

A Pursuing Shadow

By ELLIOTT FOSTER

"Captain," said the general, "here is a dispatch of importance which I wish you to deliver at once to General Taylor. I do not think there are any Mexicans in the region between our two separate forces, but there may be. You can either take an escort or scout your way alone."

Captain Allen Dunne paled. His general looked at his aid-de-camp curiously, wondering, for he knew him to be a brave man, then asked, "Which course will you adopt?"

"I shall scout through alone."

As if the captain had chased away a disagreeable suspicion as to his courage, the general turned complacently to other matters.

What was it that caused the color momentarily to leave the cheek of the young officer at being ordered upon an ordinary duty? He did not know himself. He knew only that some vague message had come to him to tell him that this would be to him a night of what? He did not know. More in fear of cowardice than danger, he shook off the disagreeable impression, which melted before his resolution like mist before the sun.

Riding to the outposts, he left his horse and moved away into the debatable land held by neither American nor Mexican. A young moon shone down on his shoulder, casting a faint shadow to his left and to his rear. It annoyed him. Turning to glance at it, he could not refrain from a fancy that a figure was following him. Looking straight ahead, he fixed his gaze on the plain, over which here and there grew scattered clumps of tropical trees.

It was lonely out there on that desolate plain where the poorest Mexican disdained to build even an adobe hut. The rippers with which the country abounds had crawled into their holes.

Despite his efforts to drive away the impression that his shadow was some one following him, this impression grew stronger. Turning again, he cast a quick glance behind. There was the shadow as before. Raising his eyes to the sky, he shuddered. The moon was behind a cloud.

It was now clear to Captain Dunne that the mysterious follower was not his shadow. What was it? If a human being, it would have long before this shot or knifed him in the back. If a friend, why did it not declare itself? And why did he not hear its tread? He listened, but by the closest attention he could not detect a footstep. And why, he asked himself, did he, a soldier who had been twice brevetted for bravery, shrink from turning and confronting this insistent intensity of shade? It was the silence, a dread of something more than the dangers he had faced during the din of battle, that kept his eyes fixed to the front.

By an effort he gathered strength to turn his head for one more glance. There was the figure, more distinct than before, yet not continuously so. It seemed to Captain Dunne that his eyesight was not capable of holding the image long enough to see exactly what it was. Now, for an instant, the head and shoulders would keep their form—the face pale with deep sunken eyes, a broad, prominent mouth. Then the legs, long thin ones, would be tramping with one unintermitted, unchanged gait, the whole covered by a long flowing mantle that hid in the wind, yet there was no wind.

Desperate, the officer halted and faced about.

"Who comes there?" he cried. "The words broke the stiffness like a clap of thunder from a serene sky. There was in them a singular distress, as if they had been for ages asking a question to which there had come no reply. The figure stopped when the speaker stopped, standing, waiting as though for an impatient note from the confident that the object of its attention would move on and it would again follow.

The young captain did move on. Though his physical strength was unimpaired, it seemed to him that his soul was lagging; that it was slowly but surely slipping away from him. He was as ready to meet an accustomed enemy and fight as bravely as ever. As Captain Allen Dunne he was still independent, as a human soul he was losing himself.

And now there in the distance is something white. He shades his eyes from every ray of moonlight and discovers white tents. He is nearing the end of his mission. A few more miles and he will be within the picket line of a friendly army. Will this shadowy tramp remain behind?

Captain Dunne pushed on. The inequalities of the road were no obstacles. He took no thought of running upon some roving band of Mexicans. The mysterious figure was closing upon him. At last it came so close that he could almost feel its breath, like the moldy chill from a tomb.

"Who comes there?" called the picket. "Why did not Captain Dunne reply? "Friend with the counter-spy?" Was he dazed? Did he not hear? At that moment the shadowy follower towering above him bent and touched him on the shoulder. There was the crack of a rifle. The specter opened his arms, and the soldier as he fell was caught in the folded mantle. The follower was dead.

In the morning a body was seen lying without General Taylor's picket line. The officer of the picket went out and found an aide-de-camp on whose person was an important message. The picket had shot a friend.

