There was an instant's dead silence during which the two gazed steadfastly at each other. Dr. John's pale face and fearless gray eyes met the wolftsh glare in the black orbs of Victor Latous enflinchingly.

"Sol" cried the latter, hissing his words, and turning suddenly upon Amy
—"so, madam, this is how you amuse words, and turning suddenly upon Amy—"so, madam, this is how you amuse yourself in my absence, is tit? You send word to your old lovers, and they face the hewling tempests and spend the long winter evenings by your side. At thousand pities, is it not, that I should come in at this early hour and spoil your tefe-a-tetef My dear Dr. Sterling, pray don't hurry on my account; conduct yourself precisely as though I were still at Major Mallory's."

"I intend to," said Dr. John coolly. "Heaven go with you, and aid you ny appeared so unceremoniously—I shall take it now. Good-night, Amy, my mother will be relieved to hear you are so well."

"He bowed to trembling Amy, and stalked past Victor Latour, towering above him by a head. An instant later the house door closed heavily behind him. Mr. and Mrs. Lateur were alone.

An artist, wishing to paint a living embodiment of terror might well take. Amy for his subject at that moment.

"I believe the girl loves him in her and shall." It believe the girl loves him in her and so well."

"I believe the girl loves him in her and sind." The lice to the late of than a mere letter and photoe orgraph, which mighty simply be a spite full hoax, and, by going straight to doubt could be at the subject at that moment.

"And, oh, please come!" Amy oried pitches, and photoe and the loubt could be at the doubt could be at the doubt could be at the doubt could be at the subject at that moment.

"To the doubt could be at the subject at that moment.

The lold hitter for succor of the first and photoe and the found that hid discoved him so the savel him in the hill him. I know that you are not a friend of his, John, and that hid discoved the savel, mother was the day before the subject at that I should the subject at that I should the subject at that I should the subject at the subject at that moment.

The lold at the found to the found and prov

embodiment of terror might well take Amy for his subject at that moment. She stood clinging to the back of a chair, her face utterless colorless, the blue eyes dilated until they were almost black, the lips quivering, the slender form trembling from head to foot. Those wild eyes were fixed upon the face of Victor Latour as if fascinated; the white lips strove to speak, ated; the white lips strove to speak, but no sound came. He stood confronting her, dark as doom. Only for a second! Then, with one stride he was beside her, grasping her arm in a cruel side her was to the waster of all, the state of the substitution of the winter say, the winter sa

worse for you! He had some purpose in coming. What was that

"Let go my arm, Victor. You hurt

me." I will hurt you still more if you

specimen of your hand-writ-

ing."
"My hand writing!" He dropped her arm, and stood staring at her aghast. "My handwriting! What could Dr. Sterling want with that?"
"He did not say. Some question of identity, I think, he mentioned; but the say have been no particular identity, I think, he mentioned; but there could have been no particular

"Couldn't there? Much you know out it. Did you gratify his about it. Certainly, Victor, I never dream-

You're a fool, Amy, and John Sterling is a meddlesome knave. But let him take care, I have risked too much to lose lightly now. If I find him prying into my private affairs, by Heaven! I'll treats him as I treated—
He stopped short. His face was liv-

He stopped short. His face was livid, his eyes blazing. In that moment he looked like a madman.

"Don't stand there, gaping like an idiot!" he cried, turning with sudden rage upon the affrighted Amy; "don't you see I'm wet to the skin? Ring the bell and summon your servants; tet them fetch, me my clothes. Do you want me to get my death? But of course you do, you little white-faced hypocrite; that is the dearest desire of the stopped at the mistress of Blackwood Grange. want me to get my death? But of course you do, you little white-faced hypocrite; that is the dearest desire of your heart; and then you might marry the big, bulking doctor 'John 'Anderson, my jo John'—'your broth-ler!' your 'good, kind friend!' But I'll baffle you both yet."

Surely Victor Latour was mad. His 'Surely Victor Latour was mad. His voice rose to a shrill cry—his eyes flamed like living coals. He strode toward her—hen stopped.

