

# Her Great Love;

## Or, A Struggle for a Heart

CHAPTER XLII.—(Continued.)

"I am very glad," said Gaunt in a low voice. "And you think that Miss Deane will accept of me?"

"I think so," said Mr. Bright. Then he began to talk about the estate. Gaunt recoiled and said:

"I think I will go and change, Mr. Bright. I will be quite pleasant to go into evening dress. You will dine with me to-night?"

Mr. Bright accepted. Gaunt rose and left the room. Bright went and interviewed the cook. The result was that the young lady had been in the kitchen and had displayed an interest in it. Gaunt seemed to have been in a hurry to get away.

He seemed disinclined to talk, though quite willing to listen to all that Mr. Bright had to say. Gaunt was extremely little of his attention. Bright endeavored to draw Lord Gaunt on the subject of the exploration; but Gaunt, who had been in the kitchen and had seen the light of the privations and perils which the expedition had gone through, and which he had seen in the eyes of the men, would not listen to it. He would not listen to a commonplace business, unworthy of notice.

Bright, in fact, said "Good-night."

"I shall see you in the morning, Lord Gaunt," he said.

"Oh, yes," said Gaunt. "But I shall go to bed to-night."

So he was going to be married to Lord Gaunt. And why? Bright had seen that the young lady had been in the kitchen and had displayed an interest in it. Gaunt seemed to have been in a hurry to get away.

He went down the steps from the terrace and sauntered through the park in the direction of the Woodbines. He was there when a wide gulf yawned between him and the house.

And who was going to be married? It was, as it should be, the young lady. Bright had seen that the young lady had been in the kitchen and had displayed an interest in it. Gaunt seemed to have been in a hurry to get away.

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was free from the frenzy of terror. "Go back! Oh, go! You cannot save me!" He laughed fiercely.

"Can I not? I can, and I will save you!" Do not be afraid, look at me. I am here, and I am with you. The fire is all around you, but I can see it!"

"Get up to the top room—the one at the back!" he shouted.

She paused a moment and looked down at him. Surely he was not in error on the white face which the flames lit up so ghastly. He was alone, but an indomitable tenderness and joy.

"Go!" he repeated, almost sternly. "I will not be a moment to lose. I will save you! Look at the window that does not break—it is the draught!"

She understood, and with another glance at him, she sprang up the stairs.

Gaunt turned and fought his way through the flames and smoke into the open air. Half a dozen men seized him and dragged him away from the house and away from the stairs. He was alone, and his face was black, his hair scorched, and his hands were almost black.

"All right!" he said, shaking himself free from the anxious, kindly hands. "So is it with you, my dear!"

"Is here!" cried Bright. "Are you hurt?"

"No, not a bit. Take it round to the back—the window with the bars. Quick!" said Gaunt.

His cool and self-possessed, but his lips trembled.

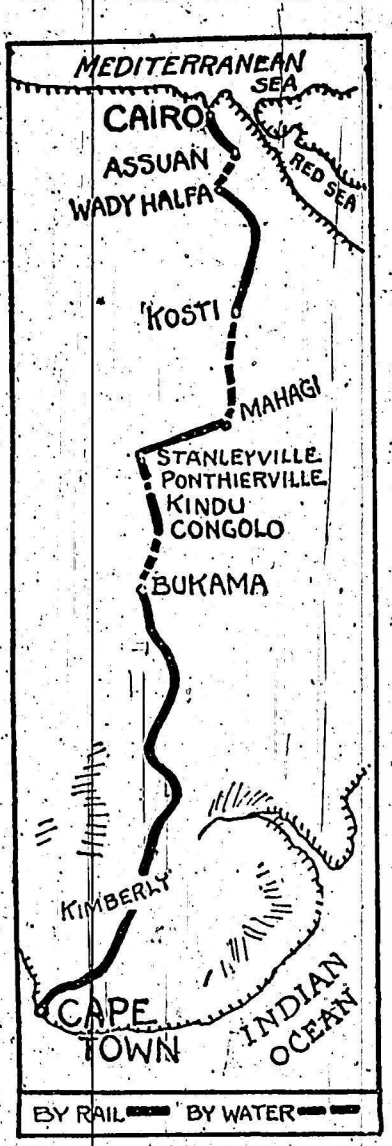
They tore round to the back with the ladder and set it against the wall. The ladder would not quite reach the window. Gaunt looked up. Some one was shouting from the street below. He thought he could manage to reach the window. He sprang up the ladder, and he was alone. He was alone, and his face was black, his hair scorched, and his hands were almost black.

"He'll never do it!" exclaimed a voice from the street below. "It is a vain attempt. He will be killed!"

But Gaunt's strength was heretofore, and it was backed by that cool courage which had made the Englishman master of the world. He reached the window, and he was alone. He was alone, and his face was black, his hair scorched, and his hands were almost black.

CHAPTER XLV.

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Brush this well on the hat, rinse several times in cold water, wipe with a dry cloth, and finally dry in the shade. That hat will be as when you bought it.

