

# The RECLUSE of FIFTH AVENUE

BY WYNDHAM MARTYN

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### STORY FROM THE START

From the comfortable financial situation to which he had been born, Peter Milman, American gentleman of the old school, and last of his family, is practically reduced to penury through the misfortune of a friend, Hasen Brewer, whom he had unwisely trusted. Learning of Brewer's suicide, which means the destruction of his last hope, Milman engages a French waiter, Achille Lutz, who speaks no English, and is to replace Sneed, servant of long standing. By Lutz, Milman sends letters to Prof. Fleming Bradley, Floyd Malet and Neeland Barnes, men whom the world has classified as failures, ones of high position. In response, the three call on him at his home.

### CHAPTER III—Continued

By degrees Bradley found himself listening to Barnes' anecdotes with a less critical attitude. Barnes had humor. A handsome man, Bradley decided, courageous, popular with men and women alike and not burdened with sufficient mental power to enable him to feel he had a mission in life. He lived, no doubt, as his wealthy class does, simply for the moment.



By Degrees Bradley Found Himself Listening to Barnes' Anecdotes.

"That's a very fine oil-painting over your head, Mr. Milman," said Floyd Malet, disturbing the train of Barnes' fancies. "A relative of mine," Milman answered, "Capt. Oliver Milman. That was painted in Holland when he was a young soldier in England's wars with France. It is by Jordaens, the brilliant fellow-student of Rubens. He joined his brother in Plymouth county, Massachusetts, just after that picture was painted. Later he fought in 'King Philip's war.' He was killed fighting for England against France in Pennsylvania. Historians know it as 'King William's war.' His brother disowned him for his godless ways of life. In revenge Captain Oliver bequeathed him his entire fortune, which rescued the stern and righteous brother from beggary. But for Oliver Milman we might have become obscure farmers on Cape Cod. What the Milmans had, they owe to him."

Neeland Barnes launched into a bitter invective against righteous relatives. "Take it from one who knows," he concluded, "it is the black sheep who'll do a man a good turn when he needs it. I've found that my righteous relatives always gave me good advice and the shadier sort slipped me the coin."

"Some day a great lawlessness will sweep over the world," Malet declared. "I don't mean as a concerted action on the part of any Socialist or Syndicalist, but an expression of human unrest. We have heeded too much the oppressions of those in authority."

"Well stamped, you mean?" said Barnes. "I'll be there."

ant atmosphere remain unchanged. He did not want to think of going back to Lippy's and the rent question. The wine and the green Chartreuse induced a pleasant lassitude. Neeland Barnes stretched his long legs and felt at ease.

"You have been very patient, gentlemen," Milman began, "in not asking me ere this for what reason I invited you. And you have been very courteous to come when my letter might have been construed in an offensive light." Neeland Barnes permitted himself to smile at being invited by a gift of a hundred dollars. "I have never met any of you personally before, although I have heard Mr. Bradley lecture and have seen some of Mr. Malet's work. I also was

thrilled many years ago by Mr. Barnes' horsemanship. "Very handsome of you to say so," said Neeland Barnes. "I flatter myself I could ride in those days."

"What I am going to say may seem nothing whatever to do with me at first. It may even be that you will consider me guilty of some breach of good form when I mention certain matters in the past life of all three of you. If so, I beg you to believe I shall say nothing idly. I have a definite plan in asking you to meet, and I must tell my story in my own way."

### CAN ASPARAGUS BY "HOT PACK" METHOD

Sterilization Is More Certain and Product Better.

(Prepared by the United States Department of Agriculture.) Use the steam-pressure canner for canning asparagus at home. The method now recommended by the United States Department of Agriculture for all vegetables and most fruits is known as the "hot pack." The point about the "hot pack" method is that the material to be canned is heated to the boiling point or cooked a short time before being put into the cans or jars, so that in the shortest possible time the temperature of the whole jar is raised to the required point. This results in more certain sterilization and a better product because of shorter cooking.

Like all other garden products asparagus ought to be canned as quickly as possible after it has been cut, so it is wise to do a little canning frequently while the season lasts rather than to attempt a large amount at any one time.

If you wish to can the asparagus whole, wash it carefully, and tie it in uniform bundles, cut to fit the containers, either glass jars or tin cans. Place the bundles in a saucepan with boiling water over the tough lower portion. Cover tightly and boil for four or five minutes. Pack rapidly into hot containers. The asparagus may, if you like, be cut up into half-inch lengths for canning. In this case cover with boiling water, bring to a boil and then pack hot into the containers. Whenever you prepare the asparagus, the containers are completely filled up with boiling water, and each jar is salted in the proportion of one teaspoonful of salt to each quart canned.

The hot-packed jars or cans are sealed at once, put into the hot canner, and processed for 40 minutes at 10 pounds pressure, or 240 degrees Fahrenheit. After processing for the required length of time, remove the containers from the canner. Invert glass jars and place them out of drafts. Cool tin cans by plunging them in cold water. Keep all canned products under observation at room temperature for at least a week. Discard any showing signs of spoilage and watch others of the same lot until it is certain that they are keeping.

