

# A DOCTOR'S MISSION

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"GLENROY," "THE FASHIONABLE MOTHER," ETC.

## CHAPTER II.—(Continued.)

"Things began to mend with him after this and business prospered, and before six years passed away, speculation had so enriched him that he found himself the possessor of millions. Retiring then to private life, he bought this place in Youkers, in order to enjoy himself in a quiet way. But ill health visited him; a stroke of paralysis rendered one side comparatively helpless, while the asthma, which he had been subject to for many years, increased to an alarming extent.

"During all this time one wild wish had been his, and that was to solve the mystery of his brother's fate, and so clear his own good name of the unjust suspicions that still clung to it. Lately this wish had become uncontrollable. He prays that he may not die with this stain still clinging to his name. He has therefore decided to ask you to undertake the case for him."

"But," here interrupted the amazed listener, "there must be some mistake. I am no lawyer, simply a physician; and as such, what can I do?"

"Everything," we think far more than a lawyer," replied Mr. Gray. "Of course, you would have to sell your practice in New York and settle in England. There you, as a growing physician, would gain the confidence of the people. You would be admitted to places where no one else would, and could study the characters of rich and poor."

"Sir Reginald Glendenning married, two years after the disappearance of his brother, the same lady who was to have been his bride, Miss Constance, and they now occupy Glendenning Hall. You will probably be called to attend their family, and so can see the room where poor

of the hour, but at the breakfast table he met her.

"Good morning, my son," she said, pleasantly, on his entrance; "so you have returned in safety?"

"I have; and in a pecuniary point of view, the visit brought a great change for the better. From this day I am to receive five thousand dollars annually, as I have entered into an engagement to that effect."

"My dear Earle, you do surprise me."

"This engagement obliges me to sell my practice, and sail in about one week to settle in a country village in England."

"Oh, Earle!"

"Mother, dear, you shall have your choice now; whether to accompany me at once, or allow me to board you at your brother's in this city for a few months, until I survey the ground, and fully establish myself. In case you remain, I can any time come for you, after I see whether it will be a permanent home. Perhaps I shall not care to remain after a few months."

"Earle, I dread the ocean, and I shall dread a foreign home. Perhaps I had best remain, as you say."

By the close of the week Mrs. Eifenstein was comfortably established in a room furnished with her own familiar things, while the son succeeded in disposing of the rest, as well as his practice, and had engaged a passage on the Oceanica.

A short visit was then paid to Mr. Rappelye, who gave him full directions how to proceed, and many minute details of the place and inhabitants. Promising to write weekly, keeping him informed of every movement, the young man a few hours later was upon the outward bound

matter with my aunt. Do you think there is a physician on board?"

"I am one myself. My name is Eifenstein, of New York. Shall I see her?"

"If you will be so kind."

Stepping inside, our young friend advanced immediately to the berth, where he found Mrs. Nevergail in a fainting condition, caused by extreme exhaustion. With the greatest sympathy, the doctor at once applied proper restoratives, which fortunately had the desired effect, and soon the young girl's fears were calmed.

"Your aunt is better now, and I think immediate danger has passed. But I will not deceive you; her case is beyond human skill to cure."

"I know it, doctor, and she also is well aware of her condition. My uncle died in New York a few months ago, and in taking care of him she contracted the cold that has ended in consumption. Our family physician thought she might live to reach the only relatives we have on earth, residing in Liverpool and vicinity. Do you think, doctor, that she will survive until our passage is made?"

"I trust so. Good nursing often accomplishes more than medicines. We will do all we can. Our staterooms are fortunately near each other, so any time that I can be of service, do not hesitate to inform me," said the doctor, as he bowed and left the narrow quarters.

One afternoon as Earle was standing upon deck looking out upon the vast ocean, he became conscious that a light step had approached and halted quite near. It was Miss Nevergail. While hesitating to consider whether his presence would be acceptable to her, an exclamation of terror startled him, and glancing toward the spot where she stood, he saw that she was striving to steady herself, being dizzy from a sudden lurch of the steamer. Springing to her side, he instantly offered his arm, saying, as she gratefully accepted it:

"Allow me to assist you to a more quiet place where motion will not be so perceptible."

"Thank you," returned the young girl, "I suppose I ought not to venture upon deck alone, unused as I am to the sea, but I am so completely fascinated by all this restless scene. Aunt is sleeping."

"I never look upon a scene like this," said Earle, thoughtfully, "without feeling my own littleness, when compared to the All-ruling hand that holds the bolwheels in its grasp, and rules the winds and storms. But it seems quite calm again. Will you not join me in a prome-

## SLOPE OF SHOULDERS

MORE PRONOUNCED IN FALL AND WINTER FASHIONS

Modish Sleeves Are in Great Variety—Still Puff Just above Wrist Cuff—Pretty Change Secured by Making Them of Two Colors.

