

CHAPTER I. GREAT storm had raged with unabated fury for three days, but now at the shutting down of twilight the clouds were breaking. and toward the sunset there gleamed a single spark of blood-red light low down

upon the western mountains. The wind had changed from the east, and the breeze that fanned the boyish brow of Ralph Trenholme as he paced back and forth over the shingly shore, was like the breath of early June. And it was the last of October. The sea was still high, tossing in at intervals remnants of the ill-starred ship that had gone to The lands belonging to the estate were pieces on Joliet Rock, just outside the hartor month of Portlea. How anxious had been the hearts on

shore for that wretched ship! How earnestly they had watched it since early dawn, when it had appeared in the offing-driven about helpless, at the mercy of the winds and waters, and at last dashed upon the cruel rocks. They had devised vainly among themselves, those hardy fishermen, ways and means to save the vessel from her fate. The proud mistress of Trenholme Housenown as High Rock-had come out into the storm, as pale and anxious at the runest fisherman's wife among them-come out to beg them to do all man arm could do; to offer them the gold if they could save but one poor d those brave, courageous men had looked at her, and at each other, sorrowfully and in silence; they knew by stern experience that no boat could live an hour in a sea like that. And so the ship was left to go down unaided. But Ralph Trenholme could not be

quiet. With the daring impulsiveness of a boy of fourteen, he had thrice launched the Sea Foam, his own little boat, to go to the aid of the sufferers, but as many times had the men of the coast forced him back. They would not stand by and see him go to death for nought. Ralph fought against them bravely, but was obliged to yield, and restless, and chafing at his inaccowardly, he paced the shore, and

whiter th water line, and stood there when it wan light he looked into the face of a souled boy. little child—a girl—perhaps six or seven Raiph gathered her up with something she were only alive he might have the satisfaction of knowing that he had saved a life, for if she had been dashed in upon the shore, the sharp rocks haughty, arrogant and selfish. would have crushed out from that beautiful face every semblance of humanity. He puts his lips down to hers. There was a faint warmth. He ran up the steep path leading to High Rock, bearing his treasure in his arms, and in to his mother, who was sitting before the great fire that streamed redly up the ney.

a mark that had evidently been pricked into her skin with some indelible substance

After a few weeks the wonder and curiosity which this sole survivor of the wreck had excited died away, and Mrs. Trenholme, yielding to the earnest solicitations of Ralph, decided to adopt her, and rear her as her own. The child was christened Marina, which means from the sea, and turned over to the care of Kate Lane, the nurse, who still had the charge of Agnes, Mrs. Trenholme's little six years' old daughter.

Marina was a beautiful child-you would seldom see a beauty so faultless as hers. Every day developed some new charm. Her golden hair grew more golden, her eyes bluer and deeper. and her smile rarer and sweeter. Occasionally, she would break out into snatches of song - old melodies strange to all who listened, something she must have learned in other lands, and beneath sunnier skies.

The waif had found a good home, all the neighborhood said. So she had. High Rock was the manor house of the vicinity, the Trenholmes the wealthiest old family in that part of the state. wide and fertile, the old house was a romance in itself, albeit a most stately one. It was built far out on a great peak, closely overhanging the sea-a massive structure of gray stone, with towers and gable windows, and wide piazzas.

Mr. Trenholme had held many offices of public trust, and as a man and a scholar had stood very high. He had died suddenly, two years before the opening of our story. Mrs. Trenholme had truly and tenderly loved her husband, and natures like hers never forget. Her best consolation she found in the affection she bore her children; and Ralph and Agnes were worthy of all the love she gave them. With very little of their mother's haughty pride, they had inherited all her beauty and gentleness, while to Ralph, along with his father's fine intellect, had descended his earnest heart, his strong affections. and his almost chivalrous sense of honor. Ralph was eight years older than Agnes. At fourteen he was a tall, handsome boy, with a dark, clear complexion, brown eyes, and curling chestnut hair. Agnes was of the less intense type, with delicately cut features, dark hazel eyes, a pale complexion, and a flush of scarlet on her sweet lips.

