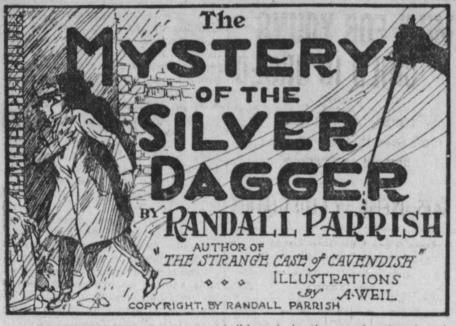
### THE CENTRE REPORTER, CENTRE HALL, PA.



#### CHAPTER X-Continued -15-

My glance wandering about the room aimlessly fell upon the valise in one corner. It was just where I remembered leaving it when I went out, yet I saw something which surely resembled a slash in the leather. I crossed over, and bent down; it was phone rang. a slash, the clean cut of a knife, running from end to end, penetrating through both leather and cloth. Whoever had done the deed had been unable to operate the lock, and had my name and hotel? used the blade as a last resort, slitting the entire bag wide open. I inserted my hand and felt within; nothing seemed missing, or greatly disturbed. I explored to the bottom, and amazement-the dagger I had con- I learned the purpose. cealed there was gone!

Good God! what could be the meaning of this? She had worn that ornament in her hat openly, purposely, to fool me into believing her innocent. There could be no other explanation. She had confessed being at the hotel, seeking to locate me, and the number of my room. What would prevent her coming up here unobserved, then, while I was out, and gaining entrance? And who else would have any reason you do the right thing, but I know to thus search through my things, and abstract this important evidence of crime?

Yet how did she know I had it? How did she even suspect I was the first to discover the dead body, and bear away with me the tell-tale weapon with which Alva had been murdered? I had no means of knowing how-only she alone had special reason to regain possession of that knife. And she had even dared later to flaunt it in my very face, to show it to me

in her possession, just as though it had never passed out of her hands! Here was revealed a depth of duplicity, a criminal audacity, not to be expressed in words; this soft spoken girl, this woman to whom I knew I had given my heart, stood revealed

sibly gain by thus overhearing the tale of their failure, if she already knew door; the sharp click of the lock who was the murderer of Alva, and what had become of the spoils?

I could ask these questions, but not mocked me with their emptiness. Then, shrill and insistent, the tele-

My heart was beating like a triphammer as I took down the receiver. "Hullo."

A man's voice spoke huskily. "This you, Daly?"

"Yes," hastily, instantly aware of who was on the other end of the wire. then sprang to my feet in startled yet feeling it best to dissemble until

"Who is speaking?"

"The fellow you biffed with a bottle tonight. No, I ain't got no hard feelings. Besides, I got something else to think about than a cracked dome. Say, I got some dope on how that job was did, an' maybe could tell you something else of interest. I got to talk with you privately-that's what. It's a matter for the girl as well as yerself. I'm playing square as long as who the dame is, an' am liable to squeal if I get a raw deal; that's putting it straight, Harry."

"You know who she is, you say?" "Sure I do. Old Pierre, over at Perond's, told me. He never forgets a face, or a name, that old duffer. He knew you the minute you blew in, and he knew her, too; she'd been there before slumming." "Who is she, then?"

"That's all right-I know; but I ain't fool enough to blow it over the wire. If you'll come over here and have a talk, I'll spill a few things in your ear that'll make you wise." "Where are you?"

"At Costigan's." "What's become of your partner?"

"Who's that-Waldron? He ain't no face a look of savage brutality, renpartner of mine. Say, you must have dered peculiarly sinister by a

**INTERPRETING THE STYLES** posited at the door of the saloon. I ressed open the swinging door, and tepped into the brilliantly lighted bar-

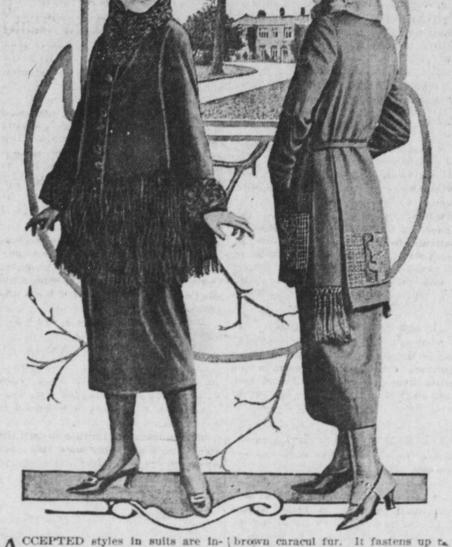
Costigan was behind the bar, but, at sight of me, rounded the end, and shook hands cordially, removing his apron, and slipping into a coat, in token that he had changed his occupation.