His white face turned dark red—He with his hand composedly to his head,

lian like Latour, until he had more evidence than a mere letter and photograph, which might simply be a spiteful hoax, and, by going straight to Framlingham, the doubt could be at once solved. It was the day before Christmas, and as he bade his mother good-by he smiled sorrowfully.

"Not a very cheerful task, mother, for Christmas eve," he said, "but if our darling is to be saved, no time is to be lost."

"Heaven go with you, and aid you in your task. Now don't go and be too scrupulous in asking questions. Leave not a stone unturned to learn the truth."

"Trust me, mother," he said, as he

the nearest railway station, and sighed as she thought what a wasted life his would be were his mission unsucted caseful.

"I believe the girl loves him in her inmost heart," she mused; "but she is so vain and frivolous that she does not know her own mind. At least she has had a terrible lesson, and married life with Mr. Victor Latour ought to have awakened her from her silly, romantic dreams."

She turned and went into the house, as her son's figure was lost in the thickening gloom of the winter's day, to await his return on the morrow with feverish anxiety.

Dr. John himself, walked the said of the said of the said of the said. I verily believe he has gone mad."

John called upon the footman, and, obtaining the necessary tools, forced the door. "Stay here an instant, Amy," he said. "I will call you and my mother directly."

He entered and closed the door. Victor Latour lay upon the bed, still wearing the same clothes he had worn at Major Mallory's dinner party. The dark face was burning red, and the false mustache was gone and the face was the very face of Isabel Vance.

Dr. Sterling opened the door a moment later and called his mother in.

"It is as we suspected," he said, provided the same clothes he had worn at later and called his mother in.

"It is as we suspected," he said, provided the door. "Stay here an instant, Amy," he said. "I will call you and my mother directly."

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Dr. Sterling opened the door amount of the provided his provided his

Dr. John himself walked briskly and to tell the truth, with one stride he was be side her, grasping her arm in a crue grip.

"Traitress!" he hissed; "perjured traitress! And this is how you keep your oath?"

"I have kept it, Victor—truly, faithfully, so help me, Heaven! Ohl don't, don't! As truly as I live, I have not betrayed you!"

"Then, what brings that meddling in terloper here to neight!" How came he to know I was absent from home? You, madam, senth him word."

"No, no, no! I knew nothing of his coming—I never seen him word."

"No, no, no! I knew nothing of his coming—I never seen thim word."

"Or wished to see; eh, Mrs, Latour?"

with a sneer, "He was a lover of yours, you know, in the days gone by."

"He never was!" Amy cried, with spirit. "John Sterling was always grood, kind friend. Nover anything more."

"Indeed! And pray what brought your good kind friend all the way from St. Jude's this stormy night? Tell words for you! He had some purcease in coming. What was that the state of the truth, mistreed the truth, mist mind was, first of all, the truth, his mand was, first of all, the truth, his mand was, first of all, the truth, his true to the vary a goodly distance from any large to good of a raging brain fever, branching and extended of the was to get a cross the country to Framingham Blackwood Grange was a goodly distance from any large to goodly distance from

You are too late, sir," he said; "the poor thing died yesterday morning. She never quite gob over the slock of losing Miss Hardenbrook's money, after slaving her life out for it as shedid. But if you'll step down with me, my missus can tell you all about her, for she has lived with us for the last year or saying she had to do recelled.

"I will hurt you still more it you do not answer me at once, and truthfully. What brought John Sterling to Blackwood Grange, tonight?"

Or so since an of for a living."

