabel top, but use butter instead. Add a few Dr. John himself walked briskly Vance. You will remove her masque- spoonfuls of milk and bake until a

George Wildair had on that wild took both her hands in his, and look- stewed macaroni. Cook until tender March night, when he went to that ed down lovingly into her troubled and drain. Cream together a table-

very much to see her on a matter Mrs. Sterling led her to the hedside; your good kind friend all the way which may be one of life or death." the light was dim, but gradually one object after another became discerni-"You are too late, sir," he said; "the ble till her eyes rested on the face worse for you! He had some pur- never quite got over the shock of los- tionless. Slowly the truth dawned brown. pose in coming. What was that ing Miss Hardenbrook's money, after upon her, and, with a strange gasp of slaving her life out for it as she did. surprise and astonishment intermin-But if you'll step down with me, my gled, she sank into Mrs. Sterling's missus can tell you all about her, for arms, burying her face in her bosom.

(To be Continued.)

ON FLEETING WINGS.

"Only a day!" Ah yes, dear, Only a short, short day, Twill quickly pass, my little lass, Then use it while you may. On twelve swift wings the burden

swings They'll bear it swift away. Only a passing day.

An hour is ample time smart:

To sing a simple rhyme if necessary. She had neither kith nor Of love and home to those who roam. So sweet is memory's power.

> The minutes flee away "Oh use us while ye may," 'Tis only one at a time, dear

To weave in the web of life, But never the shuttle of strife.

GLOVES.

Wash and thoroughly dry your hands before placing your gloves on them; do not have them very tight about "Don't stand there, gaping like an But the end was to come sooner than the palms and wrists; let them be of gloves at night, but if you wish them to preserve their natural characterishabitual to her of late was wild alarm | very good service; at night, however -and here the hours of sleep are referred to-they are ill-suited to anyone.

Very Modest-She-"Mr. Beacon talks

HOUSEHOLD.

The wise housewife who lives a long

MACARONI IN VARIETY.

ways from market lays in a goodly supply of macaroni for winter use. It keeps well, especially if it is of a good brand. In buying macaroni it is well to remember that the yellowish article is much better than the bleached, gray-white. Macaroni can be cooked lished almost by everybody, especially during winter, when vegetables are scarce. Although it cannot take the place of vegetables, still it is a nourishing food and is a pleasant addition to any meal depending of course upmacaroni dees not seem much nor "My poor little Amy," John said, cheap, but if it will be remembered aroni, or that cut up in fancy shapes, gers it is done. It should then be placed in a colander to drain and afterwards covered with cold water until

ous guises. The best known dish made from this until tender. Drain and set aside unof salt and pepper and a few bits of

Especially good is macaroni au grathen add a pint of cream. Cook un-"Better so," said his mother, stern- til the cream thickens, then season with pepper and salt. Add the beaten I will go now, and return with the ter. Cover the top of the macaronic He was very lucky in catching a necessary medicines in an hour or with some crisp bread crumbs and pour the melted cheese over all. Brown

spoonful of butter with one of flour

RECIPES.

Rich Plum Cake .- For a large size take one and one-half pounds each of currants, and the same of flour, beat three-quarter pound of butter to a the pan off, but go on whisking till the mixture is cold, after which mix ange, citron and lemon peel cut fine; one-half ounce of bitter almonds, blanched and beaten to a paste with a pinch of sifted sugar; two ounces of sweet almonds blanched and sliced lengthwise; one-half ounce of pounded mace and cinnamon, one-quarter pint of Curacoa brandy or other liquor. Work well together for half an hour, bake from two to three hours. take it out, let the even cool, and put the cake in for a few moments to dry; Ice and ornament.

One-Egg Cake .- The one cup of sugar and a half cup of butter in a cake bowl; beat this to a cream with a wooden spoon; next add one freshegg and stir it in well; then pour in a in another dish, mix through way. it three teaspoonfuls of baking powder and then stir the flour through the milk, butter and sugar. Grate in a very little nutmeg, or, if preferred, flavor the mixture with a teaspoonful of lemon or vanilla extract, or any flavoring one may choose. Line a cake pan with thin brown or white paper, well buttered on both sides. Put the cake dough in the pan and bake it in a moderate oven; it will be done when you can thrust a broom splint in the cake and it comes out without any of the dough sticking to it. Let the cake stand in the pan a few minutes after you take it from the oven; then carefully turn it out on a folded napkin and let it remain on the cloth

A BIRTHDAY.

What pleasant recollections a birthday brings to many a man or woman | see a great deal of his mother in him.

grown old and gray and who has probably for years never had time give it but a passing thought. In their childhood's home what a happy thing a birthday was! For weeks before there had been secret plannings and whisperings between other members of the family, and when at last the eventful day arrived, what surprises awaited the fortunate one! Even the tiniest one in the household had its little gift for the brother or sister, and many were the kind wishes and every-

one was merry for the while. The little gifts made by loving hands or bought with pennies saved, and for which many a sacrifice was made, became doubly dear to the recipient, for she knew what they had cost her dear

A birthday had, too, a sort of holiday air about it. In the first place, the breakfast table was always made festive with flowers and the company china. The gifts were placed there, if possible, and everyone had a smile of welcome for the one for whom this was done, and who was kept within her room, her door being guarded by a sentinel—a small brother or sister. Then came the examination of the gifts, the thanks, the laughter and the breakfast. This was always somewhat better than usual or else everyone enjoyed it more. How eagerly the little felks would run errands and how anxious they were to help her throughout the entire day! It seems a pity that birthdays may not always be remembered in such a happy fashion.

