

The CZAR'S SPY
The Mystery of a Silent Love
By Chevalier WILLIAM LE QUEUX
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SYNOPSIS.
Gordon Gregg is called upon in Leghorn...

CHAPTER VII.—Continued.

I at once gladly accepted her invitation to investigate the curious disappearance of the body of poor Olimo...

"You tell me, Miss Muriel, that you suspect the truth, and yet you deny all knowledge of the murdered man?"

"I believe so. But even that I am not at all sure. We must first find the woman."

Rannoch wood was already in its gold-brown glory of autumn, and as I stood with Muriel Leithcourt on the edge of it, near the spot where Olimo Santini had fallen, the morning sun was shining in a cloudless sky...

"I know so little of this place, Mr. Gregg. You have known it for years, while this is only my first season here."

"Very well," I answered. "Let us start here, and first take a small circle, examining every bush carefully. The body may have easily been hidden beneath a thick, and well-kept observation."

Muriel was uniting in her activity. Either and thither she went, beating down the high bracken and tangles of weeds, poking with her stick into every hole and corner, and going farther and farther into the wood in the certainty that the body was therein concealed.

His lips were pressed together in distinct dissatisfaction as he asked: "The body is still in the glen, where you left it?"

"Yes, if you wish, I will take you to the spot. I can drive you and you assist me up there."

"Certainly. Let us go," he exclaimed, rising at once and ringing his bell. "Get three good lanterns and some matches and let them in this gentleman's trap outside," he said to the constable who answered his summons.

"The day after tomorrow, I hope. He will certainly reply at once, providing the dead man's father can still be found."

"At that moment a tall, thin man, who I learned to be Detective Campbell, entered, and five minutes later we were all three driving over the uneven cobbles of Dumfries and out in the darkness towards Rannoch."

"At last, after some difficulty, we discovered it, and searching along the bank with our three powerful lights, I presently detected the huge, most grown bowler wherewith I had stood when the pair of fugitives had disappeared."

"Look!" I cried. "There's the 'hot' stump which I saw sticking in the water into which I was, being followed closely by my two companions."

"As we stood there dumfounded at the disappearance of the body, the Highlander's quick glance caught something in the water, and he picked it up and examined the little object by the aid of his lantern."

"Within his palm I saw lying a tiny little gold cross, about an inch long, engraved with the initials of the center of a circular miniature of a kneeling saint, an elegant and beautifully executed little trinket which might have adorned a lady's bracelet."

"This is a pretty little thing!" remarked the detective. "It may possibly lead us to something. But, Mr. Gregg," he added, turning to me, "are you quite certain you left the body here?"

men, made a thorough examination of the wood, but although they continued until dusk they discovered nothing, neither was anything heard of the mysterious assassin and his companion in brown treeds.

"Next day I accompanied the party over to Glenoch, about five miles distant, and at noon at a spot previously arranged, we found the ladies awaiting us with luncheon spread under the trees. As soon as we approached Muriel rose to meet us quickly, handing me a telegram, saying that it had been forwarded by one of my uncle's grooms at the moment they were leaving the castle."

"I tore it open eagerly and read its contents. It was from Frank Hutcherson in Leghorn, and read: 'Made inquiries. Olimo Santini married your servant Armda in Italian consular registry about a year ago. They live at Gib Albany Camp, Cambridge; he is employed water Ferrari; she is a dressmaker, Grove-British consulate, Leghorn.'"

DIET FOR THE BRAIN-WORKER
Should Be That Nourishing to the Whole Body, With Special Reference to Nervous System.

A great deal has been said about the value of certain articles as brain food, and one of the pet theories of popular physiology has been that fish and other substances composed largely of phosphorus are the most appropriate diet for brain-workers.

Brain power is largely an expression through the nerves of bodily vitality. In discussing this point in a recent treatise, Dr. George M. Beard says that the diet of brain-workers should be of large variety, delicately served, abundantly nutritious, of which fresh meat should be a prominent constituent.

