

SERIALS STORY

REMINISCENCES OF SHERLOCK HOLMES

by ARTHUR CONAN DOYLE
Illustrations by V. L. BARNES

The ADVENTURE OF THE RED CIRCLE

(Continued.)
"This is serious, Watson," he cried. "There is some devilry going forward! Why should such a message stop in such a way? I should not let Scotland Yard touch this business—and yet, it is too pressing for us to leave—'Shall I go for the police?'"
"We must define the situation a little more clearly. It may bear some more innocent interpretation. Come, Watson, let us go across ourselves and see what we can make of it!"
As we walked rapidly down Howe street I glanced back at the building which we had left. There, dimly outlined at the top window, I could see the shadow of a head, a woman's head, gazing tensely, rigidly, out into the night, waiting with breathless suspense for the arrival of that interrupted message. At the doorway of the Howe street flats a man, muffled in a cravat and great-coat, was leaning against the railing. He started as the half-light fell upon our faces. "Holmes!" he cried.
"Why, Grogan?" said my companion, as he shook hands with the Scotland Yard detective. "Journers end with lovers' meetings. What brings you here?"
"The same reasons that bring you, I expect," said Grogan. "How you got on to it I can't imagine. I was in the hall, and, looking up to the same angle, I've been taking the signals."
"Signals?"
"Yes, from that window. They broke off in the middle. We came over to see the reason. But since it is safe in your hands, I see no object in continuing the business."
"Wait a bit!" cried Grogan, eagerly. "I'll do you the honors. Mr. Holmes, that is I was never in a case that I didn't feel stronger for having you on my side. There's only the one exit to these flats, so we have him safe."
"Who is he?"
"Well, well, we score over you for once, Mr. Holmes. You must give us best this time." He struck his stick sharply upon the ground, on which a cabman, his whip in his hand, sauntered over from a four-wheeler which stood on the far side of the street. "May I introduce you to Mr. Sherlock Holmes?" he said to the cabman. "This is Mr. Leverton of Pinkerton's American agency."
"The hero of the Long Island Cave mystery?" said Holmes. "Sir, I am pleased to meet you."
The American, a quiet, businesslike young man, with a clean-shaven, hatched face, flushed up at the words of commendation. "I am on the trail of my life now," Mr. Holmes, said he. "If I can get Grogano—"
"What! Grogano of the Red Circle?"
"Oh, he has a European fame, has he? Well, we've learned all about him in America. We know he is at the bottom of fifty murders, and yet we have nothing positive we can take him on. I tracked him over from New York, and I've been close to him for a week in London, waiting some excuse to get my hand on his collar. Mr. Grogan and I ran him to ground in that big tenement house, and there's only the one door, so he can't slip us. There's three folk come out since he

In a few clear words Holmes explained the situation as it had appeared to us. The American struck his hands together with ventilation. "He's on to us!" he cried. "Why do you think so?"
"Well, it figures out that way, does it not? Here he is, sending out messages to an accomplice. There are signs of his going in London. Then suddenly, just as by your own account he was telling them that there was danger, he broke short off. What could it mean except that he had caught sight of us in the street, or in some way come to understand how close the danger was, and that he must act right away to the west to avoid it? What do you suggest, Mr. Holmes?"
"That we go up at once and see for ourselves."
"But we have no warrant for his arrest."
"He is in unoccupied premises under suspicious circumstances," said Grogan. "That is good enough for the moment. When we have him by the heels we can see if New York can't help us to keep him. I'll take the responsibility of arresting him now."
Our official detectives may blunder in the matter of intelligence, but never in that of courage. Grogan climbed the stairs to arrest this desperate man and businesslike bearing with which he would have ascended the official staircase of Scotland Yard. The Pinkerton man had tried to rush past him back. London dangers were the privilege of the London force.

The door of the left-hand flat upon the third landing was standing ajar. The door was unlocked. Within all was absolute silence and darkness. It struck a match, and lit the detective's lantern. As I did so, and as the flicker of the light shone upon the floor, he stepped into a flame, and we all gave a gasp of surprise. On the lead boards of the carpetless floor there was outlined a fresh track of blood. The red steps pointed towards us, and led away from an inner room, the door of which was closed. Grogan swung it open and held his light full blaze in front of him, whilst we all peered eagerly over his shoulders.

