

NEWS

VOLUME THREE



TOM SAWYER
by Mark Twain

KENTUCKY HOUSEWIFE
by Mrs. Peter A. White

HUCKLEBERRY FINN
by Mark Twain

The Nexus

Volume 3

Tom Sawyer — Huckleberry Finn — The Kentucky Housewife

Dawn Corleone's Remastered Classics

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Tom Sawyer *by Mark Twain (Page 5 - 87)*

Huckleberry Finn *by Mark Twain (Page 89 - 203)*

The Kentucky Housewife *by Mrs. Peter A. White (Page 205 - 332)*

Remaster Editor's Introduction

One of the most enduring aspects of Mark Twain's work is his scrutiny of the American identity, particularly in relation to issues of race. Twain was an early critic of racism and slavery, using his writing to challenge prevailing attitudes and advocate for equality. His novel "*Adventures of Huckleberry Finn*" is a powerful indictment of racism and a searing critique of the hypocrisy and cruelty of Nineteenth Century, American society.

His criticism of corruption, greed, and hypocrisy in government and business reflects many of the same concerns that Americans face today. Through his novels, essays, and speeches, Twain offered a voice of dissent against oppressive power structures and advocated for social justice and ethical behavior.

His characters and stories are imbued with a sense of timeless humanity and universal truths, making them accessible to readers of all ages and backgrounds. Twain's ability to blend humor with pathos, and his talent for crafting memorable scenes and dialogue, continue to draw readers into his worlds and provoke thought and reflection.

One aspect of Mark Twain's works that often stands out is his depiction of female characters. The women and girls in *Tom Sawyer* and in *Huckleberry Finn* are complex, memorable, and influential in shaping the themes of these novels.

For example, in "*The Adventures of Tom Sawyer*," Tom's Aunt Polly is a central figure in his life, providing love, discipline, and guidance. Though she is strict and sometimes harsh, Aunt Polly ultimately has a positive impact on Tom's character development, teaching him important life lessons about responsibility and morality.

In "*Adventures of Huckleberry Finn*," Twain introduces readers to several strong and independent female characters, such as Widow Douglas and Mary Jane Wilks. These women have a profound influence on Huck's moral and emotional growth, challenging his assumptions about race, class, and identity. Through their interactions with Huck, Twain subtly critiques the societal norms and conventions of his time.

One common thread that unites them is their agency and resilience in the face of adversity. Whether they are struggling against social norms, navigating personal relationships, or confronting their own flaws and shortcomings, Twain's female characters are complex and fully realized individuals who leave a lasting impact on the reader.

The Nexus Volume Three is a trilogy of *Tom Sawyer*, *Huckleberry Finn* and *The Kentucky Housewife*, (a popular, Nineteenth Century cookerie) to present a more complete picture of family and community during the formative, antebellum years of America's culture.



The Adventures of Tom Sawyer

by Mark Twain

The Adventures of Tom Sawyer is a classic coming-of-age story set in St. Petersburg, Missouri in the mid-1800s. The mischievous Tom Sawyer gets into various adventures and learns valuable life lessons. He convinces his friends to do his chores, forms a secret society, hunts for treasure, and witnesses a murder. Tom's rebellious nature clashes with societal expectations, resulting in both triumphs and consequences. As the story progresses, Tom grows and gains a deeper understanding of the world. The novel concludes with an exciting chase, showcasing the characters' bravery and loyalty. The book captures the essence of boyhood and is a testament to the resilience of childhood.

PREFACE

Most of the adventures recorded in this book really occurred; one or two were experiences of my own, the rest those of boys who were schoolmates of mine. Huck Finn is drawn from life; Tom Sawyer also, but not from an individual—he is a combination of the characteristics of three boys whom I knew, and therefore belongs to the composite order of architecture.

The odd superstitions touched upon were all prevalent among children and slaves in the West at the period of this story—that is to say, thirty or forty years ago.

Although my book is intended mainly for the entertainment of boys and girls, I hope it will not be shunned by men and women on that account, for part of my plan has been to try to pleasantly remind adults of what they once were themselves, and of how they felt and thought and talked, and what queer enterprises they sometimes engaged in.

THE AUTHOR.
HARTFORD, 1876.

REMASTER EDITOR'S NOTE: This book has been edited, replacing a racial slur that was commonly used during the time and in the location which this story recounts. We used "black man" in most instances of the slur's use, but, in others, "black woman" or "slave" were more fitting.

CONTENTS

- CHAPTER I** Y-o-u-u Tom — Aunt Polly Decides Upon her Duty — Tom Practices Music — The Challenge
A Private Entrance
- CHAPTER II** Strong Temptations — Strategic Movements — The Innocents Beguiled
- CHAPTER III** Tom as a General — Triumph and Reward — Dismal Felicity — Commission and Omission
- CHAPTER IV** Mental Acrobatics — Attending Sunday School — The Superintendent — “Showing off”
Tom Lionized
- CHAPTER V** A Useful Minister — In Church — The Climax
- CHAPTER VI** Self-Examination — Dentistry — The Midnight Charm — Witches and Devils
Cautious Approaches — Happy Hours
- CHAPTER VII** A Treaty Entered Into — Early Lessons — A Mistake Made
- CHAPTER VIII** Tom Decides on his Course — Old Scenes Re-enacted
- CHAPTER IX** A Solemn Situation — Grave Subjects Introduced — Injun Joe Explains
- CHAPTER X** The Solemn Oath — Terror Brings Repentance — Mental Punishment
- CHAPTER XI** Muff Potter Comes Himself — Tom’s Conscience at Work
- CHAPTER XII** Tom Shows his Generosity — Aunt Polly Weakens
- CHAPTER XIII** The Young Pirates — Going to the Rendezvous — The Camp Fire Talk
- CHAPTER XIV** Camp-Life — A Sensation — Tom Steals Away from Camp
- CHAPTER XV** Tom Reconnoiters — Learns the Situation — Reports at Camp
- CHAPTER XVI** A Day’s Amusements — Tom Reveals a Secret — The Pirates take a Lesson
A Night Surprise — An Indian War
- CHAPTER XVII** Memories of the Lost Heroes — The Point in Tom’s Secret
- CHAPTER XVIII** Tom’s Feelings Investigated — Wonderful Dream — Becky Thatcher Overshadowed
Tom Becomes Jealous — Black Revenge
- CHAPTER XIX** Tom Tells the Truth
- CHAPTER XX** Becky in a Dilemma — Tom’s Nobility Asserts Itself
- CHAPTER XXI** Youthful Eloquence — Compositions by the Young Ladies — A Lengthy Vision
The Boy’s Vengeance Satisfied
- CHAPTER XXII** Tom’s Confidence Betrayed — Expects Signal Punishment
- CHAPTER XXIII** Old Muff’s Friends — Muff Potter in Court — Muff Saved
- CHAPTER XXIV** Tom as the Village Hero — Days of Splendor and Nights of Horror — Pursuit of Injun Joe
- CHAPTER XXV** About Kings and Diamonds — Search for the Treasure — Dead People and Ghosts
- CHAPTER XXVI** The Haunted House — Sleepy Ghosts — A Box of Gold — Bitter Luck
- CHAPTER XXVII** Doubts to be Settled — The Young Detectives
- CHAPTER XXVIII** An Attempt at No. Two — Huck Mounts Guard
- CHAPTER XXIX** The Picnic — Huck on Injun Joe’s Track — The “Revenge” Job — Aid for the Widow
- CHAPTER XXX** The Welchman Reports — Huck Under Fire — The Story Circulated — A New Sensation
Hope Giving Way to Despair
- CHAPTER XXXI** An Exploring Expedition — Trouble Commences — Lost in the Cave—Total Darkness
Found but not Saved
- CHAPTER XXXII** Tom tells the Story of their Escape — Tom’s Enemy in Safe Quarters
- CHAPTER XXXIII** The Fate of Injun Joe — Huck and Tom Compare Notes — An Expedition to the Cave
Protection Against Ghosts — “An Awful Snug Place” — A Reception at the Widow Douglas’s
- CHAPTER XXXIV** Springing a Secret — Mr. Jones’ Surprise a Failure
- CHAPTER XXXV** A New Order of Things — Poor Huck — New Adventures Planned

Chapter 1

“TOM!”

No answer.

“TOM!”

No answer.

“What’s gone with that boy, I wonder? You TOM!”

No answer.

The old lady pulled her spectacles down and looked over them about the room; then she put them up and looked out under them. She seldom or never looked through them for so small a thing as a boy; they were her state pair, the pride of her heart, and were built for “style,” not service—she could have seen through a pair of stove-lids just as well. She looked perplexed for a moment, and then said, not fiercely, but still loud enough for the furniture to hear:

“Well, I lay if I get hold of you I’ll—”

She did not finish, for by this time she was bending down and punching under the bed with the broom, and so she needed breath to punctuate the punches with. She resurrected nothing but the cat.

“I never did see the beat of that boy!”

She went to the open door and stood in it and looked out among the tomato vines and “jimpson” weeds that constituted the garden. No Tom. So she lifted up her voice at an angle calculated for distance and shouted:

“Y-o-u-u TOM!”

There was a slight noise behind her and she turned just in time to seize a small boy by the slack of his roundabout and arrest his flight.

“There! I might ’a’ thought of that closet. What you been doing in there?” “Nothing.”

“Nothing! Look at your hands. And look at your mouth. What is that truck?”

“I don’t know, aunt.”

“Well, I know. It’s jam—that’s what it is. Forty times I’ve said if you didn’t let that jam alone I’d skin you.

Hand me that switch.”

The switch hovered in the air—the peril was desperate—

“My! Look behind you, aunt!”

The old lady whirled round, and snatched her skirts out of danger. The lad fled on the instant, scrambled up the high board-fence, and disappeared over it.

His aunt Polly stood surprised a moment, and then broke into a gentle laugh.

“Hang the boy, can’t I never learn anything? Ain’t

he played me tricks enough like that for me to be looking out for him by this time? But old fools is the biggest fools there is. Can’t learn an old dog new tricks, as the saying is. But my goodness, he never plays them alike, two days, and how is a body to know what’s coming? He ’pears to know just how long he can torment me before I get my dander up, and he knows if he can make out to put me off for a minute or make me laugh, it’s all down again and I can’t hit him a lick. I ain’t doing my duty by that boy, and that’s the Lord’s truth, goodness knows.

Spare the rod and spile the child, as the Good Book says. I’m a laying up sin and suffering for us both, I know. He’s full of the Old Scratch, but laws-a-me! he’s my own dead sister’s boy, poor thing, and I ain’t got the heart to lash him, somehow. Every time I let him off, my conscience does hurt me so, and every time I hit him my old heart most breaks. Wella-well, man that is born of woman is of few days and full of trouble, as the Scripture says, and I reckon it’s so. He’ll play hookey this evening* [*Southwestern for “afternoon”] and I’ll just be obleeged to make him work, tomorrow, to punish him. It’s mighty hard to make him work Saturdays, when all the boys is having holiday, but he hates work more than he hates anything else, and I’ve got to do some of my duty by him, or I’ll be the ruination of the child.”

Tom did play hookey, and he had a very good time. He got back home barely in season to help Jim, the small colored boy, saw next-day’s wood and split the kindlings before supper—at least he was there in time to tell his adventures to Jim while Jim did threefourths of the work. Tom’s younger brother (or rather half-brother) Sid was already through with his part of the work (picking up chips), for he was a quiet boy, and had no adventurous, trouble-some ways.

While Tom was eating his supper, and stealing sugar as opportunity offered, Aunt Polly asked him questions that were full of guile, and very deep—for she wanted to trap him into damaging revelations. Like many other simple-hearted souls, it was her pet vanity to believe she was endowed with a talent for dark and mysterious diplomacy, and she loved to contemplate her most transparent devices as marvels of low cunning. Said she:

“Tom, it was middling warm in school, warn’t it?”

“Yes’m.”

“Powerful warm, warn’t it?”

“Yes’m.”

“Didn’t you want to go in a-swimming, Tom?”

A bit of a scare shot through Tom—a touch of uncomfortable suspicion. He searched Aunt Polly’s face, but it told him nothing. So he said:

“No’m—well, not very much.”

The old lady reached out her hand and felt Tom's shirt, and said:

"But you ain't too warm now, though." And it flattered her to reflect that she had discovered that the shirt was dry without anybody knowing that that was what she had in her mind. But in spite of her, Tom knew where the wind lay, now. So he forestalled what might be the next move:

"Some of us pumped on our heads—mine's damp yet. See?"

Aunt Polly was vexed to think she had overlooked that bit of circumstantial evidence, and missed a trick. Then she had a new inspiration: "Tom, you didn't have to undo your shirt collar where I sewed it, to pump on your head, did you?"

Unbutton your jacket!"

The trouble vanished out of Tom's face. He opened his jacket. His shirt collar was securely sewed.

"Bother! Well, go 'long with you. I'd made sure you'd played hookey and been aswimming. But I forgive ye, Tom. I reckon you're a kind of a singed cat, as the saying is—better'n you look. This time."

She was half sorry her sagacity had miscarried, and half glad that Tom had stumbled into obedient conduct for once.

But Sidney said:

"Well, now, if I didn't think you sewed his collar with white thread, but it's black."

"Why, I did sew it with white! Tom!"

But Tom did not wait for the rest. As he went out at the door he said:

"Sid, I'll lick you for that."

In a safe place Tom examined two large needles which were thrust into the lapels of his jacket, and had thread bound about them—one needle carried white thread and the other black. He said:

"She'd never noticed if it hadn't been for Sid. Confound it! sometimes she sews it with white, and sometimes she sews it with black. I wish to gee-miny she'd stick to one or t'other—I can't keep the run of 'em. But I bet you I'll lam Sid for that. I'll learn him!"

He was not the Model Boy of the village. He knew the model boy very well though—and loathed him.

Within two minutes, or even less, he had forgotten all his troubles. Not because his troubles were one whit less heavy and bitter to him than a man's are to a man, but because a new and powerful interest bore them down and drove them out of his mind for the time—just as men's misfortunes are forgotten in the excitement of new enterprises. This new interest was a valued novelty in whistling, which he had just acquired from a negro, and he was suffering to practise it undisturbed. It consisted in a peculiar bird-like turn, a

sort of liquid warble, produced by touching the tongue to the roof of the mouth at short intervals in the midst of the music—the reader probably remembers how to do it, if he has ever been a boy. Diligence and attention soon gave him the knack of it, and he strode down the street with his mouth full of harmony and his soul full of gratitude. He felt much as an astronomer feels who has discovered a new planet—no doubt, as far as strong, deep, unalloyed pleasure is concerned, the advantage was with the boy, not the astronomer.

