Barrington Review

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BARRINGTON, ILLINOIS.

An Heir to Millions

By Frederick Reddale

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Illustrations by Ray Walters

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SYNOPSIS.

Andy Mclean, aged millionaire miner, is dying and orders a will drawn up leaving all his property to the son of a stifter, of whom he has heard nothing for years, and whose married name he does not know. Mclean was married years before, but left his wife after a quarrel, in which he struck her. He learned later that she and their daughter were dead. The scene shifts to New York, introducing Wilfrid Trevecca, who is telling his fiancee, Eunice Trevecca, what he would do if he were possessed of wealth. In the office of Anthony Carboy, Passavant's counsel, attorney for the estate of Mr. Mclean, Wilfrid requests the result of his search for heirs of Mclean. He concludes the fact that he has discovered that Mclean's daughter is living. Wilfrid then replies to an advertisement for information concerning his dead mother, Martha Mclean, and he learns that she is the heir to Andy Mclean's millions. He reveals to Carboy the secret, which he has resolutely demurs. He meets Clara Passavant, frivolous daughter of his attorney.

CHAPTER V.—Continued.

When Clara happened to broach the subject of music at their third or fourth meeting she found that he is touched the dominant chord of Wilfrid's nature; being no mean executant herself, they at once met on common ground. She found that he had seen much of the musical world (as a dollar admission) and some others of which she had never even heard, and he laughingly confessed to the possession of a tenor voice.

"But you know what the great Von Bulow said about tenors, Miss Passavant?"

"No; tell me, please; something spiteful, I am sure."

"Judge for yourself; he said that a tenor was a disease!"

Clara laughed. "That reminds Her-wy—was it Herwy?—clever generalization of the human race, she said. "You know he divided us up into men, women, and cranes."

"That was certainly rather severe on the gentlemen of the cloth," commented Stennis, "unless he had in mind the old saying about the last not being the least."

Upon another occasion they were discussing the feminine passion for the clothes.

"Women dress to please themselves," tartlyly asserted Clara, championing her sex.

"Are you sure?" said Stennis. "Women, I would be the last to contest, with such a simple motive as that; it must be something far more complex."

"For instance?" she asked, with one of her challenging glances which dared him to do his best or say his worst.

"I think they dress to please themselves first, secondly, to please the men; and, thirdly, to make other women envious."

"For shame!" was the laughing retort, tapping him with her fan; "time enough to be spiteful when you get to be as old as papa."

Such little verbal passages at arms as these—and there were many of them as time passed, for upon Stennis was conferred the freedom of the house in Park avenue after that initial dinner—served to put them more and more at ease and to cement their mutual friendship. The rather shop-worn society woman of eight or ten seasons discovered a new sensation; in matching wits with Stennis she was sure to strike innocuous fire; for the time, nor was it certain that in so doing her own wings were not in danger of being singed; such things happen and perhaps unwittingly, revealed to him oftener than to others a rather more womanly side of her nature.

On Stennis' part he ever delighted to be with her, because she possessed the happy knack of educing his brightest thoughts; she became his social mentor and the arbiter of his slowly forming tastes. He really wondered at himself, after an evening spent in society, when he recalled the consumedly bright things he had said, and he began to place no little pride in his social and fashionable progress. For he was exceedingly proud of his new life wealth, his pristine freshness, his total freedom from the too frequent vulgarities of new wealth; in matters mish everywhere welcome; he was paying at two or three good clubs; starting with a few valuable introductions from the Passavants, his circle of acquaintance widened rapidly, and not the least surprising feature of it all to Stennis was the ease with which he summed his place among the elect of New York society. It was as though he had been to the manner born.

So the winter passed, in "high jinks and perpetual holidays, and the young spring found Wilfrid firmly seated in the society saddle; fairly launched on his career as one of the Jeunesse doree; popular alike with men and with women; invited everywhere, and apparently as happy as the day is long.