In every home, and especially where there are children, it is an enjoyable day for them. Because the gifts must necessarily be insignificant, or because it may take an hour or two of time is no reason why the birthday of each member in the family should not be set apart to be remembered ever after with joy. It is a sweet custom, but this busy rushing life seems to stamp out many of these old-time holidays, for which everyone would be much better off in keeping fresh in the mem-

The children are proud to remember mother's and father's birthdays. The motley array of odd presents they sometimes bring are hoarded by fond parents, and as time slips by the old memories still cling around these precious things, the years roll back and the children are once more there.

The boys and girls should have birthdays, no matter how simple the home or celebrations may be. It is something which is their own, yet with no happiness in it without the good wishes of all who are dear to them.

PROGRESSIVE PENNY HUNT.

From four to five tables make a goodly number, six at a table. However, one can have as many tables as they quiries the same night, get home by ticed upon her as gently as you can. fuls of grated cheese with one of but- choose. There should be three gentlemon and three ladies at each table. A penny for each table. Hands all under the table; one gentleman as captain out at the Framlingham station, as waiting on the landing outside. He | A nice breakfast or lunch dish is starts with the penny in his hand and passes it along; when he says "hands up on table," every hand is placed on but with very different feelings, and "My own Amy!" he said. "My pale and add a little milk, salt and a dash the table with closed fists. Every one on a very different errand. The talka- little girl! All will be well with you of pepper. Add the macaroni cut up must feign consciousness as though he yours, you know, in the days gone tive little station, master, whom we soon now. There is a shock in store line, and allow it to boil up until thick. or she hald the penny. The captain have met before, seeing he was a for you-bear it like the little heroine Serve hot. Macaroni with oysters is gazes at each and finally decides upon stranger, touched his hat respectfully you are. My Amy! to think that pa- liked by many. Boil half a pound of the one he thinks has it. He calls upon per walls should have held us apart so the macaroni until tender. Drain and this one "open your hand;" he or she "Can you be of service to me?" re- long! Go in; my mother has something | divide it equally. Place half of it in asks "which hand?" and he must state a well buttered pudding dish. Add to either the right or the left; if the good, kind friend. Never anything tion. "Well, yes; perhaps you can; Do She looked after him wonderingly; this one pint of oysters and their li- penny is not discovered in the hand quor. Cover with bits of butter and mentioned, then he or she "goes up" season with salt and pepper. Add the to the second table, and the one at the remainder of the macaroni. Beat two second table who is caught takes her eggs thoroughly and add a pint of or his place. And so the game goes milk. Pour over the macaroni and on; those who are fortunate to reach cover the top with cracker crumbs. the fifth table receive first prizes; and poor thing died yesterday morning. She of her husband-smooth pale, and mo- Place in the oven and bake until a booby prize or prizes to any one who does not get beyond the first table or those who come down and cannot get back or higher.

TO MAKE FLOOR RUGS.

Old ingrain carpet, even when badly worn makes lovely rugs if the work cream; whisk fifteen eggs in a pan, is properly done. The pieces of carpet then set it over the fire, adding one | should be thoroughly cleaned and then pound of powdered sugar, still whisk- cut crosswise of the breadth in strips ing all the time. When warm, take one and one-quarter inches wide. The strips are then raveled on each edge by in the butter then the currants. Work | drawing out the threads lengthwise. into this one-half pound of candied or- until only four or five are left in the center. As fast as finished they are sewn like carpet rags, and wound in loose talls not more than a pound in weight, for the convenience of the weaver. About two pounds are required for weaving each yard of rug twenty-seven inches wide, the amount used depending somewhat on the weight of the carpet in its original state. When completed the rugs are exactly alike on both sides, and as thick and soft to step on as a bed of moss. Any kind of color of carpet can be used and even a variety of colors, making the center "hit and miss" and having a border of contrasting color near each end. I would not advise any one to make one of cotton warp carpet, as they are not nearly cupful of milk; sift two cupfuls of flour as handsome or as satisfactory in any

THE SMART MAN.

Haven't but 50 cents said the Smart

Haven't but 50 cants, said the Smart Man, so I will lend you a half and owe you a half..

And that, said the Simple One, after he had taken the 50 cents, to the best of my comprehension makes us square. You owe me a half and I owe you a half, which same I have just borrowed Somehow I am a half dollar ahead, but why should such a feeble intellect as mine question the gifts of the gods?

HEARD WHILE MAMMA WAS OUT. Does the baby look like you or your

Well, it depends somewhat on how

he feels; when he's good natured he rerembles me, but at other times I can