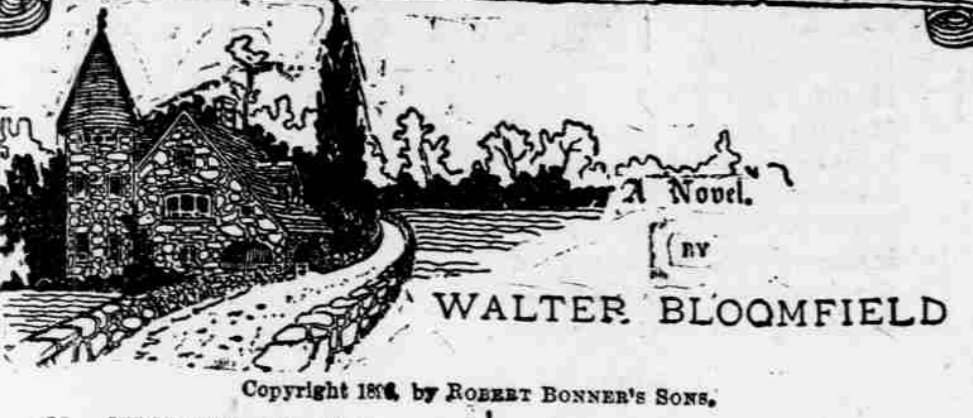


Holdenhurst Hall



WALTER BLOOMFIELD

CHAPTER V.

"Oh, Annie is a few months younger than I. When she was about fourteen her father apprenticed her in one of the big drapery establishments in the West End of London, but we don't know which. She didn't go to New Zealand with her father. Further than that we know nothing about her."

CHAPTER VI.

"The devil you have!" exclaimed uncle Sam. "Is he a good fellow?" "The rector of Holdenhurst Major has been my friend for ten years. I hate parsons," said uncle Sam.

UNCLE SAM AND THE REV. SILAS FULLER. My father's intimation that he had invited the Rev. Silas Fuller to lunch disturbed me. I knew Mr. Fuller very well, and I was beginning to know my uncle a little. Two men differing more widely in habit and opinion it would be difficult to find, and I feared that a conversation between them might afford my father and me more embarrassment than entertainment.

The Rector of Holdenhurst Major was a thin, spare man, a little on the wrong side of fifty, short of stature, neat in appearance, formal and precise in manner and speech. The deference which for many years had been paid to this reverend gentleman by the most respectable but ignorant peasantry in England, had bred in him a somewhat dogmatic style. Like most of his class, he had married early in life, choosing for his wife a portionless lady about three times his own size, who, in lieu of dowry, had presented her lord with seven daughters and four sons in the most rapid succession permitted by the laws of Nature. The living of Holdenhurst Major was worth £220 a year in money, with a tolerable house, and five acres of land all told. Such were the means at the disposal of this clergyman of the Church of England, and with them he had to support himself, his wife, his eleven children, two servants, one pony, one dog, and one cat, as well as take a material interest in the well-being of the poor of the parish—that is to say, of the entire population; for my father and the Rector were by very much the richest persons in the place. I remember also a canary, said to have been the pet of the eldest daughter, that was once a member of this clerical household; but it died—whether from the draught through the window, or inanition, or as prey to the hungry cat, I could never correctly ascertain.

I felt that my worse fears were shortly to be realized when—introductions over, seats taken, and grace said—my uncle opened the conversation by inquiring of Mr. Fuller how business was looking, hastily correcting his sentence, and substituting "church matters" for "business."

