

The Hermit Lover

By Grace Beulah Windsor

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Randal Ware had read in some book or newspaper that there are animals which, when desperately wounded, seek some secluded solitary spot in which they may die peacefully. This recurred to him as he gloomily picked up his sportsman's outfit, preparatory to a speedy dash for the wilderness. For he had been grievously wounded—in his affection, it was true, but all that was worth striving for seemed to have gone out of his life and he was inclined to give up the struggle. This had happened: The young lady with whom he was desperately in love, and who he was assuredly returned his affection, was about to marry another. This was her wedding eve. It had been torment unutterable to remain in the same town where she was, but jealously guarded from his company—it was slow torture now to linger within the echoes of wedding bells that might peal forth the joy of others, but to him misery—his doom! It was all the fault of purse-proud, autocratic parents. If Lella Bridges had gone so far as to engage herself to Ware the latter would have stood his ground and maintained his rights. As it was, while eye to eye had spoken unutterable devotion, no definite promise had passed between them. Ware had been refused admittance to the Bridges home, Lella was whisked away to a whirl of social gaiety in the city. Only one tiny note, evident



There Was Little Zest in the Sport, However.

ly dispatched under difficulties, for it was a hasty scrawl, bore Lella's initials, with the enigmatic words: "I shall fool them yet, and you—I shall never forget."

Striving to believe that something might intervene to delay or prevent the wedding, Ware had lingered about the town after Lella's return from the city, but now, within twenty-four hours of the ceremony, he abandoned all hope. A willing bride or a sacrifice, Lella had chosen, or had been forced to choose stupid but wealthy Boyd Weaver as her life companion. Therefore Randal Ware was about to fly to familiar solitary haunts, to hide himself, to mourn in secret, to try to forget.

It was a strange coincidence, he reflected, as he was driven from the remote pierces station to the old camping place he and his friends had so often visited, that he passed the summer home of a cousin of Lella's. In fact, it was here that he had first met Lella. That was the previous season, when she and her mother had been guests of the cousin in question and of his family.

It was quite dusk as the old buckboard wagon passed the Lodge, as it was called, and Ware noticed lights moving about the place.

"The Daylena here?" he inquired of the driver.

"Yes, and going to stay into dear time, I hear," replied the native.

From the direction of the bungalow merry voices echoed out as the wagon passed on. Ware winced; it all reminded him of the pleasant hours he had spent at that spot in the company of Lella.

The old camping place was five miles farther on through the woods. As they arrived at the old cabin, looking lonely and desolate in the melancholy moonlight, Ware spoke to the driver.

"My man," he said, "no one who knows me saw me arrive at the station except yourself."

"Yes, sir," nodded the man inquisitively.

"Keep it quiet from everybody," said Ware, handing the man a double fee. "You can run up with your team, say twice a week, and get my orders for supplies."

"Yes, sir, thank you, sir," bobbed the driver. "I'm mum as midnight!" At times Ware had really believed that he would become a hermit, and that permanently. The cheerless aspect of the old hut, however, the absence of all companionship dampened

his ardor mightily as two days of dreary isolation passed by.

Ware tried fishing, but it did not fill the bill. The partridges were running and he got down his gun. There was little zest in the sport, however. He would start a covey and then listlessly neglect to take a shot before they were safe in covert.

He would sit down on a fallen log, ostensibly to rest, and rouse himself from a gloomy and distressing reverie over Lella—always and ever Lella!

He had not estimated his nearness to the Lodge until he caught the sound of singing and the echo of mandolins. He hurried from the spot with more vivid sorrowing memories than ever.

A form dashed off into the underbrush just then from the direction of the Lodge. Ware, scanning its flight, made out a lithe, graceful feminine figure. Then it had vanished. He hastened his steps, discerning in the speedy dash of the person he had seen some runaway frolic of a guest of the Lodge, and he did not wish to meet any of them.