The summer evenings were long. It was not dark, yet. Presently Tom checked his whistle. A stranger was before him—a boy a shade larger than himself. A newcomer of any age or either sex was an impressive curiosity in the poor little shabby village of St. Petersburg. This boy was well dressed, too—well dressed on a week-day. This was simply astounding. His cap was a dainty thing, his close-buttoned blue cloth roundabout was new and natty, and so were his pantaloons. He had shoes on—and it was only Friday. He even wore a necktie, a bright bit of ribbon. He had a citified air about him that ate into Tom's vitals. The more Tom stared at the splendid marvel, the higher he turned up his nose at his finery and the shabbier and shabbier his own outfit seemed to him to grow.

Neither boy spoke. If one moved, the other moved—but only sidewise, in a circle; they kept face to face and eye to eye all the time. Finally Tom said:

"I can lick you!"

"I'd like to see you try it."

"Well, I can do it."

"No you can't, either."

"Yes I can."

"No you can't."

"I can."

"You can't."

"Can!"

"Can't!"

An uncomfortable pause. Then Tom said:

"What's your name?"

"Tisn't any of your business, maybe."

"Well I 'low I'll make it my business."

"Well why don't you?"

"If you say much, I will."

"Much—much—much. There now."

"Oh, you think you're mighty smart, don't you? I could lick you with one hand tied behind me, if I wanted to."

"Well why don't you do it? You say you can do it."

"Well I will, if you fool with me."

"Oh yes—I've seen whole families in the same fix."

"Smarty! You think you're some, now, don't you? Oh, what a hat!"

"You can lump that hat if you don't like it. I dare you to knock it off—and anybody that'll take a dare will suck eggs."

"You're a liar!"

"You're another."

"You're a fighting liar and dasn't take it up."

"Aw—take a walk!"

"Say—if you give me much more of your sass I'll take and bounce a rock off'n your head."

"Oh, of course you will."

"Well I will."

"Well why don't you do it then? What do you keep saying you will for? Why don't you do it? It's because you're afraid." "I ain't afraid."

"You are."

"I ain't."

"You are."

Another pause, and more eying and sidling around each other. Presently they were shoulder to shoulder. Tom said:

"Get away from here!"

"Go away yourself!"

"I won't."

"I won't either."

So they stood, each with a foot placed at an angle as a brace, and both shoving with might and main, and glowering at each other with hate. But neither could get an advantage. After struggling till both were hot and flushed, each relaxed his strain with watchful caution, and Tom said:

"You're a coward and a pup. I'll tell my big brother on you, and he can thrash you with his little finger, and I'll make him do it, too."

"What do I care for your big brother? I've got a brother that's bigger than he is—and what's more, he can throw him over that fence, too." [Both brothers were imaginary.]

"That's a lie."

"Your saying so don't make it so."

Tom drew a line in the dust with his big toe, and said:

"I dare you to step over that, and I'll lick you till you can't stand up. Anybody that'll take a dare will steal sheep."

The new boy stepped over promptly, and said:

"Now you said you'd do it, now let's see you do it."

"Don't you crowd me now; you better look out."

"Well, you said you'd do it—why don't you do it?"

"By jingo! for two cents I will do it."

The new boy took two broad coppers out of his pocket and held them out with derision. Tom struck them to the ground. In an instant both boys were rolling and tumbling in the dirt, gripped together like cats; and for the space of a minute they tugged and tore at each other's hair and clothes, punched and scratched each other's nose, and covered themselves with dust and glory. Presently the confusion took form, and through the fog of battle Tom appeared, seated astride the new boy, and pounding him with his fists.

"Holler 'nuff!" said he.

The boy only struggled to free himself. He was crying—mainly from rage.

"Holler 'nuff!"—and the pounding went on.

At last the stranger got out a smothered "Nuff!" and Tom let him up and said:

"Now that'll learn you. Better look out who you're fooling with next time."

The new boy went off brushing the dust from his clothes, sobbing, snuffling, and occasionally looking back and shaking his head and threatening what he would do to Tom the "next time he caught him out." To which Tom responded with jeers, and started off in high feather, and as soon as his back was turned the new boy snatched up a stone, threw it and hit him between the shoulders and then turned tail and ran like an antelope. Tom chased the traitor home, and thus found out where he lived. He then held a position at the gate for some time, daring the enemy to come outside, but the enemy only made faces at him through the window and declined. At last the enemy's mother appeared, and called Tom a bad, vicious, vulgar child, and ordered him away. So he went away; but he said he "lowed" to "lay" for that boy.

He got home pretty late that night, and when he climbed cautiously in at the window, he uncovered an ambush, in the person of his aunt; and when she saw the state his clothes were in her resolution to turn his Saturday holiday into captivity at hard labor became adamant in its firmness.

CHAPTER II

SATURDAY morning was come, and all the summer world was bright and fresh, and brimming with life. There was a song in every heart; and if the heart was young the music issued at the lips. There was cheer in every face and a spring in every step. The locust trees were in bloom and the fragrance of the blossoms filled the air. Cardiff Hill, beyond the village and above it, was green with vegetation and it lay just far enough away to seem a Delectable Land, dreamy, reposeful, and inviting.

Tom appeared on the sidewalk with a bucket of

whitewash and a long-handled brush. He surveyed the fence, and all gladness left him and a deep melancholy settled down upon his spirit. Thirty yards of board fence nine feet high. Life to him seemed hollow, and existence but a burden. Sighing, he dipped his brush and passed it along the topmost plank; repeated the operation; did it again; compared the insignificant whitewashed streak with the far-reaching continent of unwhitewashed fence, and sat down on a treebox discouraged. Jim came skipping out at the gate with a tin pail, and singing Buffalo Gals. Bringing water from the town pump had always been hateful work in Tom's eyes, before, but now it did not strike him so. He remembered that there was company at the pump. White, mulatto, and negro boys and girls were always there waiting their turns, resting, trading playthings, quarrelling, fighting, skylarking. And he remembered that although the pump was only a hundred and fifty yards off, Jim never got back with a bucket of water under an hour—and even then somebody generally had to go after him. Tom said:

"Say, Jim, I'll fetch the water if you'll whitewash some." Jim shook his head and said:

"Can't, Mars Tom. Ole missis, she tole me I got to go an' git dis water an' not stop foolin' roun' wid anybody. She say she spec' Mars Tom gwine to ax me to whitewash, an' so she tole me go 'long an' 'tend to my own business—she 'lowed she'd 'tend to de whitewashin'."

"Oh, never you mind what she said, Jim. That's the way she always talks. Gimme the bucket—I won't be gone only a a minute. She won't ever know."

"Oh, I dasn't, Mars Tom. Ole missis she'd take an' tar de head off'n me. 'Deed she would."

"She! She never licks anybody—whacks 'em over the head with her thimble—and who cares for that,

I'd like to know. She talks awful, but talk don't hurt—anyways it don't if she don't cry. Jim, I'll give you a marvel. I'll give you a white alley!" Jim began to waver.

"White alley, Jim! And it's a bully taw."

"My! Dat's a mighty gay marvel, I tell you! But Mars Tom I's powerful 'fraid ole missis—"

"And besides, if you will I'll show you my sore toe."

Jim was only human—this attraction was too much for him. He put down his pail, took the white alley, and bent over the toe with absorbing interest while the bandage was being unwound. In another moment he was flying down the street with his pail and a tingling rear, Tom was whitewashing with vigor, and Aunt Polly was retiring from the field with a slipper in her hand and triumph in her eye.

But Tom's energy did not last. He began to think of the fun he had planned for this day, and his sorrows multiplied. Soon the free boys would come tripping

along on all sorts of delicious expeditions, and they would make a world of fun of him for having to work—the very thought of it burnt him like fire. He got out his worldly wealth and examined it—bits of toys, marbles, and trash; enough to buy an exchange of work, maybe, but not half enough to buy so much as half an hour of pure freedom. So he returned his straitened means to his pocket, and gave up the idea of trying to buy the boys. At this dark and hopeless moment an inspiration burst upon him! Nothing less than a great, magnificent inspiration.

He took up his brush and went tranquilly to work. Ben Rogers hove in sight presently—the very boy, of all boys, whose ridicule he had been dreading. Ben's gait was the hopskip-and-jump—proof enough that his heart was light and his anticipations high. He was eating an apple, and giving a long, melodious whoop, at intervals, followed by a deeptoned ding-dong-dong, ding-dong-dong, for he was personating a steamboat. As he drew near, he slackened speed, took the middle of the street, leaned far over to starboard and rounded to ponderously and with laborious pomp and circumstance—for he was personating the Big Missouri, and considered himself to be drawing nine feet of water. He was boat and captain and engine-bells combined, so he had to imagine himself standing on his own hurricane deck giving the orders and executing them:

"Stop her, sir! Ting-a-ling-ling!" The headway ran almost out, and he drew up slowly toward the sidewalk.

"Ship up to back! Ting-a-ling-ling!" His arms straightened and stiffened down his sides. "Set her back on the stabboard! Ting-a-ling-ling! Chow! ch-chow-wow! Chow!" His right hand, meantime, describing stately circles—for it was representing a forty-foot wheel.

"Let her go back on the labboard! Ting-a-ling-ling! Chow-ch-chow-chow!" The left hand began to describe circles.

"Stop the stabboard! Ting-a-ling-ling! Stop the labboard! Come ahead on the stabboard! Stop her! Let your outside turn over slow! Ting-a-ling-ling! Chow-ow-ow! Get out that head-line! lively now! Come—out with your spring-line—what're you about there! Take a turn round that stump with the bight of it! Stand by that stage, now—let her go! Done with the engines, sir! Ting-a-ling-ling! SH'T! S'H'T! SH'T!" (trying the gauge-cocks).

Tom went on whitewashing—paid no attention to the steamboat. Ben stared a moment and then said:

"Hi-Yi! You're up a stump, ain't you!"

No answer. Tom surveyed his last touch with the eye of an artist, then he gave his brush another gentle sweep and surveyed the result, as before. Ben ranged up

alongside of him. Tom's mouth watered for the apple, but he stuck to his work. Ben said:

"Hello, old chap, you got to work, hey?" Tom wheeled suddenly and said:

"Why, it's you, Ben! I warn't noticing."

"Say—I'm going in a-swimming, I am. Don't you wish you could? But of course you'd druther work—wouldn't you? Course you would!" Tom contemplated the boy a bit, and said:

"What do you call work?"

"Why, ain't that work?"

Tom resumed his whitewashing, and answered carelessly:

"Well, maybe it is, and maybe it ain't. All I know, is, it suits Tom Sawyer."

"Oh come, now, you don't mean to let on that you like it?" The brush continued to move.

"Like it? Well, I don't see why I oughtn't to like it. Does a boy get a chance to whitewash a fence every day?"

That put the thing in a new light. Ben stopped nibbling his apple. Tom swept his brush daintily back and forth—stepped back to note the effect—added a touch here and there—criticised the effect again—Ben watching every move and getting more and more interested, more and more absorbed. Presently he said:

"Say, Tom, let me whitewash a little."

Tom considered, was about to consent; but he altered his mind:

"No—no—I reckon it wouldn't hardly do, Ben. You see, Aunt Polly's awful particular about this fence—right here on the street, you know—but if it was the back fence I wouldn't mind and she wouldn't. Yes, she's awful particular about this fence; it's got to be done very careful; I reckon there ain't one boy in a thousand, maybe two thousand, that can do it the way it's got to be done."

"No—is that so? Oh come, now—lemme just try. Only just a little—I'd let you, if you was me, Tom."

"Ben, I'd like to, honest injun; but Aunt Polly—well, Jim wanted to do it, but she wouldn't let him; Sid wanted to do it, and she wouldn't let Sid. Now don't you see how I'm fixed? If you was to tackle this fence and anything was to happen to it—"

"Oh, shucks, I'll be just as careful. Now lemme try. Say—I'll give you the core of my apple." "Well, here—No, Ben, now don't. I'm afeard—"

"I'll give you all of it!"

Tom gave up the brush with reluctance in his face, but alacrity in his heart. And while the late steamer Big Missouri worked and sweated in the sun, the retired artist sat on a barrel in the shade close by, dangled his legs, munched his apple, and planned the slaughter of

more innocents. There was no lack of material; boys happened along every little while; they came to jeer, but remained to whitewash. By the time Ben was fagged out, Tom had traded the next chance to Billy Fisher for a kite, in good repair; and when he played out, Johnny Miller bought in for a dead rat and a string to swing it with—and so on, and so on, hour after hour. And when the middle of the afternoon came, from being a poor poverty-stricken boy in the morning, Tom was literally rolling in wealth. He had besides the things before mentioned, twelve marbles, part of a jews-harp, a piece of blue bottle-glass to look through, a spool cannon, a key that wouldn't unlock anything, a fragment of chalk, a glass stopper of a decanter, a tin soldier, a couple of tadpoles, six firecrackers, a kitten with only one eye, a brass door-knob, a dog collar—but no dog—the handle of a knife, four pieces of orange-peel, and a dilapidated old window sash.

He had had a nice, good, idle time all the while—plenty of company—and the fence had three coats of whitewash on it! If he hadn't run out of whitewash he would have bankrupted every boy in the village.

Tom said to himself that it was not such a hollow world, after all. He had discovered a great law of human action, without knowing it—namely, that in order to make a man or a boy covet a thing, it is only necessary to make the thing difficult to attain. If he had been a great and wise philosopher, like the writer of this book, he would now have comprehended that Work consists of whatever a body is obliged to do, and that Play consists of whatever a body is not obliged to do. And this would help him to understand why constructing artificial flowers or performing on a tread-mill is work, while rolling tenpins or climbing Mont Blanc is only amusement. There are wealthy gentlemen in England who drive four-horse passenger-coaches twenty or thirty miles on a daily line, in the summer, because the privilege costs them considerable money; but if they were offered wages for the service, that would turn it into work and then they would resign.

The boy mused awhile over the substantial change which had taken place in his worldly circumstances, and then wended toward headquarters to report.

CHAPTER III

TOM presented himself before Aunt Polly, who was sitting by an open window in a pleasant rearward apartment, which was bedroom, breakfast-room, dining-room, and library, combined. The balmy summer air, the restful quiet, the odor of the flowers, and the drowsing murmur of the bees had had their effect, and she was nodding over her knitting—for she

had no company but the cat, and it was asleep in her lap. Her spectacles were propped up on her gray head for safety. She had thought that of course Tom had deserted long ago, and she wondered at seeing him place himself in her power again in this intrepid way. He said: "Mayn't I go and play now, aunt?"