"I thank you, Mr. Truman," replied the Rector, with great deliberation, as he slowly smoothed the pucker in his waistcoat with his left hand, while his right grasped the wine-glass which he had been about to raise to his lips when addressed. "I thank you, Mr. Truman, for your kind inquiry. It is very considerate of you to ask such a question. Too little interest is taken in the Church by persons not immediately connected with the Church—far too little interest. Born in the Church, if I may so express myself (for both my father and grandfather held curacies at Splashmore-on-Orwell), and myself, I trust, a conscientious, hard-working minister of the Church, I fully appreciate the comprehensiveness and importance of the question with which you have been so good as to favor me. It is only on the occasion of my visits to the Hall that I find myself in a situation to be so intelligently interrogated. I fear my answer must be somewhat different from what you would expect. My position in life and your proper opinions induce you to desire. The Church, alas! has many enemies; and among her enemies are some who should be her friends; though I rejoice to inform you that we of this district are rather exceptionally free from such adverse influences. The unprecedented depression in agriculture, however, and the uncertain, though certainly unchristian, procedure of one whom I think, without the remotest exhibition of partisanship, I may stigmatize as the evil genius of England, Mr. Glad—"

Mr. Fuller had only proceeded thus far with his answer—the bare preliminary to a fifteen minutes' discourse—when uncle Sam's impatience, of which I had been watching the growth with alarm, reached an unbearable point, and he cried out: "Was that your pony I saw coming up the path about half-an-hour ago?" "It was," replied the Rector, much surprised at such an extraordinary interruption.

"The animal seems in a very bad condition," observed uncle Sam. "Madcap is rather old," said the Rev. Mr. Fuller, looking very uncomfortable; "we have had him a good many years." "I think it must have occurred to my uncle that the subject of conversation which he had so unwittingly started could not be effectually dismissed in this unceremonious way, for after a brief pause, he himself re-opened it. "I suppose there are not many prizes in the Church of England, and that the few which exist are well preserved by the cliques with a present grasp on them. For a professor of religion, if he has brains, I think

after all, Nonconformity offers the best field; but for a slow man, with a taste for a large family and a dull life, doubtless the Church is best." These words plunged my father and me into great confusion of mind. It is true they were spoken by one who knew little or nothing of the circumstances of the Rev. Mr. Fuller—who indeed had never so much as heard of that gentleman until an hour before—but their effect was none the less disastrous. My father coughed, I choked, and aunt Gertrude asked me to oblige her by passing the water.

WIT and HUMOR OF THE DAY

Urbs in Ruere. I'm glad you city-people Love the city as you do; For if you should desert it, You would spoil the country too. —The Whim.

As to the Star. The Sourette—"Does she make up quickly?" The Understudy—"Well, everything but her mind."—Pittsburg Post.

The Mystery of Credit. "Tacitful?" "Very. She lives as far beyond her income of \$50 a week as most women could live beyond an income of \$100 a week."—Puck.

Not Quite the Same. Old Grave—"Are you thinking of the future, my friend?" Young Slave—"No, to-morrow is my wife's birthday, and I'm thinking of the present."—Boston Globe.

By Proxy. Boarder No. 1—"What's that loud thumping noise in the kitchen?" Boarder No. 2—"It's the landlady hammering the steam and wishing it was the beef trust."—Chicago Tribune.

Sometimes. Upgardson—"Do you share the superstition that opals are unlucky?" Atom—"The fine opal you're wearing on that soiled necktie certainly seems to be in hard luck."—Chicago Tribune.

Her Mistake. "So," said her new neighbor, "your husband talks Russian?" "Oh, yes, quite fluently." "I had supposed the noise I have been hearing was made by your girl freezing ice cream."—Chicago Record-Herald.

Veteran Experience. "I'll bet you never smelled gunpowder!" exclaimed an excited veteran to a comrade. "Well, to tell the truth, I didn't," explained the other; "you see, the day of that battle I had a bad cold in my head."—Yonkers Statesman.

A Blessed Relief. Dunsley—"Gracious! I'm glad I ain't a Russian. It must be awful to have to leave home and go to war." Housekeep—"Oh, I don't know; there may be mitigating circumstances. Perhaps it's housecleaning time there just as it is here."—Philadelphia Press.

What Did She Want? Mrs. Newliwed—"I want to get some salad." Dealer—"Yes, ma'am. How many heads?" Mrs. Newliwed—"Oh, goodness! I thought you took the heads off. I just want plain chicken salad."—Philadelphia Ledger.

