

PAYING THE PENALTY

once after you left the room. The words she uttered were these:
"Paying the penalty."
CHAPTER XXI.
Leaving the physician with his father, Robert again ascended the stairs, where he found Sellars standing with folded arms, gazing down at the still, dead features of Elinor Kellogg.

CHAPTER XXI—(Continued.)
"Not so fast, madam. No. You will be required to meet graver charges than even these I have mentioned."
"Ha, ha, graver charges!" laughed the widow contemptuously. "Pray recite them. Of what else am I guilty?"
"First, of the murder of Andrew Kellogg, whom you ruthlessly, slowly, but surely, sent to death by poison."
"Ah! The single syllable escaped through the madam's set teeth like a despairing wail."
"Second, Banker Kellogg's wife, I doubt not, you helped to the grave. Third, you were murdering Mr. Kellogg's younger daughter through the same agency that you had used in murdering her uncle. I know you, madam, you are a second Lucretia Borgia. Within your trunk is a scientific treatise on poisons of more than two hundred pages. There, also, is a ebony casket containing deadly poisons of a hundred kinds. Your doom is sealed."
"This man can scarce live ten minutes," said the doctor. "If you obtain a statement from him, it must be at once."
"I can only say that in all matters pertaining to me," said the almost dying man, "Sellars has spoken the truth. I was satisfied that Perri had that money. She required me to remove the cashier and the banker's son. I thought to remove one and let the law remove the other. I do not regret my failure. I am only sorry for the boy. He—he is my son. The shot was fatal. I forgive you, boy. Come, come!"

He sat shuddering in his chair, jabbering like an idiot.
"His mind has completely broken down," said the physician. "He is a mental wreck."
"Perhaps," said the dying man, "it is better so. Good-bye, Pearl. I so wronged you, but you have had your revenge, even though you swing from the gallows. Ha, ha! The gallows!"
These were the last words of Juan Zarola. A few gasps and he had ceased to breathe.
"So you all think that for enacting my role in the drama of life and death, I should die on the gallows? Ha, ha! Little you know Pearl! Alas, I should never have had another name. Alas, a thousand curses rest on the very corpse of that wretch. You told the truth once, Mr. Sellars. My nature became changed from the moment I ascertained that I had been deceived. Why should I say more? Dick Newberry you say was not mentioned. He, at least, I did not murder. I left him, and he blew out his brains. He was of small loss to the world. What you surmise in regard to Andrew's death, you may surmise. You know nothing. I took good care that his body was not quickly embalmed. Ha, ha! Embalming fluid is sometimes a great convenience."
"Merciful God!" exclaimed the banker. "And I loved this woman—would have made her my wife!"
"In regard to the taking of Thalia Kellogg," continued the widow, paying no attention to the banker's words, "I only gave her more freely of the remedy prescribed by her learned attendant, Dr. Hewit, than I must hang for that, hang him, too!"
"God have mercy!" exclaimed the doctor.

"What troubles you, doctor? Your lenses are quaking under you. You are not the first physician who has prescribed that which led his patient to the grave."
"Oh, woman, woman!"
"I know—thy name is frailty. Well, may we wish to forget a illness. What you know, you know. Perhaps I had concluded that there were too many members of my brother-in-law's family. Especially as I was expecting to become his wife. For years I have dreamed of acquiring great wealth."
"Oh, God!" groaned the banker. "And on the first of September I would have led this woman to the altar."
"How soon love fades and withers into nothingness. Oh, but this other matter, Mr. Sellars is correct—the money in the trunk, Zarola did me bidding, but he would not have received one dollar of it. He would have been as he is now, only a body would have been found in the park—a partly filled bottle of wine—and death enough in it to have materially lessened the number of park policemen. I never cared specially for Earl. I thought he would be a convenience some day, and educated him accordingly. He knew up well but mine, and I think I had more feeling for him than anyone else. He has committed no crime aside from exchanging those packages. That I managed, to be sure, he killed his father, but it was in my defense. I think I am sorry for Earl. I trust he will not regain his reason."
"A most remarkable woman," observed the detective.

