

The Padrone's Girl

By Eugene Ronald Briggs

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A narrow street in a wretched tenement quarter, a hand organ lying on the ground, a frightened chattering monkey beside it, and the apparent owner of the instrument, fierce-visaged and brutal, hammering a shrinking young girl about sixteen with his fists.

Instantly a casual passer-by, a well-dressed young man, became an active participant in the scene. He was athletic as well as handsome. One spring, then a reaching out of a forceful hand and he had wrenched the girl free from the grasp of her inhuman persecutor. That sinewy arm shot out once again. With a shrieking imprecation in Italian the girl's assailant went dashing back across the organ, the monkey springing to one side with a curdling squeal of fright.

"Oh, he will kill me for this!" panted the girl.

She was poorly attired, of stunted growth, a typical suggestion of a padrone's slave. She glided forward to seize the hand of Alan Pearce.

"Keep him here till I can get far away, never to return!" she gasped, and pressed her lips in token of deep fervent gratitude on his hand and was away like a sprite. Pearce waited till she had disappeared, a square distant. Then he cast a look of contempt upon the wretched tyrant, who covered like a beaten dog, and went on his way.

He told Annette Ryther, his fiancée, of the incident that evening. In her gentle, pitying way she wondered what would become of the poor young street beggar. Then, amid bright plans for the future, the theme drifted out of their minds.

More than bright were those dreams just now. Pearce held a good position, he had saved up quite a sum of money, and "love" and "home" were the words that beckoned them to a happy married life.

Pearce lived at a private boarding house. He came down stairs from his room one morning, whistling gayly as



Went Dashing Back Across the Organ.

was his wont. As he passed the room of the "star boarder" on the second floor, he paused. It stood open, and a lively breeze, pouring in at the window, had blown loose letters and papers from a writing desk across the floor and out into the hall.

The star boarder was not a favorite with Pearce, nor with many others in the house, unless it were the landlady, who valued him because of his liberal tips to the servants and the "extras" he allowed her to put on his bill. He was a man of about forty, a bachelor, seemed to have plenty of money and dressed flashily.

He had met Annette several times and made no efforts to conceal the fact that she attracted him. As to Annette, she had conceived a violent dislike for him from the first. Pearce barely tolerated him. The star boarder seemed to think, however, that his wealth might finally make some impression upon the young lady upon whom his heart was set.

Pearce gathered up the scattered papers and placed them on the desk. Then he closed the window so that no further damage might be done. As he came out of the room two servants met him. He did not, however, deem it necessary to explain his intrusion, regarding it as an ordinary act of obliging consideration. He went to his office and forgot the incident, but it was revived in a marked way before that same evening was over.

from the little stand where they had lain when he rushed away on his urgent errand.

"I know the thief," he declared to a group in the parlor. "If I find the jewelry thrown over the transom in my room by tomorrow morning, well and good. If not, I shall swear out a warrant."

Pearce was not in the room when this remark was made. He heard of it when he came home from a call on Annette. His intention was to go to Bolger and tell him of being in his room that morning. As he passed it on his way to his own, however, the absence of a light induced Pearce to consider that Bolger was either away or asleep.

Pearce was just leaving the house the next morning, when a man waiting at the front doorway touched him on the shoulder.

"You are under arrest," he announced, and produced a warrant charging Pearce with the theft of the missing jewelry belonging to Bolger.

Pearce offered no resistance. All that was mainly in his nature, however, came to the surface as, glancing back at the house, he saw the face of Bolger peering malevolently from behind a curtain. It was less the man mourning a loss, than of one gloating over the opportunity to degrade and disgrace an envied rival.

Pearce was taken into the court room of the examining magistrate. Half a dozen other prisoners were seated just beyond him awaiting arraignment. Amid his own troubles, Pearce did not particularly notice them. He had sent for his lawyer. The preliminary examination took place. Bolger appeared. His two witnesses were the servants who had seen Pearce leave his room.

It was just as Bolger was describing the plan and rings that there was an interruption. One of the other prisoners, awaiting trial, sprang up. With a quick dash she reached the side of Pearce. She clung to him, crying out to the judge:

"He was my friend. He is a good man. I will prove it."

"What is this?" demanded the baffled judge.

"See, you, sir," went on the girl. "I am the girl arrested for begging. Pietro, the padrone, makes me beg. For that I am arrested. I escaped him through this good man. He found me out. That man," and she pointed at Bolger, "saw my friend steal. No, no—it was Pietro—Pietro and his monkey."

"What are you telling, girl?" demanded the lawyer sharply, pricking up his keen ears.

