

The Two Godfathers

"Women are very odd creatures," murmured Appleton. "I was sure he had read his godson's epistle. He removed his glasses and peered at them with an unsteady hand. Indeed, both his hands were unsteady. Yet he was neither intoxicated nor unwieldy, and he was only thirty-six. He was, moreover, chief mathematical master at Bolingbroke College, with a head of unrivaled strength and clearness for abstract problems.

But women—and especially Muncaster! Smith, a much younger master, of the modern side, a blue who played for the Ephesians when he wanted him badly, charged the cad in his flannels and thrust a passing set of fingers at Appleton's ribs.

"Come and referee for us?" he cried. "I think not," said Appleton. "And I wish you'd keep your hands to yourself, Smith."

"You shouldn't be so fat and tempting, old chap!" Appleton glanced at the rather reaches of his waistcoat. It was true. He possessed a budding curve where, at thirty-six, no obvious curve is wanted.

Doubtless it was quite otherwise with Nelson. His mind's eye saw this Captain Reginald Greater Nelson, R.N., as the best ideal of a man; brown and sinewy and straight, where here Appleton was curved; gray, as a sailor is expected to be—and so forth.

Crushing his godson's artless note in his hand, he returned to his study, and gazed at the photograph of his godson's mother. He had often gazed at it with different emotions, though seldom without deep-seated remorse as the primal emotion of them all.

He had loved her when she was a child. His first bitter blow came with the news of her engagement, at eighteen, to that rich fellow, Clarence Muncaster. It was her scheming mother's work. He had meant to propose to her when she was a little older. But Muriel's mother played her own game, and so his darling became Mrs. Muncaster, with the handling of some thousands a year.

Then came the little son—Clarence. Leave Appleton Nelson Muncaster. Appleton was one godfather and Nelson the other. Muriel did her best to console Appleton in that way. But Nelson was another of her worshippers in those days, and there was something bitingly humorous still in the memory of this pair of them standing by the font, and of the two or three glances they exchanged.

Muncaster died when Lawrence Lawe, etc., was six, and ere he was seven Appleton made a special journey to Redcliffe to propose. He returned with choice, if not cheering reflections. Nelson had three months ago written a proposal from Hong-kong—was there on the China station. Muriel told him this almost sadly. She told him also that she didn't think she could ever marry again.

But he couldn't forget her. He proposed again later on, and yet again. It was now nine months since he had seen her, and he knew nothing except what the godson wrote in his childish letters occasionally.

"Shall I go?" he asked Muriel's bright, smiling eyes in the photograph. "The eyes said 'Yes' unmistakably, and reddening faintly, Appleton stole upstairs. He put his dress clothes in a bag. And then he went down to the station with a courageous determination to go through with the distressing duty before him.

In the train he read his godson's letter once more.

"My tenth birthday . . . a party because of it . . . mums does so wish you would turn up. . . There's a special reason, but I mustn't say anything about it. . . And there's someone you'll be so awfully pleased to see. Mums says that doesn't mean her, of course. It's someone that is a novelty. Don't I spell awful well now? But you aren't to think I want you to come because you always used to bring me something whenever you came. I swear I don't. And I hope you are quite well and will be sure to come, especially as to-morrow is one of your half-holidays, and you can always please yourself at such times."

"You will please to know I kicked a goal yesterday in our school match between Under Twelves and Over Twelves."

An artless epistle! And yet Appleton didn't feel so sure now as at first. Muriel's own postscript seemed new to disconcert the artlessness. He hadn't thought so before. Probably, the whole letter was her composition.

"P.S.—Doesn't he write a lovely letter for ten? Do come, unless you would really rather not. Captain Nelson is here. I never saw him looking better. He was promoted last week to full command of the Snap, so you must prepare to congratulate him."

Appleton felt more like preparing to punch Captain Nelson's head, whatever he commanded. Though thirty-six, and losing his shape somewhat, he still had boyish impulses; and he realized that his love for the godson's mother was as troublesome as ever.

