

Out of a Shipwrecked Past

By H. M. EGBERT

(Copyright, 1915, by W. G. Chapman.)

The cattlemen aboard the big trans-Atlantic liner looked with disfavor upon the parties of saloon passengers who come between decks to watch them feed and water the steers. They resented the intrusion, and the evident curiosity of these beings from a world wholly alien from their experience.

Perhaps it was the look upon Mayne's face that struck the girl who had lingered behind.

"You—you don't like us to come here?" she asked timidly.

He shrugged his shoulders. "If the sight of our poverty and menial labor affords you satisfaction—yes, madam."

"You speak like a gentleman," said the girl, looking at him curiously.

"I used to be one," he answered indifferently.

She still stood looking at him. He had a refined face, but an embittered expression on it. He was perhaps thirty years of age. She looked at his hands; they were white, but hardened by toil. Undoubtedly he had been a gentleman.

Mayne, for the first time, raised his eyes to hers. She saw now that there was a furtive expression in them, as though the man wished to hide something—as if he were ashamed of something. He saw a pretty girl of about twenty-five, fashionably dressed, but a little hard, he thought. They watched each other, while the cattle loved and the wrangling voices of the cattlemen in the fo'c'stles seemed to blend into harmony with the throbbing screw and plash of the waves.

"It is never too late to change," said the girl softly, placing her hand upon his sleeve.

"Not when the wish remains," he answered. "But when hope is gone—"

"What then?" she cried, and he saw her face momentarily distorted, as if she remembered some terrible misfortune.

"It would surprise you," he said, "if I were to tell you that I have



She Was Clinging to the Keel of an Upturned Boat.

chosen this life deliberately. Yet such is the case. I used to be quite a different sort of man. In fact, I was what is called a 'college man.' I believe, though the words awaken no pride in me now. Yes, I chose deliberately to herd with men of this stamp, because—here alone I find frankness, loyalty, friendship. I—"

He broke off suddenly and looked moodily at her.

"Tell me," the girl whispered.

"He was my friend, and she—well, we had known each other all our lives and were engaged to be married. I came home unexpectedly and found that he had betrayed me. That is all. It happened five years ago. But about the same time my trustee robbed me of my fortune. That was why she was false. If it had been love for him I could have forgotten. So I disappeared from my world and chose this one. Now run away to your friends, little girl, and play," he sneered brutally.

He might as well have sneered at one of the patient cattle, for all the effect it had.

"And you think that you are free?" she asked. "You have no sense of law, of citizenship, of public duty?"

"Hardly," he said, scoffing. "Yes, we are free equally, you in your gilded luxury, and I in my comradeship with the outcasts of the world."

"I free?" she cried, beginning to laugh. He heard the catch in her throat and his eyes softened momentarily. "Listen, then. We shall never meet again, and I can tell you what I cannot tell anybody else. My father is many times a millionaire."

"Yes, that can be seen," he said, looking at her dress, her jewels. He saw the flush creep up under her skin. His penetrating glance seemed to dissect her.

"You know the lives of us women?"

she asked. "Or you have read of them, at any rate. And what one reads is underestimated, not exaggerated. I have never had a moment's freedom in my life, not since I was a little girl, playing with my dolls."

"At school I was smothered with attentions. At home I was suffocated with nurses, companions I hated, chosen for their wealth and rank. Later I was decked out, sent to a finishing school, all my nature cramped and hardened by luxury and convention. And I always longed for my emancipation."

"Do you know what we women have to look forward to? Marriage. That is all. And we are not free to choose. My father is not unkind to me, but he understands nothing. It is not he who traded me, but convention again. It is the pressure of circumstances, of environment, more terrible than physical force. So I am traded for the coronet of a viscount. That is why I am going to England—to marry him. And if I could be a man and free as you are free, then only could I begin to live. Good-by."

She turned away hurriedly and he saw the tears streaming down her cheeks. He made no effort to follow her, but stood watching her, like a man in a dream.

He dreamed of her during the long night, when the cattle ship pitched and tossed heavily in the trough of the channel, and the blinding fog came down. The timbers of the old ship groaned as the waves buffeted her. At his post the captain strained to catch sight of the Foreland lights.