"I see what Pietro bring home—a pin, the rings, diamonds. Ah! that is his trick. The monkey climbed to the window. Pietro teach him. He take jewelry. Come, I will show you where Pietro hide his plunder."

The judge began to question the girl. Within an hour officers of the law visited the den of Pietro, to recover the stolen jewelry.

A free man, with the real culprit in custody, the first act of Alan Pearce was to see that the poor girl was placed in kind hands.

And when Annette and himself went to housekeeping, little Carlotta became maid of the happy household.

Just to Be Sure.

"Gawge Washington Ab'ham Lincoln Christofo Colombus Andy Jackson Jefferson Davis! You all come in dis heah house dis minute, fo' I tan you all!"

Mandy was yelling it at the top of her voice.

I waited, expectant of a cowering, obedient regiment, which I expected to see file past, says a writer in the New York Telegram.

There rushed by one little kinky-haired pickaninny.

I stepped up to Mandy. "Of course, it is none of my business, but that little fellow seems to be the most obedient child you have."

"Suttenly he am," she replied. "And he's all I has, too."

"But you called a round dozen different names?"

"All the names you done heard me call is his'n. We done give him them thar names so when he's growed up and his name's called outin co't white folk will sure know he comes from a quality family!"

Potatoes and Buttermilk.

An Irishwoman well expressed, the other day, the value of the national diet of potatoes and buttermilk. "When I was young," she said, "we never heard of consumption. The people were content with potatoes and buttermilk. Now they must have meat and tea. They are healthy enough as children, but few grow up strong. They become consumptive as they grow. They cannot afford good meat, or enough of it, and they will not eat the potatoes and milk that would cost them little and keep them strong." Potatoes are more nourishing if boiled or baked in their skins. The Irish know this; and, passing the open doors of cottages today, one may still sometimes see the brown, smoking balls turned out of the big pot onto the clothless table, round which the family is sitting.

Spider's Olfactory Organs.

After disproving the theories of all the other writers concerning the seat of the olfactory organs, Doctor McIndoo began to search for organs similar to those which he found a few years ago in spiders. These organs were soon found on the legs and wings of all insects examined. Many experiments were performed which proved conclusively to the author that these organs are the true apparatus for receiving odor stimuli in the insects tested.

RECIPES OF THE WEST

DISHES THAT SHOULD BE BETTER KNOWN.

Chicken Portola a la Coppa Calls for a Variety of Ingredients, and Seems Promising—Fritto Misto—Chicken Pie.

Chicken Portola a la Coppa.—Take a fresh coconut and cut off the top, removing nearly all the meat. Put together three tablespoonfuls of chopped coconut meat and two ears of fresh green corn, cut from the cob. Slice two onions into four tablespoonfuls of olive oil, together with a tablespoonful of dried bacon fried in olive oil, add one chopped green pepper, half a dozen tomatoes stewed with salt and pepper, one clove of garlic and cook all together until it thickens. Strain this into the corn and coconut and add one spring chicken cut in four pieces. Put the mixture into the shell of the coconut, using the cut off top as a cover, and close tightly with a covering of paste to keep in the flavors. Put the coconut in a pan with water in it and set in an oven well heated for one hour, basting frequently to keep the coconut from burning.

Fritto Misto.—Take a lamb chop, a piece of calf brain, one sweetbread, a slice of veal, a fresh mushroom, sliced Italian squash, a piece of asparagus or of cauliflower and dip these into a batter made of an egg well beaten with a little flour. Sprinkle these with a little lime juice and fry to a delicate brown in butter, adding salt and pepper to taste.

Soles With Wine.—Take fillets of sole and pound lightly with blade of a knife, then soak them two hours in well-beaten eggs seasoned with salt and pepper. When ready to cook, roll them in bread crumbs and fry in olive oil. Take a little of that oil and put in another pan with a tablespoonful of butter and season with salt and pepper and again cook fish in this, adding one-half glass of dry white wine. Let cook five minutes.

Spanish Chicken Pie.—Cut up a chicken and boil until tender. Cut up and fry in chicken fat two onions, two green peppers, stirring in one and one-half tablespoonfuls of flour. Have ready five tomatoes, stewed, and put in two dozen ripe olives, with a small clove of garlic, mashed. Grate seven large ears of corn, season with salt and put a layer in a greased pan, then chicken, then the other ingredients, with a little of the gravy. Stir all together and bake until brown.

