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SYNOPSIS. -12opium. I went out on to the plateau

-1-2Sylvia Omnes, her lover, Richard Par-thar, finds, has fallen in love with Cap-tala Arnaud of the Foreign Lexico. In Source to have Presson's 1 O U's re-turned to him, Fargular is helped to his on apology. Refused he forces Fargular to resign his commission in return for possession of Fargular's father's writ-ter confession that he had murdered Sou-ver's father. Galtefelie suives Fargular funce, Fargular professes to have stolen war blana and tells the real milder with the Foreign Legion and sees Sylvia, now funce, Fargular professes to have stolen war blana and tells the real milder and funce. Fargular professes to have stolen war blana and tells the real milder and her foreign Legion and sees Sylvia, now furging mesta Sylvia and Gabrield, and arms from Corporal Gosts of the col-onal's capital method bestine. Arnaud becomes jealous of Fargular, Fargular fronges, is shot down by Arnaud Ar-ported bar and the mestar is how profession bestine, Arnaud becomes a draw the foreign Legion and sees Sylvia, and her foreign Legion and sees Sylvia and her foreign Legion and sees Sylvia and her foreign Legion and sees Sylvia and her foreign Legion and see to have the profession frame and the profession profession and reputation and see been and option and reputation and profession bestine and reputation and profession bestine and reputation and becomes bestine beind the more.

A heartless wife sees her husband going mad because she does not love him, but she refuses to give him even a friendly smile. She refuses to make amends even when she learns that he is killing by torture the man she really loves. Is such a woman worth any man's affections?

CHAPTER XII-Continued.

"What is it, Desire? Had we not better wait until another time?" "What I have to say is said quickly.

A volunteer corps is being formed for Tonkin. I have offered for service. If I am accepted you will accompany me."

"I refuse."

"On what grounds?"

"I simply cannot. You are absurd and melodramatic, Desire, I have given you my answer. Have you anything more to say?"

He got up quietly.

"Nothing."

She hesitated, then glanced at Gabrielle Smith with a pretty expressive shrug of the shoulders, and passed calmly out of the room. But the little appeal had been ignored. Gabrielle was watching the man standing motionless in the lamplight. After a moment she came up to him and placed a cup on the table near him.

'Your tea, Captain Arnaud."

He started nervously.

"My tea-oh, thank you. I had forgotten. You are very good-a sort of administering and practical angel." He tried to laugh. "Des nothing ever upset you? I believe in the middle of an earthquake you would still come up to me and say in your quiet, hobgoblin

Farquhar was there. Poor Farquhar! My heart was sick for him. They had torn my ballet out of his shoulder, and he held himself like a man. I wanted to let him go, but I knew it was no good to try, so I sent him and a dozen others over the plateau at the double You understand-it was a mile or more, and he looked as though there dear to you." wasn't a drop of blood in him. He fainted-over the body of a comrade whom he had tried to help. I marselfvoled that he had gone so far. The sergeant ordered him up, but he did not move. He was unconscious. But with irony. that did not count; he had disobeyed

orders. We are very severe with that sort of thing in the Legion. I had him strung up in the crapaudine. Do you know what that is, mademoiselle? We strap a man's wrists and ankles together behind his back and leave him like that for a day or two, out of doors. with a quarter of an hour's interval here and there to break the monotony. It used to be a very favorite punishment in the Legion. The good General Negrier abolished it, but now and again we revive it. I revived it. Richard Farquhar is out there now, on the plateau, and perhaps he will not live to see the morning. And he saved me -he saved-" The terrible dry whis per ended suddenly. Arnaud put his hands to his head with a movement of pathetic helplessness,

"Miss Smith-I-I am afraid I have been wandering-talking nonsense. You-you don't think I am altogether mad, do you?"

"No, no-Captain Arnaud-only worn out-exhausted. Come, I want you to lie down on this sofa here, and I shall put the lights out. You must promise me to try and sleep. On your word of honor."

"My word of honor? Oh, I don't think that's worth much nowadays. But I'll do anything you ask."

