

THE CABLEMAN

AN EXCITING PRESENT-DAY ROMANCE
BY WEATHERBY CHESNEY

CHAPTER XIX.—(Cont'd.)
"The crops or the weather, or the 'a'ful expense of foreign travel," he is a Scot," said Varney.
"The frivolity of women if my father chose the subject," said Muriel.
"Neither. We discussed apostolic succession, and he claims that the Scotch Kirk has got it through said Johnnie Knox, as he called him. I haven't spent such an interesting half hour for a long time."
Later in the day they came across the man again in the village of Furnas. His donkey was waiting for him outside the door of the inn, and he himself was inside having a meal. Davis left the other two to amuse themselves by wandering about the village, whilst he went in to continue the discussion on apostolic succession with the man who had interested him so much.
"Now," said Varney, when he had come to this point, "he's our man, isn't he? It was your saying to Miss Carrington that perhaps you would discuss John Knox with him that made me remember him. He's hunting for the diamonds, and he's doing it on the Azorean peasant you meet in riding one. What did you find out in the venta?"
Scarborough told him, and at the end Varney said:
"Well, if Carrington's enemy who is well known to me, the hooded woman, the man in the boat, Mrs Carrington's burglar, and Andrew Gillies, are one and the same person, he's a pretty lively fighter." But will the dates fit?
"Yes," said Scarborough. "You met him the day before yesterday, the Ring-Rock business was yesterday, and the theft of the letter was this morning. But if he did get about the island like that, I don't see where we are to put our hands on his shoulder, as you said."
"In the Furnas district," said Varney. "He'll go back there."
"Why?"
"Because, for some reason, that's where he thinks the stones are, or he wouldn't be pottering about there on his donkey. That was where Mona met Carrington, you remember, so it's a likely enough place. But as Gillies has that letter now, we shall have to be energetic. Are you on duty tonight?"
"Yes, from midnight till eight."
"Then I shall have to take first watch in the country. I'll go and have supper at the Casa Davis, strap a sleeping bag on my handle-bars, and ride on afterwards to Furnas. It will be no hardship to spend a night in the open in this weather."
"Better not. Gillies might be there and there's no need to alarm him. If he knows where to look for the diamonds we had better let him do it, and watch for him in the process. I'll camp out. I know the very place—a stack of maize cobs on the hill-side, from which there is a wide prospect, Muriel and I sat there for an hour. I know the trick of waking at daylight, so if Gillies and his donkey are in evidence in the morning, I shall be ready for them."
"Right," said Scarborough cheerfully. "I'll ride over and join you after breakfast. I'm on duty for the next week, so I shall be able to take the day watches, if you will do the nights. It won't matter about my being sleepy in the instrument room; there's not often much coming, the color men would wake me. How about you, though?"
"Oh, I shall be all right," said Varney. "I'll start now, and you had better go back to the Chinelas and see that the girls are all right. I suppose Mona will stay the night there. We'll tell Montague that she returns to-night, or he'll forget. Better tell her, when you see her to keep her eye of Mrs Carrington, and if she sees anything suspicious, she should send a message to you and there's another thing; when you ride over to join me to-morrow, bring the scratched stone with you, and stop at the Casa Davis on the way. Davis knows the island very well, and he may be able to make a shot at the meaning of 'ache-blue-n, drip.'"
"Right," said Scarborough. "I will. Then, I'll be off. Tada, old man; and keep your eyes on Mrs Carrington. We've rather left her out of the reckoning, but she's a factor that will have to be counted. Don't let her steal a march on you."
Scarborough smiled. He did not think that Mrs Carrington was likely to be very dangerous now. By allowing her husband's letter to be stolen from her, she had let the best card in the whole game slip out of her hands, and he therefore rather despised her powers as a fighter.
His judgment in the matter was premature. He was to learn shortly that Rachel Carrington was most of all to be feared at that moment, when to others it appeared that she was wholly out of the game.