He slackened his gait as he got out of sight of the Lodge. He yawned wearily as he turned his face toward the camp. Another long, eventless day promised. A partridge whirred over his head and beyond. He thought of dinner and raised his fowlingpiece.

The bird was diving into a nest of underbrush as he fired. It escaped scatheless, but as the small shot rattled among the bushes a shrill, piercing scream rang out.

"Great heavens! I have shot somebody!" cried Ware in consternation. He threw down his gun and dashed anxiously toward the brush. He parted the bushes. There, hiding her face with her hands, upon her knees and rocking to and fro in mortal terror, was the girl he had seen running from the Lodge—he recognized her dress at once.

"You are hurt—I fired, not knowing there was anyone near—Lella!"

In stupefaction he scanned the face of the girl as her hands were withdrawn. She turned deathly white. She uttered a strangely enigmatical sentence—

"It is fate!"

For the space of fully a minute those two, so singularly, so tragically met, stood staring, spellbound.

"I was only frightened," faltered Lella tremulously. "I was—was running away, and heard footsteps, and hid—"

"From whom—why?" inquired Ware in sheer mystification.

"My mother had traced me. I hoped they would not think of my being with my cousins at the Lodge."

"But—your husband?"

"I am not married," she whispered, her glance drooping. "I ran away from—from that man, whom I detest on my wedding day."

"Again, why?"

She answered him with a furtive look, her face crimsoning. His heart gave a mighty bound, and he asked calmly, "Shall I take you back to the Lodge?"

"To meet—him!" she cried bitterly.

"Never! Oh, Randal, Mr. Ware, get me away as quick as you can. Surely I am my own mistress. Surely you will not put me back in that old captivity, when you know—when you know—"

Could he resist her? Could he mistake the timid eyes that pleaded, yet were abashed?

"If I dared think," he said, "that I could offer you my protection, my love—"

"I would defy the world!" she cried. They hastened like children, hand in hand, towards the village.

The clergyman they visited marveled at their trepidation. It passed away with both, as, erect, manly, feeling a king with the dearest woman to him in the world on his arm, Randal Ware left the quaint little parsonage with his bride.

"Blood and Iron."

What is the real origin of the famous phrase commonly believed to have been used for the first time by Bismarck? We all, of course, know that in the Prussian diet of 1862 Bismarck declared: "The great questions are to be settled, not by speeches and majority resolutions, but by blood and iron." The belief here avowed remained with the chancellor to the end, for in his "Memoirs" he repeated the declaration thus: "We could get no nearer the goal by speeches, associations, decisions of majorities; we should be unable to avoid a serious contest which could only be settled by blood and iron." Bismarck, we may assume, when first using the words, had in mind a familiar song written during the war of liberation against Napoleon by Max von Schenkendorf, in which occur the lines:

Nur Eisen kann uns retten,
Und Erlösen kann nur Blut!
"Only iron can save us, and blood alone can set us free"—a prophecy, the Prussian believes, fulfilled in the statesmanship of Bismarck.

Paying Calls in Russia.

Town life in Russia is as different as can be from life in the country districts. One curious custom is the after-dinner call. People do not call on their friends at tea-time, as we do over here, but after dinner at night, or even after the theater, paying calls at midnight being quite the thing to do. The Russian dinner always begins with a sideboard course of cold meats, hors d'oeuvres, etc.; that is to say, the dishes are laid out on the sideboard and the guests help themselves before sitting down to partake of the regular meal. It is from this custom that we derive the term "service à la Russe," as applied to dinners at which the carrying is done from the sideboard.

ALL WORTH SAMPLING

VARIETY OF DUMPLINGS TO SUIT ALL TASTES.

May Be Made the Chief Part of Meal or Only a Course of the Menu as May Be Desired for the Meal.

Chicken Dumplings.—Mix and sift three level teaspoonfuls of baking powder and one-half a level teaspoonful of salt with two cups of flour. Add sufficient milk to make a soft dough. Roll lightly on a floured board and cut into small biscuits. Place on a greased pie plate in a steamer and cook 20 minutes. Do not move or uncover the steamer while the dumplings are cooking. Do not start to make the dumplings until the chicken is tender. If you can wait, but not the dumplings.

