SERIAL STORY

The Chronicles Addington Peace

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THE TRAGEDY OF THOMAS HEARNE

(Continued.)

"I saw you by the cairn and circle above the Black brook this afternoon," he went on. "Is that to be the scene of your present investigations?" "I have no definite plan at present," I said with a snap.

He took a long look at me and stopped his questions. I left the table as soon as I could do so decently, routed out the landlord and engaged s private room. I had had enough of taking meals with a neolithic ex-

It was blowing hard next day, a flerce porthwester that cleaned the searchlight of a moon drawing the clouds out of the sky like a sponge washes a slate.

Just after eleven I started out to I wasn't such a fool as to gray moor as a streak of paint, until hind me. No one, so far as I could see, off the road along a disused cart and the short moor turf had covered face.

I had walked a good quarter of a mile, when, rounding a curve of the hill, I found the old road explained in the ruins of a small farm, one of those melancholy memorials of a time when of the pig-sties. As he stopped at the frozen meat was unknown, and it paid a man to breed cattle and sheep | moor, he turned his head to the moon. and cultivate a wheat field or two, It was Hearne again. fallen in, and the woodwork had been the house and outbuildings still remained undefeated by a hundred years of storm. A weather-beaten cherry tree was pushing out its spring leafage before the door.

Leaving the farm, I began to climb the cairn hill, as I must call it for want of a better name, which sheltered the farm from the north and west.

It was rough walking, for the heather was set thick with granite boulders. At last I reached the top, skirted the mound set about with stones where the prehistoric chief lay sleeping-and very nearly stepped upon the body of that old fellow, Thomas Hearne.

Luckily for me he never turned his hill was blowing in great gusts like the firing of a cannon, and my footsteps had been drowned in its thunder. I crept back behind a heap of tumbled rocks and dropped on my hands and knees, watching him below with a small telescope.

It might be curiosity, of course, for in the county jail within the week.

There was nothing to be gained by old man tramped steadily forward, imagining bad luck. I walked back to showing no sign of having seen me. the inn, and sat down to a study of ton. But I was determined to leave and see what he was about, the railroad alone. The stations would be the first places to be watched by gale, but I could hear it yelping and away, might easily be reached by a again a gust came curling up the valgood horse and trap within the day. ley, setting the heather whispering the landlord, with the excuse that I soft turf of the cart track, reached tions amongst the stone remains. It itated, listened, and then stuck in my would surprise no one if it were seen head. off the roads with a luncheon-basket I had been a boxer in my time, or

information. He had arrived at the and he came storming out through

inn a couple of days before I ap the doorway like a madman. I never peared, and had spent most of his saw more beastly fury in a man's time in long walks on the moors. She thought he had a friend amongst the prison officials, for she had twice Then I woke up and let him have it seen him coming out of the great with my right under the ear. He gates down the street. That was all staggered, dropping the knife. As he and it left me more anxious about stooped to pick it up, I jumped for him than before. It was becoming him and in ten seconds more was very plain that before I took any de- sitting on his chest, pegging out his cided step towards the escape, I must arms on the turf. He tried a strugmake sure of this man's business on gle or two; but he soon saw that I

After dinner I walked into the inn lay panting, with a hopeless despair bar to buy a smoke, and found in his face, that, in a man of his age Hearne with his back to the fire, talk was shocking to witness. He had they both dropped into an uneasy felt sorry for him. silence. I was certain they had been discussing me, but I didn't want to let them know it, and so began to allowed that I would get back to some bare justice, by Heaven!" writing I had to do.

Kingsley," said the landlord, holding surprise. back the door for me. "Nothing quite like it in the states, I should think."

Upon my soul, I was as near as may be to owning I had never been there. But I remembered that I was Abel Kingsley, of Memphis, just in

"No," I said, "it's something quite unique."

"It's a wild place, sir," he went on. Very wild and desolate. You should take a walk one night when the moon is full, as it is now. Then you would understand how the stories of ghost hounds and headless riders and devils said. "The truth is, Mr. Hearne, you in the mires first started. Mr. Hearne here is going to take my advice." "Tonight?" I asked, turning to the old fellow.