CHAPTER XX.
It was nearly nine o'clock when Scarborough rode up the gravel path to the door of the Chinela as again. He had been on duty from seven till that morning; then had come the message from Elsa, the visit to the venta in the north road, and the ride back; he had had a tiring day already, and he was due for duty again at midnight. But he hardly knew that he was tired. The joy of at last doing something, the knowledge that Elsa was now co-operating with him in the fight, instead of tacitly putting obstacles in the way, the hope that now the misunderstanding between them was at an end a closer understanding would follow in its place, when he had put to her the questions he was hungering to put—these things had been tonic, and would have been enough to counter-balance the fatigue of even greater exertions.
He hoped to be able to get an hour's sleep yet, before he had to begin his watch in the instrument-room; but first, as Varney had said, he must see that the girls were all right.
He found them together in the drawing-room and it seemed to him that Elsa's stiffness with the other girl was not so considerably since the afternoon. Had anything happened to bring them closer together? Or was it simply that Mona's sunny nature had melted a coldness that was making artificial, and her persistent offering of friendship had broken down the barrier which Elsa's sensitive fancy had set up?
Scarborough, seeing them, sitting together, in outward amity at least, had the thought borne in upon him irresistibly that they were surely not obviously meant to be friends. The very difference in the types of their beauty made them such admirable foils to each other—Elsa's delicate, ivory skin, her flashing eyes, her black hair, and rich creamy coloring. The one was an anemone of the woods, fragile but exquisite; the other a rich blossom of the sunlight.
"Mother has gone to bed with a headache," said Elsa, "and Mona is going to stay with me for the night."
Scarborough noted with pleasure that she said Mona, and not Miss Ryan or Miss de la Mar.
"What has happened?" he asked smiling.
Mona caught his meaning at once. "Oh," she said, "we've been through a battle together since was saw you. We went into it, Miss Carrington and Miss Ryan, and we came out of it Elsa and Mona. Are you pleased?"
"Very," he answered. "But against whom was the battle?"
"That is why, she has gone to bed with a headache," said Mona laughing. "It was a hot engagement, you know, and she was utterly routed. She objected to my presence in the house, and Elsa stuck up boldly for me, and for the rites of hospitality, and said I should stay. Mrs Carrington retorted, and that she should not, and they scored a complete victory. I was proud of her. It was glorious."
"Did you sit quietly by an listener?" asked Scarborough with a smile.
"Five pounds to nothing you didn't." "Oh, I chipped in with a remark or two towards the end," said Mona gaily. "I couldn't resist it, you know. But Elsa bore the real brunt of the battle; mine was only a cavalry pursuit at the finish, to cut up the disorganized forces of the enemy, and drive the victory home. I think Mrs Carrington's headache is probably rather bad. At least that is the only reason I can think of to explain why she made the mistake of losing her temper and blurring out something that we very much wanted to know."
"She told you what was in the letter that was stolen?" cried Scarborough eagerly.
"She admitted that it contained a plan of the place where the diamonds are hidden," said Mona, "and she seemed to think that it was Elsa's fault that it had been stolen. I did follow her reasoning there, and I took the liberty of pointing out some of her mistakes. In the first place I reminded her that she went to an hotel instead of coming straight home; secondly, she put the plan in her purse instead of handing it over with her other valuables to the cashier to keep; thirdly, she had a large cup of coffee sent up to her the last thing at night, and didn't suspect that someone had been paid to put an opiate into it, until she awoke next morning about eleven to find that the plan was gone. Of course the man in the small boat had shadowed her from

About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.
Children like fruit drop cakes for their school lunches. Beat the yolks of four eggs until thick. Add the grated rind of one-quarter of a lemon and one teaspoonful of lemon juice and beat again then work in gradually one cupful of fine-chopped apples and one cupful of fine-chopped dates. When thoroughly beaten stir in the stiffly whipped whites of the eggs and two tablespoonfuls of whole wheat flour. Drop by small spoonfuls on flat greased pans and bake in a moderate oven.
Peach Cream.—Two tablespoonfuls granulated gelatin, one-half cup cold water, one-half cup boiling water, one pint crushed peaches (or apricots, if preferred), the whip from one pint of cream, one-half cup sugar. Soak gelatin in cold water, dissolve in boiling water. Add fruit and sugar, stir and fold in the whip from the cream. Line a mold with halves of apricots or peaches, pour in cream mixture, garnish with beaten cream and halves of fruit.
Pineapple Marmalade.—Two pineapples, one basket apricots, six large oranges, eight pounds sugar. Shred the pineapples, crush apricots, cut into halves without removing skins; grate oranges into small pieces, carefully removing rind and thin white skin. Put in preserving kettle pineapples, apricots, oranges; add sugar; let simmer until fruit is clear and forms a jelly substance. When cold put into glass preserving jars.
Unsalted Raisins.—Wash grapes and pick them from the stems. Mash the grapes and squeeze gently through cloth. Have sterilized bottles prepared. Into these put the juice, but do not fill quite to the top, then cover lightly. Place a cloth in the bottom of a kettle and fill about half full of water. Boil the raisins in the kettle and put on to boil. When the boiling point is reached remove the bottles and set them in cold water. (When placing the bottles put them into the water with a slanting position or they will break.) Repeat the process for three successive days, and the last time set in cold water.
Mexican Relish.—Thirty-six green tomatoes (medium size), five green onions, five green peppers, one cup sugar, three cups vinegar, two tablespoonfuls salt, one teaspoon cloves, one teaspoon cinnamon, one teaspoon allspice, one teaspoon white mustard, one cup tomatoes and onions fine, one cup water, salt, stand overnight in the refrigerator. In the morning, add all the other ingredients, but peppers; after cooking ten minutes, add the peppers, chopped fine. Let boil one hour. This relish will keep without sealing.
Apple Fluff.—For eight apples use two cups sugar, one cup water, rasp-berry jam, one cup brandy and one cup beaten cream. Pare and core apples, boil sugar and water together ten minutes, arrange apples in buttered baking dish two inches apart, add syrup, cover and bake until apples are tender. Be careful to preserve shape of apples. Remove from dish, boil syrup, add thick, fill cavities in apples with jam, pour syrup around them, and just before serving pour over them rum or brandy. Light and serve. The apples are delicious with a little whipped cream. Some housewives add a chopped nut to jam in filling.
Preserved Quince.—Pare and quarter the quince, remove the core, and take equal weight in sugar. Cover the quince with cold water. Cover them come to a boil slowly. Skim and when nearly soft put one-quarter of the sugar on the top. When this boils add another part of the sugar, and continue this way until all the sugar is used up. Let them continue to boil slowly until the color is either light or dark, as you prefer, or, another way, is to cook until tender, drain and put in a stone jar, with an equal weight of sugar, and cover. They will keep fully perfect. They will be found more tender than when cooked in any syrup. Watch the first motion of the quince, as it is either light or dark, as you prefer, or, another way, is to cook until tender, drain and put in a stone jar, with an equal weight of sugar, and cover. They will keep fully perfect. They will be found more tender than when cooked in any syrup. 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