"I only ask of you to sleep and for get." she answered. He nodded, yielding to her like a

sick child, his eyes following her movements with an humble gratitude. She



Sylvia Arnaud drew back, white and rembling, the first indulgent good humor turned to an incredulous anger.

"Miss Smith, are you forgetting-" "That I am your paid companion? No. But it is in your or my power to make our status into that of absolute equality-this moment if you wish. Do you wish it?"

Sylvia stared blankly at the stern white face of the woman confronting her. Her anger had burned out like straw, and she was now only frightened and a little resentful.

"I-I don't want to lose you, Miss Smith," she stammered. "I know that you do not care for me; but in your strange way you have been friendlyand I-I am very alone. I have confidence in you. I am prepared to over-

look the evening's outbreak." "That's what you cannot and shall not do," was the grim answer. "You have driven your husband to the verge of madness, Madame Arnaud, and through madness to crime-to the murder of a man who surely was once

"Whom do you mean?" "Richard Farquhar."

"I forbid you-you are beside your-Garbielle interrupted the indignant protest with a quiet decision tinged

"We are always beside ourselves when we tell the truth, Madame Arnaud. But fortunately I have not much more to say. Go to your husband-tell him that Richard Farquhar never was and never could be his rival in your affections-tell him whom it was you went to meet in the grove that night-"

"I cannot-what you ask is absurd." The gray, neat little figure came closer.

"You are very lovely, Madame Arnaud," Gabrielle Smith said very gently and almost reverently, "One understands why men suffer so much and patiently for you. A man's life is in your power. Whatever he has done he loved you. He still looks up to you as a saint in heaven. Madame Arnaud, such loyalty is rare. You dare not kill it!

Sylvia laughed carelessly.

"That all comes too late," she said. You cannot plead to me for pity. And justice! What justice dare you claim for an outcast-a cheat, a man whom all honest men shrink from-or for a dissolute roue who has not shrunk

from murder? They have earned their fate." Sylvia rose instinctively to her feet, and they faced each other in the silence of unrelenting antagonism. The little gray-clad woman turned and went quietly toward the door. For the first time Sylvia's voice sounded breathless and anxious.

"What are you going to do?" "I am going to act for you." The door closed. Sylvia Arnaud ran to it and, turning the key, set her back against it as though shutting out an unreasoned, nameless terror.

CHAPTER XIII.

Dreams. There were dreams on the great

them distinctly. In the first hours of

"Are you awake, comrade?"

a little. Shall I try?"

ble. I am all right-'

pain? Perhaps I could loosen the cord

covered with blood. The devils! See,

here is water. It will refresh you.

would have gagged you. They gagged

Madagascar, and in the morning he

Farquhar turned his head away.

Hitherto he had not been conscious of

pain; now he knew it had been there

throughout, at the back of his con-

throat, choking the breath from him.

He could not hear his own voice. He

was not even sure that he had spoken

The soldiers are in deepest

sympathy with Farquhar. If he

should organize a revolt they

would follow him. Will he do

so, after this torture, or will he

heed the stern inner call of duty

and honor? What would you

Venezuela's 1914 imports were tal-

do?

ued at \$3,987,457.

way dead. There, drink!"

"I cannot drink-"

the stars.

said.

FOR LUNCHEON OR TEA HAS WON DESERVED FAVOR WHEN LONDON FALLS

Because in no other way is it possible

There are three things to remember

Rice is good with game, chicken, lamb and yeal; dried bread crumbs

with pork; macaroni and pearl barley

Steps in the Preparation of the

Family's Dainty Meals.

4- SHELF- 42 INCHES-

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.

POT LID RACK.

in casserole cooking: First, the food

to obtain such delicious flavors.

THREE APPETIZING AND HEALTH.

Why is this cooking en casserole, or in earthenware, so popular in France?