"No, Mr. Kingsley, I am too tired to think of it tonight," he said. "To a puzzled look. Plainly he was in morrow or the next day, perhaps."

I wished them a good evening and tramped up the stairs to my sittingroom, which looked over the moors at the back of the inn. It was certainly a splendid night, with a great to conceal." strange tors-as they call the granite caps of the hills-in black silhouette upon the luminous skyline. I lit a make a further examination of the po- pipe and sat there in the shadows, thinking, thinking. It was pleasant march up to the cairn with old to be a decent man again, to wear Hearne and a warder or two, as it clean linen and boots with real soles; might be, spying on me from another to wash and shave and brush myself hillock, so I went down the high road daily. I was back in my Eden days that lay as white and clear across the before the fall, when six hunters were in my stable, and men and women I had left the place some distance be- were glad to know Jack Henderson of Lowood Hall in the best of counwas in sight, and presently I turned ties; yes, I was away from Princetown village in the midst of happy track that seemed to lead in the di- memories when I came to my senses rection I wanted. Its ancient ruts with the sound of a soft tap-tapping were filled with sprouting heather, under the window. There were tiptoe skulking footsteps on the gravel up the hoof-marks with a velvet sur- of the yard; Heaven knows but my ear had been well trained to such steps as those.

I crept softly to my window and peered out. The man was almost across the yard, moving in the shadow wicket-gate that opened on to the

even on Dartmoor. The roof had I decided on that instant, I slipped on my boots and ran down the stairs. carried away, but the stone walls of The landlord was locking up for the night as I came to the front door. "I'm going to take your advice," I

said with a laugh. "Very good, sir; I will sit up for

"No, no, give me the key. Has Mr.

Hearne gone to bed?" "Yes, sir, about ten minutes ago."

"His room is on the first floor, isn't it?"

"No, sir; he chose one on the ground floor. He preferred it." The wiser man, thought I. He need-

his window and step out. When I got to the back of the inn Hearne was a good four hundred yards away, climbing a low ridge. As gang. he disappeared over its edge I set off head. The wind on the face of the running at top speed, for I saw that in so broken and rugged a place I divided the new enclosure from the should have to keep close to his heels or I should lose him altogether. It his suspicions as to my business were

was well I did so, for when I reached the crest of the rise he had vanished. his project or my mouth must be Presently, however, I caught sight through a convenient crevice. He lay of him again, walking very fast down flat on his chest, while he covered a hollow at right angles to the line he the gang at work in the new ground first took. It led in the direction of

the cairn hill. It was hard work, that two miles' many men regard a convict as some stalk across the moor. Sometimes I thing abnormal, something that is as ran, sometimes crawled, sometimes pleasant to stare at as if he were the lay flat on my chest with my head cannibal king at a fair. And yet that buried in the heather like an ostrich. seemed a weak explanation. Was he Once I tried to cut a corner across in with the police? Had they got what seemed a plot of level turf and news that an attempt at rescue was struggled back, panting, from the to be made? If so, I stood the best grasp of the bog with the black slime chance in the world of finding myself almost to my waist. But I took great credit for my performance since the

He did not climb the calrn hill as the district with maps I had brought I had half expected, but skirted along with me. There was only one rail- the base until he came to the track road within many miles, and that was which led to the ruined farm. Down the single track that ran up from Ply- this he walked quickly and passed mouth to Princetown village. At the through the doorway of the main buildfirst signal that a convict had escaped ing. I remained upon the slope of the the station would be full of warders; hill, waiting for him to reappear. so that outlet was barred. South of Five, ten minutes went by, and then the moor, fifteen miles away, ran an- my curiosity got the better of my other branch line ending at Ashbur- prudence. I determined to go down

