IN A FRENCH CHATEAU

BY M. BETHAM-EDWARDS.

(Author of "From an Islington Window," "Hearts of Alsace," etc.)

"Now, General," said his friend, as he folded the slip and replaced it in his pocketbook, "do not, for a moment, suppose that the ring in question was a trap. Here is its history—

"My ancestors, as you know, belonged to the Robe, in other words to the Law. My genealogical tree goes back much further than even the celebrated poisoning epidemic of 1675, when dozens of poor deluded wretches, not a few, I've no doubt, innocent enough, suffered the tortures of their leader, the Marquise de Brinvilliers, which, as wrote another Marquise, 'she endured so prettily!' In truth, alike the guilty and the innocent suffered bodily much more than their victims. At this period one of my ancestors occupied the first Magistracy in the kingdom, he was indeed no less a personage than the Procureur du Roi. Well, a certain Court beauty, the daughter and heiress of a great house, had been drawn from reasons of jealousy into the criminal net. Grave suspicions got wind concerning her, and but for her position, wealth, personal charms and my forerunners' efforts on her behalf, she would most certainly have shared the fate of the Marquise's accomplices. Anyhow she was acquitted after a short trial, and immediately afterwards it was announced that she was about to enter a cloistered convent and take the veil."

"You are surely romancing?"

"When we have settled the Boches, and you come to see me at home, I will get out the records of the trial and you shall peruse them. But to conclude. On the eve of her reception into a Carmelite nunnery she begged the Procureur du Roi to grant her an interview, which, of course, he did. Falling on her knees, and pouring out thanks for his services, she declared her innocence of any attempt upon life.

"'But,' she said, taking from her bosom a small oval locket set round with pearls, in the midst of which lay a magnificent emerald ring, 'take this souvenir, never, I am sure, in your case, to prove an engine of evil. The bezel contains deadly poison, but both ring and jewel box are safe so long as you keep this tiny key. Never entrust it except to one who is as your second self.'

"Thrusting her gift into his hands she hastened away, and two days later was published an account of her initiation, the shearing of her beautiful hair and the rest, the pious world being thereby greatly edified. My good great-great-great uncle, who was a lover of a curio—as well as of a pretty face—kept the horrible trinket—you know the rest.'

"It is a great pity that a few more such curios were not lying about in chateaux this time last year." said the General drily, "and that this especial one did not fall into the proper hands—you know whose It would have saved us a good deal of powder and shot."

The End.

THE HISTORY OF A NAME

MOORE.

VARIATIONS—Moor, Mohr, Morris, Morice, Morrice, Fitzmorris, Moriarity, Atmore, Atmoor, Morrison.

RACIAL ORIGIN—All European.

SOURCES—Variously a given name, descriptive of race, the name of a pagan Celtic god and geographically descriptive.

The family name of Moore and its variations are so entangled and so general that though they originated in virtually all of the countries of Europe, and from a number of different sources, they must be considered as a single group.

Perhaps the largest classification of the group traces back ultimately as a given name to a certain Christian martyr, an officer of a Roman legion recruited of Thebans, who, being a Moor or Moroccan, bore the name of Mauritius. The heroic circumstances of his death and those of his companions at the hands of other Roman soldiery made the name popular among the Christians and was spread by them throughout Europe.

In Switzerland the name became Mauritz; in Italian, Maurizia; in German, Moritz; in old French, Meurisse; in Anglo-Saxon, Morris; and in Norman as Maurice.

Then, in virtually all these countries, it gradually became adopted as a family name.

But the name was also brought into Northern European countries by seafaring Moors themselves, some of whom settled in Normandy, whence the name was brought into England with William the Conqueror, and was later taken into Ireland by the Norman invaders. But in that country the name was already established as derived from the Celt's name for the god of war, Mavors, and the clan name of Moriertagh (Moriarty). In Wales it appeared as Mawrrwyce, also from Mavors.