Redcliffe in its autumn weeds was a dull little hole, and Appleton was its only passenger by that train.

"The nipper might have met me on chance," mused Appleton, as he moved away with his bag. It was a bad omen. The beginning, no doubt, of as nasty a series of humiliations, great and small, as a radically love-sick man was asking for by his folly.

He had just passed Dollard's, the confectioner's when something darted out and clutched him with a shrill "Hallo!" "Hallo to you, my boy!" said Appleton with a smile, not so very unlike a grown-up specimen of his godson's lively grin.

smile. The sailor's smile seemed to Appleton uglier than any Cheshire cat's, but Appleton was not going to be beaten in cordiality yet.

"Glad to see you again, old man," said the sailor, speaking and swallowing at the same time. "We were guzzling tarts, weren't we, Clarry?"

"You were, you mean," said the godson. "I hadn't started."

"Then get back and start. You may have three penny ones. Tell her I'll pay, and I'm taking Mr. Slewe home."

The paternal air already Appleton's face radiated contentment. "I'm a man of great pretension he could smite the arrogant, happy brute."

Never had he seen his brother godfather look so—so handsome, hang him! His face radiated contentment. "I'm a man of great pretension he could smite the arrogant, happy brute."

"Now, then, let's carry that thing for you, Slewe, if you must look it yourself."

The mathematical master grimaced at such a contradiction in terms.

"No, thank you," he said. "I prefer to bear my own burdens."

That amused Captain Nelson of the Snap. He laughed as he took Appleton's other arm and set the pace. He made all the conversation until they were close to the fine house on the cliff, which was much too large for one small widow and her still smaller son.

"You're surprised to hear I'm going to be married, Slewe. What do you think of that?" he asked with a chuckle.

"I am not surprised," said Appleton. "I expect it. I hope you will both enjoy yourselves."

"Thanks, old man." The sailor squeezed his arm. "Mrs. Muncaster thinks we've a decent chance of bliss, and all that."

"You have," said Appleton, with sudden ferocity. "I beg your pardon, Nelson. I don't see why you shouldn't both have. I'm a selfish beast, that's all."

The sailor chuckled on as if that was a rare joke.

"What more do you want to be?" he asked, chuckling still. "Don't be so confidently greedy. Your own turn will come."

And then two ladies appeared at the gate of the house, and the sailor pinched Appleton's left biceps and gave him amazing information.

"That's my girl, Slewe, in grey. Step up and be introduced."

But for several moments Appleton could only gape and stare, with his hat in his hand. He had bowed to Muriel, whose dear face was all smiles; but that was before the sailor's information, and now she was before him, and he was staring.

"Well?" said Muriel, looking up and down. "Aren't you pleased to see me again?"

Appleton echoed the word.

"Yes, pleased? I knew he'd find some one else to suit him in the time. He wrote saying such things to you, because you are unchangeable as a triangle."

"Muriel!" he exclaimed again. "My incredible Muriel!" she said, "is your incredible Muriel, isn't she?"

She ran, laughing, up the five steps to her house, but waited for him in the hall.

About the House

To Bake Cake in Hurry.—If you will your butter and as when you are baking cake, you will find that it will cream in a few minutes.

Creamed Carrots.—Take a few small carrots, boil them in salted water until tender, drain, then add two ounces of butter, and a dash of nutmeg, salt, pepper, and a dash of vinegar. Simmer a few minutes and serve hot.

One Hour Bread.—Take three cups of flour, three teaspoons of baking powder, one teaspoon of salt, one teaspoon of sugar, sift together three times; one and one-half cups of water, one-half cup of yeast, and one-half cup of lard. Mix in a covered or double pan for five minutes.

Stuffed Celery.—One bunch celery; one cream cheese or one small soft cheese; ten drops onion juice; two or three pounds cream; salt, cayenne, and a dash of nutmeg. With a silver fork work the sweet cream into the cheese, season and stuff in the hollow of each celery stalk. Serve cold.

