The Mystery of the Silver Dagger By RANDALL PARRISH

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Copyright, by Randall Parrish CHAPTER IX-Continued.

-14-"Say, where the h-l have you been? What is this, a double-cross, Wal-

dron? "What you mean?" ejaculated the other. "By Gott! it is rather you I the strained neck threatened to crack, should ask why you not tell me the

"Tell you! What the devil have I got to tell you? Don't get funny with me. You sent me a note this morning, throwing her to her knees; I know the

didn't you?" "Sure I did." "Well, then, why didn't you meet me? D-n it, I've been hunting you all blurt it out, before I wring your d-n break away from him, but it was no

Jew neck." Waldron spread his hands, and lifted his shoulders in an expression more eloquent than words.

"What a man! You cuss me, but not wait to hear why this all was so. You sit down, and I tell you. Then maybe you tell me something also."

Harris stared at him, then sank into the vacant chair opposite, still scowl- backed by a half dozen subordinates, ing angrily across the table. A waiter paused at his elbow expectantly, and, body. Even as they stared about, I in response to something said, the thief jerked out a surly answer.

"No, I don't want anything to eat. Bring me some whisky-a half pintwith a little water. Yes, that's all; now get out of here."

At this moment Francols returned with our final course, obliging us to appear indifferent to the quarrel raging beyond the curtains. Both men must have lowered their voices, for our ears caught nothing of what was said. It seemed to me the waiter was unusually slow in rearranging the table.

"There, that will do, Francois," I broke out, at last, impatiently. "We will want nothing else at present. When I need you again I will ring. That is the bell, I presume." "Oul, M'sleur."

"All right; then leave us alone for

a while Neither one of us touched a thing, the coffee growing cold in the cups. as we endeavored to distinguish what was going on at that second table out in the main dining room. I came around beside her, to where I could peer out also beneath the curtain fold, and thus gain glimpses of the two men. They were talking earnestly, but had lowered their voices, until they were nearly inaudible amid the din of the place. The anger and threat had gone out of both voices; but only occasionally could we weave together words into an understandable sentence; these came to us detached, unrelated, as the surrounding noise ceased suddenly, or the music came to a pause.

"You didn't get it! Then who the h-1 did? Me, I should say no; why I never knew the old man had even slipped him the dough. That d-n girl rode down with him. Of course I do; I saw them go out together; that's why I thought I was playing safe to keep away. Somebody has played us for suckers. If you had kept your d-n mouth shut we'd a-had it easy."

Waldron broke in, stung by this last taunt into elevating his voice.

"What you mean, I keep my mouth shut? So help me, Moses, I tell nobody."

"The h-l you didn't! You blabbed the whole thing to Daly. He told me so himself. That's what I was doing last night, bluffing him out."

stuff? I ain't seen Daly for three year. Was he in this deal? Why you not tell me of Daly before?" "Tell you! I never knew it until

he told me."

A waiter brushed past him, bearing to prevent any alarm from reaching sassin? Was she even now endeavora tray, striking against one shoulder the outside. To the signal of Francois as he passed. Harris glanced up with these stepped aside, permitting us to questions were unanswerable; I could a snarling oath, and, before I realized pass through into the vestibule. the danger, his eyes must have caught a glimpse of me beneath the draped curtain. Instantly the fellow was on his feet, all else forgotten in a swift met my own bravely, and her hand foul a crime, wave of passion.

"There's the guy now!" he burst steps. Above, all remained quiet and forth. "He's hiding in that booth; I dark. saw him. Come on, and we'll have the stiff cough up yet!"

I drew back swiftly, pushing the girl behind me. There was no place in which to hide, no chance for escape. Perhaps I could explain, but, if not, then I must fight. The two came plunging through the opening and faced us, the heavy curtains dropping behind them and shutting out all view beyond. Harris, inflamed by drink, glared about as though doubting the evidence of his own eyes, but my fault. The Russian had a knife." his expression was that of savage hatred.

"H-1, if they ain't both of 'em here! the count before it could be used. Say, this is rich. So you two are in There is nothing to worry over now." cahoots, hey? Thought you'd play me for a d-n fool, did you, Daly? Well, I'll show you what you're up againstyou and yer girl. Come now, where's are very properly sore. You heard the sake of the colored covers, or to that boodle?"

