The Human Four







away from the window as she saw him upon the threshold.
"You have been looking out then?" he exclaimed. "You saw?"
She nodded. "I saw everything."
"Who are the Human Four?" he saked. "Who are the Human Four?" he acked.
"Two never heard of them."

"Just a gaig of murderers," she told him. "They have terrorized half London by their melodramatic tricks. Was that man really one of them?"

"No one seemed to know for certain," "No one seemed to know for certain," "They spoke of a big fewelry robbery in Hatton Gardans.

"What is it?" he asked.

"What is it?" he asked.

She came up to his side before she answered. "I think," she whispered, "that some one followed you up the stairs? I think that there is some one outside now. Tell, me, what was it that that man slip.

think that there is some one ou side now. Tell me, what was it that that man slipped into your overcoat pocket as you stood down there?"

He started. "You saw that?"

He are the policemen's whistles"

He drew the object from his overcoat pocket. "My God!" he exclaimed. "Look look at it!"

The girl was silent it seemed to be

pocket. "My God!" he exclaimed. "Look! thook at it!"

The girl was silent. It seemed to be a little idol. He held it for a moment in his hand, and then set it down on the table opposite to them. It was the image, you will see that I am in carnest." He looked around him with the tir of a moment in with long, low forehead small features, and great eyes. His lips were parted in a hideous smile. There was a strange leer upon the chiseled features. "What a hateful-looking object!" Pryde muttered.

"What a hateful-looking object!" Pryde muttered.

"He swung round and stride across the moment and closed the door benitd him.

muttered.

The girl's eyes were fixed steadily upon it. There was little expression in her face, but he could see that she was interested. "Look at its hand," she murmured. "See how he holds it out, four fingers in front of his face—the Human Four!"

The idol, Pryde declared, is not for sale."

There was a curious light in the man's eyes. "Do not be foolish," he advised softly. "Believe me, I have not risked my life for nothing. I have the money here—five hundred pounds. You can take it safely. No one but me and my friends will know that you have had the image in your possession, even for a moment."

The idol is not for sale," Pryde repeated.

The idol is not for sale," Pryde repeated.

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"Neither you nor your money, Grace replied. "You can go as soon as you please." please."
The man hesitated. He looked at the idol; and again he hesitated. The girl's finger remained upon the trigger. "If you do not go," she gaid so tly, "if you make a single movement toward the image, you will see that I am in carnes."
He looked around him with the dir of a hunter way.

room. Without a backward glande he opened and closed the door benind him. They heard his footsteps as he ran light it. There was little expression in her face, but he could see that she was interested. "Look at its hand," she murmured. "See how he holds it out, four fingers in front of his face—the Human Four!"

Pryde shivered. "Beastly thing!" he muttered. "I never saw anything so repulsive."

Grace made no reply. She seemed, indeed, oblivious to his words She was holding the idol as far as possible from the content of the content of



"The idol is not for sale," Pryde repeated.

A sudden flerceness blazed in the man's face, trembled in his tone. "Then I shall take it!" he cried. "You have brought this upon yourself."

His hand went into the pocket of his overcoat. Pryde, who was unarmed! was already poised on his left foot, ready to spring. Then they heard Grace Burton's voice from her seat before the typewriter. She had swung round in her chair.

"You need not trouble to feel in your overcoat pocket," she said calmly. "I took your pistol away as you entered. It was spoiling the fit of your coat."

The man turned sharply round. He looked into the barrel of his own pistol, held with remarkably sleady fingers by Miss Grace Burton.

"We are much obliged to you," she remarked, "for giving us an idea of the value of this little curiosity. Have you anything more to say about it?"

The man glanced from one to the other. His face had become whiter, his eyes shone. "What is the meaning of all this?"

at Rossall School. Later he acted as Professor of Literature at Durham College of Science, Newcastle-tham College of Science,

German Rolls.-Mix together 2 ounces of sugar, 2 eggs, 6 ounces of flour and 1 ounce of anisce seed. Goes farthest for the money Glaze with yolk of egg and bake a Cut into long rolls. Twist them. nice brown.

Current Muffins-Cream together wo tablespoonfuls of sugar and one of butter. Add one beaten egg; a little salt, two and one-half cups! of flour into which has been stirred three teaspoonfuls of baking powder, and one-half cupful of currants. Bake in buttered gem

peat and pour over the macaroni ed halves with this. When the are the white sauce, then cover with full and rounded, sprinkle the surbuttered breadcrumbs and bake face of the fordencat with day

suet, one-half cupful of molasses, them and bake hearly an hour, teaspoonful of soda, one cupful of the gravy left in the pan raisins and one-half teaspoonful of browned flour; boil up once of cloves. Soak breadcrumbs one half top of the range, stirring constanthour, then add the other ingredi-ily, and pour this browned ents; stir well; steam three hours, about the base of the halved oggbread and butter, mayonnaise bit of suels and while you are pre-

pepper or paprika. Stuffed Eggplant.—Wash

for ten minutes in boiling salted flour that has dropped from the to warm coap water, water. Let it get perfectly cold; meat. If there is not enough of his ets and shake we water. Let it get perfectly cold; meat. If there is not enough cont it in half lengthwise and scrape fat add a little boiling water.

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Baked Macaroni with Cheese. — out the center, leaving the wills of in a teasponful man jewe and the same of onion in the same of onion when hot add two tablesplonfuls with meat you may have fore meat the over three princes that to gradually one cupful of hot milk, without it with half a cupful of fine gravy may sold in the ment had taken the constantly; season with crumbs, a tablespoonful of the will be surprised to the characteristic to your chean stock is much better to be the constantly. salt; put a layer of boiled macar-butter, salt and pepper to your cheap steak is equal to an expension in a buttered baking dish and taste. Mix well moisten to ha sive cut.

cracker crumbs and lay the King's Pudding.—Two cupfuls of side by side in the baking pata lour breadcrumbs, one-half curful of two capfuls of weak stock a bund one egg, one cupful of melasses; then and bake nearly an sour, then quickly dead one egg, one cupful of milk, one basting every ten minutes will the they will last the teaspoonful of cinnamon, one-quare stock in the pan. Then his the A little sugar ter teaspoonful of salt, one-half eggplant to a hot dish and the ken juice is better the control of th making up which Serve hot with a hard sauce plant.

Nut Sandwiches.—English walnuts or almonds, lettuce leaves, While getting your steak buy a nice should be ruited

bread and butter, mayonnaise bit of suell and while you are predatesing. Chop the nuts fine y and paring your steak by the suet in the will then look at not as go mix them with mayonnaise. Spread pan, and have it well tried out but new.

between slices of bread and place a lettuce leaf between the parts of is ready to go into the frying an. the carpet sweet may be obtained by first mixing the end and on both sides with the pocarpet.

A combination of the sweet fine to carpet. nuts with very finely chopped cele tato beetle or a mallet. This do, A combination of entired and ery, with chicken, with olives or sprinkle with salt and pepper the cinnamon makes a new with figs. First mince the ingredictly and flour upon both sides, over for plain co like, we can finely and add the nuts then ering the meat almost out of fut. soften with sweet cream or with Thon put into the hot fat and wok. To keep your mayonnaise to a paste that will quickly. Turn when half the dition, you spread easily before putting it on When done take it out of the can wash it in warm wash the bread. Season with salt and and keep hot over bbiling while the gravy is making. and a little boiling water into the wipe a large eggplant and parboil and stir in with the fat and

To whiten eleties add one salt spoonful of turpent ne to a long Clothes lines should be

well-beaten white of an and

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