

# A Sailor's Ghost Yarn

By MILLARD MALTBE

"You want a yarn, mates?" said the old salt. He was somewhere between eighty-five and ninety years old. "Well, I'll tell you one that'll give you an iceberg chill."

"A ghost story?"  
"Yes, and a story of a real ghost. I didn't see it myself, but I see the man that seen it and where he was a-lookin' at it, too, and he tole me."

"How did you know he wasn't lyin'?"

"How did I know that? Did you ever see a man that was seen' a ghost? No? Well, when you do you'll know there's no mistakin' what he's lookin' at."

"To begin at the right end o' this yarn I must say that in the day when ships broke out with a cloud o' canvas agin the blue sky, instead o' movin' under a lot o' greasy machinery below, I sailed before the mast in a full rigged brig in the China trade. There wa'n't no Suez canal in them days, and to git around the African east coast one was obliged to double the Cape of Good Hope."

"One o' our crew was a feller that none of us felt like messin' with very clost, though he didn't seem to want to mess with us neither. He had a handgrip look about him, and if anybody come up behind him, suddent-like, he would start as if he was afraid he was goin' to git a knife in his ribs. There was stories about him among the men, though they was whispered and couldn't be tracked down to a startin' point. One o' 'em was, if I don't disremember wrong, that he had shipped on a pirate in the West Indies. That might 'a' been, for he was more'n fifty years old, and that would throw him pretty nigh back into the century afore the last, when the pirates in these waters was still cruisin'."

"Murdock was his name—Joe Murdock. We didn't call him by his first name, as we did one another, but Murdock, which was part because he was so much older than we and part because he wasn't one of us anyway. Well, one day when we was makin' northward along the east coast of Africa I was one o' the watch, and so was Murdock. We was on the fo'c'st'le, we two, cotlin' ropes, when we met a Dutchman that passed us so near we could see everybody there was on deck to'able plain."

"All o' a suddent Murdock caught at the capstan, and I thort he was goin' to fall on the deck. Thinkin' he'd been took sick, I caught abolt o' him, and, lookin' into his face, I saw the most onearthly—well, it was what I was tellin' you at fust. He was starin' straight at the Dutchman amidships, where there wa'n't nobody, and was shiverin' as if struck by an Arctic wind. His eyes follered the Dutchman while she was sailin' past; then he fell into my arms like a lump o' lead."

"The second mate seen me holdin' him up and come along to see what was the matter. I tole him Murdock had been taken sick, and he called some men to help carry him below, but he come to himself and, bracin' up, tole the mate he had had a dizzy spell and if he would send me with him nobody else would be needed. I supported him down, and when he got to his bunk he first covered his eyes with his hands awhile; then he says to me:

"Did you see a man on the Dutchman amidships leantin' over the gunwale?"

"No, I only saw the man at the wheel, some men holystoinin' the afterdeck and a man aloft in the fo'most riggin'."

"Murdock looked up as if he was goin' to collapse."

"You mought jest as well out with it, I says to him."

"And he did, though he wouldn't 'a' done it unless he'd been in the shivers. He tole me that when a very young man he had sailed with a Cap'n Webster; that the cap'n was mighty friendly and had promised to make him an officer. One day they was captured by a pirate on the Spanish main. They was all required to walk the plank, but Murdock saved his life by offerin' to tell where there was a treasure box concealed on the ship, and to join the pirate crew. When Cap'n Webster stepped off the plank he had turned and looked at Murdock—jest looked at him; didn't say nothin'."

"But Murdock never forgot that look. He served a year with the pirates—the only man of his ship's crew left alive, then made his escape."

"Since then," said Murdock, "I've been sailin' over the world's waters keepin' the horrible secret. And every once in awhile when a ship passes I see Cap'n Webster lookin' at me—sometimes in the fo'c'st'le, sometimes in the riggin', sometimes over the taffrail, but whatever place he takes it's always where there's no one else. And he always gives me that same look as when he turned and saw me just before he was goin' down into a watery grave."

"The old man stopped and there was silence among his listeners. Presently one of them said, "Didn't it ever strike you that this man Murdock had thought so much about his cap'n lookin' at him that a-way that he made up the cap'n's ghost hisself?"

"The narrator received this suggestion with contempt."

"If you'd 'a' seen him as I did you'd 'a' knowed he was lookin' at the real thing."

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## Cookery Points

### The New Year's Supper.

The hostess who entertains a few friends on New Year's eve should select a simple repast for the evening, as usually supper is served late.

The following menu was used at a "seeing the old year out" party last season and was found very satisfactory:

Lobster Chops with Cream Sauce.  
Hot Rolls. Olives. Salted Nuts.  
Orange Sponge. Little Cakes.  
Olives with Whipped Cream.

If a fresh lobster is unavailable the canned fish may be used instead.

Open jar or can, turn the contents out on a flat dish and set aside for a couple of hours. This aerates and removes the distinctive taste by which canned goods are often recognized.