These were the children with whom little Marina was thrown. They grew up together. The girls loved each other like sisters; indeed, there was little tivity, which seemed to him almost chance for them to know the difference. The children had but few playmates.

looked out to sea. There came a great wave. He watched There came a great wave. He watched it rising afar off, and saw that it hore Lynde Graham, the only child of a poor dwelt at the foot of the even the form. He darted down to the Rock, was with them most frequently. The proudest mother in the land would came so near that it drenched him have no objection to Lynde Graham as through, but he caught the precious a playmate for her children. He was freight it bore in his arms, and by the | about Ralph's age, a darling, noble-And sometimes from Ireton Lodge years old, with pure features, stilled the stately residence of Judge Iretoninto calm repose, and long, curling locks came Imogene, his daughter, to pay of gold, floating dripping down, and little visits to the Trenholmes. Some came Imogene, his daughter, to pay tangled with seaweed. She was dressed day Imogene Ireton would make hearts in white, and around her waist was a ache; some day she would be absolutely scarf of blue tissue, but the other end | magnificent in her beauty. Even now was lost, torn away, probably, from the she was queenly. Her complexion was pport to which she had been bound like the creamy petals of a lily; her ome one who had cared to save her. hair and eyes were black as night, and at times her cheeks flushed like carlike triumph swelling his heart. If nations, and her voice rang out like the music of silver bells. Her whole bearing was like that of one who knows she was born for conquest. She was At sixteen, Ralph Trenholme left home for college. He remained there four years, returning home only for a week or two at vacation time, and then not always seeing Marina and Agnes. who were at a boarding school for young misses. After his graduation, he made the European tour, and four years elapsed before, bronzed and bearded, he again set foot upon his native land. Meanwhile, Lynde Graham had real little sea nymph! and as beautiful fought a hard battle and come off conqueror. Mon with eves like his seldom fail to accomplish what they undertake with their whole souls. He had fitted himself for college, taught have it adjusted. There are to gain the money requisite to defray his expenses, and just as Ralph arrived ed with the doctor, the little girl home, Lynde Graham had come back to the fisher's cottage, with the diploma from Harvard in his pocket. He had graduated with the very highest honors, and at once began studying medicine with Dr. Hudson, of Portlea.

have seen the brunettes of Italy, the fair-faced women of Circassia, the languid Spaniards, with their eyes of fire, and the oriental seraphs of the Turk's harem, but none like Marina."

Something like a shadow fell over the face of Mrs. Trenholme. He felt the change in her voice, slight though it was.

"Yes," she said, "Marina is beautiful. It were a pity that she has no familyno name, even, save what we have given her. Her parentage must ever, I suppose, remain a secret. Indeed, my son, I blush sometimes to think of it, but perhaps she was the offspring of shame, and thus abandoned. You will remember, perhaps, that no female bodies were ever washed up from the wreck of the vessel. And it is not customary for children like her to be put on shipboard without a woman's care." An angry flush rose to Ralph's check.

He sprang up quickly.

"Never, mother! you wrong her! I would stake my life that Marina is nobly born. We may never, in all probability we never shall, know the secret of her birth, but if we do, mark me, we shall find her fully our equal!" Mrs. Treaholme smiled at his earnestness, as she replied:

"To change the conversation, Imogene Ireton is coming here tomorrow. for a visit of indefinite length. I think Imogene will surprise you. You have not seen her since you left home, I think ?"

"I have not, but I have no doubt she has developed wonderfully. Imogene was always magnificent!"

"And now she has no peer. I have never seen one who would compare with her. But tomorrow you shall judge for yourself."

The conversation closed, and Ralph thought no more of it, until Imogene Ireton burst upon him. He was amazed. He had expected to see a very beautiful woman, but, instead, he touched the hand of a princess. Three years older than Marina, at nineteen she was fully developed, with a form that would have driven a sculptor mad with ambition to rival it. She was rather tall, with that graceful, high-bred ease of manner that came to her so naturally, and the voice that in her young girlhood had been so sweet, was now a breath of musical intoxication. Her complexion was still rarely clear, the cheeks a little flushed, the mouth a line of scarlet, the hair dark and lustrously splendid, and the eyes!--such eyes are never seen twice in the world at the same time. Ralph gazed into their depths, with a strange feeling of bewilderment. She fascinated him powerfully, and yet he felt a sort of coldness creeping round his heart-an almost incipient shudder shook him, as her soft hand fell like a snowflake into his.