"What, a'ready? How much have you done?"

"It's all done, aunt."

"Tom, don't lie to me—I can't bear it."

"I ain't, aunt; it is all done."

Aunt Polly placed small trust in such evidence. She went out to see for herself; and she would have been content to find twenty per cent. of Tom's statement true. When she found the entire fence whitewashed, and not only whitewashed but elaborately coated and recoated, and even a streak added to the ground, her astonishment was almost unspeakable. She said:

"Well, I never! There's no getting round it, you can work when you're a mind to, Tom." And then she diluted the compliment by adding, "But it's powerful seldom you're a mind to, I'm bound to say. Well, go 'long and play; but mind you get back some time in a week, or I'll tan you."

She was so overcome by the splendor of his achievement that she took him into the closet and selected a choice apple and delivered it to him, along with an improving lecture upon the added value and flavor a treat took to itself when it came without sin through virtuous effort. And while she closed with a happy Scriptural flourish, he "hooked" a doughnut.

Then he skipped out, and saw Sid just starting up the outside stairway that led to the back rooms on the second floor. Clods were handy and the air was full of them in a twinkling. They raged around Sid like a hail-storm; and before Aunt Polly could collect her surprised faculties and sally to the rescue, six or seven clods had taken personal effect, and Tom was over the fence and gone. There was a gate, but as a general thing he was too crowded for time to make use of it. His soul was at peace, now that he had settled with Sid for calling attention to his black thread and getting him into trouble.

Tom skirted the block, and came round into a muddy alley that led by the back of his aunt's cow-stable. He presently got safely beyond the reach of capture and punishment, and hastened toward the public square of the village, where two "military" companies of boys had met for conflict, according to previous appointment. Tom was General of one of these armies, Joe Harper (a bosom friend) General of the other. These two great commanders did not condescend to fight in person—that being better suited to the still smaller fry—but sat together on an eminence and conducted the field operations by orders

delivered through aides-de-camp. Tom's army won a great victory, after a long and hard-fought battle. Then the dead were counted, prisoners exchanged, the terms of the next disagreement agreed upon, and the day for the necessary battle appointed; after which the armies fell into line and marched away, and Tom turned homeward alone.

As he was passing by the house where Jeff Thatcher lived, he saw a new girl in the garden—a lovely little blue-eyed creature with yellow hair plaited into two long-tails, white summer frock and embroidered pantalettes. The fresh-crowned hero fell

without firing a shot. A certain Amy Lawrence vanished out of his heart and left not even a memory of herself behind. He had thought he loved her to distraction; he had regarded his passion as adoration; and behold it was only a poor little evanescent partiality. He had been months winning her; she had confessed hardly a week ago; he had been the happiest and the proudest boy in the world only seven short days, and here in one instant of time she had gone out of his heart like a casual stranger whose visit is done.

He worshipped this new angel with furtive eye, till he saw that she had discovered him; then he pretended he did not know she was present, and began to "show off" in all sorts of absurd boyish ways, in order to win her admiration. He kept up this grotesque foolishness for some time; but by-and-by, while he was in the midst of some dangerous gymnastic performances, he glanced aside and saw that the little girl was wending her way toward the house. Tom came up to the fence and leaned on it, grieving, and hoping she would tarry yet awhile longer. She halted a moment on the steps and then moved toward the door. Tom heaved a great sigh as she put her foot on the threshold. But his face lit up, right away, for she tossed a pansy over the fence a moment before she disappeared.

The boy ran around and stopped within a foot or two of the flower, and then shaded his eyes with his hand and began to look down street as if he had discovered something of interest going on in that direction. Presently he picked up a straw and began trying to balance it on his nose, with his head tilted far back; and as he moved from side to side, in his efforts, he edged nearer and nearer toward the pansy; finally his bare foot rested upon it, his pliant toes closed upon it, and he hopped away with the treasure and disappeared round the corner. But only for a minute—only while he could button the flower inside his jacket, next his heart—or next his stomach, possibly, for he was not much posted in anatomy, and not hypercritical, anyway.

He returned, now, and hung about the fence till nightfall, "showing off," as before; but the girl never exhibited herself again, though Tom comforted

himself a little with the hope that she had been near some window, meantime, and been aware of his attentions. Finally he strode home reluctantly, with his poor head full of visions. All through supper his spirits were so high that his aunt wondered "what had got into the child." He took a good scolding about clodding Sid, and did not seem to mind it in the least. He tried to steal sugar under his aunt's very nose, and got his knuckles rapped for it. He said:

"Aunt, you don't whack Sid when he takes it."

"Well, Sid don't torment a body the way you do. You'd be always into that sugar if I warn't watching you."

Presently she stepped into the kitchen, and Sid, happy in his immunity, reached for the sugar-bowl—a sort of glorying over Tom which was wellnigh unbearable. But Sid's fingers slipped and the bowl dropped and broke. Tom was in ecstasies. In such ecstasies that he even controlled his tongue and was silent. He said to himself that he would not speak a word, even when his aunt came in, but would sit perfectly still till she asked who did the mischief; and then he would tell, and there would be nothing so good in the world as to see that pet model "catch it." He was so brimful of exultation that he could hardly hold himself when the old lady came back and stood above the wreck discharging lightnings of wrath from over her spectacles. He said to himself, "Now it's coming!" And the next instant he was sprawling on the floor! The potent palm was uplifted to strike again when Tom cried out:

"Hold on, now, what 'er you belting me for?—Sid broke it!"

Aunt Polly paused, perplexed, and Tom looked for healing pity. But when she got her tongue again, she only said:

"Umf! Well, you didn't get a lick amiss, I reckon. You been into some other audacious mischief when I wasn't around, like enough."

Then her conscience reproached her, and she yearned to say something kind and loving; but she judged that this would be construed into a confession that she had been in the wrong, and discipline forbade that. So she kept silence, and went about her affairs with a troubled heart. Tom sulked in a corner and exalted his woes. He knew that in her heart his aunt was on her knees to him, and he was morosely gratified by the consciousness of it. He would hang out no signals, he would take notice of none. He knew that a yearning glance fell upon him, now and then, through a film of tears, but he refused recognition of it. He pictured himself lying sick unto death and his aunt bending over him beseeching one little forgiving word, but he would turn his face to the wall, and die

with that word unsaid. Ah, how would she feel then? And he pictured himself brought home from the river, dead, with his curls all wet, and his sore heart at rest. How she would throw herself upon him, and how her tears would fall like rain, and her lips pray God to give her back her boy and she would never, never abuse him any more! But he would lie there cold and white and make no sign—a poor little sufferer, whose griefs were at an end. He so worked upon his feelings with the pathos of these dreams, that he had to keep swallowing, he was so like to choke; and his eyes swam in a blur of water, which overflowed when he winked, and ran down and trickled from the end of his nose. And such a luxury to him was this petting of his sorrows, that he could not bear to have any worldly cheeriness or any grating delight intrude upon it; it was too sacred for such contact; and so, presently, when his cousin Mary danced in, all alive with the joy of seeing home again after an age-long visit of one week to the country, he got up and moved in clouds and darkness out at one door as she brought song and sunshine in at the other.

He wandered far from the accustomed haunts of boys, and sought desolate places that were in harmony with his spirit. A log raft in the river invited him, and he seated himself on its outer edge and contemplated the dreary vastness of the stream, wishing, the while, that he could only be drowned, all at once and unconsciously, without undergoing the uncomfortable routine devised by nature. Then he thought of his flower. He got it out, rumped and wilted, and it mightily increased his dismal felicity. He wondered if she would pity him if she knew? Would she cry, and wish that she had a right to put her arms around his neck and comfort him? Or would she turn coldly away like all the hollow world? This picture brought such an agony of pleasurable suffering that he worked it over and over again in his mind and set it up in new and varied lights, till he wore it threadbare. At last he rose up sighing and departed in the darkness.

About half-past nine or ten o'clock he came along the deserted street to where the Adored Unknown lived; he paused a moment; no sound fell upon his listening ear; a candle was casting a dull glow upon the curtain of a second-story window. Was the sacred presence there? He climbed the fence, threaded his stealthy way through the plants, till he stood under that window; he looked up at it long, and with emotion; then he laid him down on the ground under it, disposing himself upon his back, with his hands clasped upon his breast and holding his poor wilted flower. And thus he would die—out in the cold world, with no shelter over his homeless head, no friendly hand to wipe the death-damps from his brow, no loving face to bend pityingly over him when the great agony came. And thus she would see him when she

looked out upon the glad morning, and oh! would she drop one little tear upon his poor, lifeless form, would she heave one little sigh to see a bright young life so rudely blighted, so untimely cut down?

The window went up, a maid-servant's discordant voice profaned the holy calm, and a deluge of water drenched the prone martyr's remains!

The strangling hero sprang up with a relieving snort. There was a whiz as of a missile in the air, mingled with the murmur of a curse, a sound as of shivering glass followed, and a small, vague form went over the fence and shot away in the gloom.

Not long after, as Tom, all undressed for bed, was surveying his drenched garments by the light of a tallow dip, Sid woke up; but if he had any dim idea of making any "references to allusions," he thought better of it and held his peace, for there was danger in Tom's eye.

Tom turned in without the added vexation of prayers, and Sid made mental note of the omission.

CHAPTER IV

THE sun rose upon a tranquil world, and beamed down upon the peaceful village like a benediction. Breakfast over, Aunt Polly had family worship: it began with a prayer built from the ground up of solid courses of Scriptural quotations, welded together with a thin mortar of originality; and from the summit of this she delivered a grim chapter of the Mosaic Law, as from Sinai.

Then Tom girded up his loins, so to speak, and went to work to "get his verses." Sid had learned his lesson days before. Tom bent all his energies to the memorizing of five verses, and he chose part of the Sermon on the Mount, because he could find no verses that were shorter. At the end of half an hour Tom had a vague general idea of his lesson, but no more, for his mind was traversing the whole field of human thought, and his hands were busy with distracting recreations. Mary took his book to hear him recite, and he tried to find his way through the fog:

"Blessed are the—a—a—"

"Poor—"

"Yes—poor; blessed are the poor—a—a—"

"In spirit—"

"In spirit; blessed are the poor in spirit, for they— they—"

"Theirs—"

"For theirs. Blessed are the poor in spirit, for theirs is the kingdom of heaven. Blessed are they that mourn, for they—they—"

"Sh—"

"For they—a—"

"S, H, A—"

"For they S, H—Oh, I don't know what it is!"

"Shall!"

"Oh, shall! for they shall—for they shall—a—a— shall mourn—a—a—blessed are they that shall—they that—a—they that shall mourn, for they shall—a— shall what? Why don't you tell me, Mary?—what do you want to be so mean for?"

"Oh, Tom, you poor thick-headed thing, I'm not teasing you. I wouldn't do that. You must go and learn it again. Don't you be discouraged, Tom, you'll manage it—and if you do, I'll give you something ever so nice. There, now, that's a good boy."

"All right! What is it, Mary, tell me what it is."

"Never you mind, Tom. You know if I say it's nice, it is nice."

"You bet you that's so, Mary. All right, I'll tackle it again."

And he did "tackle it again"—and under the double pressure of curiosity and prospective gain he did it with such spirit that he accomplished a shining success. Mary gave him a brand-new "Barlow" knife worth twelve and a half cents; and the convulsion of delight that swept his system shook him to his foundations. True, the knife would not cut anything, but it was a "sure-enough" Barlow, and there was inconceivable grandeur in that—though where the Western boys ever got the idea that such a weapon could possibly be counterfeited to its injury is an imposing mystery and will always remain so, perhaps. Tom contrived to scarify the cupboard with it, and was arranging to begin on the bureau, when he was called off to dress for Sunday-school.

Mary gave him a tin basin of water and a piece of soap, and he went outside the door and set the basin on a little bench there; then he dipped the soap in the water and laid it down; turned up his sleeves; poured out the water on the ground, gently, and then entered the kitchen and began to wipe his face diligently on the towel behind the door. But Mary removed the towel and said:

"Now ain't you ashamed, Tom. You mustn't be so bad. Water won't hurt you."

Tom was a trifle disconcerted. The basin was refilled, and this time he stood over it a little while, gathering resolution; took in a big breath and began. When he entered the kitchen presently, with both eyes shut and groping for the towel with his hands, an honorable testimony of suds and water was dripping from his face. But when he emerged from the towel, he was not yet satisfactory, for the clean territory stopped short at his chin and his jaws, like a mask; below and beyond this line there was a dark expanse of unirrigated soil that

spread downward in front and backward around his neck. Mary took him in hand, and when she was done with him he was a man and a brother, without distinction of color, and his saturated hair was neatly brushed, and its short curls wrought into a dainty and symmetrical general effect. [He privately smoothed out the curls, with labor and difficulty, and plastered his hair close down to his head; for he held curls to be effeminate, and his own filled his life with bitterness.] Then Mary got out a suit of his clothing that had been used only on Sundays during two years—they were simply called his “other clothes”—and so by that we know the size of his wardrobe.

The girl “put him to rights” after he had dressed himself; she buttoned his neat roundabout up to his chin, turned his vast shirt collar down over his shoulders, brushed him off and crowned him with his speckled straw hat. He now looked exceedingly improved and uncomfortable. He was fully as uncomfortable as he looked; for there was a restraint about whole clothes and cleanliness that galled him. He hoped that Mary would forget his shoes, but the hope was blighted; she coated them thoroughly with tallow, as was the custom, and brought them out. He lost his temper and said he was always being made to do everything he didn’t want to do. But Mary said, persuasively: “Please, Tom—that’s a good boy.”

So he got into the shoes snarling. Mary was soon ready, and the three children set out for Sundayschool—a place that Tom hated with his whole heart; but Sid and Mary were fond of it.

Sabbath-school hours were from nine to half-past ten; and then church service. Two of the children always remained for the sermon voluntarily, and the other always remained too—for stronger reasons. The church’s high-backed, uncushioned pews would seat about three hundred persons; the edifice was but a small, plain affair, with a sort of pine board tree-box on top of it for a steeple. At the door Tom dropped back a step and accosted a Sunday-dressed comrade:

“Say, Billy, got a yaller ticket?”

“Yes.”

“What’ll you take for her?”

“What’ll you give?”

“Piece of lickrish and a fish-hook.”

“Less see ’em.”