The place was sheltered from the the police. Torquay, some thirty miles humming in the rocks above, now and I could hire one for a month through around me. I crept forward over the wanted it for my exploring expedi- the gap where the door had been, hes-

prominently displayed. So I decided, that would have been the end of me. I questioned the girl who brought As I ducked, the heavy stick flicked the meal to my sitting-room as to old off my cap and crashed into the wall Hearne, but she could give me little with a nasty thud. I jumped back, JELLIED TONGUE FOR SUPPER

eyes. I side-stepped, and he missed

me again-it was a knife this time.

was far the stronger man, and so

"Well, Mr. Hearne," I said, "and

"Too old," he gasped. "Twenty

I got to my feet with a curse at

sat up staring at me as if he thought

"Then why did you follow me to-

"Why did you try to kill me?" I

and I are playing a risky game. Is

to separate and say no more about

great uncertainty of mind.

head: "very just and true.

return the confidence.

Craig?

he said at last.

He sat watching me for a time with

"Perhaps I have nothing to tell,"

"A man does not attempt to mur-

There was nothing to be gained by

Julius Craig, now doing his time in

fro, and pressing his hands to his

too, have come to find a way out of

It took a good five minutes and a

pull out of a flask to get him back

to hard sense. Then he told me his

story sitting on a fallen stone under

moor. When he saw me on his track,

confirmed. Either he must give up

stopped. So he tempted me into the

my mind in this matter of Julius

Craig. Any one who is foolish enough

Come, what are your plans?"

found an assistant who would be of

great help to me. So I let it stay at

that and slept like a rock till nine

For Reference.

mind writing all that down for me?"

"Why in the world-" "He's my

ruined farm. The rest I knew.

him in growing amazement.

partially insane.

next morning

Princetown jail for Julius Craig."

the old cherry tree.

knew nothing whatever.

the prison yonder," I told him.

"Yes. Do you know him?"

"Julius Craig!" he echoed,

der detectives unless he has a crime

I had gone clean crazy of a sudden.

what does this mean?"

me.

you were one."

Should Stand Twelve Hours Before Using, but Is Well Worth the Time Consumed.

Jellied Tongue.-This is also a nice luncheon or cold supper dish. Boil a ongue tender, so the skin will pull off readily; cut it in thin slices and arrange in a mold lined with the slices of lemon in the bottom. Cover with jelly made of one box of gelatin dissolved in a cup of cold water. Add a quart of boiling water, less one cup, the juice of four lemons and two cups ing to the landlord. As I entered, tried to kill me, but, on my honor, I of sugar; stir until dissolved; strain into the mold, and set away to hard-This should stand 12 hours before using.

Scotch Roll.-Remove the tough talk big about the scenery. I stayed years ago-different. How did you skin from about five pounds of flank down for about half an hour, and then suspect? It was justice-nothing but of beef. With a sharp knife cut the meat from the thick part and lay it on "Now, what in the world do you the thin, mix together two table-"I'm glad you admire the moor, Mr. think I am?" I asked him, in great spoonfuls of salt, half a teaspoonful pepper, one-eighth of teaspoonful of "A detective. You couldn't deceive cloves and a teaspoonful of summer savory. Sprinkle this over the meat and then sprinkle on three tablespoonthe muddle I had made of it, and he fuls of vinegar. Roll up and tie with twine and put away in a cold place for 12 hours. Then place in a stew-"I'm no detective," I said angrily, pan, cover with boiling water and simthough I was fool enough to believe mer gently for three and a half hours. Mix four heaping tablespoons flour with half a cup of cold water and night?" he asked, with a quick sus- stir into the gravy. Season to taste with salt and pepper and let simmer for an hour longer. Serve hot or

it to be cards on the table, or are we CHINA GIVEN ESPECIAL CARE

Simple Reason Why the Madern Article Does Not Last as Long as in the Olden Days.

