

# THE CHARITY GIRL

By EFFIE A. ROWLANDS

Mrs. Thorngate was waiting for her, and came up to her at once. At the first glimpse of her sweet, motherly face Audrey's nervousness went. The vicar's wife spoke cheerfully and kindly to the girl, and as they walked out of the station together her thoughts were very busy.

"What could George have been thinking about when he spoke of this child as 'nice looking'?" she thought, the words are there when I used to describe her face! Poor soul! I am sorry for her! Such beauty in her station of life does not mean happiness.

Audrey found herself speaking quite naturally and easily to this kind married woman, and answered all the questions Mrs. Thorngate put to her in her fresh, clear voice and red lips.

But whatever the vicar's wife was turning over in her mind it was never permitted to ripen, for just as they were passing in at the rectory garden—a pretty place even in the chill February weather—a young lady, mounted on a bay horse with black points, and attended by a smart groom, rode swiftly along the road. She drew rein as she saw Mrs. Thorngate.

"Good morning," she cried, in a clear, rather hard voice. "Have you seen anything of Lord John? They tell me he came a cropper. Just by Delf Woods, and went back by train to get another mount, as he had lamed old Hector. You have not seen him, Mrs. Thorngate? Dear me, how tiresome! The day is quite hot, and we shaped the horse such a rattling good run."

"It is a pity," Mrs. Thorngate assented heartily, for in her youth she had been a first rate sportswoman, and she sympathized with the girl's disappointment warmly; "but can't you catch them up somewhere, Miss Fraser? Where was the meet?"

## CHAPTER III.

Sheila Fraser explained everything in her sharp way, and Audrey, standing modestly in the background, looked in admiration and surprise at the neat, well turned figure sitting easily in the saddle, at the small, oval face under the straight hat brim, and the coil of red gold hair at the nape of the neck.

How pretty this Miss Fraser was! Her teeth were so even and so white, her cheeks so rosy warm in color; only her eyes seemed cold and hard. They moved about quickly, and to Audrey were just like sharp needles.

"I rode back to inquire after Lord John at his mother's request, because some one said he was really hurt. Now, I wish I had not been so curious. I really don't quite know what I shall do for a good half hour; then, with a shy look, she determined to go on to the servants' quarters, and recommenced, "I must meet the others sooner or later," she thought.

A rosy cheeked housemaid was busy with her broom and stopped to courtesy as she saw what she took to be a guest coming down the wide oak staircase—there were always two or three strangers at Dinglewood. Audrey was gazing out of her lovely dark blue eyes with deep pleasure and interest at the fresh young woman that met her gaze at every turn; her young, buoyant, nervously excited face thrilled as with delight at the carved oak panels, the full-length portraits, the figures in armor that stood in their niches, as though guarding the old house as their dead and gone warriors did in the days of yore. The housemaid's respectful courtesy first provoked a smile and then a little sigh.

"I want to find the kitchen; am I going the right way?" she said, and then she put out her hand to the new maid, Audrey Maxie! Shall we be friends? What is your name? If it is like your face it is sure to be nice."

The housemaid stared at her in amazement; but when she saw that Audrey still held out her hand, she put her own rough hand into it, while she grinned good naturedly.

"I baint bad from with no one, I baint, and I likes you! Why, I took you for a lady. There! My name's 'Lisa. What's yours, did you say?"

Audrey explained all that was necessary, and then Lisa showed her the way to the housekeeper's room, the servants' hall and the kitchen.

"You come down the wrong stairs," she said. "Them's the ones you must use," pointing to her right. "Here's the kitchen. My! Don't the bikkies smell nice? Ain't you 'ungry? You must eat a lot, and then you'll get red cheeks. Here, 'Mr. Downs!' and Edna broke off in a giggle, as a young man—entered in through the open doorway that led to the courtyard, thence to the stables and the kitchen garden beyond. "He's Lord John's valet," she whispered in a loud voice to Audrey, "and such a swell!"

