

0

A Wandering Destiny

By MABEL CHASE ENGLAND

Copyright, 1910, by Associated Literary Press.

or shrub, stretched straight and dusty under the burning August sun. A girl in cool white came slowly out of a rateway, clicked the latch behind her you," she stammered. "I just stopped and stood gazing dublously at the to-to make sure you were-" book and a box of chocolates; with the other she raised her ruffled skirts. A mile to the woods, a short walk along a shady path to the bank of the river, then-her canoe-the bookthe chocolates, and----

With sudden decision she stepped Into the road and began picking her way gingerly along the edge. When she reached the opening in the woods where the path began she heaved an Immense sigh of relief, but without pausing kept steadily on till she reached the bank of the river. There she sank down on the log to which her small canoe was moored, threw off her hat, and gasped.

"Phew!" she said. "I don't believe Td do that again."

She sat a few moments, her chin on her hands, gazing out over the shaded river, then, stepping into her canoe you to tell me. I'll be here fishing the arranged herself comfortable on every afternoon, and-" a pile of cushions, places the book and the chocolates conveniently beside her and pushed off.

The air was brooding and somnolent; the silence deep. She drifted merely meant that-that- Oh, please lazily-just a touch here and there with the paddle to guide her. A faint wind blew from the south and gently terously hooked it through the long fifted the soft hair from her brow. The moments passed. Slowly, al- canoe, and drawing it toward him most imperceptibly, the little canoe crept along. Zoe's eyes rested stead- he proceeded with calmness, "that I Ily on a distant curve in the bank. "It was just beyond that," she mur-

mured. She rounded the bend cautiously. throb. He was there. He lay facing the river, his head thrown back on his arm, his whole graceful length extended in an attitude of utter re-DOSC.

"Asleep!" thought Zoe resentfully,

The country road, unshaded by tree | mured at last. "I'm afraid to wink." "Oh, what can I say?" thought Zoe wildly.

"I-I was so astonished to see

"A man and not a faun," he suggested helpfully.

"No," she contradicted, frowning. "that you were asleep and not-not dead. You see, I have never before seen a man in these wilds, and-"

"Not even a dead one?" he interrupted, laughing. She smiled distantly. "Not "No." even a tramp. And I wondered-I

thought-" "I was here yesterday," he re-

proached her. "He saw me!" she thought indignantly. "He thinks I came down here today on the chance of meeting him, the conceited-"

"I paddle down here every day," she informed him coldly.

"Oh, really!" he exclaimed, with open delight. "It's awfully nice of

"I didn't mean that," she flashed back furlously.

He looked dejected. "Pardon me," he said, "I don't suppose you did. I don't go," as she prepared to push off. Seizing a fallen branch he dexrope that was tied to the bow of her grasped it firmly. "I simply meant," was coming here, always, every afternoon to fish. You don't mind that, do you?" he inquired humbly. "I don't care in the least what you

Her heart gave an excited little do," she retorted, with angry disdain, He gave the rope a couple of turns around his wrist and settled himself comfortably. "In that case I shall sit here and

talk to you," he announced: For answer Zoe pulled herself careSOME SIMPLE DAINTIES THAT ARE EASILY PREPARED.

Ice Cream That Takes But Little Time to Get Ready for the Table-Rice Water Jelly-For Lincoln Pie.

Fine Ice Cream .-- One pint milk, one cup sugar, two tablespoons flour, one saltspoon salt, one egg, one pint to one quart cream (or milk), onehalf to one cup sugar, one tablespoon flavor; boil the milk, mix the sugar, flour, salt and egg and cook 20 minutes after egg, sugar, flour and salt are added to the boiling milk. This is cheap and fine.

Fowl in Batter .- Take the remains of a cold fowl, divide into neat joints, remove all skin, dip each piece into seasoned flour, rub over with a little salad oil and set aside. Prepare a good frying batter, dip each piece of fowl into it and fry in deep fat. Serve round a plle of peas or French beans.

Rice Water Jelly .-- Wash two and a half tablespoonfuls of rice in several waters and cook in a quart of water for one hour, or until the rice is entirely dissolved. Add a pinch of salt. Sweeten to taste. Stir in the juice of one or two lemons. Strain into a mold and when cold serve with sugar and cream. This is an excellent dish for children and invalids.

