CHAPTER XII-Continued. __19__

"Look to the right! What is that?" It was a dull, red glow, a mere pinevil eye winking at us out of the me. about the thing, yielding me no suggessaw was the red tip of his cigar.

one of us, at least, must escape from | flection, I stepped over to the curb. the house before any alarm was sounded. There was but one chance left-for her to slip silently down that other flight of stairs to the street | quarters to face me. door, while I remained behind to protect her flight. If there was no alarm, no notice taken of her passage, night." possibly I might venture to follow without being overheard; but she must go first, her step was light, and | lights. she was more sure of the way. Befight if necessary, and thus give her some blood on yer face." ample time in which to unchain and these fellows would never follow. here where I could wash up?" I put my lips close against the girl's

"It is a guard there smoking. Don't you." your hand."

I felt the firm pressure of her fingers ling. in quick response.

anything yet-you better go." I felt her creep past me without a make thet gash." sound, her hand slipping from my "There were two of them," I ansgloom. Then suddenly from somewhere still-will you?" a chain clanked faintly; the ear could not determine from what direction the sound came, yet it was clear enough to be heard plainly. The man stood of the red glow, as though he had removed the cigar from between his lips, and slowly straightened myself up, braced for any emergency. She had reached the outside door, and was preparing to open it. For an instant nothing happened. Then the sharp, resounding click of a heavy lock echoed up from beneath, like the tap of a hammer.

The fellow snapped on the electricity, flooding the large hall, and, uttering a gruff oath, started forward, We met face to face. There was nothing else for it but to fight it out. If I ran the act would only expose her before she could distance pursuit; besides that first glimpse had revealed my antagonist, and I was glad-it was "Gentleman George"! He knew me almost at the same instant, spitting out a curse as he reached back for his gun.

"You, hey! How the h-l did you get down here!'

But I was quicker, the move ready, gripping the wrist, and twisting the arm back until the torture caused him to drop the weapon, as we struggled back across the width of the hall. We were both weaponless, relying only on the efficacy of bare hands, but he turned into a savage, a dangerous fighter who cared only to disable his opponent in any way possible. It was like battling with a wild cat, infuriated, crazed with hate and fear. And for the moment the fellow had me, driving me back against the rail, helpless before the flerceness of his

Some one was coming. I could hear job sir?" a voice, and flying steps on the stairs; then a woman's scream somewhere Did you report it to the police?" above. I broke away, getting a grip on his throat, and feeling my feet I couldn't, and found voice in spite nobody. Ready to go now, sir?" of my throttling.

"It's that d-d skunk, Severn, got out. Hit him, Ivan! Smash in, I've got the guy-quick now!"

I whirled with him, ducking my own head behind his shoulder, gaining as I did so one blurred glimpse of Wal-Harris caught the full force of the blow just over his eyes and the power strength I drove a fist flat to his face. aprang past, and raced down the steps. recollection of the place was vague, towns and cities.- John Burroughs.

The body lay at the bottom motionless, huddled up in such fashion as to Harris. block the door. Without a doubt but that the man was dead. I thrust the prick in the black curtain, yet it form to one side, leaped through the seemed to change in brilliancy, like an opening, and crashed the door behind

dark. There was something uncanny I turned to the left, afraid of the bright lights, and the street-cars, and tion as to what it could be, yet plunged into the depths of the alley. frightening by its baleful gleam at I may have gone a mile, twisting and such a time and place. Then there turning before I came to what was borne to my nostrils the faint evidently was a small hotel. Here odor of tobacco smoke; it must be a I encountered a cab, an eld horse cab, man sitting there smoking; what we the driver half asleep inside. An oldtime cabby was not liable to care who Could we slip by unheard? I his fare might be so long as he was doubted it, yet whatever happened, well paid. Encouraged by this re-

"Engaged, my man?" He came to life in an instant, tumbling out of his comfortable

"No sir. I never heard you comin', sir. Bin a bit quiet about here to-

He stopped, as though just noticing my appearance under the dim street

"Yer bin hurt, sir?" he asked solicitsides, I could block pursuit, by a ously. "Yer coat's all tore, and there's

"A small fight, that's all, in a open that front door. Once without, saloon over west. Any place around

