

The RECLUSE of FIFTH AVENUE

by WYNNDHAM MARTYN

CHAPTER XII—Continued

"But I am. It is impossible to avoid knowing it. When Raxon gets those letters nothing can save Mr. McKimber from constant humiliation. If you had heard the tone Raxon used you would understand better. He will compel Mr. McKimber to do all the little and big disgraceful things that might hurt the new Raxon's reputation. The record Mr. McKimber has built up will be trampled in the mud. Robin has told me so much about his father. I have heard so much of the acts of kindness which he hides from the world. He has educated hundreds of poor children, for example, and people don't know it because of that rather bluff, overbearing manner. How can I deny having helped to send the father of my Robin to disgrace?" She was silent for a moment. "I can see him losing his self-respect and sinking lower and lower. His wife and son won't understand. It will be horrible for them. I have sent away the man I love believing that I am heartless, without faith or honor. And I can never open my lips to justify myself. There is nothing that can save either of us."

"Doesn't one exaggerate after dinner?" he laughed. "My niece, go to bed and sleep. The least of all your uncles is on the job."

It was to Peter Milman that he first addressed himself. "Milman," he began, "I'm very much interested in the outcome of a romance that began under my eyes at Great Rock." Malet flung himself down in a chair and lighted a cigarette. "You know that to men of middle age who have of necessity passed by the time of love and roses there is something very fascinating in seeing splendid youth in its great moments."

Peter Milman did not show his visitor that this interruption was unwelcome. Milman was engaged in planning how to get Paul Raxon to this house eager and yet unsuspecting. And Floyd Malet was beginning to talk of love and youth.

"I suppose so," he assented courteously.

"I'm talking about Nita," Malet went on. "I suppose hundreds of men have fallen under her fascinations." He laughed a little ruefully. "I am one of the oldest who admit it."

"So do I," said the other. "To me she is one of the most lovely creatures I have ever met."

"The man she fell in love with—"

Malet continued.

"She fell in love with?" Milman demanded. "Really that's interesting. Her father did not tell me." "Who was it?"

"Young McKimber, Robin by name."

"He will be very rich," said Milman, "and Barnes' objections can be overruled. I have never met the McKimbers, but he is said to be a man of good character."

"They can't possibly marry," Malet declared. "She has broken it off with him, and she won't change her mind. Poor child, it was a wound that may never heal."

"Why, if she loves him and he loves her, should she do that?"

"Because she knows that he is acting for the enemies of his father."

"We are not Mr. McKimber's enemies," Milman retorted.

"We are going to put in Raxon's hands what will make McKimber for ever his slave. That's not too strong a term. We are going to sell McKimber body and soul to Paul Raxon. Do you suppose, knowing that, Nita can marry McKimber's son?"

Milman frowned. "Dear, dear," he said, almost testily, "Nita went there for a definite purpose which had as much to do with her father personally as it had for you, Bradley, or myself. These complications are annoying, most annoying, but they cannot affect our plans."

"My dear Milman," Malet said, "if you are blaming Nita for falling in love, you are making the first absurd remark I have ever heard to drop from your lips. Love comes unsought, unexpected, often in its beginnings unwanted. I tell you I saw the whole thing. She held back; she tried to avoid him, but the circumstances were such that she could not. There were dances and tennis parties, riding expeditions and golf. Nita could not run away. She was, as you remarked, there for a definite purpose. Robin is as splendid in his way as she is. I think he is as badly broken up as Nita. You see, he cannot understand it. Naturally she cannot give him a hint of it."

"I'm immeasurably sorry you had to tell me this," said Peter Milman.

"Why?" Malet demanded.

"Because it infuses an element of bitterness in what was wholly a mood of victory. I am sorry for them both, but it is not possible that you with your artist's sensitiveness have put this in too vivid a light?"

"If anything, I've understated it." Malet could see that Peter Milman was genuinely disturbed.

"Let me put it another way. Is it not possible that you, with your ready sympathy, have imagined the temporary infatuation that is so often seen in house parties to be a grande passion, something epic, as was the love of Dante for Beatrice Portinari?"

"Milman," said Malet slowly, "if I could believe you were right, I should be perfectly happy. But I saw them together. I spoke to each of them when they had said good-by. No, it was the real thing. They will never completely recover. Nita has slain her own happiness because of the loyalty she thinks she owes to us."

"Thinks," Milman repeated. "Is there any doubt about that? Was it lightly, do you suppose, that I stooped to what we have done? I have never deluded myself about it. We have done what men of honor do not attempt. What punishment Raxon deserves is not ours to administer."