And in England it also developed from the word moor, meaning swampy ground, whence the variation Atmore.

Among the eatables consumed in one recent voyage of a giant Atlantic liner were 75,000 pounds of meat, 1,400 pounds of tea, 107,600 pounds of flour and forty tons of potatoes.

There is a shortage of celluloid buttons, since Japan has refused to export camphor, of which the celluloid is largely made.

So close is the ex-kaiser protected at Amerongen that the annual cost of his guard alone is well over $10,000.

Don't waste your time trying to distinguish between a woman's "no" and "yes."

To render pie crust flaky, try adding half a spoonful of vinegar to the cold water when mixing.

WHY THE SKY SEEMS TO BE BLUE.

Not one person in a hundred could give a satisfactory answer to the question.

And yet the explanation, as given by Prof. W. H. Bragg, at the Royal Institution of London, is quite simple.

The blue sky, he explained, is due to the interception by particles in the atmosphere of the blue rays which form a part of the white light of the sun. The parts of white light conveyed by longer red and yellow light manage to jump the many substances in the atmosphere and are seen at sunrise and sunset.

The professor illustrated his meaning by showing a disc of light on the screen which, passing through a bowl of water, became gradually redder as the water got cloudier till at last, after an imitation of the sun in a November fog, it faded away

Prof. Bragg has also revealed some of the mysteries of sound. If you put a stick in a revolving bowl of water, it sets up little whirlpools behind it. In the same way, the wind rushing past trees forms whirlwinds on a small scale, and these cause those sounds so admirably described by the imitative word "soughing." Similar sounds are set up by telegraph wires.

Why is it that fishes make no disturbance when swimming through the water, although there is a rushing noise when a stone is flung in?

This is explained by the fact that, in the latter case, it is the filling of the cavity that is made, rather than the mere impact, which causes the noise, whereas the body of the fish is so shaped that when it moves through the water it leaves no such cavity behind it and therefore there is no disturbance.

LANTERNS LEND CHARM TO NIGHTS IN JAPAN.

Nights in Japan owe much of their charm to the lanterns which one notices unexpectedly at the end of dark lanes or at the entrance to houses and shops. The Japanese lantern maker is always busy, especially so on the eve of a festival, when his half-dozen or so apprentices are bent over their work until late at night. In the dark corners of the Japanese shop are collected lanterns of every description, from slim and graceful ones with modest crests, to the great fat and bulgy kind, splashed with bold black and red characters.

Lanterns are employed for the festival of the "Kiawabiraki," or opening of the River Sumida, in July, when half Tokio floats happily along in boats festooned with lanterns to view the fireworks. At the same time of the year occurs the "O-Bonmatsuri," the Feast of Lanterns, when everyone hangs a soft blue paper lantern in a window to light back the spirits of dead ancestors. They flutter on the summer breezes almost ghostlike in delicacy and transparency.

If a man is ruled by his feelings he is apt to travel in a zigzag course.

An old bachelor is a man that no widow wanted to marry.

Helps for the Housewife

DESSERTS THAT NEED LITTLE SUGAR.

Compotes make wholesome and delicious desserts.

The foundation of these compotes is carefully boiled rice, served with preserved, stewed, dried or fresh fruits. A peach compote is delicious Use the large canned peaches. Boil a cup of rice carefully and drain. Make a syrup by boiling down the juice from the peaches. Mold the rice into little balls, flatten them onto individual plates, and place a half of a peach on top of each one. Pour the syrup over them and serve.

Stewed pineapple makes another very good sauce to serve over these little molds.

Raisin Compote—For a raisin compote boil a half cup of seeded raisins till plump and add the juice of a lemon. Arrange the cooked rice in a pyramid in the centre of a shallow dish and pour the raisins over it. This is a welcome change for the usual rice and raisins

The rice can be boiled for a long time in a double boiler, then packed into a ring mold and allowed to harden and get ice cold. Turn out onto a plate and fill the centre with crushed and sweetened berries. Serve with whipped cream.