Mr. Downs smiled with much superiority as he caught Edna's vigorous tone of admiration. He was soon a laughing and joking with her, while Audrey, who felt an indescribable vexation and dislike arising within her at the man's presence, went to the doorway and walked out into the courtyard. It was so clear and fresh in the cold morning air that she soon lost her vague discomfort, and began to make friends with the half dozen dogs of every sort and description, who came from the stables to inquire into the new arrival. A voice from behind broke her silence, and, turning, she saw that Downs had followed her.

"You'll get cold out here, miss," the young man said, fixing his eyes on her exquisite face with astounded admiration; "and you're much too pretty."

Audrey drew herself up. She was very young, and she had never had occasion to feel the sort of angry resentment that this man's bold stare awakened in her breast. She was too nervous to make any reply, but she turned round quickly and went indoors before he knew what she was doing.

"Oh! That's her sort, is it?" observed Mr. Henry Downs to himself. "Who's she, I'd like to know, though she is so pretty, to give herself airs 'ke a queen? Well, we'll soon take that out of her, or my name ain't Downs."

And, dispensing a few kicks to the dogs, the man walked away down the courtyard to give his master's order to the head groom.

Audrey, to her great relief, found that a message had come for her to go to Miss Fraser's room at once. Sheila Fraser was lying in her luxurious bed, her red gold hair thrown over the pillows in picturesque confusion as Audrey entered.

"Light my fire at once," she ordered, sharply; "then pull up the blind, and give me those papers and letters, Maxie."

Audrey stirred the smoldering embers into a blaze, threw some wood on to it,

and then drew back the silver curtains. Miss Fraser took the letters and stared at the girl.

"I don't think I shall 'be this girl," she said to herself. "She is evidently stupid, and stares at one in an unbecoming fashion. Go to Mrs. Fraser's room—you know where it is—give her my love, and ask how she is this morning," she said, shortly.

She lay quite still as Audrey went away, then, with a sudden movement, she slipped from the bed, went across the rich carpet to the mirror, and gazed silently at her own image. Never before, in the whole of her life, had she ever viewed her own reflection with anything but pleasure. What was it that jarred her now? Not only the lack of symmetry in feature, the difference in coloring—was it not a certain air of unaccountable refinement—a something that bespoke the patrician in Audrey's face, and that was wanting in her own?

She was not patrician born—she was of the people. Her father had been a hard-headed Scotch merchant, born of respectable Scotch tradesfolk; her mother the rich and only daughter of a Cumberland brewer. They were wealthy, they had land, they had retinues of servants, but still they were beyond the sacred inner social round. Sheila could remember distinctly the days before her mother's death; she was only a girl of eight, but she was wonderfully sharp and precocious for her years. Mrs. Fraser had no other children. She was an unloved wife, her ambitions did not keep pace with those of her husband, and the rift, begun almost immediately after the marriage, widened and widened until they were virtually separated altogether. George Fraser neither felt nor pretended to feel any sorrow when his wife died. He was considerably enriched by her fortune.

## HELPS TRADE IN MOLASSES.

**Making of Vinegar Out of Blackstrap Now a Thriving Industry.**  
Baltimore is getting back a small portion of her molasses trade, which a quarter of a century ago was a large item in the commerce of the city. In those good old days before the trusts molasses-laden schooners were always to be seen in the harbor, having brought their cargoes from Louisiana and Porto Rico. With the forcing from business of the small bakery by the big biscuit and cake companies the demand for molasses in large quantities dropped off until it became a unique event when a molasses-laden schooner made port.

While this bakery trade has never returned, the use of the ordinary Porto Rico blackstrap molasses for other purposes has within the last year brought about a resumption of the trade, and during the last season no fewer than five large cargoes of molasses have come to port, with more to follow.