"Better call Charlie," he said to a man beside him, "for I'll be off for an hour or so. You came to see George?" "Yes; he telephoned me."

"Said he was goin' to. He's waitin' in the office there. I'll go along with vou.'

He pushed a passage through the crowd, his breadth of body according me ample room in which to follow without being obstructed, and opened the closed door with a pass-key. To a wave of his big hand I passed confidently past him, and entered. The next instant he had pressed me forward, came in also, and closed the sounded like the report of a pistol. One startled glance at the interior told me I was trapped, and the swift one was answerable. They merely instinct of defense led me to step aside, so that I should have my back to the wall. Harris sat in the swivel chair, with feet elevated on the desk, sardonically grinning at me over a half-chewed cigar tilted between his Who could be calling me at this hour? | teeth. A white rag was bound round Who except she alone in this city knew his head, through which a few drops of blood had oozed, leaving a dark stain. Leaning against the wall opposite was Waldron, one eye halfclosed, and his lip split, giving to his





A terpreted in many ways. The art front with odd, oblong buttons. It is a press the buoyancy of youth, those that it was meant for them.

these are pictured here. The suit at the left of the illustration is built on youthful lines to start hard to find anything to excel this in with and is made of a soft cloth-index of the soft cloth-"duvet de laine," in brown. The box interest women. It is just what they coat, which flares somewhat, has a need for their clubs, concerts, church novel trimming at the bottom of che- entertainments, teas and other innille fringe and a collar and cuffs of 'formal gatherings.

STARS IN MILLINERY SKY

of the tailor is put to the test when youthful affair as it is, but a band of he must adapt a mode to the age of fur substituted for the chenille fringe his patron and modify it in accord- will adapt it to very young women. ance. In suits there are those that ex- The shortness of the skirt indicates

that convey the spirit and poise of The handsome suit at the right, later and fuller life, and those that at- made of black suede cloth, is distincttest to the dignity, quiet and richness | ly matronly. The coat is elaborated of age. None of these have been al- by side panels, by variations in its together left out of the displays, but it length and by a rich embroidery of is natural that suits for younger wo- black slik and silver tiasel. It has a men should predominate and two of modish collar of natural squirrel fur and both the skirt and coat approve the style of longer lines. It would be



Solltude is as necessary to the imagination as society is wholesome for the character.-Lowell.

#### VEGETABLES PREPARED THE FRENCH WAY.

The French, being masters in the art of cooking and seasoning, observe a few rules which

dishes. All vegetables are cleaned and covered with cold water, except such vegetables

explains the deli-

cacy of their

as tomatoes, egg plant, corn or peas, which depend much on their flavor for palatability.

Then all vegetables, with few exceptions, are cooked in boiling water, and the water is boiling when the vegetable is dropped in. At the end of the cooking period the vegetable is carefully drained (except in cases where the vegetable is cooked in a very small amount of water and the water is used with seasonings as a sauce to serve with it, for example, green peas, and all steam removed before the seasonings are added.

Stuffed Cabbage .- Select a small, hard head of cabbage and steam it or tle in a cloth and cook until tender, using salt in the water. When nearly tender enough, drain upside down and put into it between the leaves or in a hollow made in the center the following filling: One cupful of chopped cooked meat, one cupful of soaked bread crumbs, one chopped onion, two tablespoonfuls of chopped parsley, one teaspoonful of thyme and a clove of garlic, finely minced, one-half teaspoonful of salt and a few dashes of pepper. Place in a steamer and cook until thoroughly tender. Serve a thin white sauce in which a half cupful of cheese has been grated.

Tomato Canape .-- Cut thick slices of ripe round tomatoes and on each put a spoonful of the following: chopped hard-cooked egg yolk, mixed smooth with one or two anchovies for flavor, adding seasoning, onion julce, and serve with a sprinkling of finely minced chives.

Spinach With Gravy .- Steam or cook the spinach in the water which clings to the leaves. Drain and chop fine. Return the spinach to the heat, add two tablespoonfuls of butter and one teaspoonful of flour. When well mixed add one and one-half cupfuls of any meat gravy or a sauce made from bouillon cubes. Serve hot.

A college for women which does not send back to her home the daughter more willing and capable to enter into the home problems and solve them with heartiness and grace is not an Institution of learning. It is an insti-tution of unlearning.-Frank W. Gunsaulus.

now in all her hideousness-a murderess, a thief, a scheming criminal, I saw of him, he was laid out on a motionless, with back against the door, coolly concealing the trail of her crime, bench in Perond's back room breath- as though thus barring all possibility and using her very charms of face and manner to conceal from me her true nature.