To cook the rice this way wash two-thirds of a cup and steam with a cup of boiling water in the double boiler until the rice has taken up all the water, then add a cup and a half of hot milk and a fourth of a cup of sugar. Continue cooking until the rice is soft. This is very good made into a pyramid with the halves of preserved pears surrounding it, and covered with pear juice.

Dandelion Greens with Bacon.

Brown one cupful bread crumbs slightly in two tablespoons melted butter, add one pint dandelion greens cooked as spinach, and chopped, with one tablespoon onion juice, one tablespoon vinegar or lemon juice, and salt and pepper. When the mixture is hot form it into a loaf on a plate, garnish it with slices of hard-boiled egg, and place slices of broiled bacon over the top.

Salmon Cakes

One small can of salmon, one cup bread crumbs, one cup cold mashed potatoes, one level teaspoon salt, half a teaspoon pepper, one small onion, four level teaspoons flour. Mix all together and if needed add a little melted fat to make the mixture hold together. Fry in fat for twenty minutes or more, cooking slowly. The bread crumbs must be rolled fine, and any liquid in the salmon tin poured off and not used.

Carrot and Bacon Hash.

Chop coarsely enough cooked carrots to make a cupful and a half. Add half the quantity of diced cooked potatoes, two tiny young onions, finely minced; two slices of cooked bacon, minced, and two tablespoonfuls of chopped parsley. Season highly with salt, celery salt and paprika, moisten with a little cream, and turn into a frying pan containing two tablespoonfuls of hot pork fat.

Cooked Salad Dressing

This is made without oil, and never curdles. Sift thoroughly together three teaspoons sugar, one teaspoon salt, one level teaspoon mustard. Be sure they are perfectly blended. In a double boiler put three-quarters cup vinegar and one-quarter cup cold water, adding a generous lump of butter, about the size of an egg. Beat thoroughly three whole eggs or six yolks, and gradually beat into them the sifted dry ingredients. When the vinegar mixture has reached the boiling point beat in the egg mixture, stirring constantly until it thickens, and is perfectly smooth. Then remove from fire and set vessel immediately in a pan of cold water and stir a few minutes. When cold and ready to use, plain or whipped cream may be added. If for fruit salad, use mostly whipped cream, and always beat the dressing with a Dover beater just before adding salad.

CHOCOLATE BLANC-MANGE.

Put two squares unsweetened chocolate and two cupfuls of cold milk in double boiler and bring to the scalding point. Mix thoroughly one-fourth cupful of sugar, three tablespoonfuls of cornstarch and one-fourth teaspoonful of salt and pour on gradually, while stirring constantly, one-fourth cupful of milk. Add mixture, scalded milk and chocolate, and cook in double boiler fifteen minutes, stirring constantly until mixture thickens, and afterward occasionally. Add one-half teaspoonful of vanilla and turn into a serving dish Chill and serve with or without sugar and thin cream.

HOUSEHOLD HINTS.

Left-over spaghetti, if not otherwise seasoned, can be made into an excellent pudding with eggs, milk and sugar.

Soup can be made from the water macaroni is boiled in by adding milk, an egg, a chopped onion and celery salt.

Keep your lettuce in a glass jar sealed tight and placed in a cool place. You need only to wash it and it is crisp and fresh.

To keep ants from food—Put a fence of powdered chalk a few inches from the food and around it

To keep off mosquitoes—Rub citronella oil on hands and neck.

To remove grease spots—Use cold water, a tablespoonful of ammonia and soap to clean the cloth.

To heat a tent on cool nights—Fill a bucket with stones made hot by the camp fire. Invert in the tent and heat will radiate from it for a long time.

To open a fruit jar—Place a hot rock on top of cover for a few minutes.

To remove burnt taste from scorched vegetables or soup—Put in a few pieces of raw potato.

