# THE VICAR'S GOVERNESS.

#### CHAPTER X.

"I have no other but a woman's rea-I think him so because I think him

Shakespeare.

"Where is papa ?" she asks, meeting one of the servants in the hall. Hear ing he is out, and will not be back for some time, she, too, turns again to the open door, and, as though the house is too small to contain all the thoughts that throng her breast, she walks out in the air again and passes into the garden, where autumn, though kindly and slow in its advances, is touching everything with the hand of death.

"Heavily hangs the broad sunflower Over its grave i'the earth so chilly; Heavily hangs the hollyhock, Heavily hangs the tiger lily."

With a sigh she quits her beloved garden, and wanders still further into the deep woods that "have put their glory on," and are dressed in tender russets, and sad greens, and fading tints, that meet and melt into each other.

The dry leaves are falling, and lie crackling under foot. The daylight is fading, softly, imperceptibly, but surely. There is yet a glow from the depart-ing sunlight, that, sinking lazily beyond the distant hills, tinges with gold the browning earth that in her shroud of leaves is lying.

But death, or pain, or sorrow, has no part with Clarissa. She is quite happy,-utterly content. She marks not the dying of the year, but rather the beauty of the sunset. She heeds not the sullen roar of the ever-increasing streamlets, that winter will swell into small but angry rivers; hearing only the songs of the sleepy birds as they croon their night-songs in the boughs above her.

When an hour has passed, and twilight has come up and darkened all the land, she goes back again to her home, and, reaching the library looks in, to find her father sitting there, engrossed as usual with some book, which is carefully annotating as he reads.

"Are you very busy?" asks she, coming slowly up to him. "I want to be with you for a little while."

'That is right. I am never too busy to talk to you. Why, it is quite an age since last I saw you !-- not since breakfast; where have you been all day ?"

You are a pet," said Miss Peyton, in a loving whisper, rubbing her cheek tenderly against his, as a reward for his pretty speech. "I have been at the vicarage, and have pleaded Georgie's cause so successfully that I have won it, and have made them half in love with her already."

"A special pleader, indeed. Diplom-acy is your forte; you should keep to it."

A special pleader, indeed. Diplom-acy is your forte; you should keep to it." "I mean to. I shouldn't plead in wain with you, should I? She has grown somewhat earnest. "Ohl with mel" says her father, with much self-contempt; "I have given up all that sort of thing, long ago. I know how much too much you are for me, and I am too wise to swim against the tide. Only I would entreat you to be merciful as you are strong." "What a lot' of nonsense you do talk, you sill boy!" says Clarissa, who is still leaning over his chair in such a position that he cannot see her face. Perhaps could he have seen it, he might have noticed how pale it is be-yond its wont. "Well, the Redmonds seemed quite pleased, and I shall write to Georgie to-morrow. It will be nice for her to be here, near me. It may keep her from being lonely and unhappy." "Well, it ought," says George Pey-ton. "What did the vicar say?" "Poor man! his is the common lot." says her father; and then, believing she has said all she wants to say, and being filled with a desire to return to his books and his notes, he goes on: "So that was the weighty matter you news?"

"Speak to me," says Clarissa, entrest-ingly. After this he does speak. "I wish it had been Dorian," he says. impulsively. Then she takes her hand from his shoulder, as 'hough it can no longer rest there in comfort, and her eyes fill with disappointed tears. "Why do you say that i she asks, with some vehemence. "It sounds as if—as if you undervalued Horace! Yet what do you know against him?" "Nothing, literally nothing," answ-ers Mr. Feyton, soothingly, yet with a plaintive ring in his voice-that might suggest thhe idea of his being sorry that such answer; must be made. "I am sure Horace is very much t o be liked."

am sure Horace is very much to be inter down answer inter the indet of indet, "It sounds untrue! Yet it can't be What could any one say against Hor-ace ?"
"No but you insinuated it. You said Dorian was his superior."
"No but you insinuated it. You said Dorian was his superior."
"Well I think he's the better man of the two," says Mr. Peyton, desper-tately, hardly knowing what to say, and feeling sorely aggrieved in that he is compelled to say what must hurt her. "I cannot understand you; you say you know notiming prejudicial to Hor-ace (it is impossible you should), and yet you think Dorian the better man. If he has done no wrong, why should any one be a better man ? Why draw the comparison at all ? For the first time in all your life you are unjust." "No. Clarisas, I am not. At least, I think not. Injustice is a vile thing. But, somehow, Sartoris and I had both made up our minds that you would marry Dorian, and—."