Lincoln Pie .- One pint stewed sour apples, sifted; butter size of an egg, two tablespoons flour, grated rind and juice of a lemon, yolks of three eggs, beaten. Sweeten to taste. Bake with lower crust, and when done spread a meringue of the whites of three eggs, beaten with three tablespoons sugar over the top, and brown in oven.

Quince Honey .-- Pare and grate three large quinces. Make a syrup of three pints of sugar and 11/2 pints of water. Boil together about twenty minutes.

Swiss Dumplings.

One pound sausage bought at a German delicatessen store, as the others will not do. Remove from skins and to it add one egg, salt and pepper, tablespoon of flour and one-quarter loaf of bread which has been soaked in milk and then pressed thoroughly till quite dry. Mix well together and form in balls about the size of large marbles. Drop in boiling water, salted, and cook until they float. Now remove to a dish and make a butter sauce. Melt a piece of butter size of an egg and add a tablespoon of flour. When well blended, add slowly, stirring all the time, clear beef stock or the liquid the dumplings were boiled in, enough to just cover them. When

TO VARY THE MENU PROPER CARE OF MATTRESS ! Bedding Not Hard to Keep in Condition, Though Constant Care Is Necessary.

An immaculate mattress is more than the sign of a good housewife. It is essential to good health. Even a clean sheet will not keep a sensitive person from shrinking if the mattress looks queer.

There need be little excuse for any dust if care be taken. Every mattress should have a twilled muslin cover that buttons on, so that it can be frequently washed. If a mattress is for a big double bed

it should be in two parts for easier turning. The extra-careful housewife pulls the mattress up over the footboard each morning, so that it airs on all sides. It should at least be turned

once a day, not always in the same direction. This prevents the ugly ridge when two are sleeping in the bed. Rubber sheeting should be used under the linen in cases of sickness. In an emergency folded newspapers are a good substitute. The easiest way to clean a mat

tress is by the vacuum cleaner. If it must be done at home, put it in a slightly dampened sheet and beat with a wicker carpet beater until all the dirt seems to be out: then take a new sfet, turn the mattress and repeat

AMERICAN PATE DE FOI GRAS

Imitation of European Delicacy That Is Easily Within the Reach of All.

Take 1 poind of beef liver, 1 large onion (cut into quarters), 3 bay leaves, 1 teaspoon of mixed herbs (I use sage and sweet marjoram), 4 or 5 cloves, and 2 or 3 dashes of nutmeg. Cook slowly about 20 minutes. Be careful that it does not stick or burn.

Strain off the liquid. There should be only a little. Now remove skin and coarse parts from liver-and run liver through meat grinder (or grade it if you have no grinder). It should be light and fluffy like meal. Add the liquid, a little white pepper. a pinch of cayenne and another teaspoon of mixed herbs. Knead together like dough and add one-half cup melted

butter, salt to taste, put into a large cup (I use jelly glasses), and set in a pan of hot water on the stove for a few minutes. When hot through take up, cover with buttered paper and put on the cover of glass. Set in a cool place 3 or 4 hours. This will have the consistency of firm table butter.

Fish and Lemon Sauce.

Take a three-pound fish. Clean, cut and sprinkle with salt. Leave for three hours; cut fine one good, mediumsized onion, let simmer in a tablespoonful of butter, add one pint of the consistency of cream, put in



R. G. Dun & Co.'s Weekly Review of Trade says:

"The actual volume of trade is well maintained and the hopeful business sentiment which has been in evidence the last two weeks continues. Retail trade is somewhat affected by the unseasonable warm weather, but reports from most of the leading cities are quite satisfactory and reflect a cheerful view as to the outlook."

Bradstreet's says: "Irregular weather conditions figure largely in the trade reports this week and are held mainly responsible for the rather smaller than expected volume of sales reported as a whole. Wholesale and jobbing business displayed the same caution and conservatism noted earlier, and house buying was of a hand-to-mouth character, though reports from some leading markets are of a volume of trade equal or superior to last year. Business failures in the United States for the week ended October 20 were 197. against 233 last week, 244 in the like week of 1909, 231 in 1908, 220 in 1907 and 184 in 1906."