Thus, thus far he had not realised any of his pet projects, except to lay the keel of a fine schooner-yacht—he had been too busy enjoying—but there was, as he told himself, plenty of time.

Nor must it be inferred that the glamour of these newer interests completely eclipsed from the memory and the influence of Eunice Trevecca. Throughout that winter Wilfrid was a constant and even a regular visitor in far-away old Greenwich.

To the girl he carried full accounts of his social progress, sketched for her his constantly widening circle of friends and acquaintances, and spread his daily life before her like an open page. There he had been born and suberfuge, no secrets between them.

And if, as was to be expected, he developed a little pride in his new dress, and became a trifle dandified in manner, affecting or having acquired the society drawl and a new style of hand-shake, which he unsuccessfully endeavored to transplant in the arid and awkward soil of Macdougal street, he Eunice and her stepfather he was the same old unaffected, generous Wilfrid of former days. In only one thing had he deceived Eunice Trevecca; he had never told Miss Passavant of his conditional betrothal to Eunice Trevecca—never so much as mentioned her name! Somehow Eunice divined this. True, there were excuses for him, and it was partly her fault; by her own admission he had been left foot-loose. Had it been otherwise, the chances are that he would have mentioned Clara Passavant with the true state of affairs very early in their intimacy. Later it became more difficult.

The faded old parlor and sitting room in Macdougal street, many a dainty keepsake found its way to Eunice, but this with a woman's inconsistency she wished with all her heart that Wilfrid had shown himself more materially, rather than let her pay his off, even for a probationary year.

At first Wilfrid honestly tried to make ends of the silver-like metal, but was so uniformly though good-natured, he replied that at length he gave up trying. He little knew that poor Eunice cried herself to sleep the first time he omitted to kiss her good-by.

Yet it was by her own wish and mandate that matters had drawn then took this course. Then came the frequent mention of Clara Passavant, the beautiful, the brilliant, and for

Sobbing Out the Words: "He Has Never Told Her!"

the first time in her life Eunice was secretly jealous of a girl no longer Cherches la femme, she felt, but La femme est trouve.

"And so you and this Miss Passavant are coming to be great friends?" said Eunice one night as they sat together, though not in the old familiar way.

"I wish you could meet her!" he exclaimed enthusiastically; "I feel sure you would like each other."

"What makes you imagine that?" inquired Eunice demurely, threading an obstinate needle with ostentatious care.

"Oh, because—well, partly because you are so unlike each other."

"Don't be too sure!" said Eunice vindictively. "For my part, I believe we should scratch each other's eyes out!"

Wilfrid looked at the usually gentle Eunice in polite astonishment. Then he laughed, for the social training had already taught him a thing or two.

"Oh, no, you wouldn't," he said confidently. "Women hardly ever fight in that way. If you were introduced you would both take little steps, bend forward and kiss the air beside you; you would approach each other smiling, twenty feet dab her on one cheek, and she'd peck you on the other, and you would both say: 'Delighted to meet you, dear!' Stennis has often spoken of you. What lovely weather we have lately—isn't it the key of B-flat major with the tremolo stop 'way out."

Eunice could not but laugh at this clever little skit; but in her heart she adhered to the belligerent part of the programme.

"Tell me, what is she like?" she said by way of answer.

"I have just told you," rejoined Will; "you are complete opposites. For instance, she is very fair, you are dark; she is all artificial polish and society veneer, you are as genuine and simple as a wood-violet; she thinks of nothing but dress and money and the social world, of seeing and being seen, you are a perfect home-body."

"That isn't what I wanted to know," persisted Eunice. "Is she very beautiful?"

"Very, women can never comprehend that a man may honestly eulogize or admire another woman from a purely impersonal standpoint, without being in love with her or even markedly attracted by her; in talking of a woman to most women, therefore, it is always safe for a man to "damn with faint praise," and yet, to be truthful, that was a bad play.