Tom exhibited. They were satisfactory, and the property changed hands. Then Tom traded a couple of white alleys for three red tickets, and some small trifle or other for a couple of blue ones. He waylaid other boys as they came, and went on buying tickets of various colors ten or fifteen minutes longer. He entered the church, now, with a swarm of clean and noisy boys and girls, proceeded to his seat and started a quarrel

with the first boy that came handy. The teacher, a grave, elderly man, interfered; then turned his back a moment and Tom pulled a boy’s hair in the next bench, and was absorbed in his book when the boy turned around; stuck a pin in another boy, presently, in order to hear him say “Ouch!” and got a new reprimand from his teacher. Tom’s whole class were of a pattern—restless, noisy, and troublesome. When they came to recite their lessons, not one of them knew his verses perfectly, but had to be prompted all along. However, they worried through, and each got his reward—in small blue tickets, each with a passage of Scripture on it; each blue ticket was pay for two verses of the recitation. Ten blue tickets equalled a red one, and could be exchanged for it; ten red tickets equalled a yellow one; for ten yellow tickets the superintendent gave a very plainly bound Bible (worth forty cents in those easy times) to the pupil. How many of my readers would have the industry and application to memorize two thousand verses, even for a Dore Bible? And yet Mary had acquired two Bibles in this way—it was the patient work of two years—and a boy of German parentage had won four or five. He once recited three thousand verses without stopping; but the strain upon his mental faculties was too great, and he was little better than an idiot from that day forth—a grievous misfortune for the school, for on great occasions, before company, the superintendent (as Tom expressed it) had always made this boy come out and “spread himself.” Only the older pupils managed to keep their tickets and stick to their tedious work long enough to get a Bible, and so the delivery of one of these prizes was a rare and noteworthy circumstance; the successful pupil was so great and conspicuous for that day that on the spot every scholar’s heart was fired with a fresh ambition that often lasted a couple of weeks. It is possible that Tom’s mental stomach had never really hungered for one of those prizes, but unquestionably his entire being had for many a day longed for the glory and the eclat that came with it.

In due course the superintendent stood up in front of the pulpit, with a closed hymn-book in his hand and his forefinger inserted between its leaves, and commanded attention. When a Sunday-school superintendent makes his customary little speech, a hymn-book in the hand is as necessary as is the inevitable sheet of music in the hand of a singer who stands forward on the platform and sings a solo at a concert—though why, is a mystery: for neither the hymn-book nor the sheet of music is ever referred to by the sufferer. This superintendent was a slim creature of thirty-five, with a sandy goatee and short sandy hair; he wore a stiff standing-collar whose upper edge almost reached his ears and whose sharp points curved forward abreast the corners of his mouth—a fence that

compelled a straight lookout ahead, and a turning of the whole body when a side view was required; his chin was propped on a spreading cravat which was as broad and as long as a bank-note, and had fringed ends; his boot toes were turned sharply up, in the fashion of the day, like sleigh-runners—an effect patiently and laboriously produced by the young men by sitting with their toes pressed against a wall for hours together. Mr. Walters was very earnest of mien, and very sincere and honest at heart; and he held sacred things and places in such reverence, and so separated them from worldly matters, that unconsciously to himself his Sunday-school voice had acquired a peculiar intonation which was wholly absent on week-days. He began after this fashion: “Now, children, I want you all to sit up just as straight and pretty as you can and give me all your attention for a minute or two. There—that is it. That is the way good little boys and girls should do. I see one little girl who is looking out of the window—I am afraid she thinks I am out there somewhere—perhaps up in one of the trees making a speech to the little birds. [Applausive titter.] I want to tell you how good it makes me feel to see so many bright, clean little faces assembled in a place like this, learning to do right and be good.” And so forth and so on. It is not necessary to set down the rest of the oration. It was of a pattern which does not vary, and so it is familiar to us all.

The latter third of the speech was marred by the resumption of fights and other recreations among certain of the bad boys, and by fidgetings and whisperings that extended far and wide, washing even to the bases of isolated and incorruptible rocks like Sid and Mary. But now every sound ceased suddenly, with the subsidence of Mr. Walters’ voice, and the conclusion of the speech was received with a burst of silent gratitude.

A good part of the whispering had been occasioned by an event which was more or less rare—the entrance of visitors: lawyer Thatcher, accompanied by a very feeble and aged man; a fine, portly, middle-aged gentleman with iron-gray hair; and a dignified lady who was doubtless the latter’s wife. The lady was leading a child. Tom had been restless and full of chafings and repinings; conscience smitten, too—he could not meet Amy Lawrence’s eye, he could not brook her loving gaze. But when he saw this small newcomer his soul was all ablaze with bliss in a moment. The next moment he was “showing off” with all his might—cuffing boys, pulling hair, making faces—in a word, using every art that seemed likely to fascinate a girl and win her applause. His exaltation had but one alloy—the memory of his humiliation in this angel’s garden—and that record in sand was fast washing out, under the waves of happiness that were sweeping over it now. The visitors were given the

highest seat of honor, and as soon as Mr. Walters’ speech was finished, he introduced them to the school. The middle-aged man turned out to be a prodigious personage—no less a one than the county judge—altogether the most august creation these children had ever looked upon—and they wondered what kind of material he was made of—and they half wanted to hear him roar, and were half afraid he might, too. He was from Constantinople, twelve miles away—so he had travelled, and seen the world—these very eyes had looked upon the county courthouse—which was said to have a tin roof. The awe which these reflections inspired was attested by the impressive silence and the ranks of staring eyes. This was the great Judge Thatcher, brother of their own lawyer. Jeff Thatcher immediately went forward, to be familiar with the great man and be envied by the school. It would have been music to his soul to hear the whisperings:

“Look at him, Jim! He’s a going up there. Say—look! he’s a going to shake hands with him—he is shaking hands with him! By jings, don’t you wish you was Jeff?”

Mr. Walters fell to “showing off,” with all sorts of official bustlings and activities, giving orders, delivering judgments, discharging directions here, there, everywhere that he could find a target. The librarian “showed off”—running hither and thither with his arms full of books and making a deal of the splutter and fuss that insect authority delights in.

The young lady teachers “showed off”—bending sweetly over pupils that were lately being boxed, lifting pretty warning fingers at bad little boys and patting good ones lovingly. The young gentlemen teachers “showed off” with small scoldings and other little displays of authority and fine attention to discipline—and most of the teachers, of both sexes, found business up at the library, by the pulpit; and it was business that frequently had to be done over again two or three times (with much seeming vexation). The little girls “showed off” in various ways, and the little boys “showed off” with such diligence that the air was thick with paper wads and the murmur of scufflings. And above it all the great man sat and beamed a majestic judicial smile upon all the house, and warmed himself in the sun of his own grandeur—for he was “showing off,” too.

There was only one thing wanting to make Mr. Walters’ ecstasy complete, and that was a chance to deliver a Bible-prize and exhibit a prodigy. Several pupils had a few yellow tickets, but none had enough—he had been around among the star pupils inquiring. He would have given worlds, now, to have that German lad back again with a sound mind.

And now at this moment, when hope was dead, Tom Sawyer came forward with nine yellow tickets, nine red tickets, and ten blue ones, and demanded a Bible. This was a thunderbolt out of a clear sky. Walters was not

expecting an application from this source for the next ten years. But there was no getting around it—here were the certified checks, and they were good for their face. Tom was therefore elevated to a place with the Judge and the other elect, and the great news was announced from headquarters. It was the most stunning surprise of the decade, and so profound was the sensation that it lifted the new hero up to the judicial one's altitude, and the school had two marvels to gaze upon in place of one. The boys were all eaten up with envy—but those that suffered the bitterest pangs were those who perceived too late that they themselves had contributed to this hated splendor by trading tickets to Tom for the wealth he had amassed in selling whitewashing privileges. These despised themselves, as being the dupes of a wily fraud, a guileful snake in the grass.

The prize was delivered to Tom with as much effusion as the superintendent could pump up under the circumstances; but it lacked somewhat of the true gush, for the poor fellow's instinct taught him that there was a mystery here that could not well bear the light, perhaps; it was simply preposterous that this boy had warehoused two thousand sheaves of Scriptural wisdom on his premises—a dozen would strain his capacity, without a doubt.

Amy Lawrence was proud and glad, and she tried to make Tom see it in her face—but he wouldn't look. She wondered; then she was just a grain troubled; next a dim suspicion came and went—came again; she watched; a furtive glance told her worlds—and then her heart broke, and she was jealous, and angry, and the tears came and she hated everybody. Tom most of all (she thought).

Tom was introduced to the Judge; but his tongue was tied, his breath would hardly come, his heart quaked—partly because of the awful greatness of the man, but mainly because he was her parent. He would have liked to fall down and worship him, if it were in the dark. The Judge put his hand on Tom's head and called him a fine little man, and asked him what his name was. The boy stammered, gasped, and got it out:

“Tom.”

“Oh, no, not Tom—it is—”

“Thomas.”

“Ah, that's it. I thought there was more to it, maybe. That's very well. But you've another one I daresay, and you'll tell it to me, won't you?”

“Tell the gentleman your other name, Thomas,” said Walters, “and say sir. You mustn't forget your manners.” “Thomas Sawyer—sir.” “That's it! That's a good boy. Fine boy. Fine, manly little fellow. Two thousand verses is a great many—very, very great many. And you never can be sorry for the trouble you

took to learn them; for knowledge is worth more than anything there is in the world; it's what makes great men and good men; you'll be a great man and a good man yourself, some day, Thomas, and then you'll look back and say, It's all owing to the precious Sunday-school privileges of my boyhood—it's all owing to my dear teachers that taught me to learn—it's all owing to the good superintendent, who encouraged me, and watched over me, and gave me a beautiful Bible—a splendid elegant Bible—to keep and have it all for my own, always—it's all owing to right bringing up! That is what you will say, Thomas—and you wouldn't take any money for those two thousand verses—no indeed you wouldn't. And now you wouldn't mind telling me and this lady some of the things you've learned—no, I know you wouldn't—for we are proud of little boys that learn. Now, no doubt you know the names of all the twelve disciples.

“Won't you tell us the names of the first two that were appointed?”

Tom was tugging at a button-hole and looking sheepish. He blushed, now, and his eyes fell. Mr. Walters' heart sank within him. He said to himself, it is not possible that the boy can answer the simplest question—why did the Judge ask him? Yet he felt obliged to speak up and say:

“Answer the gentleman, Thomas—don't be afraid.” Tom still hung fire.

“Now I know you'll tell me,” said the lady. “The names of the first two disciples were—”

“David And Goliath!”

Let us draw the curtain of charity over the rest of the scene.

CHAPTER V

ABOUT half-past ten the cracked bell of the small church began to ring, and presently the people began to gather for the morning sermon. The Sunday-school children distributed themselves about the house and occupied p with their parents, so as to be under supervision. Aunt Polly came, and Tom and Sid and Mary sat with her—Tom being placed next the aisle, in order that he might be as far away from the open window and the seductive outside summer scenes as possible. The crowd filed up the aisles: the aged and needy postmaster, who had seen better days; the mayor and his wife—for they had a mayor there, among other unnecessary; the justice of the peace; the widow Douglass, fair, smart, and forty, a generous, good-hearted soul and well-to-do, her hill mansion the only palace in the town, and the most hospitable and much the most lavish in the matter of festivities that St. Petersburg could boast; the bent and venerable Major

and Mrs. Ward; lawyer Riverson, the new notable from a distance; next the belle of the village, followed by a troop of lawn-clad and ribbon-decked young heart-breakers; then all the young clerks in town in a body—for they had stood in the vestibule sucking their cane-heads, a circling wall of oiled and simpering admirers, till the last girl had run their gantlet; and last of all came the Model Boy, Willie Mufferson, taking as heedful care of his mother as if she were cut glass. He always brought his mother to church, and was the pride of all the matrons. The boys all hated him, he was so good. And besides, he had been “thrown up to them” so much. His white handkerchief was hanging out of his pocket behind, as usual on Sundays—accidentally. Tom had no handkerchief, and he looked upon boys who had as snobs.

The congregation being fully assembled, now, the bell rang once more, to warn laggards and stragglers, and then a solemn hush fell upon the church which was only broken by the tittering and whispering of the choir in the gallery. The choir always tittered and whispered all through service. There was once a church choir that was not ill-bred, but I have forgotten where it was, now. It was a great many years ago, and I can scarcely remember anything about it, but I think it was in some foreign country.

The minister gave out the hymn, and read it through with a relish, in a peculiar style which was much admired in that part of the country. His voice began on a medium key and climbed steadily up till it reached a certain point, where it bore with strong emphasis upon the topmost word and then plunged down as if from a spring-board:

*Shall I be car-ri-ed to the skies, on flow'ry beds of ease,
Whilst others fight to win the prize, and sail thro' blood-y seas?*

He was regarded as a wonderful reader. At church “sociables” he was always called upon to read poetry; and when he was through, the ladies would lift up their hands and let them fall helplessly in their laps, and “wall” their eyes, and shake their heads, as much as to say, “Words cannot express it; it is too beautiful, TOO beautiful for this mortal earth.”

After the hymn had been sung, the Rev. Mr. Sprague turned himself into a bulletin-board, and read off “notices” of meetings and societies and things till it seemed that the list would stretch out to the crack of doom—a queer custom which is still kept up in America, even in cities, away here in this age of abundant newspapers. Often, the less there is to justify a traditional custom, the harder it is to get rid of it.

And now the minister prayed. A good, generous prayer it was, and went into details: it pleaded for the church, and the little children of the church; for the other churches of the village; for the village itself; for

the county; for the State; for the State officers; for the United States; for the churches of the United States; for Congress; for the President; for the officers of the Government; for poor sailors, tossed by stormy seas; for the oppressed millions groaning under the heel of European monarchies and Oriental despotisms; for such as have the light and the good tidings, and yet have not eyes to see nor ears to hear withal; for the heathen in the far islands of the sea; and closed with a supplication that the words he was about to speak might find grace and favor, and be as seed sown in fertile ground, yielding in time a grateful harvest of good. Amen.

There was a rustling of dresses, and the standing congregation sat down. The boy whose history this book relates did not enjoy the prayer, he only endured it—if he even did that much. He was restive all through it; he kept tally of the details of the prayer, unconsciously—for he was not listening, but he knew the ground of old, and the clergyman’s regular route over it—and when a little trifle of new matter was interlarded, his ear detected it and his whole nature resented it; he considered additions unfair, and scoundrelly. In the midst of the prayer a fly had lit on

the back of the pew in front of him and tortured his spirit by calmly rubbing its hands together, embracing its head with its arms, and polishing it so vigorously that it seemed to almost part company with the body, and the slender thread of a neck was exposed to view; scraping its wings with its hind legs and smoothing them to its body as if they had been coat-tails; going through its whole toilet as tranquilly as if it knew it was perfectly safe. As indeed it was; for as sorely as Tom’s hands itched to grab for it they did not dare—he believed his soul would be instantly destroyed if he did such a thing while the prayer was going on. But with the closing sentence his hand began to curve and steal forward; and the instant the “Amen” was out the fly was a prisoner of war. His aunt detected the act and made him let it go.