The large four-masted schooner Robert H. McCurdy has lately been in port unloading a big cargo from San Juan, Porto Rico. Her cargo consists of 3,008 barrels of blackstrap. As is the custom, the barrels are rolled to Bowley's wharf and placed on their sides. With her cargo almost completely discharged the McCurdy's molasses barrels cover a little more than an acre.

This molasses, a great percentage of which is alcohol, is now used by two Baltimore firms for the manufacture of vinegar. It is not generally known that the best table vinegar is not made any more from hard cider. It is only in recent years that blackstrap molasses has been used for this purpose. Well-known wholesale grocers are authority for the statement that this vinegar is of the best quality. It is likely that from now on the molasses schooners will be making port every three weeks during the season.—Baltimore News.

**All Honor to the Apple.**  
The apple is a splendid fruit, although particular specimens of it are rare. The different varieties have a pronounced individuality. The difference between the Porter and the Baldwin—each a pomological star of the first magnitude—is as marked as the difference between a Connecticut bank clerk and a Kentucky colonel. The man who invented or discovered the Baldwin conferred on humanity a boon and he did more to tickle the palate than has ever been realized.

Of many uses is the apple capable. Whether it is eaten raw or converted into sauce or made the basic element of pie or subjected to other forms of artistic treatment by the American housewife it serves a useful and important purpose.

History has never done adequate justice to the apple. Poets have never adequately celebrated in song the virtues of the fruit. Political economists have never fully recognized the full part that the apple plays in the affairs of men.—Hartford Times.

**His Mistake.**  
Fred—The ways of women are past all understanding.  
Jack—What's the trouble here?  
Fred—While I was in the parlor alone with Miss Pinklegh, she lowered the gas, and I think it was a hint for me to propose, I did so, but she refused me.

Jack—Huh! You ought to have known that negatives are always developed in dark rooms.

**Courage Promoters.**  
"Women," remarked Weddery, "are a great incentive to many courage."  
"What's the explanation?" queried his friend Singleton.  
"Well," replied Weddery, "since I've been up against the matrimonial game and had a few little tilts with my wife, she's gotten a scrap with the toughest child's play to me."

**Slow March of Music.**  
It takes time for some operas to come to England, but Glick's "Armidé," beloved of Marie Antoinette, probably establishes a record in this respect. To be exact, "Armidé"—produced at Covent Garden last night—has taken 120 years to reach our shores since its initial production in Paris.—London Daily Mail.

**The Usual Variety.**  
Jaggies—Is his flying machine a success?  
Waggles—Half way so. It always comes down flying.—Puck.



## FARMERS' CORNER.

**Pumpkin Sugar in Iowa.**  
Sugar from pumpkins will be the next source of wealth which will be developed in Iowa, for the authorities at the agricultural college declare high-grade sugar will be made from them by a process even more simple than that required to make it from beets. Experiments have resulted in the production of a species of pumpkin which contains 4 per cent of sugar, and it is the prediction that in three years the sugar element will be increased to 12 per cent. This is equal to the quantity of sugar found in the best variety of sugar beet. Because pumpkins are easily raised and a tonnage may be produced to the acre which will exceed that of sugar beets, the new sugar pumpkin will open up a valuable field for the Iowa farmer.

The pumpkins may be planted in the cornfields, and the same soil which will produce corn may be made to produce a crop of pumpkins at the same time.—American Cultivator.

**A Tree Guard.**  
Very often young trees, maples especially, are entirely destroyed by cattle reaching up and pulling the tops down, even when the tops would seem to be out of reach. Of course, cattle should not be where young trees are planted, especially fruit trees; but it sometimes happens that this is not practicable. When this is the case use a guard such as is shown in the illustration. It is made as follows:

Take two pieces of board (such as have come off some old building), say about 7 feet long, breadth between 8 to 12 inches. Leave one of the boards intact. Cut the other into three equal lengths, and nail into the top of the uncut board, as shown in the illustration. Sometimes, if the fence is high enough, a short board, the use facing the fence, can be left out, and a cleat used instead. The two, before putting up the guard should be posted, and the guard nailed to this post.

