The ITHYIINGby ELEANOR MM ONGRAMO IILIUSTRATOONS OY RA. Wultrass ${ }_{3} \mathrm{~S}^{2}$ synopsis.


CHAPTER VIII.

 fence circling the fnside of the mille
oval, uttered something resemblling a howl and rushed to the gate to signa
his recreant driver. From the oppohls recreant driver.
atte side of the track Lestrange waved
gay return, makding his way through the offecals and friends who pressed
around hilm to shake hands or slap questioning, calling directions and advice. A brass band played notsily tn
the grand-stand. where the crowd heaved and surged; the racing ma
chines were roaring to their camps "What's the matter? Where were
you?" cried Dtck, when at last Le strange crossed the course to the cen-
tral field. "The cars are now for the prellminary run. Rupert's and the other man has been getting
ready to start tnstead of you." ready to start instead of you. Lestrange. "Keep cool, Ffrench; I've got half an hour and I could start now. fm ready.
He was ready thig khakt costume whose clase in the close talnty that before the first six hours
the have no ended it would be a wreck of yellow
dust and oil. As he paused in running an appraising glance down the
atreet-like row of tents, the whiteclothed driver of a spotiess white car
shot out on his way to the track, but shot out on his way to the track, but
halted opposite the latest arriva! to stretch a cordial hand you," he shouted. "The rest of us would have more show
looked up as they at the next tent grinning over to give his clasp. In' atl a move on; what you been dosivin' your manager sal volatile to
hold htm still" He nodded at the agit tated Dlek in trontc commineration. want to beat you," chaffed the next to
Une. 'Strike up the band, here comes a
driver'; sang another dilver:'" sang another, with an en-
tranclng French accent.
Laughing, retorting, shaking hands wth each comrade rival, Lestrange went down the row to hls own tent. Athis approach a swarm of mechanict froms. low, gray car, the driver who was to relleve him during the night seat and unmasked.
"Ho's here," announced Dlek super Don't tell me he's gone now! Le But Ruy
But Rupert was already emerging from the tent with Lestrange's gaunt-
lota and cap, his expression a atudy in the sardonic.
"It hurts me fierce to think how you
muat have hurried," ho observed muid have whik both, ways, or only all
"Dld you
three? Tm no Eve, but rd give a throo? an apple to know where you've been all day." "Would you?" queried Lestrange provokingly, clasping the goggles be
foro his oyea. "Well. I've spent the
laat two hours on the Coney
beach, about three squares trom here,
Watching the kiddies play in the sand
Ididn't feel like driving was mightel like driving fust then. It Was mighty soothing, too." a dry un-
Rupert stared at him, a
willing smile slowly crinkilig his dark lace.
"Maybe, Darling," he drawled, and
turned to make his own preparationa turned to make hhs own preparations
Fascinated and useless. Dick looked on at the methodical nurry of the next
few moments untl Lestrange was in
his seat fnd Rupert swung in beside him. Then a gesture summoned bim
to the side of the machine. of course." sald Lestrange to ham,
above the deatenting notse of the mo tor. "Be around here; I want, to see
you."
Rupert leaned out, all good.humer once more as he pointed to the to chne.
"Got a
ulted. anted. A long round of applause welcomed
Lestrange's swooplng advent on the track. Handkerchliefs and scarfs were
waved; hls name passed from moutu to mouth. "Popular, atn't he?" chuckled a me

 mile an hour
wheel agaln
"Me + ".