Delicate Turnip Dish.—Peel and slice thin. Boil till nearly done. Drain water off. Place a layer of turnips in buttered dish, season, then a layer of crumbs. Another layer of seasoned turnips, then a layer of crumbs. Moisture with a little milk and bake in covered dish. Just before serving remove cover and brown.

Cook Celery in a most wholesome manner. Wash, trim, and cut into small pieces. Boiled whole, peeled, cut in dice, boiled in unsalted water, and prepared like cauliflower, it is delicious. Boiled whole, peeled, cut in thin slices, and combined with cold sliced potatoes, boiled with lettuce on, it is a delightful salad.

Whole Wheat Cakes.—One cup whole wheat flour, three-fourths cup equal parts milk and water, two small table-spoons sugar, three table-spoons melted shortening, half teaspoon salt, and a heaping teaspoon baking powder. Mix all dry ingredients, then add milk and water, and shortenings, and bake in hot oven about twenty minutes. Makes six gems delicious enough for the epicure and economical enough for the sturmiest purse.

Beans with Tomatoes.—Get one quart of navy beans, soak overnight, then drain all the water off. Put in a kettle water and add a pinch of baking soda. Boil for a few minutes, then drain. Put water on again and boil about one-half hour; then put the whole contents in a stone crock with 10 cents worth of salt pork, one pint of canned tomatoes, two table-spoons of sugar, and a dash of onion, cover until bubbles done, then take the cover off and brown. Bake three or four hours.

How to Cook Pumpkin.—To cook pumpkin properly requires a slow, steady fire and long cooking to insure richness and flavor. Put in a kettle water and add a pinch of baking soda. Boil for a few minutes, then drain. Put water on again and boil about one-half hour; then put the whole contents in a stone crock with 10 cents worth of salt pork, one pint of canned tomatoes, two table-spoons of sugar, and a dash of onion, cover until bubbles done, then take the cover off and brown. Bake three or four hours.

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half pound of figs, and a little more than two cups of flour. Bake in two layers. Put a layer of figs in the middle of each layer of dough. Put layers together with a big jelly or plain icing. This is as delicious as a fruit cake.

Dale Cake.—Take one cup of baking powder and one cup of brown sugar, one cup of butter, one cup of wine, three eggs, one pound of dates, one-half pound of raisins, a cup of English walnut meats, one teaspoon of nutmeg, one of cinnamon, one of cloves, a teaspoon of soda dissolved in hot water, and about one quart of flour. Use flour according to size of cup. Chop your dates, nuts, and raisins. This makes a fine cake and will keep a long time if necessary.

Use for Old Screening.—A half yard of white muslin bar folded and stitched around, the edge makes a splendid dish rag that will not absorb the grease.

Spill the Grease.—If a sprinkling of grease over the greased pan fails to prevent burning, add a little salt to the grease before rubbing on pan.

To Shell Corn.—Put a few ears of corn in a cloth sack, then hold the sack over the fire a few times, and your corn is shelled beautifully. This saves labor and time.

Help to Ironing Sheets.—When passing the sheet through the wringer begin at the selvage edge instead of the straight end and it will be found perfectly smooth when ironed without any effort.

To Iron Quickly.—In ironing children's dresses, petticoats, or tucked yokes iron garment on wrong side. You will have no trouble with the tucks turning up and will iron in one-half the time.

To Remove Grease Easily.—Hot grease spilled on the kitchen floor or anywhere else need not cause the consternation that it usually does. Put ice in the winter snow will do up as it quickly as possible and it can be lifted up with a knife. One light scrubbing will remove it, the rest and much energy can be spared.

Save Old Corsets.—Take your ironing sheet, turn wide hem on both sides, cut three pair corset backs (eyelet stays), and sew on each side, and lace instead of pinning sheet on. It can be done even better with flag stays if they are not broken, but a small outlay of 30 cents will purchase new ones and your sheet can be placed in the wash each week and be a pleasure to put on.

