

## Foolish Young Man;

Cr, the Belle of the Season.

CHAPTER III.

uninhabited, and Stafford the place unrestrainedly. It cas difficult for him to realize that only patches and powder, hoops and ruffles. the people I know give to belong to-to

ing habit and hat, but she seemed a afraid you must think me a great nuismoonlight with the old house for a been guilty of trespass."

ipping ver. at any tengue, in from dera is Grippe at this it for

to join her. Donald walked with statefire-light which shone through the open terrace; for while she had been speaking door, when suddenly she sniffed the pre- a figure, only just perceptible in the sence of a stranger, and with a sharp semf-darkness, had moved slowly across yap, hurled herself towards the spot the end of the terrace, paused for a mowhere Stafford still stood. Donald, with ment at the head of the flight of steps, a loud bay, followed with his long stride. and Ida, startled from her reverie, folce might well have seemed lowed as far as the top of the steps and that she was startled, if not frighten-

"I might have expected 'the faithful and she turned her large dark eyes upwatch-dog." said Stafford to himself. on him questioningly, somewhat ap-"Now, what on earth am I to do? I sup- pealingly. at any rate. It's no use running: I've per, more to herself than to him, got to stop and face it. What a confounded nuisance. But it serves me the steps from the house," he right. I've no business to be loafing "Don't you know who it is?"

air of conciliation which we all know, who can it be? I will go and see, and murmuring "Good dog! All right. She moved towards the terrace, and old girl!" tried to pacify Donald and Stafford said: Dancing round him, and displaying dazzling teeth threateningly, they slight sound, the great door opened drew nearer and nearer, and they would reached the corner of the house near certainly have sprung upon him; but which the figure had disappeared. It the jewel song from Faust. She had fearless eyes. Stafford raised his cap. "I am very sorry!" he said. "I am

witchingly virginal in the rapt and with shyness, but as if she were noticdreamy face with its dark eyes and ing the change in his dress, and wonderlong lashes, in the soft, delicately cut ing how he came to be in eveningfrom the soft cream. Her musical after the din of the dogs.

> were, as he gazed at the had made another blunder; all the same, a long breath, and with her hands clasp- condition, that death in life. And she it and let it stand on the stove turbed you and made the dogs kick up she broke from Stafford and sprang maid; had not only clung to him—had where it will not boil for ten minture, which formed so strik- I am very sorry that I should have dis- ing her throat, as if she were stifling, had behaved like a frightened servantchin on her hand and such a row. I would have gone on or quickly and noiselessly up the steps and she clung to him, or was it only fancy? utes. Drain off the water and re moment her thoughts strayquestion of what she should quiet man who had rescued her bark at the slightest noise, and we are and he was turning away at last, when wave her hand to her "young man" after to it the following sauce: One tabledid not think of him used to it. The place is so quiet be- her figure appeared in the open door- they had parted, and she was going into spoon of butter and one tablespoon

the ludicrous pic- alone, and there are only a few servants, her hand to him, then disappeared, and the place is so big." nterest or curiosity, cause only my father and I live here way, like that of a wraith. She waved the house,

their tempers, and after a close inspec tion of the intruder had come to the conclusion that he was of the right sort. and Donald was sitting close on his haunches beside Stafford, and thrusting his nose against Stafford's hand invit-ingly. The girl's beauty seemed to Staf-ford almost bewildering, and yet softly and sweetly a part of the beauty of the night: he was conscious of a fear, that was actually a dread, that she would bow, call the dogs and leave him: so. before she could do so, he made haste "Now I am here, will you allow me to apologize for my trespass of this "It does not matter," she said, "you were very kind in helping me with the lamb; and I ought to have told you that my father would be very glad if you would fish in the Heron; you will find some better trout higher up the valley." "Thank you very much," said Stafof Cloth Perfectly, with the Calling the dogs she turned away; then, fortunately, Stafford remembered SAME DYE.

"Oh, my wallet!" she cried.

she said; "it was very good of you."

Stafford could not bring himself

"You have a very beautiful place

She turned and looked at the house in

"Yes," she said, as if it were useless

the dim light, with a touch of pride in

peared to have forgotten his presence;

seized his and gripped it.

will fall-hurt himself--"

man Inn.' at Carysford.'

here," he said, after a pause.

I am very fond-"

the soft black hair, Stafford gained the road and walked towards the inn.

