## STORIES OF ADVENTURE.

remember, by repeating the systeg of the probability of the probability of the systeg of the

try to conflict me by dioting the opinions of some student or man of the pen, who has written a book of history or memoirs. There is much which is un-known by such people, and much which never will be known by the world. For my own part, I could tell you some very sur-prising things were it discret to do so. The facts which I am about to relate to own to night were kent secret by me

The facts which I am about to relate to you to-night were kept secret by me during the Emperor's lifetime, because I gave him my promise that it should be so but I do not think that there can be any harm now in my telling the remarkable part which I played. You must know, then, that at the time of the Treaty of Tilsit I was a simple lieutenant in the 10th Hussars, without money or interest. It is true thaf my appearance and my gallantry were in my favour, and that I had already won a reputation as being one of the best swords-men in the army ; but among the host of brave men who surrounded the Emperor it needed more than this to insure a rapid needed more than this to insure a rapid career. I was confident, however, that my chance would come though 1 never dreamed that it would take so remarkable a form

When the Emperor returned to Paris. after the declaration of peace in the year 1807, he spent much of his time with the Empress and the Court at Fontainebleau. It was the time when he was at the pinnacle of his career. He had in three successive campaigns humbled Austria, crushed Pruscampaigns humbled Austria, crushed Frus-sia, and made the Russians very glad to get upon the right side of the Niemen. The oid Buildog over the Channel was still growling, but he could not get very far from his kennel. If we could have made a growling, but he could not get very far from his kennel. If we could have made a perpetual peace at that moment, France would have taken a higher place than any nation since the days of the Romans. Sol have heard the wise folk say, though for my part I had other things to think of. All the girls were glad to see the army back after its long absence, and you may be sure that I had my share of any favours that were going. You may judge how far I was favorite in those days when I say that from his kennel. If we could have made a perpetual peace at that moment, France would have taken a higher place than any nation since the days of the Romans. So I have heard the wise folk say, though for my part I had other things to think of. All the girls were glad to see the army back

HOW THE BRIGADIKE SLEW THE BROTHER OF AJACCIO. When I told you some little time ago how it was that I won the special medal for valour, I finished, as you will doubtless remember, by repeating the saying of the Emperor that I had the stoutest heart in all his armies. In making that remarks Napoleon was showing the insight for which he was so famous. He disfigured his sentence, however, by adding some thing about the thickness of my head. We will pass that over. It is ungenerous to

said Lasalle. It was obvious that my Colonel had some idea of what was in the wind. If he had not known that it was to rule as to congratulate me. My heart glowed with joy as this conviction grew upon me; and I sat down to write to my mother and to tell her that the Emperor was waiting, at that very moment, to have my opinion upon a matter of importance. It made me smile as i appeared to me, it would probably only confirm my mother in her opinion of the Emperor's good sease. At half past three I heard a sabre come clanking against every step of my wooden stair. It was Lasalle, and with him was a little gentleman, very neally dressed in black with dapper ruffles and cuffs. We did not know many civilians, we of the army, but, my word, this was one whom we could not afford to ignore ! I had only to glance at those twinkling eyes, the precise mouth, to know that I was in the precence of the one man in France whom area the Emperor and the straight, precise mouth, to know that I was in the precence of the one man in France whom area the Emperor's and the straight, precise mouth, to know that I was in the precence of the one man in France whom area the Emperor and the straight, precise mouth, to know that I was in the precence of the one man in France whom area the Emperor and the straight, precise mouth, to know that I was in the precence of the one man in France whom area the Emperor and the straight, precise mouth, to know that I was in the precence of the one man in France whom area the Emperor and the straight, precise mouth, to know that I was in the precence of the one man in France whom area the Emperor and the onsider. "Tolerable eige " a pawared at mother that the the toraight, precise mouth, to know that I was in the precence of the one man in France whom area the Emperor and the onsider. "Tolerable eige " a pawared

Presence of the one man in France whom even the Emperor had to consider. "This is Monsieur Etienne Gerard, Monsieur de Talleyrand," ssid Lasalle.