On the principle of the vacuum or suction washer, an excellent washer for fine shirt waists, laces and delicate fabrics may be made by using a heavy glass tumbler, or any funnel-shaped cup. Press the cup up and down on the clothes, and the suction will force out the dirt without the wear that rubbing always produces.

When cake tins are worn thin, scatter a little sand over the oven shelf before putting the tin in, and the cake will not burn in baking.

If a swollen sash sticks in damp weather, and you have faith in the window cords, draw them till you feel the weight strike the top of the slot, then abruptly let go. The sudden jerk will start the lower sash If it's the upper sash that sticks, this won't work, for you can't get at the cords. Hammering on the sash at each side of the lock may start it. Don't mar the wood. Lay a file wrapped in a cloth along the sash to receive the blows. This difficulty demonstrates the importance of having little brass sockets sunk in the upper sash for a window stick to catch in.

Unwashable hangings should be hung out to blow clean without removing them from their rods. If there are two pillars on the back porch three feet apart, drive nails in them near the top, to rest the rods on so the hangings may fall full length Brush them from a stepladder as they hang. They won't be stretched out of shape or marred, as they might if hung over a line.

Washable curtains should be folded in quarters and left so through all the soaking and washing, unless the material is quite strong. Soak first in cold water. Warm water would set the grime so the curtains would never come snow whate again. Change the water as often as possible, using plenty of soap. When the first dirt disappears, use warm water, and finally hot.

Sandpaper placed under the food chopper when screwed to the table prevents slipping. It scours off spots on utensils, and will polish fruit-can covers to look bright and new.

Sew small snaps close together on all openings of pillow cushion covers; no rippng or resewng as of old.

When sewing on hooks and eyes, pin a tape measure where the hooks are to go and sew them on an inch apart. Then pin the tape measure on the opposte side and sew on the eyes. This is much simpler than measuring each separately.

RAISIN PUDDING.

Cook one cup of seeded raisins cut in pieces, three cups of hot water, quarter teaspoon salt and one-inch stick of cinnamon slowly for twenty minutes. Mix half cup of cornstarch to a smooth consistency with a small amount of cold water; add to the boiling raisin mixture from which the stick of cinnamon has been removed; cook in the double boiler forty minutes, add the juice of one lemon, pour into a serving dish and chill. Serve with milk or cream.

News of Movies and Their Makers.

BY WILLIAM WILLING.

Lloyd Ingraham, Mildred Harris Chaplin's director, appeared in a new role last week as a witness in the cross-suit of Mary Miles Minter and the American Film company. Ingraham was called to testify on the vagaries of temperamental stars and told how they make the producers "stand around." Miss Minter won her case, getting a verdict of $4,000 for back salary. The company failed to prove its charge that she deliberately spoiled a film.

The Frohman Amusement company is branching out. To its duo of stars, Ruth Clifford and Jack Sherill, it has added Lillian Gish, who for the past ten years has been D. W. Griffith's leading woman. It is said that Miss Gish is to receive an annual salary of $500,000 for three years.

Maurice Tourneur claims to have made a great discovery in Barbara Bedford, a mid-western girl who is visiting in Los Angeles. She will appear in his first Big Six feature.

Every year adds a new name to a list of the great motion picture directors. This year it is Frank Borzage, whose "Humoresque," a screen version of Fanny Hurst's novel, is called by one critic "a picture which comes like an oasis in a desert of mediocrities." The feature had its premiere in New York the other day and was without exception praised by the critics as a revelation of Borzage's big capacities. Borzage is one of the youngest of the directors.

After a long engagement as leading woman for J. Warren Kerrigan, Fritzie Brunette has returned to the ranks of stars. She is to have the most important role in an all-star cast in "The Devil to Pay," from the popular novel by Nimo Green. Others in the cast will be Joseph J. Dowling, who played the name part in "The Miracle Man," and Roy Stewart, long a star in western pictures made by the Triangle company.