Baked Haddock With Stuffing. Clean a four-pound haddock, sprinkle with salt inside and out, stuff and sew. Cut five diagonal gashes on each side of backbone and insert narrow strips of fat salt pork, having gashes on one side come between gashes on other side. Shape with skewers in form of letter S and fasten skewers with small piece of twine. Place on greased dripping pan, sprinkle with salt and pepper. Brush over with melted butter, dredge with flour, and place around fish small pieces of fat salt pork. Bake one hour in hot oven, and continue basting as soon as fat is tried out, and continue basting every ten minutes. Serve with drawn butter, egg or hollandaise sauce.

Stuffing.—One-half cupful cracker crumbs, one-half cupful stale bread crumbs, one-fourth cupful melted butter, one-fourth teaspoonful salt, one eighth teaspoonful pepper, few drops onion juice, one-fourth cupful hot water. Mix ingredients in order given.

Huevos en Espanol.

Empty a can of tomatoes in a frying pan. Thicken with bread and add two or three small green peppers and an onion sliced fine. The peppers may be chopped. Add a little butter and salt to taste. Let this simmer gently until the flavors are well mixed. Then break on top the number of eggs desired. Dip the simmering tomato mixture over the eggs until they are cooked. The eggs may be served, rejecting the sauce. Mexicans strain the sauce a bit and serve with the egg on thick toast.

Good to Know.

Few housewives seem to know that old-fashioned soda is the cheapest washing powder, water softener, etc., on the market. Put a pound or so in a fruit jar and fill with water, adding more water as solution is used, until all is dissolved. A tablespoonful in dish water will make soap lather freely or be unnecessary. Two spoonfuls to a pail of water for washing will save soap, strength, time and fabric.

Chopped Meat Cake.

Try this for your lunch boxes: Two pounds of beef, cut fine or put through grinder; five crackers, also ground; one egg, butter size of egg. If there is no fat in the meat; one cupful of milk, pepper and salt and a small onion ground, if you like this flavor. Bake in a bread tin slowly about two hours.

Cooking Dried Apples.

When you cook dried apples, try adding a little grated orange peel to them before the stewing process. This robs the apple of any flat taste it may have and gives it an added zest. Grate only the outside skins, as the white in side skin is bitter.

Peas and Mushrooms.

Stew fresh green peas and mushrooms together until tender, drain and partly fill little patty shells with them cover with a rich cream dressing and serve at once.

BETTER THAN HEAVY DISHES

As Hot Weather Approaches Fish Should to a Great Extent Take the Place of Meat.

Fish Hash.—Prepare the fish as for fish balls; chop fine cold potatoes and mix with fish. Fry brown six good slices of salt pork; take out the pork and turn the hash into the frying pan; add half a cupful of boiling water; let this heat slowly, stirring often; then spread smoothly and brown, being careful not to let it burn. When brown fold it as you would an omelet dish, and garnish the dish with the slices of pork. When the pork is objected to butter can be used instead.

Fish With Tomato Sauce.—One cupful tomatoes, one-half cupful water, one-half of an onion sliced. Cook tomatoes, water and onion twenty minutes. Melt one tablespoonful of butter and add one tablespoonful of flour, stir into hot mixture, add one-half teaspoonful pepper, cook until it thickens and strain. Put fish in a baking dish and pour the tomato sauce around it. Bake from fifteen to twenty minutes in a moderate oven.

Fish Toast.—One cupful flaked cold fish, free from skin and bones. Heat in water sufficient to moisten; add butter, pepper and salt. When hot pour on slices of buttered toast; garnish with eggs poached in muffin rings.

Scalloped Halibut.—Shred one cupful of cold boiled halibut; pour in the food pan one and one-half cupfuls milk and let come to a boil; add butter size of an egg, salt and pepper, then the crumbs of four crackers, add lastly the halibut; let it cook five minutes, then add two hard boiled eggs chopped fine, and serve on a hot platter with bits of buttered toast.

SERVE THIS SUNDAY EVENING

What Is Known as "Farmer's Fruit Cake" Is Somewhat Different From the Ordinary Delicacy.

Three coffee cupfuls of dried apples, two of molasses and one of butter, one of sugar, one of raisins, stoned and chopped, two eggs, the juice and grated rind of one lemon, two teaspoonfuls of soda and one pound and about one-half cupful over of flour to be of the consistency of soft ginger cake. Put the apples to soak over night (in cold water), in the morning chop them very fine and stew them in a cupful of water they were soaked in, and add two of molasses. When very soft take them from the fire, turn them out to cool and add to them while warm two teaspoonfuls of powdered cinnamon, the same of cloves and the juice and rind of the lemon. Stir to a cream the butter and the sugar, and add the eggs beaten light, then the apple and raisins, then the flour and beat the soda dissolved in a tablespoonful of hot water. Bake in a moderate oven an hour and a half or two. Test with a splint.

