00000000000 By HAROLD CASTER 200000000000

"Red's" last stretch had been for nine years. He had gone into the penitentiary at thirty-five, and he came out at forty-four, an embittered man. What had been gall and wormwood to him during the latter portion of his imprisonment had been the cessation of news from the outside world.

He had thought of all his pals, he, "Red" Crofts, known as the cleverest counterfeiter that had ever come under the eve of Uncle Sam. He had thought of the men who betrayed him and were at ease; but he had thought most of his son, a boy of ten when he was caught on the last lap of the engraving that was to put five thousand in his pocket, and give him leisure

His wife was dead, thank God! Even a counterfeiter may have family feelings, and "Red" had loved with all his heart the little woman who died words. with a loving look in her eyes and on her lips the words:

"Bring up Jimmy to be a good man like his father!"

The trony of it had bitten deep Then he turned to his trade again. He was caught, and the lad was placed in an institution. There was no chance of finding him. "Red" had not a soul in the world to call his friend.

The week before he was released "Red" was surprised to receive a visit from a big employer of labor, who without ceremony, offered him a posttion at thirty-five dollars a week in his engrasing department.

"I've heard of you," he said, "and you may understand that besides my



"Red" Confronted the Pair.

one-philanthropy. I want to help men | run straight together." who are willing to help themselves. The warden has talked about you. He says you'll be back in six months. I said you wouldn't. I need a skilled man like you. Will you come and forget your past?"

You philanthropists make me sick!" growled "Red," who had been thinking of the boy.

The manufacturer, wise in his knowledge of men, only smiled. "Ask for Mr. Harris at the engraving works, "You can think it over. The job will be open for a month." "Red" did not deign to answer him

He sat down on his stool and buried his face in his hands. All the past memories came thronging back. Once he had been a decent lad. He had not been "Red" then, and he had moved among people who could not have im agined the subsequent life. Then had come temptation, in the shape of a crook who had spotted his talent. 'Red" had seen easy money before him and had succumbed

He thanked God that his wife had never known. "Red" had been "Mr. Crofts, churchgoer and respected in their suburban home. "Red" was as secretive with his pals as he was with United States detectives. Only once a year he emerged into the un derworld to help out with another job and take home another year's supply of capital. The shrewdest man in the game, he had long baffled Uncle Sam

"Red" cursed bitterly as the cell door clanged behind Harris. Why, he knew just where to make ample returns for his imprisonment. "Red" could walk into any counterfeiters' headquarters and there would be a cry of joy. "Red" was the most wanted man among the criminal fraternity of larity of open-face watches is that they America. None so shrewd as he, no

And he would avenge himself tenfold. He would find "Father" Tom Costigan, the man whom the detectives had never got yet, the graybeard of seventy-five who had lured him to his own downfall. "Father" kept a

warm spot in his heart for "Red" "Red" could hardly endure the delays of the last few days. He smacked his lips as in imagination he saw himself at work upon the steel plates "Red" felt the glamor of the old world anew. He squared his shoulders as he left the penitentlary gates in his new suit, and laughed defiantly at the admonitions of the warden.

He made his way to New York. He knew that "Father" was still alive. The death of so great a man would have rung through the walls of every penitentiary in the country inside of a few days.

And he found "Father" exactly where he had expected-in Regan's restaurant. "Father" kept to his old habits at seventy-three. Trailed day and night, "Father" laughed in the detectives' faces. He had a genius for organization; he knew how to select others to do the dirty work for him.

"Red" slunk in to Regan's, for now he felt the prison shame upon him, and the place had changed somewhat; it was gaudier and more glaring. But nobody knew him, and in a moment he had spotted "Father" in the old corner. "Red" was deciding whether he should cross the restaurant to him when he realized that "Father" was talking to the young fellow who sat opposite him, the two fenced in between the powlike structures that Regan's affects.

The memory of his own downfall came strongly over him. He had been just such a chap as this bright-eyed boy who was bending forward and listening to old "Father's" arguments. "Red" slipped out of his seat, and, unseen by "Father," took a place in the seat behind the old man. The pewlike construction concealed him completely, but round the edge of the pew adjacent to the window "Red's" sharp ears could catch the low-spoken

"It's a cinch," "Father" was saying. "You're a fool, boy, to worry over losing that job. Every man's a grafter: the ones who succeed are simply those who don't get found out."

Age had not dulled the edge of "Father's" tongue. Just the same words "Father" had used to him, "Red," in those years so long gone by. "Father" had made a crook of many a decent man with his damnable sophistries.