**Best Sizes of Trees to Plant.**  
We have always had the best success with planting out the medium-sized tree. In apples, cherries and plums we would rather have a two-year-old tree, 4 to 6 feet, that is thrifty than any other size. Sometimes the larger trees, 6 to 7 feet, will when the conditions are favorable, but if the conditions are not favorable, following the transplanting of the trees of this size, they often get the blight from which it takes several years to recuperate, and the objection of planting out very small trees is that they are much more liable to be injured by rabbits and broken down by cutworms than the larger size.—Twenty-first Century Farmer.

**Using Carrots or Turnips.**  
When carrots or turnips are stored outside they cannot always be reached when dried for use, and it will, therefore, be advantageous to store them in a dry cellar, if packed in perfectly dry sawdust, oats, corn, or even by earth, they will keep well and can be taken out of the bins at any time. It is the alternate freezing and thawing that damages all root crops stored away in winter, but as the packing material keeps them at even temperature this liability is avoided. The oats or corn used for the purpose will not be injured, and may be fed while using the roots coming from the bin.

**Cheviot Sheep.**  
A Wisconsin man writes as follows of the Cheviot breed of sheep: The Cheviot breed of sheep is a comparatively small breed of a semi-mountainous character. They are very sprightly and very active in their habits and are possessed of a fair mutton form, being long and in fitness exceeds any of the down breeds. They are adapted to the more rough and broken sections of Wisconsin where the range is ample and pasturage scant.

**Farm Management.**  
The farmer reduces the value of his own labor by keeping inferior stock or failing to secure large yields of crops, as the higher the prices and the greater the production the better the remuneration for the labor bestowed. There are periods when the farmer cannot perform work in the fields, for which reason he should aim to get his crops under shelter as soon as possible, in order to do some kinds of work which can be performed inside the barn.

**Feeding Fowls.**  
While it is well to compel the fowls to scratch in litter, when grain is allowed, so as to exercise, yet the soft foods should be supplied from troughs in order to avoid the filth of the ground, the damp food easily accumulating dirt if thrown where the hens must walk over it and scramble with each other for their supply. Many causes of disease in flocks can be traced to the lack of cleanliness in the use of soft foods for poultry.

Do not feed the hogs intended for slaughter a day longer than is necessary. They should be slaughtered as soon as the temperature of the atmosphere is at the freezing point, which is better than when the weather is severely cold. It costs more to keep the hogs after the weather is cold, as a portion of the food consumed must be utilized by the animals for warmth. There can never be an increase in the weight of an animal until its body is supplied with sufficient warmth to ward off the cold, for which reason warm quarters assist in saving food.

## Instructions in Dairying.

Dairy schools are now in operation in many States, and short courses of instruction on butter and cheese making are given at some of the agricultural colleges. It was long ago demonstrated that inferior butter could not compete with oleomargarine, and that good butter of choice quality could always be sold at a fair price. The fact has also been demonstrated that there was much to learn in making good butter, and that cleanliness and the proper management of the milk were essential in producing the choice article. There has been a wonderful advance in methods of butter making, and oleomargarine is responsible for it. Consumers will not purchase the counterfeit article if they can get the genuine, and poor butter is, as much a counterfeit as any other imitation.

**Cleanliness in the Dairy.**  
The Kansas Experiment Station says very truly, in a bulletin: Cleanliness is the first law which should be observed by every man who in any way manufactures or handles dairy products. Any condition which will promote this end effectively should be established. The simpler these conditions can be made the better. Unclean dairy utensils are among the greatest sources of contamination of milk. This contamination is due to the presence of undesirable bacteria. The undesirable bacteria are those that produce taints in milk, and which exist principally in filth lodged on the surface and in the crevices of dairy utensils. They are minute organisms which have the power of multiplying very rapidly under favorable conditions.