Potato Chowder.

Pare and cut into thick slices four large potatoes. Peel, slice and brown in a tablespoonful of butter one onion (medium sized); add potatoes to hot fat and onion, then sprinkle with teaspoonful of minced parsley (parsley need not be added if not liked). Add boiling water enough just to cover potatoes; cook until tender—do not let them become too dry and burn. When done, add one quart hot milk, salt and pepper to taste, then yolks of two hard-boiled eggs mashed fine and the whites minced. After milk is added, add about half a dozen hard crackers and let them steam a little while. This will serve five or six persons.

Dyeing a Rug.

A Brussels rug which begins to look threadbare may be greatly improved in appearance and made to do at least one more season by giving it a dye bath with dye such as is used for fabrics. A 9 by 12 rug will require two packages. Prepare all at once in one large kettle so the color will be uniform, but take out only a small quantity at a time so you will have a supply of hot, clean liquid to work with.

Apply to small space at a time with even strokes straight along with the weave of the carpet.

Molded Beef.

Procure a shin of beef, have the bone sawed in four or five pieces, cover with boiling water and cook until the meat leaves the bone. Then chop fine, discarding all the gristle and hard bits; set the liquor away until all the fat has risen to the top; then remove the fat and boil the liquid down so it will jelly when cold. Season with one-half teaspoonful allspice, one-half teaspoonful black pepper and salt to taste. Add the chopped meat and simmer for ten minutes, stirring often. Pour into mold until cold.

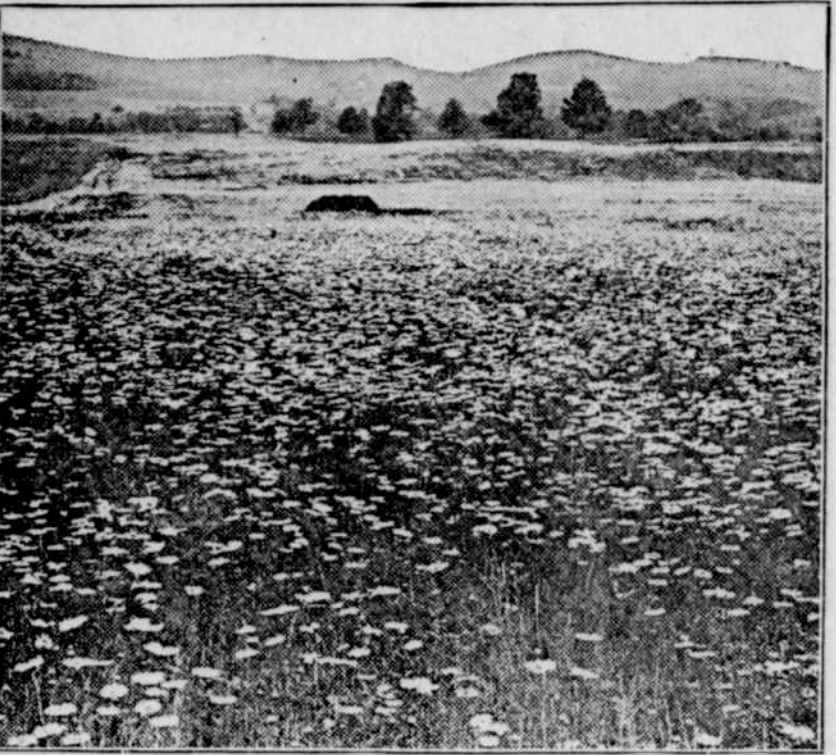
Grandma's Cakes.

One cupful sugar and one-half cupful butter creamed until light, then add two well beaten eggs gradually, after all are well mixed add one-fourth teaspoonful baking powder, then enough flour to make dough stiff enough to handle. Roll thin and cut into fancy shapes. Bake on cookie sheets for 12 minutes, moderate oven. The grown-ups as well as the young ones can soon make them disappear.

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PREVENTING WEEDS FROM GOING TO SEED



Oxeye Daisy as Here Pictured Often Becomes Great Meadow Pest.

(Prepared by the United States Department of Agriculture.)

"While tillage in its relation to weeds usually is practiced for the benefit of the immediate crop it also may serve the purpose of preventing hosts of weeds from maturing seed," opens the discussion in Farmers' Bulletin No. 660, "Weeds: How to Control Them." This bulletin gives a discussion of the weed problem on the farm, dealing with prevention and eradication.