"And one, Mr. Sellars, you may now bring to the gallows, as soon as is consistent with your inclination," said the widow, arising to her feet.
"There was a quiet movement of her left arm.
Sellars sprang forward, but too late. She cast a phial that had contained prussic acid at his feet, and with the words, "I have escaped you, Mr. Sellars," and a derisive laugh, fell to the floor.
"She was quickly borne into the adjoining room and laid upon the couch."
"There is no hope here!" exclaimed the physician. "Prussic acid! The contents of that phial would have killed fifty men. Convulsions are seizing her already. The pupils of her eyes are contracting—her teeth set—"
"O God!" wailed the banker. "That this unfortunate woman should ever have invaded my house! Death and destruction followed in her wake. Thank God, my daughters are far from this awful scene."
"Father! Father!"
"Yes, my son—my boy! Oh, my boy!"
"Come to the library, father!"
"Unrestingly the banker accompanied his son."
Five minutes later Dr. Hewit appeared at the door.
"It is over," he said. "She spoke but

AGRICULTURAL

Level Culture Best For Cabbages.
Cabbages grown on level land in Arkansas produce forty per cent. greater yields than when grown on ridges four inches high and forty-six per cent. greater than when grown on ridges eight inches high. Level culture was decidedly the best. In the same series of experiments cabbage plants set deep so that the bud was just level with the surface of the soil produce much larger yields than if set the same depth as the plants grew in hotted.

To Start Bees in Sections.
As an inducement to start the bees at work in the sections, a few empty combs should be saved at the close of the honey season. Unfinished sections are just the thing for this. The honey can be extracted and the sections put out for the bees to clean up, so as to leave no honey in them to granulate. At the beginning of the honey flow they can then be placed in the middle of a super as bait. When honey begins to come in the bees will take it up into the bait combs quite readily and when once started in the super they will spread out very rapidly. As the bees begin to cap the sides of the sections, and if the honey flow is promising, lift off the first super, bees and all, and place on the brood nest an empty super, putting the full one on top. By this method we can get two, three and sometimes four supers of honey from a single colony. Last year I had a few colonies that filled four supers apiece, twenty-eight one-pound sections to a super.—Correspondence in Orange Judd Farmer.

Laying a Cement Floor.
It is important that the cement floor be laid with a true level. It should not be too smooth on top, but very level. To secure a true level and to make sure that an even thickness of the cement is being laid on, the plan illustrated in the cut may be used to advantage. Lay down a strip of wood of the required thickness of cement, putting it about twenty inches from

the back side. Fill in the cement and with a straight edge smooth all off level with the piece of wood. Then move this back about twenty inches and continue to repeat the filling and smoothing operation. Cement is usually laid on a firmly packed floor of stone or gravel, but can also be laid upon a board floor if the building is elevated from the ground. For the use of cattle the floor should be inclined a little, either in the cement or by inclining the earth or board floor beneath.—New England Homestead.

Feeding Value of the Corn Plant.
The feeding value of the corn plant at different stages of growth has been the subject of some investigation, and the results are valuable to the farmer of live stock. The idea is prevalent that the value of the stalk, after the removal of the ear, is insignificant, and that is why the stalks are left in the field over such extensive areas of country. No one would consent to permit such waste of a product that he deemed valuable. He could not be induced to thus expose his clover or timothy crop. But the farmer who has learned that he can profitably turn stalks into beef, milk and mutton, and save valuable hay, is not leaving his stalks in the field and exposing his herd to all sorts of weather, while they are trying to sustain life upon the woody fodder. It is true that the large output of labor in harvesting the stalks, before the corn harvester was introduced, was some excuse for leaving them stand; and cutting by hand, too, prevented harvesting a large acreage at just the right time. The food value of the fodder depends upon the stage at which it is cut. Experiments have shown that when the ear is glazed the stalks contain the largest quantity of available nutrients, and should then be harvested, perhaps waiting until some of the earlier ears are ripe. It is a cause for congratulation that every year more and more corn fodder is fed. This coming winter will be a good time for those who have never to it to begin, for the clover crop is short and in some sections there is a short crop of hay. Just remember that there are experienced feeders who say that good corn fodder is the equal of clover. Last winter I shredded my corn fodder, and was highly pleased with the result. But simply cutting it in lengths of about three inches will do.—John H. Hobbs, in the Epitomist.

Well-Anchored Posts.
Many plans have been broached for firmly anchoring the corner post that is to receive the pull and tension of a wire fence, but the one here illustrated is one of the best of all. At the back of that post in the bottom of the hole is placed a block of wood, and in front of the post, just below the surface of the ground, is imbedded a long log, or stick of timber. It will be seen at a glance what enormous resisting power these sticks

GOOD ROADS NOTES

How Farmers May Help the Roads.
It is easily possible for farmers to keep country roads in a much better condition than most of them are at present, writes J. N. Phillips, of Florida. The individual can afford to do road mending on the same principle that he repairs fences and buildings. "It pays me." And a land owner ought to feel as much shame, even guilt, before the general public over a mudhole that can be drained, or over a choked-up sluice along his premises as he ought over neglected cattle or a display of filth.