I saluted, and the statesman took me in from the top of my panache to the rowel of my spur, with a glance that played over

me like a rapier point. "My "Have you explained to the Lieutenant said I.

"Just one word of advice before you go, Monsieur Gerard," said he : "you are now coming into troubled waters, and you might find a worse pilot than myself. We have none of us any idea as to what this little affair means, and between ourselves, it is affair means, and between ourselves, it is to be a say idea as to what this little affair means, and between ourselves, it is that not the least idea what he was driving at, but I bowed and tried to look as if it was clear to me. "Act very guardedly, then, and say nothing to anybody," said Talleyrand.

nothing to anybody," said Talleyrand. "Colonel de Lasalle and I will not show

"You are, as I understand a good swordsman?" said he. "Tolerable, sire," I answered.

"You were chosen by your regiment to fight the champion of the Hussars of Chambarant" said he. I was not sorry to find that he knew so much of my exploits. "My comrades, sire, did me that honor," said I

suddenly to that cold rage of his which

"Very good. You will meet me there t ten o'clock to-night."

at ten o'clock to night." I had got past being surprised at any-thing which might happen. If he had asked me to take his place upon the Im-perial throne I could only have nodded my hush

my bueby. "We shall then proceed into the wood together," said the Emperor. "You will be armed with a sword, but not with pis-tols. You must address no remark to me,

be armed with a sword, but not with pie-tols. You must address no remark to me, and I shall say nothing to you. We will advance in silence. You understand ?" "I understand, sire." "After a time we shall see a man, or more probably two men, under a certain tree. We shall approach them together. If I signal to you to defend me, you will have your sword ready. If, on the other hand, I speak to these men, you will wait and see what happens. If you are called upon to draw, you must see that neither of them, in the event of there being two, escapes from us. Ishall myself assist you." "But, sire," I cried, "I have no doubt that two would not be too many for my sword; but would it not be better that I should bring a comrade than that you

should bring a comrade than that you should be forced to join in such a struggle?

"Ta, ta, ta," said he. "I was a soldier before I was an Emperor. Do you think, then, that artillery men have not swords as well as the hussars. But I ordered you not to argue with me. You will do exactly what to argue with me. Fou will do exactly what I tell you. If gwords are once out, neither of these men is to get away alive." " The shall not, sire," said L "Very good. I have no more instructions for you. You can go." I turned to the door, and then an idea occurring to me I turned.

occurring to me I turned. "I have been thinking, sire ——" said

He sprang at me with the ferocity of

wild beast. I really thought as ... have struck me. "Thinking !" he cried. "You, you !" bo you imagine I chose you out because you could think? Let me hear of your doing such a thing again ! You, the one man-but, there ! You meet me at the fir-tree st ten o'clock."

tree st ten o'clock." My faith, I was right glad to get out of the room. If I have a good horse under me, and a sword clanking against my stirrup-iron, I know where I am. And in stirrup-iron, i know where I am. And in all that relates to green fodder or dry, barley and cats and rye, and the handling of squadrons upon the march, there is no one who can teach me very much. But when I meet a Chamberlain and a Marshal when I meet a Chamberlain and a Marshal of the Palace, and have to pick my words with an Emperor, and find that everybody hints instead of talking straight out, I feel like a troop-horse who has been put in a lady's caleche. It is not my trade, all this mincing and pretending. I have learned the manners of a gentleman, but never those of a courtier 1 was right glad then those of a courtier. I was right glad then to get into the fresh air again, and I ran away up to my quarters like a schoolboy who has just escaped from the seminary

master. But as I opened the door, the very first But as 1 opened the dot, the very first thing that my eye rested upon was a long pair of sky-blue legs with hussar boots, and a short pair of black ones with knee-breech-es and buckles. They both sprang up

together to greet me. "Well, what news?" they cried, the two

"None," I answered. "The Emperor refused to see you?" "No, I have seen him." "And what did he say?" "Monsieur de Talleyrand," I answered,