Make a sauce, putting two tablespoonfuls of butter and two tablespoonfuls of flour in a saucepan. Heat until blended; add gradually one cupful of rich milk and stir until thick.

Season with salt and pepper and a pinch of mace, cover and cook for five minutes; then add two cupfuls of the lobster meat cut fine, one teaspoonful of lemon juice, one tablespoonful of chopped parsley and the beaten yolks of two eggs. Stir until the mixture is a little thicker; then spread on a dish and set away until very cold.

Shape into small cutlets or, if preferred, into croquettes. If difficult to mold dust the hands with a little flour. Should much be used it will impair the delicacy of the finished dish. Put the whites in a saucer, add a tablespoonful of warm water and beat with a fork just enough to break the stringiness. Dip each chop into this, making sure that every part is moistened; then roll in fine dry crumbs.

The orange sponge calls for one cupful of orange juice, one-quarter of a cupful of lemon juice and one-half of a package of granulated gelatin soaked in one-half of a cupful of cold water. Dissolve one cupful of sugar in one-quarter of a cupful of hot water and bring to the boiling point. Add the gelatin, stir until dissolved; then take from the fire, add the fruit juice, strain and set aside. When cold and beginning to thicken add the whites of four eggs whipped to a stiff froth and continue to beat slowly until the whole mass is thick and frothy. Turn into a mold and set away. It is carefully turned out and garnished with whipped cream.

### Delicious Raisin Pudding.

After pouring four cupfuls of scalded milk over one and one-quarter cupfuls of rolled crackers allow it to stand until cool. Add one cupful of molasses, four eggs, slightly beaten; one-half of a grated nutmeg, one-half of a teaspoonful of cinnamon, one teaspoonful of salt and one-third of a cupful of melted butter. Parboil one and one-half cupfuls of raisins until soft by cooking in boiling water to cover; seed them and add to the mixture. Turn the batter into a buttered bread pan, cover, set in a larger pan of hot water and bake slowly for three hours, stirring after the first half hour to prevent the raisins from settling. Serve with the following sauce:

Beat until light the yolks of four eggs and add gradually to this while beating constantly one cupful of powdered sugar and two tablespoonfuls of grape juice. Place on the fire and cook for five minutes, stirring constantly. Set in a pan of ice or very cold water and beat until cold. Then add one cupful of heavy cream, very stiffly beaten, and one teaspoonful of vanilla.

### Cream of Lettuce Soup.

To make this nice soup take four heads of lettuce, wash and drop into boiling water. Boil without covering for ten minutes, drain and lay in a dish of cold water for a few minutes, then drain again, chop fine and rub through a sieve. Have ready one quart hot milk thickened with a paste made of one tablespoonful butter and two of flour. Take out a few tablespoonfuls

of this and blend with lettuce, then add all to soup. Season with salt and pepper, let simmer about five minutes, and serve with croutons.

### Pickled Red Cabbage.

Cut a small head of red cabbage as fine as for slaw; then put it into a colander, and sprinkle each layer with salt. Let it drain two days, then put into a jar and pour over it boiling vinegar enough to cover. Put in a few slices of red beet root. Choose the purple red cabbage. Those who like the flavor of spice will boil it with the vinegar. Cauliflower cut in bunches and thrown in afterward will be of a beautiful red.

### Diced Beets.

Cook a dozen small beets in boiling water until tender. Remove skins and cut into small dice. Mix a half tablespoonful of cornstarch with a half cupful sugar. Add one-half cupful of vinegar and boil five minutes. Pour over beets and let stand twenty minutes, adding a tablespoonful of butter just before serving.

### Eggs Easily Digested.

As an article of diet nothing is more valuable than an egg, which is a highly concentrated food, nutritious and easily digested when properly cooked. Eggs should take the place of many meat dishes, which is a means of practicing economy by reducing the butcher's bill.

### Old Time Sea Food.

A glance at the fish shops today arouses the reflection that one could have fasted with far more variety in the middle ages. Where is now the whale of yesteryear that was roasted and served on the spit or boiled with peas, the tongue and tail being the choicest parts? The porpoise, too, was a royal dish, roasted whole and eaten with mustard, when Henry VII. was king, and so was the grampus or sea wolf. The lamprey, after its one dramatic and regal performance, seems to have lost its popularity, and nobody nowadays is anxious to eat the limpet. Many fish, however, seem to have endured throughout the ages, such as the sprat and herring, eaten especially in Lent; the oyster (officially a fish) and the anchovy, sternly anathematized by old Tobias Venier in 1620 as "food for drunkards."—London Standard.

### A Floral Murderer.

The mossain plant is a warty murderer. Its flowers are so shaped as to lure ants and other wingless insects to them. Once inside they have small chance to escape. There they stay, struggling until they starve to death. These orchids are not considered insect eaters, but they undoubtedly draw a certain amount of nourishment from the decayed bodies of their insect prey. Many other flowers trap insects, which they kill and gradually digest as food.