Dr. Sterling thanked him, and, after he had given a few necessary directions to his subordinates, he led the "Only a day!" Ah yes, dear, Only a short, short day, the station. The wife, a pleasant, comely, woman, but who spoke with rather a broad, north country accent, was only too ready to impart all the information she had to give, which though not much, was quite enough to satisfy Dr. Sterling of the genuineness of the letter, and of the truth of its contents. He left the worthy couple the richer by a five-pound note for their trouble and kindness, and with a promise on their part to give him access to the dead woman's papers, if necessary. She had neither kith nor kin, and all belonged to them. He then betook himself to the Crown Hotel, where the landlord, who was a particular friend of the lawyer who had drawn Miss Hardenbrook's will, and who was perfectly well acquainted with "Certainly, Victor, I never dreamed that you would object. There was a copy of verses in a book on the table. I gaye him that."

"And he kept it, I'll be sworn?"

"He kept it, I think—yes. If I had thought you would object, Victor, indeed I never would have shown it."

"You're a fool Amy, and John Sterhad said. That the stationmaster's wife slept sounder than he had for many a week, and, when he presented himself at home on the following day, his mother saw by his face that he had succeeded.

"I have solved to be a succeeded."

HIRD TIME

staggered blindly and fell prostrate at her feet.

Meanwhile, Dr. Sterling, in pursuance of his resolve, had started on his journey to Framilingham. He was not the man, when he had once formed a plan of action, to let the grass grow under his feet before he put it into execution. Cool, clear-sighted, and practical, he saw at once that it would be useless to challenge a crafty villian like Latour, until he had more evidence than a mere letter and photo-

then she opened the chamber door and went slowly in.

Mrs. Sterling led her to the bedside; the light was dim, but gradually one object after another became discernible bet till her eyes rested on the face of her hushand—smooth pale, and motionless. Slowly the truth dawned upon her, and, with a strange gasp of surprise and astonishment interming gled, she sank into Mrs. Sterling's arms, burying her face in her bosom.

(To be Continued.)

ON FLEETING WINGS.

Then use it while you may.

On twelve swift wings the burden swings

They'll bear it swift away.

Only a passing day, dear, Only a passing day.

"Only an hour!" But then, dear, An hour is ample time To cheer some heart, to ease smart;

To sing a simple rhyme
Of love and home to those who roam.
So sweet is memory's power.
Only a little hour, dear,
Only a little hour.

"Only a minute!" Yes, dear, "Only a minute!" Yes, dear,
The minutes flee away
On swiftest wing; but speeding sing:
"Oh use us while ye may,"
"Tis only one at a time, dear
To weave in the web of life,
Then ply the shuttle of love, dear,
But never the shuttle of strife.

Wash and thoroughly dry your hands before placing your gloves on them; do not have them very tight about the palms and wrists; let them be of the palms and wrists; let them be of porous material and in all respects comfortable. In taking them off turn them inside out for airing. There are persons who think that gloves should be worn at night in order to preserve the softness of the hands. If you wish your hands to look faded, wear gloves at night, but if you wish them to preserve their natural characteristics use gloves when you are not in repose. While walking about in sun, wind, or rain, gloves will do you a very good service; at night, however—and here the hours of sleep are referred to—they are ill-suited to anyone.

Very Modest—She—"Mr. Beacon talks like a book." He—"Yes, like an auto-biography."

HOUSEHOLD.

MACARONI IN VARIETY.

The wise housewife who lives a long ways from market lays in a goodly sup ply of macaroni for winter use. It keeps well, especially if it is of a good brand. In buying macaroni it is well to remember that the yellowish article is much better than the bleached, gray-white. Macaroni can be cooked in so many delicious ways, and is relished almost by everybody, especially during winter, when vegetables are scarce. Although it cannot take the place of vegetables, still it is a nour ishing food and is a pleasant addition to any meal depending of course upon how it is prepared. A pound of on how it is prepared. A pound of macaroni does not seem much nor cheap, but if it will be remembered that when cooked it swells to almost four times its bulk it is not expensive after all. In cooking macaroni it should be put into boiling water, and a small tablespoonful of salt added to each quart of water. It respires about an hour to slowly boil that which comes in large pipes. The fine macaroni, or that cut up in fancy shapes, is not the best for ordinary use. When comes in large pipes. The fine macaroni, or that cut up in fancy shapes, is not the best for ordinary use. When cooking the macaroni it should always be well covered with water. When it yields to pressure between the fingers it is done. It should then be placed in a colander to drain and afterwards covered with cold water until ready to prepare in some of its various guises. ous guise The best known dish made from this