"I don't know," muttered the boy "I've got to live, and I-I'm tempted, Mr. Costigan. If I'd ever known my mother it might have been different.' "Oh, women don't understand," said

'Father." "God bless all good women, I say. But it's a man's world, boy, and ity of yours is simply genius Crofts-" "Red" started as if an electric shock cal plants.

had gone through him. "Crofts!" It was not a common name. And his boy would be about that age. And the baskets borne on their heads or in I discovered little "Murenne Cole," hereditary engraving power, which he panniers on the backs of the small black as a coal, hiding behind her himself had inherited from his own eyes that had attracted him as a mag-Blood found its own!

"Red" leaped from his seat and confronted the pair. He saw the amazed them ecognition flame into "Father's" face. 'Red" raised one wrist, the muscles

But the blow did not fall. "Father" happy to find the boy, to see him

"Red" linked his arm through the lad's and led him from the restaurant unresisting. At the door, however, license for the space that they and often beautiful. Wistful and fawnthe boy stopped and freed himself.

You are-you are-" he stammered. business interests I have a human with me now, and—and I guess we'll they gossip and trade all day suggests native tobacco by the yard and suggest

Racket-Tailed Hammer Also May Be Said to Use Flags to Challenge

Signal officer of the birds' army corps is the racket-tailed humming For his duties nature has equipped him with a pair of purple flags fashioned out of two long and peculiar tail feathers. He wigwags his signals from one tree to another, issues his challenges to battle and courts his mate. When he's not signaling he's trying to keep his tail from entangling itself in the briers

He's a midget of the South American mountains. He has short wings, which or four oranges, or perhaps twice as he operates at lightning speed, hum- many bananas. A stranger rarely ever a flower and comes out again with a billful of honey.

like handles, with a purple tuft of and cho-chos, similar to our white feathers at the end of each. He crosses them near the middle and sometimes lines and guava, they are joys forever he brings the pair of "rackets" at the ends to his head, as though trying to

dance which they engage in during the mating season. Then they play all pers and what not that were outsorts of tricks with the rackets.

Odd Watch Crystals. A celluloid watch crystal which will be as good as a glass one, and far more durable, will fill a long-felt want. Anyone wearing a watch is liable to break the glass crystal in an accident at any time. One reason for the popuare provided with heavier crystals than the timepieces with hunting cases, and, unless the cases are extra stiff, they will give sufficient under moderate pressure to cause the glass beneath to break. The celluloid crys tal is said to have been successfully made and used.

Oh, That's Different! "Who was that chap who just said

'Hello' to you?"

"That's the man who does most of my bill collecting."

"He wasn't very respectful, considering that you are his boss."

"Who said I was his boss? That fellow is employed by my creditors."

Jamaica's ascinating Markets



IN THE JUBILEE MARKET, KINGSTON

commodities for little more than a stand measuring the goods off by the song. These are Victoria Market, by yard and selling it at ridiculously low the harbor at the foot of King street. where war vessels and colliers sail into port across the blue waters of the Caribbean almost daily, and Jubilee a man has to fight with all means in Market, further uptown, and fronting his power. Now that engraving abil- the public square where are the great

The daily supplies are brought to market by the natives in large flat crowd that overflowed into the street, burros that are the burden bearers of father! And the look in the boy's the island, says a writer in the New my face. The brown babies in Jamaica York Sun. These little beasts, hardly are irresistible. larger than big dogs, are led or driven, their owers generally walking beside

In the open spaces of the market woman venders take up their positions hard as steel. "Father" winced. He dodged the blow. He for the day on the bare ground or perhaps seated on low boxes, with their slender stock in trade spread out in of a few yams, or bread fruit, or nasestanding before him, alarm on his berries, or whatever they may chance face, wonder, stupefaction, in his to have, and upon which they make during the long sunny days only a few pennies profit. They pay about a shilling and sixpence per week as their wares occupy and clear scarcely enough to supply even their simplest "Your father," said "Red" softly, necessities. Yet for the most part they "And God sent me to you at just the are cheerful and happy, and the soft,

lanes. It does one good at any time to make the women with their strange fruits and vegetables, and buying a penny's worth here and a ha'penny's worth there for the sheer delight of it all. 'Buy a ripe banana!" they will call out mellifluously, or "Buy a sweet orange!" or "Ha'penny! Ha'penny! their engaging brown faces one desiges forthwith to buy everything.