43c

Wholesale Markets

NEW YORK .- Wheat --- Spot firm; No. 2 red, 99%c. elevator and \$1 f. o. b. afloat; No. 1 Northern Duluth,

\$1.151/2 f. o. b. afloat. Corn-Spot firm; No. 2, 57%c. elevator domestic basis to arrive c. i. f. and 57%c. f. o. b afloat.

Oats-Spot steady; standard white 361/2c.; No. 2, 371/4c.; No. 3 36c.; No. 4, 35½c.; No. 2 mixed, 35½c. asked.

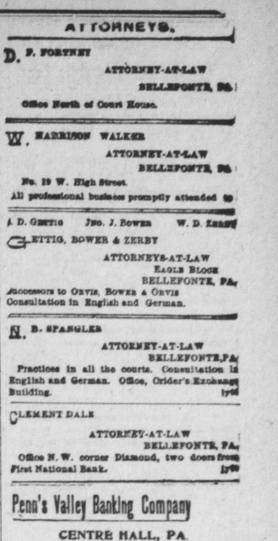
Eggs --- State, Pennsylvania and nearby hennery white fancy, 41@

Poultry - Spring chickens, 13c .: fowls, 14@15c.; turkeys, 12@15c. Dressed regular Western broilers, 17@20c.; do, fowls, 18c.; do, spring turkeys, 14@25c.

PHILADELPHIA. - Wheat firm; contract grade, No. 2 red, in export elevator, 931/2 @ 941/2c.

Corn firm; No. 2 yellow, for local trade, 57@571/2; November, 51@52; December and January, 50@51. Oats firmer; No. 2 white, natural, 280

Butter steady; extra Western creamery, 33c.; do, nearby prints, 34. Eggs firm; Pennsylvania and other nearby firsts, free cases, 30c. at mark; do, current receipts, in returnable cases, 28 at mark; Western firsts, free cases, 30 at mark; do. current receipts, free cases, 28 at



W. B. MINGLE, Cashie

Receives Deposits . .

Discounts Notes . . .



THE BEST IS THE

No Mutual

CHEAPEST .

and yesterday he had had his back to fully toward the bow and began to



the river and hadn't appeared to see her as she slipped past. Just why and I have some distance to paddle." she had thought of him till late in the night and dreamed of him till dawn she had failed to determine. Nor was her chance to discover what compelling characteristics lurked in his silent personality. She hesitated, making sure of his absolute unconsciousness. At last she turned her canoe toward him, propelled it slowly, carefully, till its bow ran noiselessly into the soft mud of the bank. Her paddle across her knees, she

leaned forward, eagerly, to inspect undisturbed this sleeping young prince of the woods. What a physique!--what features!--what an absolutely ideal type for the hero of a sylvan adventure, a little love idyll, such as the whole scenario seemed to suggest.

"I believe," she reflected dreamily, "If father would only let me alone I'd fall in love with some one just exactly like this and under some just romantic condition. But I will not"here her reflections grew energetically rebellious-"marry that Tom Driscoll he's always talking about, and I that I was going, simply-to meetwon't stay at home to be balted with you!" him when he comes. Oh, if I could ever"-she drew a long sigh-"meet an unusual type of man in an unusual way."

At this point in her reflections, suddenly and without preliminary stir or motion, his eyes opened full upon her. They stared at each other, he too astonished, she too panic-stricken to

ENOVE. "Please don't vanish," he mur- home?" he asked.

work busily at the knot that secured her end of the rope to the little iron ring in the bow of the canoe.

"Of course, I might offer to help you," he mused aloud, "but under the circumstances- What! You're going to give it up? Well, that is more sensible. I'm afraid that knot was put in to stay."

Zoe moved back to her former position and rearranged herself on the cushions, after which she opened her book and began to read and munch chocolates.

He watched her a moment.

"Isn't this idyllic?" he murmured contentedly. Zoe helped herself to another choc-

olate and turned a page of the book. The minutes waned. Half an hour passed-an hour. The silent and peaceful companionship worked like oil on the troubled waters of Zoe's resentment. An unconscious happiness and contentment stole into her heart. She risked a glance at him. He was thoroughly "nice,' she decided.

At this moment, as if sensing her softened mood, he leaned over and peered into the canoe.

"Greedy!" he murmured. "Only three left!"

Zoe struggled with herself, then laughed.