The minister gave out his text and droned along monotonously through an argument that was so prosy that many a head by and by began to nod—and yet it was an argument that dealt in limitless fire and brimstone and thinned the predestined elect down to a company so small as to be hardly worth the saving. Tom counted the pages of the sermon; after church he always knew how many pages there had been, but he seldom knew anything else about the discourse. However, this time he was really interested for a little while. The minister made a grand and moving picture of the assembling together of the world’s hosts at the millennium when the lion and the lamb should lie down together and a little child should lead them. But the pathos, the lesson, the moral of the great spectacle

were lost upon the boy; he only thought of the conspicuousness of the principal character before the on-looking nations; his face lit with the thought, and he said to himself that he wished he could be that child, if it was a tame lion.

Now he lapsed into suffering again, as the dry argument was resumed. Presently he bethought him of a treasure he had and got it out. It was a large black beetle with formidable jaws—a “pinchbug,” he called it. It was in a percussion-cap box. The first thing the beetle did was to take him by the finger. A natural fillip followed, the beetle went floundering into the aisle and lit on its back, and the hurt finger went into the boy’s mouth. The beetle lay there working its helpless legs, unable to turn over. Tom eyed it, and longed for it; but it was safe out of his reach. Other people uninterested in the sermon found relief in the beetle, and they eyed it too. Presently a vagrant poodle dog came idling along, sad at heart, lazy with the summer softness and the quiet, weary of captivity, sighing for change. He spied the beetle; the drooping tail lifted and wagged. He surveyed the prize; walked around it; smelt at it from a safe distance; walked around it again; grew bolder, and took a closer smell; then lifted his lip and made a gingerly snatch at it, just missing it; made another, and another; began to enjoy the diversion; subsided to his stomach with the beetle between his paws, and continued his experiments; grew weary at last, and then indifferent and absent-minded. His head nodded, and little by little his chin descended and touched the enemy, who seized it. There was a sharp yelp, a flirt of the poodle’s head, and the beetle fell a couple of yards away, and lit on its back once more. The neighboring spectators shook with a gentle inward joy, several faces went behind fans and handkerchiefs, and Tom was entirely happy. The dog looked foolish, and probably felt so; but there was resentment in his heart, too, and a craving for revenge. So he went to the beetle and began a wary attack on it again; jumping at it from every point of a circle, lighting with his fore-paws within an inch of the creature, making even closer snatches at it with his teeth, and jerking his head till his ears flapped again. But he grew tired once more, after a while; tried to amuse himself with a fly but found no relief; followed an ant around, with his nose close to the floor, and quickly wearied of that; yawned, sighed, forgot the beetle entirely, and sat down on it. Then there was a wild yelp of agony and the poodle went sailing up the aisle; the yelps continued, and so did the dog; he crossed the house in front of the altar; he flew down the other aisle; he crossed before the doors; he clamored up the home-stretch; his anguish grew with his progress, till presently he was but a woolly comet moving in its orbit with the gleam and the speed of light. At last the

frantic sufferer sheered from its course, and sprang into its master’s lap; he flung it out of the window, and the voice of distress quickly thinned away and died in the distance.

By this time the whole church was red-faced and suffocating with suppressed laughter, and the sermon had come to a dead standstill. The discourse was resumed presently, but it went lame and halting, all possibility of impressiveness being at an end; for even the gravest sentiments were constantly being received with a smothered burst of unholy mirth, under cover of some remote pew-back, as if the poor parson had said a rarely facetious thing. It was a genuine relief to the whole congregation when the ordeal was over and the benediction pronounced.

Tom Sawyer went home quite cheerful, thinking to himself that there was some satisfaction about divine service when there was a bit of variety in it. He had but one marring thought; he was willing that the dog should play with his pinchbug, but he did not think it was upright in him to carry it off.

CHAPTER VI

MONDAY morning found Tom Sawyer miserable. Monday morning always found him so—because it began another week’s slow suffering in school. He generally began that day with wishing he had had no intervening holiday, it made the going into captivity and fetters again so much more odious.

Tom lay thinking. Presently it occurred to him that he wished he was sick; then he could stay home from school. Here was a vague possibility. He canvassed his system. No ailment was found, and he investigated again. This time he thought he could detect colicky symptoms, and he began to encourage them with considerable hope. But they soon grew feeble, and presently died wholly away. He reflected further. Suddenly he discovered something. One of his upper front teeth was loose. This was lucky; he was about to begin to groan, as a “starter,” as he called it, when it occurred to him that if he came into court with that argument, his aunt would pull it out, and that would hurt. So he thought he would hold the tooth in reserve for the present, and seek further. Nothing offered for some little time, and then he remembered hearing the doctor tell about a certain thing that laid up a patient for two or three weeks and threatened to make him lose a finger. So the boy eagerly drew his sore toe from under the sheet and held it up for inspection. But now he did not know the necessary symptoms. However, it seemed well worth while to chance it, so he fell to groaning with considerable spirit.

But Sid slept on unconscious.

Tom groaned louder, and fancied that he began to feel pain in the toe.

No result from Sid.

Tom was panting with his exertions by this time. He took a rest and then swelled himself up and fetched a succession of admirable groans.

Sid snored on. Tom was aggravated. He said, "Sid, Sid!" and shook him. This course worked well, and Tom began to groan again. Sid yawned, stretched, then brought himself up on his elbow with a snort, and began to stare at Tom. Tom went on groaning. Sid said:

"Tom! Say, Tom!" [No response.] "Here, Tom! TOM! What is the matter, Tom?" And he shook him and looked in his face anxiously.

Tom moaned out:

"Oh, don't, Sid. Don't joggle me."

"Why, what's the matter, Tom? I must call auntie."

"No—never mind. It'll be over by and by, maybe. Don't call anybody."

"But I must! Don't groan so, Tom, it's awful. How long you been this way?"

"Hours. Ouch! Oh, don't stir so, Sid, you'll kill me."

"Tom, why didn't you wake me sooner? Oh, Tom, don't! It makes my flesh crawl to hear you. Tom, what is the matter?"

"I forgive you everything, Sid. [Groan.] Everything you've ever done to me. When I'm gone—"

"Oh, Tom, you ain't dying, are you? Don't, Tom—oh, don't. Maybe—"

"I forgive everybody, Sid. [Groan.] Tell 'em so, Sid. And Sid, you give my window-sash and my cat with one eye to that new girl that's come to town, and tell her—"

But Sid had snatched his clothes and gone. Tom was suffering in reality, now, so handsomely was his imagination working, and so his groans had gathered quite a genuine tone.

Sid flew downstairs and said:

"Oh, Aunt Polly, come! Tom's dying!"

"Dying!"

"Yes'm. Don't wait—come quick!"

"Rubbage! I don't believe it!"

But she fled upstairs, nevertheless, with Sid and Mary at her heels. And her face grew white, too, and her lip trembled. When she reached the bedside she gasped out:

"You, Tom! Tom, what's the matter with you?"

"Oh, auntie, I'm—"

"What's the matter with you—what is the matter with you, child?"

"Oh, auntie, my sore toe's mortified!"

The old lady sank down into a chair and laughed a little, then cried a little, then did both together. This restored her and she said:

"Tom, what a turn you did give me. Now you shut up that nonsense and climb out of this."

The groans ceased and the pain vanished from the toe. The boy felt a little foolish, and he said:

"Aunt Polly, it seemed mortified, and it hurt so I never minded my tooth at all."

"Your tooth, indeed! What's the matter with your tooth?"

"One of them's loose, and it aches perfectly awful."

"There, there, now, don't begin that groaning again. Open your mouth. Well—your tooth is loose, but you're not going to die about that. Mary, get me a silk thread, and a chunk of fire out of the kitchen." Tom said:

"Oh, please, auntie, don't pull it out. It don't hurt any more. I wish I may never stir if it does. Please don't, auntie. I don't want to stay home from school."

"Oh, you don't, don't you? So all this row was because you thought you'd get to stay home from school and go a-fishing? Tom, Tom, I love you so, and you seem to try every way you can to break my old heart with your outrageousness." By this time the dental instruments were ready. The old lady made one end of the silk thread fast to Tom's tooth with a loop and tied the other to the bedpost. Then she seized the chunk of fire and suddenly thrust it almost into the boy's face. The tooth hung dangling by the bedpost, now.

But all trials bring their compensations. As Tom wended to school after breakfast, he was the envy of every boy he met because the gap in his upper row of teeth enabled him to expectorate in a new and admirable way. He gathered quite a following of lads interested in the exhibition; and one that had cut his finger and had been a center of fascination and homage up to this time, now found himself suddenly without an adherent, and shorn of his glory. His heart was heavy, and he said with a disdain which he did not feel that it wasn't anything to spit like Tom Sawyer; but another boy said, "Sour grapes!" and he wandered away a dismantled hero.

Shortly Tom came upon the juvenile pariah of the village, Huckleberry Finn, son of the town drunkard. Huckleberry was cordially hated and dreaded by all the mothers of the town, because he was idle and lawless and vulgar and bad—and because all their children admired him so, and delighted in his forbidden society, and wished they dared to be like him. Tom was like the rest of the respectable boys, in that he envied Huckleberry his gaudy outcast condition, and was under strict orders not to play with him. So he played

with him every time he got a chance. Huckleberry was always dressed in the castoff clothes of full-grown men, and they were in perennial bloom and fluttering with rags. His hat was a vast ruin with a wide crescent lopped out of its brim; his coat, when he wore one, hung nearly to his heels and had the rearward buttons far down the back; but one suspender supported his trousers; the seat of the trousers bagged low and contained nothing, the fringed legs dragged in the dirt when not rolled up.

Huckleberry came and went, at his own free will. He slept on doorsteps in fine weather and in empty hogsheds in wet; he did not have to go to school or to church, or call any being master or obey anybody; he could go fishing or swimming when and where he chose, and stay as long as it suited him; nobody forbade him to fight; he could sit up as late as he pleased; he was always the first boy that went barefoot in the spring and the last to resume leather in the fall; he never had to wash, nor put on clean clothes; he could swear wonderfully. In a word, everything that goes to make life precious that boy had.

So thought every harassed, hampered, respectable boy in St. Petersburg.

Tom hailed the romantic outcast:

"Hello, Huckleberry!"

"Hello yourself, and see how you like it."

"What's that you got?"

"Dead cat."

"Lemme see him, Huck. My, he's pretty stiff. Where'd you get him?"

"Bought him off'n a boy."

"What did you give?"

"I give a blue ticket and a bladder that I got at the slaughter-house."

"Where'd you get the blue ticket?"

"Bought it off'n Ben Rogers two weeks ago for a hoop-stick."

"Say—what is dead cats good for, Huck?"

"Good for? Cure warts with."

"No! Is that so? I know something that's better."

"I bet you don't. What is it?"

"Why, spunk-water."

"Spunk-water! I wouldn't give a dern for spunk-water."

"You wouldn't, wouldn't you? D'you ever try it?"

"No, I hain't. But Bob Tanner did."

"Who told you so?"

"Why, he told Jeff Thatcher, and Jeff told Johnny Baker, and Johnny told Jim Hollis, and Jim told Ben Rogers, and Ben told a black man, and the black man told me. There now!"

"Well, what of it? They'll all lie. Leastways all but the black man. I don't know him. But I never see a black man that wouldn't lie. Shucks! Now you tell me how Bob Tanner done it, Huck."

"Why, he took and dipped his hand in a rotten stump where the rain-water was."

"In the daytime?"

"Certainly."

"With his face to the stump?"

"Yes. Least I reckon so."

"Did he say anything?"

"I don't reckon he did. I don't know."

"Aha! Talk about trying to cure warts with spunk-water such a blame fool way as that!"

Why, that ain't agoing to do any good. You got to go all by yourself, to the middle of the woods, where you know there's a spunk-water stump, and just as it's midnight you back up against the stump and jam your hand in and say:

'Barley-corn, barley-corn, injun-meal shorts, Spunk-water, spunk-water, swaller these warts,' and then walk away quick, eleven steps, with your eyes shut, and then turn around three times and walk home without speaking to anybody. Because if you speak the charm's busted."

"Well, that sounds like a good way; but that ain't the way Bob Tanner done."

"No, sir, you can bet he didn't, becuz he's the wartiest boy in this town; and he wouldn't have a wart on him if he'd knowed how to work spunk-water. I've took off thousands of warts off of my hands that way, Huck. I play with frogs so much that I've always got considerable many warts. Sometimes I take 'em off with a bean."

"Yes, bean's good. I've done that."

"Have you? What's your way?"

"You take and split the bean, and cut the wart so as to get some blood, and then you put the blood on one piece of the bean and take and dig a hole and bury it 'bout midnight at the crossroads in the dark of the moon, and then you burn up the rest of the bean. You see that piece that's got the blood on it will keep drawing and drawing, trying to fetch the other piece to it, and so that helps the blood to draw the wart, and pretty soon off she comes."

"Yes, that's it, Huck—that's it; though when you're burying it if you say 'Down bean; off wart; come no more to bother me!' it's better. That's the way Joe Harper does, and he's been nearly to Coonville and most everywhere. But say—how do you cure 'em with dead cats?"

"Why, you take your cat and go and get in the graveyard 'long about midnight when somebody that was

wicked has been buried; and when it's midnight a devil will come, or maybe two or three, but you can't see 'em, you can only hear something like the wind, or maybe hear 'em talk; and when they're taking that feller away, you heave your cat after 'em and say, 'Devil follow corpse, cat follow devil, warts follow cat, I'm done with ye!' That'll fetch any wart."

"Sounds right. D'you ever try it, Huck?"

"No, but old Mother Hopkins told me."

"Well, I reckon it's so, then. Becuz they say she's a witch."

"Say! Why, Tom, I know she is. She witched pap. Pap says so his own self. He come along one day, and he see she was a-witching him, so he took up a rock, and if she hadn't dodged, he'd a got her. Well, that very night he rolled off'n a shed wher' he was a layin drunk, and broke his arm."

"Why, that's awful. How did he know she was a-witching him?"