"I know nothing about it, Harris," "You're a liar. This dame went must believe me." away with Alva in his car. I saw her go out with him, You cough up, both Harris."

of you, and be d-n quick about it. or you'll never get out of here with pleased with my answer, for she said out a hole through you. You think no more until we drew up at the hotel you can double-cross me; I'll show you a trick of my own!"

Russian could not have been armed,

for he came at me with bare hands,

his grip like that of a bear. For an

able to breathe, my hands pinned help-

lessly in the grasp of his arms. But

brute strength was all he possessed,

brute strength and ferocity. The bot-

I wriggled partially free, and got one

and he had to release his grip to

protect himself. It was all over in a

minute, but hot while it lasted: I

ing me a chance to drive home one

fist square into his face. I heard

him rip out a Hebrew oath, and saw

crashed back across the table, and

hung there dangling, arms outspread

and head in a broken dish. Before I

could strike again, or even recover

my breath, the curtains were thrust

violently aside, and the head-waiter,

came tumbling in over Harris' inert

helped the girl to her feet, and faced

"What happen here, M'sleur? What

"No; they're just knocked out. A

little private affair, that's all," I said,

too exhausted to speak clearly. "See

"What Is This, a Double-Cross, Wal-

dron?"

here, M'sieur," and I thrust the first

bill I could reach into his hand. "Hush

He dashed about frantically, wring-

"Oui, oui! Eet shall be so. There

men attack you, M'sieur Daly-I see

eet all; you protect ze Madame. There

cois, Jules, you will help ze lady an'

turbed as I anticipated it might be.

gazed at curiously, but no demonstra-

my own. She was pale, but her eyes

touched my arm as we went up the

"I believe there are taxis around the

"Good: I would prefer riding to

In the semi-darkness of the cab I

"Oh, I was so frightened-so sorry

felt her hand touch mine gently, as

to have brought you there. It was all

"Yes, I know; I caught a glimmer

of it, but he went down and out for

"They did not get the money?"

"No, that is clear enough. Some

"Harris knows nothing about it; you

"I intend to-certainly as against

body got the bulge on them, and they

Harris swear you left with Alva."

walking, myself. Where do you wish

"Back to the hotel, please."

"What next?" I asked.

ing his hands and gesticulating.

ze gentleman to go-quick."

tion followed.

corner."

to be taken?"

though half afraid.

and me get out of here."

happen?" shrieked the excited French-

man, "You keel ze men? What?"

"It may be best for you not to come in; must have caught in his pocket, though I wasted no time. It was his life or one never knows." mine, and I gripped the empty wine "This is not a final parting, I hope?" "Perhaps so, perhaps not. You do bottle on the table and smashed a vicious blow at his head. He went not wholly trust me. Some day I mean down like a log, his body half project- you shall. Good-night."

He was reaching for his gun. It the wide pavement together,

ing through the curtains, while I I felt her hand in mine, just for a wheeled about barely in time to meet moment; then the doors opened and the mad bull rush of Waldron. The closed, leaving me alone.

She may not have been altogether

entrance. She waited while I settled

with the chauffeur, and we crossed

CHAPTER X

instant he had me throttled, scarcely The Proof of Murder-The Back Room of Costigan's

I watched her through the glass crowd in the lobby. I could not pertle was crushed out of my fingers, yet mit her to go away like this; to get feeling is that they stop at nothing beyond my sight and knowledge-yet hand twisted into his whiskers, jerk- I hesitated too long, until she had ot some strange fabric never before ing his head back, and side-wise, until merged into the swirling crowd and used for that purpose. was lost.

It was indeed a strange feeling of loneliness which swept over me in know we struck against the girl, such depth of interest in a woman, or that moment. Never before had I felt fellow stumbled over Harris' legs, giv- With no apparent effort, seemingly utterly indifferent, she had nevertheless become intwined with my life, her day long. What's the idea? Come, blood staining his lips. I tried to The soft pressure of her body, the use; yet the effort opened his guard the glance of her eyes sent the warm for a swift uppercut, and I let him blood pulsing through my veins. She had become to me an inspiration, a memory to dream over, a hope no longer to be resisted.