COMFORT IN KITCHEN time to talk over this.
chubby agure. "Break stralghtened nis Les-"
and always."
A shriex from the offictal klaxon
"I can't do it. You, of course."
"You could," Dick answered.
been thinking how you and I will that tactory together. It's all sturf about your golng away. why should
you? You and your father take me as Junlor partner, you know l'm not
olg enough for anythtng else." "You're man's aize," Lestrange ans.
sured, a hand on bis ahoulder. "But -th won't do. IIII not forget the offer though, never."
"All on!" a dozen volces signaled;
men men scattered in every direction as Lestrange sprang to hls place.
The hours passed on the The hours passed on the wheels of
excttement and suspense. When strange came in agaln, only a watch
convinced Dick that it was mildnight. "You gave the order?" Lestrange asked. "Yes." He descended, tuking oft hla mask
and showing a face white with taand showing a tace white with ta
tigue under the streaks of dust and Igue
grime.
"rii he nodded in answer to Dteck's excla
mation. "Send one of the boys for
her offee, will you, plense? Rupert need some, too. Here, one of you others, ices to come over with a fresh band age: my arm's a triffe untidy. In fact, his right sleeve was wet
and red, where the strain of driving and red, where the straln of drivin
had reopened the infury of the day be had reopened the injury of the day be
fore. But he would not allow Dick to speak of it
I'm golng to spend an hour or two
resting chat in the intervals, if you like. "And Rupert? Where's he?" Dick
wondered. peering into the dark with vague impression of lurking danger - "He's hurried tn out of the nigh
air." reassured tammllar accents; small figure lounged across tnto the
light, making vigorous use of a drip
 cafe a la car to get some ple. THM be
back in time to read over my last
beck lesson trom the chaulfeur's corre
spondence school. Oh , see what' A telegraph messenger boy baid
come up to Dick. "Richard Ftrench?" be verifled
"sign, please."
The message was from New York
The message was from New York
"All coming down,z Dtck read. "LIm ousine making delay. Wire me at st
Royal of race. Balley." Far trom pleased, young Ffrenct and gave it to the boy to be sent But
be thrust the yellow envelope tinto
his pocket before turn his pocket before turning to the ten
where Lestrange was dinking chapap
black corfee whille an tmpatient young black coffee whille an tmpatient young
surgeon tovered near. surgeon hovered near.
The hour's rest
The hour's rest was characteristical
spent. Washed, bandaged, and re reshed, Lestrange dropped on a cor in the back of the tent and pushed
roll of motor garments beneath ht
head for a plllow. There he tutermit head for a plllow. There he thtermit
tently spoke to his companton of what ever the moment suggested; Histening
to every sound of the race and inter sperstig acute comment, starting ap whenever the volce of hifs own ma
chine hinted that the driver was dis on gave warning of trouble. Bu
on
through it all Dick gathered much of through it all Dte
the tamily story.

## the tamily story. (TO BE CONTINUED

Preserve Us From Jealousy.
I have often wondered why the any did not thelude a prayer for pres of all the terrors that. Walk by night
or by noonday, Jealousy th one of the or by noonday, Jealouasy is one of the
mont deatructive. Jealoungy of a petty
kind most destructive. Jealousy of a petty
kind is less common among women
than it used to be, though, atrangely onough, it seems, to be Increaning
among men. Some momen aro leal
mory among men. Some women are jeat
oun of every attributo posseased by
othera-beauty, nocla! success, with charm, or character. Often, too, there is a certaln type
who love to think that other women are jealous of her. It is an obsesaion with her. She may be disagreenble
selfish, concelted. and trrtathag. ye
and it never oocurs to her to attribute yee
inpopiarty to and jealousy only, she is. firmly con
Jealous vinced, Hes at the root of the other
woman's disilikes. This species woman's disilkes. This species o
femintinty is happity dying out The modern woman of tascination is a
popular with women as with men and takes no delight in arousing jeal ousy in another line. She is woll
aware that popularity with her own sex is an import
Chicago Tribune. $\qquad$
Bacon-Did you ever notice how ong a womnn is in coming to a polnt Egbort-Well, do you mean when
she la telling a story or sharpening a she la telling a story or sharpenin
lead pencll?-Yonkers Statesman.

Hard to Got Rid of Post. Japan has adopted varlous devicen
getting rid of files, but finda them for getung rid of fios, but
a great pent, neverthciess.