"I suppose so," he assented courteously.

"There is nothing any one can do," she said.



Peter Milman Paced up and Down the Room.

After I have forced him to pay, I shall never be quite the clean man I was. I shall be something a little less. I knew this very well before I invited you to join me. You must not expect me to be swerved by anything now."

"Do you think I am trying to swerve you, as you call it?"

"For what other purpose have you told me this? You have said, in so many words, that if we do as we have planned we are breaking Nita's heart."

"You will be," Malet asserted, "but you'll never know it from her. That's how she defines loyalty."

"Have you forgotten what your life has been of late and to whom you owe all your unhappiness?"

"I am past fifty," Malet answered, "and what is left of my life seems very small and unimportant when I compare it with the happiness that is owed Nita."

"By comparison I see myself in a very poor light," Milman answered. "But there is Barnes to think of, and Bradley."

Malet sighed. "It was too big a thing to expect. I had to tell you what your victory meant to Nita. I was going to appeal to the others, but as you have refused, it will not be of much use."

Peter Milman paced up and down

Surroundings of Race Always an Influence

Given one race of people spread over an area as large and varied as this hemisphere, only time is needed to produce a variety of modes of living. In the forests of the east of this country arose the misunderstood and chivalrous Iroquois—dwellers in the "Long House." To the west the prairies produced a somewhat lower nomadic type. In the southern swamps the Seminoles led another kind of life. In the deserts of the Southwest life was harder, and there we find first the cliff dwellers and later the Hopi.

The history of civilization as a whole shows that one particular kind of locale has always been particularly favorable to the development of

the room. What Malet had said made him unhappy. Chivalrous by nature, just and unswerving by what life had brought him, he was confronted with a situation unparalleled in his career. He remembered nothing that Nita was depressed, unlike her vivid, joyful self. She had drooped like a tall lily. Now he knew why. And, knowing it, the task of disciplining Raxon lost its savor.

"I have not refused definitely," he said. "I must think it over in all its bearings. In the end there is little doubt but I shall have to decide against you. I wish it had not happened. I am unsettled." Suddenly he held out his hand to the man who was willing to do the magnificent thing and make the sacrifice gladly. "I must add to my strong personal liking for you an increased respect. Not many would do as you have done. Come and see me about this before breakfast tomorrow."

Fleming Bradley was smoking a last pipe when Malet entered his room. The physicist was relaxed and happy. His domestic duties had been a strain, and he was now concerned with the growing of his beard.

"Fleming," Malet began, "do you like Nita?"

"Like her?" Bradley said warmly. "She is the most delightful girl I have ever met or hope to meet. She is the only woman who has ever made me wish I was as young and good looking as Robin McKimber. If she were my daughter, I should think fortune had made up for everything else."

"You must have noticed she was looking rather unhappy?"

"I taxed her with it. It's the strain she's been living under. She will soon pick up."

"She'll never be really happy again. Fleming, if her father wins, she loses. Our victory is won at the cost of parting her from the man she loves, the man who loves her well enough to risk losing his fortune."

Malet told Bradley in almost the same words what he had just told Peter Milman. The first rush of sympathy which Bradley felt for the lovers was tempered on reflection when he considered what the effect of yielding to it would mean. The work he believed he had to accomplish in the world would not be done. Again he would be compelled to seek some unconventional position. He said as much to his friend.

"But if you admit I'm putting you in an unfavorable light, it is evident you think you are choosing the wrong thing," Malet retorted.

"I'm choosing to enjoy the rewards of an adventure which might have landed me in jail—and may yet. I'm very sorry about Nita, but she is young. Life is before her, whereas I'm past middle age. Floyd, you are intoxicating yourself, not with sentiment, but with sentimentality. It's a symptom of a generous nature, but it yields before a logical examination. I am not going to throw away what we have gained. You must not ask it of me. My God! Floyd, do you suppose I am content to go back to my job at the refinery again when there's a chance to escape?"

"I suppose not," Malet said wearily. "The way of sacrifice is too hard."

Bradley frowned. He did not rest easily under the imputation that he was choosing the selfish way.

"At least, I have Peter Milman with me," he said.

"I'm not so sure. Will you line up with him, whichever way he decides?"

"I shall be with him in any case, but I don't think that will help you much."

Neelard Barnes was stretched at length on a chaise longue in his room. He looked up with a smile.

"What brings you here, Viscount?"

"I thought I'd drop in and have a cigarette. What are you doing?"

Barnes had a note-book and pencil in his hand.