"Monsieur de Talleyrand," I answered, "I regret to say that it is quite impossible for me to tell you anything about it. 1 have promised the Emperor." "Pooh, pooh, my dear young man," said he, sidling up to me, as a cat does when it is about to rubitself against you. "This is all among friends, you understand, and goes no farther than these four walls. Be-sides, the Emperor never meant to include me in this promise." "It is but a minute's walk to the palace, Monsie ur ie Talleyrand," I answered ; "if

Monsi. ur le Talleyrand," I answered ; it would not be troubling you too much to ask you to step up to it and bring back the Emperor's wr then statement that he did not mean to inc'ade you in this promise, I shall be happy to tell you every word that passed

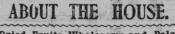
He showed his teeth at me then like the old fox that he was.

> (TO BE CONTINUED.) WATCH ADJUSTERS.



Men Who Study Timepieces as Physicians

Study Their Old Patients. st bignly skilled an



Dried Fruits Wholesome and Palatable.

Apples, peaches, prunes, prunelles, aspberries and blueberries are used commonly in the dried form. All of them are inexpensive, and when rightfully prepared, wholesome and palatable. Of course much time is needed to prepare them so that they will "tempt both eye and palate," but the result usually amply repays one for the labor.

The apples and prunes require the addition of lemon juice to give the needed acid. All of these fruits require long soaking and slow cooking, with the addition of sugar when nearly done if you wish to have them in perfection. Many, almost endless in fact are, the ways in which you can use these fruits, either alone or in combination ; pies, puddings, cakes and sauces are made from them. Hygienically, of course you should serve all fruit in the simplest should serve all fruit in the simplest possible way, but simple combinations may be used which are extremely wholesome and will tempt of times an appetite which otherwise would take nothing. Many housekeepers still dry the windfall apples, sweet and sour, and thus have their own supply ready for spring. Blueberries are also prepared in the same way, although now the majority can them, a method, if seems to me, far preferable to the first. Dates and figs are usually classed under the dried fruits and they are by far the

seems to me, far preterable to the mrst. Dates and figs are usually classed under the dried fruits and they are by far the most important so far as the amount of nourishment is concerned. The ordinary fruits furnish us with scertain flavor and some laxative properties which render them very important. In the figs and dates, however, we find a large amount of real nourishment, and they furnish in their simplest form one of our most wholesome desserts. To those who do not care for the pressed fig, there is the pulled fig which can be steamed and served with

crean and sugar. If people who must economize closely would make use of the inexpensive dried fruits and use them for their desserts the greater part of the year, I believe their health would be much better than it is at present, and the cost of living would be reduced in a perceptible degree. Drying is very simple. The fruit is

Drving is very simple. The fruit is simply pared, cored and sliced, then spread on boards or cloths in the sun, being taken in at night and turned from day to day until perfectly dry. The prepared product is then placed in a moderate oven and thoroughly heated; care must be taken that it does not scorch or brown. It is then, while hot, turned into bags and closely tied. Late in the fall some farmers place immense rocks high over the kitchen place immense rocks high over the kitchen stove and continue, the drying far into the winter. Evaporators are sometimes fitted up in the house, but many do not like the result so well as the simpler "dried apple." The flavor is not so natural. Pumpkin or squash, stewed until very dry, is sometimes spread thinly on tins and placed in a moderate oven until perfectly dry. It will then keep for any length of time, Great care must be taken in drying it that it does not brown, otherwise it will have a bitter taste. have a bitter taste.

## Fruits

Plums. -- To every pound of fruit allow three quarters of a pound of sugar. Prick the fruit with a fine fork to prevent their bursting. Let them simmer in this syrup for five minutes. Put plums in jars and pour over them the hot syrup.