MODERN INNOVATIONS DO AWAY WITH MUCH LABOR.
rime-Saving Appllances Have Been Fireless Cook Stove Proves Genuine Boon.
Nowadays the men who make
hings have turged providing the home, and espectally he kitchen, with as efflcient labor and in up-to-date factory can toast apols as nodern kitchen can be a thing of beauty and a joy even to the woman
who works in th, so great have been he works in it, so great have been The improverments made.
Tor Instance, the
he freless cook stove, a mitracle workng contrivance which banlshes heat, steam, smells and standing over the
stove watching the slow, tedious cooking process.
Lined with proot, tarnish seamless aluminum, rustais to use with it, and a cunningly
ontrived steam valve attachment which allows the roasting of meata and fowls, the baking of bread and
ples, as well as bofling and stewing. It is is indeed a wonderful convenilence. soapstone is necessary is to heat the or electric radiators elther on a gas
Then the food. meats, vegetables, or whatever is to
be cooked-cooks just as it is, and
it is forgotten untll the clock gays it It is forgotten untll the clock eays it
should be done.
it probably isn't known that every It probably isn't known that every
branch and variety of the cooking art
can be successfully employed with the firelees successfully stove.
The earlier modeds of these cook ers showed a yery cumbersome box
that took up a lot of space in a small that took up a ot of space in a small
kitchen, but they have now been re-
duced to occupy waste space, ome of the later designs show them
swinging on hinges under the kitchen table, where they may be pushed out
of sight and out of the way while the rest of the meal is being prepared.
Another innovation for kitchen eff. cency is a porcelain table with round-
ed corners and edges, which ts seam-
less, unbreakable and unchipate less, unbreakable and unchlppable.
and at once becomes a moding board
for ple baking or a meat board or Sor ple baking or a meat board or
bread board for cookling and slicting.
This is far superior to This is far superior to the old wood
en table tops which became the "atch.
all" for grease and other substances ail" for grease and other substances,
owing to the surface belng scored
trom knife blades whille preparing The best thing of all about a kitchen
table of this kind ts that it can be pt apotlessly clean-renlly hyglente-
aly clean-by wiping off with a hot

Squash Ple Without Eggs.
Use dry squath (the Use dry squash (the hubbard or
others of amequality). Cut in sult. able pleces and cook in a steamer
only fust long enough to sotten so only just long enough to sotten mo
it can be pressed through a sleve. Too
long cooking will make tt watery and spoll it for a ple. Now heat milk to The boilling point oniy and turn imme
diately on the strained squash-using st enough to make a thlek mixturemuch thicker than when eggs are
used. Add aalt and sugar to taste; he
vor with ginger or pure extract of lem. vor with glnger or pure extract of lem.
on is good for a change. In deep
plates this ple will take an hour for
俍 phakes Ris plomove from oven when it
bakisg. Remuble in center. Oven
ceases to bubble ceases to bubble
should be quite hot.

Stock Pot Handy.
The stock pot ts the mat The stock pot is the mainspring of
well-managed kitchen. In ft should e collected bones, poultry, carcasses,
Immings and vegetables, mmings and vegetables, for any
erap ts welcome. A plece of ohin beef may sometimen be added for ex. cra strength. There will be no lack
of soup, gravy and sauces if this tit kept constantly gotng: it ts the foun-
dation for them all.

Melt Itwalian Celery soup.
Melt two rounding tablapoons of
utter in a naucepan; add a small on on alliced and twan; add a small on-
napa of celery cut ane. Cook together until beginntng cook the celery untll sott. Preat croam. a sleve and add two cups of wtth a tablesponnful of two egke
to the alik; add o the soup, carefully keeplng it under
the bolling point. Serve the soup with croutons and grate a little Parmesan cheene over the top the very last thing before serving.

Apricot.Apple Ple. Line your ple plate as usual with halved apricots (canned). then fill the plo with ailiced apple and niniah ea
usual and bake. The mingled fiavor of the two frutte is very nice and ap-
petizing. petizing.

Iron Wrong sido.
When froning between buttons on a ahirtwaist plince the buttons down on a folded towel and tron on wrong aldd
The rebult will be very pleaitng to
both troner and wearer. both troner and wearer. pleasing th