"Planning my ranch in California. I shall keep horses. I'll get one for you with a nice easy gait."

"I had a curious adventure with a horse once," Malet said. "It must have been almost thirty years ago. I went with some friends into Mexico to do some sketching. Naturally there was a revolution on, and we got into the middle of it. We were all mounted. I remember when my horse was allotted to me, I felt distinctly disappointed. He lacked the graceful curves of the smaller horses. He was tall, long, thin, elderly, and a pessimist. It was only when we were being chased by guerrillas that I saw he was different. Whereas my friends were captured, my aged beast raced clear away and I was the only one who hadn't to pay a considerable ransom."

"Ah," cried Barnes, his eyes lighting up, "that tall, long beast you were on was thoroughbred, or I'll take to water drinking."

(TO BE CONTINUED.)

Two Official Languages

In the Union of South Africa there are two official languages, namely, English and Dutch. In every respect they are on an equal footing.

CHILI SAUCE IS APPETIZING VARIATION



Preparing Ingredients of Chili Sauce.

(Prepared by the United States Department of Agriculture.)

Chili sauce is an appetizing variation of tomato catsup, containing red and green peppers and spices. It is often served with meats or fish or used as a seasoning for sandwiches. It may be put into mayonnaise to give flavor. The bureau of home economics tells how to make it:

- Chili Sauce.**
- | | |
|--------------------------------|------------------------|
| 5 quarts chopped ripe tomatoes | 1 cupful sugar |
| 2 cupfuls chopped red pepper | 3 cupfuls vinegar |
| 2 cupfuls chopped green pepper | 1 teaspoonful cloves |
| 1½ cupfuls chopped onions | 1 teaspoonful allspice |
| 3 tablespoonful salt | 1 teaspoonful cinnamon |
- Combine the chopped vegetables, the salt, the sugar, and simmer this mixture until it begins to thicken. Then add the vinegar and spices and cook the mixture down until it becomes a thick sauce. Pour into hot sterilized jars and seal. Or bottle the sauce and seal with wax. This recipe yields about three quarts of sauce.

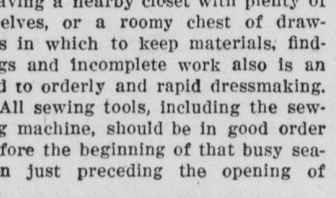
ARRANGE TO SEW NEAR GOOD LIGHT

All Tools Should Be in Good Order Before Starting.

(Prepared by the United States Department of Agriculture.)

While it is not always possible to devote an entire room especially to sewing, during the period in the fall and spring when sewing is done in many homes, on an extensive scale, it is a good idea to arrange at least a corner of a convenient room for this work. There should be a good light, to begin with, and space enough should be planned so that partly finished garments on the dress form or on hangers may be left as they are from one sewing period to the next.

Having a nearby closet with plenty of shelves, or a roomy chest of drawers in which to keep materials, findings and incomplete work also is an aid to orderly and rapid dressmaking. All sewing tools, including the sewing machine, should be in good order before the beginning of that busy season just preceding the opening of



Set Machine Near Light.

school and college. Some of the supplies to be checked up on are: Sharp scissors, accurate tape line, plenty of pins, needles, threads and sewing silk of different sizes and colors, snappers, hooks and eyes, elastic, tape, dress shields, belting, bias bindings and other materials you are in the habit of using. If you are making any underwear requiring buttons, keep a supply of common size on hand. Provide a few extra buttons if possible for any garments subjected to ordinary laundering, for the wringer often takes its toll.

Make a plain foundation pattern to keep on hand for each member of the family whose clothes you are accustomed to make. The bureau of home economics will give you help in doing this if you write to the Department of Agriculture.

Brined Vegetables Are Studied

The bureau of home economics of the United States Department of Agriculture has recently co-operated with the bureau of chemistry in tests on the utilization of brined vegetables. Brining has long been used as an easy method of preserving various vegetables for use in pickles. These tests showed, however, that green tomatoes, green peppers particularly, could be kept successfully in brine for as long as six months and then used in a number of other ways. Mock mince-meat, bordeaux sauce, and pickle were all made from the green tomatoes, and the peppers were satisfactory for stuffing as well as for seasoning various dishes.

VEGETABLES ARE FINE AS PICKLES

"Long Brining Method" Used in Various Ways.

(Prepared by the United States Department of Agriculture.)

