

BERENICE ST. CYR.

A Story of Love, Intrigue, and Crime.

BY DWIGHT BALDWIN.

CHAPTER XIV.

A PROFESSIONAL INTERVIEW.



hours, and began to feel quite keenly the pangs of hunger. The effects that our hero sank to a seat beside the table and followed his guide into a small room.

Then the servant showed them into a small room, half parlor, half library, where he lighted the gas, having first closed the blinds tightly and drawn down the curtains.

"Now for business," cried Sears, as he waved the reporter to a seat beside the table and proceeded to light a fresh cigar. "I'm ready," replied Cole, as he made ready to note down what the other might say.

"In the first place, my name is Almon Sears." "What?" cried the reporter, dropping his pencil and half rising to his feet. Although not in the least surprised, he saw that evidence of it could be expected.

"That's what," returned the hardened villain, in a defiant tone, and then blew a number of smoke rings into the air. "My name is Sears," he resumed, a moment later, after the rings had dissolved in the air. "An hour ago I called to see the chief of police, to give some additional information as to this Winters case. He wasn't in, and so I left and came here. Now that he has mixed me up with it to the extent of charging me with murder, I might as well give the whole matter to the public, and I'm very glad it happened to meet you."

"So am I," returned Cole, as he picked up his pencil and resumed his seat. "In the first place, a man in the desperate situation that this Winters finds himself in will do anything to save his life. The evidence against him is most conclusive, and he can only hope to save himself by showing that a job was put up on him."

"I see," assented Cole, pausing in his writing. "In the second place he has a grudge against me, and his former employer, Mr. Max Morris, who more than likely he will try to involve with me."

"How did that happen?" "I told him in the act of robbing the cash drawer and told Max. As a result, he was at once discharged, and only escaped prosecution by concealing himself."

Although this false charge was trivial in comparison to the awful crime laid to his door, still it brought an angry flush to face of the writer. "It shows the animus of the summel!" "Very well. It's a good point—"

"But the weightiest matter remains. You see—" A sharp rap at the door interrupted the speaker. "Come in!" he cried. "It's me!" said Luke, thrusting his head into the room. "What's the matter? Has he come?"

"No. I want to speak with you, though." "I'll be back soon," said Sears, and stepped into the hall, closing the door after him. In an instant, Cole had his ear opposite the keyhole. He caught but a few words in the voice of the servant, but they sent a thrill to his heart.

"You'll have to come, sir! She's makin' an outcry, an' I'm afraid as she'll be heard!"

CHAPTER XV. BADLY DECEIVED. For an instant our hero stood with bated breath. Then, as he heard the sound of footsteps ascending the stairs, he opened the door and glided out into the hall.

Another moment and he had reached the head of the stairs and saw Sears in the act of unlocking a door, not fifteen feet away. As for Luke, he was not in sight, and Cole concluded that he had remained in the lower part of the house.

He applied his ear to the door, but a murmured mass of confused sounds alone rewarded his vigilance. He had little doubt as to who was held a prisoner there, but he resolved to know beyond all peradventure.

been spoken of by that name, and concluded that here was where he had brought Berenice.

"I'm going to stay here to-night, Luke, at least until your master comes. He'll be along soon, I think."

"All right, sir." "This way."

Thus invited, our hero hurried up the stone steps and followed his guide into a small room.

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Not only were his chances of learning anything small where he then was, but he ran the risk of being detected in the act of listening should Sears leave the room without giving him any kind of warning.

Accordingly he passed on to the adjoining apartment, the door of which, to his great joy, he found to be unlocked. Closing it after him, he advanced and entered a large closet on the side next to the room which his enemy had just unlocked.

"Calm yourself, I tell you! Calm yourself!" Cole had barely entered the closet when he heard these words, pronounced in the voice of Almon Sears. "Why have you torn me from my poor dead father?" "Berenice!" murmured the listening lover, in intense excitement.

As he entered the room the banker sprang to his feet and seized him by the hand.

"I congratulate you on the night's work!" cried he. Cole Winters was completely dumfounded.

"I don't—that is—" he stammered. "You don't? The girl is secure, the detective dying, and the young fellow a fugitive from justice, who can only save his life by keeping himself to himself."

"But the bonds?" asked our hero, who felt that he must say something, though he could not imagine the cause of the banker's strange conduct. "That's the very point."

"Have you found them?" "No; but I have a theory. By the way, how came you to turn blonde to come here?"