**Feeding the Young Calf Milk.**  
A dairy farmer of experience gives his plan of teaching young calves how to drink milk without trouble, and says in the Tribune Farmer that he lets the calf stay with the cow a few hours only, then he milks the cow in a few hours after removing the calf and puts the bucket of warm milk to the calf's nose so as to touch it, and in a minute or two it will drink, and the work is done. The calf has now learned to drink like other animals, and the trouble of feeding milk to calves is over. The mistake usually made is in allowing young calves to run with the cow several days, and so it has learned to suck, and it is hard to teach it any other way.

**Negotiations for U. S. Cattle.**  
The chief agrarian paper published in Berlin learns from a trustworthy source that the American tariff commissioners, who are now in Berlin conferring with the German tariff experts regarding German-American commercial relations, are discussing with them the importance of importing live American cattle into Germany, via Hamburg, where they will be slaughtered. The meat will then be conveyed to all parts of the country in railway refrigerator cars. The journal adds that negotiations are going on between various Hamburg shipping firms and the Hamburg authorities for the erection of the necessary buildings.

**Scrubby Fullbloods Denounced.**  
A cattle breeder tells some sound truth in the following: Breeders of pure-bred cattle would doubtless make more money if they would keep to sell for breeding only those individuals that are expert judges would pronounce eminently worthy of duplication and fit all others for the block. The first alone would sell for more money in the aggregate than all of them would, and it would be better for buyers to pay the higher price the good animals would command. The poor, or scrub, fullbloods have created all the prejudice that now exists against "registered and pedigreed" cattle.

**Poll Evil.**  
If possible scatter the enlargement so as to avoid opening it. A stimulant liniment applied to the poll will probably be beneficial, therefore secure the following: Four ounces of turpentine, two ounces of tincture of iodine, two ounces of tincture cathartides, six ounces of tincture capsicum, one pint of compound soap liniment. Mix up and apply to the parts daily until sore, then withhold for a few days and begin again. A cheaper liniment would be four ounces of alcohol, four ounces of eucalyptol and a pint of water in the same way.

**Ground Flaxseed.**  
Ground flaxseed is sometimes found on the market, but in very limited quantities. If the pure flaxseed meal is desired it is probably best for the farmer to grow the seed and grind it himself. It is often used to replace the fat in skim milk fed to calves. Both flaxseed and linseed or oil meal are laxative in their nature and for this reason should not be fed alone, but should be mixed with other grains.

**Remember to Salt the Cows.**  
The carefully kept cows on the Detroit dairy farm receive four ounces of salt daily mixed with their feed. They eat their food better, and the owner thinks they do better when they have this amount than when the allowance is smaller. The cows are fed three times a day, and the salt is divided between the three feeds.

**Increased Yield from Beets.**  
According to estimates, the beet sugar production of the United States for the season of 1905-6 will exceed the yield of 1905-6 by nearly 22 per cent, the 1906-7 crop being figured, according to latest extensive compilations, at 345,000 tons of 2,240 pounds each. News emanating from sugar factories scattered throughout the entire country indicates considerably larger crops than those of the preceding season.

Soot from the chimneys is one of the frequently recommended fertilizers among amateur florists. It is claimed to ward off certain insects and to destroy the worms in the soil, and is said to be an excellent fertilizer and invigorator. Ashes are also included in these home fertilizers. It should be remembered, however, that the ashes from wood and not from coal fires should be used, and then only in very small quantities in the confined soil of the pot plants. In using the chimney soot, a teaspoonful in a pint of warm water is about the proper proportion.

## ONE OF COLORADO'S WONDERS.



MOUNT OF THE HOLY CROSS.

Justice has only recently been done to one of the most majestic mountains of Colorado. For some years a persistent rumor has been afloat that the famous Mount of the Holy Cross had suffered an accident in the shape of a rock slide which had destroyed one of the arms of the cross, or rather had filled up one of the transverse canons and excluded the snow therefrom, thus obliterating a portion of the cross. Photographs showing this defect have actually been made, but a short time ago the Denver and Rio Grande Railroad sent its photographers, W. H. Jackson, the noted landscape artist of Detroit, and George L. Beaman, on a trip to the wonderful Holy Cross region, for the purpose of proving or disproving the statement as to the partial destruction of the cross.

