UNCLE DICK;

Or, The Result of Diolomaey and Tact.

CHAPTER III.

For nearly a week—before and after noon—they met. It was a sheltered spot Miss Mivvins walked out to each day. She had selected it on account of its freedom from celd winds; there was a seat on which to sit and read. At the same time a watchful eye could be kept

on her playing-on-the-sands charge.

Masters had always used it. Neither now gave it up because of the other. Each would have scornfully repudiated a suggestion that the regular seeking of it arose from any other reason. For instance, that it other's presence.

But would the repudiation have

But would the repudiation have been honestly grounded? Cupid alone knows. The love-god is a deity enshrined in mystery. He never reveals the secrets of the wonders he performs. Were it were the kisses she was giving, wonders he performs. wonders he performs. Were it possible to see the hand which lets loose the arrow, probably there would be many a stepping aside to "I am dethroned then?" The observed it is the secretary of the very nicest, delightfullest, beautifullest story-teller I ever met."

"I am dethroned then?" The observed it is the very nicest, delightfullest, beautifullest story-teller I ever met." would be many a stepping aside to avoid it. The sudden striking of the dart makes it so deadly—wounds

"I am dethroned then?" The servation from Miss Mivvins. used to be told that."

"I' am dethroned then?" The servation from Miss Mivvins. to the heart.

the author became fast friends. She was a winsome little soul, and children have their

firs friends—the nice friends who feel privileged to say nasty things—by reason of that fondness, professed to see in it a chance of his redemption. They admitted a possibility of his becoming humanized some day: said there was at least here for him. hope for him.

Beyond a good-morning, and occasionally a remark on one of the tenses of the weather—past, pre-sent or future—the meetings were bare of conversation, so far as the adults were concerned.

Masters would have been more than glad to talk. Perhaps natural nervousness prevented his setting the conversational ball rolling. For he admired his companion of the seat with a fervent admiration — unable to label the feeling, as yet,

by any other name.

Her presence did not disturb him now in his seclusion. She seemed to be in keeping with his thoughts. His thoughts of her harmonized with the surroundings—she belong-

A vague sort of wonder took possession of him; how it was that he had never missed her—never known what was lacking. The more he saw of her, the more his admiration down it was the same of the same of her, the more his admiration and same of the same of her, the more his admiration and same of the same of her, the more his admiration and same of the same of t

Admiration is the kind of thing his courage in both ham tinued the conversation which develops rapidly, once it germinates. In this instance the seed had thrown deep roots. Master's heart seemed likely to prove fruit-seemed likely to prove f

with Gracie he stood well. Inat, he felt, was a making of headway; for the governess unquestionably leved her charge. On the principle of love me, love my dog, he was acting wisely—apart from the pleasure it gave him-in cultivating the little one's affection.

manifested itself at an early agedemanded to be told one.

That was the introduction of the wedge's thin end; brought about a little change in the current of the elders' conversation. The lady in black came out of the ice-bound si-lence, fringed by a frigid Good-The lady in morning and Good-afternoon; say-

ing-You must not let Gracie worry

The lashes went up as she spoke and he got a good view of those lovely eyes of hers. They held him spellbound. The evident admiration in his glance caused the lashes to fall, and he, released from the momentary thraldom, exclaimed—
"Worry! How could she?"

"She is a perfect little glutton for stories. Once you indulge her, she will do her best to make your life her clamor for more. With food of that sort within reach she is a regular Oliver

A gratified little laugh - he

thought he saw the door open a lit-tle wider—accommended his answer:

Oh, storyfelling is in my parti-cular line! I am full of fiction to the brim!

She reciprocated his laugh and as she picked up, to resume, her book again, said-

"Well, I have warned you! The consequences be on your own head."

"I am moved to disregard your warning. Gracie is so excellent a listener. That is so flattering, you know." Then turning to the child, know." Then turning to the child, he continued. "Now, run on to the sands and finish your castle, little woman, before the tide reaches it. When it can no longer withstand Old Ocean's assaults and is washed the control of the contr eason. For instance, that it from anticipation of the presence.