It is not necessary to wait for the road-working season to come. The most profitable, common sense work can be put in a little at a time, if at the right time. Drainage is the beginning and the ending of the whole matter, if roads are to be roads and not sloughs. Watering-troughs and hillside springs are common causes of standing water, yet it is a very simple matter to direct the water flowing from them in the way it should go. A stone, a loose board, a chunk of soil washed down against the end of a sluice may choke it up till it is worse than nothing. Five minutes' work would send the water rushing through its proper channel. It is not uncommon to see water following the wheel rut for rods, when a man with half an eye can also see that a mere cut through the ridge at the edge of the road would lead the water into the ditch, perhaps down a bank.

Dropping into a bad hole or soft place a few superfluous stones now and then to keep the water out would work a double-headed blessing to all passing that way. Heaving out a few stubborn old stones from the track would work detriment to the blacksmith and wagon maker perhaps, but a big saving to the farmer. If all such patches were well kept up, the yearly toll of public service would count more and more toward the good roads of which all are dreaming and talking. This view of the subject is no more than one feature of practical farming, intelligent economy, a mere looking out for number one, no matter how many others are also benefited.

Keep the Roads Clean.
It's an old and true saying that what is every man's business is no man's business, remark J. L. Irwin, Centerville, Kansas. There is no place where the truth of this is more noticeable than in the manner in which the roads are left to grow up to trash and weeds, when a few hours' work would keep them clean. No matter how neat a farmer may be, or how tidy he makes his farm appear, the effect is spoiled so far as appearance is concerned if the few feet of public highway between the roadway and his fence is overgrown by unsightly weeds, brush and noxious herbage. A neat fence and well-kept roadside will add many dollars to the value of a farm.

Beside the question of neatness there is another, graver reason which every man must recognize, but which is universally ignored, why a farmer should give the road bordering his farm strict attention. It will be a difficult task as most of us have found to our cost, to keep the thistles, burrs and other weeds from scattering their seeds broadcast over the adjoining fields. It is much easier to keep the roads clean. As the roads are fields where the seed is liable to be sown at any time, by passing teams, grain or cattle, constant vigilance is necessary. But the end gained certainly recompenses the labor and care.

A wise man will make use of anything that will turn to his advantage. Some puddings are excellent baked slowly or boiled in a form. For stuffing the soft crumbs inside a loaf of stale bread are used instead of dry crumbs. Dry crumbs make sweeter puddings! Toasts for use, as a garnish to soup or to serve with game or chicken should be cut up in ornamental shapes in the quantity while soft, dried thoroughly and stored away in boxes for use when required. When needed, brush them over with melted butter and brown them in the oven or fry them a delicate brown in hot fat.

Hints For the Housewife.
If your gem or muffin batter doesn't fill all the set fill the empty ones partly full of water before setting in the oven.
Date vinegar has recently been put on the English market, and many people say it is far superior to any other vinegar.
Bread made crisp and brown by being sliced and baked in a hot oven makes a valuable bread and dish for those who are inclined to corpulence. No butter should be eaten with this bread.
Corn bread possesses one advantage over most hot breads. It is digestible as well as palatable. Most writers on food topics agree that yeast bread is not as wholesome as that raised with baking powder.
If grease is spilled upon the kitchen floor do not pour hot water upon it, but cover the spot with a strong solution of unslacked lime and sal soda dissolved in cold water, and scrub vigorously with a clean scrubbing brush.

A stubborn attack of hicoughs will almost invariably yield if a drop of oil of cassia (cinnamon) on a piece of sugar is given to the sufferer every ten or fifteen minutes. This has been proved effective when all other remedies have failed.
Rolls from whole wheat flour are very nice when properly made. They are also very healthful. Fritters also are appetizing. Make the rolls of one pint of sweet milk, one spoonful of piecrust, one egg, two heaped teaspoons of baking-powder and flour for a moderately thick batter.

Silencing a Voluble Barber.
"Your hair is getting thin, sir," said the local barber to a customer.
"Yes," replied the gentleman addressed, "I've been treating it with anti-fat. I never liked stout hair."
"But you really should put something on it," persisted the tonsorial artist, in a most earnest manner.
"I do every morning," returned the customer.
"May I ask what?" inquired the barber.
"My hat," said the patron. Thereafter was silence.—Freeport Journal.