"Yes, yes," he admitted dispassionately. "I should say she was a very handsome woman. She has been petted, spoiled, and made an idol of—and so has her father. In fact, I don't think she could have turned out as it had not been for their social indoresment."

"Has he accomplished as well as has cinating?" persisted Eunice, hugging her knee.

"In a way—yes; she is a very good pianist; she can talk interestingly on almost any topic, and has been everywhere and seen everything. She tells me I should like her."

"Isn't that what you always wanted to do?" queried Eunice, her head bent over her work, a little pang in her heart that would come.

"Certainly. I am thinking of taking the yacht across with a party this summer; the Passavants have promised to go, and I intend asking Eunice; the launching takes place early in June. Will you and your father run down to Bristol? How would you like to christen her? You have the prerogative."

"No thank you," said Eunice very decidedly; "I'm much better at Miss Passavant." And to Wilfrid's astonishment, John Trevecca coming in at that moment, the subject was dropped and abruptly said good-night.

Eunice lay awake her own chamber she threw herself on the little white bed, sobbing out the words: "He has never told her! He has never told her!"

The wedding took place as announced, in the presence of a gay assemblage who went to Bristol on a special train, Wilfrid's friends, the young nabob. Moreover, Clara Passavant, in a flame of scarlet, managed and spoke the magic words, "I name thee Kestrel." All of which reached the eye of King Bradley, who never papers.

Wilfrid planned to sail as soon as the yacht was fitted out, and he was naturally very busy and thoroughly in his element. Eunice he still always loved the water. He called but once during the ensuing two weeks, but the woman-servant said she was outwhich caused him to wonder if the conventional Eunice had become being accilimated in Macdougal street. He decided that it was a pity but kept putting it off, until at last he got a little bit ashamed of his neglect, and one afternoon he wrote a note to Eunice.

On the 10th day of May the Kestrel set sail for the Azores with her owner and a party of congenial friends aboard, and for two years his native land managed to get along without Wilfrid Stennis, although he was away in the west, mining and milling, piling up more millions by reprisals than he sometimes spent in the gay quest of pleasure.

TO BE CONTINUED.

"Carrying It Too Far.

"Precedence, so far as it goes, is a very fine thing," said Frederick Town-send Martin at a dinner at the Cafe de l'Opera in New York. "The English, however, carry precedence perhaps too far.

"A bishop entertained a number of clergy in his diocese, among the guest of honor was another bishop. This gentleman, at breakfast one morning, said to the butler:

"'Why, this is a bad egg! Fetch Pah! Why, it smells rotten! Really, my man, I'm surprised.'

"The butler, who had serious face, examined the egg closely. Then he said, frowning and shaking his head:

"'I beg your pardon, sir! A most regrettable thing has happened. The young curate has been left the egg-ship, in mistake, a curate's egg.'"

Unwarranted Assumption

A youth from the Horton neighborhood was married last week, to a marriage license. He supposed he was the girl's first choice, although he had never asked her to settle the "understanding" on the subject. The Sunday following the ceremony he met the license the couple went to church, and during the progress of the service the young man wrote a note on a certificate and, showing it to the girl beside him, said: "Now, after the sermon preacher gets through and get married." The young woman was so shocked that she almost caught him a blow on two. Then she told him he had things mixed. He hesitatingly asked that he never speak to her again. The "sympathy of the community" is divided.—Kansas City Star.

Her Objection.

Carlyle's dictum, "Not on morality, not on religion, but on dietetics, simply," is recalled by the following: "An aged aunt, though in the position of a guest, protested against the presence of a really noble rabbit pie on the dinner table. Her protest taken, it was not that she feared ptomaine poisoning. Her objections were ethical. Rabbit was, she thought, a wonderful mild-Victorianism, were 'such immoral animals.'"

Himself One of the Many.