Like a flash the secret of Morris' strange mistake dawned upon Cole Winters. He had, no doubt, seen Almon Sears wearing the disguise he had appropriated, and had mistaken him for his partner in crime.

The knowledge almost deprived the young man of wits, and he narrowly escaped betraying himself. He wondered now that Sears had not discovered his identity, but remembered that we are not so familiar with our own appearance as with that of others.

"I've been doing some work on my own account," said Cole, as soon as he could trust himself to speak. "That detective fooled me completely. He made no charge against me, and I made a cash deposit and was released."

"Were you recognized?" "No; as luck would have it, I wasn't. All is well with us."

"Did you see Bloom?" "Did I see Bloom? What are you talking about? Didn't you send him around to tell me that you were coming to my house and for me to meet you here? What's wrong with you?"

"Haven't I gone through enough to-night to rattle any one? Bloom told you everything, I suppose?" "Yes, all he could in five minutes or so."

"What is your scheme about the bonds?" "From what Bloom tells me, there's no doubt but what the young fellow had them in his boot when he threw him into the Clark street cellar."

"I think that's right." "It was near there that he broke away from the detective who had placed him under arrest."

"In the very next block, I think." "What more likely than that Hyland, in searching the houses in the neighborhood, should have found him and his money in my office?"

"I see! And removed the bonds?" "Exactly." "But where was he when we returned?"

"Perhaps still in the cellar. Anyway, he must have followed us from there, to have located us in your South Side den. I'm sure of it. Do you think he had the bonds on his person when he came in among us disguised to pass for you?"

"No. He was taking desperate chances, and got rid of them before that."

"But how, where?" "That's the question we must solve. It's a hard nut to crack, but a kernel of \$300,000 is worth a little extra exertion."

"I'm willing to work for it." "And I. How about the girl?" "She's all right."

"Did you get her to sign?" "Yes." "Good! The St. Cyr fortune will be ours. I can supply the necessary witnesses, and make the whole thing as straight as a gun barrel. Let me have it."

"What?" "What! Are you losing your senses? The paper! It means half a million, at least." "By Jove!" cried Cole, slapping his thigh. "What's the matter?" "I left it up stairs!"

FOR THE FARMERS.

SOMETHING ABOUT THEIR WAYS AND WORK.

Interesting Bits of Information for the Farmer's Home, His Family and Himself.

THE FARM.

Constructing Wind Breaks.

High winds are disastrous to crops and fruit trees, and the strong northerly breezes of winter, blowing directly upon exposed shrubs, trees and winter crops, commit a great amount of damage every year in all parts of the country. Nature protected her garden by surrounding it with forest trees, which are able to ward off the cold and winds. Farmers must imitate nature in this respect, and timber screens should be constructed on the north and west sides of every farm. A good wind break of trees will save an endless amount of trouble and damage. Even if the tempests are not strong enough to destroy the crops they are nearly always violent enough to destroy the grass, corn and grain down so that it is difficult for it ever to raise its head again properly. A good wind break will sometimes make a difference of 50 per cent in the value of a field of grain, grass or corn. This repeated every year for a quarter of a century would make an item such as would make any farmer open his eyes with astonishment. But better than all, wind breaks are invaluable to the fruit growers. The farther north we go the more important they become, but even in sunny Florida a screen of pine trees is considered a great protection to an orange or lemon grove. Orange land that is properly screened by trees brings a considerably higher sum than that which lays exposed to the free sweep of the northern winds. Peach trees can be raised successfully much farther north than many imagine, by protecting them properly from the cold winds of winter. They may perhaps not be injured during the bearing season, but the cold winds of winter freeze their roots, and so chill them they sometimes never recover. In planting screens it should be understood that they are to be erected on the sides across which the prevailing winds sweep. This is usually north or northwest, but different directions must be taken into consideration for the trees that are to be protected. Screens for grain and field crops are simply to prevent the high winds from blowing them down during the growing season. The strongest winds either come from the north, west or south, and wind breaks placed on these sides will amply answer all purposes. Fruit trees in the north are to be protected from the cold winds of winter, and hence screens must be placed on the northerly exposure. The same holds true of Florida and the Southern States, but there is but intermediate section of country where the injurious winds come from the east. In the great peach and cherry districts of the middle Atlantic States the prevailing winds are from the east, sweeping in from the ocean, laden with a salty moisture in the spring of the year that is very injurious to the peach, cherry, and even apple and pear blossoms.—S. W. Chambers, in *Practical Farmer*.

THE POULTRY-YARD.