"The pauses. "Then your only objection to poor Horace is that he is not Dorian?" asks she, anxiously letting her hand rest upon his shoulder. "Well, no doubt there is a great deal in that," returns he, evasively, hard put to it to answer his inquisitor with discretion.

"And if Dorian had never been, "And if Dorian had never been, Horace would be the one person in all the world you would desire for me?" pursues she, earnestly.

pursues she, earnestly. George Peyton makes no reply to this,-perhaps because he has not one ready. Clarissa, stepping back, draws her breath a little quickly, and a dark fire kindles in her eyes. In her eyes, too, large tears rise and shine. "It is because he is poor," she says, in a low tone that has some contempt in it, and some passionate disappoint-ment.

in it, and some passionate disappoint-ment. "Do not mistake me," says her fath-er, speaking hastily, but with dignity, Rising, he pushes back his chair, and turning, faces her in the gathering twilight. "Were he the poorest man alive, and you loved him, and he was worthy of you, I would give you to him without a murmur. Not that"-hur-riedly-"I consider Horace unworthy of you, but the idea is new, strange, and the other day, Clarissa, you were a child."

a child."

of you, but the idea is new, strange, and —the other day, Clarissa, you were a child." "I am your child still—always." She is sitting on his knee now, with her arms round his neck, and her check against his; and he is holding her svelte lissome figure very closely to him. She is the one thing he has to love on earth; and just now she seems un-speakably—almost painfully—dear to him. "Always, my dear," he reiterates, somewhat unsteadily. "You have seen so little of Horace lately," she goes on, presently trying to find some comfortable reason for what seems to her her father's extra-ordinary blindness to her lover's virtues. "When you see a great deal of him, you will love him! As it is, darling, do—do say you like him very much, or you will break my heart!" "I like him very much," replies he, obediently, repeating his lesson meth-odically, while feeling all the time that he is being compelled to say something against his will, without exactly know-ing why he should feel so. "And you are quite pleased that I am going to marry him?" reading his face with her clear eyes; she is very pale, and strangely nervous. "My darling, my one thought is for your happiness." There is evasion mixed with the affection in his speech; and Clarissa notices it. "No; say you are glad I am going to

"No; say you are glad I am going to marry him," she says, remorselessly. "How can you expect me to say that," exclaims he, mournfully, "when you know your wedding day must part us ?"

# "Our engagement will be such a long me, and we think ----"

one, and we think ....." "Yes?" "We should like it kept quite secret. You will say nothing about it to any

"We should like it kept quite secret. You will say nothing about it to any one?" "Not until you give me leave. You have acted wisely. I think, in putting off your marriage for a while." Al-most unconscionaly he is telling himself how time changes all things, and how many plans and affections can be al-tered in twelve months. "But surely you will tell James Scrope," he goes on after a while: that will not be making it public. He has known you and been fond of you ever since you were a baby; and it seems uncivil and unfriendly to keep him in the dark. "Then tell him; but no one else now page. I quite arranged for James, he is such an old friend, and so nice in every way." Here she smiles involuntarily, and after a little bit, laughs outright, in spite of herself, as though at some ridiculous recollection. "Do you know," she says, "When I told Horace I thought I should like Sir James to know of our engagement, I really think he felt a little jealous of dear old Jim !" "Old-old! He is along way of that. "My, all you silly little girls think a man past twenty-nine to be hovering on the brink of the grave. He cannot be more than thirty-three, or so." "He is very dreadfully old, for all that," says Miss Peyton, wilfully. "He is positively ancient; I never knew any-one as old. He is so profound, and earnest, and serious, and....." "What on earth has be done to you "He scolds me," says Clarissa, "He hectures me, and tells me I should have