In the middle of the floor of the empty room was huddled the figure of an enormous man, his clean-shaven, swarthy face grotesquely horrible in its contortion, and his head encircled by a ghastly crimson hair of blood, lying in a broad wet circle upon the white woodwork. His knees were drawn up, his hands thrown out in



The Red Steps Pointed Toward Us.
Grogan, and from the center of his broad, brown, upturned throat this projected the white haft of a knife driven blade-deep into his body. Giant as he was, the man must have gone down like a poleaxed ox before that terrific blow. Beside his right hand, a most formidable battle-axe, two edged dagger lay upon the floor, and near it a black kid glove.
"By George! It's Black Gorgiano himself!" cried the American detective. "Some one has got ahead of us this time."
"Here is the candle in the window, Mr. Holmes," said Grogan. "Why, whatever are you doing?"
Holmes had stepped across, had lit the candle, and was passing it backward and forward across the window-panes. Then he peered into the

darkness, blew the candle out, and threw it on the floor.
"I rather think that will be helpful," said he. He came over and stood in deep thought, while the two professionals were examining the body.
"You say that three people came out of the room while you were waiting downstairs," said he, at last. "Did you observe them closely?"
"Yes, I did."
"What was a fellow about thirty, black-bearded, dark, of middle size?"
"By George, it's Black Gorgiano himself!" cried the American Detective.
"Yes; he was the last to pass me."
"That is your man, I fancy. I can give you his description, and we have very excellent outlines of his foot-mark. That should be enough for you."
"Not much, Mr. Holmes, among the millions of London."
"Perhaps not, but that is why I thought it best to summon this lady to your aid."
We all turned round at the words. There, framed in the doorway, was a tall and beautiful woman—the mysterious lady of Bloomsbury. Slowly she advanced, her face pale and drawn with a frightful apprehension, her eyes fixed and staring, her terrified gaze riveted upon the dark figure on the floor.
"You have killed him!" she muttered. "Oh, Dio mio, you have killed him!" Then I heard a sudden shrill cry, and she sprang into the air with a cry of joy, bound and round the room she danced, her hands clapping, her dark eyes gleaming with delighted wonder, and a thousand pretty Italian exclamations pouring from her lips. It was terrible and amazing to see such a woman so convulsed with joy at such a sight. Suddenly she stopped and gazed at us all with a questioning stare.
"But you, you are police, are you not? You have killed Giuseppe Grogano. Is it not so?"
"We are police, madam."
She looked round into the shadows of the room companion.
"But where, then, is Grogano?" she asked. "He is my husband, Gennaro Lucca. I am Emilia Lucca, and we are both from New York. Where is Grogano? He called me this moment from this window, and I ran with all my speed."
"It was I who called," said Holmes.
"You! How could you call?"
"Your cipher was not difficult, madam. Your presence here was desirable. I knew that I had only to flash 'Vieni' and you would surely come."
The beautiful Italian looked with awe at my companion.
"I do not understand how you know these things," she said. "Giuseppe Grogano—how did he—?" She paused, and then suddenly her face lit up with pride and delight. "Now I see it! My Gennaro! My splendid, beautiful Gennaro, who has guarded me safe from all harm, he did it, with his own strong hand! He killed the poor wretch! Oh, Gennaro, how wonderful you are! What woman could ever be worthy of such a man?"
"Well, Mrs. Lucca," said the prosaic Grogan, laying his hand upon the lady's sweet face with a little sentiment. "If she were a Notting Hill beauty, I am not very clear yet who you are or what you are; but you've said enough to make it clear that she shall wait you at the home."
(TO BE CONTINUED.)

"What Brings You Here?"
went in, but I'll swear he wasn't one of them."
"Mr. Holmes talks of signals," said Grogan. "I expect, as usual, he knows a good deal that we don't."

THREE DISTINCT AGRICULTURAL REGIONS IN U. S. SEGREGATED BY SPECIES GROWN

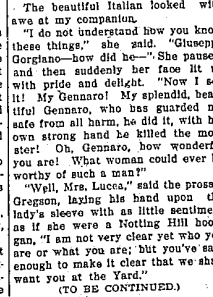
American Native Grape Is Grown Almost Entirely in That Section of Country Lying East of Rocky Mountains — Few Cultural Methods Illustrated.

(By GEORGE C. HUSSMANN, Pomologist, United States Department of Agriculture.)
There are three distinct viticultural regions in the United States which segregate themselves by the grape species grown in each. The Vinifera region, in which Vinifera varieties are almost exclusively grown, is located almost entirely west of the Rocky mountains, so much of it being a California grape. The converse of this is that the grape varieties erroneously call them California grapes. With few exceptions either the spur, stool or short pruning system is used for the stockier growing varieties, and the long or cane pruning system is usually used for the longer growing varieties, but either system is often modified to suit individual varieties. Thus the spur are sometimes left longer in the spur system, and either spurs and causes left longer or spurs out on the laterals in the cane system.

