

# The Blind Man's Eyes

By

WILLIAM MacHARG  
EDWIN BALMER

Copyright by Little, Brown and Company  
CHAPTER XIX—Continued.

She told him, beginning with her discovery of Eaton in the garage and ending with his leaving her and with Donald Avery's finding her in the motor; and now she held back one word only—his name which he had told her, Hugh. Her father listened intently. "You and Mr. Eaton appear to have become rather well acquainted, Harriet," he said. "Has he told you nothing about himself which you have not told me? You have seen nothing concerning him, which you have not told?"

Her mind went quickly back to the polo game; she felt a flush, which his blind eyes could not see, dyeing her cheeks and forehead.

The blind man waited for a moment; he put out his hand and pressed the bell which called the steward. Neither spoke until the steward came.

"Fairley," Santoline said then, quietly. "Miss Santoline and I have just agreed that for the present all reports regarding the pursuit of the men who entered the study last night are to be made direct to me, not through Miss Santoline or Mr. Avery."

"Very well, sir."

She still sat silent after the steward had gone; she thought for an instant her father had forgotten her presence; then he moved slightly.

"That is all, dear," he said quietly. "She got up and left him and went to her own rooms; she did not pretend to herself that she could rest. She bathed and dressed and went downstairs. The library had windows facing to the west; she went in there and stood looking out.

Her mind was upon only one thing—even if that she could not think connectedly. Some years ago, something—she did not know what—had happened to Hugh; tonight, in some strange way unknown to her, it had culminated in her father's study. He had fought someone; he had rushed away to follow someone. Whom? Had he heard that someone in the study and gone down? Had he been fighting their battle—her father's and hers? She knew that was not so. Hugh had been fully dressed. What did it mean that he had said to her that these events would either destroy him or would send him back to her—as something different? Her thought supplied no answer.

But whatever he had done, whatever he might be, she knew his fate was hers now; for she had given herself to him utterly. She had told that to herself as she fled and pursued with him that night; she had told it to him; she later had told it—though she had not meant to yet—to her father. She could only pray now that out of the events of this night might not come a grief to her too great for her to bear.

She went to the rooms that had been Eaton's. The police, in stripping them of his possessions, had overlooked his cap; she found the bit of gray cloth and hugged it to her. She whispered his name to herself—Hugh—that secret of his name which she had kept; she gloried that she had that secret with him which she could keep from them all. What wouldn't they give just to share that with her—his name, Hugh!

She started suddenly, looking through the window. The east, above the lake, was beginning to grow gray. The dawn was coming! It was beginning to be day!

She hurried to the other side of the house, looking toward the west. How could she have left him, hurt and bleeding and alone in the night! She could not have done that but that his asking her to go had told that it was for his safety as well as hers; she could not help him any more then; she would only have been in the way. But now—she started to rush out, but controlled herself; she had to stay in the house; that was where the first word would come if they caught him; and then he would need her, how much more! The reporters on the lawn below her, seeing her at the window, called up to her to know further particulars of what had happened and what the murder meant; she could see them plainly in the increasing light. She could see the lawn and the road before the house.

Day had come.

And with the coming of day, the uncertainty and disorder within and about the house seemed to increase.

But in the south wing, with its sound-proof doors and its windows closed against the noises from the lawn, there was silence; and in this silence, an exact, compelling, methodic machine was working; the mind of Basil Santoline was striving, vainly as yet, but with growing chances of success, to fit together into the order in which they belonged and make clear the events of the night and all that had gone before—arranging, ordering, testing, discarding, picking up again and reordering all that had happened since that other murder, of Gabriel Warden.

## CHAPTER XX

What One Can Do Without Eyes.

Three men—at least three men—had fought in the study in Santoline's presence. Eaton, it was certain, had been the only one from the house present when the first shots were fired. Had Eaton been alone against the other two? Had Eaton been with one

of the other two against the third? It appeared probable to Santoline that Eaton had been alone, or had come alone, to the study and had met his enemies there.

Santoline felt that the probabilities were that Eaton's enemies had opened the safe and had been surprised by Eaton. But if they had opened the safe, they were not only Eaton's enemies; they were also Santoline's; they were the men who threatened Santoline's trust.

Those whom Eaton had fought in the room had had perfect opportunity for killing Santoline, if they wished. But Santoline felt certain no one had made any attack upon him at any moment in the room; he had had no feeling, at any instant, that any of the shots fired had been directed at him. Blatchford, too, had been unattacked until he had made it plain that he had recognized one of the intruders; then, before Blatchford could call the name, he had been shot down.