In the daily intercourse which followed, the feeling somewhat wore away, and though Miss Ircton, at the end of a fortnight, had not succeeded in capturing the heir of Trenholme, it must be admitted that she had interested him. Toward Lynde Graham, who was at the Rock almost daily, she was cold and reserved; she never forgot the distance between Judge Ireton's heiress and the son of a poor fisherman. And yet, despite her coldness, which at times was almost scorn, before she returned home Lynde Graham had learned to love her. He kept his unfortunate secret to himself; he felt that

most beautiful being I ever saw. I DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Enccessful Farmers Operate This Department of the Farm-A Few Hints as to the Care of Live Stock and Poultry.

> E HEAR THE REmarks so often that they have become common, "There is no money in farming. There is no money in dairying." The men who give vent to these declarations usually speak from personal experience; they

find no money there. As a matter of fact, however, not all dairymen make these complaints, else we might be inclined to believe that the majority were right. A New York farmer and dairyman told me that the net receipts from his place of 150 acres did not average over \$250 per year. Very true, and 1 know of plenty more whose net yearly receipts do not average nearly that sum. There are others who have less to show than their hired help, after the latter have been paid their monthly wages. Dairying as a business is not whoily to blame for this, neither are the dairymen themselves. The class who made money must necessarily be on a better track than those who didn't, but yet the entries are free and open to all alike. No thoughtful man who milks cows can disregard these facts. If you attend the institutes this coming winter they will there be presented to you in much more forcible shape than I can do it, and I trust with fruitful results. If one does not possess enough roots for all winter feeding, 1 think they can be fed to better advantage after New Year's than before. Cows have not yet lost the effect of green pasturage as they will by February, and then succulent roots (not withered by storing in hot cellars) will prove decidedly beneficial. From personal experience with root feeding to cows covering several winters I am impressed with their value. The best results are obtained where they are fed conservatively and as an adjunct to dry fodder. I have never had any trouble with turnip flavor in milk, complained of by some, and have only seen it where such roots were fed in large quantities. It quickly becomes apparent then. It is a grave mistake to feed these or any other roots with dirt clinging to them. While trimming off the small, fine roots at the bottom of the turnip or best will take most of the dirt, they need washing before feeding. Like apples, roots keep best at a low temperature, which is best met by storage in a properly constructed cave cellar .-

George E. Newell, in Am. Cultivator. Cost of Keeping a Dairy.

The following is an extract of an article from the Agricultural Student of the Ohio State University: The following is a summary of the receipts and expenditures of the University dairy for the year ending Dec.

31, 1894: Pounds of milk produced.....160,534 Receipts for milk..... \$3,842.75 Cost of food..... 983.76

tracts are made at a certain figure for the entire year, of course, it becomes another matter.

To our liking, we should say, sell eggs as long as prices are good and turn them into broilers when prices decline. We should sell them so long as the retail figure did not get below twenty cents a dozen and begin incubation when that price was reached. We believe that it will pay better to turn eggs into carcasses than to sell

at less than twenty cents a dozen. Some writers claim that to produce an egg costs one cent. This would make their cost twelve cents a dozen and anything over that would be clear profit. They will sell eggs as long as they can get eighteen cents or over that. At eighteen cents they have fifty per cent profit and they are content with that.

Supposing that a dozen eggs cost twelve cents and out of that dozen only four chicks were raised up to a marketable weight, and the total cost, including price of eggs, would be \$1 for those four broliers, and they brought \$1 a pair, the usual price in New York market, there would be even \$1 profit. Of course, in some sections of the country broilers would not bring \$1 a pair, but then generally in such localities feed is cheaper, which would equalize it, and besides, we have given a very low percentage of hatching and rearing.

There is money in the broiler business, but it is a branch that must be entered carefully, managed diligently and perfectly understood, if success is the result. No amateur should start this branch on a large scale. He should begin at the very bottom of the ladder and climb up. There is so much to know. First, how to run the incubator so that it will require less responsibility and do best work; second, how to brood the chicks so that they will not become chilled and die from bowel trouble; third, how to feed so that they will attain the desired weight without being subject to leg weakness and other troubles. All these matters must be carefully studied and watched. There is a big responsibility and the work requires "eternal vigilance."