Vegetables pickled by what is known as the "long brining method" described in Farmers' Bulletin 1438-F, can be utilized in various ways. They must always be partially freshened by soaking in cold water to cover for 12 to 24 hours, depending upon the taste and the amount of salt extracted. The water may be changed if necessary. All salt flavor must not be removed. One method of using some of the vegetables preserved in this way is to stuff large dill pickles with a mixture of several other vegetables. The bureau of home economics gives the following directions for stuffing:

- Stuffing.**
- | | |
|-------------------------|----------------------------|
| 1 cup cauliflower | 2 sour cucumber |
| ¼ cup sweet red pickles | ¼ cup onions |
| 2 green peppers | 2 teaspoonfuls celery seed |
| 1 cup string beans | 1 teaspoonful mustard seed |

These vegetables have been prepared by brining and must be freshened by soaking. Drain after they are sufficiently freshened and chop them very fine. Drain a second time and add the seasoning. Cut 12 dill pickles on one side, remove the centers, chop, drain and add to the chopped vegetables. Fill the hollow shells with the mixture, press the pickles together and sew the cut side. Place in a container which can be sealed, add one-half cupful of vinegar and sufficient dill liquor to cover the pickles well. Prepare the spice mixture below and add 1½ ounces to the jar of pickles.

- Spice Mixture.**
- | | |
|------------------------------|------------------------------------|
| 1 ounce yellow mustard seed | 1 ounce cloves |
| 1 ounce dried red pepper | 1 ounce grated horseradish root |
| 1-½ ounce whole black pepper | ½ ounce chopped 1-3 ounce allspice |
| | garlic |
- With the exception of the last three ingredients, it might be possible to have the grocer weigh out the required amounts of the above spices and mix them for you.

Scalloped Potatoes Are Not Difficult to Cook

When the oven is in use for other cooking, take advantage of it to have scalloped potatoes. While it is possible to cook them in the oven from start to finish, it takes less time, and in a gas oven, less fuel, if you parboil them first. If the oven must be hotter for something else than the potatoes require, set the baking dish in a pan of water as you would in making a custard. If the potatoes cook too rapidly the milk will boil over and not only be difficult to clean from the oven, but will also make a disagreeable odor all through the house.

The bureau of home economics gives the recipe below:

- Scalloped Potatoes.**
- | | |
|----------------------------|----------------------------------|
| 6 potatoes, medium size | 2 tablespoonfuls butter |
| 1 pint milk | 2 tablespoonfuls chopped parsley |
| 4 to 6 tablespoonfuls salt | |

Wash and cook the potatoes in boiling salted water until half done. Skin the potatoes and cut them in cubes. Grease a baking dish or pan, sprinkle in a layer of the potatoes, sprinkle them with some of the flour and dot with the butter. Continue until all the potatoes are used. Pour in sufficient milk to almost cover the potatoes. Bake in a slow oven until the potatoes are brown on top and soft throughout. If the potatoes become dry, add more milk.

POULTRY

SMALL PROFIT IN GROWING CAPONS

The margin of profit in growing capons as compared to selling the male birds as broilers is usually small, according to experiments conducted at the poultry department of the State College of Agriculture at Ithaca, N. Y.

Feed appears to be the item of greatest cost in raising capons, and this increases rapidly after the birds reach the broiler stage. It requires about eight to ten pounds of grain and mash for one pound of gain in live weight, and capons of American varieties gain six to eight pounds in about as many months after they are caponized.

Feeding, housing, marketing and labor costs are often so large that they more than offset the increase in price received for them. Low feed costs and high meat prices may make the business profitable for some sections. However, in the Middle West, where feed is usually cheaper than in New York state, experiments and figures indicate that capons are not nearly as profitable as laying pullets.

The poultrymen at the college say that it usually is more profitable to market surplus males as broilers than as capons. But, if males must be held several months for special trade, caponizing may be advisable and often is desirable because it is easier and more convenient to keep them and the meat will bring a higher price.

Fattening Turkeys for Thanksgiving Market

Not many weeks remain till the holiday season when fat turkeys will be in demand. Those who are to supply the trade with Thanksgiving and Christmas turkeys should begin to fatten the birds.

The time will come when city consumers will be more rigid about the birds they buy for the Thanksgiving and Christmas seasons. They will want to know how the birds were kept, where they were raised and the feeds they had access to. And this is just, for much depends upon the food the birds have eaten.

The young turkeys should have the range as long as it is safe. It is true there is always more or less danger of losing birds from the various causes, but the birds need exercise, insects they may be able to find, and this will mean economy in raising them.

Nothing will take the place of grain in fattening. The birds will need corn, wheat, oats, kafir, milo or some grain for finishing them off the range. Where there are grain fields for the birds they may stay in the fields till marketing time. But if this is not feasible they had best be penned and fed for a while before they are offered for sale.

