



## MIDNIGHT TRAGEDY. OR THE CRIME OF THE BROKER'S OFFICE.

CHAPTER XVI. (Continued.)  
The lawyer passed.

"John Sand, a clerk at Pratt & Weeks, really was my informant about the murder," said the young man. "How did you find that out?" cried Stuart, in surprise.

"The young man told me himself. He has obtained a better situation, and left Pratt & Weeks. In short, John Sand has become my own clerk," replied the lawyer. "In support of your story, I shall produce Sand as a witness at the trial."

"And you think I will tell the deliberate falsehood, running as it is, which you have concocted in my behalf. No, sir, I will not lie; my innocence must be established without a resort to such a ruse," said Stuart, resolutely.

"You are mad. You must be guided by me, or you will be convicted of this terrible crime," said the attorney, sternly.

"My innocence must be proved without falsehood and deception," reiterated Stuart.

"At that moment a turkey opened the door of the cell, and admitted Edna Garrison.

Without, she had heard the conversation which had just passed between Stuart and the lawyer.

"Edna was delighted with the plausible and ingenious defense invented by the lawyer, and hope sprung up in her heart as she listened.

"Stuart's positive refusal to save himself, or to attempt to do so, by means of the story proposed by his attorney, dashed all of Edna's hopes to the ground.

But she was determined that Stuart should yield. He was innocent, and she believed that any means should be resorted to to prove him so.

"Yes, he must tell the lawyer's story," said Edna, resolutely. And then, at a signal from her, the turkey admitted her to the cell.

"You here, Edna!" he cried, taking her hand.

"Yes. And I have been a listener at the door. Oh, Stuart, if you are lost, I shall die. Will you kill me? Will you break my heart? You must consent to tell the story your attorney has proposed," said Edna.

"But yet, despite her entreaties, Stuart would not yield at first.

"Edna had resolved to conquer his objections, and she persisted.

"She fell at his feet and in tears besought him to save himself for her sake. If you refuse, you do not love me, and I shall die," she cried, wildly, carried away by emotion and excitement.

Stuart was conquered by the tears of the woman he loved.

He folded her in his arms, and while his noble face paled, he said at last: "I consent. I will tell the story invented for me by our good friend, Mr. Saybrook."

"Such was the attorney's name. Edna believed that her victory would save Stuart, and she rejoiced accordingly.

Saybrook was delighted.

"Now, then, I can work with some heart. I will consent though, that public sentiment is against you, Mr. Harland, and the issue is still uncertain," he said.

Then he left the lawyers in the cell, very well pleased with the result of the interview, and withdrew from the prison.

CHAPTER XVII.  
The night following the evening on which Paxton had resolved to arrest Levi Kregde, the "shadow" who had followed the janitor since he became an object of suspicion, tracked his man to his boarding house.

According to instructions which he had previously received from Paxton, the "shadow" remained on the watch before Kregde's boarding house.

The woman seemed ill at ease, he noted.

Having satisfied himself that Marion was not in the house, Paxton left it and repaired to his office, where he found Stanmore awaiting his appearance.

"Well, Marion Oakburn has disappeared," said the detective.

"Disappeared?" exclaimed Stanmore. "Yes."

"Explain."

In a few words Paxton told his friend and employer why he had determined upon Marion's arrest.

He had proceeded thus far, when Stanmore interrupted him.

"But Marion Oakburn is innocent. Heaven's! You would not suspect her of the disgrace of an arrest?" Stanmore said.

"A human life is at stake. I have resolved that she should explain her conduct or I would surely arrest her. You surely do not mean to ask me to stand idly by, and see an innocent man convicted while there is a chance to save him? You cannot mean to ask to do that?"

Stanmore was about to speak, but Paxton continued.

"If she is innocent it will do her no harm to tell the truth."

"That is true."

"Then why is she silent?"

"I cannot tell."

"That is what I meant she should explain."

Then Paxton went on to tell of his visit to Marion Oakburn's home, and of the discovery that she had made there.

"It seems that she has fled, and yet there is a doubt in my mind," he said in conclusion.

"What! You think it possible that she did not leave of her own free will?"