Preserving Eggs. The requisites for preserving eggs, for use during the weeks of biddy's vacation, are pure cool air, even temperature and fresh, whole eggs (one stale or cracked is liable to spoil all within its far-reaching influence). Under these conditions eggs can be kept four to six months by wrapping each in paper with a tight twist; then pack in baskets and hang from ceiling of the cellar. Or pack in common six-pound wooden starch boxes, slide in the lid, and set where they will keep dry. Where cold storage is available, eggs may be kept by standing in holes bored for the purpose in frames or shelves, and subjecting them to a temperature a little above freezing.

The salt and lime mixture is a favorite, because eggs keep well in it in an ordinary cellar. One pint fresh-salted lime of a creamy consistency, half-pint coarse salt, three gallons fresh water; stir well together, let settle; when clear it is ready for use. Place the eggs on end in a clean stone jar, fill within about an inch and a half of the top, dip over them the clear brine sufficient to cover, lay several thicknesses of cloth on top of the eggs, smear it with some of the creamy paste at the bottom of the jar of brine, fold back the edge of the cloth, not letting it extend over the rim of the jar. Cover with tight-fitting lid, or several thicknesses of paper tied on closely. It is best to use small jars, as frequently disturbing the brine and exposing it to air causes it to deteriorate. In making the brine it is important that the proportions given be carefully observed; if the lime is too strong the eggs will have a cooked appearance; if too much salt the shells will become thin, but if just right it will keep the eggs in good condition for several years.

Bran and salt is a good, simple preservative. Dry the bran in an oven, to destroy possible germs, then mix with equal quantity of coarse dry salt, pack the eggs in clean, odorless vessels, in alternate layers with the mixture, beginning and ending with the salt and bran, and filling the spaces between the eggs with it. Cover closely and set in a cool, dry place. Salt tends to absorb moisture; eggs packed in it are liable to taste salty and have their yolks lumpy; the bran obviates this difficulty to some degree. Where salt is used alone or with bran the eggs will remain good if stored in a dry place and the air excluded from them as much as possible.

Coating eggs is such a tedious process that few care to undertake it; however, if the coating be perfect and the right conditions observed in storing, the eggs will keep for a long time. The important points in relation to packing eggs, are: If exposed they absorb foreign odors. Once I put some frames of eggs in a cold storage room with some muskmelons; the eggs became decidedly flavored with the melons, and were not at all appetizing. I have always packed "small end down"; they might, for all I know, keep as well, or better, large end down.

Removed from conditions in which they were stored, eggs become stale more quickly than fresh ones; hence only enough should be taken out each time for immediate use. A hint as to cellar, the usual place for storing eggs: By closing the cellar windows in the morning before the outside air becomes warmer than that in the cellar, and opening them in the evening when the cool of the night begins, the cellar will remain dryer and the temperature cooler and more even than if the windows are

allowed to remain open during the day.—J. M. M. in *New York Tribune*.

THE STOCK RANCH.

Live Stock Points.

Hogs and poultry feed exclusively on corn are liable to hog cholera and chicken cholera. Cause: Indigestion and non-assimilation. Hogs of all ages, even in last stage of fattening, should only have whole corn once in twenty-four hours, inasmuch as it takes them twenty-four hours to digest it; and, therefore, given oftener is the breaking of a well-established physiological law. The second feed each day may be ground feed, vegetables, or what-not.

Poultry especially need variety—a light feed of corn every other day, and then wheat, barley, oats, and buckwheat in turn. If you want eggs, give milk and some bran.

Abolish that vile and expensive nuisance, the hog pen. Give your fattening hogs the run of a small clover field, with a roomy shed open to the south, then their food will digest and assimilate; it will do neither properly in a filthy hog pen, and at least one-third of their food is thus worse than wasted. Giving the hog pure air, liberty to walk about, and the absence of the filthy hog pen, will certainly give health to the animal, and the pork will be sweeter and more wholesome.

We cannot put new milk to any more profitable use in late fall and winter than giving three quarts of it per day to a previous spring's foal, along with its grain. Foals during their first winter should be kept in open pasture, with a shed open to the south for shelter. The equine race have plenty of wit to keep warm by exercise. So cared for, a liberal feeding of corn and oats will not injure them. The most faulty management of a foal is to keep it in a warm stable, with high feed, all the winter. I have known some very ignorant men keep them tied up all winter on a boarded floor! I knew one such man who lost three colts in succession by ringbone, that mistake. They were all from the same mare. She was a very fine mare—a Vermont Morgan—but had an hereditary tendency to bone spavin. So her colts especially required plenty of liberty and open-air exercise in winter during their growth. Limbiness of legs and joints and good lungs will be got by following the foregoing hint.