HOUSEHOLD MATTERS

A Way to Make eclairs.
Put into a small saucepan one-half of a cupful of milk and one table-spoonful of butter. When it boils add one cupful of flour, stirring very rapidly. This will make a very stiff paste, and it must boil thoroughly; remove the pan from the fire; add one unbroken egg; beat this well into the paste; then add another egg, beating as before and continue until three eggs are used; place a pastry tube in a pastry bag. Press with the left hand on to a baking sheet or pan eclairs mixture three inches long. Put the pan in the oven and bake fifteen minutes; then remove them from the oven. When cool, with a pair of scissors cut the eclairs on one side and fill with whipped cream, sweetened and flavored or with a vanilla cream.

An Appetizing Hot-Weather Dish.
To prepare blind bake, take a pound and a half of veal cutlet, or one three-pound chicken, a pound and a half of round steak chopped fine; mix, and add half a teaspoonful of grated nutmeg, a level teaspoonful of cinnamon, one pint of stale bread crumbs rubbed fine, a quarter of a teaspoonful of pepper and two level teaspoonfuls of salt. Mix all the ingredients thoroughly together and pour over four well-beaten eggs. Pack into a square breadpan or into a melon mould. When it has taken the shape of the pan or mould turn it carefully out on a piece of greased paper in the bottom of a baking-pan, baste with melted butter, and bake in a moderate oven for three hours. Serve cold. Veal loaf is made after this same recipe, using all veal.—Ladies' Home Journal.

How to Cook Kidneys.
In cooking kidneys it must be remembered that they should be cooked either a great deal or but little, the "golden mean" in this case being out of the question. Kidneys are like potatoes. Cooked beyond a certain point the albumen and fibrine harden, and then long, slow cooking is required to bring them back to digestibility.
To prepare a lamb kidney saute in the chafing-dish put two tablespoonfuls of butter in the outlet pan. When hot add a small onion minced fine, and cook for a moment or two, taking care that it does not blacken. Then add the kidney, cut in thin slices. Cook five minutes, turning often. When browned add other seasonings of mushroom caps and either a tablespoonful of stock or a dessert-spoonful of fluid beef dissolved in a little cream, and serve at once on hot plates.

Crumbs of Bread.
Crumbs of bread are always valuable in brooding chops and other meats, frying, to spread over scalloped dishes, fried meats, fish and for other purposes, as well as for puddings and sweet dishes.
The secret of preparing these crumbs so they will keep indefinitely without mould is to dry them so that all moisture is removed from them. Spread the bread on a tin in the warming oven and dry them in the stove, as it is loose, and after it is perfectly dry roll it out and sift the crumbs. Roll out those that will not go through the sieve, and roll and sift them again until there is merely a handful of crumbs in the sieve. These few coarse crumbs are valuable for frying in butter, when used to scatter over macaroni, noodle and other pastes prepared to serve with meats. For puddings dried crumbs should have boiling milk poured over them, and they should remain soaking in the milk for half an hour or longer until the milk has cooled, when eggs, raisins or fruit is added and seasoning is put in. Such puddings are excellent baked slowly or boiled in a form. For stuffing the soft crumbs inside a loaf of stale bread are used instead of dry crumbs. Dry crumbs make sweeter puddings! Toasts for use, as a garnish to soup or to serve with game or chicken should be cut up in ornamental shapes in the quantity while soft, dried thoroughly and stored away in boxes for use when required. When needed, brush them over with melted butter and brown them in the oven or fry them a delicate brown in hot fat.

The Anti-Rot Agitation.
Bad roads constitute the greatest drawback to rural life, and for the lack of good roads the farmers suffer more than any other class.
In every one of the leading States the L. A. W. will introduce good roads bills next winter, and the various divisions are preparing for an active campaign in their support.
The best road for the farmer, all things being considered, is a solid, well-built stone road, so narrow as to be only a single track, but having a firm earth road on one or both sides.
When the traffic is not very extensive the purposes of good roads are better served by narrow tracks than wide ones, while many of the objectionable features of wide tracks are removed, the initial cost of construction is cut down one-half or more, and the charges for repair reduced in proportion.
From the number of Connecticut towns that have filed applications for a share in the State good roads appropriation of \$175,000, it becomes evident that there will be not enough money to supply half the demand. The number applying is 115, and their requests exceed the appropriation by \$134,000.

The Japanese Government steel works, which is under course of erection, is being built to demonstrate the practicality of manufacturing plates in Japan.