Suddenly, with a crash that sent every timber jarring, the liner stopped, shivered, and keeled over. The shock sent the cattlemen flying from their bunks. They rushed out into the open space between the pens. From the upper deck came cries and the sound of seamen running. Women began to scream. Through the haze loomed up the squat form of a collier.

There was no possibility of mistaking what had happened. The liner, rushing at full speed through the fog, had struck the collier, not with her bow, but amidships, a glancing blow which had ripped her outer sheath nearly halfway from the bow. She was keeling lower—she would go under within a few minutes. There were no water-tight partitions on the old ship, and, if there had been, they would have been of little aid in such a situation.

After the first confusion the cattlemen gathered between decks and waited. Outcasts as these men were, they had the discipline of the sea.

They did not know that Mayne was lying unconscious upon the fo'c'stles floor, where he had been flung by the shock. They waited quietly enough, listening to the racket overhead. The seamen were trying to lower the boats. But those on the port side were near the water, those on the starboard unable to be launched owing to the angle of the vessel.

The passengers had been assembled. The stewards were running hither and thither with lifebelts. The grimy faces of the stokers appeared above the ladder. The fires had already been flooded.

Fortunately the cattle ship carried few passengers. Even the port boats sufficed to contain them. The collier had backed away and megaphoned through the fog. Order was restored out of chaos. Even the cattlemen were remembered.

Only, before all could be taken away, the ship keeled over and disappeared in the swirling waters.

As she went down the tilting deck slid Mayne into the water. The shock of the immersion revived him; he found himself gasping and battling for life in a whirlpool of bellowing cattle and floating planks from the pens. He managed to catch one and supported himself. Over the invisible water came cries and screams, which gradually grew fainter.

He was awake now. He knew what had occurred. It was strange that at that moment he thought, not of his past love so dishonored, but of the girl he had seen.

And, as he pictured her, he saw her face painted upon the drifting haze. Another instant and he was staring into her eyes.

She was clinging to the keel of an upturned boat, which had been swept down into the rapids, carrying its inmates to destruction in the swamp of the liner. How she had lived through those moments of agony she never knew; she thought afterward it was because Mayne was so near, because there was a life for both of them, to be lived together.

He saw her upturned face and swam toward her. A moment later he was clinging to the boat beside her, supporting her. He climbed upon the keel and pulled her up after him. She sank back into his arms.

Day broke and the fog drifted away. Upon the horizon appeared the white sails of a fishing schooner. She was bearing down upon them. The girl lifted her haggard face.

"All my past, all I have, my family, my friends were on the ship—in the boat that went down," she said.

"And my past—" he began.

"Listen!" he cried fiercely. "I want to live again, a new life, untroubled by any thoughts of the past. I have money in my clothes—enough to help me to begin that life. And I want to help you to begin yours."

"Ours," she said gravely—for one does not speak lightly in such a moment. "Perhaps, out of our shipwrecked past a fairer future may arise for each of us."

More Chance to Win.

Never bet on a sure thing when you can take a chance.

AS NAMED IN HAWAII

NOMENCLATURE OF THE NATIVES SINGULARLY PICTURESQUE.

Mrs. Oyster, Atlantic Ocean and Stomach Are Examples—Male Infant Christened "Mrs. Tompkins," Girl Named "Samson."

The natives of Hawaii are singularly picturesque in their choice of names. Mrs. Scissors, The Thief, The Ghost, The Fool, The Man Who Washes His Dimples, Mrs. Oyster, The Weary Lizard, The Husband of Kanela (a male dog), The Great Kettle, The Nose, The Atlantic Ocean, The Stomach, Poor Pussy, Mrs. Turkey, The Tenth Heaven, are all names that have appeared in the city directory.

They are often careless of the gender or appropriateness of the names they take. A householder on Bereania street, Honolulu, is called The Pretty Woman (Wahine Maki); a male infant was lately christened Mrs. Tompkins; one little girl is named Samson; another, The Man; Susan (Kukena) is a boy; so are Polly Sarah, Jane Peter and Henry Ann. A pretty little maid has been named by her fond parents The Pig Sty (Hale Pua). For some unknown reason—or for no reason at all—one boy is named The Rat Eater (Kamea O'i Ole).