This was strange, so strange as to be beyond understanding. I argued it with myself, but to no result. The fact would not be denied. Here was an unknown woman, original and beautiful, to be sure, yet one whose very identity was shrouded in mystery. To all appearances she was actively engaged in conspiracy against the government of Chile, in a crime against human life. She was unquestionably the authorized agent of a gang of revolutionary plotters-I had witnessed their reception of her as one of their own, and could not doubt the evidence of my own eyes. She had borne them instructions, and stood in their midst, in secret conclave, speaking as one having authority. More than that, even, she had refused to deny this connection, to reveal her name, or acknowledge any other purpose. She had used me to further her ends, whatever they might be, preying upon my personal interest in her. and yet refusing to lift a single fold of this curtain of mystery.

What could it mean, but that she

was secretly ashamed to permit of my

full understanding? The thought of the stolen money, the murder of Alva, recurred to me; the invitation I had overheard for her to accompany him on his fatal trip, and her acceptance; the positive assertion of Harris that she had done so; her confessed knowledge that the money had actually been given into the possession of the Chilean captain; the nature of the weapon with which he had been killed; her remaining in New York instead of returning to Washington. I could not blot these things out, no matter how hard I endeavored to reconcile them with her denials. I trusted her: I would continue to trust her against the world, yet deep down in my heart lingered a question unanswered. If she was honest, square, actuated by some worthy purpose, why did she still refuse to confide in me? Surely I had been sufficiently testedthis up, will you, and let the lady and she knew who I was. If she was the sister of a classmate whom I knew and loved, what necessity remained for the concealment of her name? What, indeed, except shame at the ees to be no trouble, no police. Ze part she' was playing in this sordid drama of life? Some of my earlier suspicion had been eradicated, for now be no noise, no peestal-bien! Fran- it was clearly demonstrated that it could not have been her knife which had pierced Alva's heart. Whatever The two waiter-guardians held back else I might believe against her, this the curtains for us to pass through, evidence no longer existed, for she The main dining room was not as dis- still wore the dagger in her hat. Peculiar as the design was, the weapon "I tell Daly? Where you git that As we came forth and made our way locked in my valise, which I had down the aisle under escort, we were picked up blood-stained on the floor of the car, was not hers; it had been wielded in its deadly work by some A group of waiters stood before the other hand. But whose? Did she outer door, evidently collected there know? Did she even suspect the as-

> mind, and yet associate her with so I was still immersed in such thoughts, mentally struggling for her honor, and my own justification, when I finally atthined the quiet of my room. I was squarely up against a stone wall; there was no light perceptible anywhere. Neither Harris nor Waldron was guilty of this crime; they were obliterated from further consideration. These two worthies had undoubtedly done their best, but had been outgeneraled by some one else: and, whoever that other might be, he had made a clear get-away, leaving not even a lurking suspicion behind him. It was the job of a master-thief, an expert in crime-or else had been accomplished through the blind luck of some one whose very identity cloaked any possibility of suspicion.

ing to conceal his identity? These

only partially drive them back by

I assisted my companion into her memory of the girl herself; it was

coat, and then hastily struggled into impossible to recall her vividly to

(TO BE CONTINUED.)

It is a poor policy to buy books for make friends for the sake of their clothes.

When love meanders down the avenue common sense sneaks up an alley.

Materials Used in Dresses Popular for Headgear.

There has been no sudden leap from

Then there are bats of gingham and linen and dotted swiss and organdleall of the materials, in fact, that are used for summer cotton dresses. Sometimes they are fitted to the shapes underlying them and at other times they choose to drape themselves about a smaller shape, forming deep folds and becoming twistings.

frock of dark blue linen inconspicu of the heavy linen fitted to the shape and trimmed with a broad



Embroidered Kid Hat in Red and Black and Hat of Colored Duvetyn and Quills.

scarf of white organdie, the freshness mentation has gained in favor. and crispness of which added largely to the generally cool look of the gown

itself. Most of the summer hats are large, for the simple reason that the heat and sun of the season really demand this sort of protection. And some of the sweetest of the really summery hats are made either of white or very lightly tinted organdle.

grater.