Apple Cake Made According to Directions Will Be Found Delicious-Zwieback an Old Favorite-For German Coffee Cake.

must be entirely prepared before the baking is begun; second, the oven Apple Cake,-One and one-half should be only moderately hot at first. cakes yeast, one cupful milk, scalded then reduced to slow heat; third, the and cooled, one tablespoonful sugar, food should not be allowed to boll and three and one-half cupfuls sifted flour, must be given time enough for long one-fourth cupful butter, one-half cupcooking. ful sugar, two eggs, one-fourth tea-

A meat casserole of any kind needs spoonful salt and five apples. at least an hour and a half to cook. Dissolve yeast and one tablespoonwhile many meats, fruit and desserts ful sugar in lukewarm milk, add one require from three hours upward. In and one-half cupfuls flour to make the old French ovens covered crocks a sponge, and beat until smooth. Cover containing beans, or apples, or fruits, and set aside in a warm place until for the cooked compote so beloved by light-about three-quarters of an hour. them, were put in the oven at night Have sugar and butter well creamed, to cook slowly until the next morning. add to sponge. Then add eggs well This was a part of the frugality, the beaten, rest of figur, or enough to putting to account every bit of meat, make a soft dough, and salt. Knead which is still the habit of all French lightly. Place in well greased bowl. housewives. Cover and set aside to rise-about two For the best results, or I may say the most striking results, get a cheap hours

Roll half an inch thick. Place in cut of meat, which is not liable to be two well greased, shallow pans. Brush | tender, and see what a transformation with butter, sprinkle with sugar. Cut will be worked by the casserole cookapples in eighths and press into ing. Cut the meat in pieces suitable dough, sharp edge downward. Sprinfor serving, and add some thickening kle with cinnamon. Cover and let agent which will absorb the excess rise about one-half hour. moisture, leaving the food just moist enough to be served attractively.

Bake twenty minutes. Keep covered with pan first ten minutes, in order that the apples may be thoroughly cooked.

with beef. Sometimes with young Zwieback .-- One cake yeast, one-half cupful milk, scalded and cooled, two chicken or tender fish potatoes may tablespoonfuls sugar, one-fourth cupful lard or butter, melted, two eggs, two and three-fourths cupfuls sifted flour and one-half teaspoonful salt.

Dissolve yeast and sugar in luke USEFUL SHELF FOR KITCHEN warm milk. Add three-fourths cupful of Aour and beat thoroughly. Cover Device Will Save Housewife Many and set aside, in a moderately warm place, to rise for fifty minutes.

Add lard or butter, eggs well beaten enough flour to make a dough-about two cupfuls, and salt. Knead, shape Only four boards, 8 inches wide and 42 inches long, three boards, 8 inches into two rolls one and one-half inches wide and 24 inches long, and about a thick, and fifteen inches long. Prodozen screw hooks, are needed to tect from draft and let rise until light, make this handy and useful shelf. which should be in about one and one Just under the right of the shelf are half hours. small spice boxes, and just below this Bake twelve minutes in a hot oven.

is placed a lid or pan rack. To the When cool cut diagonally into oneleft are screwed into the shelf board half-inch slices, Place on baking sheet one or two rows of screw hooks for and brown in a moderate oven.

Gaman Coffee Cake .-- One and one half cakes yeast, one cupful milk, scalded and cooled, one tablespoonful sugar, three cupfuls sifted flour, onehalf cupful butter, one cupful sugar, one-eighth teaspoonful mace, one and one-half cupfuls mixed fruit-citron, raisins, currants in equal parts-one fourth teaspoonful salt and three eggs. Dissolve yeast and one tablespoonful sugar in the lukewarm milk, add one and one-half cupfuls of flour. Beat

well. Cover and set aside, in a warm place, to rise an hour, or until light. Add to this the butter and sugar

creamed, the mace, the fruit which plateau-unreal shapes which took has been floured, the balance of the their airy substance from the stars flour, or enough to make a good cake and from the white translucency of the batter, the salt, and eggs well beaten. Arabian night. Richard Farquhar saw Beat for ten minutes.

wire bent in the shape of hooks, run Pour into well buttered molds, fillthrough a hole bored in the bottom twilight he had believed them the pig- ing them about half full, cover and let ments of his own pulsing, fever-driven rise until molds are nearly full, then board and another hook bent this way can be used for pans with handles, brain. And he had rolled over, hiding bake in a moderate oven. If made his face against the hard soil, and had into two cakes, they should

American Cooks More and More Com-

GERMAN WRITER FORESEES TRI-UMPHAL ENTRY.