article is "macaroni and cheese." Ee-fore boiling the macaroni for this dish break it up into small pieces and boil until tender. Drain and set aside until wanted. Put a good sized lump of butter in the bottom of a pudding dish one of porcelain or graniteware; and allow it to melt. Place a layer of macaroni an inch thick in the dish. Sprinkle with dry grated cheese and a dash of salt and pepper and a few bits of butter. Then put in another layer of the macaroni, cheese, etc., until all the macaroni is used. Put no cheese on the layer of the macaroni is used. Put no cheese on the layer of the macaroni is used. Put no cheese on the layer of the macaroni is used. Put no cheese on the layer of th macaroni is used. Put no cheese on top, but use butter instead. Add a few spoonfuls of milk and bake until a golden brown on top. Roll a napkin around the dish and place it upon the table.

Especially good is macaroni au gra-tin. Cream together a tablespoonful-each of butter and flour in a saucepan then add a pint of cream. til the cream thickens, then season with pepper and salt. Add the beaten yolk of an egg and remove at once from the fire. Place a lump of butter in a baking dish, then a layer of cooked macaroni. Pour over it some of the macaroni. Pour over it some of the sauce; then add more macaroni and sauce until full. Melt five tablespoonfuls of grated cheese with one of butter. Cover the top of the macaroni with some crisp bread crumbs and pour the melted cheese over all. Brown in a quick oven.

stewed macaroni. Cook until

Rich Plum Cake.-For a large size take one and one-half pounds each of currants, and the same of flour, beat three-quarter pound of butter to a cream; whisk fifteen eggs in a pan, pound of powdered sugar still whisk-ing all the time. When warm take the pan off, but go on whisking till the mixture is cold, after which mix ed mare and cinnamon, one-quarter pint of Curacoa brandy or other li-quor. Work well together for half an hour, bake from two to three hours, take it out, let the oven cool, and put the cake in for a few moments to dry, Ice and ornament. Ice and ornament.

One-Egg , Cake. - The one cup of sugar and a half cup of butter in a cake bowl: beat this to a cream with a wooden spoon; next add one freshegg and stir it in well; then pour in a cupful of milk; sift two cupfuls of flour in another dish, mix through it three teaspoonfuls of baking powit three teaspoonfuls of baking powder and then stir the flour through the milk, butter and sugar. Grate in a very little nutmeg, or, if preferred, flavor the mixture with a teaspoonful of lemon or vanilla extract, or any flavoring one may choose. Line a cake pan with thin brown or white paper, well buttered on both sides. Put the cake dough in the pan and bake it in a moderate oven; it will be done when you can thrust a broom splint in the cake and it comes out without in the cake and it comes out without any of the dough sticking to it. Let the cake stand in the pan a few minutes after you take it from the oven; then carefully turn it out on a folded napkin and let it remain on the cloth till cool.

A BIRTHDAY

What pleasant recollections a birthday brings to many a man or woman

grown old and gray and who has pr bably for years never had time to give it but a passing thought. In their childhood's home what a happy thing a birthday was! For weeks before there had been secret plannings and whisperings between other members of the family, and when at last the eventful day arrived, what surprises awaited the fortunate one! Even the tiniest one in the household had its little gift for the brother or sister, and many were the kind wishes and every-one was merry for the while.

The little gifts made by loving hands

or bought with pennies saved, and for which many a sacrifice was made, be-came doubly dear to the recipient, for she knew what they had cost her dear

ones.