A quartee, or "penny-'a'-penny,' as sipping honey from the flowers and they say quickly with soft elision, is a favorite coin among the small denominations: it is a quarter of sixpence and for this price one can buy three ming a song with them as he dives into cares to pay more than this for star apples or naseberries, which require an educated taste for enfoyment; but His tail is a combination of two wire- pawpaws, resembling our cantaloupes, squash, are delicious. As for tanger-

Market Women in Scrap. Picking my way gingerly one day among the scores of seated and stoop The male birds have a sort of love ing venders, and being very careful not to step into the little piles of pepspread everywhere, I plunged into the bark; and cocoanuts carved and decomidst of a lively scrap between two colored women. One of them, who had been seated on a box in the sunshine, trascible with her long vigil, had picked up her seat and moved it back plump into the midst of her neighbor and her neighbor's wares, all outspread together on the ground. The result was a scrimmage, with much pushing and chattering, all of which was so funny that my amusement set them laughing also, and the trouble wound up in a good natured romp among them. And, oh, but the sun was bot, and the blinding white light quivered out upon the waters of the

A row of stalls runs along one side of the market, where sticky sweets are sold, most unappetizing to foreign sensibilities. The stuff is ladled out of great dingy cans and sold in penny worths and farthing amounts or more. Near this row of stick ghee are racks maculately fresh and clean, though in their own country!

HERE are two great public mar- scarcely three feet removed from the kets in Kingston, Jamaica, sweets. There are piles also of linen where the natives sell fruit and and cotton prints, whose cheapness vegetables and all sorts of local the venders loudly proclaim as they prices.

It was near this place that a woman buying embroidery that trailed down into the dust, held in her arms a plump little brown baby. It chuckled and held out its hands to me, playing banyan trees and all manner of tropi- like a kitten. I found that the only name by which it was known was "Da-da." Later on the older Later, on the edge of the mother's skirts and laughing up into

There are many coolie women in the markets, who sell fruits and vegetables as well as their odd East Indian trinkets. These women are bedecked with heavy silver ornaments, in which they invest most of their limited means and the necklaces, bracelets, rings, anklets and bangles with which they was an old man, and "Red" was too little heaps about them. These consist are loaded down, display exquisite workmanship and design. The manner in which many of these ornaments are worn indicates caste, and a lot of fillgree work disfiguring the nostril proclaims a married woman. These Eastern women are always picturesque and like, with soft, dusky skins, they are as shy and proud as wild animals,

Tobacco by the Yard. Over in one corner of the market instant, Jimmy. You're coming home continuous patter of their voices as place colored men sell ropes of strong the name of the tree, "Women's that strangers take home a few yards Tongues," whose dry pods rustle to- as souvenirs. Into the meat and fish BIRD WIGWAGS LOVE SIGNALS gether so musically in the country markets, presided over chiefly by men, I could not persuade myself to go, as everything was too ill-smelling and the tour of the market, walking among unsightly; but I poked about unhesitatingly everywhere else. The most delightful of all the stands are where they sell native basket work and beads: the latter being seeds of various colors and sizes, strung in long necklaces, and selling at sixpence each. The venders of these Buy a cake!" And looking down into strings, with long bunches of them hanging over arm or shoulder, hawk their wares everywhere, haunting the piers and railway station and victimizing travelers. It seemed to me as if they were always on the lookout for myself, for I found it impossible to refuse and bought dozens of them, red and black, brown and yellow, and dove colored Job's Tears that seem to have been wept all over the island.

The baskets are equally tempting and are of every conceivable shape and size, from tiny ornaments and shapes for ordinary usage to great hampers and suit cases. In suitcase form they cost but a shilling or two, and are extremely light and highly

serviceable. Then there are knicknacks and fancy articles made of bamboo joints and palm leaf, candle shades and mats made of cotton fiber or lace rated in endless designs. It is a mornbuy here a bit and there a bit, until an astonishing number of shillings and pence have been transmuted into baskets and beads. And then there is the sweet smelling cos-cos grass, that costs but a penny a bunch and leaves the things in one's trunk perfumed ever after.

Coming away after a morning's stroll through Jubilee Market I helped a big, slatternly darky girl to pin up her skirt, which was slipping loose and received a grinning "Tanky, Misover to a stall where another darky woman sold oranges I stopped and bought four for a quarter. It was very

warm and they were cool and luscious And then the orange woman wanted to return with me to New York, as the darkies everywhere wanted to do. being willing to work for next to noth and stacks of flimsy cotton goods and ing for the opportunity of coming to

Sandwiches of Many Kinds Are at the Command of the Hostess-Various Forms of Cakes.