Von Hindenburg Selected by This Enthusiast to Lead the Kalser's Troops Into the "Proudest City in the World."

An anonymous German writer has produced an extraordinary work entitled "Hindenburg's March Into London," says the London Times. The book is delighting the German populace. Some extracts from the last chapter of the book, in which the author describes the passage of the vast German army through the streets of the captured capital, follow:

The triumphal entry had been preceded by a great battle in which the Germans had dispersed the last levies of "decadent England." At Croydon the field marshal passes troops in review. "Comrades," he cries, "we have the proudest city in the world in our hands."

The subdued lights of the imperial city are seen by the soldiers as they camp on the night before the triumphal entry into the outer suburbs. The march across London bridge begins at nine o'clock in the morning. Hindenburg seated on his horse, with Count Zeppelin at his side, watches intently the first regiments as they swing past doing the goose step, as if they were on the parade ground at Berlin. The soldiers look curiously at the docks burning or smoldering from Zeppelin attacks. The goal of the troops is St. James' park.

The Wellington and Charing Cross be used, but never when long cook-ing is required, for they cook to a mush.—Pittsburgh Dispatch. nibuses, tradesmen's vans, cabs and motor cars are concentrated upon London bridge. Thousands and thousands. swarm on the tops of omnibuses in order to get a glimpse of Hindenburg and the "Huns." The troops march through King William street to the "richest place in the world," that between the Mansion house, the Bank of England, the Stock exchange. Round the bank the troops saw an angry mob clamoring for money.

The lord mayor of the day looks down upon the strange procession from the Guildhall balcony, unkempt and worried looking; members of the stock exchange are huddled together, angry, but curious. Past St. Paul's. up Fleet street, along the Strand. through the Mall into Clubland, the conquerors march.

Mournful clubmen peer out from their privileged positions in the club windows at the troops. Hindenburg and some of the higher officers visit the houses of parliament, where, doubtless to Hindenburg's embarrassment, they find a huge life size picture of the field marshal propped up on the historic woolsack. Big Ben, it seems, had been silent for many months, but on Hindenburg's instructions he strikes the hours again on this historic night.

Electrified Pants.

Pants warmed by electricity is the latest war invention. It is described by its originators, an Innsbruck professor who is at present serving in the army, Max Beck by name, and the well-known Vienna professor of medicine, Von Schrotter.

Besides the comfort this garment

would be to men in the trenches in

winter, it is pointed out that electrical

pants and, likewise, an electrical arm-

warmer, might be profitably used in

The wearer can himself connect and

ing to Recognize the Advantages of the Casserole. FUL CONFECTIONS.

sort of way, 'Your tea, Captain Arnaud,' and make me feel that earthquakes were the most trivial occur rences possible."

"They are at least more frequent than the seismographs would have us suppose, Captain Arnaud."

'What does that mean?"

He turned his heavy lightless eyes to her face. She met the interrogation quite calmly, her hands clasped in front of her with prim precision.

"I mean that I know something of what has happened," she said. "For instance?"

"I know what happened at the Villa Bernotto's."

It was very silent in the shadowy room. Arnaud had not moved. But over his white, vice-marked features there quivered the first signal of reawakened consciousness.

"How did you know?" he asked quietly.

"I can't tell you. I guessed. Some thing you said made me understand that you hated Mr. Farquhar."

"You know his name?"

"I know him."

Well?"

"I was in the dark-I am still. But I was almost sure of one thing. And it was I who warned the patrol."

"You wanted to trap me?"

"I wanted to save you both."