In the Arena of Sports

Pittsburgh's Smart Fielder

Max Carey, who patrols center garden for the Pittsburgh Pirates, is one of the fleetest base runners in the National league. He joined the Pirates in 1912 and that year ranked second to Bob Fescher as premier base stealer. The following year he pilfered sixty-one sacks and led the league. He again



Photo by American Press Association.

MAX CAREY.

won that honor in 1915 and is one of the few ball players of the National league who repeated in 1916 what he had accomplished in 1915. Last year he stole sixty-three bases. Carey is also a splendid ground coverer, and few balls knocked to his territory get away from him. Last year he was third in the list of fielders, with an average of .983. Max is also a fair batter, his record last year being .264.

Quimet Not a Slacker.
Francis Quimet, western amateur golf champion and former national amateur and open title holder, recently announced that he would not claim exemption from the draft. He has already passed the physical examination. "My services are at my country's disposal," he stated. "I can do the most good whether this proves to be in the army or playing golf in aid of the Red Cross." Quimet said he had received anonymous letters charging him with being a slacker based upon reports that he would ask exemption.

Recruits For Yankees.
Pitcher Herb Thormahlen, a south-paw, outfielder Bill Lamar and second baseman Wilson Fester of the Baltimore baseball club have been sold to the New York Yankees for \$20,000. They will report to the Yankees about Sept. 15.

Method of Making Pits For Storing Vegetables

Select a well drained location, make a shallow excavation about six inches deep, line it with straw, hay, leaves or similar material and place the vegetables in a neat pile on the lining. Make the bottom of the pit about the same size as, but not larger than the bottom of the excavation.

Cover the vegetables with the same material as that used for lining the bottom of the pit and carry it up several inches above the apex of the pile of vegetables, having it extend through the dirt covering. This serves as a ventilating flue, and it should be covered with a piece of tin or a short board as a protection from rain.

The dirt covering should be two or three inches thick when the vegetables are stored, and it should be increased as severely cold weather approaches until it is a foot or more in thickness, or sufficient to protect from freezing. The shallow trench around the base of the pit should have an outlet for carrying off the water. Supplement the dirt covering with manure, straw, corn fodder or other protective material. Use several small pits instead of one large one, as vegetables keep better in small pits, and the entire contents may be removed when the pit is opened.

HOME CANNING OUTFIT.

Made in five minutes.

All you need:

- A wash boiler.
- A false bottom for it, made of laths or sticks or of corrugated tin, with holes punched in it.
- A square of cheesecloth to hold fruits or vegetables when dipping into hot water.
- A kettle.

Around the House

Juices extracted from berries or grapes will be found particularly good for drinks and sauces, while apples, pears and peaches make agreeably flavored sirups.

No housewife who has on hand a supply of home canned vegetables ready to serve at a few minutes' notice will ever regret trouble in learning to can them.

Meat, eggs, milk, fruits, green vegetables and many other foods are nearly or entirely starch free.

Peas, corn, beans, etc., should never be cooked in more water than they will absorb during the cooking, so preserving both flavor, and food value.

It is always a task to take off the grease when one is making gravy in a hurry. It may be done almost instantly by going over the top of the pan with a bit of ice. The grease adheres to the ice and hardens at once. This applies to soup stock or any hot liquid from which one wishes to separate the grease without waiting for it to get cold.

Hot alum water is an excellent general insect destroyer. Put the alum into hot water and let it boil until it is all dissolved; then apply the solution hot to all cracks, closets, bedsteads and all places where any insects are found. You will find that ants, bedbugs, cockroaches and all creeping things are destroyed and killed by it.

Good Care Best Means Of Increasing Egg Yield

More careful breeding from high producing stock will improve egg production, but it is a long time proposition. While careful breeding is always advisable, what we need now is something that will produce immediate results.

Better care and management will give increased production at any time of year. Careful feeding and the use of sour milk and green feed will increase production without increasing feed cost.

Culling out the nonproducers is perhaps the most effective means of increasing the average flock production. Such a culling can continue until the late fall, when the higher producers will be automatically selected for breeders the coming year. In some cases laying hens are being marketed because of the high price of grain. This is a great economic loss and one that can be easily prevented if birds are carefully selected.

Whatever means is used, see to it that a maximum egg production is maintained. The average poultry farm cannot long endure without high egg production. -Roy E. Jones, Connecticut Agricultural College.