A birthday had, too, a sort of holiday air about it. In the first place, the breakfast table was always made festive with flowers and the company china. The gifts were placed there, if possible, and everyone had a smile of welcome for the one for whom this was done, and who was kept within her room, her door being guarded by a sentinel—a small brother or sister. Then came the examination of the gifts, the thanks, the laughter and the breakfast. This was always somewhat bet-

Then came the examination of the gifts, the thanks, the laughter and the breakfast. This was always somewhat better than usual or else everyone enjoyed it more. How eagerly the little folks would run errands and how anxious they were to help her throughout the entire day! It seems a pity that birthdays may not always be remembered in such a happy fashion.

In every home, and especially where there are children, it is an enjoyable day for them. Because the gifts must necessarily be insignificant, or because it may take an hour or two of time is no reason why the birthday of each member in the family should not be set apart to be remembered ever after with joy. It is a sweet custom, but this busy rushing life seems to stamp out many of these old-time holidays, for which everyone would be much better off in keeping fresh in the memory.

The children are proud to remember

better out in keeping it.

The children are proud to remember mother's and father's birthdays. The motley array of odd presents they sometimes bring are hoarded by fond parents, and as time slips by the o'd memories still cling around these precious things, the years roll back and the children are once more there.

The boys and girls should have birthdays, no matter how simple the

The boys and girls should nave birthdays, no matter how simple the home or celebrations may be. It is something which is their own, yet with no happiness in it without the good wishes of all who are dear to them.

PROGRESSIVE PENNY HUNT.

From four to five tables make a goodly number, six at a table. However, one can have as many tables as they choose. There should be three gentlemen and three ladies at each table. A: penny for each table. Hands all under the table; one gentleman as captain starts with the penny in his hand and stewed macaroni. Cook until tender and drain. Cream together a table-spoonful of butter with one of flour and add a little milk, salt and adash of pepper. Add the macaroni cut up fine, and allow it to boil up until thick. Serve hot. Macaroni with oysters is liked by many. Boil half a pound of the macaroni until tender. Drain and divide it equally. Place half of it in a well buttered pudding dish. Add to this one pint of oysters and their liquor. Cover with hits of butter and season with salt and pepper. Add the remainder of the macaroni. Beat two eggs thoroughly and add a pint of milk. Pour over the macaroni and cover the top with cracker crumbs. Place in the oven and bake until brown.

RECIPES.

Rich Plum Cake.—For a large size passes it along; when he says "hands

TO MAKE FLOOR RUGS.

Old ingrain carpet, even when badly worn makes lovely rugs if the work is properly done. The pieces of carpet then set it over the fire, adding one should be thoroughly cleaned and then cut crosswise adth instrins one and one-quarter inches wide. The strips are then raveled on each edge by the mixture is cold, after which mix in the butter then the currants. Work into this one-half pound of candied orange citron and lemon peel cut fine; one-half ounce of bitter almonds, blanched and beaten to a paste with a pinch of sifted sugar; two ounces of sweet almonds blanched and sliced lengthwise; one-half ounce of pound-ed may and cinnamon, one-quarter. sewn like carpet rags, and wound in loose balls not more than a pound in weight, for the convenience of the weaver. About two pounds are required for weaving each yard of rug twenty-seven inches wide, the amount used depending somewhat on the weight of the carpet in its original state. When completed the rugs are exactly alike on both sides, and as thick and soft to step on as a bed of moss. Any kind of color of carpet can be used and even a variety of colors, making the center "hit and miss" and having a border of contrasting color near each end. I would not advise any one to make one of cotton vise any one to make one of cotton warp carpet, as they are not nearly as handsome or as satisfactory in any way.

THE SMART MAN. Haven't but 50 cents said the Smart

Haven't but 50 cants, said the Smart Man, so I will lend you a half and ov you a half.

And that, said the Simple One, after he had taken the 50 cents, to the best of my comprehension makes us square You owe me a half and I owe you a half, which same I have just borrowed. Somehow I am a half dollar ahead, but why should such a feeble intellect as mine question the gifts of the gods?

HEARD WHILE MAMMA WAS OUT. Does the baby look like you or your

Well, it depends somewhat on how he feels; when he's good natured he resembles me, but at other times I can see a great deal of his mother in him.