"Farmers' Bulletin 1471-F, 'Canning Fruits and Vegetables at Home,' will be helpful to you throughout the canning season. It is free while the supply lasts.

Care of Leather Coverings Leather furniture coverings look better and last longer if they're rubbed occasionally with castor oil. This restores to the leather the oil that gradually dries out. The oil should be well rubbed in and any excess wiped off the surface, or it will collect and hold dirt which will darken the leather, and soil whatever touches it.

### Woman Not "Weaker Sex"

While the race always has regarded man as the stronger of the species he's actually woman's superior only where tests of physical power are concerned. In actual vitality and resistance to disease woman is his superior, says Dr. Harvey W. Wiley in Good Housekeeping Magazine.

"Most people think that women as a rule are more prone to disease, less resistant to suffering and quicker to give way to bad health," he says, "but statistics do not support this idea. Women's average life is two years longer than men's. They go through pangs of childbirth which men could not withstand. They give their vitality to the welfare and upbringing of their children," and still do a share of the world's work that matches man's, he points out.

No Parents Nor Alumni The story goes that several college presidents were discussing what they would do after they retired. What would they be fit for, was the question.

"Well," said one of them, "I don't know that I'd be fit for anything, but I know what I'd like to do. I'd like to be superintendent of an orphan asylum, so that I would never get any letters from parents."

"I've a much better ambition," exclaimed another. "I want to be warden of a penitentiary. The alumni never come back to visit."—Harper's Magazine.

Earth's Tillers Come First When tillage begins, other arts follow. The farmers, therefore, are the founders of civilization.—Daniel Webster.

### USING BACON FOR FLAVOR AND FOOD

Is Useful in Making Sandwiches for Luncheon.

(Prepared by the United States Department of Agriculture.) The housekeeper who wishes to feed her family well at small cost should look into the possibility of utilizing bacon in more ways than heretofore. For example, in many families the school children, and often older members of the household, carry sandwiches. Bacon can be put in these sandwiches, either by itself or in combination with other meat, lettuce and salad dressing, such as one finds in a club sandwich. Either bread or toast may be used.

When time is short, plain bacon sandwiches consisting of bread and two or three slices of crisp cooked bacon can be put together in a very few minutes. Bacon sandwiches out-of-doors can be made wherever one's picnic party happens to be. The bacon can be toasted over a fire in the woods, each person cooking his own pieces with the aid of a forked stick; and either because of the jollity of the occasion, or the good flavor of the bacon, or the special taste given by the wood fire, the sandwiches will seem to be the best one has ever eaten. The addition of lettuce, with or without salad dressing, is an improvement for many persons.

Sliced onion or pickle in a bacon sandwich gives an acceptable flavor. Various kinds of "club" sandwiches are made, all of them including bacon as one of the chief ingredients. A chicken club sandwich is commonly made with three pieces of toasted bread as a basis, and between these, two fillings consisting of lettuce, bacon, tomato, and sliced chicken, with salad dressing. Veal or other cold meat makes a palatable filling in a club sandwich. These sandwiches are bulky and are intended to be served on a plate and eaten with a knife and fork. They constitute the main dish for a luncheon or supper, but as they are ordinarily made with toast they are not so suitable for packing in a lunch box to be eaten several hours later.

Bacon and cottage cheese combine well in sandwiches either of plain bread or toast. Eggs and bacon can be made as acceptable in sandwiches as when served together for breakfast. The egg may be scrambled and mixed during cooking with the bacon cut up in small pieces, or it may be hard boiled, minced, and mixed with the bacon when being put into the sandwiches. Liver and bacon sandwiches are made by chopping the liver to a paste, seasoning it with salt, pepper, and small pieces of bacon, and using the mixture as a sandwich filling. Bacon may be added to give zest to any cold meat used in sandwiches. If the sandwich can be served while the bacon is hot, the result is particularly good. A little salad dressing is needed on the meat. Lettuce, watercress, celery or tomato may be added, making the result similar to a club sandwich except that bread is used instead of toast.

Bacon can be cooked and served with greens and beans, and used to garnish and give flavor to many vegetables, poultry and meat dishes. A small piece makes any soup tastier. Bacon and eggs, scrambled or fried, is hearty enough for a dinner dish occasionally. By using bacon frequently the housewife adds greatly to the flavor and interest of the food she serves.

Frying bacon so that it is thoroughly delicious and crisp is chiefly a matter of getting the water and excess fat out of it, says the United States Department of Agriculture. In order not to burn it, one should be very careful that neither the bacon nor the fat in the pan becomes overheated. Throughout the process the fat should remain a light brown color and should not be allowed to get dark brown. It is easier therefore to cook it slowly than to cook it fast.

To be crisp, bacon does not need to drain while it is cooking. It can even be fried in deep fat with excellent results.

### CREAM CHEESE FOR SALADS IS EXCELLENT

(Prepared by the United States Department of Agriculture.) From the dietary standpoint, neufchatel and cream cheese are valuable for protein, fat, phosphorus and calcium. Since the American diet is likely to run low in calcium, it is well to keep in mind that all cheeses are a good source of that much-needed mineral.