Leaving the town of Red Cliff, after an immense amount of hard traveling through an almost unbroken wilderness, the summit of Notch Mountain, a long and jagged eminence directly opposite the Mount of the Holy Cross, was reached, and from the first point of view one of the arms of the cross did appear to be missing. However, on bearing to the right and rising higher a fine thread of snow became visible on that portion of the summit, and after continuing in this direction for some distance the entire left arm appeared and it was found that the cross was as complete and beautiful as ever.

A comparison of the new photographs with the first one ever made, which Mr. Jackson took thirty-three years ago, shows practically no change even in the spots of snow on the mountain, to say nothing of any alterations in the masses of rock of which it is composed. Evidently the story of the demolition was started by persons who had not ascended to the proper height or at the proper point to obtain the full view of the cross. Doubtless this magnificent mountain will retain its shape and remain one of the wonders of America for many generations to come.—Toledo Blade.

## MEMORIES OF THE FARM.



When I was a boy we had one unfailing job—husking corn. We husked all winter. We husked from crop to crop. It was like a curse on my life. It was the unfailing remedy for the least appearance of laziness. "Go down to the north field and husk a few bushels of corn." That was the order and it had to be obeyed. And with a corn crop running into the billions of bushels they still husk it by hand. Why doesn't somebody who is sorry for farmer boys, invent something?—Bushnell, in Cincinnati Post.

## WHY GIRL HELP IS SCARCE.

**Attirements of the Chorus Prove More Attractive than Store Jobs.**  
A New York paper recently contained an article upon the growing difficulty of securing help for the large department stores, and the writer of this article wondered where all the men and girls who only a couple of years ago stood in line to apply for work at these very stores from which the complaints are now coming have gone, says Harriet Quimby in Leslie's Weekly. Hotels are complaining about the scarcity of maids and waiters, and there is the everlasting wail about the lack of household servants. Do they vanish into thin air? Not at all. The secret of their mysterious and steadily increasing disappearance is solved. They go on the stage. The hundreds of musical comedies playing in New York and throughout the country swallow up these girls and men by the thousands. There are at present being produced in New York alone twelve musical plays, in which from 100 to 200 girls are employed in the chorus, and at the hippodrome 400 or 500 girls and several hundred men find constant employment.

One reason of this stampede to the footlights is that it means more money. Few girls in shops earn more than \$10 a week, and the great majority earn considerably less, while the homeliest kind of a chorus girl commands at least \$15 a week, with costumes furnished. If she happens to be pretty and is a good dancer, she earns at least \$20 or \$25, and often more. From the writer's point of view the shop work, even with its low wages, is preferable to the life of the chorus girl, which is anything but beer and skittles; but to those who only see the glare of the footlights and hear the music of stage life, the chorus opens up a sort of perpetual fairyland to their mental vision. Despite the hard work and the hardships which form a part of the chorus girl's life, there is undoubtedly a fascination in it and few that have once entered upon it care to desert it for other work.

The man who tackles farming because he thinks it is an "independent life" never plows a great deal of corn.

## ENGLAND'S APOSTLE OF "THE NEW THEOLOGY."



REV. R. J. CAMPBELL WITH A FAVORITE COW.

Rev. R. J. Campbell of London declares himself openly in favor of the new theology and admits that the story of the fall is not to be taken as history but as a symbolical story. He also declares that he cannot accept the doctrines of vicarious atonement and the belief that Christ while on earth was coequal with God. Since this declaration Mr. Campbell's services at the City Temple have been more crowded than ever and hundreds are turned away every Sunday. In his home life Mr. Campbell is very fond of agricultural pursuits and spends much time in the fields and in his garden.