No less than six stories from one scenario writer, H. H. Van Loan, are to be released within a month: "The Great Redeemer," a Tourneur special; "Danger," all-star; "The Third Eye," Pathe serial; "The Nobleman," with Eugene O'Brien; "Fighting Job," with Harry Carey, and a new Hope Hampton picture.

The young juvenile actor, Charles Gordon, has been cast for the masculine lead in "Bonnie May," the second of the Callaghan-Bessie Love releases. Mr. Gordon is an Englishman and has been in this country for but a brief period.

Thomas Meighan has gone east to do "The Frontier of the Stars," at the eastern Famous Players' studio.

Acting is not the only talent of which Beatrice La Plante can boast. The little Parisienne actress is an adept at the art of modeling and sculpture. During her vacation she has been instructing Gloria Swanson in the use of the hammer and chisel—and the molding of plasticine.

Clara Kimball Young has completed work on Arthur Wing Pinero's "Mid-Channel," in which Ethel Barrymore scored one of her memorable stage successes.

Discovered, a cinema beauty who can wield a needle! Out at the Rolin studio Mildred Davis devotes her spare time to sewing on her spring dresses, dainty foulardes and ginghams in which the famed Harold of the celluloid spectacles says she is prettier than ever. Can it be?

For Anita Stewart's use, Harold MacGrath's story, "Drums of Jeopardy," has been purchased by Louis B. Mayer.

Work on "Just Out of College," the next Jack Pickford picture, which is being made under the direction of Al Green, has commenced. "The Man Who Had Everything," the Pickford picture which Mr. Green has just completed, will shortly be released.

The Broadway musical comedy, "La La Lucille," has been purchased by Universal as a starring medium for Eddie Lyons and Lee Moran.

"Red Potage," the novel from which Ida May Park is to make her first special production, is rapidly assuming the shape of a complete scenario under the able hands of the famous woman director.

A LITTLE OF EVERYTHING

HOUSEHOLD SIMPLICITY OF THE JAPANESE.

The well-to-do Japanese, just because they have very simply furnished houses, do not possess less, in the matter of house furnishings, than well-to-do persons in other parts of the world. But they would think the condition of most of our houses decidedly cluttered.

Most of us think it necessary to have in evidence all of our possessions all the time. The Japanese displays a few of his possessions at a time. When he tires of those on view, he gets out others from his storeroom and packs away those he is tired of. And the storeroom of a well-to-do Japanese holds far more in the way of treasures than do the drawing-rooms and libraries of many of our own rich countrymen.

The Japanese have been the inspiration for much that is worth while in modern interior decoration. We appreciate Japanese prints and pottery, we have learned much from the Japanese sense of color. We take lessons in arranging flowers as the Japanese do. And, to some extent, we furnish our houses more simply than we used to—some of us with an obvious imitation of the Japanese.

WHAT YOUR BLOOD TELLS THE DOCTOR.

Physicians learn a great deal regarding the nature of a disease and its probable course from a careful examination, microscopical and chemical, of a drop of the patient's blood A rough estimate of richness of the blood is obtained by pricking the end of a finger with a needle and receiving the minute drop of blood on a piece of white blotting paper; the physician compares the red stain with a color scale and estimates the percentage of haemoglobin, which is the coloring matter of the red corpuscles.

Blood examination is most often made to determine the number of corpuscles, white and red, and the proportionate numbers of the different varieties of white corpuscles. In certain diseases, especially the inflammatory ones, the white corpuscles are increased in number. Sometimes one kind, sometimes another, predominates; the significance of each has been learned by observation.

A microscopical examination of a drop of blood also determines the presence or absence of such harmful micro-organisms as the malarial germ or the pus germ.

There is significance also in the varying alkalinity of the blood; that is determined by taking a definite quantity of diluted blood and adding to it drop by drop a standard solution of tartaric acid, taking the reaction constantly, and observing the exact instant that an acid reaction is obtained; by a simple calculation the physician determines the degree of alkalinity originally present.