"Sure; right in yere; there ain't nobody 'around to bother. 'I'll show

try to answer, but do exactly as I He opened a little side-door, and say. One of us, at least, must get I followed down a narrow hallway to is believed to have been a thieves' out; you stand the better chance, a small washroom, flung off my coat, with my remaining behind to hold and filled a basin with water. The the house, who heard the sounds of a these fellows back if there should be cabby turned up the light, and watched struggle, and saw a strange man any alarm. If there is not, I'll follow. me curiously. He was evidently de-Do you understand?-answer with lighted to have some one to companion with at this weird hour of the morn-

"They got yer one good 'un, any-"The feliow evidently hasn't heard how," he remarked. "Feller whut the Russian? He had evidently escaped struck yer must've hed a ring on ter suspicion, yet would be far from easy

grasp as her foot touched the level wered, spluttering through the water serve to increase his desire to secure the floor of the hall. She was invisible, I was using liberally. "I may have money and get safely away while the no longer even a shadow in the black hurt one of the fellows, so you keep going was good. If he actually knew

my fares none. Thet ain't business. If he had personally hidden that bag I picked one up night before last of currency taken from Alva, he down by the west-side docks, who'd would be after the stuff within twentystill, evidently listening; I lost sight been in some kind of a fracas-any- four hours; while if another held it, how, he wus sure scared half ter he would as surely seek the fellow death. Looked like a foreigner, an' out, and demand his share. This gave was draggin' a grip 'long with him.

Got off at Jersey ferry, I reckon." "When was that?" I was using the towel by this time, eying the loquacious speaker over the edge.

"Night afore last, Bout midnight; I'd hed a fare down thet way, an' wus drivin' back empty, when he hollered to me to stop. Gosh, the feller tumbled in like there was a ghost after him, an' sed I wus ter drive like h-l."

"Had a grip with him, did he?" "Yep; black, bout medium size. The fellow wasn't overly big himself, and, reached the edge of the curb. an' it wus quite a lug for him; it gazed upward at the ornamental front bumped against his legs when he of the Colmar building. toted it. I wouldn't a thought nothin' croaked that same night over in d-d scared. It wus sorter funny where he had me set him down, too after midnight thet way."

"Where was that?" "Colmar buildin' on Broad street. Wa'n't a darn light from top to bottom. He didn't let me pull up there-not by a d-n sight. I had ter let him out a block away, around wanted ter know just where the bloke a peek. He turned in there, where it wus blacker than a stack o' black cats, an' thet's the last I seen of him. S'pose he wus the duck who did that

"He might have been, of course. "Lord, no; if us fellers told the

cops half we know they wouldn't get firm on the floor. He could see what no sleep at all. I ain't sed nothin' to

CHAPTER XIII.

In the Colmar Building dron as he swung full at me with this clew so unconsciously furnished the Jersey docks. what looked like the leg of a chair. me by the loquacious driver. The chances were that this mysterious passenger of two nights before had of it, added to the swirl of my arms, no connection with the Alva case; yet sent him hurtling along the rounded there remained a possibility. The hour, rail, headlong down the stairs. Wal- the place, his evident fear of pursuit, dron stood paralyzed, stunned, his his eager desire to get out of sight, to take root there, and not that which hands still on the club, his eyes follow- the heavy bag he carried, and his ing that flying figure. With all my being a foreigner of some kind, all its distractions. The lighter the snow combined to stimulate my suspicion, the more it drifts; and the more frivendeavoring to retain his feet, I guess. The Colmar building! My blown, by one wind or another, into

a huge pile on Broad near Wall, devoted largely to brokers' offices, absolutely deserted at night, except by scrubwomen and a watchman or two. A tenant might slip in at such an hour, yet he would be fortunate indeed to escape the observation of some one along the halls, or on the staircase. I felt confident a careful questioning among the night employees would give some line on the identity of the man, even if there should prove no other

means of locating him. One thing was settled: I must go back to the hotel. If I was to pay my bill and depart I would lose all connection with Marie Gessler; she would then possess no means of finding me. I could not seek her, but she possessed my address, and must surely endeavor to communicate with me before night. The only thing, then, was to remain and wait for her to call. Yet this surely exposed me to the danger of arrest, if Waldron named me to the police in connection with the death of

Yet by this time I was firmly convinced that the Russian would either lie outright in the affair-claiming that Harris' injuries had resulted wholly from a fall downstairs in the darkor else would swear them upon some after knocking him senseless. Certainly he would never reveal the truth. unless compelled to do so. To do so would queer his whole game.