"Oh, yes," said the waiter, "people do sometimes order queer combinations. Any man," the waiter said, with some emphasis on the "any" as he handed over the check, "any man is liable to do that sometimes." And then this man who had been seeking information about odd things reflected that he had himself just taken for his repast, 'apples, wheat cakes and a milk shake."—New York Sun.

STATE NEWS

Chicago.—Owing to the rapid growth of the Jewish population in the Douglas park district the orthodox Jewish residents of that section decided to build a synagogue, the cornerstone of which was laid. The synagogue is to have a seating capacity of 900 and is to be erected of colonial brick with stone trimming. In connection with the synagogue there will also be a Sabbath school and gymnasium. The building is at the southeast corner of Sawyer avenue and West Thirteenth street. Sabbath services Lorimer, Mayer Buses, Samuel Alschuler, A. W. Kiff and Rabbis Hudnitski and Ginsberg officiated. Mr. T. Y. spoke at the exercises.

De Kalb.—The Swedish Lutherans gate were escorted into De Kalb by a number of the members of the Swedish Commercial club and the C. C. T. U. in response to liberal advertising an audience of over a thousand gathered on the street corners and as large that branch meetings were held in the school house and in the city. One of the features of the meeting was Mrs. Trout's vigorous denunciation of the white slave traffic. She claimed that if women were given the ballot the situation would be a greater crime to steal a purse than it is to steal a young girl would be altered at the Sunday meeting of the league.

Howeaton.—The number of children in Evanston, the "city of homes," is growing less, according to the school census report just completed. Although there is an increase of 291 in the population of the city, the number of children under six years old shows a decrease of 208. The total population is 25,315. A year ago there were 2,603 children less than six years old. Last year the number of girl babies outnumbered the babies by 59. This year the girls predominate by 16.

Chicago.—Herman Gude, a prominent lawyer of Chicago, has been appointed Kaiserlich Deutsch Secretary as his adviser. Gude came to this country at the age of twenty years, graduated from Harvard, studied law and became an American citizen. He is a nephew of the late Herman Gude, country and go back to the land of his birth.

Peoria.—Horribly mangled, with both legs taken off below the knee, an unknown man was found beneath the railroad tracks at the foot of Chicago street by a switching crew. He was still living and a physician in attendance was called to attend him. He died within ten minutes after being taken to Proctor hospital.

Normal.—The enrollment at the Illinois Normal school for the university passed the 1,400 mark, there being exactly 1,408 students enrolled at the close of school, April 1. This is a crease of 166 over the total enrollment of last year at this time.

Utica.—Upon examination of the bridge across the Illinois and Michigan canal here it was found that a lifting two people and seriously injuring 25 more, it was found that some of the bridge timbers were nearly rotted through.

Sandwich.—Recruiting for the United States naval training school at North Chicago will begin as soon as the school is formally opened and accepted by the government. This will be about September 1. The school will accommodate 6,000.

Peoria.—John Krebs, a saloonkeeper, shot Patrick Ryan, a saloonkeeper, and inflicted a wound which may prove fatal. Bystanders say that Krebs started to shoot his brother from in front of his saloon with a revolver, when Herpe interfered. Krebs has been arrested.

Ottawa.—As a sequence of the collapse of a bridge across the Illinois and Michigan canal at Utica on the Fourth of July, killing two people and injuring 25, the White bridge across the canal has been closed. Another of other bridges on the canal is to be had condition.

Springfield.—Informations have been filed in the county court against the eight saloonkeepers who have been convicted of selling intoxicating liquors their licenses were issued to them in May by a majority of the city council, headed by Mayor Frank H. Thompson.

Decatur.—Work has begun on the removal of the high towers on which the lights for Decatur's first illuminating gas were placed a few years.

Geneva.—Nicholas Antonius, a Greek, said to be wanted in his native country for the murder of two police officers, has been captured here.

Edwardsville.—The deposits of the state and national banks at Madison county on July 1 amounted to over $10,000,000.