HOW TO HASTEN DECAY.

Profs. Bordas and Bruers have been experimenting on an extensive scale and here announce that it is possible to hasten materially the disintegration of corpses by supplementing the action of the ferments of putrefaction within the cadaver by the action of similar ferments applied from without.

The ferments of urea were found most efficient for the purpose, especially with moisture and warmth. The practical method proposed is to line the grave or ditch with straw to keep in the heat from the microbian fermentation processes; the straw to be well watered with cultures of the ferments of urea.

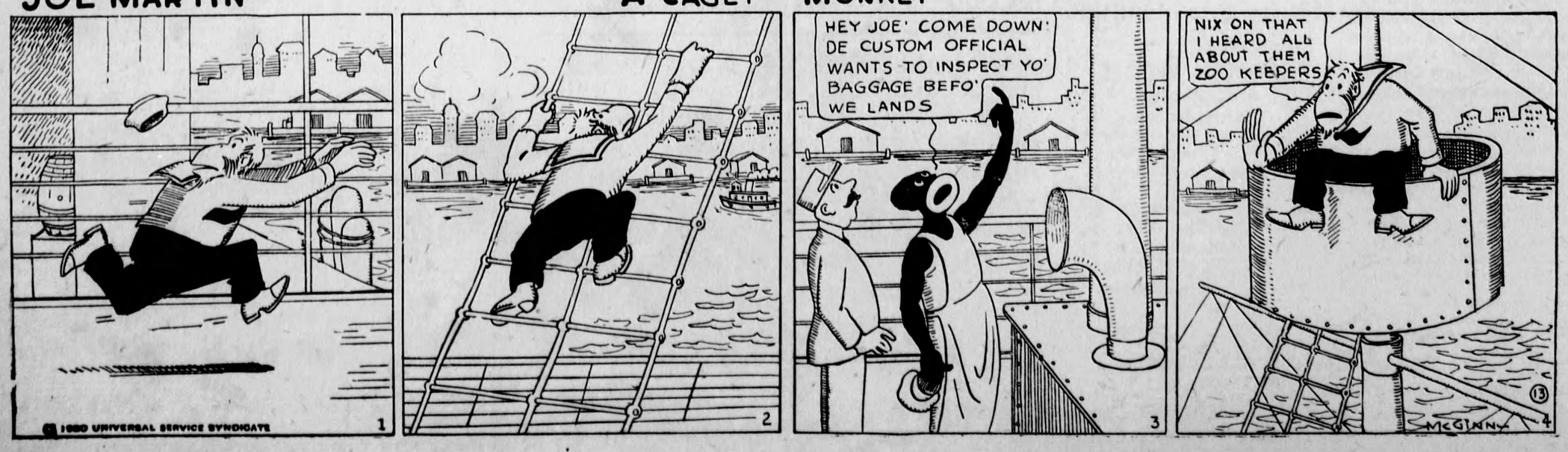
A horse was buried in new moist wheat straw watered every second day for six days with 30 liters of a bouillon culture of urea ferments. By the end of three weeks the skeleton was bare; all the flesh was gone except a few scraps, the joints had come apart and even the skin had disappeared, nothing but the tail being left intact, separate from the skeleton. Admission of a little air promotes the disintegration.

BUILDS ORCHESTRA FROM PARTS OF OLD AIRPLANES.

An odd piece of salvaging was performed by a sergeant in the Allied Air Force in France, who has built an orchestra from various parts of old airplanes.

From the braces he made a set of chimes he suspended from the struts of an old plane. A xylophone was constructed from the aero tubing; this hangs from the stays of a disabled "Spad." Another instrument is fashioned of aluminum tubes which the performer strokes with rosin-smeared gloves.

Nobody wants to hear of your hard luck, and few, envy being a common trait, care to hear of your success.

Lucifer matches were first used in England in January, 1834.

JOE MARTIN- A CAGEY MONKEY