"What on earth has he done to you that you should call him all these ter-rible names" says Mr. Peyton, laugh-ing. "He scolds me," says Clarissa, "He lectures me, and tells me I should have an aim in life. You have been my aim, darling, and I have been devoted to it, haven't I?" "You have, indeed. But now I shall be out in the cold, of course." His tone gains by lavishing one's affection upon a pretty child and centering one's every thought and hope upon her." "No, you are wrong there; it must be something to gain love that will last forever." She tightens her arm around his neck. "What a horrid lit-tle speech I could almost fancy James dictated it to you. He is a skeptic, an unbeliever, and you have imbibed his notions. Cynical people are a bore. You wouldn't, for example, have me fall in love with James, would you?" "Indeed I would." says George Pey-ton, boldly. "He is just the one man I would choose for you,--' not Launcelot nor another." He is so genuine, so thor-ough in every way. And then the es-tates join, and that. I really wish you had fallen in love with Storpe." "I love you dearly.-dearly." says miss Peyton: "but you are a dreadful goose I James is the very last man to grow sentimental about any one,--least of all, me. He thinks me of no account at all, and tells me so in very polite language cocasionally. So you see what a fatal thing it would have it have died, and you would have to my memory, and somebody would have is planted snowdrops on my grave. There would have been a tragedy in i Pullingham, with Jim for its hero."

"You take a different view of the case from mine. I believe there would have been no broken heart, and no early grave, and you would have been happy ever after." "That is a more comfortable theory, ertainly, for me. But think what a

"That is a more comfortable theory, certainly, for me. But think what a miserable life he would have had with me forever by his side." "A very perfect life, I think," says Mr. Peyton, looking with pardonable pride upon the half-earnest, half-laugh-ing, and wholly lovely face so near him. "I don't know what more any fellow could expect."

Ing. and wholly lovely face so near him. "I don't know what more any fellow could expect." "You see I was right. I said you were a goose," says Miss Peyton, irreverent-ly. But she pats his hand, in the very sweetest manner possible, as she says it. Then she goes on: "Horace said he would come up to-morrow to speak to you." "Very well, dear. That is the usual thing, I suppose. I hope he won't be long-winded, or lachrymose, or anything that way. When a thing is done it is done, and discussion is so unnecessary." "Promise me to be very, very kind to him."

Tromse me to be very, very kind to him." "I shan't eat him, if you mean that," says Mr. Peytou, half irritably. "What do you think I am going to say to him? Is thy fathef an ogre, that he should do this thing? But have you quite made up your mind to this step? Re-member, there will be no undoing it." And the scalams he, mournfully, "when you know your wedding day must part wedding day must part is to the scalams he, mournfully, "when you know your wedding day must part is the scalams he, mournfully, "when you know your wedding day must part is the father an ogre, that he should a you think is thing?" But have you quite made up your mind to this step? Remember the whole day, she gives way and bursts into tears. "Papa, how can you is say that? To be parted from you I We must be the same to each other always: my wedding-day would be a miserable one indeed if it separated me from you." Then he comforts her fondly caress ing the pretty brown head that lies the rate a little lisping motherless child the calls her by all the endering names a little lisping motherless child the calls her by all the endering names at a little while. "Not too soon, my pet, "More in those?" "Not for a whole year. He said to ourself." Says the tar a litte while. "Not too soon, my pet, "Not for a whole year. He said to ourselves." "Not for a whole year. He said to ourselves." "Not for a suble you in such a hurry. We must have one more Christmas all to ourselves." "Not for a whole year. He said to ourselves." "Not for a suble you have the substing is for you good. Think of it seriously, earnestly while you have the binding on you all your '''. "Not too soon, my pet, those earling about hore were more the sting is for your good. Think of it seriously, "Nonsense! The love-sick role won't const. There, gravely. "To be parted from the asys, clear and shinding on you all your life." "There have no any dinner, do the tark have one more this thing is for your good. Think of it seriously, "Nonsense! The love-sick role won't const. There, gravely. "To be parted from the asys, free all my heart and soul." "There all ways, new, and don't be attrast night's explosion. So go and make yourself lovely." "The set of the ways, chark and soul." "The set of the ways, chark and be any the way heare and sould be the worst that the worst thang the se