An idea is prevalent that modern china is not as durable as the :hina of our grandmothers' day. This conclusion is drawn by a comparison of the fine old pieces whose color and "That is true," he said, nodding his gold is still perfect, with the comparative short life of modern sets. But in arriving at the conclusion, we ought a long bargaining of secrets with also to consider the difference in the him. Whatever his business, he could care given by our grandmothers and speedily discover mine if he chose, that of the modern housewife. No If I were honest with him he might careless servant was ever entrusted with that precious old china; no "I am arranging for the escape of strong cleansers were allowed to tarnish its gold; and every slender handle was looked upon with especial with reverence. "Washing the china" was wild eyes. "The escape of Julius a sort of household rite, very different from the ordinary washing of dishes. One dear, stately old grand-He burst into a scream of hysteri- mother of the old school with many cal laughter, swaying his body to and servants at her command, never allowed her finest china to leave the sides as if trying to crush the uncan-dining-room. After it had been used, ny merriment out of him; and then, she cheerfully tied on a big apron. before I guessed what he was about, had water, cloth and the towels the old fellow was upon me, with his brought in, and it was indeed a privarms about my neck in mad em- llege to watch her graceful, white hands at their task of "washing the "Welcome, comrade," he cried. "I, cups" as she invariably expressed it. -Alice Margaret Ashton, in Today's Magazine.

Roast Apple Parfait.

brother, he said, with a burst of open each of ground cinnamon and grated the family furnishes the foreground. how the man had come under prison very tender and rub through a puree worked out in varying tones of the Of me or my London employers he then fold in the whites of three eggs, ly to interior decoration. It should be He had been shown over the prise of cream whipped solid. Taste to see shades. on, having obtained a pass from an if more sugar is required, flavor with a It is not enough that it should blend influential friend, and while there wineglassful of sherry and freeze to a with carpets and curtains or contrast ed no door when he had but to open had learned the place where Craig smooth, firm consistency. This des harmoniously with them. It should be was daily employed. Yesterday from sert may be served in any preferred favorable as a background to the perthe cairn hill he had satisfied himself form, but it is very attractive packed sons who make the main part of the that the convict was working in the in small cases resembling rosy apples picture, it should bring out the flesh (these may be purchased at any con He had crept out this evening to fectioner's) and served in individual it should not clash with the colors of examine the stream and hedge which portions, resting on lace paper dollies.

Delicious Boneless Birds.

One and one-half pounds of round steak, four slices of bacon, one grated onion, seasoning of salt and pepper, three tablespoonfuls of butter or dripping, one pint of boiling water, one tablespoonful of browned flour.

He spoke in an easy, pleasant voice, with a perfect frankness and good humor. It never seemed to occur to pieces about four inches square. Lay him that he had done anything unon each square a small piece of the reasonable, anything to which a levelbacon and a little of the onion, roll up headed man could object. I stared at and fasten with a string or with a few toothpicks. Melt the butter or drip-There seemed, indeed, only one soping, then brown the steak in it, add ameled on silver gilt in the daintiest ution before me-that he had become the flour, salt, pepper and boiling water. Cover and simmer for two hours large cut-glass perfume bottles have "You must understand my position, Remove the strings or toothpicks be enamel stoppers and tops, the enamel Mr. Kingsley," he concluded. "I am not a lunatic, but I have made up

Smothered Mutton.

Cut in small pieces as much raw, to come between us must stand aside or take the consequences. Towards lean mutton as desired. Slice 7 small yourself, for example, I had no ill will, potatoes thin, peel 4 large onions. In In fact, I rather liked you. But you a baking dish put a layer of mutton, must admit that, as a detective, your sprinkle with onion, salt, pepper and presence was excessively inconven- dots of butter. (Butter may be omitent. Now that I know the truth, I ted.) Cut bread in dice, dry in oven welcome you as a most valuable ally. and use for next layer, or use only poam prepared to trust you absolute tatoes. Fill the dish with layers, making the top one of bread. It is nice I told him as we walked back to to use bread only for the top. Onlon to the inn. He expressed himself an extract may be substituted for the vegetable. Turn over all one and one admirer of their simplicity as we part ed for the night. Mad or not, I had half cups of hot water. Bake slowly.

Pressed Veal.