Egg farming is the easiest branch to follow. Start with that and leave the broiler department to be an adjunct .

Various Foods.

Cheapness in grain is generally at the expense of quality. Wholesome food is as essential to the good health of the flock as it is to human beings. Never have food of any kind around after the flock have been fed. Keep the flock with good appetites. It is safer to see the hens come for their food quickly and partake of it with a relish than to see them indifferent about it. One is a sign of good health, the other indicates the indifferent specimen is out of condition. Green food of some nature is necessary for egg production in winter. Cabbages, turnips and other vegetables can be secured for the purpose. If the flock can have access to a field of growing rye or crimson clover in winter they will find the proper requirements. When fattening fowls for market corn can be used in various forms. Made into mush and fed when cold is a good form. Mixing corn meal with scalding water and boiled corn and the whole grain are all used for the purpose of speedily fattening fowls. Boiled wheat is also good to feed with the corn. Celery tops are the best green food to when fattening them.-Bal

FERRIED ON A POLE.

Novel Teat Performed by an Aged Lum berman in Maine.

Although John Cusack, exlumberman of Moose island, in Morchead lake, Maine, is now 65 years of age, he has not lost his dexterity in executing some of the difficult feats in log walking that made his name famous on the west branch of the Penobscot for many years, says the New York Sun. He recently made a bet with Sam Sanford, the liveryman, that he would that afternoon cross the Piscataquis river with no other support than a stick so small that, rested upon his wrist, he could hold it out at arms' length. The word quickly passed about the village of what was about to be attempted, and at 4 o'clock the hour set for the trial, the banks of the river above the mill dam were lined with spectators. Mr. Cusack appeared on time, carrying a long pikepole, which was to serve him as balancing pole and propeller, and a bundle containing a checked gingham shirt and drilling overalls, his substitute for professionable tights. Attired in his performing costume and in his stocking feet, Mr. Cusack launched his stick. pushing it out to deep water, and with a quick spring landed on it at a point about six feet from the butt, where he perched as securely as a rope walker upon a tight rope. The end of the stick upon which he rested sank beneath his weight until the water was breast high to him, while the forward and smaller end rose from the water, pointing like a finger mark to the opposite shore. Using the pikepole, held by both hands in the middle as a double car, the old man, with a forward motion, scooped himself along at no small rate toward the further bank, while two men followed in a boat ready to rescue him in case of mischance. There was no occasion for their services in his behalf. The distance was two hundred yards, but he did not slacken stroke as he churned along, his head and shoulders rising and falling above the chill black waters with his swift strokes, while he varied the monotony of the exercise by an occasional whoop or shouted compliment to the ladies among the spectators upon the opposite shore. He crossed the river in five minutes and landed, fresh and smiling, amid the applause and congratulations of the people gathered there. After his return to the hotel he refused all stimulants except a comforting bowl of ginger tea pressed upon him by the landlord, and has since shown no ill effect whatever from his recent exertion and the severe exposure he underwent. He has offered to repeat the performance this week on a similar wager.

SCENES IN HYDE PARK.

Shows Are Given on the Public Pleasure

Ground That Are in Bad Form. It appears that the condition of Hyde, Park, in London, is disgradeful, as detailed by a correspondent in the London Times, as follows: "It has come to be a thing tacitly acquiesced in that the broad graveled space in Hyde park opposite the Marble arch shall be daily given over to atheists, spouters of sedition, et hoc genus omne. For a long time past men have been in the habit of giving recitations and a sort of vulgar dramatic performance in the center of a huge circle of admiring loafers, protected and, apparently, patronized by the police. These men, often three in number, are provided with certain stage accessories in the shape of paint, red wigs, clowns' dresses, and other tawdry things of the kind, while their vulgar sallies elicit roars of laughter and subsequently pecuniary contributions. This sort of thing being permitted. I can conceive of no equitable reason why a nigger troupe, a German band, a set of jugglers, or any other class of street performers should not at once take possession of part of the vacant space and cater for public favor. Many of them-'Punch and Judy,' for instance-would be infinitely less objectionable than the tatterdemalions who are now in possession."



at in the

"See what the sea has given me!" he d, putting her down on the sofa. "A | as an angel!