New York correspondence:



A RING down shoulders has been going on steadily, until it now seems as if a woman who hadn't any shoulders at all would have the stylish figure that is sought. It is surprising to see the extent to which the sloping effects are being carried. Some of the more exaggerated models look almost grotesque. Turning to the fashions of seventy years ago, almost the same ideas in shoulder lines are disclosed. To some women these extremes are becoming, but to others they are very trying. The latter will be wise if they avoid the style and content themselves with looking well dressed if not in the latest execution of cut. There are many ways of obtaining this slope. Some

them by putting white silk or nainsook lower sleeves in waists of voile or kid. These materials. In tailored gowns there is much variety in the cut of sleeves, too. Some of the more severe gowns have the regular coat, tight-fitting sleeve finished with cuff of velvet or tulle-back cuff of the goods, while other not so severe have the bell and put sleeves much like those of the present. Sometimes the sleeve is open at the wrist, where it is very large, again it is brought into a cuff, braided or plain, accords with the finish of the suit. Some wrap sleeves that are left open at the wrist have a smaller sleeve of the same goods inside the big flowing one. This would seem to be a very sensible idea if the gowns are intended for cold weather. Those who find it hard to quite suit themselves with a sort of sleeve, may do well to keep looking, for it would seem as if the style permitted just the right model for each searcher.

Few gowns prepared for early fall show the extravagant expressions of these ideas, while practically all reflect them with more or less strength. The dresses sketched here were for immediate use, and did not include much of the more striking characteristics that may be softened, anyway, as stylish women come out in their cold weather attire. The tailored gown of the first picture was fuchsia cloth, self-strapped and supplied with a front of black silk embroidered in fuchsia shades. Its color were its mark of newness, fuchsia shade being enough to make almost any dress count as up to date. Of the two tailors silks, the first was green and blue plaid trimmed with blue passementerie and blue velvet, and the other was checked



**Steamed Plum Fudding.**  
Stone a quart of plums, add a pint of sugar mixed with a rounding teaspoonful of flour, and put into a buttered granite pudding form. Stir together a pint of flour and a level tablespoonful of baking powder, and with the tips of the fingers work in a rounding tablespoonful of butter. To a well-beaten egg add two-thirds of a cup of milk and combine with the flour mixture. Pour this batter over the plums, cover closely and steam one hour. To turn out, put a large round pudding plate over the pan, invert them, and, as the pudding comes out, the crust will be underneath and the plums on top. Serve at once.—Good Housekeeping.

**Microbes in Dish-Cloths.**  
The dish-cloth in many homes is a breeding place for microbes, and contains more disease germs than almost anything else of the same size. Cheese-cloth bags in which salt and sugar come make good dish-cloths. It is a good plan to have two sets for constant use. They should be thoroughly washed every morning in hot water, to which has been added ammonia, soda or washing powder, then rinsed, and hung in the air to dry. Use them on alternate days. Besides this, it is well to rinse them each time after using, and boil them once a week. If they acquire an odor, burn them.

**Pretty Peaches.**  
Serve as dessert, fair, large peaches one to each person, laid upon a vine leaf in the middle of a glass plate, and accompanied by a fruit knife, fruit napkin and glass nipple containing a sherry syrup. The peaches are to be pared, cut in delicate long slices, and either dipped into the syrup as eaten, or dropped in together, and eaten afterward. To make the sherry syrup, put a pound of best lump sugar and one dozen peach kernels in a glass jar, cover an inch deep with good sherry and set in the sun, stirring occasionally until the sugar dissolves.

**Mince-meat.**  
Half a pound of finely chopped suet, half a pound of raisins, washed after being stoned and chopped, half a pound of currants, one pound of chopped apples, three-quarters of a pound of mixed candied peel, finely chopped, three-quarters of a pound of sugar, spice to taste. Mix the ingredients thoroughly together, place them in a jar and then add two wineglasses of brandy. If the mince-meat is to be kept a long time more brandy must be added.

**Lemon Butter.**  
Boil together a half-pound of brown sugar, a tablespoonful of vinegar and a gill of water for ten minutes and add a heaping tablespoonful of butter. Boil until the candy becomes brittle when dropped on cold water and take from the fire. Add to it the juice of a lemon and pour into greased pans. If my correspondent means "lemon honey" for cake filling instead of this recipe, will she let me know and I will print that.