CHAPTER IV. Ida had followed her father across the terrace, across the hall, lit weirdly by the rose in her bosom, of the still faint- the glow of the sinking fire and the er but more exquisite perfume of her pale moonlight, up the broad stairs, hair. He bent over the case in silence, along the corridor to the open door of and while they were looking a cloud his room. He had walked slowly but sailed across the moon. The sudden steadily with his usual gait, and his disappearance of the light roused her, head bent slightly; though his eyes were, to a sense of his presence. were wide open, he seemed to see 1.0-nank you for bringing it to me." thing, yet he did not stumble or even "Oh. I hadn't to bring it far," said absolute noiselessness. They were both "I am staying at 'The Wood- ghostlike in their movements, and the their eyes which dogs wear when they to are puzzled. The old man closed his door softly. say that he was the son of the man

who had built the great white house, still without any hesitation, and Ida. stole to the door and opened it: the light was streaming into the room and fell athwart the bed in which he was then cover. lying, his eyes closed, his face calm and to deny the fact. "It is very old, and peaceful; she went on tiptoe to the bed and bent over him, and found that he halibut weighing about two pounds, the living room. was in a deep profound sleep. With a one-fourth pound of fat salt pork, Try whipping cream in the small sat on the stairs and waited; for it was one medium-sized onion, one-half glass globes used for gold fish. It clous filling for brown bread sandjust possible that he might rise again and resume the dreadful walk—that mo-

ber the man she had left outside. After teaspoon of paprika. Cut the pork it quite safe to drink. also saw it, and glancing at her he saw en. She scarcely seemed to breathe, ed Stafford, remembered him with a start of discomfort and embarrassment. the black skin of the fish by dip-should be ironed until really dry. downstairs, and from the open door-way scrape it off with a knife. Cut the the nursery than white. Soft gray, figure that reminded her of a soldier on guard, a sentinel standing faithful at the pork, then lay the fish on it. Put If you have a slight burn, wet it hand in dismissal she did not quite fish and dredge well with flour. with baking powder or flour. down the road, looking back at the house

Then she closed the door, signed to together they crossed the lawn and dewy grass towards them, calling to the went in the direction the figure had tak- the place were large; and as she undogs as she came in her clear, low voice. en, and Stafford presently saw a ruined dogs as she came in her clear, low voice. building which had evidently been a building which had evidently been a tell shedows of her greeful vet state. Norwegian see Stafford's tall figure. which had not a trace of fear in it. Their chapel. As they approached it the fig- tall shadows of her graceful yet girlish convenied by the shadow of it; and presently, as if moved by the recognized him, a faint color came intouched the collar of the gown. His to the livery pallor of her cheek and ever wide open and gazing on her suddenly as she had watched about to step forward and arrest his could not help thinking of him even

watching her father over her shoulder, resentment; it was as if he had stepped over the sardines. Serve at once, longer rough and touzled "There is public right of way along this closer to Stafford, almost clung to him, she thought of him with something like "I am immensely relieved," said Staf- until the figure, with its ghastly, me- into her life, had intruded upon its Finnan Haddie Rarchit.—Broil No wonder Stafford caught his breath. I was afraid it was private, and that I had passed into the house; then, with held it as it were, as he gazed at the had made another blunder; all the same a long breath and with her breath. dreaming. Stafford waited for over an and then had waved her hand to him to small pieces with a fork and add

> bent figure walking in its sleep from cheese. Serve on slices of toast. For the future she would have to watch impediment in his way he might

bath without waking her beloved young incidents of the preceding night rushng through her mind, and hurried to

"No, you are later," he said. His eyes met hers with their usual "I-I was a little tired and over-slept " she said. "Are-are you quite well this morning, father?"

She drew a long breath of relief: was quite evident that he knew nothing that weird walk, and that it had not 'Nothing," she said, forcing a smile As she spoke, Jason, in his indoor livery, which, in some strange way, looked as if it had shrunken with the figure which had worn it so long, came to the door, and in his husky voice said that breakfast was ready; and Ida, tak-ing her father's arm, led him into the

her hand rest on his shoulder lovingly, Jason had brought in the post-bag and Mr. Heron was unlocking it and taking out the few letters and papers.

asked, lingering beside him, and stretched out her hand to turn the envelopes on their right side; but stopped her quickly and swept them together, covering them with hand—the shapely Heron hand. "No, no," he said, almost sharply, "they are all for me; they are business letters, booksellers' catalogues, sale catalogues-nothing of importance.

Changed.