"Lord, pap can tell, easy. Pap says when they keep looking at you right stiddy, they're awitching you.

Specially if they mumble. Becuz when they mumble they're saying the Lord's Prayer backards."

"Say, Hucky, when you going to try the cat?"

"Tonight. I reckon they'll come after old Hoss Williams to-night."

"But they buried him Saturday. Didn't they get him Saturday night?"

"Why, how you talk! How could their charms work till midnight?—and then it's Sunday.

Devils don't slosh around much of a Sunday, I don't reckon."

"I never thought of that. That's so. Lemme go with you?"

"Of course—if you ain't afeard."

"Afeard! 'Tain't likely. Will you meow?"

"Yes—and you meow back, if you get a chance. Last time, you kep' me a-meowing around till old Hays went to throwing rocks at me and says 'Dern that cat!' and so I hove a brick through his window—but don't you tell."

"I won't. I couldn't meow that night, becuz auntie was watching me, but I'll meow this time. Say—what's that?" "Nothing but a tick."

"Where'd you get him?"

"Out in the woods."

"What'll you take for him?"

"I don't know. I don't want to sell him."

"All right. It's a mighty small tick, anyway."

"Oh, anybody can run a tick down that don't belong to them. I'm satisfied with it. It's a good enough tick for me."

"Sho, there's ticks a plenty. I could have a thousand of 'em if I wanted to."

"Well, why don't you? Becuz you know mighty well you can't. This is a pretty early tick, I reckon. It's the first one I've seen this year."

"Say, Huck—I'll give you my tooth for him."

"Less see it."

Tom got out a bit of paper and carefully unrolled it. Huckleberry viewed it wistfully. The temptation was very strong. At last he said:

"Is it genuwyne?"

Tom lifted his lip and showed the vacancy.

"Well, all right," said Huckleberry, "it's a trade."

Tom enclosed the tick in the percussion-cap box that had lately been the pinchbug's prison, and the boys separated, each feeling wealthier than before.

When Tom reached the little isolated frame school-house, he strode in briskly, with the manner of one who had come with all honest speed. He hung his hat on a peg and flung himself into his seat with business-like alacrity. The master, throned on high in his great splint-bottom arm-chair, was dozing, lulled by the drowsy hum of study. The interruption roused him.

"Thomas Sawyer!"

Tom knew that when his name was pronounced in full, it meant trouble.

"Sir!"

"Come up here. Now, sir, why are you late again, as usual?"

Tom was about to take refuge in a lie, when he saw two long tails of yellow hair hanging down a back that he recognized by the electric sympathy of love; and by that form was the only vacant place on the girls' side of the school-house. He instantly said:

"I stopped to talk with Huckleberry Finn!"

The master's pulse stood still, and he stared helplessly. The buzz of study ceased. The pupils wondered if this foolhardy boy had lost his mind. The master said:

"You—you did what?"

"Stopped to talk with Huckleberry Finn." There was no mistaking the words.

"Thomas Sawyer, this is the most astounding confession I have ever listened to. No mere ferule will answer for this offence. Take off your jacket."

The master's arm performed until it was tired and the stock of switches notably diminished. Then the order followed:

"Now, sir, go and sit with the girls! And let this be a warning to you."

The titter that rippled around the room appeared to abash the boy, but in reality that result was caused

rather more by his worshipful awe of his unknown idol and the dread pleasure that lay in his high good fortune. He sat down upon the end of the pine bench and the girl hitched herself away from him with a toss of her head. Nudges and winks and whispers traversed the room, but Tom sat still, with his arms upon the long, low desk before him, and seemed to study his book.

By and by attention ceased from him, and the accustomed school murmur rose upon the dull air once more. Presently the boy began to steal furtive glances at the girl. She observed it, "made a mouth" at him and gave him the back of her head for the space of a minute. When she cautiously faced around again, a peach lay before her. She thrust it away. Tom gently put it back. She thrust it away again, but with less animosity. Tom patiently returned it to its place. Then she let it remain. Tom scrawled on his slate, "Please take it—I got more." The girl glanced at the words, but made no sign. Now the boy began to draw something on the slate, hiding his work with his left hand. For a time the girl refused to notice; but her human curiosity presently began to manifest itself by hardly perceptible signs. The boy worked on, apparently unconscious. The girl made a sort of non-committal attempt to see, but the boy did not betray that he was aware of it. At last she gave in and hesitatingly whispered:

"Let me see it."

Tom partly uncovered a dismal caricature of a house with two gable ends to it and a corkscrew of smoke issuing from the chimney. Then the girl's interest began to fasten itself upon the work and she forgot everything else. When it was finished, she gazed a moment, then whispered:

"It's nice—make a man."

The artist erected a man in the front yard, that resembled a derrick. He could have stepped over the house; but the girl was not hypercritical; she was satisfied with the monster, and whispered:

"It's a beautiful man—now make me coming along."

Tom drew an hour-glass with a full moon and straw limbs to it and armed the spreading fingers with a portentous fan. The girl said:

"It's ever so nice—I wish I could draw."

"It's easy," whispered Tom, "I'll learn you."

"Oh, will you? When?"

"At noon. Do you go home to dinner?"

"I'll stay if you will."

"Good—that's a whack. What's your name?"

"Becky Thatcher. What's yours? Oh, I know. It's Thomas Sawyer."

"That's the name they lick me by. I'm Tom when I'm good. You call me Tom, will you?"

"Yes."

Now Tom began to scrawl something on the slate, hiding the words from the girl. But she was not backward this time. She begged to see. Tom said:

"Oh, it ain't anything."

"Yes it is."

"No it ain't. You don't want to see."

"Yes I do, indeed I do. Please let me."

"You'll tell."

"No I won't—deed and deed and double deed won't."

"You won't tell anybody at all? Ever, as long as you live?"

"No, I won't ever tell anybody. Now let me."

"Oh, you don't want to see!"

"Now that you treat me so, I will see." And she put her small hand upon his and a little scuffle ensued,

Tom pretending to resist in earnest but letting his hand slip by degrees till these words were revealed:

"I love you." "Oh, you bad thing!" And she hit his hand a smart rap, but reddened and looked pleased, nevertheless.

Just at this juncture the boy felt a slow, fateful grip closing on his ear, and a steady lifting impulse. In that wise he was borne across the house and deposited in his own seat, under a peppering fire of giggles from the whole school. Then the master stood over him during a few awful moments, and finally moved away to his throne without saying a word. But although Tom's ear tingled, his heart was jubilant.

As the school quieted down Tom made an honest effort to study, but the turmoil within him was too great. In turn he took his place in the reading class and made a botch of it; then in the geography class and turned lakes into mountains, mountains into rivers, and rivers into continents, till chaos was come again; then in the spelling class, and got "turned down," by a succession of mere baby words, till he brought up at the foot and yielded up the pewter medal which he had worn with ostentation for months.

CHAPTER VII

THE harder Tom tried to fasten his mind on his book, the more his ideas wandered. So at last, with a sigh and a yawn, he gave it up. It seemed to him that the noon recess would never come. The air was utterly dead. There was not a breath stirring. It was the sleepest of sleepy days. The drowsing murmur of the five and twenty studying scholars soothed the soul like

the spell that is in the murmur of bees. Away off in the flaming sunshine, Cardiff Hill lifted its soft green sides through a shimmering veil of heat, tinted with the purple of distance; a few birds floated on lazy wing high in the air; no other living thing was visible but some cows, and they were asleep. Tom's heart ached to be free, or else to have something of interest to do to pass the dreary time. His hand wandered into his pocket and his face lit up with a glow of gratitude that was prayer, though he did not know it. Then furtively the percussion cap box came out. He released the tick and put him on the long flat desk. The creature probably glowed with a gratitude that amounted to prayer, too, at this moment, but it was premature: for when he started thankfully to travel off, Tom turned him aside with a pin and made him take a new direction.

Tom's bosom friend sat next him, suffering just as Tom had been, and now he was deeply and gratefully interested in this entertainment in an instant. This bosom friend was Joe Harper. The two boys were sworn friends all the week, and embattled enemies on Saturdays. Joe took a pin out of his lapel and began to assist in exercising the prisoner. The sport grew in interest momentarily. Soon Tom said that they were interfering with each other, and neither getting the fullest benefit of the tick. So he put Joe's slate on the desk and drew a line down the middle of it from top to bottom.

"Now," said he, "as long as he is on your side you can stir him up and I'll let him alone; but if you let him get away and get on my side, you're to leave him alone as long as I can keep him from crossing over." "All right, go ahead; start him up."

The tick escaped from Tom, presently, and crossed the equator. Joe harassed him awhile, and then he got away and crossed back again. This change of base occurred often. While one boy was worrying the tick with absorbing interest, the other would look on with interest as strong, the two heads bowed together over the slate, and the two souls dead to all things else. At last luck seemed to settle and abide with Joe. The tick tried this, that, and the other course, and got as excited and as anxious as the boys themselves, but time and again just as he would have victory in his very grasp, so to speak, and Tom's fingers would be twitching to begin, Joe's pin would deftly head him off, and keep possession. At last Tom could stand it no longer. The temptation was too strong. So he reached out and lent a hand with his pin. Joe was angry in a moment. Said he:

"Tom, you let him alone."

"I only just want to stir him up a little, Joe."

"No, sir, it ain't fair; you just let him alone."

"Blame it, I ain't going to stir him much."

"Let him alone, I tell you."

"I won't!"

"You shall—he's on my side of the line."

"Look here, Joe Harper, whose is that tick?"

"I don't care whose tick he is—he's on my side of the line, and you sha'n't touch him."

"Well, I'll just bet I will, though. He's my tick and I'll do what I blame please with him, or die!"

A tremendous whack came down on Tom's shoulders, and its duplicate on Joe's; and for the space of two minutes the dust continued to fly from the two jackets and the whole school to enjoy it. The boys had been too absorbed to notice the hush that had stolen upon the school awhile before when the master came tiptoeing down the room and stood over them. He had contemplated a good part of the performance before he contributed his bit of variety to it.

When school broke up at noon, Tom flew to Becky Thatcher, and whispered in her ear:

"Put on your bonnet and let on you're going home; and when you get to the corner, give the rest of 'em the slip, and turn down through the lane and come back. I'll go the other way and come it over 'em the same way."

So the one went off with one group of scholars, and the other with another. In a little while the two met at the bottom of the lane, and when they reached the school they had it all to themselves. Then they sat together, with a slate before them, and Tom gave Becky the pencil and held her hand in his, guiding it, and so created another surprising house. When the interest in art began to wane, the two fell to talking. Tom was swimming in bliss. He said:

"Do you love rats?"

"No! I hate them!"

"Well, I do, too—live ones. But I mean dead ones, to swing round your head with a string."

"No, I don't care for rats much, anyway. What I like is chewing-gum."

"Oh, I should say so! I wish I had some now."

"Do you? I've got some. I'll let you chew it awhile, but you must give it back to me."

That was agreeable, so they chewed it turn about, and dangled their legs against the bench in excess of contentment.

"Was you ever at a circus?" said Tom.

"Yes, and my pa's going to take me again some time, if I'm good."

"I been to the circus three or four times—lots of times. Church ain't shucks to a circus. There's things going on at a circus all the time. I'm going to be a clown in a circus when I grow up."

“Oh, are you! That will be nice. They’re so lovely, all spotted up.”

“Yes, that’s so. And they get slathers of money—most a dollar a day, Ben Rogers says. Say, Becky, was you ever engaged?”

“What’s that?”

“Why, engaged to be married.”

“No.”

“Would you like to?”

“I reckon so. I don’t know. What is it like?”

“Like? Why it ain’t like anything. You only just tell a boy you won’t ever have anybody but him, ever ever ever, and then you kiss and that’s all. Anybody can do it.”

“Kiss? What do you kiss for?”

“Why, that, you know, is to—well, they always do that.”

“Everybody?”

“Why, yes, everybody that’s in love with each other. Do you remember what I wrote on the slate?”

“Ye—yes.”

“What was it?”

“I sha’n’t tell you.”

“Shall I tell you?”

“Ye—yes—but some other time.”

“No, now.”

“No, not now—to-morrow.”

“Oh, no, now. Please, Becky—I’ll whisper it, I’ll whisper it ever so easy.”

Becky hesitating, Tom took silence for consent, and passed his arm about her waist and whispered the tale ever so softly, with his mouth close to her ear. And then he added:

“Now you whisper it to me—just the same.” She resisted, for a while, and then said:

“You turn your face away so you can’t see, and then I will. But you mustn’t ever tell anybody—will you, Tom? Now you won’t, will you?”

“No, indeed, indeed I won’t. Now, Becky.”

He turned his face away. She bent timidly around till her breath stirred his curls and whispered, “I—love—you!”

Then she sprang away and ran around and around the desks and benches, with Tom after her, and took refuge in a corner at last, with her little white apron to her face. Tom clasped her about her neck and pleaded:

“Now, Becky, it’s all done—all over but the kiss. Don’t you be afraid of that—it ain’t anything at all. Please, Becky.” And he tugged at her apron and the hands.

By and by she gave up, and let her hands drop; her

face, all glowing with the struggle, came up and submitted. Tom kissed the red lips and said:

“Now it’s all done, Becky. And always after this, you know, you ain’t ever to love anybody but me, and you ain’t ever to marry anybody but me, ever never and forever. Will you?”

“No, I’ll never love anybody but you, Tom, and I’ll never marry anybody but you—and you ain’t to ever marry anybody but me, either.”

“Certainly. Of course. That’s part of it. And always coming to school or when we’re going home, you’re to walk with me, when there ain’t anybody looking—and you choose me and I choose you at parties, because that’s the way you do when you’re engaged.” “It’s so nice. I never heard of it before.”

“Oh, it’s ever so gay! Why, me and Amy Lawrence —”

The big eyes told Tom his blunder and he stopped, confused. “Oh, Tom! Then I ain’t the first you’ve ever been engaged to!” The child began to cry. Tom said:

“Oh, don’t cry, Becky, I don’t care for her any more.”

“Yes, you do, Tom—you know you do.”

Tom tried to put his arm about her neck, but she pushed him away and turned her face to the wall, and went on crying. Tom tried again, with soothing words in his mouth, and was repulsed again. Then his pride was up, and he strode away and went outside. He stood about, restless and uneasy, for a while, glancing at the door, every now and then, hoping she would repent and come to find him. But she did not. Then he began to feel badly and fear that he was in the wrong. It was a

hard struggle with him to make new advances, now, but he nerved himself to it and entered. She was still standing back there in the corner, sobbing, with her face to the wall. Tom’s heart smote him. He went to her and stood a moment, not knowing exactly how to proceed. Then he said hesitatingly:

“Becky, I—I don’t care for anybody but you.” No reply—but sobs.