**Frozen Custard.**  
Heat a pint of milk to scalding, then pour gradually upon the yolks of four eggs that have been beaten light with a cup of sugar. Stir in a double boiler until the custard coats the spoon, remove from the fire and add the stiffened whites of the eggs and a cup of cream whipped stiff. Stir in vanilla flavoring to suit the taste, beat until cold and freeze.

**Chicken Patties.**  
Mince cold fowl with a little ham or tongue and add the chopped yolks of hard-boiled eggs. Rub together in a stepan over the fire one tablespoonful of butter and one of flour; add three beaten eggs and one teaspoonful of milk, season with pepper and salt. Put in the minced chicken until it gets thoroughly hot, then serve in puff shells.

**Rice Salad.**  
A cup of boiled rice, cooled. Four hard-boiled eggs and one head of lettuce. Arrange on a platter alternate layers of the rice, shredded lettuce leaves, slices of hard-boiled eggs and mayonnaise dressing. Over the top layer of dressing press yolk of egg through a sieve and garnish the edges of the platter with lettuce leaves.

**Strawberry Syrup.**  
Take several boxes of fine ripe strawberries and press their juice through a cloth. To each pint of juice add a pint of simple syrup, and boil gently for an hour. Remove from the fire, and when cool, bottle, sealing the corks. Serve, mixed with water to taste, in glasses half filled with crushed ice.

**Sponge Molasses Candy.**  
Boil together a cup of molasses, one of brown sugar and a tablespoonful each of butter and vinegar. When a drop hardens in cold water remove from the fire, beat in a small teaspoonful of baking soda, beat hard as long as you can make the spoon move, then pour into a buttered pan.

**Orangeade.**  
Mix together the juice of a dozen oranges and four lemons, and six cups of water, sweeten to taste and pour into glasses filled with crushed ice.



A FLASH OF LIGHTNING REVEALED A FRIGHTFUL SPECTACLE.

Sir Arthur met his sad fate, and can study the location of the place.

"For all this trouble Mr. Rappelye, as we will still call him, will pay you handsomely. Five thousand per annum shall be yours as long as he lives; and at his death you will, if successful, be munificently rewarded, as his will, still unsigned, can testify."

"Are you willing to serve him as he wishes? Will you undertake the task of clearing his good name of the foul aspersions cast upon it?"

There was a long pause, during which the pale face of the invalid seemed to grow a shade paler under his eager gaze. At length the silence was broken by Dr. Eifenstein, who said in a calm, steady tone:

"I will undertake it."

"Thank you," murmured the sick man, as he reached forth his hand to clasp that of his visitor. "For this your solemn pledge, I as solemnly promise to place in your hands, through my banker, the yearly sum of five thousand dollars, and I will also provide for your future, should my death occur before your task is completed. This will of mine is already dictated, and only awaits my signature. Mr. Gray, I will now summon Miss Stebbins and one of my servants to act as witnesses, while I write my name to my last will and testament."

Mrs. Stebbins and Harriet Bavier then placed their names opposite as witnesses in the solemn transaction, and again withdrew, after Mr. Rappelye had deeded them to bid the coachman prepare to carry Dr. Eifenstein back to the depot, as he had declined passing the night with them.

"When shall you be ready to leave for England?" asked Mr. Rappelye, as he held his head at parting.

"In about one week's time I think I can settle my own affairs, and arrange business for my mother during my absence. I shall take the first steamer I can, and will come again to receive further instructions before I leave, if you please."

steamer. Surrounded by strangers, it is not a matter of surprise that a feeling of weariness and almost desolation crept over him. He turned away from his post of observation on deck and sought the more lively saloon. Taking a book from one of the tables, he affected to read.

Presently his eyes rested upon a middle-aged lady, who seemed in feeble health, as she leaned back languidly in an easy chair, while her pale face and attenuated figure spoke of prolonged sufferings, but a patient spirit. Her dark eyes continually wandered towards the door.

Dr. Eifenstein looked at her with increasing interest.

Suddenly a brighter look floated into the lady's eyes. Following the range of her vision, he was surprised at beholding the most perfect picture of youthful beauty he had ever yet beheld. It was all embodied in the person of a young girl of about twenty summers, who smilingly drew near. She spoke, and the melodious accents of her voice filled Earle with delight.

"Aunt Gertrude, are you weary? I stayed out longer than I intended, but I could not bear to lose sight of the faintest speck of the land we have left behind us. It has all disappeared now, and the sea, the sea, the deep blue sea, at this moment is on every side, rising and slaking in all its beauty. Shall I lead you to your stateroom, auntie? Perhaps it would be as well for you to lie down before you become seasick and faint."

"I feel rather dizzy now, my love, and will take your advice."

