

THE GOLDEN KEY

Or "The Adventures of Ledgard."
By the Author of "What He Cost Her."

CHAPTER II.—(Continued.)

"That's all very well, my friend," he said, "but kindly remember that you are young, and well, and strong. I am old, and an invalid. I need support. Don't be hard on me, Trent. Say fifty again."

"No, not fifty hundred," Trent answered shortly. "I don't want your money. Don't be such a fool, or you'll never live to enjoy it."

Monty shuffled on to his feet, and wiped aimlessly about the hut. Once or twice as he passed the place where the bottle rested he hesitated; at last he paused, his eyes lit up, he stretched out his hand stealthily. But before he could possess himself of it Trent's hand was upon his collar.

"You poor fool!" he said, "leave it alone, can you? You want to poison yourself? I know. Well, you can do as you jolly well like when you are out of this—not before."

Monty's eyes flashed evil fires, but his tone remained placid. "Trent," he said, "be reasonable. Look at me! I ask you now whether I am not better off than last drop. I tell you I get a touch of it that drop of brandy might stand between us and death. Don't worry me like a spoilt child. Roll yourself up and get to sleep! I'll keep watch."

"I will be reasonable," Monty whined. "I will go to sleep, my friend, and worry no more when I have had just one sip of that brandy. It is the finest medicine in the world for me! It will keep the fever off. You do not want money you say? Come, is there anything in the world which I possess, which you will set against that three inches of brown liquid?"

Trent was on the point of an angry answer. Suddenly he stopped, hesitated—and said nothing. Monty's face lit up with sudden hope.

"Come," he cried, "there is something in it. You're the right sort, Trent. Don't be afraid to speak out. It's yours, man, if you win it. Speak up!"

"I will stake that brandy," Trent answered, "against the picture that fell from your pocket an hour ago."

CHAPTER III.

For a moment Monty stood as though dazed. Then the excitement which had shone in his face slowly subsided. He stood quiet, muttering softly to himself, his eyes fixed on Trent.

"Her picture! My little girl's picture! Trent, you are joking, you're mad!"

"Am I?" Trent answered nonchalantly. "Perhaps so! Anyhow those are my terms! You can play or not as you like! I don't care."

A red spot burned in Monty's cheeks, and a sudden passion shook him. He threw himself upon Trent and would have struck him but that he was as a child in the younger man's grasp. Trent held him at a distance easily and without effort.

"There's nothing for you to make a fuss about," he said gruffly. "I answered a plain question, that's all. I don't want to play at all. I should most likely lose, and you're much better off without the brandy."

Monty was fuming with passion and baffled desire.

"You beast!" he cried, "you low, ill-bred cur! How dared you look at her picture! How dared you make such an offer! Let me go, I say! Let me go!"

Trent did not immediately relax his grasp. It was evidently not safe to let him go. His fit of anger had ended upon hysterics. Presently he grew calmer but more maudlin. Trent at last released him, and thrusting the bottle of brandy into his coat-pocket, returned to his game of Patience. Monty lay on the ground watching him with red, shifty eyes.

"Trent," he whispered. But Trent did not answer him.

"Trent, you needn't have been so beastly rough. My arm is black and blue and I am sore all over."

"I'm sorry you've had words. Perhaps I said more than I ought to have done. I did not mean to call you names. I apologise."

"Granted," Trent said tersely, bending over his game. "You see, Trent," he went on, "you're not a family man, are you? If you were, you would understand. I've been down the mire for years, and broken-down creature. But I've always kept that picture! It's my little girl! She doesn't know I'm alive, never will know, but it's all I have to remind me of her and I couldn't part with it, could I?"

"You'd be a blackguard if you did," Trent answered curtly.

Trent had re-lit his pipe and started a fresh game of Patience. Monty, standing in the opening, began to mutter to himself.

"I am sure to win—Trent is always unlucky at cards—such a little risk, and the brandy—"

"Such a very small risk," Monty whispered softly to himself. "I need the brandy too. I cannot sleep without it! Trent!"

Trent made no answer. He did not wish to hear. Already he had respected. He was not a man of keen susceptibility, but he was a trifle ashamed of himself. At that moment he was tempted to draw the cork, and empty the brandy out upon the ground.

"Trent! Do you hear, Trent?" "Trent! Do you no longer ignore the hoarse, plaintive cry. He looked unwillingly up. Monty was standing over him with white, twitching face and bloodshot eyes.

"Deal the cards," he muttered simply, and sat down.

Trent hesitated. Monty misinterpreted him and slowly drew the photograph from his pocket and laid it face downwards upon the table. Trent bit his lip and frowned.