"Softly, my son," said Mrs. Trenholme, with mild dignity. "Run for Dr. Hudson-perhaps she can be restore

Ralph was off instantly, but when he did not need his aid; she was sitting up. and looking around her with great. addring eyes, and a flush of scarlet either check. But when they quesmed her, she could give no satisfac-

ry reply. She put her hand to her and said she could not remember. All ge of the past was blotted out. It was as if it had never been. She d forgotten her own name. She did not even remember that she had been ipboard, and when they asked her bourther parents, she looked at them olan saw at once it was useless the matter. The severe shock your system had received from ag so long in the water had aught total oblivion of the past.

her parentage could be obtained. t below the shoulder, on her arm-

CHAPTER II.

do you think of your gift from the ner son's return. window, where the late October sun tion.

thing was fine and costly, but poured in its gold, his head lywere no trinkets by which any ing in her lap, her white fingers fy her was a minute scarlet cross, and pressed it slowly to his lips. "I think, dear mother, that she is the bed.

it would cause him nothing but pain and serrow, should it escape him by word or deed.

The winter passed quietly. There was an occasional pleasure party, but they were by no means frequent, and it was not until summer came that the real round of pleasuring, which was destined to break the calm of the Rock for the season, began.

(TO BE CONTINUED.)

THE WATCH ADJUSTER.

He Is a Man Whose Delicate Work R. quires Large Experience and Much Skill. Perhaps the most highly skilled and best paid men in the watchmaking business are the watch adjusters. One adjuster in a great factory used to receive \$10,000 a year. The adjuster's work is one of the important elements of cost in the making of a fine watch. and a \$10,000 adjuster should be competent to perfect any watch, whatever its delicacy and cost. It is the business of the adjuster to take a new watch and carefully go over all its parts, fitting them together so that the watch may be regulated to keep time accurately to the fraction of a minute a month. Regulating is a very lifferent process from adjusting and much simpler. A watch that cannot be regulated so as to keep accurate time may need the hand of the adjuster, and if it is valuable the owner will be advised to watch adjusters in New York working on their own account and earning very comfortable incomes. To the adjuster every watch that comes under his hands gets to have a character of its own. He knows every wheel and screw and spindle that help to constitute the watch. He knows its constitution as a physician knows that of an old patient. He can say what the watch needs after an accident, and can advise as to ELL, my son, what whether it is worth adjusting. No new watch can be depended upon until it

has passed through the hands of the said Mrs. adjuster, for however admirable the in-Trenholme, one day. dividual parts of the works, their per-. few weeks after feet balance is to be obtained only by such study and experiment as it is the He was lying on business of the adjuster to make. The a lounge drawn up adjuster is a highly-skilled mechanic, with wide knowledge of his business, and the utmost deftness in its prosecu-

Above Mannheim the Rhine is to be trade. hidden among his chestnut curis. He | made navigable as far as Strasburg. he only thing that might serve to looked up into her eyes, took her hand, As a canal will be inadequate, important changes must be made in the river

Cost of labor..... Total expenditures..... 2.579.20 Net gain..... 1.333.55

There was an average of about twenty-six cows actually in milk in the dairy during the year. As cows are bought and sold, not the same twentysix cows were in the herd throughout the year. There are generally, also, three or four dry cows in the herd.

From the summary it will be seen that for the number of cows actually in milk, 6,175 pounds of milk were given per cow. The cost of food per cow was \$37.83, and the cost for labor was \$61.36, making a total expense per cow in milk nearly \$100. The labor, however, included a considerable amount of experimental work and also the labor of taking care of dry cows, heifers, calves and bulls. It also includes the cost of retailing the milk. The cost for feed only relates to the cows in milk.

Assuming 8.6 pounds per gallon of milk, the cost of food per gallon of milk is 5.2 cents, the cost of labor per gallon of milk, 8.5 cents, while the average price received for milk on this basis was 20.5 cents. It will be seen that the average cost of a gallon of milk retailed to customers was 13.7 cents. The real cost, however, is somewhat greater than this, because more than 8.6 pounds are required for a gallon of milk when peddled to the consumers.