### The Eagle.

"As free as a bird in the air," we say. Now, of all the birds of the air the eagle is king and, therefore, of all birds he is the freest. This fact, coupled with the eagle's independence, self reliance and unconquerable courage, caused it to be chosen as the emblem of our republic.

### What's in a Name.

"There's a gentleman in the parlor, sir," said the maid.  
"Did he give you his name, Katie?" asked the man of the house.  
"Oh, no, sir; but I think it's the one who wants to give his name to your daughter, sir."—Philadelphia Ledger.

### One of War's Evils.

One of the evils of a war is the lowering of the national physique. In the generation after the Franco-German war there was an appreciable decrease in the stature of Frenchmen through the large number of young men of good physique who were killed.

### Cassus Belli.

"Why did that picture agent run so fast?"  
"He asked a fat woman whether she didn't want her photograph enlarged."—Philadelphia Ledger.

## SUBMARINES.

### The Risks They Run and Some of the Things They Can Do.

The modern type of submarine carries five torpedoes, which it can discharge one after the other by means of compressed air. So perfect is the firing arrangement that hardly any shock can be noticed either during or after the discharge, and the equilibrium of the vessel is not upset in the least.

When it is realized that each of these torpedoes is quite capable of making a hole in a battleship as large as a haystack, it will be seen that the sinking of a battleship that is not armored below water is practically an easy task for them.

A submarine vessel, however, runs a considerable risk in even attempting to torpedo another vessel. Before it can fire a torpedo it must come to the surface and show its periscope in order to aim the weapon correctly. If the battleship once sees the periscope the object of the submarine is practically thwarted, for such a vessel can be sunk by a shell from a big gun when only its periscope is visible, because of the fact that the cushion of water above the vessel does not offer sufficient resistance to prevent the shell sinking and boiling it.

While running on the surface of the sea gasoline engines are used to drive the submarines. These engines also generate electricity, in addition to propelling the vessel, and this is stored up. As soon as the submarine dives the gasoline engines stop and it is driven by an electric motor, which gets its power from the stored up electricity.

The speed at which the average submarine can travel is eleven knots on the surface and five below water.

A submarine can go to the bottom of the sea near shore and, if it is necessary, "sit" on the bottom for twenty-four hours at a stretch without coming up to the surface to "breathe." The ability to do this comes in very handy when a storm is raging, for below the surface waves are not experienced. Some of the latest types of vessels can run for 4,500 miles without taking in a fresh supply of stores or fuel.

In calm weather the submarine's range of vision is somewhere about eight miles. That is to say, an opposing warship can be seen when it is eight miles away, and, as at that distance the periscope would be almost, if not quite, invisible, the man-of-war would be unaware of the submarine's presence. Then, by means of the gyroscopic compass, the submarine could fully submerge itself and without even the periscope showing run to within striking distance of the vessel it has designs upon.

The mere fact that before it can strike a submarine has to come to the surface and show its periscope renders it vulnerable, for if the periscopes are showing a large vessel knows exactly where the submarines are and can both fire at them and also keep out of the way of torpedoes from them.—Philadelphia Ledger.

### A Regimental Custom.

A peculiar custom obtains in the Twelfth lancers—the playing of the Vesper hymn, the Spanish chant and the Russian national hymn every night of the year after the "last post" has sounded. It is said that the playing of the Vesper hymn originated in one of the officers' wives presenting the regiment with a new set of instruments on condition that the hymn was played every night after the "last post." The playing of the Spanish chant is declared to be a penance for seeking of a convent during the peninsular war. No reason is assigned for the playing of the Russian national anthem.—London Tit-Bits.

### BETTER THAN SPANKING

Spanking does not cure children of bed-wetting. There is a constitutional cause for this trouble. Mrs. M. Summers, Box W, Notre Dame, Ind., will send free to any mother her successful home treatment, with full instructions. Send no money, but write her today if your children trouble you in this way. Don't blame the child the chances are it can't help it. This treatment also cures adults and aged people troubled with urine difficulties by day or night.

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The capitalist press tried to make out that Diaz, the tyrant of Mexico, was a hero. Now he is discredited everywhere.

The capitalist press told of the wonderful revelations made by Harry Orchard as to the wickedness of labor unions. Now they do not even dare to mention their discredited hero.

The capitalist press told of the lawlessness of labor in West Virginia. A congressional investigation revealed that the lawlessness was on the part of the master class.

The capitalist press has been reciting how the workers of Colorado and Michigan are unworthy of the protection of the state. It is now discovered that the mine owners of Michigan are criminals from the word go, and the mine owners of Colorado

are about to be prosecuted by the government.

The capitalist press always takes the side of the masters. It is always discredited. Yet it continues serving the exploiters, merely because many of the papers are owned by the same exploiters.

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