He turned away from her then with

a trembling gesture of incredulity. 'You wanted to save me from what

-from murder? Was it worth while? Don't you know what I am? Ask my wife. She can tell you-a drunkard, an oplum-smoker, a dissolute-"

"A madman, Captain Arnaud."

"How do you know that? I have been trying to hide it from everyone. But you are right. I am mad-ob They say some mad people sessed. suffer tortures from the knowledge of their madness. I am like that, I know that I am mad, and I am in hell. I can see the days that are to comehorrid misshapen horrors, crowding along the path and waiting to spring on me.

He caught hold of her by the hand, and his quiet, terrible voice dropped to a whisper. "Today was a red-faced commonplaces. When he awakes you devil-you know, like the one you saw that night. I drugged myself so that that you will accompany him to Ton-I should not wake until it had gone. But you cannot cheat the devil with it is too late."



"I'm Going to Act for You."

arranged the pillows beneath his head. and he took her hand and kissed it, dif-

fidently, apologetically. "I hope you don't mind. I expect if you knew what I was-what I had done, you would shrink from me.'

"No, Captain Arnaud, if you were the devil himself I should not shrink from you.'

"I don't believe you would. You'd comfort him-you'd tell L'n there was hope for him yet-that he wasn't altogether bad. My wife-" He faltered, and her grasp on his powerless hand grew firmer.

"Your wife is very young, Captain Arnaud. One day soon she will understand as I do."

"If that were true-possible-then I could sleep-

His eyes closed. A weak tremulous sigh quivered at the corners of his mouth. Noiselessly she turned out the lights and left him.

at all. The shadow of the sentry Sylvia Arnaud's room lay at the farther end of the corridor. Gabrielle knocked and immediately entered. Her whisper went on. It sounded so close manner, from that of quiet good humor, had become alert and hard. Her into his very brain. eyes were very bright, her mouth set in lines that for once betrayed no trace of humor.

"Your husband is very ill, Madame Arnaud," she said. "He is on the brink of a nervous breakdown-perhaps worse-and only you can save him. I came to warn you-

"You are very kind, Miss Smith." "This is not the time to exchange (TO BE CONTINUED.) must go to him. You must tell him kin. But you must act at once-before

bitten his lips bloody. five minutes; one large cake should The melancholy hour between life bake one hour. and death was over, and slowly, with all the mysterious majesty of the East. Lemon Jelly Cake.

night led out her shining myriads from Two cupfuls sugar, one-half cupful butter, creamed. Add one cupful the darkness into the waiting solitudes. Only the sentinel of the hour stood out sweet milk, three cupfuls flour, one as something living, a tall rigid shadow teaspoonful cream tartar, one-half teamagnified by the silver ghostly light of spoonful soda and three eggs well beaten. Bake in five thin layers.

The sentry had turned and became Jelly for cake-Grate rinds of two suddenly an immense shadow. The lemons, add juice of lemons, one cupshadow bent over him and whispered: ful sugar, one beaten egg, one-half cupful water, one teaspoonful butter, one "Yes, of course I am awake," he tablespoonful flour mixed with a little water. Boil till it thickens, "How are you? Are you in great

Worth Trying.

Keep folded newspapers handy upon "No, you will get yourself into trouwhich to place sciled pots and pans, and save cleaning smutty marks from "Mother of God! Your wrists are

the table. If the stepladder slips, paste a piece of old rubber over each support; this You are a brave man. You have not will not only prevent a fall, but it will cried out. If you had cried out they protect the floors. When a box of sardines is opened, it countryman of mine out there in should be drained of its oil at once

and the fish turned out.

Banana Salad.

One tart apple cut in cubes, four banaras sliced, one-half package dates cut small. Mix together. sciousness-a white-hot searing of his Dressing-One pint cream, whipped, muscles, a frightful crushing weight, little salt, cayenne, yolk of one egg a hand that seemed to hold him by the well beaten. Lemon juice to taste and two tablespoonfuis sugar.

Cocoanut Biscuits.