Dry Curtains on Table.—Pull out dining room table the desired length. Put on padding, pull lightly around ends, and fasten with safety pins. Pin on the centre on one side of the table, with four safety pins, pin a broad piece of muslin to the padding (part of an old sheet will do), pass muslin under table leaves to the opposite side of table, and drawing light, pin to the padding on that side, making it firm. Pin on curtains. Can put four on at a time, using same pins. If curtains are too long fold back and start another curtain as if it were not there. They soon dry and are perfectly straight and look like new, and edges are not worn, as on stretchers.

WIVES FOR GERMAN SETTLES.—Women Form a Society to Send Girls to the Colonies.

In the colonies of Germany there are regions aggregating an area larger than the mother country herself where German settlers may thrive and make new homes for themselves. They may live in these new homes in greater comfort than in the old country.

At present there are about 10,000 white men in these colonies, but only 1,000 women. This disparity between the sexes is being much talked about in Germany. Many of the leading German women are studying the problem.

They are asking if it would not be a blessing to the colonies if their white population consisted of some thousands of German families instead of a few hundred. They are asking if it would not be a blessing to the colonies if their white population consisted of some thousands of German families instead of a few hundred.

In June last the Women's German Colonial Union was organized under the patronage of Grand Duke Johann Albrecht of Mecklenburg. Nearly every member of the managing committee is the wife of a Government official or army officer.

In September the union sent its first party of young women to one of the colonies. Thousands of German women are joining the society and a large scheme of work has been cut out for it.

In October the union began the publication of a sixteen page paper called *Kolonie und Heimat*. It appears fortnightly, and is filled with fine photographs of colonial scenes and news and comment of the colonies. This is one among a number of means through which the influence of the union is beginning to be widely felt.

It is working to interest German women of all ranks in life in the colonies, giving advice and material support to women who intend to emigrate, looking after women and children in the colonies who are in need and preparing to participate in the planting of schools among the colonists and to pay the travelling expenses of young women to help them to employment by which they may pay their way and to establish agencies to look after their interests in their new homes.

It is a national work in which the union is engaged, a work that aims to make the colonies the home of many thousands of German immigrants who shall plant German civilization there and build up new markets for the products of German industries. Earlier societies had been formed in Germany to promote the emigration of women to the colonies, but no other has been organized on a national scale or with prospects so bright of becoming a powerful influence in the development of the German overseas possessions.

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MAKING OF EXPLOSIVES

FACTORY ON THE SAND DUNES OF WEST SCOTLAND.

Protecting the "Danger Area"—Precautions Taken With The Explosives.

For the discovery of dynamite and other equally powerful explosives which have now become inseparable handmaids of the mining and engineering industries the world owes a debt of gratitude to the late Alfred Nobel, the famous Swedish scientist and chemist, since he was the first to turn to practical purposes at his laboratory at Heleberg, near Stockholm, the powerful blasting agent nitroglycerine, discovered by Schriber and colloquially known as "blasting oil."

This compound, owing to its extremely dangerous nature and the frequency of the accidents attending its use, says an English correspondent of the Scientific American, was prohibited in many of the leading countries; and Nobel, realizing these numerous disadvantages, concentrated his energies for a considerable time in the quest for an agent with which the nitroglycerine could be combined, and which, while not deteriorating in the slightest its high explosive qualities, would at the same time enable it to be handled with comparative impunity.

In this search he was ultimately successful by mixing the nitroglycerine with an inorganic earth called "kieselguhr" and producing the compound now known as dynamite. The result of this discovery was an immediate expansion in the employment of the explosive for blasting purposes in all parts of the world. After establishing factories in Germany and France in 1871, Nobel went to Great Britain.

Nobel himself selected the site for his proposed factory, and his ultimate choice fell upon Ardara.