It was clear, then, that what had protected Santoline was his blindness; he had no doubt that, if he had been able to see and recognize the men in the room after the lights were turned on, he would have been shot down also. But Santoline recognized that this did not fully account for his immunity. Two weeks before, an attack which had been meant for Eaton had struck down Santoline instead; and no further attempt against Eaton had been made until it had become publicly known that Santoline was not going to die. If Santoline's death would have served for Eaton's, two weeks before, why was Santoline immune now? Did possession of the contents of Santoline's safe accomplish the same thing as Santoline's death? Or more than his death for these men? For what men?

It was not, Santoline was certain, Eaton's presence in the study which had so astounded Blatchford, Wallace and Eaton had passed days together, and Blatchford was accustomed to Eaton's presence in the house. Someone whom Blatchford knew and whose name Santoline also would know and whose presence in the room was so strange and astonishing that Blatchford had tried to prepare Santoline for the announcement, had been there. The man whose name was on Blatchford's tongue, or the companion of that man, had shot Blatchford rather than let Santoline hear the name.

He was beginning to find events fit themselves together; but they fitted imperfectly as yet.

Santoline knew that he lacked the key. Many men could profit by possessing the contents of Santoline's safe and might have shot Blatchford rather than let Santoline know their presence there; it was impossible for Santoline to tell which among these many the man who had been in the study might be. Who Eaton's enemies were was equally unknown to Santoline. But there could be but one man—or at most one small group of men—who could be at the same time Eaton's enemy and Santoline's. To have known who Eaton was would have pointed this man to Santoline.

Gabriel Warden had had an appointment with a young man who had come from Asia and who—Warden had told his wife—he had discovered lately had been greatly wronged. Eaton, under Conductor Connelly's questioning, had admitted himself to be that young man; Santoline had verified this and had learned that Eaton was, at least, the young man who had gone to Warden's house that night. But Gabriel Warden had not been allowed to help Eaton; so far from that, he had not even been allowed to meet and talk with Eaton; he had been called out, plainly, to prevent his meeting Eaton, and killed.

Eaton disappeared and concealed himself at once after Warden's murder, apparently fearing that he would also be attacked. But Eaton was not a man whom this personal fear would have restrained from coming forward later to tell why Warden had been killed. He had been urged to come forward and promised that others would give him help in Warden's place; still, he had concealed himself. This must mean that others than Warden could not help Eaton; Eaton evidently did not know, or else could not hope to prove, what Warden had discovered.

Santoline held this thought in abeyance; he would see later how it checked with the facts.

Eaton had remained in Seattle—or near Seattle—eleven days; apparently and to escape attack during that time, he had been able to conceal himself. He had been obliged, however, to reveal himself when he took the train; and as soon as possible a desperate attempt had been made against him, which, through mistake, had struck down Santoline instead of Eaton.

Eaton had taken the train at Seattle because Santoline was on it; he had done this at great risk to himself. The possibilities were that Eaton had taken the train to inform Santoline of something or to learn something from him. But Eaton had had ample opportunity since to inform Santoline of anything he wished; and he had not only not informed him of anything, but had refused consistently and determinedly to answer any of Santoline's questions. It was to learn something from Santoline, then, that Eaton had taken the train.

The blind man turned upon his bed; he was finding that events fitted together perfectly. He felt certain now that Eaton had gone to Gabriel Warden expecting to get from Warden some information that he needed, and that to prevent Warden's giving him

this, Warden had been killed. Then Warden's death had caused Santoline to go to Seattle and take charge of many of Warden's affairs; Eaton had thought that the information which had been in Warden's possession might now be in Santoline's; Eaton, therefore, had followed Santoline onto the train.

The inference was plain that something which would have given Santoline the information Warden had had and which Eaton now required had been brought into Santoline's house and put in Santoline's safe. It was to get possession of this "something" before it had reached Santoline that the safe had been forced.

Santoline put out his hand and pressed a bell. A servant came to the door.

"Will you find Miss Santoline," the blind man directed, "and ask her to come here?"

The servant withdrew.

Santoline waited. Presently the door again opened, and he heard his daughter's step.

"Have you listed what was taken from the safe, Harriet?" Santoline asked.

"Not yet, Father."

"The blind man thought an instant. 'Harriet, something has been brought into the house—or the manner of keeping something in the house has been changed—within a very few days—since the time, I think, when the attempt to run Eaton down with the motor car was made. What was that 'something'?"

His daughter reflected. "The draft of the new agreement about the Lator properties and the lists of stockholders in the properties which came through Mr. Warden's office," she replied.

"Those were in the safe?"

"Yes; you had not given me any instructions about them, so I had put them in the other safe; but when I went to get the correspondence I saw them there and put them with the correspondence in my own safe."

Santoline lay still.

"Who besides Donald knew that you did that, daughter?" he asked.

"No one."

"Thank you."

Harriet recognized this as dismissal and went out. The blind man felt the blood beating fiercely in his temples and at his finger-tips. It amazed, as

he lay with clenched hands, shaking with rage; then by effort of his will he put these thoughts away. The nurse reminded him again of his need for food.