First Chorus Lady: "What do you think, dear? George is back from Alaska, stone broke, and so altered that you would hardly know him." Second Chorus Lady: "I'm sure I sha'n't, dear."

That Goes.

Bix: "Does your wife ever go to the club for you when you are out

Dix: "No, but she goes for me when I get home."

Dainty Dishes.

Rhubarb Pudding .- Mix together two cups of flour, four teaspoons of baking powder, one-half cup sugar and one-half teaspoon of salt. spoons of melted butter and threefourths cup milk. Combine the two mixtures and beat well. baking dish have two cups of rhubarb cut in small pieces and one cup of sugar and one-fourth teaspoon of cinnamon. Spread the flour mixture over the rhubarb and bake half an hour in a moderately hot oven or steam one hour. Serve with the following sauce :- Beat together one egg and one cup of sugar until light and creamy; and one- salt to the water. half cup of hot milk; flavor with To save time in baking sweet poone-half teaspoon of lemon extract. | tatoes, parboil them first. Rhubarb and Orange Jam.-One

quart of rhubarb cut in small give due importance to the molasses pieces, six oranges, three cups of jug. sugar. Remove the rind from the Common baking soda is a great oranges and scrape off the white help in cleaning bath tubs and wash hesitate. Ida followed behind him with pith; with a pair of scissors cut the basins. rind into thin strips. Remove the | Chopped dates and nuts mixed dogs stood and watched them intently. seeds and fibrous parts from the are another good filling for school ears erect, and with that gravity in oranges and put into a preserve lunches. kettle with the rhubarb, sugar and To ice a tiny cake, dip it into the rinds. Bring to the boiling point | icing, holding it by the thumb and | which, no doubt, her father and she re- grasping the broad rail of the staircase. and skim. Cook until the jam stif- forefinger. waited breathlessly. She heard him fens when tested on a cold saucer. Beat a cake batter as little as moving about, as leisurely and precise-ly as before; then all was still. She Pour into sterilized jars; cover with possible after the flour is put into paraffin and set away to cool and the cake mixture.

Baked Halibut .- A thick piece of make an excellent background for She waited for an hour, so absorbed spoons of butter and one-fourth muslin in drinking water will make tine makes stove polish blacker, another quarter of an hour she went to her father's room, and found that he in thin slices and place one-half of Linen should be very evenly something in the attitude of the erect onion in thin slices and lay it on tan or green are all good. the narrow opening as he paced slowly Bake in a moderately hot oven one- A work apron of green silk is a A few drops of vinegar added to certainly have sprung upon him: but which the figure had disappeared. It side her father's door and listening to hot plate and garnish with slices of wicks thoroughly in vinegar. the girl came, not running, but quickly, did not bark. In profound allege one nearly all the rooms in did not bark. In profound silence they a large one—nearly all the rooms in lemon cut in fancy shapes and chop-

Norwegian Rarebit.-One small loud barking changed to sullen growls chapel. As they approached it the figas she approached; and motioning them
to be still, she stopped and gazed at
Stafford, who stepped out into the moonlight. She said not a word, but, as she
loud barking changed to sullen growls chapel. As they approached it the figingure graceful yet girlish
that they approached it the figfigure were cast grotesquely on the wall
by the candles beside her glass. She had
to be still, she stopped and gazed at
still shadows of her graceful yet girlish
box of oiled sardines, one-fourth
one shad was bare big that they
shad was bare big box
of one egg, one-half cup of
well and towards them.
Stafford who stepped out into the moonlight. She said not a word, but, as she
loud barking changed to sullen growls i chapel. As they approached it the figfigure were cast grotesquely on the wall
by the candles beside her glass. She had
never felt lonely before, though her life
never felt lonely before, though her life
never since she had arrived at the Hall
gown; his head was bare big box
of oiled sardines, one-fourth
never felt lonely before, though her life
never since she had arrived at the Hall
gown; his head was bare big box
of oiled sardines, one-fourth
never felt lonely before, though her life
never since she had arrived at the Hall
gown; his head was bare big box
of oiled sardines, one-fourth
never felt lonely before, though her life
never since she had arrived at the Hall
yolk of one egg, one-half cup
that it was an old man in a dressinglight. She said not a word, but, as she gown; his head was bare, his hair might be called one almost of solitude. strained tomato, one-half teaeyes were wide open, and gazing on her suddenly as she had watched spoon of salt, a few drops of taan expression of surprise in the dark, eyes were wide open, and gazing the young man's retreating figure. She basco sauce. Cut slices of bread progress, when suddenly the girl's hand when her mind was oppressed with one-third inch thick, remove the eized his and gripped it.