That is, it would if his game was anything as I had doped it out. If he, working alone, or with some accomplice, as now appeared more probable, had been concerned in the Alva murder, his main object at present would assuredly be to escape detection, and get a division of the spoils. His one desire would be to suede buttoned up on gray velours de remain out of sight, and in order to do this he must shield me from arrest.

I awoke at eleven, rested and with a clear brain. Nothing had occurred to disturb me, and, as I looked at the watch and realized the hour, felt no longer a doubt but what Waldron had found some way in which to protect us both. Eager to look over the noon editions myself, I dressed rather hurriedly, and descended to the lobby. The paper secured was devoid of particulars, "Gentleman George" Harris, well known to the police, had been found dead in the hallway of a rooming house on Le Compte street, operated by Mrs. Sarah Waldron. It quarrel from the evidence of those in escape through the front door. There were no arrests, although the police were searching for certain parties who might be implicated.

So far so good; but now what about in his own mind. The situation in which he found himself would only where such money was to be had, "Me! Shucks, I don't talk about he would scarcely delay seeking it. me two lines to follow; I might locate Waldron, and shadow him; or I might see what discoveries I could make in the Colmar building. The better chance seemed to me lay in Broad street. I ate a deliberate lunch, planning how best to proceed, and hoping some bellboy would call me to the telephone. I finished the meal

> uninterrupted. Both Wall and Broad streets were busy enough when I elbowed my passage through the shifting crowds of men hurrying in every direction,

I took an elevator to the twelfth floor, more 'bout it, only I got hol' of a and walked slowly from end to end paper, an' read how there wus a guy of the marble corridor, reading the names on the glass doors as I passed. Jersey. It sorter made me think o' I met but few people and attracted this feller, just because he was so no attention, passing down the stairway to the floor below. Growing more pessimistic as I proceeded, I had reached the fifth floor, when, as I turned at the front of the iron stairs, my glance rested on the letters stenciled along the frosted glass opposite-"Mutual Investment Company, Gasper Wine, Manager." I stopped still, my heart beating wildly, feelthe corner. But somehow I sorter ing that I had stumbled blindly on the very thing I had been seeking. went, so I slipped off the box, an' took | Gasper Wine was the name of the man who, through accident, had opened to me the door leading into the Alva factory; the man who had left me alone in the entry while he disappeared to talk with Alva privately in the little side-room. Gasper Wine! For the first time I really believed the old hack driver was right-he had actually picked up just such a fare, lugging a bag with him, and driven the fellow to this place at midnight. I had never connected the crime with Wine before yet why not? He was among those present; he had been alone with Alva; he doubtless knew of His horse was not a fast traveler, the transferring of the money; and yet this afforded me time to think he answered fully the description of over my own situation, as well as the man the cabby had picked up near

(TO BE CONTINUED.)

Country Life is Sweet. The best and most hopeful feature in any people is undoubtedly the instinct that leads them to the country sends them flocking to the town and

DISREGARD LENGTH OF SK!RT

Attractive French Model Has Instant Success.

Royal, Garment Made of Dark Sapphire Blue Duvetyn Lined With Smoke Gray Suede.

A very novel and attractive autumn wrap coat designed by a prominent Paris molder of fashion was recently launched at Blarritz, writes a fashion correspondent, and had an instant success. It was taken over to San Sebastian, to be shown to the goldenhaired Queen of Spain, and she at once ordered one.

This royal garment is made of dark sapphire blue duvetyn, lined with smoke gray suede, and the buttons are gray horn, finely carved. An ideal wrap for driving on a chilly autumn afternoon

The original model was made of heavy black satin and lined with suede in the natural shade of beige. The buttons were carved lvory and the immense gauntlet gloves, which are unknown invader who had escaped buttoned up on the sleeves, were made of suede, in exactly the same color as the lining.

These exaggeratedly large gauntlet gloves are going to play a role in the world of fashion this coming winter. They are exact copies of the gauntlet gloves worn by "The Three Musketeers" of Dumas fame, but a novel note is struck by the buttons which attach them to the coat sleeves.

I have seen the same idea expressed in a variety of materials, pale gray



Cape Approved by Queen of Spain.

laine sleeves, white doeskin buttoned on to the loose sleeves of a white duvetyn, and so on. It is a very attractive idea, and one which would be achieved with any gloves provided with musketeer gauntlets.

Fads in Handbags.