Stakes only are used to give the vines the necessary support. This method allows the vineyard to be cultivated crosswise as well as lengthwise. Vines trained on trellises are comparatively rare in California. The more generally known Vinifera varieties in this district are the Alexandria, Alicante Bouschet, Aramon, Barber, Cabernet, Sauvignon, Calmette, Carignane, Chasselas, Fontanabene, Corbin, Empress, Flame Tokay, Green Hungarian, Grenache, Malaga, Mission, Mondeuse, Mourvèze, Pizuzella, Petit Syrah, Purple Damascus, Riesling, Semillon, Sauvignon Vert, Sultanina, Sylvaner, Valpurga and Zinfandel.

The Muscadine region of the South Atlantic and Gulf states includes the entire southeastern coastal plain extending from the Potomac to Florida, reaching well up into the Blue Ridge mountains and along the Gulf coast to the Rio Grande river, spreading to the north along the Mississippi river into the great central plains to south of the Missouri and Tennessee rivers. In this region improved varieties of the Rotundifolia and Munsonia species are grown for various purposes, the better-known varieties of these being the Eden, Flavors, James, Mission, Napoleon and Theodor. The multiple cross-wire system or overhead arbor is almost exclusively used. As previously mentioned, these arbors are very similar to the overhead trellis or parallel system used in Spain and the American varieties commonly seen in our markets packed in cork casks and called "Malaga" grapes.

The third or American native-grape region is the one in which improved varieties of the more northern native grape species and hybrids of them and the Vinifera species are grown. This region comprises all that part of the United States which comprises the Rocky mountains. Of late years a few plantings have also been made in parts of Oregon and Washington, but the industry is most extensive in the west of the Hudson river and north of the Ohio river that border on the Great Lakes and in the more centrally located states of the Mississippi valley. In this district the high-cane horizontal arm spur, horizontal bar, fan, Hudson horizontal, four-cane Kniffin, umbrella or two-cane Kniffin, Munson overhead canopy and Chittenden systems are used, the localities in which they originated are most common, being



A Vine in Its Fourth Year Pruned According to the Block System.

There are some species of grapes, each having peculiarities of its own and therefore responding most readily to certain cultural methods to which it is best adapted, that the pruning, training and growing of vines, which otherwise may appear quite simple, become complicated operations in which comparatively few people become expert, and vineyards in which serious mistakes are not made are rare. In the fan system the vine growth, which is trained to an upright trellis, is annually renewed to within a short distance from the ground. The vines are cut back usually to four canes and as many spurs each year; the canes are spread out and tied to the trellis, giving the vine the shape of a fan. The illustration, A and C, shows an unpruned vine in the third and fourth years. B shows the same vine pruned the fourth year for comparative purposes. The advantages claimed by the advocates of this system are (1) that most of the old wood is dispensed with each year; (2) that the vines can be easily lifted and covered in winter when needful; (3) that the extreme

of the vine in its fourth year pruned according to the block system. The illustration, A and C, shows an unpruned vine in its third year; B, a pruned vine in its fourth year; C, an unpruned vine in its fourth year.

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The KITCHEN CABINET

When a large amount of bread has been baked, do not allow it to dry out, but place in a jar and cover with a cloth wrap quite dry out of hot water, then place a plate over the top and the bread will keep fresh. Sandwiches may be made and served at luncheon or supper and are always a welcome addition to the meal.
If you have a bit of boiled frosting left, add a few nuts and chopped raisins and drop up waters. Bake in a hot oven until brown. These are nice with a salad.
Fondant left from French candies will keep indefinitely if kept in a covered dish, and may be melted over water and used for cake tings.
A few tablespoonsful of preserves may be used as a garnish for fruit salad, like pear or apple. Or it may be used as a filling for tarts, having more than one kind to use up odd bits.
A custard or chocolate ice cream may be used as a sauce for pudding if served within a short time.
Bakery pies may be made from leftover pie crust in the form of turnovers, of which children are very fond, or baked in gun pans and made like a grow-up pie.
Take your convalescing friend a baked apple prepared thus: Wash and wipe the apple but do not peel, scoop out the core with an apple corer, beginning at the blossom end but do not make a hole way through for the small hole is to hold a bit of butter, a tablespoonful of sugar and a grating of nutmeg or a bit of lemon peel. Surround with water if the apples are not juicy, and bake until tender. The small hole is to hold a bit of butter, a tablespoonful of sugar and a grating of nutmeg or a bit of lemon peel. Surround with water if the apples are not juicy, and bake until tender. Do not keep their shape during baking are not so attractive baked in this manner.
Left-over lining or fondant, when making candy, the scraps of the bowl, can be used to stuff darts.