"Yes."

"Then you mean she may have been abducted?"

"That is my idea. It is possible that the safety of the real assassin, or assassinesses Marion Oakburn's disappearance."

"I am sure you will learn when the truth is known that Marion has not voluntarily left her home. But I am in the dark as to how her absence can be explained."

"So at present I am. But Marion must be found."

"Yes, yes. At any cost she must be found—rescued. I have a promise that she is in peril. Her very life may be endangered. Everything must give way to the quest for Marion. Spare no expense. My request is open to pay any sum you may require," Stanmore said, excitedly.

"Marion Oakburn shall be found and the mystery of her disappearance solved. But I seem to be doomed to disappointment at every step in this case, and it may require time to locate the missing girl."

A few moments later Paxton hurried from his office. He had resolved to try a ruse.

In a very brief space of time he stood before Judith Kregde's door at the ring, and she seemed frightened at his appearance.

Paxton eluded her arm and said, sternly:

"I've found you out, and he produced a pair of handcuffs, as he added: "Tell me what you have done with Marion Oakburn, or I'll march you to prison."

## HIS CLOCK OF FLOWERS.

JOHN D. ROCKEFELLER WILL HAVE A LARGE FLORAL TIMEPIECE.

It is for the Standard Oil Magnate's Company—Plants Whose Blossoms Open and Close Regularly at Certain Hours to be Given a Novelty in This Country.

John D. Rockefeller, the multi-millionaire Standard Oil magnate, is to have, it is reported, an extraordinary floral novelty on the grounds of his country seat on the Hudson, near Tarrytown.

The wonder talked of is to be a clock, made entirely of growing flowers, and it will tell the time of the day with much accuracy.

The floral clock is the suggestion of Mrs. Rockefeller, with whose botanical knowledge and taste, for she has for many years been an earnest student of floriculture, and is an authority on plants. It is said that before she was married to Mr. Rockefeller, and while that gentleman was yet a bookkeeper, she was a teacher of botany.

There has never been a floral clock planted in this country, but the Baroness Bute-Clements had one and so did the Duke of Westminster, and they were a source of pleasure to the owners and their guests. The one that is expected will be seen by the American Blime will be of home design and the flowers used will be for the most part those that grow wild about Tarrytown.

There are sixty-seven varieties of flowers that have certain hours for opening and closing their petals. Away back in a sixty-year flower, which has the timepieces of the past, who had no other way of telling the time. The white lily, now at first, opens at 7 a. m. and closes at 5 p. m., and in the country districts is called the "day lily."

The design for Mr. Rockefeller's clock, it is said, has just been completed by an Ohio landscape gardener, who has selected the common yellow dandelion to represent the hands. These flowers open at 5:30 a. m. and close at about 8:30 p. m., and the hands will point to the arrangement of flowers representing those figures. For other parts of the timepiece the gardener has suggested a large number of the many from which a selection may be made, and Mrs. Rockefeller will decide which these shall be. The yellow gill's beard will be used for one. It grows in the meadows everywhere, and in the poor districts of Scotland the schools which cannot have clocks are dismissed by it.

For the 2 p. m. figure the hawthorn has been suggested as the best, as it closes at that hour to the minute. Then the snow thistle, all common to the meadows, closes, its little white flower at exactly 1 p. m. The best 11 a. m. plant is from the pasture and is called the cow thistle. It opens at 5 a. m. and begins to close at 11. But is not completely closed before noon.

The water lily and several other members of the lily family are celebrated for the exactness with which they open and close each day, and there are a number of flowers common to the every-day sight that may be made to do duty in the construction of the novelty that is to contribute to the pleasure of Mr. Rockefeller and his friends.

From a distance the clock will have the appearance of a flower bed, but as one approaches it will be seen to be anything but a garden. It is said that those not familiar with the habits of the flowers may anticipate the pretty timekeepers in their duty an old-fashioned book, written in indeleble ink, will probably be placed beside the clock, so that those who watch may inform themselves.—New York World.

## POSTERIOUS BUTTLE TANTS.

John W. Risk, of Bellport, N. C., writes to the New York Sun regarding the butterfly.