Small handbags are bulletined for ished with bands of lace, embroidery the coming season, with all black or or ribbon are featured. Real collars, black and white combinations much not merely low neck line finished with approved, the fancy for black and lace or embroidery edging, are shown white bags extending to beaded ones on many new nightgowns, a tailored and to metal mesh bags done in two silk model seen having a collar much tones. Faille or moire silk bags dec- like those appearing on tailored silk orated with appliqued motifs of white blouses, and held together with a litor ivory lace are decidedly smart, and the bow of ribbon. Another silk gown easy to make. A black frame is easy had a flat turn-back collar of strips to find and at little cost. All sorts of of chiffon and lace. individuality may be given to the lace- The palama type of negligee contintrimmed black bag, the owner's initial | nes to be approved, brocade and plain being worked out in the lace applique satin being combined in some charmif desired.

Metallic Decorations Now Produced by New Process Which Greatly Lessens the Cost.

Metallic plumages are to be a style factor this fall, and various treatments have been employed to create a chemical that will give the required metallic surface and coloring to plumage | Baby's Covring Lined With Soft Old without labor, waste and damage to the feather stock. A formula has just been perfected by a leading bronze powder manufacturer, whereby the cost and time required in processing down to two minutes.

EMBROIDERY FOR BED LINEN

Colored Decorations Now Considered Very Fetching on the Sheets and Pillow Cases.

The old-fashioned housewife in-

sists that pure white, glossy, smooth sheets are the only proper sort of sheets, and of course admits that if the sheets are of real linen the acme of sheet perfection has been reached. The modern housewife agrees insofar as the linen sheets are concerned;

TO BEAUTIFY FALL PLUMAGE | very fetching addition to beautiful white linen sheets. Little baskets full of posies, trailing garlands and oval medallions framing initials are embroidered in bright yet dainty colors on the sheet, so that the embroidery shows on the folded-over part.

ing garments of this kind.

of measurement. Here is one of

medium length, but noticeable fullness,

criss-crossed with plaited ruchings.

The bodice is plain but for bands of

the same trimming at wrist and shoul-

NECKLACE ADDS TO OUTFIT

Chains and Beads of Gay Colors En-

hance Beauty of the Costumes

for Sport Wear.

Neckchains are not worn with for-

mal frocks now unless the ornament

he a string of handsome pearls or of

beads that add distinction, not mere

color, to the costume. It is the sport

costume that calls for odd and color-

ful neck trinkets, and the trinket car-

ries out the color scheme of the cos-

tume, matching sport hat or sweater

and giving added emphasis to other

The bright necklace looks very well

also over a white blouse, or on the

hodice front of a linen sport frock. An

interesting neckchain has a pendant

covered with tiny beads in black and

white. Still another hanging orna-

ment for a neckchain or sautoir rib-

bon suggests a cluster of toy balloons

hanging down, not floating upward.

beads and the combined bues are gay

REAL COLLARS FOR NIGHTIES

Decoration for Fall and Winter Gar-

ments Finished With Lace or

Embroidered Edging.

The new lines of fall and winter

undergarments show many nightgowns

equipped with short sleeves, just

above the elbow. Some sleeves are

straight and plain, others flare in bell-

shape, while the little puff sleeves fin-

and pretty with a sport costume.

color notes in the costume.

der. All is of taffeta.

ATTRACTIVE QUILT FOR CRIB

Blanket; Quilted in Running Stitch.

A very attractive crib quilt or comforter may be made as follows, says the plumage have been cut down ma- the Cleveland Plain Dealer. Materiterially. The solution prepared for als, two square yards unbleached this use is combined with silver, gold, muslin, half a yard pink gingham, two bronze, antique or other finishes. Or- skeins blue mercerized cotton, one dinarily the minimum cost of gilding, spool blue sewing cotton. In the cenbronzing or oxidizing a blade was 5 ter of the quilt applique the figure ly chopped with one-third of a cupcents, but the new liquid has reduced of a rabbit cut from the pink gingthis to half a cent. The time con- ham, copying the design from a magsumed in the process has been cut azine advertisement. The border of the quilt is made of strips of gingham | well and add a heaping tablespoonful two inches wide.

The blue cotton is used for appliqueing in blanket stitch. The quilt is lined with a soft old blanket and quilted in running stitch with blue thread, the squares of quilting being amount of water which is thrown one and one-half inches. The result is a very inexpensive, easily laundered and attractive comforter.

Gauntlet Glove.