Neufchatel and cream cheeses are suitable in any course of a meal. They may be part of the appetizer at the beginning of a dinner or of the dessert at the end, and in any course between.

The illustration, which was made by the United States Department of Agriculture, shows some of the ways cream or neufchatel cheese may be used for salad accessories. Green peppers may be hollowed out and stuffed with the cheese, then sliced across to be used as a garnish or as the main part of a salad, or a bed of lettuce. Cheese balls may be rolled in finely minced parsley or watercress, or in chopped nuts. A mixture of cheese nuts, and one or more green vegetables, chopped, may be spread in the hollow part of a stalk of celery and passed with the salad. Olives, pickles and green peppers give good flavor to such mixtures.

### THE KITCHEN CABINET

Let's just be glad, the zephyr wind is blowing across the clover meadow, sweet and free, and who could sigh who hears the merry challenge "Fast care aside, and follow, follow me." Let's just be glad.

### EVERYDAY FOODS

The onion is one of our most valuable vegetables. The following way of serving them is worth trying:

Onions Stuffed With Peanut Butter.—Select mild, medium sized onions. Peel and boil until tender, cut out the centers from each, leaving a shell of the onion. Chop the onion removed, add an equal quantity of peanut butter, one-half teaspoonful of paprika. Mix and fill the onions. Place in a buttered baking dish and bake with hot cream three times during the baking. Serve with a sauce using the liquid from the pan, thickened.

Scalloped Chicken With Corn.—Use the leftover meat from a stewed or roasted fowl. For each cupful of the meat add one cupful of fresh corn or of cornlet (corn prepared by pressing out the centers) and one cupful of cream sauce. Place the chicken mixed with the sauce in layers with the corn. Cover with buttered crumbs and bake until the crumbs are brown.

Best Cake.—Cream three-fourths of a cupful of butter, add one and one-quarter cupfuls of sugar gradually, the beaten yolks of four eggs, one-half cupful of cold water, two and one-half cupfuls of flour sifted with three teaspoonfuls of baking powder, and lastly the stiffly beaten whites folded in. Put together with a coffee filling and cover with maple frosting and nuts.

Hot Butter-sauce.—Stir and cook together one cupful of sugar, one-fourth cupful of corn syrup, and one-half cupful of boiling water with one-third of a cupful of butter. Cook until brown, then add one-third of a cupful of boiling water and serve over ice cream. The sauce should harden slightly on the cream.

Sweetbread Country Style.—Dredge with seasoning and flour, sufficient parboiled sweetbreads. Arrange in a baking dish, brush with melted butter, allowing two tablespoonfuls to each pair of sweetbreads. Cover with thin slices of fat salt pork. Bake in a hot oven twenty-five minutes, basting twice during the cooking. Remove the pork during the last five minutes of cooking.

For the Convalescent. More insistent than the call for food is the desire for drink, in both health and illness. The sense of hunger may depart, but the desire for drink is seldom lost. In illness the thought of food is often distasteful, but the desire for fluids is intensified. While water is the one drink most desired for quenching thirst, other drinks are highly enjoyed by both sick or well. In illness, besides quenching thirst, liquids reduce the temperature of the patient; they also serve as a form to give nourishment when more solid foods are refused or cannot be taken.

Drinks relieve nausea, stimulate the heart, excite the gastric juices, control bowels and soothe the congested state of the alimentary canal. So we must recognize their importance in dealing with illness.

All drinks, as well as other foods given to a patient, should be subject to the advice of the physician in attendance, for even harmless grape juice has proved fatal in cases recovering from typhoid.

Like everything else prepared for the invalid's table, all beverages should be made and served with the utmost cleanliness. A smelly, thick glass of lukewarm lemonade or other drink, which should be cold and attractive to the eye, would nauseate a well person.

Various fruit juices of other kinds than lemon and orange may be used, though these are used most commonly for they are the best liked. Ginger ale with a little grape juice is a fine cooling drink, pineapple, raspberry in shrub or syrup, are all good. They are more acceptable when chilled or served with chilled ice added.

When beverages of any kind, hot or cold, are carried to a sick room they should be covered, and never left uncovered in the sick room.

Very hot beverages stimulate the digestive fluids, while cold ones retard, and lower the temperature in fever.

When it is convenient to have a supply of ice or a cold drink at hand at night, ice may be kept for hours as follows: Tie a piece of flannel over a deep bowl or pan that can be tightly covered; into this flannel drop pieces of ice so that the flannel will not reach the water as the ice melts. Cover well and ice will keep for hours, to use during the night.

Orange juice alone, strained and chilled, is an agreeable drink, a mild laxative and a fruit rich in minerals and vitamins. It is given, strained, to young babies and they thrive on it. The juice of an orange before breakfast for young or old, well or ill, will be found beneficial.

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### Fashions

"What has become of the old-fashioned lobbyist?" "I don't know," answered Senator Sorghum. "Competition is fierce. Maybe he has been compelled to retire in favor of the new-fashioned propagandist."

### Cuckoo

Dinner—This is a crazy-looking fish, I must say. Water—Yes, sir. It was caught in seine, sir.

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