"I want nothing now," he said. "Have it ready when I wake up. When the doctor comes, tell him I am going to get up today and dress."

He turned and stretched himself upon his bed; so, finally, he slept.

## CHAPTER XXI

### The Man Hunt.

The rolling, ravine-gullied land where Harriet had left Eaton was wooded thickly with oaks, maples and ash; the glare from the burning bridge lighted the ravine for only a little way; Eaton had gained the bottom of the ravine beyond the point where this light would have made him visible and had made the best speed he could along it away from the lights and voices on the road. This speed was not very great; his stockinged feet sank to their ankles in the soft mud of the ravine; and when, realizing that he was leaving a trace easily followed even by lantern-light, he clambered to the steep side and tried to travel along its slope, he found his progress slower still. In the darkness he crashed sometimes full against the tree-trunks; bushes which he could not see seized and held him, ripping and tearing at his clothes; invisible, fallen saplings tripped him, and he stepped into unseen holes which threw him headlong, so that twice he rolled clear to the bottom of the ravine with fierce, hot pains which nearly deprived him of his senses shooting through his wounded shoulder.

When he had made, as he thought, fully three-quarters of a mile and must be, allowing for the winding of the ravine, at least half a mile from his pursuers, he climbed to the brink of the bank and looked back. He was not, as he had thought, half a mile from the road; he was not a quarter of a mile; he could still see plainly the lights of the three motorcars upon the road and men moving in the flare of these lights. He was certain that he had recognized the figure of Avery among these men. Pursuit of him, however, appeared to have been checked for the moment; he heard neither voices nor any movement in the woods. Eaton, panting, threw himself down to recover breath and strength to think.

There was no question in Eaton's mind what his fate would be if he surrendered to, or was captured by, his pursuers. What he had seen in Santoline's study an hour before was so unbelievable, so completely unaccountable unless he himself could prove his story that he felt that he would receive no credence. Blatchford, who had seen it in the light of the study, was dead; Santoline, who would have seen it if he had had eyes, was blind, Eaton still almost stunned and yet wildly excited by that sight, felt only, in the mad confusion of his senses, the futility of telling what he had seen unless he were in a position to prove it. Those opposed to him would put his statement aside with the mere answer that he was lying; the most charitably inclined would think only that what he had been through had driven him insane.

Eaton understood that his possibility of escape was very small, even if escape had been his only object; but Eaton's problem was not one of escape—it was to find those he pursued and make certain that they were captured at the same time he was; and as he crouched panting on the damp earth, he was thinking only of that.

### (TO BE CONTINUED.)

The Best Ever.

She was a little girl, and as they made their way in and out among the other couples she allowed her cheek to rest against his manly chest.

"Oh, Bill!" called out an irreverent youth as he called by.

"What?"

"That's a nice face you have on your watch."—Judge.

Nature must love a joke—judged from the funny people we meet.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender and serve at once.

When opening a large bottle of olives, which are liable to spoil before all are used, take out the desired amount and pour over the top two or three tablespoonfuls of oil. The oil seals and keeps them from molding.

A screw that is rusty or a nail which is obstinate about being removed may be encouraged with a few drops of oil and a heated screwdriver. When putting a nail into hardwood dip it in oil and it will drive much easier.

When using cleaning powder on water faucets be careful to keep the gritty substance away from the joints. The powder is liable to cut away the threads as the faucet is turned frequently.

In peeling onions do them under water and save the annoyance of shedding tears.

Windows washed in clean soft water with a little bluing, using a chamolis skin for washing and a dry one for wiping, will be shining and bright.

A cork too tight to fit a bottle may be soaked in hot water, then used.

Add a few drops of lemon juice to boiled rice; it adds to the flavor as well as to its appearance.

**Brown Sauce for Boiled Tongue.**—Cook two tablespoonfuls of minced onion in two tablespoonfuls of butter until both are brown. Strain out the onion and add four tablespoonfuls of well-browned flour; stir and add one cupful of brown stock, a bay leaf, sprig of thyme and six peppercorns, all tied in a small piece of net or cheese cloth. Cook until the sauce is thick, then add one tablespoonful of vinegar. Extra seasonings, such as Worcestershire, tabasco or pepper sauce, may be substituted for the vinegar.

**Broiled Parsnips.**—Wash and scrape parsnips until clean and cook in boiling water until tender. When cold cut in halves lengthwise, spread with melted butter and broil.

### The Kitchen Cabinet

(By 100,000,000 Newspaper Readers.)

The world is wide,  
Both time and tide,  
And God is guide—  
Then do not hurry.

That man is blest  
Who does his best  
And leaves the rest—  
Then do not worry.

**HELPFUL HINTS**

Try cooking onions the next time in a double boiler in skim milk. Add butter and salt when the onions are tender