Dried Sweet Corn.
Select corn that is in the "dough" stage. Put it into boiling water and cook it until it is tender. Cut it from the cob while hot. Spread it on muslin protected from flies and leave it in the sun for several days. When thoroughly dry it should be stored in sacks. When the corn is to be used it should be soaked overnight in water, then cooked until tender and served like canned corn.

Light as Chaff

Fair Warning.
In the center of a large agricultural district a candidate for political honors experienced some difficulty in securing a suitable room for a public meeting. However, a farmer came to the rescue by offering his barn, announcing at the same time that he would act as chairman.

When the moment arrived the farmer rose to his feet and, bumping the table with a formidable looking stick, opened the meeting in the following businesslike fashion: "Friends, enemies and other folks, I ain't much of a speaker, but—with a thump of the stick—"what I say I generally say to the point. This is a public meeting on private property, mind, and if anybody feels he has anything against our man he had better find a safer place to say it than in my barn. Now, mister," to the candidate.

The candidate proceeded to "pitch in," and there were no unseemly interruptions at that meeting.

Going Up.
An English schoolboy was asked the other day what caused him to burst forth into smothered laughter every few minutes during the afternoon's lessons.

"Why, ye see, sir," answered the mirthful one, "our scullery copper's been blocked up, so this morning mother put some gunpowder in, an' it blew a big hole in 'telling."

Head of Price Committee Of Food Administration

The chairman of the price committee of the food administration, Harry A. Garfield, recently appointed to that place by Food Administrator Herbert C. Hoover, is the oldest son of the late President James A. Garfield and is considered one of the nation's authorities on politics, economics and education.

In a recent statement Mr. Garfield said:

"The food administration, through the price committee, will strive first to determine exactly what is a fair



HARRY A. GARFIELD.

price for the 1917 grain. The minimum price for the 1918 grain has already been set by congress.

"Nothing must operate if possible to reduce production. A fair price for the farmer, therefore, is supremely important."

A native of Ohio, Mr. Garfield was graduated from Williams college in 1888, at the age of twenty-two. Later he studied law at Columbia university, Inns of court, in London, and Oxford. Returning to this country, he was admitted to the bar in Ohio in 1888. In 1903 he retired from the practice of law to accept the chair of politics at Princeton university. Since 1908 he has been president of Williams college, Williamstown, Mass., from which institution his father was graduated in 1855.

Smartly Said

An emergency always brings to light our yellow streaks.

A family can flash a coat of arms and still not look the part.

A fast life usually ends in a slow death.

Bachelors eye with suspicion women who are agreeable to them.

Some women exercise the right of free speech only to their detriment.

It is a wise child who recognizes its father doled up in automobile togs.

The forefend man at home meekly obeys the boss's slightest command.

The irony of fate is as nothing when compared with the irony of a woman.

The energizer of life is work, but those who fall asleep too late to this fact.

Silence is golden, especially when talking of the war and you can't pronounce the names of the foreign cities.

Mother's Doll Story

Billikins' Swim

Billikins was a big indestructible doll with bright blue eyes and rosy lips and cheeks. His hair was plastered down flat to his head. In fact, Billikins was not a very good looking doll. But, then, indestructible dolls are apt to be quite homely. The nice point about them is that the little boys and girls can treat them rather harshly—leave them outdoors all night, step on them, roll on them—without harming them in any way.

Billikins cost quite a lot of money, but the little girl who owned him did not care about that.

Near the back door stood a nice tub of water that folks used to water the sweet peas and the pansies with. One day the little girl who owned Billikins thought it would be great fun to give Billikins a bath in this tub. So she just threw him in and sozzled him up and down, and when the cook called her to come and get some gingerbread she quite forgot all about him and left him in the tub.

The next day when she went to get him poor Billikins was bald, and his cheeks were pale, and his eyes were gone. In fact, he was nothing but just a wet mass of indestructible stuff that looked like anything but a nice doll. So he had to go to the doll hospital to get fixed all'wag again.

Hill Dill—A Game.

To play hill dill the boys and girls are divided into two parties, and they stand in two parallel lines about thirty to fifty feet apart. The one who is "it" stands in the center and calls, "Hill dill, come over the hill," when the players on the sides must exchange places. As they run across the open space "it" may try to tag as many as he can. Those tagged become his prisoners and must help him after that to tag the other players until everybody is caught.