Then I will tell you what became of Jack after the fairy had rescued him from the

"Y-y-yes. But you never told me tales like Prince Charlie's." Prince Charlie was a character in one of the stories Masters had own methods of creating friend-ships. Masters met her advances more than half-way: was as fond of children as he was of flowers. His friends—the nice friends who feel privileged to say posts things

All her people, she informed him gravely, she christened out of stories. It was much nicer than calling them by their real names. They were so much prettier and lots easier to remember—didn't he think so?

Yes, he had made answer. He quite thought that Prince Charlie was an improvement on his own name. But Gracie betrayed no anxiety to know what that was. To her henceforth he was Prince Charlie. That was quite sufficient she was a godmother of the most self-satisfied type.

Turning to Miss Mivvins the child continued, with a trace of reproach in her voice—she felt she had been defrauded-

"Besides, your giants never have three heads!"

A trinity of that description — unity is strength—appeared an unanswerable argument; seemed to her to clinch the matter. She climb-ed down from Masters' knee, and

As she disappeared, Masters took his courage in both hands; con-

he stood well. That, ice was broken, they had spoken; home-if possible. Hence his speech.

ability to manufacture stories she instantly—the exacting nature of her sex in its dealings with man manifested itself at an order. driving her away, he had not attempted to force conversation. She had curled up a trifle because of his reserve—hence they had spoken but little. Unknown to themselves their little. Unknown to themselves their Perhaps the combination in her face tle than that of words, perhaps had

casily enough now.
"You also," he said, "seem to have a taste for fiction of a pronounced type. I see you are read-

ing one of my books. "Your books?" I "Your books?" Her query was uttered in a tone of surprise. "Oh, This came down from Mudie's with others yesterday."
"Oh, I don't doubt that."

He laughed openly at her concern—a hearty, resounding laugh, a trifle loud but with a pleasant hon-

est ring in it; continued—
"I don't doubt that the library claim was not made in a possessory ures on the title page."

She looked at him blankly for a

moment, so great was her surprise Then, the truth dawning on her,

author, the writer of the book she was reading, was a coincidence strange enough to take Miss Mivvins' breath away. Masters saw her wonderment, smiled at it.

"Is the fact," he asked, "so difficult a thing to reconcile with my appearance?"

"Oh, no, no! How awfully rude you must think me! I meant — I mean—that I expected the author of this book to be—"
Then she paused. Did not quite

of this book to be—"
Then she paused. Did not quite know what she expected or how to express herself; added lamely—
"To be much older."
"Really! I am sorry I don't come up to your age standard. Age has its privileges, but wisdom is not always its perquisite. Why should ways its perquisite.

its privileges, but wisdom is not always its perquisite. Why should an author be necessarily old? Surely youth is pardonable?"

She—a woman famous in her own particular circle for the coolness of her tongue—could have kicked herself. Was saying, in her unwonted nervousness, all the things she would rather have left unsaid. Angry with herself, she blurted out—"There is not, of course, any earthly reason. It was purely my utter stupidity."

He smiled at the flush on her cheek; a smile conjured up by his

cheek; a smile conjured up by his admiration of it, said merrily—
. "Here have I been peacocking around, with a sort of metaphorical around, with a sort of metaphorical feather in my cap. Pampering my vanity, applying the flattering unction to my soul—rubbing it in several times per diem—that no author of my age has turned out so many volumes. Lo! with one breath you blow that feather clean away."

She could not resist laughing at his mock despair. Became at her ease once more; said—

"Indeed not! I don't know what prompted me to say what I did. As to this book—"
"No! Don't! Please don't give me your opinion of it!"

His interruption was a continuance of his burlesque melodramatic style. She did not quite know how to take him; said-

"You mean you would not value my opinion?" That was disconcerting. Sobered him in a minute. He knew quite well the kind of value he would be

tongue was in action it would help to keep the helm the right way; said-

"Why should you? A stranger's opinion would necessarily be valueless. You know nothing of me."
The deafness of those who will not hear is proverbial. The underlying earnestness in the tone of his reply should have warned her.