HERE is abundant evidence that all classes of vegetables and fruits will retain a sound condition the use of preservative."
—Jordan.

SAVORY FISH

Any fresh or salt codfish may be served in a chowder, making very acceptable dish. If salt fish is used, soak and shred it, then add to the chowder the last few moments of its cooking. Fry a piece of salt pork cut in dice; a slice or two will be sufficient for a family of four or five. Fry a golden brown, add a sliced onion of two and a half dozen sliced potatoes; just cover with water and cook until the vegetables are tender, then add the shredded fish (a half pound is sufficient), a quart of milk and half a dozen milk crackers which have been scalded in boiling water. Serve a cracker in each dish of soup.

Flaked Crab Meat Fricassee—Cook one small green pepper, finely chopped, two small onions, four tablespoonfuls of butter slightly browned, one and a half cupfuls of crab meat, and cook five minutes. Add five tablespoonfuls of flour and when well mixed pour on a cup and a half of chicken stock. Season with two tablespoonfuls of orange juice, two of lemon juice, a half teaspoonful of paprika, salt and pepper to taste. Just before serving add a third of a cup of heavy cream and the yolks of two eggs dissolved with two tablespoonfuls of cream.

Savory Fish—Cut a two-inch cube of fat salt pork into dice and fry out. To three tablespoonfuls of salt pork add the same amount of flour and stir until well blended; then add a cup and a half of milk; boil and add a cup of flaked halibut or haddock, three-fourths of a cup of potato cubes which have been cooked, two of onion, season to taste.
Oyster Fricassee—To a cup of oysters, reserve the liquor, and heat boiling hot; add the oysters, and when plump remove, add enough cream to make a cupful, thicken with butter and flour blended, add an egg well beaten and pour all over well buttered toast. Sprinkle with finely chopped celery.

Siberian Land Threatened.
Extensive tracts of land in Siberia are threatened by the encroachment of the great Gobi desert; and a plan has now been drawn up for a series of forest ramparts to hold back the salt and dirt. The only effective defense, according to the report of agronomists sent to survey the region is in tree belts at least two miles apart. It is proposed to plant one of these from Samara to the Caspian sea, while others are recommended extending in intervals of about 40 miles right to the Chinese frontier.

Parish Split Over Latin

French and German of Metz at War Over the Proper Sound of "U."
The proper method of pronouncing Latin has long been a matter of controversy among the learned, but it is startling to find an entire parish divided by the question. This is the case in the parish of St. Maxime, in Metz.
The older clergy of Alsace-Lorraine were brought up under French influence, and are accustomed to pronounce the "u" in Latin as the soft French "u." The younger generation has been taught in the schools to pronounce the "u" full, according to the German and Italian manner.
Yesterday the oldest St. Maxime's pronounced the Latin of the Mass as usual in the German way. The parish priest, an old man, solemnly rebuked them, and they shut up their music books.
Probably the clergymen found the new pronunciation grated on his ears, and his rebuke was due to the sensitiveness of a scholar.
The parishioners, however, are not scholars, and are now divided into two camps—those who maintain that, as Metz is now a German city, the Latin Mass should be sung in the German way, and those who hold that the choir is doing the work of German officials and attempting to destroy French influence.—New York Tribune.

ABSORBS SHOCKS FROM HARD ROADS

When a team is pulling a heavy load over a rough road or pavement it is subject to repeated and sudden shocks, which cause much unnecessary fatigue. The illustration shows how to make a doubtree that will absorb all shocks and sudden jolts and prevent sore shoulders and broken harness. The spring may be one taken from an old buggy. All teamsters that care for their horses and want them to stand up to heavy work without constantly having sore shoulders should make and use a doubtree like the one which is shown in the accompanying illustration.
Introducing New Blood.
When one finds that it becomes necessary to introduce new blood in the flock first consider what are the special faults among your fowls, and then, if possible, find the breeder strong in the points that you are weak in, and purchase the stock from him.
Peanut as Hog Food.
The peanut is coming to its own as a hog feed. It has been given a good fair trial and it has stood the test most satisfactorily.

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