"Rather a foolish game this," he said. "Let's call it off, eh? You shall have—well, a thimbleful of the brandy and go to bed. I'll sit up, I'm not tired."

But Monty swore a very profane and a very ugly oath.

"I'll have the lot," he muttered. "Every drop, every drop. You see, my friend, you see; deal the cards."

Then Trent, who had more faults than most men, but who hated and loathed the photograph, and shuddering, hesitated no longer. He shuffled the cards and handed them to Monty.

"Your deal," he said laconically. "Same as before I suppose?"

Monty nodded, for his tongue was hot and his mouth dry, and speech was an easy thing. But he drew the cards, one by one, with a jealous care, and when he had finished he snatched upon his own, and looked at each with sickly disappointment.

"How many?" Trent asked, holding out the pack. Monty hesitated, half made up his mind to throw away three cards, then put one upon the table. Finally, with a little whimper, he laid three down with trembling fingers and snatched at the three which Trent handed him. His face lit up.

"Three!" he said triumphantly, "three of a kind—nines."

Trent laid down his own cards calmly down.

"A full hand," he said, "kings up. A full hand, he said, and then a moan. His eyes were fixed with a fascinating glare upon those five cards which Trent had so calmly laid down.

Trent took up the photograph, thrust it carefully into his pocket without looking at it, and rose to his feet.

"Look here, Monty," he said, "you shall have the brandy; you've no right to it, and you're best without it by long chalks. But there, you shall have your own way."

Monty rose to his feet and balanced himself against the post.

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longer. With a little chuckle of content he seized upon it and, too fearful of interference from Trent to venture for a glass, raised it to his lips. There was a gurgling in his throat—a little spasm as he choked, and released his lips for a moment. Then the bottle slid from his nerveless fingers to the floor, and the liquor oozed away in a little brown stream; even Trent dropped his pacific cards and sprang up startled. For bending down under the sloping roof was a European, of all appearance an Englishman, in linen clothes and white hat. It was the man for whom they had waited.

(To be continued.)

HEAD OF ORDNANCE DEPT.

British Officer in Charge of Ordnance Dept. Has Cousin in the German Army.

Canadians have been amazed to learn since the war began the great number of Germans and people of German descent who have succeeded in getting into high places in the old land. Many of them are doubtless loyal to the Union Jack, but it was not long after the war started, before the British public began to insist that people bearing German names had to get out of public positions, whether proven guilty of disloyalty or not. Better be sure than sorry. Prince Louis of Battenburg, who was First Sea Lord of the Admiralty, was the first to go. Sir Edgar Speyer, a Privy Councillor, was another for whom things became so hot that he had to leave for the States. Lord Haldane was forced to retire from the Cabinet because he had been a great admirer of Germany, which he declared was his "spiritual home."

I. T. Lincoln has the Anglicized name of an Austrian who became a member of Parliament, and then betrayed his trust, flying to America a short time ago to avoid arrest. And the list might be greatly extended.

The other day a despatch read that Lloyd George had determined that General Sir Stanley von Donop, master-general of ordnance, had to go. This was accompanied by the rather startling statement that Kitchener



General Sir Stanley von Donop.

and Von Donop were great friends, and that the latter's retirement would involve the former's. Who is this General Sir Stanley von Donop, whose door has been placed the blame for the British army's scandalous deficiency in shells, ammunition, and guns?

Sir Stanley has the misfortune to belong to an old German family. One of its most conspicuous members is his cousin, the Prussian general, Hans von Donop, for several years grand master of the household to the Kaiser's brother-in-law, Prince Frederick Leopold of Prussia, inspector-general of the cavalry of the German army. General Hans von Donop, since the beginning of the present war, has been commanding a division of German cavalry in France.

General Sir Stanley von Donop is a son of the late Vice-Admiral von Donop of the British navy, is a brother of Lieut.-Col. Pelham von Donop, chief Government inspector of railroads, and joined the Royal Artillery 25 years ago, the only active service which he has seen having been in the Boer war. Before becoming master-general of the ordnance he was for several years director of artillery at the War Department.

Getting Back.

"My cook left this morning merely because I asked her to get dinner for a few friends of mine."

"I hired her, my dear, and I don't mind giving you a chance to get back to her. Bring your friends over to my house for dinner."

An Advantage.

"There's one advantage in being a chronic dyspeptic," grunted the man.

"What is it?"

"Your relatives quit getting up their backs to you."

Did a Marathon.

"So papa jumped from his chair when you asked him for my hand. And what did he say?"

BIG DEARTH OF ARTIFICIAL LIMBS

OVER 50,000 SOLDIERS MAIMED ALREADY.

1,000 Amputation Cases in One Hospital That Has Been Filled Fifteen Times.