"Aren't you going just a trifle too far?" he asked. "We are not quite strangers. True, I know nothing ci you—except that you are Miss

An irrestible smile accompanied his words. His smile—and his laugh too—were capable of creating many friends. But he did not allow them to. His views on the subject were cynical in the extreme.

His smile was infectious. Once

more those alluring dimples which he had noticed at their first meet

ing deepened in her face.
"It is distinctly more my misfor-

her cheek again. The eyes were class shape. Many good butter fringed over by those long lashes of makers fail in this regard. They

inspired him. Anyway there was more vigor and determination in grade of cream, and to care for the paved the way for them. They came his voice as he answered— 'Yes.

She lifted her eyes; he could not

"Amazingly!"
"Why?"

She put the question with a little nervousness, bred of that eagerness

Because—well, let me say by sheer force of contrast. In those respects, Heaven be thanked you are not as other women."

The amused look had not left her face. It lingered in the upward

curve of the corners of her eyes.

"So you prefer eccentric women,
then?"

She could not resist just a trace of mischief in the tone of her query.

He answered—
"Heaven forfend! I see nothing eccentric in the attributes I have allotted to you. They are refreshingly good to a thirsty soul."

(To be Continued.)

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The Farm

FARM BUTTER-MAKING.

While the creamery is essential to the development of butter-making, as a national industry, it will never altogether displace the private dairy. Where there are a sufficient number of farmers in a section to support a successful creamery, one should be established. There is less labor in sending the cream to the labor in sending the cream to the creamery and having it made into butter on the co-operative plan than in making the butter at home, and the returns are usually bet-

There are many individual farmers, however, who are not adjacent to a creamery, or who are in a cheese district, but prefer to make butter, that will find a private dairy a paying investment, if operated in the right way. The old-fashioned way of making butter will not do. It must be made after the modern plan, and be of a quality that will command a ready market. There command a ready market. There is nothing to prevent as good but-ter being made on a farm as in a ter being made on a farm as in a creamery, providing the same system of separating the cream and in churning and working the butter is followed. There are private dairy men to-day making butter who get as good a price for their product as any creamery does. But they un-derstand their business and conduct

it along approved lines. In a private dairy the conditions should be most favorable for making good butter. The maker not coly has control of the cream, but he has control of the cows, their feed, and the milking and separating of the cream. From the beginning to the end of the process, he can keep an oversight over things, and if he understands his business, "It is distinctly more my mistortune than my fault," he continued,
"that I know so little of you. May
I say—with an absence of fear of
your thinking me impertinent—that
I should like, much like, to know
more of you?"

The flush, that becoming flush, on should turn out a quality of pro-The flush, that becoming flush, on must be put on the market in firstneglect those little things connected with the marketing of the product that are essential in obtaining the

help to the private butter-maker. It enables him to obtain a uniform cream in the best way. A striking deep on the cellar floor and you will example of this came to the writer's have fresh clippings to feed daily. She, dallying, as a woman will, notice a few weeks ago. A farmer out of reach of a creamery or cheese factory was compelled to make his spark. That it would burst into flame, chose she to fan it; gained time by asking—

"Why?"

He vaulted on to his hobby horse. The question was a stirrup helping him to the saddle.

"The tit would burst into factory was compelled to make his own butter. He purchased a separator, and began operations after the approved plan, putting the butter in pound prints. The butter made at the time of our visit was of very fine quality, and as good as occasion to which you refer?" him to the saddle.

"Because I—may I say it?—hall you in a measure as a kindred sale at the village store. In fact, the storekeeper supplied the wrapfail to read the astonishment in them; continued fail to read the astonishment in them; continued—
laim was not made in a possessory sense. I meant that my name figures on the title page."
She looked at him blankly for a moment, so great was her surprise. Then, the truth dawning on her, she said—
"You! You—are the author?"