"Won't you throw the rope back now, please?" she begged. "It is late He looked contrite. "I've been a brute," he apologized humbly, "but I just couldn't help it. I knew if I once let you go that would be the end of me-you'd simply disappear forever. And-and really, you know, it's lonely about here."

"Isn't it!" agreed Zoe, with quick sympathy.

"And so why," he asked eagerly, 'shouldn't we amuse each other a little? I'm staying with my uncle, back there, on my way to Southampton, to visit a friend of mine, and-"

"Southampton!" exclaimed Zoe "Why, that's where I live!" "Really!" His face beamed. "Do

you happen to know a Mr. Brentley and his daughter?" "My father!" Zoe gasped, "andmyself! You are not-don't tell me-'

she began to laugh helplessly. "I am Tom Driscoll," he said sol-

emnly. "And you-what are you doing-" he pulled the canoe nearer-"up here? I was going-you know

"I ran away," gurgled Zoe, "Father had talked about you so much I--I hated you! Oh, what a joke!"

"It's anything but a joke if you hate me," objected Mr. Driscoll gloomily.

Zoe lifted a flushed, dimpled face, "Well 1-I hadn't seen you then."

she admitted. He looked into her eyes.

"Do" you think I might paddle you

dumplings and reheat. A little boiled cauliflower added is very nice.

Red Pepper Sweet Pickle.

Soak the peppers in boiling water about twenty minutes, then lay in cold brine over night to draw out the crude juices of the vegetable. Cut in thin slices, discarding all the seeds one tablespoonful of chopped parsley and stringy pulp, and make into a to sauce. sweet pickle, precisely as pears, apples or peaches are pickled. A standard formula for this is three pounds of sugar, a pint of cider vinegar, two the syrup long enough to thicken

tablespoons each of whole cloves, allspice and cinnamon. Scald all together and cook until the pepper is tender. Remove the peppers and cook slightly, then pour over the sliced pepper. This is an excellent relish with roasted meat.

Bread Pudding. One pint bread crumbs. One cup sugar. Grated peel of one lemon. Yolks of four eggs. One quart of milk. Soak the breadcrumbs in the milk about 15 minutes; then add the yolks of eggs well beaten, the grated lemon peel and sugar. Beat all well together and bake

about half an hour. After the pudding is baked cover it the meringue made of the whites of the eggs beaten stiff, with four tablespoonfuls of sugar.

Return to oven and brown delicately.

Cauliflower Pudding.

Break a cauliflower into sprigs and soak in cold salted water for half an hour, then drain. Cover with sweet milk and boil until tender. Drain, add one cupful of bread crumbs, one-half cupful of the milk, the same of thick sweet cream, the well beaten yolks of four eggs, one-half teaspoonful of salt, a pinch of ground mace and a dash of butter and the juice of half a lemon. Mix well, pour into a buttered pudding dish and bake in a slow oven until firm.

Sweet Apples With Cider.

Pare, core and slice sweet apples and stew slowly in sweet cider. I also add good cup of sugar and some swek cinnamon to every gallon of cider. rubbing the darkened surface with Resembles quince sauce and is deli- part o' a cut lemon. Unless the wood cious. I am somewhat slow sending has been burned the discoloration is you a recipe, but sure, nevertheless.

Popcorn Pudding.

Roll 1 pint of freshly popped corn. Add to it 11/2 pints milk, 1/2 cup sugar, cups of sugar, 1% cup butter, 1/2 cup 3, eggs, well-beaten, and a little salt and nutmeg. Bake like a custard king powder, 1/2 teaspoon extract va about 20 minutes.

boiling water, pinch of ginger, pepper mustard; put in the fish, boil slow 20 minutes. Sauce-Beat well the yolks of six eggs, juice of three lemons; add the hot gravy from fish to yolks and lemons, stirring well, so eggs will not curdle; then put back on stove, let come to a boll, and place fish in a dish, pour sauce over, put away to cool; garnish with lettuce leaves, add

Sweet Pickled Pears.

Ten pounds of good sound pears, not quite ripe. Wipe them and remove the blossom end. Peel and cook in boiling water until tender. Remove fruit and strain the water. Take 1 quart of this water, add to it 1 quart of vinegar, 5 pounds of sugar and 1/2 cup of mixed whole cloves, allspice, mace and stick cinnamon. Put it on to boil for half an hour, then add the pears, and when well scalded remove them and pack in glass jars. Boil sirup down until there is enough to cover the fruit. Pour it over and seal at once. Tie the cinnamon and mace in a muslin bag, but put cloves

Home Economy.

and allspice in whole.