SCARF FOR THE COOL NIGHTS

Gingham and Linen and Dotted Swiss and Organdie Used for Summer Chapcaux.

shaped hats to druped hats, writes a correspondent. The change has been gradual, but the smartest thing that one can do in the way of headgear is to wear a hat that is made of something other than the long-accepted hat stuffs. The milliners used to say doors until she vanished among the that this and that fabric would not "make up" well for hats, but now the when it comes to fashioning a hat out

> A fashion that has appeared in spots during the last few weeks is that of wearing a hat to match, in some way, the material of the gown. For instance, there was seen a tailored tion. ously trimmed and bound with white cotton braid and worn with a white mull blouse. Then there was worn with this a short-brimmed sailor made



wide, of plaid brush wool in gray, copen, buff, peacock, navy, turquoise, white, black and heather, shown recently at a New York style exposi-

RIGHT SORT OF ACCESSORIES

Dainty Collar and Cuff Sets, Bright Sash or Perky Bow Will Do Wonders.

"She had on the smartest little waistcoat,' said a woman the other day in discussing the appearance of a friend she met during a morning's shopping, and she couldn't recall a thing about the suit with which the waistcoat was worn, except that it was "just a little plain dark suit of some sort." All of which helps to prove that accessories deserve all the prominence they have ever been accorded in the

TAFFETA HAS CHARM FOR ALL

Fabric Lends Itself to Many Uses for Milady.

One favorite way of developing a frock fashioned of taffeta material is making a quaint basque bodice and a tiered or scalloped skirt.

Fringes and uncut edgings have dis appeared from view, and in their places-even at the beginning of summer-came ruchings of taffeta and queer little wheels and ornaments of lace edging, the latter frequently tinted to match the gown, and the orna-

Speaking of elaboration, it may be interesting to notice that blossoms and leaves are made of chiffon velvet, taffeta and even organdie.

Shoulder Coming In.

The shoulders are coming in for a good deal of attention in the new frocks. Another thing is the deep bertha that bangs from the shoulders, sometimes from a straight off-the-Should your cake or bread get shoulder line, to the waist. This is scorched in the oven, try grating the a feature of a good many frocks, of burned parts off with a nutmeg such soft fabric as voile, or such stiff fabric as organdle.

BEST WAY TO CLEAN RUGS

evidence.

Mild Soap With Tepid Water Should Be Used When Floor Coverings Are Washed.

Rugs should be kept clean with a good carpet sweeper or electric vacuum cleaner, as the hard grits of sand will, if not removed, injure the nap. Do not sweep Wilton or Axminster rugs hard at first as the tufts are liable to loosen before they are pressed down by usage.

All Wilton and Axminster rugs are 'sheered" when finished, consequently light fluff or loose wool will sweep out for some time. This is a feature of the fabric and not a defect.

Do not pull out any knots or tufts. Cut them off even with the surface of the rugs. The tufts in any domestic rug can be deliberately pulled out. This is due to the nature of the weave. strong sunlight, as all domestic rugs

will fade some. soap, with tepld, not hot water, else and is buckled to place. the alkali of stronger cleansers will eat into the surface and destroy the color. Never flood the surface with water. It is best to wash about a yard at a time, rinse with clear wa-

ter and let dry thoroughly.

Given a coat of varnish, linoleum survives a much longer period of wear. Before varnishing, make sure that the surface is free from grit or grease. Let varnish dry over night before walking on the floor.

wul pot stick to it - Detroit News.

A scarf 72 inches long and 18 inches

scheme of things sartorial.

A smart, exquisitely clean and dainty collar and cuff set may transform a suit or frock several seasons old into something quite up to the minute in style. And there is almost no limit to what may be done with a simple suit or frock of nondescript color and design in the way of transforming it into a swagger sports costume, if the right sort of accessories are chosen. A bright sash, a correct tie or a perky bow will do wonders.

FASHIONS IN BRIEF.

Smart suits are being made of black taffeta. Small hats of black taffeta are edged with narrow ruching.

neck and narrow fitted shoulders. Sand-colored foulard, figured in dark blue, makes an attractive street dress. Large collars are no longer seen, but chin collars, which may be worn high at the neck or open, are much in

Swagger coats have high buttoned

Charming evening gowns of taffeta are trimmed with tulle in a matching shade. French blue and jade are the colors most frequently seen.

The soft wrist effect of the gauntlet glove is going to make them a popular hand covering this fall. Brown, black, beaver and gray are the colors most in demand.

There are some attractive sets of angora scarfs for children, in both Protect your rugs from bright or neutral and plaid effects. They are worn about the shoulders, and are finished with two big patch pockets in When washing is necessary, use mild the front. A narrow belt is used

Beading.

A unique effect was found on a recent importation wherein a single large bead was used on the middle thread of hand-made fagoting. The appearance was of a line of beads, unattached to any material.