Soft Dumplings.—One cupful of finely chopped beef suet, one generous pint of flour; one teaspoonful of black pepper, 1½ teaspoonfuls of salt. Mix well together and add enough cold water to make as thick as biscuit dough. Roll out and cut with a biscuit cutter or knife, drop into boiling water and cook for one-half hour, drain and serve hot. Serve with roast meat, or the dumplings may be slightly browned in the oven after boiling. They are also good added to a meat stew.

Liver Dumplings.—Chop one-half pound of liver and one-fourth pound of bacon, uncooked, as fine as possible. Beat two eggs lightly and add one-fourth cupful of butter to them. Then add the meat, the seasonings of chopped parsley, white herbs, salt and pepper, and 1½ cupfuls of bread crumbs, adding more bread crumbs if necessary. This will depend on the softness or dryness of the crumbs and on the size of the eggs. The mixture should be just stiff enough to make a paste which can be formed into balls. Divide into portions, roll smoothly in the hands and poach in boiling water before boiling, cooking about fifteen minutes.

Potato Dumplings.—Grate four cold boiled potatoes and add to them one cupful of stale bread crumbs soaked in a little milk, just enough to moisten, also one cupful of bread crumbs crisped in a little butter or drippings. Add two eggs, two tablespoonfuls of flour and seasoning of salt, pepper and nutmeg. Form into medium-sized balls and steam or boil 20 minutes. Turn on to a serving dish and sprinkle with the remaining fried bread crumbs.

Drip Dumplings.—Three eggs, one-half cupful of milk, two tablespoonfuls of butter, one cupful of flour, one-half teaspoonful of salt, one-sixteenth teaspoonful of pepper and a grating of nutmeg. Break the whites of the eggs into a cup and add enough milk to fill the cup. Mix with the butter and flour in a spider and stir as it boils until it leaves the spider clean. When cool, stir in the yolks well and season to taste. Drop from a teaspoon into boiling soup five minutes before serving.

Cornmeal Dumplings.—Scald four cupfuls of cornmeal with a sufficient quantity of hot liquid in which ham has been boiled, add a dash of salt, stir together well, make into balls and dip into the ham liquor when it is very hot. Boil for twenty or twenty-five minutes, occasionally stirring to keep from sticking to the kettle.

Turkish Loaf Candy.

Toast one-fourth pound shelled almonds (blanched) and one-half pound shelled walnuts in the oven until a delicate brown. Cut one-eighth pound figs and one-eighth pound candied pineapple into strips. Work these ingredients together with one-fourth pound seeded raisins, into the fondant, which has been flavored with vanilla. Shape into a loaf and cover on all sides with melted chocolate. When hard and ready for use, cut in slices. —Mother's Magazine.

Prunes and Chestnuts.

Soak three-fourths pound of prunes over night in just enough water to cover; then stew until tender. Shell and blanch one pound chestnuts and cook in boiling, salted water until tender. Drain, then add them to the prunes; add one slice of lemon and slowly cook both until the prunes and chestnuts are very tender and the juice of the prunes has become thick.

Queen Cake.

One cupful sugar, one-half cupful butter, one-half cupful milk, three eggs, one cupful flour; stir sugar and butter to a cream, add the yolk of the eggs with milk, then flour into which has been stirred two heaping teaspoonfuls baking powder and cornstarch; beat thoroughly together; add whites of eggs beaten last.

Potato Rissoles.

Season a pint of hot mashed potatoes to taste with salt, pepper, butter and a little hot cream. Add a well-beaten egg and mix in a cupful of finely minced cold lamb. Form into balls, roll in egg and fine bread crumbs and fry in deep fat. Serve at once, garnished with crisp lettuce leaves.

Christmas Pound Cakes.

One pound butter, one pound sugar, one pound of flour, one pound of eggs (usually eight), salt, one pound of raisins, a little nutmeg. Put in just a little baking powder. Bake this in a large tin and cut it into four small cakes when done.