Spiced Grapes.-Five pounds of grapes, three of sugar, two teaspoonfuls each of cinnamon, allspice, half a teaspoonful cloves; pulp grapes, boil skins until tender, cook pulps and strain through a sieve, add it to the skins, put in sugar and vinegar to taste, add spices; boil thoroughly.

Pears.—For ten pounds of fruit take five ounds of sugar. Peel, halve, and core the pounds of sugar. Peel, halve, and core the pears, add a little water to the sugar to make the syrup, and add one sliced lemon; skim, add the pears and simmer until they begin to change color, then can and seal

Pear Marmalade.-Boil the fruit to a pulp, weigh it and take half the weight of sugar. Put the sugar with as little water as possible to boil and skim while boiling. When boiled to a crack add the while boiling. boil. To every half dozen pears add two drops or so of essence of cloves.

a favorite in those days when I say that even now, in my sixticth year — but why should I dwell upon that which is already sufficiently well known ?

Our regiment of hussars was quartered Fontainebleau. It is, as you know, but a little place, buried in the heart of the for-est, and it was wonderful at this time to see it crowded with Grand Dukes and Electors and Principle thronged round Napoleon like puppies in their master, each noping that some round their bone might be thrown to him. There was more Germans than French to be heard in the street, for those who had helped us in the late war had come to beg for a reward, and those who had opposed us had come to try to escape punishment. And all the time our little man, with his pale face and his cold, grey eyes, was riding to the hunt every morning silent and brood-ing, all of them following in his train, in the hope that some word would escape him. And then when the humours eized him, he would throw a hundred square miles to that man, or tear as much off the other, round off one kingdom by a river, or cut off another by a chain of mountains. That was how he used to do business, this little artilleryman, whom we had raised so high with our sabres and our bayonets. He was very civil to us always, for he knew where his power came from. We knew also, and showed it by the way in which we carried ourselves. We were agreed, 

quarters playing cards with young Morat, of the horse chasseurs when the door opened and in walked Lasaile, who was our Colonel. You know what a

"It's this way, youngster," said he, in "It's this way, youngster," said he, in his brusque fashion; "I was with the Em-peror in his private cabinet this morning when a note was brought in to him. He opened it, and as he did so he gave such a start that it fluttered down on to the floor. I handed it un to him acain, hut he was start. start that it fluttered down on to the floor. I handed it up to him again, but he was staring at the wall in front of him as if he had seen a ghost. 'Fratelli dell' Ajaccio,' he muttered ; and then again, 'Fratelli dell' Ajaccio,' he italian than a man can pick up in two campaigns, and I could make nothing of this. It seemed to me that he had gone out of his mind ; and you would have said so also, Monsieur de Talleyrand, if you had seen the look in his eyes. He read the note, and then he sat for half an hour or more without moving.''
"And you ?'' asked Talleyrand.
"Why, I stood there not knowing what

"And you ?" asked Talleyrand. "Why, I stood there not knowing what I ought to do. Presently he seemed to what from his eyes.

" 'I suppose, Lasaile,' said he, that you have some gallant young officers in the

Tenth ? 'They are all that, sire', I answered. "' If you had to pick one who was to be depended upon for action, but who could

not think too much-you understand me, I.asalle-which would you select ?' he asked.

'I saw that he needed an agent would not penetrate too deeply into his

oleon. 'Bring him to my private cabinet at four o'clock.'

"So, youngster I came straight away you at once, and mind that you do or you at once, and mind that you do credit to the 10th Hussars."

to the Joth Hussars." sky-blue uniform of the Tenth suited him to a marvel. My faith, we youngsters were so taken by him that we all swore and diced and drank and played the deuce whether we liked is or no, just that we

"I have need of your services, Monsieur Gerard," said he. "I may be safer with a good sword at my side, and there are reasons why yours should be the one which I select. But first of all I must bind you to secrecy. Whilst I live what bind you to secrecy. Whilst I live what passes between us to day must be known to none but ourselves.

thought of Talleyrand and of Lasalle, but I promised. "In the next place, I do not want your

opinions or conjectures, and I wish you to do exactly what you are told." I bowed.