Economy.

Panels and irregular hem lines, growing in popularity, have an eco-Waxed lipoleum is easier to clean nomic value. Last year's too short or with a dust mop. Dust and grease too long gown can be brought up to date by means of them.

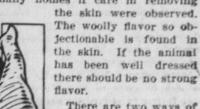
The Kitchen Cabinet 7

(©, 1921, Western Newspaper Union.)

But words are things, and a small drop of ink, falling like dew upon a thought, produces that which makes thousands, perhaps millions, think .-

MUTTON WITH SAUCES.

Mutton would be far more popular in many homes if care in removing



There are two ways of cooking mutton. For those who are fond of the mutton flavor it is

cooked to bring out the natural flavor; the other way unites it with highly flavored vegetables or seasonings which produce a combination of flavors.

One of the important things to remember in serving mutton and !amp with the gravy containing any of the fat is to have it piping hot, as the fat hardens so quickly that it leaves an unpleasant furry feeling on the tongue. Everything used in the serving of mutton, service plates, platters and gravy dishes, should be well heated.

Roast Saddle of Mutton,-A saddle of mutton is the loin cut off in one piece. It is a favorite roasting piece. Sprinkle the meat with sait and pepper, place in the baking pan on a rack and dredge with flour. Bake in a hot oven, basting frequently and allow ten or fifteen minutes to the pound, depending upon whether it is to be rare or well done. The leg of mutton is roasted in the same way. Serve with a brown gravy with or without currant jelly. In making the gravy allow two tablespoonfuls of fat for each cupful of gravy desired. Pour off all the fat and measure the desired amount, add three lablespoonfuls or flour for each two of fat and cook until well browned. Add broth or boiling water-one cupful to the proportions of flour and fat given. Season with salt and pepper and add one glass of current jelly to a cupful of gravy. This makes a delicious sauce for reheated cold mutton.

Caper Sauce.-Melt one-third of a cupful of butter, add two tablespoonfuls of flour and cook thoroughly. Pour on gradually one and one-half cupfuls of hot mutton broth, add onehalf cupful of capers drained from their liquor and one-half teaspoonful of salt. Chopped sour pickles may be substituted for the capers. This sauce is served with bolled mutton.

All that is great in man comes through work; and civilization is its Success treads on the heels of every right effort.-Samuel Smiles.

SUMMERY DISHES.

fake a choice of any of these appetizing salad combinations which will supply the family for a week or two: Hard-cooked

eggs with lettuce and mayonnaise: lettuce and cooked asparagus, or tomato

with asparagus; tomato stuffed with chopped cucumbers or asparagus; head lettuce with Roquefort dressing; green pepper shredded, mixed with cottage cheese, boiled dressing; watercress and egg; pepper grass, radishes and French dressing; orange and pineapple with French dressing; spinach with eggs and boiled dressing; lettuce with chopped peanuts, onlons and French dressing.

Chicken Jelly Salad .- Soften onehalf 'teaspoonful of gelatin in four tablespoonfuls of cold water, add to one cupful of boiling chicken broth, stir till well dissolved, adding salt, pepper, onion juice and celery sait to season. Chill until cold, then add part of this to a cupful of finely chopped cooked chicken in layers with the broth as it hardens, adding cooked egg, carrots or beets cut in shapes to decorate. Let each layer become firm before adding another.

Cream of Spinach Soup.-Wash two quarts of spinach and place in a saucepan over a moderate fire, adding no water. Stir with a fork and leave the kettle uncovered. Cooked in this way it loses none of its flavor and little color. When tender put through a sieve and add to it six cupfuls of thin, white sauce prepared as follows: Take one-fourth of a cupful of butter, one-third of a cupful of flour and cook until bubbling hot, then add four cupfuls of chicken broth; cook until smooth and add two cupfuls of milk. Season to taste and serve with croutons

Golden Parfait .- Take one-half cupful of finely chopped French fruit and soak over night in orange juice to cover. Cook two-thirds of a cupful each of water and sugar together until it is thick enough for frosting. Pour the hot sirup in a fine stream on five well-beaten egg yolks; beat until the mixture thickens, setting the pan over hot water. Beat until cold. Fold in one and one-half cupfuls of heavy cream whipped. Put into a mold in layers with the fruit. Pack and let ripen in ice and salt.

Nellie Maxwell