To Clean Raincoat.

Sponge with a mixture of ether and alcohol to which has been added a little ammonia.

CABBAGE IN VARIED FORMS

Vegetable That is Usually Considered Somewhat Plebeian Has Many Possibilities.

Cabbage has not a very good reputation among some people, and it is a stand-by winter vegetable of thousands of others. Even for the fastidious taste there are delicious ways of cooking cabbage, and in salad it can also be used with appetizing results.

Chop a small head of cabbage, removing the heart. Put three tablespoonfuls of butter in a frying pan, and two tablespoonfuls of flour, and turn in the cabbage after the butter and flour are well blended, then pour on gradually a cupful of milk. Bring to the boiling point and add two teaspoonfuls of salt, a few dashes of pepper, mix thoroughly and cover tightly and cook forty minutes on the back of the range. About five cupfuls of cabbage are used for the other ingredients. All vegetarians will relish this toothsome dish. Its flavor is delicate and delightful.

Baked Cabbage.—Soak cabbage one hour in cold water, then boil ten minutes after cutting in good sized pieces. Place in a baking dish and cover with one tablespoonful of butter, one of flour and one cupful of milk. Salt and pepper to taste. Cover with bread crumbs and bake one hour.

Creamed Cabbage.—Soak a cabbage for half an hour in cold water, then trim it and cut it in eighths, and drop it into a saucepan of boiling salted water. Add a clove and a whole onion and cook until tender. Remove the onion, drain the cabbage and chop it fine. Put in a saucepan with a tablespoonful of butter and slowly add three tablespoonfuls of cream. Heat thoroughly, season with pepper and salt and serve.

USES FOR PARAFFIN PAPER

Cheap Article Which It Will Be Found Economical to Keep Supply on Hand.

Paraffin paper costs only about five cents or ten cents for a big roll, and I try to keep some on hand always.

Besides being fine for lining almost every kind of a mold from cake to ice cream, it's also good to use inside a dish in which fish, like salmon loaf or some other soufflé dish, is being cooked. It's easy to remove—and, joy of joys—as you throw away the paraffin paper you throw away the fish aroma which makes the washing of fish utensils so odious.

Then it's also good to use to wrap around foods before placing them in the ice box. Of course, I cover almost all foods with the cover that comes with the dish. But what can you use to cover a roast that has been cooked? I haven't a dish cover of any kind that's large enough or shaped right to do this. Answer, I wrap it in a little paraffin paper dress. The paraffin doesn't absorb the juices as tissue paper would, and it keeps away odors of other foods. In fact, a little sheet of paraffin paper can be used to cover any dish in the refrigerator in lieu of any other kind of cover, and it is a sure protector against the dish absorbing odors from neighboring foods. —Exchange.

Beefsteak Chowder.

Cut slices of salt pork into small lots, with one onion minced fine; cook until a nice brown; add one quart of boiling water, let simmer five minutes, then add one pound round steak cut into strips one-half-inch thick and two inches long; bring this quickly to a boil, then simmer until the meat is tender; add four or five pared and sliced potatoes, season with salt and pepper, add more boiling water and when potatoes are tender add one and one-half cupfuls of good rich milk or cream; split six or eight crackers, put into soup dish and pour chowder over them, serving at once.

To Starch Fine Linen.

Many housewives experience great difficulty in laundering fine lineries, such as dainty waists, jabots, collars and so forth. The chief difficulty seems to lie in giving them just the proper degree of crispness. Rinsing them in a solution of borax gives the right degree of stiffness and renders them just like new. Two heaping tablespoonfuls of borax to five quarts of water is a good proportion. This is also excellent for thin dresses trimmed with lace.

Corn With Cheese.

Cut cold boiled corn from the cob, put in double boiler with milk enough to cover. When hot add cheese to suit your taste cut in thin bits, pepper and salt. Keep hot till cheese melts, but do not boil. Nice for supper.