CHAPTER IV.

fail to read the astonishment in them; continued—
"You are here in October, and you don't look bored. Don't look as filife held no further charm for you. You do not follow the fashion—because it is out of fashion—because it is out of fashion—because it is October."

She smiled. Encouraged by it, he continued, in the same strain—
"You are always alone, yet you treat the impression that you are treat the impression that you are treat in them; Cibson, this case will get into the courts some day.' Now I want to know what he said in resply."

We'll, he said: 'Chumley, there cream, there being a cold spring near the house, no separator was used. The butter was a very low grade as compared with the other; the flavor was bad, and the quality inferior. It may not be fair to ascribe the better quality of the butter. On the adjoining farm, where the conditions were the condi

happy. You don't seem to sigh for bands of music, to hanker after a crowded promenade. You find existence possible without a shoal of people to help you pass your time."

Her smile broadened into a laugn. This time at herself—at his description of her; she asked—

"And those—shall I call them unusual?—characteristics in a woman interest you?"

use of the separator. But so far as we could see in the different methods followed, it had a great deal to do with it. There is this about it a farmer with a few cows, who invests in a cream separator will give more attention to the business. The care necessfully, becomes a habit, and is carried through the entire process. The separator must The care necessary in operating a separator successfully, becomes a habit, and is carried through the entire process. The separator must be made to pay for itself and this it will do, if the cream is not cared for properly, and the butter made and handled in a slovenly way.

As to the market for dairy but-ter, there should be no trouble on that score, so long as the quality is good. First-class butter will command a good price, no matter white ther made in a creamery or not. The farmer with the separator mentioned above, found a market for his butter among come of the for his butter among some of the patrons of a cheese factory a few miles away. The buyers came to the farm for it and willingly paid the same price that the storekeeper paid when delivered at his store. In other cheese centres, where patrons prefer to send all the milk to the factory, and buy butter for their own use, a private dairy can obtain a good market for its butter during the summer months.

The help problem beats.

during the summer months.

The help problem has to be reckcned with in private butter-making.
Unless the farmer is so situated as
to have plenty of help, and has the
facilities for making good butter, it
is better to patronize a creamery,
if there is one handy. Even under
favorable conditions, both as to
help and facilities, it may pay to
do so. A well managed creamery do so. A well managed creamery will always give a good return, and the farmer has not the worry of sending to market for his product, and getting his pay therefor.—Dominion Dairyman.

POULTRY HINTS.

Quite a few of these old hens had better be killed off before cold weather.

If there are sufficient well matur-

of pullets to make up the flock, keep very few of the hens.

It is time to be putting up the spare cockerels. Save the best only for breeding and feed the others, also the cull pullets and

Get the house cleaned up for the pullets, and put in only those pullets that are a good shape, well matured, and a good specimen of the

Feed them well, have the pullets start to lay about the middle of No-vember or first of December, and make arrangements to know which are laying this winter and use their eggs for setting next spring. Keep only the good layers of this winter

for the year following.

It should never be forgotten that poultry needs some green food at all seasons of the year. In winter they can be given cabbage, onions, turnips, etc. Economy in preparing and in other distribution of the food is a matter that deserves the most earnest consideration of the poultrymen.

Fresh lean beef fed to sick fowls or chickens will affect a cure when all medicine fails, and if there is weakness in the fowls or the newly hatched chickens are afflicted with bowel trouble the fresh lean meat fed the hens will add strength to the first chickens hatched from the beet has been fed. When chickens hatched from improperly fed hens have bowel trouble almost a hopeless case. oat flakes and sweet skimmed milk will save them if anything can.

A white clover lawn clipped twice each week with a lawn mower and the clippings fed to the laying hen fowls and fowls and growing chickens will save nearly half the cost of feed, inthat are essential in obtaining the highest price and in retaining their customers.

The cream separator is a great weekly, and a little finely sifter fertilizer from the hen house will make the lawn very productive. Spread the clippings about three inches deep on the cellar floor and you will

cccasion to which you refer."

Reluctant Witness-"I've told you everything of any consequence.

You have told me what you said