Reverend Doctor Coan of Hawaii possessed the love of his flock. One morning a child was presented for baptism whose name was given by the parents, Mikia; when the ceremony was finished the parents assured the doctor that they had named the baby for him.

"But my name is not Michael," said the doctor, supposing Mikia to be named thereat.

"We always hear your wife call you 'Mikia!'" answered the mother. She had mistaken Mrs. Coan's familiar "my dear" for her husband's given name.

An old servant in Doctor Wight's family, at Kohala, caused her grandchild to be baptized in church. The doctor (Kauka); that was its only name. By way of compliment to the early physicians, many children were named after their drugs, as Joseph Squills, Miss Rhubarb, The Emetic, The Doctor Who Peeps in at a Door.

Names uncomplimentary, or even disgusting, are willingly borne by their owners; others convey a pleasing and graceful sentiment. Among the latter are the Arch of Heaven (Ka Ria Lani), The River of Twilight (Ka Wia Linia), The Delicate Wreath (Ka Lei ma Lil), The name of Liliu O Kalani, the queen now in retirement, means A Lily in the Sky.—Youth's Companion.

Under False Pretenses.

Many persons are under the impression that America has few, if any, native plants worthy of cultivation in the home garden. They have been accustomed to look upon them as weeds and wild things, and so unfamiliar are they with native flowers that they fail to recognize them when they meet them outside their native haunts. A writer tells how he transplanted a stalk of goldenrod from a fence corner in the pasture to a place in his garden. It flourished luxuriantly, and sent up many stalks as high as a man's head, each crowned with a great plume of brilliant flowers.

A neighbor was attracted by the beauty of the plant, and declared it must have cost its owner some dollars. When told, however, that numbers of the same plant were flourishing behind his barn, he exclaimed: "What! You mean to tell me it's yallerweed!" And he went away with the air of one who had been imposed upon.—Country Gentleman.

Marks Historic German Spot.

Standing approximately on the exact spot where in 1414 Frederick of Hohenzollern, count of Nuremberg, with a heavy cannon partly destroyed Friesack, Germany, today rests a curiously built monument in the shape of a war piece made of log wheels, millstones and wood. The town lies on a branch of the Rhine in Prussia near Potsdam. Close to it is a large estate bearing the same name, whose fortified castle was captured by Frederick after a bitter fight against the rebellious knight Dietrich von Quitzow. It was below the place where the cannon now stands that the Quitzows were entrenched.—Popular Mechanics.

Accepted the Apology.

A young practitioner appeared before a pompous old judge, who took offense at a remark the lawyer made criticizing his decision.

"If you do not instantly apologize for that remark," said the judge, "I shall commit you for contempt of court."

"Upon recollection, your honor," instantly replied the young attorney, "I find that your honor was right and I was wrong, as your honor always is."

The judge looked dubious, but finally said he would accept the apology.

Voice of Experience.

"I'm learning to make fudge and taffy," said the prospective bride, "so that I can please my husband with some after we are wedded."

"Fudge and taffy are what the men like," responded the old married woman. "That suits 'em, whether you make it or whether you talk it, my dear."

BEGINNERS WITH BEES

Healthful, Interesting and Profitable Occupation.

Selection of Site for Apiary of Much Importance—Experiments Have Proved That Low Stand Is Always Preferable.

Beekeeping may be conducted profitably when managed carefully by putting into practice what has been found out by experts in the management and use of modern appliances. Emphasis, however, should be placed upon the importance of beginning in a small way and developing as one's interest increases.

The equipment necessary, while simple, is peculiarly adapted to the business. Use nothing but a modern hive; one that you may open from time to time, permitting a study of the condition of the bees.

The selection of the site for the apiary is of importance. The apiary may be placed in the dooryard, in the orchard, in the meadow, at the edge

of woodland, or on a hillside. If the hillside be chosen and the hill be of considerable height, it is well to have the apiary located about half way up. Bees may be successfully kept in houses having entrances through the sides of the building. Bees may also be kept upon roofs of high buildings.

Several experiments with five stands at varying heights have proved that a low stand is preferable. If the hives are eight, ten or twelve inches above the ground the heavily laden bees returning from the field will often drop to the ground before reaching the entrance, losing considerable time, if they gain the entrance at all. If hives are on rather high stands it is well to have a sloping entrance reaching nearly to the ground. The hives may be arranged separately or in pairs. We are using a low stand containing two hives with about eight or ten inches between. Many of the better beekeepers are keeping bees after this method and several have the stands single with from five to ten feet between.