Wedding Anniversaries. Hicks—"So you're going to celebrate your wooden wedding, are you?" Wicks—"Yes." Hicks—"Well, I guess I'll celebrate my wouldn't wedding. It was just five years ago that that girl from Chicago said she wouldn't marry me."—Somerville Journal.

A Woe's Fear. "Sorry, boys, but I'll have to be getting home," said Underthump, at the club. "My wife expects me before midnight." "What's the matter? Afraid she'd go for you if you stayed any later?" "No, I'm afraid she'd come for me."—Philadelphia Press.

A Frosty Atmosphere. "I understand that prima donna failed to give her farewell concert because she had a bad cold." "Yes," answered the manager. "How did she contract it?" "Well, it wasn't an ordinary cold. It is what is technically known as a box office chill."—Washington Star.

An Experienced Opinion. Father—"Daughter, Algernon von Spook wants to marry you." Daughter—"What that man? Why, papa, I wouldn't have him. He hasn't any sense." Father—"Of course not; of course not. You don't suppose he would be wanting to get married if he had, do you?"—Detroit Free Press.

Easy to See Through. "They haven't much show of winning the election, but they're making quite a bluff. They're going to have a torch-light procession to-night." "That so? Have they any transparencies?" "O' yes; that word describes the various claims they've been making."—Catholic Standard and Times.

Fuzzled. "I am just a little puzzled," she said. "What's the matter?" asked her dearest friend. "Why, of course, if you become engaged to a young man at the seashore, it doesn't count the following winter, but does it count for anything if you happen to meet him at the seashore again the next summer?"—Chicago Post.

POPULAR SCIENCE

Dr. Hamilton Brown of Baltimore has successfully substituted hard rubber tubes in place of the sixth and seventh ribs of an eighteen-year-old patient suffering from pus formation after pneumonia. It is expected that new bones will be formed.

Dr. Manacine, the famous Russian authority on sleep phenomena, says that rocking is an artificial method of inducing slumber. The process fatigues consciousness by a series of monotonous sensations and incidentally deprives the brain of its blood supply. Absence of blood from the brain makes sleep.

Recent tests show that in fifty-one per cent. of the cases the human right arm is stronger than the left; in thirty-three per cent. the left is stronger, and in sixteen per cent. they are of equal strength. Of fifty skeletons measured, twenty-three had the right arm and left leg longer; six had the opposite, and seventeen showed members of equal length.

Dr. Roux of the Pasteur Institute, Paris, reports that at last a microbe has been found which may be relied on to exterminate rats and other rodents without doing injury to other animals. A district covering three thousand acres was experimented on, four tons of bread and ten tons of oats, inoculated with the germ, being used as bait, and ninety-five per cent. of the little pests being killed.

Reduction by electricity of an aneurism or dilatation of the aorta, the main artery of the body, has been attempted in nine recorded cases, but only three of the patients survived. In a recent successful attempt, the galvanic current was applied to a Philadelphia man for one hour, reducing an aneurism that extended three inches above the base of the breast bone and was three and one-half inches wide.

REWARDS OF JOURNALISM. Why the Average Newspaperman is Fitted for the Public Service. In my opinion, the most attractive fields of profitable usefulness opened up by the pursuit of journalism are politics and the business of publishing. Those who have tried to show reasons why journalists should abstain from active participation in politics, and why they should refuse to enter the contest for public office, have never advanced an argument that will stand the test of logic or common sense. If a journalist, in pursuit of his vocation, advocates certain governmental policies which may be embodied in the creed of a party, there is no reason why he should decline to accept a position that will enable him to have a part in the practical application of these policies when they are ratified by the people at the polls. The profession of journalism requires extended knowledge of politics and familiarity with the theory and practice of government. The successful journalist must of necessity be a constant student of national issues and party politics. He need not abandon the profession of journalism to enter a public service for which years of study and training have preciously fitted him. Politics and journalism go together; they are inseparable.