Rockford.—The total assessment of Rockford township for 1910 is $6,755,798. Of this $17,000,000 is on personal property.

Spring Valley.—Richard Hocking, whose back was broken in a fall at the mine, died August 4, 1909, died here.

Middletown.—The total number of converts at the revival was 128. The offering to the evangelist, the evangelist, was $500. The women gave Mrs. Bryan a purse of $50. Meetings will be held in each of the churches during the week, and next Sunday the new converts will be received into the church.

Galesburg.—Figures compiled by the chamber of commerce show that in 1909 206,237 tons of freight were received here by railroad and 5,885 tons by boat. Out shipments by railroad were 46,996 tons and by boat, 4,512 tons.

DESSERTS FROM PINEAPPLE

Fritters, Souffle, Cream and Log Cabin Are Four Dainty Dishes Made From This Appetizing Fruit.

Pineapple Fritters.—Make a batter with one egg, beaten separately, the yolk add one-half cup of milk, pinch of salt and about a cup, or make a stiff batter, the beaten white and a heaping teaspoon of baking powder. Open a can of sliced, sliced pineapple. Cut each slice of pineapple in two, dip in the batter and fry in hot lard. Drain, sprinkle with powdered sugar and serve. Fresh fruit is much nicer if obtainable than the canned.

Pineapple Souffle.—Melt two ounces of butter in a stewpan, put in three ounces of fine flour, mix with half pint of milk, boil until it thickens, have ready three ounces of pineapple cut small, the same quantity of sugar, put with the cooked mixture, add one by one the yolks of three eggs, then the white beaten to a stiff froth, make a sauce with one cup of pineapple juice, half ounce of fine pineapple. Cook the pudding three-quarters of an hour.

Pineapple Cream.—Select one ripe pineapple, pare, remove the "eyes," grate and to one pound add one cup of sugar, put with the cooked mixture, add one by one the yolks of three eggs, then the white beaten to a stiff froth, make a sauce with one cup of pineapple juice, half ounce of fine pineapple. Cook the pudding three-quarters of an hour.

Pineapple Cream.—Select one ripe pineapple, pare, remove the "eyes," grate and to one pound add one cup of sugar, put in a little lime, but it must be sweet, as freezing destroys some of the effects of the sugar.) Add one pint of cream to each pint of pulp and sugar, and freeze. Pack in ice and salt for the ingredients icy cold before combining them.

Pineapple Log Cabin.—Select a large ripe pineapple, pare, eye and cut into slices, remove the core and trim nicely. Cut these across into half-inch strips. Sprinkle thickly with sugar and set in a cold place until ready to use. Then carefully drain off the sirup and arrange the strips six deep in the cabin fashion on small china plates. Sprinkle each strip with powdered sugar and pour cream around the base. Fill the center with fine red raspberries and garnish with a few raspberry leaves if they can be obtained.

To Roast a Leg of Veal.

Wash well and wipe dry. Rub well with salt and pepper and fill with stuffing. Take a deep iron kettle and put layers of potatoes, carrots, and onions, added one teaspoonful of salt, four round peppers, four cloves of bay leaves, and on this lay the meat, and if there are three slices of salt pork on the meat and put a wooden toothpick which has been in place; then add one pint of water, cover with a kettle tight and put in a hot oven for three hours. When done, take out the roast and put on a platter with the vegetables around. Serve strained gravy separately.

Stuffing for Roast.—Three cupfuls stale bread crumbs, two ounces chopped fine, one teaspoonful salt, three teaspoonfuls of pepper sauce, two tablespoonfuls chopped parsley and one-half capful melted butter.

Home-Made Cream Puffs.

