

out, and bake in a slow oven until the apples are soft and the bread a glossy brown. If the oven is very hot cover the dish part of the time. Turn out carefully, and serve with hard sauce.

Virginia Baked Ham.—Select a small lean ham, wash thoroughly, sprinkle with soda, scrubbing all over the surface, rinse in cold water and place in a kettle with 6 cloves,  $\frac{1}{2}$  teaspoon celery seed,  $\frac{1}{2}$  teaspoon ground cinnamon, 10 peppercorns, 1 quart sweet cider. Cover with boiling water and simmer until tender for 4 or 5 hours. Remove from the water, take off skin, sprinkle with sugar and brush over with beaten egg; then cover with rolled bread crumbs. Stick in cloves at even intervals, and place in the oven to brown. Serve with currant jelly.

Manchester Pudding.—Grease a pudding dish and put 2 cups strawberry jam in, covering with 1 quart of boiling milk,  $\frac{1}{2}$  pint bread crumbs, 6 tablespoons sugar, 1 tablespoon butter, 3 eggs beaten stiff, 1 teaspoon vanilla.

Mocha Filling.—One tablespoon butter, 1 cup powdered sugar. Mix until perfectly creamed, then add 2 teaspoons cocoa, 1 teaspoon vanilla, 2 tablespoons very strong, hot coffee. Mix all thoroughly for 5 minutes.

### The Scrap Bag.

#### BROWNING CRACKER AND BREAD-CRUMBS.

Most cooks who prepare escallops or other dishes that are supposed to be finished with a top layer of browned crumbs usually spread the crumbs over the top, then dot with bits of butter and place in the oven. The result is very uneven browning. Instead try mixing the crumbs with melted butter before spreading them on. The result will delight you.

#### WASHING VELVET.

Little boys' velvet coats, etc., can be washed very nicely by sousing them about in very soapy water, rubbing out very soiled places with a small brush. Do not wring, but hang on the line dripping wet.

#### CLEANING POLISHED KITCHEN UTENSILS.

Wash them frequently with warm water in which a little soda has been dissolved, scald with clean water and give a good sun bath.

#### PEELING ONIONS.

To peel onions without bringing tears to the eyes, put them in a deep pan and pour boiling water over them. By the time you can bear your hands in the water the skins will slip off easily. Should any still present difficulty hold them well under the warm water while peeling.

#### TO CORN BEEF.

Make a brine of salt and cold water strong enough to bear up a potato. Add a pinch of saltpetre, but this must be used sparingly, as it makes the beef hard. Two ounces saltpetre will be enough for a barrel of beef. Lay the beef in the brine, turning it occasionally, for 2 or 3 weeks. If it is liked spiced add a quantity of allspice, cloves, etc., to the brine. This will keep beef nicely during fall, winter and spring. If it is to be kept through hot summer weather the brine should be boiled down well before it is put on.

## Our Serial Story.

### PETER.

A Novel of Which He is Not the Hero.

By F. HOPKINSON SMITH.

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Chapter XVIII.

As the weeks rolled by, two questions constantly rose in Ruth's mind: Why had he not wanted her to thank him?

—and what had he meant by—"And is that all?"

Her other admirers—and there had been many in her Maryland home—had never behaved like this. Was it because they liked her better than she liked them? The fact was—and she might as well admit it once for all—that Jack did not like her at all, he really disliked her, and only his loyalty to her father and that inborn courtesy which made him polite to every woman he met—young or old—prevented his betraying himself. She tried to suggest something like this to Miss Felicia, but that good woman had only said: "Men are queer, my dear, and these Southerners are the queerest of them all. They are so chivalrous that at times they get tiresome. Breen is no better than the rest of them." This had ended it with Miss Felicia. Nor would she ever mention his name to her again. Jack was not tiresome; on the contrary, he was the soul of honor and as brave as he could be—a conclusion quite as illogical as that of her would-be adviser.