Only Changed One Shoe.
While an East side matron was busily preparing to go to theater the other afternoon, a gossiping neighbor came to the front door. The woman stopped in the middle of the process of putting on her best shoes and talked to the neighbor for some time.

Clearing Narragansett Bay of that voracious enemy of the oyster, clam and scallop, the State has adopted one of the principal recommendations of the commissioners of shell fisheries in the annual report just presented to the general assembly.

Peanut Industry Large.
Virginia leads the States in the production of peanuts, with Oklahoma and Texas following. The last statistics show that there were 580,000 acres in this country planted to this product.

Origin of "Entente."
The phrase "entente cordiale" was first used to express the friendly relations existing between France and England in 1842.

THE KITCHEN CABINET
There's a dance of leaves in that aspen bower, There's a titter of winds in that cooler; There's a smile on the fruit, and a smile on the flower. And a laugh from the brook that runs to the sea.—Bryant.

SUNDAY NIGHT DISHES.
The Sunday night lunch or supper is a simple meal, as it is preceded by the late and heavy Sunday dinner. It is one wishes something hot in the form of bread, a Sally Lunn is a most desirable one and not hard to prepare.

Macaroni Custard.—Soak two tablespoonfuls of gelatin in half a cupful of water for half an hour. Make a light custard of a pint of milk, two eggs, the whites and yolks beaten separately, and two tablespoonfuls of sugar. When cooked take it from the fire and stir in the gelatin. As soon as it is dissolved and well mixed, add the whites and yolks beaten separately, and two tablespoonfuls of sugar. When cooked take it from the fire and stir in the gelatin.

Savory Rice.—Fry until crisp a quarter of a pound of salt pork, put into the pan with a medium sized onion, chopped fine and sautéed. Add to this three cupfuls of boiled rice, two green peppers, chopped, and a cupful of tomato sauce. Season all to taste, turn into a buttered baking dish, cover with buttered crumbs, and bake in a moderate oven. This dish may be all prepared for the baking on Saturday.

SEASONABLE GOOD THINGS.
Make a rich biscuit dough, cut it into pieces of even size and roll each piece out thin. Spread with thinly sliced peaches, sprinkle well with sugar, add several small bits of butter to each and roll up and pinch the ends together. Place in a deep pan, add a cupful of sugar and a half-cupful of butter to each four rolls, pour in hot water to just cover the bottom of the pan and bake in a hot oven for half an hour. Add more water if needed.

Cherry Dumplings.—Remove the fiber from a half-cupful of sweet corn chop fine. Mix with it two cupfuls of flour, salt and sugar to make a dough mixture. Roll out about an inch thick and cover the surface well with pitted cherries. Dust with sugar, roll and tie in a cloth, place in boiling water and cook two hours. Serve with a hard sauce.

Strawberry Toast.—Have ready some slices of buttered toast. Mix well two tablespoonfuls of cornstarch and a cup of sugar. Put the mixture slowly into a cupful of boiling water, stirring constantly. Cook in a double boiler until thick and clear, boil down to one cupful, add a quarter of a cupful of orange juice and remove from the fire. Stir in a cupful of ripe berries. Pour over the toast and serve immediately.

Strawberry Pudding.—Rub into two cupfuls of flour two tablespoonfuls of butter, add one cupful of sweet milk, one egg, one half-cupful of sugar, two tablespoonfuls of baking powder, a half-teaspoonful of soda, and the last thing fold in a cupful of berries. Steam in cups for a half-hour. Serve with whipped cream or a sauce made of powdered sugar, two cupfuls of mashed berries, an egg white and a half-cupful of butter creamed with the sugar.

Homopathic Doce.
Mother-Law.—The doctor said I was all run down and needed strychnine as a tonic. Now, I don't want to take too much. "You're big a dose do you recommend?" "Mother-Law (hopeful)" "I wouldn't take more than a gallon to begin with."—"Popular Magazine."

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