Inspiration Miscellany

Success In Business

"A very serious question," Thus Cardinal Gibbons characterizes in a letter to me a query which I have just addressed to certain representative Philadelphia and a few others, says a writer in the Philadelphia Ledger.

"If a young man came to you seeking your advice, what would you give him as the first rule of success?"

The answer I received from the great and good cardinal whom so many thousands of Philadelphians love and revere is as follows:

"A young man should first consider to what vocation he is called by temperament and inclination, or, rather, by Divine guidance, and after deciding on the business or profession he is to embrace he should devote all his energies to reach the goal of success.

"He should avoid every pleasure and distraction that would divide or weaken his attention to the pursuit of life which he has chosen.

"And he should avoid the common error of imagining that success depends on the acquisition of wealth or fame. No; success is attained by doing well what we do and remaining faithfully at the post of duty.

"In short, his aim of life should be to place principle before popularity, duty before pleasure and Christian righteousness before expediency. He should endeavor, in a word, to be a man of upright character, which is more precious than riches and more enduring than fame."

The Best Things.

The best things are nearest—breath in your nostrils, light in your eyes, favors at your feet, duties at your hand, the path of God just before you. Then do not strive to grasp at the stars, but do life's plain, common work as it comes, certain that daily duties and daily bread are the sweetest things of life.

ON BEING CALM.

One of the finest things within reach of the average individual is calmness. It is also profitable.

Calmness is the twin sister of comfort. The man or woman who has formed the habit of calmness is apt to be comfortable when others are uncomfortable.

Nor is it such a difficult matter to make this habit feel enough at home to become a member of the family.

For calmness is about 99 per cent freedom from fear.

As a rule, the person who is not calm is afraid of something or somebody, afraid of self, perhaps. And that is the most discouraging sort of fear.

The way to be calm is to be calm. When the winds of adversity or disappointment or discouragement are seeking to rattle your mental seas keep remembering that there is no such thing as a comfortable passage with the waves beating high. So keep calm. -Philadelphia North American.

The Higher Duties.

All the world complains nowadays of a press of trivial duties and engagements, which prevents their employing themselves on some higher ground, they know of. But undoubtedly if they were made of the right stuff to work on that higher ground, provided they were released from all those engagements, they would now at once fulfill the superior engagement and neglect all the rest as naturally as they breathe. They would never be caught saying that they had no time for this when the dullest man knows that this is all that he has time for. No man who acts from a sense of duty ever puts the lesser duty above the greater. No man has the desire and the ability to work on high things, but he has also the ability to build himself a high staircase.—Thorau.

Real Elixir of Life.

Contentment is the real elixir of life. It is the real fountain from which flows the waters of perennial youth. Sometimes it costs an effort, a tremendous effort, to say it is all right when our sky is clouded, but the man or woman who can say it is much better for thus looking at the sunny side of the world than the person who harbors a grievance against all mankind and walks through the world burdened with the somber thoughts of his disappointments.

The Bright Spots.

No man knows his strength or his weakness till occasion proves it. If there be some thoughts and actions of his life from the memory of which a man shrinks with shame, surely there are some which he may be proud to own and remember—forgiven injuries, conquered temptations (now and then) and difficulties vanquished by endurance.

DO YOU FEAR THE WIND?

Do you fear the force of the wind?
The slash of the rain?
Go face them and fight them.
Be savage again.
Go hungry and cold like the wolf.
Go wide like the crane.
The palms of your hands will thicken.
The skin of your cheek will tan.
You'll grow ragged and weary and swarthy.
But you'll walk like a man.
—Framlin Garland.

Home Cookery

Meat Turnovers.

Chop the meat. If the quantity is small mix with 1 left-over potato or rice. Season with salt, pepper, onion, etc. Place filling on circular pieces of biscuit dough about the size of a saucer. Fold over the dough and crimp edges together. Bake for about one-half hour in a hot oven. Serve with brown sauce.

Peanut Soup.

Heat one pint of milk until lukewarm. Add two rounded tablespoonsful of peanut butter mixed to a smooth paste with a little of the milk. Salt to taste. Thicken with one teaspoonful of butter or savory fat mixed with one tablespoonful of flour. Bring almost to the boiling point and serve.