One effect of the ravages of war has been the call for Europe for artificial limbs. George E. Marks, one of the leading American manufacturers of artificial limbs, England and France, having been invited there to confer with leading surgeons, and his report indicates there now a tremendous opening in a year old European market for legs and arms made here.

England, France and Russia have not enough makers of artificial limbs in their dominions to supply 10 per cent of the number required. France seems to appreciate this condition more keenly than the other countries involved in the war, and it was from France that the call came to Mr. Marks to go over and see what arrangements could be made to meet the situation.

"In Paris and its suburbs," said Mr. Marks, "there were a month ago 15,000 soldiers who had lost one or more limbs, and many of these were waiting for prosthetic treatment. Mind you, that does not include the number in the remainder of France. It is by no means an exaggeration to say that with the war not yet a year old the number of soldiers with amputated limbs in all the belligerent countries already is not short of 50,000."

1,000 Maimed Soldiers.

"I visited a number of the hospitals in England and France, and conferred with many of the surgeons. I was taken by the distinguished surgeon, Dr. Tuffier, of the Maison-Blanche Hospital, some 12 miles out of Paris, and there I saw in one enclosure, 1,000 soldiers on whom amputation had been performed. Some had lost a leg, some both legs, some one arm, some both arms; and I saw one poor fellow both of whose legs and hands had been shot off."

"The Maison-Blanche is a hospital of considerable size, and is used exclusively for soldiers who are convalescing after an amputation. It has 1,000 beds, and I was told that it had been filled fifteen times since the war began. This is only one of the hospitals in France where patients who have experienced amputation are cared for."

"The artificial limb manufacturers of France are few and their product is archaic. The maximum output of all the artificial limb makers in France is not more than 100 limbs a month. In France when the war is five months to fill an order. His limited equipment being now overtaxed, and most of his regular employes now being in the army, there is now no prospect of an increase in the output."

"French surgeons realize that the French maimed can be better equipped and be more fully restored to their ability to resume their former functions by American artificial limbs than by any other kind. French soldiers who are thus supplied with limbs to return quickly to their homes, while those who choose to remain in the service can perform clerical work, taking the places of able-bodied men who will thus be released for the front."

Suggests Relief Scheme.

"The French are asking that American artificial limb factories be organized in France so that the demand may be met on the spot, but I do not believe that it would be practicable for an American manufacturer of any proportions to establish a factory in France that would be commensurate with the demand. It would require too much time and expense. In my opinion a better plan is to return quickly to the demand. It is for each hospital in France to appoint as many surgeons, nurses, or wardens as possible to measure the soldiers for artificial limbs and send the measurements to the United States, and when the same measurers are just returned, the measurements are fitting is difficult, as full instructions are issued. We ourselves will undertake to guarantee both construction and perfect fit."

"The method I suggested to the French surgeons is the one adopted by the Panama Canal Commission in supplying artificial limbs to employes who were maimed during the construction of the canal, and was found to be entirely satisfactory. If this method is adopted by the European countries, the maimed soldiers will be equipped in the quickest possible time."

And He Cleared.

Builder—I've just caught that man Brown hanging about smoking during working hours, so I gave him his four days' wages and told him to clear out.

Foreman—Good heavens, gov'nor! That chap was only looking for a job!

You can't hurt some men unless you hit them on the pocket book.

About the Household

Vegetable Dishes.

Vegetables supply salts and acids that are much needed to keep the system in healthy condition. And especially in warm weather, when a surfeit of meat is undesirable because it gives more heat than the body needs, vegetable dishes that are hearty enough to take the place of a meat dish, for the main course at luncheon or for a dinner entree, are desirable. The wise housekeeper makes vegetable dishes serve two purposes, now that they are inexpensive and abundant—she makes them a means of reducing the size of food bills and a means of giving health to her family.

For luncheon a vegetable loaf, made according to the following recipe, is very good. Soak two cupsful of fine bread crumbs in a cupful of milk for an hour, then add two beaten eggs, two cupfuls of ground pecan nuts, half a teaspoonful of summer savory, half a teaspoonful of salt and pepper and celery salt to taste. The mixture is very good. Soak two cupfuls of fine bread crumbs in a cupful of milk for an hour, then add two beaten eggs, two cupfuls of ground pecan nuts, half a teaspoonful of summer savory, half a teaspoonful of salt and pepper and celery salt to taste. The mixture is very good. Soak two cupfuls of fine bread crumbs in a cupful of milk for an hour, then add two beaten eggs, two cupfuls of ground pecan nuts, half a teaspoonful of summer savory, half a teaspoonful of salt and pepper and celery salt to taste. The mixture is very good. 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