A more suitable spot for the prosecution of a dangerous trade could scarcely have been found, as the natural configuration of the country is a series of waste sand dunes, which lend themselves admirably to the work in hand by serving as natural barriers between the various sections of the danger zone.

The factory occupies an area of over 800 acres, occupied by more than 800 different buildings. The works are entirely self-contained, and thus a number of different subsidiary industries are embraced in the isolated colony established at a barren spot on the shores of the Atlantic.

Nitroglycerine, as is well known, is a combination of glycerine and a mixture of sulphuric and nitric acids. The former is brought from all parts of the world by frequent arrival is subjected to a rectifying process by which the various impurities suspended in the fluid are removed. The nitric acid is prepared in large buildings in which are ranged long rows of retorts bricked up like ovens. These retorts are charged with sulphuric acid and nitrate of soda, and immediately the two compounds come into contact a chemical action commences, the nitric acid being released as a corrosive gas.

The latter is carried through pipes on to a series of earthenware jars and other condensing apparatus, into which the gas is discharged and condensed. The nitric acid thus obtained is further mixed with sulphuric acid, also produced in extensive works on the spot, and conveyed in steel cars.

HAULED BY PONIES

to a station at the foot of one of the nitroglycerine "hills," as the mounds in which this powerful explosive liquid is prepared are called. There are five of these "hills," comprising lofty earth embankments within which are located the buildings in which the manufacture is carried out.

The provision of the surrounding mounds, covered with tall rank grass, serves to prevent the flight of fragments of the structure within, and the concussion produced by an explosion should the building within from any cause blow up. The hills are pierced in all directions with tunnels, by which means communication with the secluded buildings is maintained. When the cars filled with acids reach the foot of one of the hills they are thence transported to the "danger area" by cable haulage.

In the "danger area" the severest discipline is maintained. All entrances are carefully guarded by searchers who rigorously examine every individual that desires to enter, relieving him of any metallic objects that may be carried upon his person, together with matches and other suspicious objects which upon coming into contact with the dangerous chemicals used in this zone might produce an explosion. How often an employe engaged within the hills may pass in and out, every time he enters he must submit to this preliminary operation.

There are also some 300 girls employed, and these are under the charge of matrons, ordinary pins, shoe buttons, metal pegs within the soles of the shoes, knitting and other needles, are all religiously barred. Their hair is bound up with braided ribbon, and as with the male employes every time they enter the "danger area" they are searched by the matrons.

WITHIN THE DANGER AREA.

The various employes engaged in the different departments or phases of work are garbed in special non-inflammable working suits, varying in color according to their respective occupations.

The mixing is done by women, who knead the ingredients with their hands as if it were dough, the operation being carried out with complete thoroughness. The mixture is then picked up by a big wooden scoop and dumped into a sieve with brass meshes. The dynamite is rubbed through the orifices in small particles. As it passes through the sieve it resembles a greasy coffee-colored stuff, finely divided, and the composition of the constituent parts being completely accomplished, the product is ready for the manufacture of cartridges.

This work is also carried out by female labor, the cartridge houses are long rows of single cabins about ten feet in length, and the same in width. All the buildings for the various phases of the work are divided into small units, accommodating from four to six persons. In the cartridge house the machines are at-

tached to the two side walls. They comprise a conical hopper, into which the dynamite is placed, and a small vertical brass rod or piston actuated by a lever resembling a pump handle, which is worked by the operator through the cartridge wrapper, which the girl has twisted around the tube and holds in one hand.

When the charge, about three inches in length, has been inserted in the wrapper, the latter is removed, the top folded down, and the finished cartridge dropped through a slot in the wall, whence it falls into a special receptacle placed outside. The operator receives the supply of dynamite within the hopper from

A BOX OF LOOSE DYNAMITE

placed outside the hut through a similar slot by means of a wooden spoon. The process of filling the cartridges is carried out with great rapidity, the result of continued practice, while the plunger of the filler is lubricated by the nitroglycerine itself.