Perhaps she would see me againperhaps! The lie was yet warm upon her lips. She had gone away laugh- know who she is, or how she's stringing at the simpleton who had believed in' you. Then I'm on to where a part attitude. her, the dupe who had so easily been of that boodle's planted-anyhow I've vanished, left the city, assured that tion." no evidence now remained behind to ever connect her with this terrible affair. She cared nothing for me-I had been a mere tool, pliant in her



The Dagger I Had Concealed There Was Gone.

band-I remained merely in her memory as something to laugh about, another victim, a blind, groping fool, with whom she had played to her heart's desire.

I sat with my head in my hands meet you half way." staring at the mutilated bag, racked with anger and misery. I had been and I've got some good dope," he ineasy, a mark of derision and ridicule; sisted. "T'll blow it when you show a mere screen for her to hide behind. while her accomplice, if she had one, escaped with the spoils. Then the reaction came; the thought that perif she was guilty, should she have re- I would be found prepared, and well mained in New York? Why should able to defend myself.

so intently to the guarrel of those two venturing induced me to take a taxi, you do with it?" men at Perond's? What could she pos- and, within ten minutes, I was de-

handed that guy some jolt. The last effort to smile. Costigan remained ing like a stuck pig, dead to the world. of escape. I had walked into their Will you come over here?"

"What have you got to tell me?" "Well, there's the dame's name for one thing. I'll bet you don't even stall, was it? What is the idea?"

"This happens to be our turn to deceived by her smiles. The chances got a hunch. If we turn it up, I'm play, Daly," he returned, apparently were she had disappeared already, still strong on the fifty-fifty proposi- well satisfied with his smartness. "Then you have nothing to tell me?"

I turned it over swiftly in my mind. "Oh, yes, I have; I've got a h-l of the receiver still at my ear. I felt no a lot to tell you. But first of all you particular fear of Harris; to be sure, are going to tell me a few things. in all probability, he was only feeling Push back your right sleeve to the elabout in the dark, hoping in this way bow, shirt and all."

to learn something of value, yet it "What's that for."

might be that he had accidentally un-"Never you mind what it's for; you covered the girl's identity, and that do what I say, if you know what is alone was inducement enough to urge best for yourself."

trap, and the jaws had closed.

The grin on Harris' face maddened

He laughed, without changing his

me. "Well," I said coldly, "it was a

me to take the risk. If he actually I looked at the faces of the others, knew who she was, he was the kind but they were hard as flint. My hesithat might become ugly, and, however | tancy caused Harris to lower his feet. much I suspicioned her in my own and sit up angrily. mind, I had no desire to leave her un-

"Push up that sleeve, you, or I'll defended at his mercy. Guilty or not have Waldron do it for you. We've guilty, my inclination was to protect got you foul, you fool !"

her to the last. Besides I was eager I stripped back my sleeve, exposing to obtain the information he claimed my right forearm, yet never removto possess; indeed, all progress on the ing my eyes from their faces. Harris case was blocked until I did obtain it. and Costigan bent forward, intent on As to his boast that he knew where the operation, but Waldron never the stolen money was concealed, I shifted his position. Harris slapped took little stock in that. Doubtless he a hand on the desk, and gave uttermerely threw that in for good meas- ance to an oath.

ure. But the other looked reasonable "By G-d, Dan, we're right. This enough; she had confessed being at bird's not Daly !"

Perond's before; Pierre was fully as "Not in a thousand years he ain't. likely to recall her to memory as he He's sure a dead-ringer, though." was to remember Daly, and Harris Harris straightened up, the same

could never have made so shrewd a hateful grin still exposing his teeth. guess, unless he had really been told "We've got your number this time, the facts. Another thing gave me courson," he announced. "Harry Daly has age to go to Costigan's. I was still a tattooed anchor on his right arm. accepted by these people as Harry I didn't know it, but Dan did. I'll tell Daly, crook. I would undoubtedly be you what made us wise. In the shinso received, so treated. Under these dig over at Perond's tonight, a cardcircumstances there could be no percase was jarred loose from your sonal danger; I held the whip-hand, pocket. There was only one kind of the advantage-Harris was only encard inside, and that wasn't Daly by deavoring to see what he could get a d-n sight. I told Dan about it, out of me; he had abandoned force and he was for getting a squint at to resort to diplomacy. that right arm. Said for me to call

"All right," I said, "T'll run over you up at the number you gave me, believing that if I threw in 'con' there; if you want to play fair, I'll enough you'd come over here. I asked.