The gauntlet glove with a sleeveless frock is an incongruity, according to of handcovering extensively, A no bed is as beautifully and aristo- number of fancy bracelets are usually cratically dressed as the one with pure | worn on the arm above the glove. and as he reeled, stumbling backward, Who the fellow could be was beyond loious the people the more they are linen sheets and pillow cases, but col- Suede gloves are popular, as they cred embroidery is now considered a tend to lend softness to the costume,

The Kitchen Cabinet 7

Nex' thing to knowin' you're well off is not to know when y' ain't.

PUDDINGS AND PUDDING SAUCES

A tender, delicate, well-flavored steamed pudding is a dessert one enjoys any season of the year.

Plum Pudding. -Take one cupful of finely chopped suet, add one cupful of New Orleans molasses, sift three

cupfuls of flour with one and one-half teaspoonfuls of soda, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one-fourth teaspoonful of nutmeg, and one-half teaspoonful of salt. Add to the first mixture alternately with one cupful of sweet milk, one cupful of seeded and cut raisins, and one cupful of hickory nut meats. Enough of the flour should be reserved to dredge the raisins and nuts. Mix well and steam in a buttered mold three hours. Serve with any desired sauce-one of beaten egg flavoring and hot milk is especially good, sweet-Designers of the Rue de La Paix ening to taste. are creating skirts in every variety

Chocolate Rice Pudding.-Scald two cupfuls of milk; add one-fourth of a cupful of uncooked rice, one-half teaspoonful of salt. Cook until the rice is tender. Add one tablespoonful of butter, one-third of a cupful of sugar, one square of chocolate melted, onehalf teaspoonful of vanilla, one-half cupful of minced raisins and one-half cupful of shredded almonds. Cut and fold in the stiffly-beaten whites of two eggs, and one-half cupful of cream whipped. Pour the mixture into a buttered baking dish and bake 20 minutes. Spread with a meringue using a little vanilla flavoring. Brown in the oven.

Ginger Pudding.—Cream one-third of a cupful of butter with one-half cupful of sugar: add one egg well beat-Mix and sift two and one-fourth en. cupfuls of flour with three and onehalf teaspoonfuls of baking powder, one-fourth of a teaspoonful of salt, three teaspoonfuls of ginger; add alternately with one cupful of milk to the first mixture. Turn into a buttered mold, cover and steam two hours. Serve with a vanilla sauce.

Apricot Sauce .- Drain a can of apricots from their sirup and rub through a sieve. There should be three-fourths of a cupful of pulp. Add three cupfuls of whipped cream, sweeten to taste and serve on any plain cot-The tiny balloons are colored glass tage pudding.

> Coffee which makes the politician For lo! the board with cups and spoons is crowned, The berries crackle and the mill turns

EVERY-DAY GOOD THINGS.

After the cool fall days have come, we turn to the succulent oyster which has not been so often on the menu.



Oyster Stew .--Put a pint of oysters in a colander and pour over them onefourth of a cup-

ful of water. Pick them over in the fingers carefully to remove any bits of shell and place the oysters in a stewpan. Heat three cupfuls of milk over hot water; strain into it the liquor from the oyster, add the oysters and cook until the edges curl and they are plump; season with one-half teaspoonful of salt, and a few dashes of pepper, add three tablespoonfuls of butter to the hot milk and bring to the boiling point; serve at once. Overcooking of oysters toughens them and ruins the flavor.

Meat Pie. - Use any cold-cooked meat except salted meat. Cut in small pieces, put into a baking dish and cover with a slightly thickened and seasoned gravy. Place over the heat while the crust is being prepared. To a pint of sifted flour add four level teaspoonfuls of baking powder and one-half teaspoonful of salt. Mix thoroughly and work in three tablespoonfuls of butter. Add three-fourths of a cupful of milk or enough to make a soft dough. Spread this over the meat and bake in a hot oven until the crust is well done and browned on

Creole Croquettes.-Mix one cupful of beef from the top of the round or the end of a porterhouse steak fineful of uncooked rice. Season with two-thirds of a teaspoonful of salt, a little cayenne and white pepper. Mix of this mixture in cabbage leaves that have been parbolled two minutes Simmer one hour in tomato sauce.

New peas may be ruined by overcooking and in cooking in a large away with all the delicious flavor and growth principle as well as mineral salts. Peas should be cooked about twenty minutes or one-half hour in as little water as will keep them frem scorching, then serve them, not draining off the water, with butter Parisiennes, who are wearing this type and cream or a white sauce as one

Neceie Maxwell