As a matter of fact, the average journalist is better fitted for the public service than the representative of any other profession. There is no reason why politics or legislation should be regarded as the exclusive domain of the lawyer. There are a great many reasons why the business of the law should not be entirely controlled by those who make money out of the practice of law. If public office disqualifies a journalist for impartial and fair-minded discussion of public measures, then the lawyer who is elected to Congress is disqualified from practice in any court. There is no reason why a journalist should expend the energies of a lifetime in helping men to secure public office, when he is himself better qualified, by experience, education and training, for the public service than most politicians. The proverbial ingratitude of politicians should admonish newspaper writers that their surest hope of reward for party service is in active and aggressive participation in the contests for those places in the Federal service that are usually claimed by incompetents who have no special fitness for them, and who have no claim upon the party, outside that which is established by corrupt manipulation of caucuses and conventions and which, to the disgrace of modern politics, is too often recognized.—Mr. Truman A. De Weese, in the Forum.

Ben Franklin's "Philadelphia Treat." An interesting collection of invitations to and from Benjamin Franklin during his visit to England has been placed in the University of Pennsylvania Library. Among the letters to Franklin are some from the peerage for great and for little dinners, but perhaps the most interesting is one from a gentleman who described himself as "in lodgings" and unable to entertain Mr. Franklin at his home. He therefore proposed a visit to the Star and Garter, and then went on to say that he would order a dinner at a crown a head, evidently expecting Franklin to bear his share. There is no record of an acceptance.—Philadelphia Record.

Many Species of Fish. The seas of Japan, Okhotsk and Behring contain 133 distinct species of fish.

FOR THE HOUSEWIFE

Codfish Baked With Cheese. Bake into flakes two pounds of salt codfish and soak one hour; change the water once; make a white sauce with two level tablespoonfuls of flour, one and one-half cupfuls of milk; salt and pepper to season; butter a baking dish; put in it alternate layers of fish and sauce, sprinkling grated American cheese between each layer; then spread over the top buttered crumbs and bake in a quick oven over half an hour.

Potted Chicken. Boil the chicken in as little water as possible till very tender and well done. Season while boiling to suit the taste; then while hot separate the white meat from the dark, and chop both very fine.

Celery With Cream Dressing. Wash and cut celery in inch pieces or smaller; put in a cool place until wanted; grate one cocoonut; pour over it one pint of boiling water; allow it to stand until the water is cool; then with the hand squeeze the cocoonut in the water; take it by the handful, press it tightly, and throw away; strain the mixture through a piece of cheese cloth; stand this aside until cold and the cream comes to the surface; at serving time put the celery in a glass dish, sprinkle over it one tablespoonful of grated onion, a little cayenne pepper and a little salt; skim the cream from the top of the cocoonut milk and pour it carefully over the celery; then add two tablespoonfuls and serve at once.

HINTS FOR THE HOUSEKEEPER. Always keep your celery roots and dry them. They are good for seasoning soups and sauces. An attractive way to prepare macaroni gratin is to bake the macaroni in a shell of Edam cheese. Cut flowers will last much longer if a little carbonate of soda be added to the water in which they are stood. If the bread knife is hot new bread can be cut as easily as old. But, if you would not spoil your knife, do not make it too hot. One reason that an omelet is so often a failure is the use of too many eggs. The more eggs the more difficult a matter of turning and folding. Four eggs are all that should ever be used at one time. After rice or macaroni is cooked, place in a colander and drain off the water, then quickly turn cold water through and you will find that the stickiness which is so undesirable will be prevented. A good general rule always to remember in the use of gelatines is to soften the gelatin in cold water, then to dissolve in boiling water. Neglect of either part of the process will cause trouble in making jellies. The coffee pot should be washed as regularly as other cooking utensils, but should not be put into the water in which other dishes have been washed. It should be cleaned with fresh hot water without soap, and then thoroughly scalded. To cook fish in water, do not boil it. Plunge the fish into the boiling water to seal the surface and retain the juices, then reduce the heat so as to keep the water below the boiling point—180 degrees Fahrenheit is the desired temperature if one uses a thermometer in cooking. Tinware can be kept bright indefinitely if it is washed in soap suds, to which a few bits of washing soda have been added, and placed for a few seconds either on the stove or in the sun after being wiped lightly with the dish cloth. When warmed through it should be dried with a domet flannel towel. Glasses which have been used for milk and eggs should never be plunged in hot water. Immediately after using, fill with cold water and allow them to stand. Next wash them in lukewarm water, then in hot suds, and rinse. The result, especially if linen toweling be used, will be glassware that sparkles as if it were cut. To clean agateware put the ware on the stove filled with water and into the water put a tablespoonful of sal soda (washing soda) and then after a while use a scouring soap and you will be pleased with the result. Also put your bean pot on the stove and a good generous tablespoon of soda and it will wash as easily as a cup. A little soda put in your greasy baking pans and keeping them warm while washing your other dishes will help along that most disagreeable task.