## HOUSEHOLD.

### The Ideal Hostess.

With the best intentions, and the most hearty good-will, one may fail of imparting the desired flavor of hospitality, writes Emily Huntington Mil-ler. Like the post, the ideal hostess born rather than made, is undoubtedly but she who aspires to such honors must have both tact and talent; she must study the situation like a statesman, and adapt her course to it. Failures lie oftenest in sins of omission perhaps at the very outset in ne-glecting the wisdom of the old saw which enjoins us to "welcome the comwhich enjoins us to "welcome the com-ing guest." We forgive a good deal to our friends, but it certainly dulls the edge of delight to be received at the threshold by servants whose mistress is out shopping, and to wait in the parlor weary and dusty, until your hostess at last rushes in, breathless and apolo-getic.

last rushes in, breathless and apolo-getic. The perfection of art is that no trace of the laborious processes should appear in the finished product; the perfection of style is that the pollshed 'faultless-ness which is the result of infinite painstaking shall grow to be spontan-eous. And so the golden rule of hos-pitality is that it must never display evidence of effort, for that moment it ceases to be enjoyable. Whether it be Sarah, serving her unleavened cakes under the oaks of Mamre, or Solomon feasting the wondering queen from ves-sels of silver and gold, it is always the hearty sincerity of the entertainment which gives it the true charm.

Clothes Cleaning.

Clothing will often present a somewhat shiny or soiled appearance before it is much worn, and long before the thrifty and careful housewife feels that she could discard certain garments she is conscious of their need of renovation.

A while ago a scientific magazine published a method of cleansing cloth clothing which is so simple that all can avail themselves of it. An old vest, coat or pair of trousers that needs to be cleaned should first be carefully and thoroughly brushed, then plunged into cleaned should first be carefully and thoroughly brushed, then plunged into strong warm soapsuds, and soused up and down thoroughly and vigorously. If there are any especially soiled spots they should be rubbed with the hands. If once putting into the suds is insuffi-cient the garment can be put through a second tub of suds. Then it is to be rinsed through several waters and hung up on the line to dry. When nearly dry take it down, roll it up and leave it lying for an hour before press-ing it. An old cotton cloth is laid on the outside of the garment before it is irroned and the irron passed over that until the wrinkles disappear. One must be careful to stop pressing before the steam ceases to rise, else the gar-ment will present a shiny appearance, for while the steam rises it brings up the nap with it. If there are any ob-stinate wrinkles or shiny places lay a wet cloth over them and press the hot irron over those especial spots until they are smooth or satisfactory.

#### Some Goo Recipes.

Fricandeau of Veal.-Lard thickly a cushion of veal. Place it in the oven on a bed of vegetables. Cover with stock and cook slowly for two hours, then dish it up. Brown Sauce.—Brown one tablespoon-

ful of butter and one of flour. Add to it the liquor from the pan which should measure a half-pint. Stir until boil-ing. Add a half-teaspoonful of salt and a tablespoonful of Worcestershire sauce, and strain it over the yeal.

Baked Sweetbreads.-Lard and parboil two heart sweetbreads. Place them in a baking dish. Baste well with butter. Add a half-cupful of stock. Bake slowly. Baste almost constantly for a half-hour. When covered with a rich glaze, dish and serve with hot peas.

Rolled Steak .-- Cover a skirt steak with finely chopped parsley. Roll and tie tightly. Place on a bed of vege-tables and finish the same as frican-deau of veal.