It is possible for a farmer, especially if he follows a good rotation system, to make his farm almost weed-free by observing three main principles of weed control: (1) preventing the weeds from going to seed on the farm; (2) preventing the introduction of weed seeds on the farm; and (3) preventing perennial weeds from making top growth. These three principles are of far greater importance than the particular methods used to carry them out. Often the campaign against weeds is stopped when success is in sight and the weeds soon recover. Clearing the farm of perennial weeds is no easy task, requiring intelligence and perseverance.

The thorough preparation of the seed bed for every crop is an important part in the control of weeds. After plowing the disk, spring-toothed or spike-toothed harrow to reduce the soil to a good seed bed condition is used. Each of these harrows destroys hosts of young weed seedlings. Thorough harrowing at this period may be depended upon to kill a large proportion of the weeds that appear at this season.

Kill the Weeds Early.

After planting the cultivated crop the same object, that of attacking the weeds when young, should be kept in mind. To this end a drag harrow or a spike-toothed harrow is frequently used, both before and after the crop comes up. More weeds will be killed by one dragging at this time than by several cultivations when the plants have become larger. The weeder is also a valuable implement for



Sheep Are Useful in Pasturing Off Weeds in Standing Corn After Cultivation Stops.

use at this stage. By removing some of the teeth of this tool it can be used in corn until the crop is nearly waist high. Indeed, some excellent crops of corn have been grown by the use of the weeder only.

The drag harrow and weeder may also be used to advantage with potatoes, cotton and other cultivated crops. After the crops have become so large that these implements can no longer be used, the tillage is performed with cultivators. Intercultural tillage is especially effective in controlling weeds if the crop has been planted in checkrows so as to permit the implement to work in two directions. Cultivated crops, therefore, offer abundant opportunities to rid a farm of weeds. If properly handled, they are rightly termed "cleaning crops." Besides the usual cultivated crops, small-grain crops can also sometimes be cultivated to advantage in the spring with a spike-tooth harrow or weeder.

After the small-grain crop is harvested it is often good practice in the northern states to harrow or disk the stubble to encourage the germination of the weed seeds that are at or near the soil surface. The seedlings are killed by the fall plowing or by cold weather. Some weeds, such as rag-

weed and foxtail, start to mature seeds soon after harvest, so that care must be taken to turn the plants under before the seeds approach maturity. Plowing without the preliminary disking would turn under millions of weed seeds to make trouble in future years.

Mowing to Prevent Seed Scattering.

Mowing is another way of preventing weeds from going to seed. As a rule, it is best to mow when weeds have reached the full-bloom stage. When there are patches in grain fields thick with weeds, it will pay to cut them, grain and all, before the weeds start to go to seed.

It pays to cut a hay crop early, in order to prevent weeds from going to seed as well as to secure a better quality of hay. After a grain crop is removed, a crop of weeds, such as ragweed or foxtail, usually follows, which, if not disturbed, not only re-seeds the land for further crops of weeds, but may do much damage to a young seeding of clover or grass. Mowing these weeds will prevent most of them from going to seed, and, further, the clippings will be of value as a mulch for the young grass.

More or less hand work is necessary in preventing the growth and spread of weeds on the farm. They often occur in scattered places about the fields and can be removed by hand with a little work, whereas if they are allowed to mature they will thoroughly seed the land and make trouble for the future. Such weeds may be prevented from seeding, either by hand-pulling or digging them out with a mattock, hoe or spud so far below the surface that new top growth will not spring up and mature seeds. The annual and biennial weeds will make no further appearance if pulled or cut off when they are in full blossom. One of the best tools for disposing of weeds with thick roots is the spud, a tool with a long handle and chisel-like blade at one end. These are particularly effective with bull thistle, mullein, and chicory. By digging the weeds when they are in full blossom it is sometimes not difficult to clear

farms of corn-cockle, wild mustard, and many other weeds by a little hand work. Sheep are useful in preventing weeds from seeding. In a pasture where sheep are running it is usually much more free of weeds than in pastures where cattle and horses are running. Another method of preventing the spread of weeds sometimes used, is burning them, culling, spoiling or turning over the standing weed crop. This is often useful in killing weed seeds both in connection with the weeds cut green and allowed to dry, and with matured weeds. Care should be taken not to fork or disturb piles while drying, as this might scatter the seed and then defeat one of the objects of burning.

Green Forage Crops.

Green forage crops of some sort can be grown on most any farm, and they yield a large amount of fine feed. Oats and field peas, rye, rape, corn and vetch are some that can be sown with results.

Silo in Summer.

The silo is almost as important in the summer time as it is in the winter. The best dairymen are feeding silage twelve months in the year.