Fig Compote.

Wash one pound figs, cover with one pint cold water. Soak over night. In the morning add two bay leaves and cook one-half hour. Strain gently. Boil sirup down to one cupful and pour over figs. Chill, serve with sweetened whipped cream.

Warming Over Meat.

The best way to warm up a roast of meat is to wrap it in thickly greased paper, and keep it covered while in the oven. By having it covered the steam will prevent the meat from becoming hard and dry, and it will become heated through in less time.

German Pancakes.

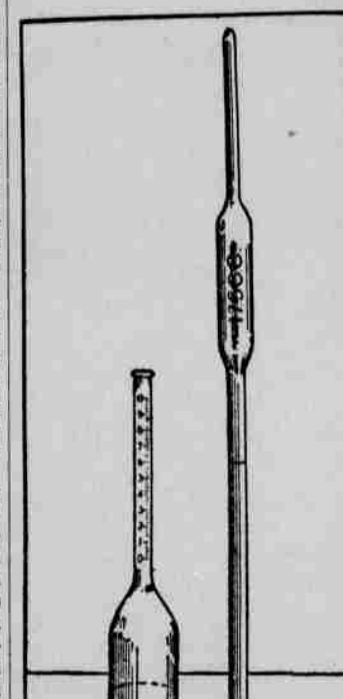
To each egg take one tablespoonful of flour, a pinch of salt, a pinch of baking powder and add enough milk so it will pour easily into the pan. Make about as thick as griddlecakes

TEST COWS FOR BUTTERFAT

Easy Matter to Determine Which Animals Are Worth Keeping by Keeping Record of Feed Given.

The Babcock tester can be used by a farmer to determine the amount of butterfat produced by each cow of his herd. If a record is kept of the amount of feed given each cow, it is an easy matter to decide which animals are worth keeping.

A cow may give a large flow of thin milk for three or four months.



Pipette, Holding 17.5cc. Milk and a Test Bottle for Milk, Used in Babcock Test.

For the remainder of her lactation period she may give only a small flow.

Another cow may give a fairly small amount of rich milk during her entire lactation period. The first cow will likely be given credit by the farmer for being a very good producer, when, as a matter of fact, she may not be nearly as profitable to keep as the second cow. Three things are necessary to enable a farmer to determine whether or not a cow is profitable. Total pounds of milk given in a year; the percentage of butterfat in the milk; and the value of feed consumed.

GOOD PLAN FOR INBREEDING

Animals Used for Purpose Should Be as Near Perfect as is Possible—Watch Hogs Closely.

(By DR. R. H. WILLIAMS, Animal Husbandman, Arizona Experiment Station.)

It makes a difference in breeding whether one is handling purebred or grade stock. By inbreeding we mean the breeding together of animals of a common blood. I would advise you to use animals for inbreeding that are as nearly perfect as possible. Theoretically, if you have perfect animals, the only logical thing to do is to inbreed, because it is simply impossible to secure evil results from inbreeding with such animals.

Perfect animals are a rarity. Ordinarily it is wise to inbreed the offspring on the sire where the sire is a good registered animal and the dam an ordinary scrub. Care should be exercised, however, not to follow this more than once, as inbreeding is a two-edged sword which must be handled with the greatest care. The sire may be bred to a second generation of his get with good results, but this is not recommended.

It would not be as much inbreeding to use a sire on his granddaughter or brother and sister as to use a sire on his daughter, but breeders have used both methods with good and evil results.

Hogs will stand inbreeding less than any other kind of farm animal, and on this account must be watched closely.

VALUE OF MANURE SPREADER

Saving of Labor is Only One of Many Advantages Offered by the Use of the Implement.

Most farmers believe that the greatest value to be derived from a manure spreader is in the saving of labor. As a matter of fact, this is only one of the advantages offered by the use of such an implement.

Another advantage which is even more important in many ways, is the fact that manure scattered evenly and rather thinly over a wide area will give very much more return per ton than where scattered irregularly and on the thinner places, as is usually done when distributed from a wagon.