To prevent raising on currants from dropping to the bottom of the pan first put in a layer of dough without them, and then add the dough to with a layer of jelly and then with which the raisins, well flavored, have been mixed.

> A splendid filling for soft cushions may be made by taking a dime's worth of cotton batting, cutting it into small squares, and heating it in a baking pan in the oven for half an hour, care being taken not to let it scorch. Each little 'square will puff up to twice its size, and will be as light and fluffy as a feather.

> > Artistic Cheese.

The next time you have cheese with your salad try the effect of cutting tiny rounds of red pepper about a quarter of an inch thick and filling cayenne, two tablespoonfuls of soft the center with cream cheese. These rings should be prepared several hours before using and be kept on the ice until very cold. Pass as ordinary cheese with crackers.

Scratched Paint.

If you are distressed to find that some careless person has scratched the new white paint with a match try removed.

Cocoanut Cookles.

One cup of grated cocoanut, 11/2 milk, 2 eggs, 1 large teaspoon of banilla, and flour enough to roll out

mark.

Cheese steady; New York full creams, choice, 151/2c.; do, fair to good, 14% @ 15%.

Live poultry dull. Fowls, 13@ 15c.; old roosters, 11@11½; spring chickens, 13@15; ducks, 15@16; geese, 14@15; turkeys, 17@19.

BALTIMORE .- Wheat-No. 2 red spot 95c nominal; November, 96% nominal red December 97 nominal. Corn .- Spot, 55 bid; year, 51% @ 52; January, 51% @ 51%.

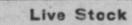
Oats-No. 2 white, 36, sales; standard white, 35%; No. 3 white, 351/2; No. 4 white, 35.

Hay-No. 1 timothy, \$20@20.50; No. 2 timothy, \$19@19.50; No. 3 timothy, \$16@18; choice clover mixed, \$18.50@19; No. 1 clover mixed, \$17.50@18.50; No. 2 clover mixed, \$13@15.50; No. 1 clover, \$14 @14.50; No. 2 clover, \$12@13.50. Butter---

Creamery, fancy 30 to 301/2 Creamery, choice 28 1/2 to 29 Creamery, imita.'on .. 22 to 24 Creamery, prints.....31 to 32 Creamery, blocks29 to 32 Cheese-Jobbing prices, per ib.,

17@17%c. Eggs - Maryland, Pennsylvania

and nearby firsts, 29c.; Western firsts, 29; West Virginia firsts, 28; Southern firsts; 27; guinea eggs, 14. Live Poultry - Chickens - Old hens, heavy, per lb., 16c; do, small to medium, 14@15; young, choice, 16@161/2; rough and poor, 14@15; old roosters, 11. Ducks-Old, per 1b., 13@14; young white Pekings, 15; young Muscovy and mongrel, 14 @15; puddle, 14. Geese-Nearby, per 1b., 12@14.



PITTSBURG .--- Cattle steady; supply light. Choice, \$6.75@7.10; prime, \$6.40@6.75.

Sheep steady; supply light. Prime wethers, \$4.15@4.35; culls and common, \$2@3; lambs, \$6.50@ 6.85; veal calves, \$9.50@10.

Hogs lower; receipts, 20 double decks. Prime heavies, \$9.40@9.45: mediums, \$9.50@9.65; heavy and light Yorkers, \$9.50; roughs, \$8@ 8.50.

CHICAGO-Cattle, market steady: Beeves, \$4.50@7.85; Texas steers \$3.40@5.70; Western steers, \$4.15 @6.80; stockers and feeders, \$4.25 @ 5.60; cows and heifers, \$2.25@ 6.35; calves, \$7.25@10.

Hogs-Market weak; light, \$8,70 @ 9.40; mixed, \$8.20 @ 9.35; heavy \$8@9.10; rough, \$8@8.20; good to choice heavy, \$8.20@9.10; pigs 18 25 @ 9; bulk of sales, \$8.25 @ 8.80. Sheep — Market strong; native \$2.50@4.30; Western, \$2.75@4.25 earlings, \$4.25@5.40; lambs ative, \$4.50@7; Western, \$4.75¢ 5.85.