Rising slowly, the feeble woman leaned on the strong young arm of her niece, and so passed to a stateroom quite near the one engaged by himself, and the young physician smiled contentedly, that they were to be close neighbors during the voyage.

Several days passed in rather an uneventful way, brightened occasionally by a glimpse of the young girl, whose name he found to be Ethel Nevergail.

One rough and stormy day was drawing to a close when, leaving the damp atmosphere of the deck, where he had passed a couple of hours watching the luller sky and the storm-tossed waves, Dr. Eifenstein, in passing to his stateroom, was startled by a low cry of dismay coming from the room of Mrs. Nevergail, followed immediately by the pale, frightened face of her niece, who exclaimed:

"Oh, oh, something dreadful is the

nade? The fresh sea breeze will do you good after your confinement to the sick room of your invalid aunt."

Dr. Eifenstein found his young companion an intelligent and brilliant conversationalist. The fascination of her cultivated manners imperceptibly won a feeling of intense admiration around his heart, of which he was ignorant, until too late to avert what, had he realized the mischief it would bring to future feelings, he would have made a duty at once to suppress.

(To be continued.)

**Outwitting the Police.**  
Her Wolf von Schierbrand, for a long time chief correspondent of the Associated Press in Berlin, tells a story of his last weeks there. The Argonaut repeats the tale. Schierbrand had given information of a too intimate nature about the kaiser, and was ordered to leave.

The American ambassador secured a respite of two weeks for him, during which he could wind up his affairs, but he was a marked man, and the police shadowed him night and day.

At last he hit upon the expedient of placing a stuffed dummy of himself on the front porch, with his back toward the street, and while the police zealously watched the dummy he was daily slipping out by a side door and going unmolested about his business, disguised in a pair of blue goggles and an old slouch hat.

The manikin sat in the chair, with occasional interruptions, from nine in the morning till ten at night, and was pulled inside by a string at bedtime.

On the morning of Herr von Schierbrand's departure for the United States it was turned with its wooden face toward the street, displaying a small placard for the edification of the police, reading:

"Thanks; I'm off."

**Eye to Moonocopy.**  
Mother—Do you think that young man has matrimonial intentions, my dear? Daughter—I certainly do, mamma. He tried to convince me last night that I looked prettier in that two-dollar hat than in the one that cost twenty.—Judge.



FALL TAILORING IN SILKS.

times it is done by having the sleeve cut in one with the waist, again it is in the trimming, which is brought well down on the sleeve so that it is not easy to tell where the top of the arm really is. Then it may be gained by a collar of lace, braid or passementerie added to the gown.

Not only does this slope appear in fancy waists and gowns for evening and house wear, but it is carried out in wraps and coats for street wear. Fringes are used a deal to obtain the drape, and by their use it is possible to lengthen the lines considerably. Much care is necessary in the carriage of the arms, and the

gray panjab, with black velvet revers and fringed antique lace collar. On the outside of the next picture are a blue cloth gown, whose bolero was braided with silk and came over a silk waist, and an accordion-pleated blue liberty satin with insertions of coffee colored lace. The bolero of the former was one of the sort meant to disguise the location of the natural shoulder, though many a garment does so more completely than did this one.

A coat remains in the pictures. It was a handsome affair of mauve broadcloth, the inserted piece of white broadcloth at the top being finished with narrow gold



TWO FALL GOWNS AND A WINTER WRAP.

tendency of fashionables next winter will be to incline the arms forward.

In one sense sleeves are an easy matter. They're in great variety, so all can be suited with stylish sorts. In the matter of making, however, many are difficult. Sleeves of dressy waists are as large as they have been, and a large proportion of them have most of their fullness just above the wrist cuffs. The long droop to the puff is desirable, and some of this style show a deal of firmness in the puff so that it stands out more than it did. Some sleeves on models of heavy cloth for winter have the fullness evenly distributed the length of the arm, but caught in several places to give a beautiful appearance. Sometimes the colors are used in the gown, the upper part of the sleeve will be of one color and the lower portion of the arm. Some of these two-piece sleeves are very pretty. Variety can be had in

braid. More of the white cloth increased the drooping effect and supplied cuffs. Such a garment gives only a faint hint of what the matter of coats and wraps is going to mean this winter for a fashionable woman. The extravagance that has marked the past season in this field bids fair to be ostense. There is not only great variety of long, loose wraps, but fashion's decree is that for afternoon wear, for calling costumes and for gowns designed as dress-ups, a loose wrap must be included.

Taffeta is to be much used for autumn stocks in a great variety of styles, ornamented with lace, self-stitching, tube velvet ribbon, odd touches of gilt and other metallic braids and gilt buttons.

Gathered stocks of chifon or maline, with a large bow in the back, are new and effective.