To Can Apples.-Make a syrup of sugar and water, in proportion of one cup-ful of sugar to three pints of water. When the syrup is boiling hot, drop into

by substituting one soda cracker rolle Provide on Saturday, for Monday,

as not to take up the fire with cooking or time in running errands on washing If doughnuts do not take on a golden

brown crust as soon as they are dropped not hot enough. Never put away clean clothes without

examining every piece to see if it is in any way out of order. Stockings, es-pecially should be carefully darned.

"The woman who fusses digs her own grave and she who is always worrying not only wrongs herself but every mem-ber of her household as well."

The quiet workers are the ones who accomplish most in housekeeping. The slamming of oven doors and the rattle and clatter of dishas tire and annoy everybody about the house.

If you have a white felt hat which is pretty enough in style to be worn this winter, and its only fault is its lack of freshness, try what pipe clay will do for it. A housewife who had banished a

marble-topped table to the attic brought down the heavy white slab the other day and new uses it in her kitchen to roll out pastry on.

A pinch of powdered sugar and an-other of cornstarch, beaten in with the volks of eggs, will keep an omelet from collapsing. Beat the whites stiff and cut them into the yolks.

Don't apologize at the table. An apology for a dish which does not quite satisfy the cook is better left unsaid, for several reasons, and the guests re-cognize an insincero apology as simply a bait for compliments.

The inside of jars can be cleansed by filling them with hot water and then stirring in a teaspoonful or more of baksuffring in a teaspontul or more of bak-ing soda. Shake well, then empty the jar at once, and if any of the former odor remains about it, fill again with water and soda; shake well and rinse out in cold water. If anyone has trouble in removing

stoppers from bottles, try threading a needle with stout linen and pushing the needle with stout then and pushing the needle through the stopper near one edge, then pushing it through again, leaving all the room she can between the two holes, then leaving a loop at top large enough for a finger to enter, tying well and cutting the long thread off. I find this very handy.

THE CZAR'S CORONATION. Next Spring's (cremonics Will Cost Over

### \$5,000,0

The imperial coronation shortly to take place in Moscow will doubtless be one of the grandest State displays ever witnessed in Europe. Russian coronations are not numerous; an occasion of this kind comes but once in a lifetime, and the policy of the Russian Imperial family has always been to dazzle the eyes of 'their subjects by magnificent court dramas, in which the czar is really a czar. To this end Russian coronations have been made as as the resources of the emsplendid pire could permit.

The coronation of the emperor who has just passed away cost over \$4,-000,000; that of his predecessor considerably over \$5,000,000; but in each case a show was provided for the peo-ple of Russia that was vividly remembered until supplanted in the popular mind by the splendors of the next.

ple of Russia that was vividly remembered until supplanted in the popular mind by the splendors of the next. The coronation is regarded as much more than placing a buble on the head of the first man in the State; it is a series of gorgeous ceremonials, and the people of every nation that forms a part of the greatest empire on the earth are required, through their representatives, to assist, while the spectacle is made still more brilliant by the presence of the embassdors of every power on the globe and of large numbers of princes of the reigning houses, for royalty always assembles on these occasions to congratulate the newly crowned monarch.
The preparations for a Russian coronation are very elaborate, and comprise, among other things, the laying up of great stores of provisions in Moscow, for the houses of that venerable city are compelled on coronation inccasions to entertain from 500,000 to 600,000 strangers, who journey to witness the ceremonies. Every province in the empire sends a deputation; every tribe in the far-away districts of Siberia, on the steppes of central Asia, form or nore representatives to p set the honare or more set the stores of Mohammedans, Tcherkreses, Ab seinn, 'Ca'mu k', Tartars, Kurdy, Chinese from the districts conquered by Russia from the districts conquered by Russia from the 'star' or dialects are spoken in the Russian conduction sin the heart of Asia; for over fifty languages and double that number of dialects are spoken in the Russian conduction on the steppes of every language to the tree present their own tonge. The innearial coronations always tree presents to the 'star' of the 'star

"So that was the weighty matter you wanted to discuss, eh? Is that all your news

Not quite," returns she, in a low

tone. "No? You are rish in conversation this evening. Who is it we are now

The person you love best,—I hope." Why, that will be you," says George

Why, that will be you," says George Peyton. "You are sure?" says Clarissa, a lit-tle tremulously; and then her father turns in his chair and tries to read her face.