If she could only have seen Peter, the poor child thought,—Peter understood—just as some women not as old as her aunt would have understood. Dear Uncle Peter! He had told her once what Jack had said about her—how beautiful he thought her and how he loved her devotion to her father. Jack must have said it, for Uncle Peter never spoke anything but the exact truth. Then why had Jack, and everything else, changed so cruelly? she would say—talking to herself, sometimes aloud. For the ring had gone from his voice and the tenderness from his touch. Not that he ever was tender, not that she wanted him to be, for that matter; and then she would shut her door and throw herself on her bed in an agony of tears—pleading a headache or fatigue that she might escape her father's inquiry, and often his anxious glance.

The only ray of light that had pierced her troubled heart—and this only flashed for a brief moment—was the glimpse she had had of Jack's mind when he and her father first met. The boy had called to inquire after his Chief's health and for any instructions he might wish to give, when MacFarlane, hearing the young hero's voice in the hall below, hurried down to greet him. Ruth was leaning over the banister at the time and saw all that passed. Once within reach MacFarlane strode up to Jack, and with the look on his face of a man who had at last found the son he had been hunting for all his life, laid his hand on the lad's shoulder.

"I think we understand each other, Breen,—don't we?" he said simply, his voice breaking.

"I think so, sir," answered Jack, his own eyes aglow, as their hands met.

Nothing else had followed. There was no outburst. Both were men; in the broadest and strongest sense each had weighed the other. The eyes and the quivering lips and the lingering hand-clasp told the rest.

A sudden light broke in on Ruth. Her father's quiet words, and his rescuer's direct answer came as a revelation. Jack, then, did want to be thanked! Yes, but not by her! Why was it? Why had he not understood? And why had he made her suffer, and what had she done to deserve it?

If Jack suspected any of these heart-aches and misgivings, no one would have surmised it. He came and went as usual, passing an hour in the morning and an hour at night with his Chief, until he had entirely recovered his strength—bringing with him the records of the work; the number of feet drilled in a day; cost of maintenance; cubic contents of dump; extent and slope and angles of "fill"—all the matters which since his promotion (Jack now had Bolton's place) came under his immediate supervision. Nor had any word passed between himself and Ruth, other than the merest commonplace. He was cheery, buoyant, always ready to help,—always at her service if she took the train for New York or stayed after dark at a neighbor's house, when he would insist on bringing her home, no matter how late he had been up the night before.

If the truth were known he neither suspected nor could he be made believe

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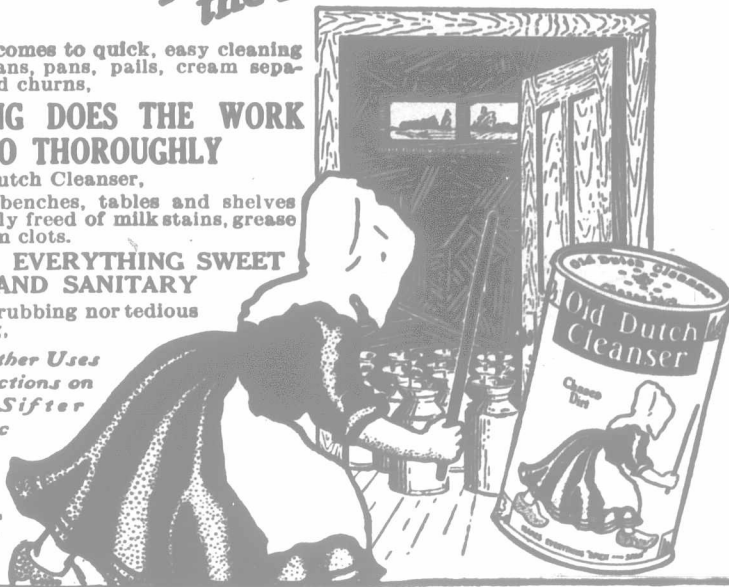
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