This increased return is due to the fact that there is less loss in fermentation when put on thinly, and also to the fact that a considerable share of the value of manure comes from the addition of beneficial bacteria to the soil, so that when this takes place over a wide area it is much more beneficial than when limited to a small area.

Alfalfa is Spreading.

Alfalfa is slowly but surely spreading. Where a few years ago this good stuff could not be found, now many patches are visible from the road. Soon there will be fields.

Hay for Ailing Horses.

Don't feed a large quantity of hay to a horse that is afflicted with heaves

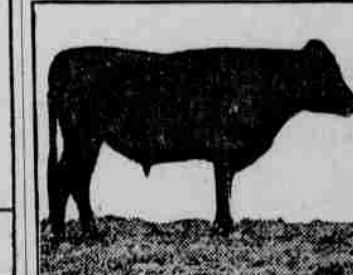
PROFIT IN "BABY BEEF"

Young Animals Must Have Liberal Supply of Right Feed.

Grain End of Ration Will Need to be Increased Steadily During Late Winter—There is No Better Feed Than Corn.

Suppose "baby heaves" are to be finished for the market next fall. This means that they must have a liberal supply of the right kind of feed all winter long, feed that will keep them growing in bone and frame and at the same time developing in an all-around manner. The grain end of the ration will need to be increased steadily during the winter, writes L. Hunt of Kansas in Farm Progress. There is no better feed than corn for this purpose, and it should be fed liberally, using, say, from one-half to three-quarters corn in the grain ration. Use bran and oil meal for the remainder.

Where there is plenty of clover or alfalfa the corn part of the grain ration may be even larger, as the hay will take care of the protein part of the ration. Where you are feed-



A Good Type of Feeder.

ing redtop or timothy hay let about one-fifth of the ration be oil meal or cake. Watch the calves and increase the ration as they take on size and weight. If they come along all right during the winter they ought to weigh around 800 or 900 pounds by spring, and on a good pasture they are soon ready for the market. It is really a better plan, however, to put them on a fattening ration early in the spring and finish them on dry feeds.

When they are to be finished on the pasture it is possible to limit the grain ration considerably during the winter, and finish on a few weeks of grass. However, it will be necessary to give an ample grain ration while they are on the pasture. On clover



Feeding on Alfalfa.

and alfalfa ten per cent concentrates in the grain ration will be plenty, but from 15 to 20 per cent is needed when the calves are on bluegrass or timothy. The calves ought to be ready for market by the middle of June and weigh around 1,100 pounds.

Calves to be finished as two-year-olds should be grown more slowly. Roughage and a little grain will see them through their first winter, and they should make their way on the pasture the next summer. The second winter they should be fed hay or silage and some grain. Give them all the roughage they can eat. Where there is no legume hay feed them some oil meal along with the grain.

TONIC FOR AILING CHICKENS

Give Hens Physic When Systems Need Cleaning Out—Give Epsom Salts in Their Mash.

When hens go off their feed and you suspect that their systems need cleaning out, give them a physic, as you would a person. If it is a single fowl a half teaspoonful of epsom salts may be dissolved in water and poured down its neck. For the flock or a pen the salts solution may be used to wet a mash.

It won't hurt the flock to have a physic once in two months anyway, whether they show special signs of needing it or not.

For chicks under three weeks of age a half-pound of epsom salts is enough for 200 of them. Proportional amounts should be given for older fowls.

AVOID DAMPNESS AND FILTH

Little Profit in Squabs Unless Through Cleanliness Pigeons Are Kept Free From Vermin.

There is very little chance of making money from squabs unless through cleanliness pigeons can be kept comparatively free from disease and insect parasites.

The stock should be carefully watched and any sick birds removed from the breeding pens. The house should be kept dry, clean, well ventilated, and free from drafts.

The yards should be kept clean either by scraping the surface and adding fresh sand or gravel or by cultivating the land and planting it to grain if possible.

Only good, sound grain should be fed.