"I think that, as a native of North Carolina would say, the entomologists have not met up with the giant in question; possibly it is not distributed over a large area of the country. I met the giant several years ago in Arkansas, on the bottom lands of the St. Francis River, and think they were the greatest I ever saw. In shape they resemble a butterfly, but with the wings of a butterfly, they do not bite or sting the victim. They have a disagreeable habit of flying from the ground and striking one in the face. But the chief trouble is that they crawl into the nostrils, and the ears and deposit their eggs, which hatch in a very short time. The larvae eat away the membrane, causing death to large numbers of stock of all kinds, and of many game animals.

"The planters on the St. Francis set old logs in the woods for smoke to protect stock, which will eagerly smother the smoke and stand in it to get rid of the pest.

"On one occasion I was kindling a fire to keep off gnats, when a large hawk came rushing to the smoke and stood in it, and holding my presence.

In a few minutes a flock of wild turkeys and also four or five wild hogs came for protection. It is not an uncommon sight to see a mule before the plow, trudging along with a bucket containing a smudge hanging from its neck. The mule will keep its nose over the smudge as much as possible. The goat cannot stand smoke."

## AN ENTOMOLOGICAL TRAVELER.

A London correspondent in America has written the following—had gone into a West End restaurant, and was far from pleased with the way in which his order was filled.

"Do you call that a real outfit?" he demanded of the waiter. "Why, such a outfit as that is an insult to every well-respecting citizen in the British Empire."

The waiter hung his head for a moment, but recovered himself, and said, in a tone of respectful apology:

"I really didn't intend to insult you, sir."—Spice Moments.

## AGRICULTURAL TOPICS.

The Seed Bed for Onions.

The roller is indispensable for preparing onion ground either for seed or sets. That with a shallow cultivation to the depth of two inches will make a better seed bed than will deeper tillage. If the soil is made friable deep down the onion may grow large, but it will likely be thick-necked and grow a crop of seedlings.—Boston Cultivator.

Fees for Four Sails.

There is no better way to fertilize poor land than to sow it with peas, using phosphate of lime to furnish the mineral fertility that this crop requires to perfect the seed. It is not nitrogen which the pea crop most needs other than what the pea roots supply by dissolving the nitrogen in the soil and liberating it for the use of the soil. But to form the grain both lime and phosphate are required. With these supplied the soil will grow richer every year.

Extensive Pruning.

F. J. Kinny, the Worcester gardener and fruit grower, does not believe in much pruning for trees. At a recent horticultural meeting he cited the instance of a neighbor who had a fine orchard but who had his trees trimmed, with the result that his crop of apples has since materially deteriorated both in quality and quantity. He thought it was an admitted fact that you could remove a very large limb from a tree without injuring the growth of the whole tree. The best orchards he knew of were those that had been trimmed the least, but which were well fertilized.—Farm News.

## Some Royal Food.

There is a man living in Florida who can rightfully boast of royal blood coursing through his veins. A. J. Murat, of Apalachicola, Fla., is the aristocrat, and he has some very high family connections. He is a great-grand-grandson of Marshal Murat, Napoleon's famous general, who afterwards became King of Naples. He is the great-grand-nephew of four kings—Napoleon, Louis of Holland, Joseph, King of Spain, and Jerome of Westphalia. He is a third cousin of Louis Napoleon and great-grand-grandson of Napoleon's mother, who died in 1839, the year he was born. Mr. Murat is a man of about sixty years of age, and one of the quietest, most unassuming men imaginable.—Atlanta Constitution.

## The Choice of Floor Coverings.

For housewives of moderate means with one servant, living in a small house or apartments, rooms can be kept clean with less labor if the floors or margins of them are stained and the centre covered with a rug, which can be lifted every few weeks and taken to the yard or shaken and thoroughly brushed. A good Smyrna rug will stand hard wear for ten years—longer than the best carpet will present a respectable appearance.

For bedrooms, whether for city or country, it has long been conceded that matting is the best, cheapest and most sanitary and artistic substitute. Good matting will give satisfaction for three years if turned once during that time and wiped once a month with a cloth wrung out of warm water containing a little soda.