"Hush!" she whispered, with subdued vague way she remembered how kind crusts, cut in strips one and oneterror. "It is my father. He—yes, he this stranger had been; how quietly, half inches wide by three inches is asleep! Oh, see, he is asleep! He and with what an air of protection, he will fall—hurt himself—— and stood by her and restrained her long. Toast on one side. Place two She, in her turn, was about to spring from crying out and alarming her fa- sardines on the toasted side of each forward, but Stafford caught her arm.

"No, no, you must not!" he said, in a hurried whisper. "I think it would be clung to him, had forgotten under the they will keep hot. Heat the oil dangerous. I think he is all right if great strain that he was a stranger—drained from the fish, add the seahis sleep. Don't speak—don't cry out." his name, knew nothing of him except sonings, tomato and the egg yolk his name. knew nothing of him except sonings, tomato and the egg yolk his name. knew nothing of him except sonings, tomato and the egg yolk his name. knew nothing of him except sonings, tomato and the egg yolk his name. knew nothing of him except sonings, tomato and the egg yolk that he was staying at "The Woodman slightly beaten. Cook over hot wa-Instinctively, unconsciously, she drew Kind and considerate as he had been ter until it thickens, then pour it

the shadows of the ruined chapel. Pickled Salmon. - Boil two perhaps have pounds of salmon. Remove the not in the habit of going cup of vinegar, one cup of water that the fish was boiled in, one doz-She knew nothing of som- en peppercorns, eight whole allmbulism: but she imagined that he spice, one teaspoon of salt and two chance, that if he had happened to find bay leaves. Boil ten minutes, then pour over the fish. In twelve hours it will be ready to serve. It is good to serve either as a relish for lunch

Fishcakes From Canned Salmon. -One can of salmon, one pint of mashed potato, one egg, two tableroom empty, and, with a sudden spoons of milk; drain the salmon and remove the skin and bones; a long breath and went and kiss- mash with a fork. If cold mashed potato is used, heat it over the fire with the milk. Add the fish to the potato and stir over hot water until thoroughly mixed; if too dry add a little extra milk. Season to taste. Remove from the fire and add the egg, beaten light, and the butter.

and fry in deep fat. Drain on soft

Japanese Eggs. - Three hardboiled eggs, three sardines, onehalf teaspoon of salt, o. e tablespoon of butter, a few grains of cayenne, one and one-half cups of hot boiled rice, one cup of tomato sauce. Cook three eggs one-half hour just below the boiling point. Remove from the water and drop of into cold water; let them remain two or three minutes and then re-Beat an egg light; add two table- | move the shell. Cut the eggs lengthwise and take out the volks. Remove the bones from the sardines and mince fine, mix with the egg yolks and add butter and seasoning. Form into balls and put one ball in each half of egg white. Spread the rice on a platter and place the eggs on it. Pour the tomato sauce around the eggs.

## Useful Hints.

To boil cracked eggs, add a little

The economical housewife should

Two tones of gray wall paper

of cracker crumbs, three table- A piece of charcoal suspended in The addition of a little turpen-

was still sleeping. Then she remember- it in a shallow baking tin; remove dampened before ironing and is covered with white oil-cloth it Was he waiting there still? She went ping in boiling water and then Pale, soft colors are better for In cases of burns, the application

his post; and when she had waved her the remainder of the pork on the instantly with vinegar and powder terial under the arms of corset cov-

down the road, looking back at the house half hour. Melt the butter, stir the welcome gift to any woman who the water in which potatoes are now and again as if to see if she wantcrumbs into it, add the salt and pa- | does much crocheting or fine work. | boiled will prevent them turning the dogs to lie down before the fire, and prika; spread this over the fish and To prevent a kerosene oil lamp black. went up to her room, after pausing be- bake fifteen minutes. Remove to a from smelling, soak all new hemp Wash old bedspreads, then cover Baked beans with a suggestion of and tuft them as if the spread were Chili sauce on them make a deli- new.

CLEAMS DMA THE CLEANLINESS OF SINKS, CLOSETS BATHS. DRAINS. ETC IS OF VITAL IMPORTANCE TO HEALTH.

more durable and more glossy.

nvolved 10

est thing for

M Ireland

If the shelf of baby's high chair will be much easier to keep clean. of powdered charcoal soothes the pain and heals the sore like magic. Sew a shield-shaped piece of maers and they will last much longer.