Ducks Oil Feathers to Aid in Shedding Water

Ducks and other waterfowl are able to shed water because their feathers are kept in an oiled condition, says The Pathfinder. Oil and water will not mix. If you will observe ducks in a rain storm or as they paddle about in a pond you will notice that they frequently bend their heads back and rub oil from the oil gland at the base of the tail onto their heads. Then from their heads they oil their entire body. In addition to being supplied with this oil, the feathers on a duck are exceedingly close together, a condition which aids considerably in keeping out the water.

Poultry Notes

High-producing flocks have slightly lower mortality than low-producing flocks.

The meat income constitutes 16.1 per cent of the total cash income in the light breeds and 29.5 per cent in the heavy breeds.

A shed closed on three sides makes a good summer house for pullets. The fourth side should be provided with fine mesh wire to keep out rodents of all kinds.

Mortality seems to parallel egg production, being lower in the fall and winter months and higher in the spring.

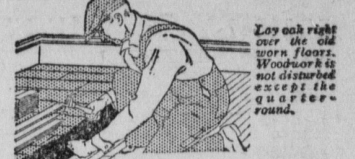
The greater the egg production per hen the greater the total expense, feed cost, and investment, but the lower the feed cost per dozen eggs.

A dust wallow is used by hens in summer for two reasons; one is to keep external parasites in check, and the other to keep cool. They enjoy a wallow of moist earth.

A heavy layer is like a heavy producing cow. The hen needs a definite amount of feed to maintain her body.

Late moulting hens should be saved for breeders. These are usually the late-laying birds. Mark the late laying hens with colored celluloid leg bands.

When pullets do not begin laying before February, it may be the fault of being late hatched, or it may be due to insufficient feeding of the proper bone and muscle food.



Remodel with OAK floors

with OAK floors

Make every room like new at slight expense. Oak floors are permanent, beautiful, easy to keep clean. Write for complete free literature.

OAK FLOORING BUREAU
1295 Builders' Building CHICAGO

Sure Thing

Wife—What would you do if you had no wife to mend your clothes?
Hubby—In that case I'd have new clothes.

Formula Still in Use

An ancient Egyptian hair restorer was made from a donkey's hoof, the claw of a dog and boiled dates.—Indianapolis News.

One may hate to sin—but more: he wishes he hated to want to.



Duff's Molasses

The Main Question

The Boy—Do you think we could live on two thousand a year?
The Girl—P'raps; but who is going to give it to us?

Rich men have their country places, but poor men must be satisfied with farms.

Why He Succeeded

Honored politically and professionally, during his lifetime, Dr. R. V. Pierce, whose picture appears here, made a success few have equaled. His pure herbal remedies which have stood the test for many years are still among the "best sellers." Dr. Pierce's Golden Medical Discovery is a stomach

alterative which makes the blood richer. It clears the skin, beautifies it, pimples and eruptions vanish quickly. This discovery of Dr. Pierce's puts you in fine condition. All dealers have it in liquid or tablet form.

Send 10 cents for trial pkg. of tablets to Dr. Pierce, Buffalo, N. Y., and write for free advice.

ASTHMA

DR. J. D. KELLOGG'S ASTHMA REMEDY for the prompt relief of Asthma and Hay Fever. Ask your druggist for it. 25 cents and one dollar. Write for FREE SAMPLE.

Northrop & Lyman Co., Inc., Buffalo, N.Y.

Dr. J. D. KELLOGG'S REMEDY

Since 1871

Porter's Pain King

ALiniment

You feel it heal, so powerful, penetrating and soothing is this quick relieving liniment. Checks threatening coughs and colds. Read the directions with every bottle now.

Use it today

The Great Pain Remedy

Removing the cause of Constipation

Today most people know how to avoid constipation. First: Eat simple foods, allowing digestive system to improve. Second: Stimulate before digestion and bowel regularity by taking Chamberlain's Tablets for a week. Then arose healthy digestion, get quick results. One or two, pocket sizes at your druggist. For free sample, write Chamberlain Medicine Co., 601 Park St., Des Moines, Ia.

CHAMBERLAIN'S TABLETS "Help You Stay Well"

PASTOR KOENIG'S NERVINE

for Epilepsy Nervousness & Sleeplessness

PRICE \$1.50 AT YOUR DRUG STORE

Write for free Booklet, KOENIG MEDICINE CO. 1045 N. WELLS ST. CHICAGO, ILL.