The hives should all face in the same direction, and between the rows there should be sufficient room for the bees to rise up out of the way of the operator.

The hive should be placed on a stand nearly level from side to side, with a very slight tilt forward to allow water to run out in case of a beating rain.

The grass should be kept short around the hive so that the bees may have free access to the entrance.

As in the case of the site for the hives, every step of bee culture should be carefully studied. Don't go too fast. First, "be sure you are right, then go ahead."

Dr. E. F. Phillips of the United States department of agriculture says that it is a conservative estimate to claim that the honey bee does more good to agriculture in its office as a cross-pollinator than it does as a honey gatherer. Many orchardists realize this, and keep bees solely for the benefits derived from cross-fertilization of the fruit blossoms.

APPLE CROP BROKE RECORDS

Estimated Production for 1914 Placed at 259,000,000 Bushels—Largest Ever Raised.

The apple crop of 1914 is probably the largest ever produced in the United States, being estimated at 259,000,000 bushels, as compared with 145,000,000 bushels in 1913; about 235,000,000 bushels in 1912; 214,000,000 in 1911; 142,000,000 in 1910, and 146,000,000 in 1909, as reported by the census. These figures represent the total "agricultural" crop and should not be confused with figures representing estimates of the "commercial" crop, which comprises only the marketed portion of the total production.

In 1913 the commercial crop was estimated at 40 per cent of the total agricultural production. The census report of 146,000,000 bushels in 1909 is the basis of yearly estimates of total production, being used in connection with crop reporters' estimates of percentage of a full crop produced each year.

Place for Fruit Trees.

The ideal place for the peach, plum, and cherry is the poultry yard. Here some shade is needed for the fowls, and the fertility of the soil favors the trees, and insect infested fruit is devoured as it falls with the larva or other forms of destructive life.

Silo Insures Great Profit.

The silo increases the live stock capacity of every farm, and it means better methods of feeding which means greater profit to the silo owner.

Woman Gives Her Experience With Flock of Mixed Fowls—Profit for Year Was \$103.

Many statements are made as to the profits in the poultry business, but few of them give much real light as they are seldom complete. All give a statement of receipts, but few say anything about cost or expense of production, which leaves one in the dark as to what can or cannot be made in the business. Here is a statement of the experience of a lady who writes to an agricultural paper of the Southwest, with 100 hens, some White Leghorns, Black Minorcas and Rhode Island Reds, all ranging together:

Expenses:

100 hens at 50 cents.....\$ 50.00
4 cocks at 50 cents..... 2.00
Feed125.40
Eggs for hatching 5.25

Total\$182.65

Credit:

\$44 dozen eggs sold\$209.35
Chickens sold 18.15
Chickens on hand 59.00

Total\$286.50
Profit for year\$103.85

The hens averaged 119 eggs each that brought an average price of 25 cents a dozen.

COW MUST BE COMFORTABLE

Fact Must Be Borne in Mind in Construction of Stalls, Stanchions and Mangers in Barns.

(By W. D. NICHOLS.)

The fact that the cow must be comfortable must be borne in mind in the construction of stalls, stanchions and mangers in dairy barns. Usually, too little thought is given to the construction of dairy buildings, and many mistakes are made which are not discovered until it is too late to correct them. By careful planning and study, the cow's

health and comfort may be promoted, and the results quickly show in the increased profits from the business.

Take, for instance, the item of stanchions and stalls. Many patent stanchions and stalls have been placed upon the market and some of these possess points of merit. The principal objection to them is their expense.

Many of them sell at from \$5 to \$10 each.

A simple chain tie costing 20 cents is just as comfortable for the cows and will answer all practical purposes. Such a tie should appeal to those who are just beginning in the dairy business and do not wish to incur the heavy expense of installing high priced equipment.

The old style rigid stanchion is still used by many dairies, and their use indicates little or no bad effects resulting from their use, but undoubtedly swinging stanchions are more comfortable, and are greatly to be preferred.