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Here are a few interesting and appetizing garnishes to make with cream cheese:

**Cheese and Pepper Salad.**—Remove the top from a sweet green pepper, wash out the inside, taking out all seeds and stem, and fill with a little fresh cream cheese with a little fresh cream and mix with some chopped walnut meats and a very little finely minced red pepper. Season with salt and pepper. Stuff the pepper with this and put on the ice until it becomes firm and cold. Then slice in thin slices with a very sharp knife and serve as a garnish for cold meat, or else on lettuce leaves for a salad.

**Cheese Balls.**—Cheese balls are an appetizing accompaniment to any green salad. They can be put on the separate portions of salad or else passed in a little cheese dish with a silver fork. Toasted walnuts served with them add to their attractiveness. One way to make them is to soften a cake of cheese with a little fresh cream and to mould it into balls. Into each ball press two perfect halves of walnuts. Another way is to roll the balls in minced fresh parsley. Still another way is to mix the cheese with minced pecans and then form it into balls.

**Frozen Cheeses.**—These can be served with salad and are especially appropriate on a warm day when the separate portions of salad are not so palatable. To make them, moisten the cheese slightly with cream and season it generously with paprika and salt. Then add enough chopped hot red pepper to make the cheese quite peppery and hot. Press into a little pasteboard box, lined with waxed paper and freeze in salt and ice.

**Iced Cheese Creams.**—Mix two ounces of freshly grated Gruyere cheese with three ounces of freshly grated Parmesan. Add a gill of light cream, a generous sprinkling of cracked pepper, and a couple of gills of whipped cream. Put the mixture into little paper cases, arrange them in a tin can or box, and pack them in ice and salt to freeze.

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The air of a room may be freshened by putting a few drops of oil of lavender into a bowl of boiling water and letting it stand until the water is quite cold.

The ends of candles are useful in kindling the fire. Cut them into small pieces and distribute them among the kindling. The fire will burn up much more quickly.

People who keep houses dark for fear of the sunlight spoiling their carpets or furniture have no idea of the disease-destroying influence of sunlight and air.

If your hair is very oily, try dipping your brush in water and passing it through your hair two or three times a week. This will prevent superfluous oil.

Hominy grits are very good used as a breakfast dish with sausage. Make a gravy with the sausage, and if this is eaten with the grits it will be found delicious.

The most convenient and cheapest of disinfectants to use in the cellar is quiklime. It may be placed in dishes, in bins or cupboards or scattered loose in dark, damp corners.

When expecting guests plan the meals ahead for the entire time the guests will stay. Then you can enjoy your company and not have the everyday bother of planning the meals.

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If you desire to purchase a box of oranges and fear that they will not keep, follow these instructions: Remove each orange and wipe it with a dry cloth, then wrap with a piece of waxed paper. Place the oranges loosely in a box or barrel and they will be preserved for several months.

To make a small portion of mayonnaise dressing go a long way add it by the spoonful to the beaten white of an egg and continue to beat until all the dressing has been used. Eight teaspoonfuls and the white of one egg will make enough dressing for chicken salad to serve six persons.

If the tablecloth is quite clean, excepting one or two spots, slip the folded towel between the tablecloth and the padding and on the towel place an empty bowl, having the stain directly over the bowl. Pour boiling water through the stain until it fades away. Place another towel over the wet place and iron until dry.

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#### What Is It?

A college professor who was always ready for a joke was asked by a student one day if he would like a good recipe for catching rabbits.

"Why is it?" replied the professor.

"What is it?" "Well, you crouch down behind a thick stone wall and make a noise like a turnip."

"That's all?" said the professor with a twinkle in his eyes. "But a better way than that would be for you to go and sit quietly in a bed of cabbage heads and look natural!"

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### HOME

#### Renovating Headgear.

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This is true, but the lines are not exactly as the poet wrote them. Before we invest in a really new 1914 spring hat, there is a between period which is rather hard to fill. Why not get over that by doing up our old hats? This little economy would enable us to buy something really good when June comes in. Here are some recipes, tested, and not found wanting.

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The hat will be as new.

White straw hats can be cleaned, and the sunburn removed, as follows: Warm a lemon, squeeze it into a saucer, and add a teaspoonful of powdered sulphur.

Brush this well on the hat, rinse several times in cold water, wipe with a dry cloth, and finally dry in the shade. That hat will be as when you bought it.

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Stand the bottle near the fire until the wax is quite dissolved, then brush on the hat with a toothbrush. Brush this with a brush. The hat will be quite stiff and glossy.

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Rinse repeatedly in tepid waters, squeeze in a towel, hang out to dry, then iron, sandwiching the ribbon between two sheets of white paper.

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The above should help us over March and April, months which are often more wintry than December.

#### What to Make With Cheese.

Here are a few interesting and appetizing garnishes to make with cream cheese:

**Cheese and Pepper Salad.**—Remove the top from a sweet green pepper, wash out the inside, taking out all seeds and stem, and fill with a little fresh cream cheese with a little fresh cream and mix with some chopped walnut meats and a very little finely minced red pepper. Season with salt and pepper. Stuff the pepper with this and put on the ice until it becomes firm and cold. Then slice in thin slices with a very sharp knife and serve as a garnish for cold meat, or else on lettuce leaves for a salad.