"No; stay just as you are; I can tell you better if you do not look at me," she whispers, entreatingly, mov-ing him with her hands back to his former position.

No; stay just as you are; 1 can tell you better if you do not look at tell you better if you do not look at tell wille. "Not too soon, my pet, I hope?"
"What is it, Clarissa?" he asks, has titly, though he is far from suspecting the truth. Some faint thought of James Scrope (why he knows nol) comes to him at this moment, and not unpleasingly. "Tell me, darling. Anything that concerns you, must, of necessity, "You thought of that," he says, ten-darly. "Yes, I am glad I know that," she says, speaking with some difficulty, but very earnestly. "To-day I met Horace Branscombe."
"Yes?" His face changes a little from vague expectancy to distinct dis face.
"And he asked me to be his wife -and-I said, Yes-if-if it pleases you, papa."
Tor a full minute silence reigns, and then Clarissa lays her hand imploring. Jy upon her father's shoulder. He is scrept that his ligs nover.
For a full minute silence reigns, and then Clarissa lays her hand imploring. Jy upon her father's shoulder. He is scrept may heat this lig sourd.
We must have one more Christmas i all to curselves."
"Mot for a whole' year. He said sour?"
"Not for a whole' year. He said sour?"
"You thought of that," he says, ten-darly. "To be paried from the clarissa lays her hand imploring to you all your life." repression troubled and grave, his mouth to utter have gone out into the air; and yet there is no answer.

#### (To Be Continued.)

#### Expert Testimony.

. Brown.—They say twins are always alike in disposition—do the same things at the same time. How is it, Jones? Jones (who has a pair). I wish they'd sleep at the same time.

#### Make Up Lost Time

Mrs. Muchblest-I feel uneasy. The baby has not cried all day. Mr. Muchblest-So do I. It will pro-bably cry all night.

it the apples cut into quarters or halves if they are very small. Put in at one time only as many as will float on top of the syrup without crowding. Let them remain in the syrup until they look clear. Some pieces will cook more quickly than others, and each piece should be skimmed out into the can the moment it is done. Continue in this way until the fruit can is more than half full, then pour in hot syrup to fill the can and seal at once. The quantity of syrup here given is usually suificient to fill a quart can; should it lack any, fill the can with hot water. For each new canful make a new syrup. If the fruit is intended for pies only, just half the quantity of sugar will do. Queen Fritters.—To make the batter time only as many as will float on top Queen Fritters .- To make the batter

for queen f itters, which is the same as that for eclaires and cream puffs, put two ounses of butter and a half a pint of water on the fire. When it boils add half a pint of flour, stir and cook for just one minute. Remove from the fire and break in four eggs, one at a time, and beat each in thoroughly before add-ing the next. When all have been add-ed beat vigorously for about five min-utes. Then scrape the sides of the pan and drop the batter by teaspoonfulis into boiling fat. As it is necessary that it should cook thoroughly, however, do not make the 'fat quite so hot as for cro-quettes and cooked meats. Allow the batter to swell and cook a little more slowly, and the fritters will emerge a delicious golden brown. Serve sprin-kled with powdered sugar flavored with vanilla powder. of water on the fire. When it boils add

Tricks of Mexican Picknocket.

Two German gentlemen were talking at the corner of First Plateros street, just off the entrance of the Portal, in the city of Mexico, when suddenly one of them was roughly pushed by a pelado. The German tried to reminstrate and even made motions with his caue the punish the offender. At this mo-slowly, and the fritters will emerge a delicious golden brown. Serve sprinkled with powdered sugar flavored with a the back of his neck. Another pelado had thrown a burning match inside of his collar and naturally made him throw up his hand, and while so doing the pickpocket grabbed the man's by a policeman. The ratero was not caught. The German's timepiece was a filter most keeniy was the burn-ing of his neck.