The Kentucky experiment station uses a most excellent stanchion, without the iron framework. These can be purchased for about \$1.35 each and can be hung in a home-constructed wooden frame with entirely satisfactory results and at low cost.

CORRECT SETTING OF TREES

Nurseryman Gets Big End of Blame for Losses—Great Care Must Be Exercised by Buyer.

One has but to become a fruit tree agent in order to realize what a very small percentage of the trees set out every spring survive, even through the first season. The nurserymen get the big end of the blame for these losses, when it is more often the fault of the party who sets out the tree.

Great care must be exercised in handling trees that are to be planted, or set out. The packing should not be removed from around them till one is ready to set them out or heel them in, as it takes but a very short time for exposure to sun and wind to ruin the roots. If for any reason the trees have been unpacked or the packing seems inefficient, the trees may be carefully removed and heeled in. This is accomplished by placing the trees on a slightly sloping spot, a shallow trench being dug for the roots. Place the trees in thin layers, covering them well above the roots with moist earth. A thin cloth or layer of straw over the branches for the first day will furnish protection from sudden exposure to the sun after the trees have been confined in the shade so long.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

FULL ACCOUNT OF 100 HENS

Woman Gives Her Experience With Flock of Mixed Fowls—Profit for Year Was \$103.

Many statements are made as to the profits in the poultry business, but few of them give much real light as they are seldom complete. All give a statement of receipts, but few say anything about cost or expense of production, which leaves one in the dark as to what can or cannot be made in the business. Here is a statement of the experience of a lady who writes to an agricultural paper of the Southwest, with 100 hens, some White Leghorns, Black Minorcas and Rhode Island Reds, all ranging together:

Expenses:

100 hens at 50 cents.....\$ 50.00
4 cocks at 50 cents..... 2.00
Feed125.40
Eggs for hatching 5.25

Total\$182.65

Credit:

\$44 dozen eggs sold\$209.35
Chickens sold 18.15
Chickens on hand 59.00

Total\$286.50
Profit for year\$103.85

The hens averaged 119 eggs each that brought an average price of 25 cents a dozen.

COW MUST BE COMFORTABLE

Fact Must Be Borne in Mind in Construction of Stalls, Stanchions and Mangers in Barns.

(By W. D. NICHOLS.)

The fact that the cow must be comfortable must be borne in mind in the construction of stalls, stanchions and mangers in dairy barns. Usually, too little thought is given to the construction of dairy buildings, and many mistakes are made which are not discovered until it is too late to correct them. By careful planning and study, the cow's

health and comfort may be promoted, and the results quickly show in the increased profits from the business.

Take, for instance, the item of stanchions and stalls. Many patent stanchions and stalls have been placed upon the market and some of these possess points of merit. The principal objection to them is their expense.

Many of them sell at from \$5 to \$10 each.

A simple chain tie costing 20 cents is just as comfortable for the cows and will answer all practical purposes. Such a tie should appeal to those who are just beginning in the dairy business and do not wish to incur the heavy expense of installing high priced equipment.

The old style rigid stanchion is still used by many dairies, and their use indicates little or no bad effects resulting from their use, but undoubtedly swinging stanchions are more comfortable, and are greatly to be preferred.

The Kentucky experiment station uses a most excellent stanchion, without the iron framework. These can be purchased for about \$1.35 each and can be hung in a home-constructed wooden frame with entirely satisfactory results and at low cost.

CORRECT SETTING OF TREES

Nurseryman Gets Big End of Blame for Losses—Great Care Must Be Exercised by Buyer.

One has but to become a fruit tree agent in order to realize what a very small percentage of the trees set out every spring survive, even through the first season. The nurserymen get the big end of the blame for these losses, when it is more often the fault of the party who sets out the tree.

Great care must be exercised in handling trees that are to be planted, or set out. The packing should not be removed from around them till one is ready to set them out or heel them in, as it takes but a very short time for exposure to sun and wind to ruin the roots. If for any reason the trees have been unpacked or the packing seems inefficient, the trees may be carefully removed and heeled in. This is accomplished by placing the trees on a slightly sloping spot, a shallow trench being dug for the roots. Place the trees in thin layers, covering them well above the roots with moist earth. A thin cloth or layer of straw over the branches for the first day will furnish protection from sudden exposure to the sun after the trees have been confined in the shade so long.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to