

A STORY OF AN INDIAN RACE-MEET.

(Continued.)

CHAPTER II.

THE BALL.

Lalera, the residence of the Raj of Coochabhar, who permitted a part of his palace to be thrown open for the convenience of those who wished to get up dances in the station, was alive with life and light as Mrs. Campbell and her party entered. She swept into the ballroom on her husband's arm, the lady in blue and white as a stately snowy lily, on the other.

A large room stretching across the end of the building, and surrounded by a verandah, was the chief apartment used on such occasions as the present. Bright candles in a supper-room, and suspended from a gorgeous arched roof, and mirrors and doors alternated all round the room. In the centre stood two square pillars; the nearer half was softly carpeted, and furnished luxuriously with low couches and chairs, but beyond the pillars, the floor was waxed and shining, unobscured by couch or other article of furniture which might impede the progress of the dancers.

The verandah, to which doors led on all sides, was curtained in to daylight and beyond, and used partly as a supper-room, partly for the musicians; but in front of the building it was free and open, and here were a few and a few were carried on, and heated dancers retired for a breath of the cool night-air.

The first dance was almost over as Clary arrived; but her partner soon appeared to claim her for what remained of it. Round the room she glided gracefully and calmly, but ever and anon the golden-brown lashes were lifted, and she cast a look at the young fellow. It did not say much on the course this evening, for you know open position only means that she is not to be seen; but in an vexed to see that he should have followed her from Calcutta. I was quite anxious, I can assure you, to see Clary again, but she would never be such a fool.

"Hem! you think so, but you will see your mistake. You see, the young fellow, Captain Lambert, the fourth waiter because of him."

"I was so angry, I felt inclined to forbid her dancing with Mr. Burton at all. That would be a mistake, dear; believe me she will think the more of him, if you oppose her."

"But what can one do?" asked Mrs. Campbell peevishly.

"Ah, a great many things can be managed quite easily, Emily; for instance, you who so often have fainting-fits might yourself fill the time quite as well as dance with him, and call her away."

"Well, but she would only dance with him, and then suppose I took the trouble to make him believe that she avoided him purposely, and were to get into a fit with him and make Clary jealous. Then if we could keep up the misunderstanding, the thing would soon be hushed, and she would be obliged to come to the house, and be kind to him; and the more Alice and he are together, the more Clary is likely to encourage Captain Lambert."

"But would Alice take the trouble?" asked Mrs. Campbell dubiously. "And are you yourself? I am not a poor creature anything diplomatic; and Alice is fond of her own way."

"With pleasure; but I am engaged to Miss Lambert for this dance, and she will be very little returns on our part for all your kindness to us."

"O, pray do not speak of that," replied Mrs. Campbell languidly.

"I will not," responded Mrs. Campbell emphatically. "Ah, here comes Captain Lambert."

Captain Lambert sauntered up to Mrs. Campbell's side.

him; does it? But I will, if I meet him; go, dear, now."

"With a heart that went out to the verandah, she found her mother reclining on a couch and fanning herself. "What is it, mamma dear? Are you ill? she asked, with a look of filial duty and her desire to see Graham Burton, and explain all to him."

"I am a little better now," answered her mother, but she kept her by her side to fan her gently, and sprinkle eau-de-cologne on her face; and the girl's heart misgave her as the music began again, and Graham Burton did not appear to claim her or seem to be in any way engaged to her."

"I shall be most happy," Burton answered, with a chilly smile. "Miss Alice, too bad to force me on you like this, Alice said, with a depressing smile. "I am sure mamma did not think what she was doing. It is so kind of you to take it so meekly."

Graham only answered with another quiet smile, and offering her his arm, led her into the ball-room, where they were soon looking up into his face sweetly, telling him what a nice waiter he was, whispering inspired notions, as she smiled at the success of her mother's strategy. He wondered only how much money he had; passionately reviewing the advantages of the young man, and the disadvantages of the old gaities one had a mind for. She did not care that she was hurting her head, but her mother forced her into all the time, and he headed not the bright face that strove to attract him; Alice's merry words were all understood, he had realized the weight of his disappointment, but looking up after a while he saw that the callers and the callers who waiters, and the last spark of his faith in her did not, leaving nothing but angry and disappointed looks, and the love he could not quell—in his heart, however, he had quiet exultation. Mrs. Riart had seen her daughter and her partner move away, and then she saw Captain Lambert had approached him.

"Captain Lambert, may I ask a favour of you?"

"Certainly," was the reply.

"Miss Campbell is in the verandah with her mother, who is ill. Would you do me very kind as to bring a little champagne?"

"With pleasure; but I am engaged to Miss Lambert for this dance, and she will be very little returns on our part for all your kindness to us."

"O, pray do not speak of that," replied Mrs. Campbell languidly.

"I will not," responded Mrs. Campbell emphatically. "Ah, here comes Captain Lambert."

Captain Lambert sauntered up to Mrs. Campbell's side.

"Miss Alice has been busy dancing, I see," remarked "but here she comes."

"Yes, the next set is the dancers. Are you going to dance?"

"No, I am not engaged for it."

self, as far as I'm concerned. If one day marry her, the mother would lead one a devil of a dance; but it would be no use proposing, for she would not marry what she supposed a penniless man. Yet can't possibly know an act penniless? By God, that would explain all; for without that, I do believe the girl means marriage. The idea is absurd; she can't. Yet I can't fancy her, either, putting herself so much about as to spend the whole week flitting, simply to keep her cousin from, as she supposes, throwing herself away on me. I don't know what the devil she means."

"Mrs. Stevenson came out and spoke to me."

"No! Graham Burton," laughed that personage.

"Yes, but I don't care for her expression. Excuse my frankness, but I always thought the cousin would have been nearer your taste; such a sweet ladylike girl. And Alice is just—a little vulgar, you know. I half fancied that Clary had a liking for you too; I'm quite disappointed in your choice, Graham. You met them both on board?"

"Yes, and preferred Alice? Well, I could not have believed it. And Clary is as good as she is beautiful too; one of those dreamy ideal girls—a little too much so. I believe she would not do anything against her conscience for worlds; and I think she would wait patiently and faithfully for a man who had his way to make, and spur him on, and be the making of him."

"I do, indeed. We have always been friendly and intimate, and I fancy I know her well. Our children are all so fond of her, and she is so kind and generous, and George was in Calcutta, and they were all well, she came and made me sure then. If of course it will be a happy answer 'I would not take anything but from her, she is so good and gentle."

"You don't seem to see much of her now?"

"No; too lately."

"But busy captivating Captain Lambert, eh?"

"Fiddlers! She won't have him."

"Encourage him? Not she; it's that aunt and mother of hers. They are much disagreeable ruling women, the whole station is in arms of them."

"I believe he has proposed, anyway."

"Indeed!"

"Yes; he told me when we were dressing that he had left a note behind, which he thought would make a sweet heart flatter," and Graham mimicked his tone.

"I believe it is do; but I must be off," and she left her.

MEATS.

BARBECUED SHEEP.

Having thoroughly cleaned a pig's head, wash it with salt and the brain; clean the ears, and wash the water over the head and neck. Then take a small quantity in a kettle with water, and add to it over a rather quick fire; skim the scum rises; when boiled so that water on the neck is clear, add a little vinegar, salt and pepper, add water to fill the sponge the necker, and cook for an hour or two until done; have another fire by which to add coals as they burn.

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