“Becky”—pleadingly. “Becky, won’t you say something?” More sobs.

Tom got out his chiefest jewel, a brass knob from the top of an andiron, and passed it around her so that she could see it, and said:

“Please, Becky, won’t you take it?”

She struck it to the floor. Then Tom marched out of the house and over the hills and far away, to return to school no more that day. Presently Becky began to suspect. She ran to the door; he was not in sight; she flew around to the play-yard; he was not there. Then she called:

“Tom! Come back, Tom!”

She listened intently, but there was no answer. She had no companions but silence and loneliness. So she sat down to cry again and upbraid herself; and by this time the scholars began to gather again, and she had to hide her griefs and still her broken heart and take up the cross of a long, dreary, aching afternoon, with none among the strangers about her to exchange sorrows with.

CHAPTER VIII

TOM dodged hither and thither through lanes until he was well out of the track of returning scholars, and then fell into a moody jog. He crossed a small "branch" two or three times, because of a prevailing juvenile superstition that to cross water baffled pursuit. Half an hour later he was disappearing behind the Douglas mansion on the summit of Cardiff Hill, and the school-house was hardly distinguishable away off in the valley behind him. He entered a dense wood, picked his pathless way to the center of it, and sat down on a mossy spot under a spreading oak. There was not even a zephyr stirring; the dead noonday heat had even stilled the songs of the birds; nature lay in a trance that was broken by no sound but the occasional far-off hammering of a woodpecker, and this seemed to render the pervading silence and sense of loneliness the more profound. The boy's soul was steeped in melancholy; his feelings were in happy accord with his surroundings. He sat long with his elbows on his knees and his chin in his hands, meditating. It seemed to him that life was but a trouble, at best, and he more than half envied Jimmy Hodges, so lately released; it must be very peaceful, he thought, to lie and slumber and dream forever and ever, with the wind whispering through the trees and caressing the grass and the flowers over the grave, and nothing to bother and grieve about, ever any more. If he only had a clean Sunday-school record he could be willing to go, and be done with it all. Now as to this girl. What had he done? Nothing. He had meant the best in the world, and been treated like a dog—like a very dog. She would be sorry some day—maybe when it was too late. Ah, if he could only die temporarily!

But the elastic heart of youth cannot be compressed into one constrained shape long at a time. Tom presently began to drift insensibly back into the concerns of this life again. What if he turned his back, now, and disappeared mysteriously? What if he went away—ever so far away, into unknown countries beyond the seas—and never came back any more! How would she feel then! The idea of being a clown recurred to him now, only to fill him with disgust. For frivolity and jokes and spotted tights were an offense, when they intruded themselves upon a spirit that was exalted into

the vague august realm of the romantic. No, he would be a soldier, and return after long years, all war-worn and illustrious. No—better still, he would join the Indians, and hunt buffaloes and go on the warpath in the mountain ranges and the trackless great plains of the Far West, and away in the future come back a great chief, bristling with feathers, hideous with paint, and prance into Sunday-school, some drowsy summer morning, with a blood-curdling war whoop, and sear the eyeballs of all his companions with unappeasable envy. But no, there was something gaudier even than this. He would be a pirate! That was it! now his future lay plain before him, and glowing with unimaginable splendor. How his name would fill the world, and make people shudder! How gloriously he would go plowing the dancing seas, in his long, low, black-hulled racer, the Spirit of the Storm, with his grisly flag flying at the fore! And at the zenith of his fame, how he would suddenly appear at the old village and stalk into church, brown and weather-beaten, in his black velvet doublet and trunks, his great jack-boots, his crimson sash, his belt bristling with horsepistols, his crime-rusted cutlass at his side, his slouch hat with waving plumes, his black flag unfurled, with the skull and crossbones on it, and hear with swelling ecstasy the whisperings, "It's Tom Sawyer the Pirate!—the Black Avenger of the Spanish Main!" Yes, it was settled; his career was determined. He would run away from home and enter upon it. He would start the very next morning. Therefore he must now begin to get ready. He would collect his resources together. He went to a rotten log near at hand and began to dig under one end of it with his Barlow knife. He soon struck wood that sounded hollow. He put his hand there and uttered this incantation impressively:

"What hasn't come here, come! What's here, stay here!"

Then he scraped away the dirt, and exposed a pine shingle. He took it up and disclosed a shapely little treasure-house whose bottom and sides were of shingles. In it lay a marble. Tom's astonishment was boundless! He scratched his head with a perplexed air, and said:

"Well, that beats anything!"

Then he tossed the marble away pettishly, and stood cogitating. The truth was, that a superstition of his had failed, here, which he and all his comrades had always looked upon as infallible. If you buried a marble with certain necessary incantations, and left it alone a fortnight, and then opened the place with the incantation he had just used, you would find that all the marbles you had ever lost had gathered themselves together there, meantime, no matter how widely they had been separated. But now, this thing had actually and unquestionably failed. Tom's whole structure of

faith was shaken to its foundations. He had many a time heard of this thing succeeding but never of its failing before. It did not occur to him that he had tried it several times before, himself, but could never find the hiding-places afterward. He puzzled over the matter some time, and finally decided that some witch had interfered and broken the charm. He thought he would satisfy himself on that point; so he searched around till he found a small sandy spot with a little funnel-shaped depression in it. He laid himself down and put his mouth close to this depression and called

“Doodle-bug, doodle-bug, tell me what I want to know! Doodle-bug, doodle-bug, tell me what I want to know!”

The sand began to work, and presently a small black bug appeared for a second and then darted under again in a fright.

“He dasn’t tell! So it was a witch that done it. I just knowed it.”

He well knew the futility of trying to contend against witches, so he gave up discouraged. But it occurred to him that he might as well have the marble he had just thrown away, and therefore he went and made a patient search for it. But he could not find it. Now he went back to his treasure-house and carefully placed himself just as he had been standing when he tossed the marble away; then he took another marble from his pocket and tossed it in the same way, saying:

“Brother, go find your brother!”

He watched where it stopped, and went there and looked. But it must have fallen short or gone too far; so he tried twice more. The last repetition was successful. The two marbles lay within a foot of each other.

Just here the blast of a toy tin trumpet came faintly down the green aisles of the forest. Tom flung off his jacket and trousers, turned a suspender into a belt, raked away some brush behind the rotten log, disclosing a rude bow and arrow, a lath sword and a tin trumpet, and in a moment had seized these things and bounded away, barelegged, with fluttering shirt. He presently halted under a great elm, blew an answering blast, and then began to tiptoe and look warily out, this way and that. He said cautiously—to an imaginary company:

“Hold, my merry men! Keep hid till I blow.”

Now appeared Joe Harper, as airily clad and elaborately armed as Tom. Tom called:

“Hold! Who comes here into Sherwood Forest without my pass?”

“Guy of Guisborne wants no man’s pass. Who art thou that—that—”

“Dares to hold such language,” said Tom, prompting—for they talked “by the book,” from memory.

“Who art thou that dares to hold such language?”

“I, indeed! I am Robin Hood, as thy caitiff carcase soon shall know.”

“Then art thou indeed that famous outlaw? Right gladly will I dispute with thee the passes of the merry wood. Have at thee!”

They took their lath swords, dumped their other traps on the ground, struck a fencing attitude, foot to foot, and began a grave, careful combat, “two up and two down.” Presently Tom said:

“Now, if you’ve got the hang, go it lively!”

So they “went it lively,” panting and perspiring with the work. By and by Tom shouted:

“Fall! fall! Why don’t you fall?”

“I sha’n’t! Why don’t you fall yourself? You’re getting the worst of it.”

“Why, that ain’t anything. I can’t fall; that ain’t the way it is in the book. The book says, ‘Then with one back-handed stroke he slew poor Guy of Guisborne.’ You’re to turn around and let me hit you in the back.”

There was no getting around the authorities, so Joe turned, received the whack and fell.

“Now,” said Joe, getting up, “you got to let me kill you. That’s fair.”

“Why, I can’t do that, it ain’t in the book.”

“Well, it’s blamed mean—that’s all.”

“Well, say, Joe, you can be Friar Tuck or Much the miller’s son, and lam me with a quarter-staff; or I’ll be the Sheriff of Nottingham and you be Robin Hood a little while and kill me.”

This was satisfactory, and so these adventures were carried out. Then Tom became Robin Hood again, and was allowed by the treacherous nun to bleed his strength away through his neglected wound. And at last Joe, representing a whole tribe of weeping outlaws, dragged him sadly forth, gave his bow into his feeble hands, and Tom said, “Where this arrow falls, there bury poor Robin Hood under the greenwood tree.” Then he shot the arrow and fell back and would have died, but he lit on a nettle and sprang up too gaily for a corpse.

The boys dressed themselves, hid their accoutrements, and went off grieving that there were no outlaws any more, and wondering what modern civilization could claim to have done to compensate for their loss. They said they would rather be outlaws a year in Sherwood Forest than President of the United States forever.

CHAPTER IX

AT half-past nine, that night, Tom and Sid were sent to bed, as usual. They said their prayers, and Sid was soon asleep. Tom lay awake and waited, in restless impatience. When it seemed to him that it must be nearly daylight, he heard the clock strike ten! This was despair. He would have tossed and fidgeted, as his nerves demanded, but he was afraid he might wake Sid. So he lay still, and stared up into the dark. Everything was dimly still. By and by, out of the stillness, little, scarcely perceptible noises began to emphasize themselves. The ticking of the clock began to bring itself into notice. Old beams began to crack mysteriously. The stairs creaked faintly. Evidently spirits were abroad. A measured, muffled snore issued from Aunt Polly's chamber. And now the tiresome chirping of a cricket that no human ingenuity could locate, began. Next the ghastly ticking of a death-watch in the wall at the bed's head made Tom shudder—it meant that somebody's days were numbered. Then the howl of a far-off dog rose on the night air, and was answered by a fainter howl from a remoter distance. Tom was in an agony. At last he was satisfied that time had ceased and eternity begun; he began to doze, in spite of himself; the clock chimed eleven, but he did not hear it. And then there came, mingling with his half-formed dreams, a most melancholy caterwauling. The raising of a neighboring window disturbed him. A cry of "Scat! you devil!" and the crash of an empty bottle against the back of his aunt's woodshed brought him wide awake, and a single minute later he was dressed and out of the window and creeping along the roof of the "ell" on all fours. He "meow'd" with caution once or twice, as he went; then jumped to the roof of the woodshed and thence to the ground. Huckleberry Finn was there, with his dead cat. The boys moved off and disappeared in the gloom. At the end of half an hour they were wading through the tall grass of the graveyard.

It was a graveyard of the old-fashioned Western kind. It was on a hill, about a mile and a half from the village. It had a crazy board fence around it, which leaned inward in places, and outward the rest of the time, but stood upright nowhere. Grass and weeds grew rank over the whole cemetery. All the old graves were sunken in, there was not a tombstone on the place; round-topped, worm-eaten boards staggered over the graves, leaning for support and finding none. "Sacred to the memory of" So-and-So had been painted on them once, but it could no longer have been read, on the most of them, now, even if there had been light.

A faint wind moaned through the trees, and Tom feared it might be the spirits of the dead, complaining

at being disturbed. The boys talked little, and only under their breath, for the time and the place and the pervading solemnity and silence oppressed their spirits. They found the sharp new heap they were seeking, and ensconced themselves within the protection of three great elms that grew in a bunch within a few feet of the grave.

Then they waited in silence for what seemed a long time. The hooting of a distant owl was all the sound that troubled the dead stillness. Tom's reflections grew oppressive. He must force some talk. So he said in a whisper:

"Hucky, do you believe the dead people like it for us to be here?" Huckleberry whispered:

"I wisht I knowed. It's awful solemn like, ain't it?"

"I bet it is."

There was a considerable pause, while the boys canvassed this matter inwardly. Then Tom whispered:

"Say, Hucky—do you reckon Hoss Williams hears us talking?"

"O' course he does. Least his sperrit does." Tom, after a pause:

"I wish I'd said Mister Williams. But I never meant any harm. Everybody calls him Hoss." "A body can't be too partic'lar how they talk 'bout these-yer dead people, Tom." This was a damper, and conversation died again.

Presently Tom seized his comrade's arm and said: "Sh!"

"What is it, Tom?" And the two clung together with beating hearts.

"Sh! There 'tis again! Didn't you hear it?"

"I—"

"There! Now you hear it."

"Lord, Tom, they're coming! They're coming, sure. What'll we do?"

"I dono. Think they'll see us?"

"Oh, Tom, they can see in the dark, same as cats. I wisht I hadn't come."

"Oh, don't be afeard. I don't believe they'll bother us. We ain't doing any harm. If we keep perfectly still, maybe they won't notice us at all."

"I'll try to, Tom, but, Lord, I'm all of a shiver."

"Listen!"

The boys bent their heads together and scarcely breathed. A muffled sound of voices floated up from the far end of the graveyard.

"Look! See there!" whispered Tom. "What is it?"

"It's devil-fire. Oh, Tom, this is awful."

Some vague figures approached through the gloom, swinging an old-fashioned tin lantern that freckled the ground with innumerable little spangles of light.

Presently Huckleberry whispered with a shudder:

"It's the devils sure enough. Three of 'em! Lordy, Tom, we're goners! Can you pray?"

"I'll try, but don't you be afeard. They ain't going to hurt us. 'Now I lay me down to sleep,
I —"

"Sh!"

"What is it, Huck?"

"They're humans! One of 'em is, anyway. One of 'em's old Muff Potter's voice." "No—
'tain't so, is it?"

"I bet I know it. Don't you stir nor budge. He ain't sharp enough to notice us. Drunk, the same as usual, likely—blamed old rip!"

"All right, I'll keep still. Now they're stuck. Can't find it. Here they come again. Now they're hot. Cold again. Hot again. Red hot! They're p'inted right, this time. Say, Huck, I know another o' them voices; it's Injun Joe."

"That's so—that murderin' half-breed! I'd druther they was devils a dern sight. What kin they be up to?"

The whisper died wholly out, now, for the three men had reached the grave and stood within a few feet of the boys' hiding-place.

"Here it is," said the third voice; and the owner of it held the lantern up and revealed the face of young Doctor Robinson.

Potter and Injun Joe were carrying a handbarrow with a rope and a couple of shovels on it. They cast down their load and began to open the grave. The doctor put the lantern at the head of the grave and came and sat down with his back against one of the elm trees. He was so close the boys could have touched him.