"Oh, I'm on the square, old man, for 'G 145,' the operator there named yer, and it was the same name what was on them cards. So now we know up.' yer're a dirty liar and spy, Mister

I returned the receiver to the hook. Philip Severn." uncertain whether or not I had decided rightly, yet determined to carry haps I had not read the story wholly out the experiment. Above all else I aright; the faint hope that it might wanted to learn who Marie Gessler tentions. "I merely let it go." not prove exactly as I had pictured in was. Nothing else mattered so much, my first wild burst of passion. It was for on this discovery all else hinged. ain't no fly-cop?" too infamous, too unthinkable. Why, If violence, or treachery, was intended,

That's what I thought; you and the she have sought me out, or listened The neighborhood into which I was girl are in cahoots. Well, what did

(TO BE CONTINUED.)

"Nothing of the kind."

"You called me Daly yourself, Har-

ris," I said quietly, realizing the game

was up, but not yet sure of their in-

"Sure: but what was the game? You

"Then you was after the dough

# DEPICT WORK OF ARTISTS





FOUR distinct types of hais appear | left. It is a picture hat of felt and here, each one of them entitled to seems to belong to girlhood, enhance be called a star in the galaxy of its ing the beauty of faces that can weat particular kind. They are forecasts it. It is simply trimmed-preserving of what we may expect to see in the its youthful character by refraining millinery sky this winter, and they from any ornament except the quaint are enchanting. At a glance we per- applique flower motif on the front of ceive them to be the work of artists, the very large crown, from the frame foundations to the The well-polsed, spirited matron will last minute details of their making find a hat that suits her in the brill and trimming, and concede that only liant turban of brocaded satin at the

expert professionals can make them, right, with its odd, sophisticated Think this over when the price of hats drapery. This hat has a French acis under discussion and be willing to cent, but whatever its origin, its distinction is clear. pay for faultless workmanship. The last hat in the group is a fa-At the top of the group a dress hat,

of black velvet, has a soft crown and millar shape draped with duvetyn and straight wide brim with a novel finish trimmed with beads and bead tassels about its edge. For this border num. It is here because it is demanded, and bers of shiny black ornaments having is quite likely to prove the favorite the sparkle of jet are used. The lines type of hat for street wear.

of the crown and brim are beautifully balanced, and the shape becoming to many faces. One of the shapes that artists love appears in the youthful model at the

Julie Bottom leg

## SOME SOUTHERN DISHES.

The dishes of the South are different, many of them often because of different products; the

following, however, may be prepared in almost any section of the United States:



New Orleans Bisque .-Heat one cupful of milk, lacking a tablespoonful which is used to mix with a tablespoonful of

cornstarch; stir until it bolls and the cornstarch is well cooked. Remove. strain and cool. Then add two cupfuls of thin cream, one-half cupful of sugar, a teaspoonful of vanilla and freeze in the usual way. When half frozen, stir in one dozen finely crumbled macaroons. Finish freezing.

Cucumber and Pimento Salad .-- Pare a chilled cucumber and cut into matchlike pleces. Remove the pimentoes from the can, rinse in cold water and cut into strips like the cucumbers. Use equal measures of each. Dress each separately with French dressing with a little scraped onlon added. Arrange in a salad bowl and serve with fish.

Peppers a la Creole. - Take three large green peppers, three mediumsized tomatoes, six small slices of bacon, one teaspoonful of chopped onion, one cupful of cooked rice, one teaspoonful of salt, a few dashes of pepper and three-foourths of a cupful of water. Cut the peppers in halves, remove the seeds. Remove the skins and cores of the tomatoes and cut into fine pieces. Try out the bacon which has been finely minced and brown the onions in the fat. Mix the tomatoes with the bacon, onion, rice and seasonings and fill the cavities of the peppers with the mixture. Surround the peppers with hot water and two tablespoonfuls of the drippings, cover and bake in a moderate oven. Remove the cover 15 minutes before taking from the oven; baste occasionally while baking. Serve hot.

Tripe a la Creole .- Wash one and one-half pounds of tripe in three waters, using soda in the last water. Boil the tripe until tender-about one and one-half hours-then cut with scissors into narrow strips. Brown two small sliced onions in two tablespoonfuls of fat, Add one red and one green pepper finely chopped, a bit of mace, six pepper corns, four allspice, two and one-fourth teaspoonfuls of salt, dash of pepper, and one quart of tomato with one-half teaspoonful of soda and one teaspoonful of sugar. Simmer 20 minutes. Serve with hot boiled rice.

Nellie Maxwell