In another part of the factory cartridges are made, the process being somewhat different. This explosive is 50 per cent. more powerful than ordinary dynamite. It is of the consistency of tough elastic paste, and comprises a high percentage of nitroglycerine to 93 per cent. of nitroglycerine. The material is forced through a sausage machine, and as it issues therefrom it is chopped into three-inch lengths by a wooden wedge upon an India rubber table, and wrapped in paper into cartridges with almost lightning speed. There are in all seventy of these cartridge huts.

Owing to the fact that nitroglycerine congelates at 43 degrees below zero, it is necessary to maintain the atmosphere within the buildings at an even warm temperature. Steam heating is employed, the minimum temperature being 50 degrees F., the resulting pipes being completely covered with a coat of insulating material, and carefully enclosed so that no loose explosive may come into contact with the hot steam pipes and possibly promote decomposition.

An extensive variety of explosives is prepared at these works, suitable for the various exigencies of commerce and war. The principal comprise various forms of gelatine and dynamite, such as gelatine dynamite, blasting gelatine, gelatine dynamite, and gelatine dynamite. Two combinations of nitroglycerine, nitrocellulose, nitrate of potash and wood meal.

There are two laboratory magazines corresponding to the extremes of temperatures, the most widely used, the intense cold of the Arctic. These two magazines are appropriately christened "India" and "Siberia" respectively. Of the two, the former is the more dangerous. Before entering the magazine the temperature is carefully noted through a thermometer suspended within.

In view of the extreme and numerous precautions adopted at these works accidents are of comparatively rare occurrence. At times, however, catastrophes, despite the measures observed, happen, but they are invariably of a comparatively small character.

THE COLD KEY.

A Popular and Ancient Remedy for the Nosebleed.

In case of hemorrhage, especially in those of bleeding from the nose, our forefathers applied to the forehead and to the nose ointments; and even the patient's own blood. They prevailed largely in Epistaxis, the physician of the time of the reign of Nero, lighting the great toe of the side corresponding to the bleeding nostril, and they resorted to derivation by bloodletting. They plugged the nostrils with wool, and recommended by Galen. But above all they sought to produce fainting. Locally, the haemostatic most employed was spider's web, with which they filled the nasal fossa. Of all these empirical procedures, the most widespread and the one still employed in popular medicine is the application of cold. The most available source of cold, because it is everywhere procurable, is water; consequently it has often been employed. In Epistaxis, the most widely used, the patient is directed to bathe the face with very cold water and causing a towel to be held in the mouth; they also soaked the hands and feet in cold water.

On the theory that cold things tend to contract the vessels, and thus to stop the flow of blood, cold water was placed over the neck of the patient, and tucked with epistaxis coral, sparg, yellow amber marble, or articles of iron. Physicians pointed out, indeed, certain regions with which it was necessary to make the contact. They realized that it was the coldness of the object, not its nature, that did the work; no special property must be attributed to the iron, the most widely used, the chains of gold, silver or lead would serve the same purpose. In popular medicine, however, iron has remained the material most employed in nasal hemorrhages, and the application of the key to the back is largely resorted to in the present day. Dr. Heil possesses an enormous key which he uses only as a paper weight. One day a patient, pointing to this massive key, exclaimed:—"It is to stop hemorrhages."

We may imagine, says M. Heil, that the charm attributed to the key in epistaxis, but we must admit that cold has a certain action in cases of hemorrhages. It contracts the capillary vessels. When it is applied at a distance from the site of hemorrhage, its efficiency may be rather for discussion, but its effect is certain when it is applied to the actual seat of the bleeding, and phlogologists know the value of causing the patient to swallow ice, the most widely used, the chains of gold, silver or lead would serve the same purpose. In popular medicine, however, iron has remained the material most employed in nasal hemorrhages, and the application of the key to the back is largely resorted to in the present day. Dr. Heil possesses an enormous key which he uses only as a paper weight. One day a patient, pointing to this massive key, exclaimed:—"It is to stop hemorrhages."

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