Put a pint of water into a saucepan, place it on a boil, and stir into it a half pound of butter; flring again to the boiling-point and heat in it three-quarters of a pound of flour, stirring all the time, and boil until the mixture no longer sticks to the sides of the saucepan. This will take only a minute or two. Remove from the fire the moment the point is reached, and set away to cool. When cold, break into the mixture, one at a time, eight eggs, beating the batter for two minutes after each one is added. Set the batter on the fire until it will just drop by the great spoonful upon pans lined with waxed paper. Bake in a steady oven until they are puffed and a golden brown. When cold, cut a slit in the side of each puff, and fill with whipped cream flavored to suit the taste. Sprinkle with sugar and serve.

Cauliflower and Beans.

One cauliflower, one pint of butter beans, one pint of white sauce, grated cheese to taste. Soak the beans overnight, boil until perfectly tender in fresh water enough to cover. Let the water boil away toward the end of the cooking, and salt to taste. Put the cauliflower, a little broken, in water and boil gently for about twenty minutes. Drain and place in a deep dish. Mix the beans and cauliflower gently together so as not to mash them, turn them into a buttered or greased baking dish, pour over the plint of white sauce, add a generous layer of grated cheese, and put into the oven to brown. Just before taking from the oven add a teaspoonful of tarragon vinegar.

French Beef Stew.

Two and one-half pounds beef cut from the round, cut into pieces, four onions and one can tomatoes. Cut steak and sear both small thick pieces. Cook slowly. When about half done, add onions and can tomatoes, season with salt and black pepper. Before taking from fire, thicken with one tablespoonful of flour, stirring smooth with water. Serve on thick slices of well-buttered toast.

Frozen Souffle.

Take three cupfuls of granulated sugar and six raw egg yolks, whip slowly, warming over hot water while beating. When an almost solid froth, remove and cool the bowl. Mix in gently one pint of cream, whipped to a stiff froth, and one dozen ladyfingers, cut in small pieces and dipped in sherry. Turn into a wetted mold, cover tightly, bind around a buttered cloth and bury in ice and salt for two hours.

WEAK KIDNEYS WEAKEN THE BODY

No chain is stronger than its weakest link. No man is stronger than his kidneys. Overwork, colds, strains, etc., weaken the kidneys and the whole body suffers. Don't neglect the slightest kidney ailment. Begin using Doan's Kidney Pills at once. They are especially for the kidneys.

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Remember the name—Doan's.

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HE LIVED IN THE CITY.

Papa—Why can't we see the moon in the daytime?

Jimmie—Cause they don't light it up until after dark.

The Stomach Hold.

Colonel H. N. Renouf, at the "Old Guard" banquet at Delmonico's, emphasized the importance of an army of a good commissariat.

"I have perhaps heard," he said, "of the company of privates that a patriotic lady entertained one Mardi Gras to dinner.

"It was a good dinner, and at the end a stern maid-servant entered with a superb dessert.

"Dessert, sergeant?" she said to the stalwart young soldier at the head of the table.

"Dessert, the sergeant answered. 'When I can get eats like this for nothin' I'd like to.'"

Incorruptible.

The lady of the house hesitated.

"Are my answers all right?" she asked.

"Hey-ey, madam," replied the census man.

"Didn't bother you a bit, did I?"

"No, madam."

"Feel under some obligations to me, don't you?"

"Yes, madam."

"Suppose, perhaps, you won't mind telling me how old the woman next door claims to be?"

"Good day, madam," said the census man.

Didn't Care for Expenses.

They were seated at the breakfast table.

"John, dear," said the young wife, "this is my birthday."

"I'm glad you mentioned it, darling," rejoined the husband. "I was going to present the first baby with a gold dollar."

"Well," she said, "I hope you won't get any cheap 35-cent affair."

"Of course!" he replied. "Why, I would be ashamed to present you with anything that cost less than a dollar."

How She Conciliated Them.

Pilmer—How did it happen that those three men who were so angry with the woman in the pickelodeon for not taking off her hat became so friendly with her after the show?

Screechem—It was raining like fury when the show was over and she invited them to take shelter with her under her hat.

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