A month before a cow calves in the spring, if she is fat, or even in good order, stop all grain, and give potatoes instead, and commence milking her two weeks before calving. This treatment, by cooling the blood, would have saved the life of many a valuable cow.

To prevent horses gobbling up their oats, keep a peck of corn cobs in their boxes. As ground feed given to cattle goes directly into the fourth stomach, it should be ground for them as fine as a meal can grind it; so ground, the cattle will get more nutrition out of it than if ground coarse. For horses and human creatures it may be ground coarser.—*Cor. Farm, Field and Stockman*.

THE ORCHARD.

Why Fruit Cracks. A correspondent of the *Times-Democrat* offers the following explanation of the causes of the cracking of fruit, which occasions so much loss to fruit growers: Almost every one has noticed that juicy fruits, such as plums, peaches, grapes, tomatoes, etc., will be cracked by rain. The phenomenon has been of painfully frequent occurrence the past season, and the losses to some growers have, on this account, been heavy. The cracking has been explained in various ways; but we think it is properly attributed by Bessingault to osmotic.

If a bladder filled with syrup be immersed in a vessel of water will after a while become sweet; the syrup passes through the membrane of the bladder into the water, and correspondingly the water passes into the interior of the bladder. But this interchange is not an equal one; the lighter liquid—the water—passes in many times more rapidly than the heavier liquid—the syrup—passes out. The consequence will be that the bladder will be distended to its utmost, and at length burst.

This is a general law, that where two liquids of unequal densities are separated by a membrane, whether animal or vegetable, they will interchange, the weaker liquid passing more rapidly than the denser one, and this will be kept up until the liquid upon both sides of the membrane is of the same density.

A ripe tomato or plum may be considered in the condition of the bladder of syrup. The rich juices of the fruit core, the rich syrup, and the thin membrane which forms the skin of the fruit represents the bladder. When the ripe fruit is kept constantly wet by a rain osmotic takes place, and the water passing through into the fruit distends the skin, which not being very strong is soon ruptured.

If the fruit were to be surrounded by a liquid denser than its juice, it would, instead of expanding and breaking up, shrink, and the skin become shriveled. When strawberries or blackberries are sprinkled with sugar a syrup is soon formed by some of the juice of the fruit, and this being considerably denser than the juice of the berries, they are soon flabby and shriveled.

THE HOUSEHOLD.

How to Drink Milk. Some complain that they cannot drink milk without being "distressed by it." The most common reason why milk is not well borne is due to the fact that people drink it too quickly. If a glass of it is swallowed hastily it enters into the stomach and then forms in one solid curdled mass, difficult of digestion. If, on the other hand, the same quantity is sipped, and three minutes at least are occupied in drinking it, then on reaching the stomach it is so divided that when coagulated, as it must be by the gastric juice, while digestion is going on, instead of being in one hard, condensed mass upon the outside of which only the digestive fluids can act, it is more in the form of the sponge, and in and out of the entire bulk the gastric juice can play freely and perform its functions.—*American Analyst*.

Care of the Feet. Those who are annoyed by excessive perspiration of the feet may add much to their comfort by bathing the feet once, if possible twice, every day in warm water containing a little ammonia. Bay rum and diluted alcohol are likewise beneficial. If the feet are very tender, a small piece of alum dissolved in the water should be used. Chalk and starch made into a powder are recommended for rubbing feet that blister easily.

Sometimes an offensive odor accompanies the perspiration. When such

cases are chronic, some disinfectant must be used as well as attention paid to the diet. A harmless disinfectant is boracic acid or permanganate of potash. If the acid is used, dissolve one ounce in a quart of water. Of the potash use twenty grains to one ounce of water. The solutions may then be used by dipping the hose, which should be of cotton, into the liquid and drying them before wearing. Another way is to wear cork insoles that have been dipped in either solution. The articles of diet to be avoided are onions, cheese, and fish. Such treatment, with frequent bathing of the feet, is recommended for simple cases of this disorder. Oxide of zinc, beginning with a very weak solution and increasing the quantity used if necessary, is recommended as a sure cure.