**Cheese Balls.**—Cheese balls are an appetizing accompaniment to any green salad. They can be put on the separate portions of salad or else passed in a little cheese dish with a silver fork. Toasted walnuts served with them add to their attractiveness. One way to make them is to soften a cake of cheese with a little fresh cream and to mould it into balls. Into each ball press two perfect halves of walnuts. Another way is to roll the balls in minced fresh parsley. Still another way is to mix the cheese with minced pecans and then form it into balls.

**Frozen Cheeses.**—These can be served with salad and are especially appropriate on a warm day when the separate portions of salad are not so palatable. To make them, moisten the cheese slightly with cream and season it generously with paprika and salt. Then add enough chopped hot red pepper to make the cheese quite peppery and hot. Press into a little pasteboard box, lined with waxed paper and freeze in salt and ice.

**Iced Cheese Creams.**—Mix two ounces of freshly grated Gruyere cheese with three ounces of freshly grated Parmesan. Add a gill of light cream, a generous sprinkling of cracked pepper, and a couple of gills of whipped cream. Put the mixture into little paper cases, arrange them in a tin can or box, and pack them in ice and salt to freeze.

#### Hints for the Lemo.

When preparing the baby's bath, try the water by putting your elbow in it. If the water does not burn the elbow it will be the right temperature for the baby.

Economy can be practised in the purchasing of meat if you instruct your butcher to cut the chops and steaks and cutlets very thin. A chop is a chop.

The air of a room may be freshened by putting a few drops of oil of lavender into a bowl of boiling water and letting it stand until the water is quite cold.

The ends of candles are useful in kindling the fire. Cut them into small pieces and distribute them among the kindling. The fire will burn up much more quickly.

People who keep houses dark for fear of the sunlight spoiling their carpets or furniture have no idea of the disease-destroying influence of sunlight and air.

If your hair is very oily, try dipping your brush in water and passing it through your hair two or three times a week. This will prevent superfluous oil.

Hominy grits are very good used as a breakfast dish with sausage. Make a gravy with the sausage, and if this is eaten with the grits it will be found delicious.

The most convenient and cheapest of disinfectants to use in the cellar is quiklime. It may be placed in dishes, in bins or cupboards or scattered loose in dark, damp corners.

When expecting guests plan the meals ahead for the entire time the guests will stay. Then you can enjoy your company and not have the everyday bother of planning the meals.

Carbonates of soda will remove the most obstinate of mud stains. Rub off with a cloth or flannel dipped in soda, then press well on the wrong side of the material with a warm iron.

Bacon is much more delicate and soft if it is first parboiled until the fatty part is almost cooked, then lay each piece out separately on a cloth to drain and fry quickly until a very light brown.

If possible all market packages should be opened out on the back porch or in the laundry, as there are sometimes roaches that find their way into the kitchen by means of the packages.

The housekeeper who must do her own dishwashing on cold, windy days should remember that a cut lemon kept convenient and rubbed on the hands after each dishwashing will save her from rough hands.

Velvet is successfully washed by making a lather of soap and warm water. Soak the velvet in it, squeezing it, but not rubbing. When finished, rinse in plenty of clear water and hang out to dry.

Many housewives have bemoaned the fact that their tart and pies do not have the delicious brown desired. Always keep in your cupboard a small pastry brush, and brush your tart and pies over with milk just before putting them in the oven.

If you desire to purchase a box of oranges and fear that they will not keep, follow these instructions: Remove each orange and wipe it with a dry cloth, then wrap with a piece of waxed paper. Place the oranges loosely in a box or barrel and they will be preserved for several months.

To make a small portion of mayonnaise dressing go a long way add it by the spoonful to the beaten white of an egg and continue to beat until all the dressing has been used. Eight teaspoonfuls and the white of one egg will make enough dressing for chicken salad to serve six persons.

If the tablecloth is quite clean, excepting one or two spots, slip the folded towel between the tablecloth and the padding and on the towel place an empty bowl, having the stain directly over the bowl. Pour boiling water through the stain until it fades away. Place another towel over the wet place and iron until dry.

#### RUSSIA'S PAPER CURRENCY.

##### 100-Ruble Note Barred With All Colors of the Rainbow.

The most striking-looking paper currency in the world is that of Russia, its one-hundred-ruble note being barred from top to bottom with all the colors of the rainbow. In bold relief in the centre stands out a finely executed vignette in black. The remainder of the engraving is in dark and light brown ink.

The Bank of England notes are simply printed in black ink on Irish linen, water-lined paper, plain white, with ragged edges. A badly scuffed or worn Bank of England note is rarely seen, for the reason that notes which in any way find their way back to the bank are immediately cancelled and new ones issued in their stead.

The notes of the Bank of France are made of white water-lined paper, printed in black and white, with numerous mythological and allegorical figures.

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