Methods of Building. The present general movement for better roads and the prospect of national aid in road building have greatly stimulated the study of the best methods of road building. While to the general public the idea of building permanent roads is to use broken stone after the system first employed by John McAdam, about the year 1785, other methods should be carefully studied in order to build the best and most durable roads at the lowest cost. It seems a remarkable fact in view of the great improvements in everything connected with modern life, that we are still building our roads the same way they were built over 100 years ago. This resulted from the universal introduction of the railroad, which caused the improvement of our common roads to be sadly neglected, as well as advancement in the art of building them. A great obstacle in the way of building durable roads of crushed stone is found in the lack of suitable stone in most localities where good road stone is found. In New York State, for instance, where road building has been very active in recent years, stone has been shipped over 200 miles in some instances in order to obtain stone of good quality. The lack of good road material has caused careful study of various methods of road building by experts, with the result that for general use a modification of the old stone wheel track or tramway roads, which have been in constant use for over 100 years without material wear or cost, has been highly commended. The old tramway roads could only be built at reasonable cost in a few localities having suitable stone, but by substituting paving brick for the stone slabs, this superior form of road can be cheaply built in every locality. In fact, even in the favored localities, where good road stone is abundant, the use of these brick wheel tracks considerably decreases the first cost of roads, while they practically do away with all repair expenses, as well as the dust and mud, and at the same time enable three or four times the load to be handled with the same team force. This improved method of road building has been adopted by a number of localities and the cost has been found to be from \$1200 to \$2500 a mile, according to the relative cost of materials, labor, etc. while the average cost of crushed stone roads has been about \$9000 a mile in New York, where the greatest amount of road building has recently been done. A section of this brick track road in the United States Department of Agriculture grounds during the last four seasons shows no material wear, and has been uniformly free from dust, mud and ruts during that time, while an adjacent section of crushed stone road has been nearly ruined during the same time, partly by the washing of water. For hilly roads these brick wheel tracks are especially adapted, as by depressing the tracks below the adjacent road surface the water is successfully carried down the hills on them without the use of the objectionable water breaks, besides enabling three times the grade to be used without disadvantage. Government road officials recommend that long term convicts be employed in penitentiaries in making the brick, cement, etc., for these roads, and short term convicts be used in making the roads, to the moral and physical betterment of the convicts, and claim that in this way the building of these superior and most durable roads should cost but \$800 to \$1500 a mile in many localities. This makes an interesting comparison with the cost of \$9000 a mile in New York State for crushed stone roads, some of which have been nearly ruined by two or three years of use, while wheel tracks similar to the brick tracks, built of stone, near Albany, N. Y., in 1833, at a cost of \$1500 a mile, show very little wear in more than seventy years of constant and heavy traffic. If convicts were thus employed in such penitentiaries as Sing Sing, New York, for instance, where the best of brick clays could be delivered at very low cost by boat, and from which the brick, etc., could be cheaply shipped by boat to nearly every point along the proposed New York and Chicago road, and at a cost so low as to be insignificant when compared with its substantial and lasting benefits.—Waynesboro (Pa.) Herald.

English Gold Coins. There were 9,100,000 new gold sovereigns issued in England during 1903, as compared with 4,523,000 in 1902. Half sovereigns issued numbered 1,044,000, against 2,121,000 in 1903.