Beat two eggs with one-half pound of confectioners' sugar, then stir in seemed to envelop the whole earth, one-half pound of ground cocoanut. blotting out its own shape. But the Mix together well and drop from teaspoon on buttered pan. Bake ten minto him that it seemed to have crept utes in a moderate oven.

English Turkey Force Meat.

Two cunces of lean ham or bacon one-fourth pound suct, rind of onehalf lemon, one teaspoonful each of parsley and herbs, six ounces bread spice to taste.

Fried Scallops.

Scallops are most appetizing when fried. Rinse them in salt water, dry in a napkin and dredge in flour; fry in hot pork fat. Eggs and crumbs are not needed.

save many steps .-- Mrs. W. E. Max-

spoons, cups and all small utensils.

More acrews may be placed in the

The hooks below are made of No. 9

back of the shelf boards.

A bag to hang in the bathroom or airships and aeroplanes. It appears finen closet, for the reception of solled from the description given that extremely supple but stiff electrical warming-wires are woven in with the with white cotton braid, stuff, which is itself made especially with a view to insulation. The pants are put on like any other, and fed by cables at a distance of a hundred yards or more. disconnect the heat conductor. The expense is 1%d, to 1d, an hour. The cost of manufacture is estimated at ready to emboider, costs 50 cents. from £3 6s. 8d. to £4 3s. 4d.

Twenty Years on Job. Twenty years ago William Schoon was passing the home of Mrs. Harry J. Langworthy, wife of a contractor, 308 Broad street, Stapleton

"You're just the man I want to see," she said, halting him. "I want you to repair a hand mirror for me." Schoon took the mirror to his shop and put it in a chest.

The other afternoon he returned to the Langworthy home.

"What brings you here?" she inquired. "Why, I haven't seen you in years."

"Your hand mirror," he remarked, and handed it out simply marked, "25 cents."

"Why, I forgot all about it." elaculated Mrs. Langworthy.

"So did I," answered Schoon .-- New York World.

Beer Glasses to Be Sterilized.

Boiled beer glasses will be the only ones permitted in the saloons of Montclair, N. J., by an edict of the health department. Of course, whisky glasses will come under the same rule.

Up to the present the karkeepers have used only cold running water to clean glasses after use. The health department believes this treatment is not sufficient to destroy germs. The new code requires not only that the glasses shall be washed in boiling water, but that they shall be rinsed in

The same rule applies to glasses used at soda fountains.

over the top a few capers or a chopped pickie. Bonnet Frames for Vases.

A discarded wire bonnet frame can be bent to any desired shape and fitted crumbs, two beaten eggs, salt, pepper, certain long-stemmed flowers need to

in the mouth of a jardiniere or wide vase, forming just the support that

keep in graceful positions.

Bostonian Sandwiches.

Thin strips of cold bacon, mayonnaise dressing, with little chopped cold water afterward. pickle if desired. Put between one slice of white bread and one slice of brown bread.

Take fried, broiled or baked calf's liver. Cut into neat-sized strips; place these on a bed of lettuce or chickory. Mask with mayonnaise dressing, strew

skillets or other useful articles. I find orty. this shelf to be very useful and it will well, in Farm Progress. For Solled Towels.

> towels is made of huckaback. There is an opening in one front of the bag, bound through which the soiled towels are thrust. The top of the bag pulls up with tapes and the towels are taken out through the top. The word "Towels" is embroidered under the opening. The whole bag is washable and simple as any solled linen or clothes bag should be. This bag, made and

> > Chicken on Toast.

Chop the pieces of cold chicken meat into fine morsels. Make a thin white sauce, using the liquor in which the chicken was cooked, and stir the morsels of meat into it. Now prepare thick pieces to toast, put the meat on it, pour over the gravy, and with a ring of cooked rice about the edge,

serve at once, piping hot.

Bread and Cheese.

Slice bread one-half inch in thickness. Butter dish, lay on slice of bread spread with butter, sait and paprika, cover with a layer of cheese cut thin. Repeat three times. Beat two eggs, add one pint of milk and pour over bread and bake half hour.

Calf's Liver Salad.