Sandwiches of various kinds and dinensions are always a good beginning. Better have the loaf a day old, and sandwich bread, close crumb, is the best to make them with. Spread the butter on smoothly and add a thin layer of nut paste. The top slice will not need butter. Trim the crusts off and cut diagonally across. Even smaller sandwiches, making four out. of the square, are large enough for the

Finger rolls, very fresh, with a soft crust and a paste made of chicken mashed with the yolks of eggs, boiled six or seven minutes, and just a little milk to make it smooth, are very appetizing. Graham bread, buttered and sliced the same as the sandwich loaf, spread with a mixture of jam and cream cheese, is very nice, too

Meat minced very fine, with some milk to moisten it for smooth spreading, or thin slices of tongue with graham bread, makes good sandwiches.

Fresh Boston brown bread, mashed with cream cheese and sugar and made into balls, like butter, only smooth and larger, looks like great chocolate creams and makes a delicious titbit.

Meats that are potted and already

If the sandwiches are made in the

Ginger nuts and cinnamon cakes cupful of cream. have some snap to them, and macaroons and kisses are always ready at the baker's if the busy housewife is of lean meat for two hours. Skim well too rushed to make them.

kinds of sandwiches or cakes, but a chopped fine, two cloves of garlic, four choice of two or three of those mentioned here will be sufficient. The of lemon, salt to taste; allow this to finger rolls are especially attractive, as they can be daintily disposed of through a colander, rub through the without removing the gloves.

For Luncheon.

Omelette with tomato sauce is a delicious dish for luncheon. Beat the yolks of four eggs until foamy, then add twothirds of a cupful of milk, with which has been mixed a teaspoonful of flour, one-third of a teaspoonful of baking powder and a pinch of salt. Beat well together, then fold in the stiffly heaten whites and bake in a buttered pan

in a hot oven. For the sauce melt a tablespoonful of butter in a saucepan and fry in it until brown a small, finely chopped onion. Add a little of any small vegetables and a half a can of tomatoes rubbed through a sieve. Thicken with a table spoon of flour moistened to a smooth paste with a little cold water. Season with salt and pepper and cook for five minutes, stirring constantly. Pour over the omelette as soon as it comes from the oven and serve hot.

Rice a la Conde.

One-fourth pound Carolina rice, two ounces butter, three ounces sifted sugar, one pint milk, one tin apricots or peaches, one teaspoonful vanilla essence, cherries and angelica. Wash to a boil, then pour away the water. Add the milk and stir until boiling, then cook slowly for three-quarters of an hour, stirring occasionally. Add the butter, sugar and vanilla, and turn into a bordered mold-one with a hole in the center-and set aside to cool. When cold turn out, fill the center with aprigots or peaches and decorate with cherries and angelica. peaches should be cut in half and the juice poured around.

Good Round Steak.

A very palatable and economical dish can be made from a round steak as follows: Found flour into both sides of the steak, as much as the meat will take up. Fry in drippings or other fat and allow the meat to simmer very gently for two hours. It is then ready ened by the flour beaten into the steak. after the meat is cooked.

Vegetarian Turkey.

One-half pint mashed potato, half pint shelled English wainuts or pe from scum when cooking; before placcans, one-half pint lentil pulp, one-half ing the cauliflower in the saucepan tie pint graham flour (coarse grains sift it up in a piece of clean muslin. When spoonfuls salt, one small onion minced, pot hito the colander to drain. Untile spoonful minced parsley and two table beautifully whole, tablespoonfuls butter. Mix ingredients, press in pan and steam one hour. Let the unpleasant smell that it always cool, mold in shape of turkey and bake makes, it will be found very good to until brown. Baste with butter or meat place 2 small piece of bread tied up stock. Serve with cranberry sauce.

Egg Sandwiches.

Try these for the lunch boxes: Boil sy, tanky!" in reward. Then passing are mealy. Chop the whites fine, add gether; one-third cupful water, twoyolks rubbed to a paste. Moisten with thirds of a cupful of sugar with one salad dressing. Spread between slices heaping teaspoonful of flour mixed of white or graham bread.

Fine Dish Cloths.

One would think there could be no possible use for an old race curtain. but you will find in washing dishes three times a day that an old lace est of dish cloths.

DAINTIES FOR TEA TABLE RECIPES WORTH WHILE

FIVE DELICIOUS DISHES THAT ARE EASY TO PREPARE.

Egg Noodles With Anchovies May Be Recommended-Vermicelli Sweet Custard Excellent-Proper Preparation of Macaroni Soup.