Meek Duck.

On a round steak cut thin place a stuffing of breadcrumbs well seasoned with chopped onions, butter or other fat, salt, pepper and flavorings such as sage, celery seed, etc., if desired. Roll the steak around the stuffing and tie in several places with a string. If the steak is tough, steam or stew the roll until tender before roasting in the oven.

French Toast.

Beat up together one egg, one cupful of skim or whole milk and salt to taste. Place a small quantity of butter, bacon fat or other suitable fat in a broad bottom frying pan. Dip slices of stale bread into the egg and milk mixture until they are thoroughly moist and fry on both sides until a golden brown. Serve hot with or without syrup.

Cheese and Greens Roll.

Cook two quarts of spinach, Swiss chard or other greens. Drain and wash with one tablespoonful of butter. Chop and add one cupful of grated cheese and breadcrumbs enough to make a mixture sufficiently stiff to form into a roll. Place in an oiled pan and cook in a moderate oven for twenty minutes. When cold the mixture may be sliced in one-half inch pieces and served on lettuce leaves with salad dressing.

Meat and Breadcrumbs Cakes.

To four parts of chopped or ground meat add one part soaked breadcrumbs, a small quantity of chopped onion and salt and pepper to taste. Mix and form into small round cakes. Brown the cakes in butter or other fat, turning them.

Save Simple Remedies For Sickness at Home

We are plunged into that horrible condition called war. Among the many hardships that the people will have to bear are those relating to the care of the sick at home, writes Dr. F. W. M. John in the Farm Journal. The army and navy will draw heavily upon the disservice members of the medical profession, as well as upon all medical and surgical supplies.

The price of medicines and dressings which are now abnormally high will continue to soar, and the doctor should be prepared, as far as possible, to care for those who are producing the means of warfare as well as the food and clothing.

I would suggest that during the season every one gather such simple remedies as horehound, wormwood, sage, catnip, etc., as they are all useful in the home. Save all the old linen that is not needed for others to be used in dressing wounds. Keep on hand a liberal supply of ground mustard, Epsom salts, castor oil, etc., as they will certainly be used in place of the more expensive preparations.

War Food—Soup

SOUP

SOUP WAS FIRST MADE BY A SUPER DREMIT KOOK BY PUTTING TOMATOES IN BOILING WATER WITH SOME SALT AND PEPPER AND LETTING THEM COOK FOR A HALF HOUR. HE DISCOVERED THAT WE CALL SOUP SOUP OR ZOOZ (OVERSEAS) SOUP OR ZOOZ (DISCOVERY).

ALMOST EVERY NATION HAS ITS FAVORITE SOUP.

THE ENGLISHMAN IS ALWAYS BREEVING ABOUT HIS ENGLISH BEEF SOUP. BY JINGLES, WE AVE SOME BALLY GOOD SOUP Y'KNOW.

THE FISHMAN HAS HIS GREEN PEAS SOUP. THIS SOUP IS A VERY DEER GREEN AND HAS ONLY ONE LITTLE PEA IN IT. HIS FAMILY WHO LOVES THE PEA IN THEIR SOUP IS PREFERRED TO ANOTHER PLATE OF SOUP.

THE ITALIAN BOASTS OF VERMICELLI SOUP. THE MACARONI IN THE SOUP LOOK LIKE LONG TWISTS. THE SOUP IS ALL WASHED OFF AND THE BUT IS WHY IT IS CALLED WORMICELLI SOUP. (U.S. SPELLING)

THE CHINAMAN SAYS: AW ME LIKE BALLY MUCKEE MOCK TURTLE ZOOZ! THIS SOUP IS MADE BY PUTTING A FEW SMALL FISHES IN A LARGE POT. A TURTLE IS DROPPED IN AND IT CHASES THE FISHES UNTIL HE CATCHES THEM. BY A TIME THE TURTLE IS ALL WASHED OFF AND THE SOUP GETS THE TURTLE FLAVOR.

CLAM CHOWDER. THESE ARE THE FINE SOUP BUT IN A RESTAURANT THEY PUT IN A FEW MORE THINGS BUT YOU'LL NEVER KNOW IT.