It is more than possible, however, that matting, which has so long held the field, will be superseded by a comparatively new material called "floor fibre." It is as flexible as the best Chinese matting, is neat and unobtrusive in design, comes in many soft colors, and can be sewed together and bound like carpet. It forms one of the best backgrounds for rugs, and, it is said, will be largely used for hallways as well as for parlors. The handsome, floor and piazza cushions it is cool, durable and unrivalled from any point of view.—New York Journal.

## Stewed Cherries.

Wash half a pound of pitted cherries, then let them soak all night, covering them with cold water; in the morning put on a fire, and when nearly boiling add one teaspoonful of granulated sugar, let simmer until the juice is nearly evaporated.

Rice Omelet—One teaspoonful of boiled rice, a pinch of salt, three eggs beaten separately and then together, and four tablespoonfuls of milk, have your rice soaked in cold water, pour the omelet in a saute pan, and serve at once on a hot platter.

Rye Breakfast Cake—One coffee-cupful of rye flour, one cupful of whole flour, two teaspoonfuls baking powder, half a teaspoonful of salt, half a cupful molasses, one cupful of sweet milk. Soft flour and yeast powder twice, then add the salt, milk and molasses; beat light and put in a greased pan; bake in a hot oven thirty minutes.

Plum Biscuits—Dissolve a half cake of compressed yeast in one cupful of cream, add two cupfuls of warmed flour and beat very thoroughly. Put in a warm place until well risen, then add sufficient flour to make a very soft dough; divide into portions; roll each portion to about one-half inch thick, then spread one sheet of dough with chopped figs or raisins, cover with the other; cut into biscuits of fancy shapes; allow them to rise until very light, then bake.

Maple Sugar Drops—Maple sugar drops are made by melting a pound of maple sugar with a cup of water and boiling the water until it is a creamy ball. Let it cool when the syrup reaches this stage, and when you can bear your finger in it begin stirring it. When it is about the consistency of hard, knead it on a marble board or a platter until it is an even, smooth font. Melt it by letting the bowl in a pan of boiling water, and drop it by the spoonful on buttered tins.

Raised Biscuits—Half a pint of tepid water, half a pint of milk (lukewarm), one teaspoonful of sugar, half a teaspoonful of salt, one tablespoonful of melted butter, one-quarter of a yeast cake dissolved in two-thirds of a cupful of tepid water, three pinches of flour; sift the flour, add salt, sugar and yeast. Then gradually beat in the water and milk. It will make a stiff batter, and should be beaten ten minutes hard; let rise over night; in the morning roll out and cut with biscuit cutter; let rise one hour in the pans and bake.

## HOUSEHOLD AFFAIRS.

Brightening a Carpet.

When a carpet comes to be laid afresh, the colors are apt to look somewhat dingy and certainly not so bright as was expected. To remedy this use a pailful of warm water containing two or three tablespoonfuls of household ammonia and a soft flannel and two soft cloths for rubbing the carpet dry after it has been washed with the first flannel and water. This treatment will, when the carpet is quite dry, be found to give a most effectual renovation. But it must be remembered that certain greens will not bear ammonia; in such cases clear warm water will freshen and help the carpet very much.—New York Sun.

## Preparing Chocolate.

In preparing chocolate a paste should first be made. The proportion in making chocolate is one square of chocolate to one tablespoonful of hot water. This is stirred smooth in the double boiler, chaffing dish, or whatever utensil is used for making it, and then the milk or milk and water added. The proportion of half water to the chocolate makes it more digestible. Allow one cup or one-half pint of liquid to the square of chocolate. The water is first added to the paste and well cooked. There is not the oiliness to the chocolate, and it is much more delicate if the milk is not cooked after being poured in, but merely allowed to become thoroughly hot. No steam arises on the chocolate when the paste is first made. The paste is convenient. It can be made and kept on hand, packed in a small china vessel, for two or three days, and used when desired. The chocolate should be well beaten with an egg beater, the dish being placed on the back of the range if convenient, before serving. To give additional nourishment the white of the yolk of an egg, well beaten, can be stirred into the chocolate.—New York Times.

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