A celebrated French physician, M. Le-goux, recommends the following treatment when other methods fail: The feet are first bathed in cold water for several hours for two days, and then painted with a compound made from five drams of glycerine, two ounces of solution perchloride of iron and forty drops of bergamot essence. The worst cases are said to be generally cured after such treatment twice a day for one or two weeks. When the feet are continually to be exposed to extreme cold, a pad of curled hair, shaped like the sole of the foot and worn inside the stocking, is recommended.

Hints to Housekeepers.

MELTED butter is a good substitute for olive oil in salad dressing. Many prefer the butter to oil. GREASE spots may be taken out with weak ammonia in water; lay white paper over and iron with a hot iron. In using yolks of eggs, it must be remembered that a broken egg must be closely covered in the dish in which it is kept until desired for use.

CURRENTS, berries, and juicy fruits, having been washed, may be cooked without water; then strain and boil the juice fifteen or twenty minutes before adding the sugar, and but little more boiling will be required.

The smoked and dusty globes of chandeliers may be nicely cleaned by soaking them in hot water, to which a little sal soda has been added. Then put some ammonia in hot water, immerse the globes and scrub briskly with a stiff brush. Rinse thoroughly and wipe dry.

A PHYSICIAN, who is also an enthusiastic cyclist, believes that it would be better for young folks if riding the wheel were postponed until the body approached maturity. The possible dangers resulting from too early riding, would be "a derangement of the conformation of the frame-work of the body." As, for instance, a kind of riding which has a tendency to throw the body forward in a bent position will in time produce a permanent stoop. Another tendency is to overdevelop the large muscles in the fore part of the thigh.

THE KITCHEN.

Ginger snaps. One cup and a half of molasses, two-thirds of a cup of butter or lard, one teaspoonful of soda, one-half a cupful of water, two tablespoonfuls of ginger. Mix soft, and roll very thin; bake in a quick oven. Put in the same pan so they will not touch each other.

To Boil Rice. Take one cup of rice, cover with cold water, and let it boil until the water is most gone, then add one cup of milk. When that boils, stir in one beaten egg, and then season with lemon, vanilla or nutmeg. When done, serve with butter and sugar stirred to a cream.

Crab Apple Jelly. Wash and wipe Siberian crab apples, quarter, but do not core, put in a kettle, and cover with cold water; cook until soft. Strain twice through a jelly bag. Put the juice on and boil twenty-five minutes. Add a pound of sugar to every pint of juice, with the juice of one lemon. Boil until it jellies.

Beef Tea. Cut two pounds of lean beef very fine with sharp knife. Pour a pint of cold water over it and let it stand for several hours in a double boiler on the back of the stove, where it will heat to the boiling point but not boil. When the juice is all extracted from the meat so that the meat is white, drain off the liquid and salt to taste.

Quince Marmalade. Pare, core and slice the quinces. Stew the skins and cores by themselves, with just water to cover them, and when soft, strain through a jelly bag. Let this liquid cool, and when cool put the quinces into it. Boil, stir and wash as the fruit becomes soft, and when reduced to a paste stir in a small three-quarters of a pound of sugar to every pound of fruit. Boil fifteen minutes, stirring constantly. Put into small jars or glass cans. The juice of three or four oranges to every six pounds of fruit some consider an addition.

Grape Wine. One gallon grape juice, three pints cold water, three and one-half pounds brown sugar; stir the sugar into the grape juice; pour the cold water on the squeezed grape skins, and let it stand on them over night. In the morning pour it off, squeezing the grape skins again, and add this juice and the water to the juice and sugar. With this fill a demijohn very full, reserving part of the grape juice in another vessel; as the juice effervesces, it must be skimmed every morning, and the demijohn filled again from the reserved juice. When the effervescence ceases, filter the wine, bottle and seal it. Keep in a dark, cool place.

Ex-Minister Palmer's Little Spaniard. T. W. Palmer, of Michigan, while Minister to Spain adopted a Spanish baby, and the circumstance of the adoption are just made public. The little Castilian, now three and a half years old, answers to the name of Murillo Castelar Palmero, and is an important personage in Senator Palmer's household. While in Spain the Minister's family spent a season at San Sebastian, on the Bay of Biscay, and while there Mrs. Palmer objected to the cruel way one of the Spanish nurses bathed a young baby in the surf. The child's mother was made acquainted with the circumstance and a meeting of the ladies resulted in Mrs. Palmer offering to adopt the child as her own. The child's parents were tolerably well to do and this offer for a time was rejected, but on the payment of a sum of money by the Minister it was ultimately accepted and the little Spaniard was adopted by the Minister and Mrs. Palmer and brought to this country.—*New York World*.