I bowed, "It is your sword that I need, and not your brains I will do the thinking. that clear to you?" Is

'Yes, sire.

"You know the Chancellor's Grove, in the forest ?'

I bowed. "You know also the large double fir-tree where the hounds assembled on Tues-

Perhaps the paid men in the watchmaking business are the watch adjusters. One adjuster in a great factory used to receive \$10,000 a vear.

The adjuster's work is one of the import ant elements of cost in the making of a fine watch, and a \$10,000 adjuster should be competent to perfect any watch, whatever its delicacy and cost. It is the business of the adjuster to take a new watch and care, the adjuster to take a new watch and care-fully go over all its parts, fitting them together so that the watch may be regulated to keep time accurately to the fraction of a minute a month. Regulating is a very dif-ferent process from adjusting and much sim-pler. A watch that cannot be regulated so as to keep accurate time may need the hand of the adjuster, and if it is valuable, the owner will be advised to have it ad justed. There are watch adjusters in large cities, working on their own account and earning very comfortable incomes.

comfortable incomes, To the adjuster every watch that comes under his hands gets to have a character of under his hands gets to have a character of its own. He knows every wheel and screw and spindle that help to constitute the watch. He knows its constitution as a physician snows that of an old patient. He can say what the watch needs after an accident, and can advise as to whether it is worth adjusting. No new watch can be depended upon whill the paceat through the hands of the

until it has passed through the hands of the adjuster for however admirable the in-dividual parts of the works, their perfect dividual parts of the works, then perfect balance is to be obtained only by such study and experiment as it is the business of the adjuster to make. The adjuster is a highly skilled mechanic, with wide knowledge of his trade, and the utmost deftness in its prosecution.

Willing to Give Him His Choice.

Mudge-See here, what do you mean by saying I wasn't half witted? Yabley-What shall I say? That you are half witted?

"Plum Jelly.—Take blue or white plums, put in a little kettle with a little water; let boil till soft and the skins crack, then set ain through a jelly bag, measure it and return to the kettle and let boil fifteen minutes; add a pint of sugar to every pint of juice, and boil twenty-five minutes, or until 12 begins to jelly from the spoon. Rhubarb Jam.—To every pound of rhu-barballow a pound of sugar and two ounces of candied lemon peel. Cut up the rhubarb, add the sugar to it, and let it rhuparo, and the sugar to 1t, and let it stand for twenty-four hours, or until all the sugar is dissolved. Pour off the syrup, and boilit for three quarters of an hour; then add the rhubarb and the lemon peel cut fine, and boil the whole for at least an hour.

Sweet Pickled Pears. - Take one quart of good cider vinegar, put it into a porce-

lain kettle and add to it four pounds of lain textle and add to it four pounds of sugar, and when it has come to a boil, skim and add two ounces of stick cinnamon, one ounce of whole cloves, and one ounce whole allspice. Put the spices into a muslin bag, and when the vinegar is spiced to taste, remove and put into the syrup a few pears at a time, and when they can easily be pierced with a fork, put them in a stone intra after sticking a counds of a stone jar, after sticking a co cloves into each pear. Then add the vinegar until all are used. Th couple of

Then skim the syrup again and pour over the pears. Seal when cold. Apple Butter.-One-half a bushal of

Peppin apples and one gallon of fresh sweet cider. Cook thorou hly and put through a collander; then place on the fire and add six pounds granulated sugar. Stir constantly to prevent burning, and Stir constantly to prevent burning, and cook until quite thick, say two or three hours. Try a little in a disk and fit looks watery cook longer. When cold put in stone jars and cover closely. Do not boil in brass or usetal kettis.