It is worthy of notice that the work was all done by students, for which, it will be seen, they received \$1,595.44. The gross income from each cow actually in milk was \$147.80, the expense \$99.19, leaving a net income per cow of \$48.61, or for herd of twenty-six cows a net gain of \$1,333.55.

Thomas F. Hunt.

Market Poultry.

Market poultry experts, says the Poultry Monthly, generally agree that the most profitable way of conducting the business is to combine egg farming with broiler raising. In this way a regular income can be maintained the entire year. But just how the combination should be conducted all do not agree.

Some say make egg farming the prime object, and only hatch broilers when there is no sale for eggs. We cannot exactly understand the logic, as there is constantly, every day in the year, a call for this article and the supply does not equal the demand. It must be that the writer has reference to the retail

In some sections of the country eggs take a decided drop as soon as spring opens, while in other sections prices remain good until summer. Where con-

timore Sun. Aim in Hen Feeding.

The aim in feeding laying hens, to induce continued egg production, should be to furnish as great a variety of food as possible, and when the season will not permit the hens to secure plenty of insect food, green-cut raw bone should be given, as it is properly recognized as the missing link in egg production in winter. Char a cob of corn in the oven occasionally, and let the flock have it. Crushed ovster shells or sharp gravel should always be accessible to the hens. Water is a great essential. All the foods named can be given to growing chickens, and in addition cracked corn. Chicks will require more liberal feeding and oftener than fowls, as they are making flesh, muscle, bone and feathers at the same time thus requiring a good supply of varied and nourishing diet. Wheat screenings may supply bulk, but a very little nourishment. The man who depends on such feed for a flock won't have a flock very long to feed. Damaged grain of any kind should never be fed to the poultry.-Ex.

Filled Cheese in the South-A New York commission man says: "The whole South is fed on filled cheese now, excepting those people who know what pure cheese is. The Southern population always ate more cheese and less meat than we do, and we used to sell great quantities of cheese in the South. Where I used to sell large orders regularly I now sell a few boxes at long intervals. Instead of pure cheese Southern store keepers are now selling filled cheese, except to those customers who insist upon having the pure article. I sell to one man just enough cheese to supply his fine trade. The.rest of his stock is filled cheese from the Cook county people. To another I sell a box now and then for his own use only. He buys the filled cheese wholly for his stock, but he won't eat it, and he gets the cheese for his table here in New York, where he used to get all of his stock. The grocers down there know what they are buying, but their customers in the greater number do not know what they are getting."-Ex.

Science or Not ?- It is true that in many cases farmers make the most of their money on hogs, but more often is it that they do not get the most possible good out, of their business. They have a slack way of feeding out corn to them which spoils the profit. Feeding for bone, size, muscle, substance and quality is a science. After the "blood" is procured so much depends upon feed and care.-Ex.

A Clever Princess.

The Princess Maud, whose engagement to her cousin, Prince Carl of Denmark, has just been announced is the favorite child of the Prince of Wales. The prince speaks of her as "a good chap," and in the family circle and to the intimate friends she is known as "Harrie." The princess is quite a determined young lady, as the following little story will show: Some two or three years ago the Wales girls were somewhat restricted as to dress allowance, and Princess Maud grew so tired of a certain costume that wouldn't wear out that one day she applied a match and the garment came to a brilliant if untimely end. Latterly the princesses have dressed well. The bride-elect affects a certain "mannishness" of attire, and has been known to sport a single eyeglass with chic effect. The princess is three years older than her affianced husband.

Russian Despotism Is No More.

Over 25,000 persons have been set free from Russian prisons or have had their sentences lightened by the action of the new czar's proclamation of last November, and many more will be dealt with as soon as their cases can be examined. "The agents of the Bible society have free passes on all crown railways in Russia, free carriage for their boxes of scriptures, free ingress to steamers, trains and schools," says the correspondent of the New York Goserver, and they are treated with urbanity and generosity by the high officials.

The Rainlest Spot.

The rainiest spot in the United States is at Nean Bay, Washington. The annual rainfall there is 123 inches. In New York city it is 45 inches.