Egg Noodles With Anchovies .- Fry a small onion, sliced, in butter with a teaspoonful of chopped parsley; add six boned anchovies, cut in four pieces each; stir in three-quarters of a cupful of white wine and a cupful of cooked egg noodles and simmer gently for 20 minutes. Serve with grated cheese.

Egg Noedle Sweet Souffle .- Add half a package of cooked egg noodles to two cupfuls of hot milk, and let stand on back of stove until milk is mostly absorbed, then let it cool and add a teaspoonful of salt, half a cupful of sugar, the beaten yolks of two eggs, and whites beaten to a stiff froth. Turn into a buttered souffle mold, set it in a pan of hot water and bake in moderate oven 25 minutes. Serve immediately alone or with sweetened

Vermicelli Sweet Custard.-To half a package of cooked vermicelli add two cupfuls hot milk, a teaspoonful of salt, half a cupful of sugar, two eggs well beaten and half a teaspoonful of minced into a paste for spreading of vanilla. Turn into a buttered baking chicken, tongue and turkey make ex- dish, set dish in a pan of hot water in cellent sandwiches of white or brown oven and bake until the custard is set.

Macaroni Soup .- To one quart of boiling water, salted, add a large handnorning and intended for later use it ful of macaroni, boil 20 minutes, drain is well to wrap each separately in and blanch. Add two cupfuls of paraffin paper. This will keep them strained stewed tomatoes, season soft and perfectly fresh until served. highly and just before serving add a

Soup Spanish With Rings.-Simmer in three quarts of water two pounds as it boils, then add one cupful of It is not necessary to have so many cooked white beans, four onions red peppers chopped, and two slices cook thoroughly until soft, strain pulp, place on the fire again and boil; add lastly one-fourth package of soup rings, one tablespoonful of butter and one of milk rubbed in two ounces of flour. When rings are tender the soup

New Apple Salad.

is ready.

Beat half a cupful of double cream, a tablespoonful of lemon juice and a quarter teaspoonful of salt until firm throughout. Cook two apples, cored and pared, in a sirup of equal measures of sugar and water (two or three cloves or an inch of cinnamon bark may be added) and set them aside to become thoroughly chilled. Chop fine four maraschino or candied cherries and eight or ten pecan nuts or blanched almonds. Carefully wash three small heads of tender lettuce, first removing the ragged outer leaves and cutting the stalks that the heads may stand. Dispose the heads on individual plates with an apple in the center of each. Mix the cherries and put through the prepared cream and turn it over the apples.

Rhubarb Jelly.

Allow one pound of sugar to a pound of rhubarb. Peel and cut up rhubarb into small pieces, put into a the rice thoroughly in cold water, put dish a layer of rhubarb and a layer into a pan of cold water and bring of sugar until all is used. Do this in the evening, then in the morning pour off all the liquid you can into a saucepan and boil hard for 30 minutes. Then add the rhubarb, let come to the boiling point and simmer for ten minutes. Do not stir at all. Stand your jars in boiling water to prevent breaking, and then pour jelly into them while hot. After jars are secured turn them upside down to cool, and when cool keep in a dark place. Strawberries may be put away in the same way, using less sugar.

> To Launder Fringed Cloths. Fringed cloths are often quite ruined in appearance at the laundry.

They may be made to look like new for an indefinite period if when they in an ordinary pan or kettle, then add are starched a little care is taken not water to cover it. Cover the vessel to starch the fringe. Fold each cloth tightly, so that no steam can escape, in four, like a handkerchief, and then gather the fringe of each part into the hand and hold it firmly while you to serve, the gravy being already thick- dip the middle into the starch. When the cloth is dry shake the fringe well The gravy is delicious and far superior and comb it with a comb and it will to the kind made in the ordinary way fall as softly and prettily as when new.

Cauliflower and Cabbage. To keep cauliflower white and free ed out), two beaten eggs, two tea- ready, it can be easily lifted from the one teaspoonful sage, one heaping tea- the muslin and you will find the vege-

> When boiling cabbage, to prevent in muslin in the saucepan.

Take one cupful seeded raisins, one is many eggs as desired until yolks cupful cranberries (raw), chopped towith the sugar; mix all together and bake between two crusts.

Mashed Turnip With Onion. Cut up turnip and put in salted water with an onion. When tender drain off water, mash turnip and onion toribbon, laces and embroideries, all im- the States. They are so pitifully poor curtain, cut in squares, makes the fin- gether, add butter and a little pepper. Serve hot.