Boil one 15-cent veal shank with one onion, one clove, one-half bay leaf and (CHRONICLES TO BE CONTINUED.) plenty of salt and pepper until the meat drops to pieces and a little liquid is left. Take out all the gristle and "See that man over there. He is a bone and mince. Put into a bread tin combastic mutt, a windjammer non- lined with oiled paper, with one sliced entity, a false alarm, and an encum- cold hard-boiled egg and a little berer of the earth!" "Would you chopped parsley on the bottom, and press the meat down firmly. Pour over it just enough liquid to cover. husband, and I should like to use it Let it stand two hours, turn out and on him some time."—Houston Post. slice.

Designed for the Street, Made Up in Blue Charmeuse



A gown of blue charmeuse with green collar and lapels. Special features: the sash, very short jacket and draped skirt.

HARMONY ALWAYS A POINT MAKES PRETTY HOME DRESS

Sharp Contrasts in Living Room Some thing to Be Avoided by the Upto-Date Homemaker.

. A room is really a picture, or at least it should be composed with due Core eight large greening apples and regard to its esthetic possibilities. The place them in a baking pan, filling the walls are the background of which core cavities with a paste made from doors and windows are a part. The front, which is rounded off at the Craig was dearer to him than any granulated sugar, half a teaspoonful furniture is in the middle distance and foot to show a small panel of braided

sincerity. There was that between nutmeg, a teaspoonful of lemon juice It is evident that if the wall paper them that he could never forget while and two tablespoonfuls of malted but is figured conventional designs are alcuffs of this; the sides and upper life remained to him. He had heard ter. Bake the apples until they are ways best and the designs should be part of sleeves are cut Magyar and discipline, and had come to help him sieve to remove the skins. Allow the dominant color. This dominant color escape if that were humanly possible. fruit pulp to become very cold, and may be any that lends itself charmingbeaten until light and dry, and a pint soft, rich and beautiful in its varying

tones, or at least not spoil them, and the garments worn by those who pass their time within the four walls of the room. Moreover, it should simplify the lighting problems, whether the posttion of windows or the effect of electric lamps is taken into consideration,

SETTING FOR TOILET TABLE

Pound the steak, then cut it into Various Dainty Accessories Are Offered for the Fancy of the Woman Who Likes Pretty Things.

Very lovely are the cut-glass salt bottles with square stopper of enand most artistic designs, while the fore serving.-Ladies' Home Journal generally toning with the prevailing color of the room.

A silver ruler with inch and centimeter measurement, which holds rubber, pencil and pen when the end is taken off, also finds a place in the boudoir. And a new paperweight in the form of a ruler with a handle in the center, the inch and centimeter measurements being marked thereon, is amongst the latest of useful femi-

Vells Now Often Discarded.

Veils are very much less worn than they used to be in past seasons. They are less easy to wear with very small hats, for the simple reason that they may easily touch the eyes or at least the eyelashes; but, since the extremely small hat is specially reserved for the very young woman, she may well permit herself to meet the full glare of daylight in the street without any softening veil. Besides this, some hyglenic people pretend that the vell is harmful both to the complexion and the sight, and, while it is also true that the contrary opinion is held, the devotee of fashion will follow her own personal opinion without bothering her head about any other.-Paris Edition of New York Herald.

In Cherry Red Cloth This Costume Would Be Fit for the Adornment of Any Woman.

For this house dress might be selected red cloth of fine texture. The skirt is made with a panel down back and a wrapped seam down

satin in a delicate shade of gray. The bodice has a yoke and deep



laid on with wrapped seams; material fills in the space below yoke; a black satin ribbon is taken round the waist and arranged to hang in a bow and end in front.

Materials required: 31/2 yards cloth 48 inches wide, 1/2 yard satin 40 inches wide, 3 dozen yards braid, 2 yards satin ribbon.

Cotton in Netting.

One bride is making her comforters in an unusual way, says Good Housekeeping. She incloses the cotton batting in mosquito netting, tacking it here and there. Then she slips this into its outside cover. When the cover is solled it is very easy to rip open one end and remove the cotton and also as simple to put the whole together again.