"Hurry, men!" he said, in a low voice; "the moon might come out at any moment."

They growled a response and went on digging. For some time there was no noise but the grating sound of the spades discharging their freight of mould and gravel. It was very monotonous. Finally a spade struck upon the coffin with a dull woody accent, and within another minute or two the men had hoisted it out on the ground. They pried off the lid with their shovels, got out the body and dumped it rudely on the ground. The moon drifted from behind the clouds and exposed the pallid face. The barrow was got ready and the corpse placed on it, covered with a blanket, and bound to its place with the rope. Potter took out a large spring-knife and cut off the dangling end of the rope and then said:

"Now the cussed thing's ready, Sawbones, and you'll just out with another five, or here she stays." "That's the talk!" said Injun Joe.

"Look here, what does this mean?" said the doctor. "You required your pay in advance, and I've paid you."

"Yes, and you done more than that," said Injun Joe, approaching the doctor, who was now standing. "Five years ago you drove me away from your father's kitchen one night, when I come to ask for something to eat, and you said I warn't there for any good; and when I swore I'd get even with you if it took a hundred years, your father had me jailed for a vagrant. Did you think I'd forget? The Injun blood ain't in me for nothing. And now I've got you, and you got to settle, you know!"

He was threatening the doctor, with his fist in his face, by this time. The doctor struck out suddenly and stretched the ruffian on the ground. Potter dropped his knife, and exclaimed: "Here, now, don't you hit my pard!" and the next moment he had grappled with the doctor and the two were struggling with might and main, trampling the grass and tearing the ground with their heels. Injun Joe sprang to his feet, his eyes

flaming with passion, snatched up Potter's knife, and went creeping, catlike and stooping, round and round about the combatants, seeking an opportunity. All at once the doctor flung himself free, seized the heavy headboard of Williams' grave and felled Potter to the earth with it—and in the same instant the half-breed saw his chance and drove the knife to the hilt in the young man's breast. He reeled and fell partly upon Potter, flooding him with his blood, and in the same moment the clouds blotted out the dreadful spectacle and the two frightened boys went speeding away in the dark.

Presently, when the moon emerged again, Injun Joe was standing over the two forms, contemplating them. The doctor murmured inarticulately, gave a long gasp or two and was still. The half-breed muttered:

"That score is settled—damn you."

Then he robbed the body. After which he put the fatal knife in Potter's open right hand, and sat down on the dismantled coffin. Three—four—five minutes passed, and then

Potter began to stir and moan. His hand closed upon the knife; he raised it, glanced at it, and let it fall, with a shudder. Then he sat up, pushing the body from him, and gazed at it, and then around him, confusedly. His eyes met Joe's.

"Lord, how is this, Joe?" he said.

"It's a dirty business," said Joe, without moving.

"What did you do it for?" "I!

I never done it!"

"Look here! That kind of talk won't wash." Potter trembled and grew white.

"I thought I'd got sober. I'd no business to drink to—

night. But it's in my head yet—worse'n when we started here. I'm all in a muddle; can't recollect anything of it, hardly. Tell me, Joe—honest, now, old feller—did I do it? Joe, I never meant to—'pon my soul and honor, I never meant to, Joe. Tell me how it was, Joe. Oh, it's awful—and him so young and promising.”

“Why, you two was scuffling, and he fetched you one with the headboard and you fell flat; and then up you come, all reeling and staggering like, and snatched the knife and jammed it into him, just as he fetched you another awful clip—and here you've laid, as dead as a wedge til now.”

“Oh, I didn't know what I was a-doing. I wish I may die this minute if I did. It was all on account of the whiskey and the excitement, I reckon. I never used a weepion in my life before, Joe. I've fought, but never with weepions. They'll all say that. Joe, don't tell! Say you won't tell, Joe—that's a good feller. I always liked you, Joe, and stood up for you, too. Don't you remember? You won't tell, will you, Joe?” And the poor creature dropped on his knees before the stolid murderer, and clasped his appealing hands.

“No, you've always been fair and square with me, Muff Potter, and I won't go back on you. There, now, that's as fair as a man can say.”

“Oh, Joe, you're an angel. I'll bless you for this the longest day I live.” And Potter began to cry.

“Come, now, that's enough of that. This ain't any time for blubbering. You be off yonder way and I'll go this. Move, now, and don't leave any tracks behind you.”

Potter started on a trot that quickly increased to a run. The half-breed stood looking after him. He muttered:

“If he's as much stunned with the lick and fuddled with the rum as he had the look of being, he won't think of the knife till he's gone so far he'll be afraid to come back after it to such a place by himself—chicken-heart!”

Two or three minutes later the murdered man, the blanketed corpse, the lidless coffin, and the open grave were under no inspection but the moon's. The stillness was complete again, too.

CHAPTER X

THE two boys flew on and on, toward the village, speechless with horror. They glanced backward over their shoulders from time to time, apprehensively, as if they feared they might be followed. Every stump that started up in their path seemed a man and an enemy, and made them catch their breath; and as they sped by some outlying cottages that lay near the village, the barking of the aroused watch-dogs seemed to give

wings to their feet.

“If we can only get to the old tannery before we break down!” whispered Tom, in short catches between breaths. “I can't stand it much longer.”

Huckleberry's hard pantings were his only reply, and the boys fixed their eyes on the goal of their hopes and bent to their work to win it. They gained steadily on it, and at last, breast to breast, they burst through the open door and fell grateful and exhausted in the sheltering shadows beyond. By and by their pulses slowed down, and Tom whispered:

“Huckleberry, what do you reckon'll come of this?”

“If Doctor Robinson dies, I reckon hanging'll come of it.”

“Do you though?”

“Why, I know it, Tom.”

Tom thought a while, then he said:

“Who'll tell? We?”

“What are you talking about? S'pose something happened and Injun Joe didn't hang? Why, he'd kill us some time or other, just as dead sure as we're a laying here.”

“That's just what I was thinking to myself, Huck.”

“If anybody tells, let Muff Potter do it, if he's fool enough. He's generally drunk enough.” Tom said nothing—went on thinking. Presently he whispered:

“Huck, Muff Potter don't know it. How can he tell?”

“What's the reason he don't know it?”

“Because he'd just got that whack when Injun Joe done it. D'you reckon he could see anything? D'you reckon he knowed anything?”

“By hokey, that's so, Tom!”

“And besides, look-a-here—maybe that whack done for him!”

“No, 'taint likely, Tom. He had liquor in him; I could see that; and besides, he always has. Well, when pap's full, you might take and belt him over the head with a church and you couldn't phase him. He says so, his own self. So it's the same with Muff Potter, of course. But if a man was dead sober, I reckon maybe that whack might fetch him; I dono.” After another reflective silence, Tom said:

“Hucky, you sure you can keep mum?”

“Tom, we got to keep mum. You know that. That Injun devil wouldn't make any more of drowning us than a couple of cats, if we was to squeak 'bout this and they didn't hang him. Now, look-a-here, Tom, less take and swear to one another—that's what we got to do—swear to keep mum.”

“I'm agreed. It's the best thing. Would you just hold hands and swear that we—” “Oh no, that wouldn't do for this. That's good enough for little rubbishy

common things— specially with gals, cuz they go back on you anyway, and blab if they get in a huff—but there orter be writing 'bout a big thing like this. And blood.”

Tom’s whole being applauded this idea. It was deep, and dark, and awful; the hour, the circumstances, the surroundings, were in keeping with it. He picked up a clean pine shingle that lay in the moon-light, took a little fragment of “red keel” out of his pocket, got the moon on his work, and painfully scrawled these lines, emphasizing each slow downstroke by clamping his tongue between his teeth, and letting up the pressure on the upstrokes.

“Huck Finn and Tom Sawyer swears they will keep mum about This and They wish They may Drop down dead in Their Tracks if They ever Tell and Rot.”

Huckleberry was filled with admiration of Tom’s facility in writing, and the sublimity of his language. He at once took a pin from his lapel and was going to prick his flesh, but Tom said:

“Hold on! Don’t do that. A pin’s brass. It might have verdigrease on it.”

“What’s verdigrease?”

“It’s p’ison. That’s what it is. You just swaller some of it once—you’ll see.”

So Tom unwound the thread from one of his needles, and each boy pricked the ball of his thumb and squeezed out a drop of blood. In time, after many squeezes, Tom managed to sign his initials, using the ball of his little finger for a pen. Then he showed Huckleberry how to make an H and an F, and the oath was complete. They buried the shingle close to the wall, with some dismal ceremonies and incantations, and the fetters that bound their tongues were considered to be locked and the key thrown away.

A figure crept stealthily through a break in the other end of the ruined building, now, but they did not notice it.

“Tom,” whispered Huckleberry, “does this keep us from ever telling—always?”

“Of course it does. It don’t make any difference what happens, we got to keep mum. We’d drop down dead—don’t you know that?”

“Yes, I reckon that’s so.”

They continued to whisper for some little time. Presently a dog set up a long, lugubrious howl just outside—within ten feet of them. The boys clasped each other suddenly, in an agony of fright.

“Which of us does he mean?” gasped Huckleberry.

“I dono—peep through the crack. Quick!”

“No, you, Tom!”

“I can’t—I can’t do it, Huck!”

“Please, Tom. There ’tis again!”

“Oh, lordy, I’m thankful!” whispered Tom. “I know his voice. It’s Bull Harbison.” *

[* If Mr. Harbison owned a slave named Bull, Tom would have spoken of him as

“Harbison’s Bull,” but a son or a dog of that name was “Bull Harbison.”]

“Oh, that’s good—I tell you, Tom, I was most scared to death; I’d a bet anything it was a stray dog.” The dog howled again. The boys’ hearts sank once more.

“Oh, my! that ain’t no Bull Harbison!” whispered Huckleberry. “Do, Tom!”

Tom, quaking with fear, yielded, and put his eye to the crack. His whisper was hardly audible when he said:

“Oh, Huck, its a stray dog!”

“Quick, Tom, quick! Who does he mean?”

“Huck, he must mean us both—we’re right together.”

“Oh, Tom, I reckon we’re goners. I reckon there ain’t no mistake ’bout where I’ll go to. I been so wicked.”

“Dad fetch it! This comes of playing hookey and doing everything a feller’s told not to do. I might a been good, like Sid, if I’d a tried—but no, I wouldn’t, of course. But if ever I get off this time, I lay I’ll just waller in Sunday-schools!” And Tom began to snuffle a little.

“You bad!” and Huckleberry began to snuffle too. “Consound it, Tom Sawyer, you’re just old pie, ’longside o’ what I am. Oh, lordy, lordy, lordy, I wisht I only had half your chance.” Tom choked off and whispered:

“Look, Hucky, look! He’s got his back to us!” Hucky looked, with joy in his heart.

“Well, he has, by jingoes! Did he before?”

“Yes, he did. But I, like a fool, never thought. Oh, this is bully, you know. Now who can he mean?” The howling stopped. Tom pricked up his ears.

“Sh! What’s that?” he whispered.

“Sounds like—like hogs grunting. No—it’s somebody snoring, Tom.”

“That is it! Where ’bout’s is it, Huck?”

“I bleeve it’s down at ’tother end. Sounds so, anyway. Pap used to sleep there, sometimes, ’long with the hogs, but laws bless you, he just lifts things when he snores. Besides, I reckon he ain’t ever coming back to this town any more.” The spirit of adventure rose in the boys’ souls once more.

“Hucky, do you das’t to go if I lead?”

“I don’t like to, much. Tom, s’pose it’s Injun Joe!”

Tom quailed. But presently the temptation rose up strong again and the boys agreed to try, with the understanding that they would take to their heels if the

snoring stopped. So they went tiptoeing stealthily down, the one behind the other. When they had got to within five steps of the snorer, Tom stepped on a stick, and it broke with a sharp snap. The man moaned, writhed a little, and his face came into the moonlight. It was Muff Potter.

The boys' hearts had stood still, and their hopes too, when the man moved, but their fears passed away now. They tip-toed out, through the broken weatherboarding, and stopped at a little distance to exchange a parting word. That long, lugubrious howl rose on the night air again! They turned and saw the strange dog standing within a few feet of where Potter was lying, and facing Potter, with his nose pointing heavenward.

"Oh, geeminy, it's him!" exclaimed both boys, in a breath.

"Say, Tom—they say a stray dog come howling around Johnny Miller's house, 'bout midnight, as much as two weeks ago; and a whippoorwill come in and lit on the banisters and sung, the very same evening; and there ain't anybody dead there yet."

"Well, I know that. And suppose there ain't. Didn't Gracie Miller fall in the kitchen fire and burn herself terrible the very next Saturday?"

"Yes, but she ain't dead. And what's more, she's getting better, too."

"All right, you wait and see. She's a goner, just as dead sure as Muff Potter's a goner. That's what the black men say, and they know all about these kind of things, Huck."

Then they separated, cogitating. When Tom crept in at his bedroom window the night was almost spent. He undressed with excessive caution, and fell asleep congratulating himself that nobody knew of his escapade. He was not aware that the gently-snoring Sid was awake, and had been so for an hour.

When Tom awoke, Sid was dressed and gone. There was a late look in the light, a late sense in the atmosphere. He was startled. Why had he not been called—persecuted till he was up, as usual? The thought filled him with bodings. Within five minutes he was dressed and down-stairs, feeling sore and drowsy. The family were still at table, but they had finished breakfast. There was no voice of rebuke; but there were averted eyes; there was a silence and an air of solemnity that struck a chill to the culprit's heart. He sat down and tried to seem gay, but it was up-hill work; it roused no smile, no response, and he lapsed into silence and let his heart sink down to the depths.

After breakfast his aunt took him aside, and Tom almost brightened in the hope that he was going to be flogged; but it was not so. His aunt wept over him and asked him how he could go and break her old heart so; and finally told him to go on, and ruin himself and

bring her gray hairs with sorrow to the grave, for it was no use for her to try any more. This was worse

than a thousand whippings, and Tom's heart was sorer now than his body. He cried, he pleaded for forgiveness, promised to reform over and over again, and then received his dismissal, feeling that he had won but an imperfect forgiveness and established but a feeble confidence.

He left the presence too miserable to even feel revengeful toward Sid; and so the latter's prompt retreat through the back gate was unnecessary. He moped to school gloomy and sad, and took his flogging, along with Joe Harper, for playing hookey the day before, with the air of one whose heart was busy with heavier woes and wholly dead to trifles. Then he betook himself to his seat, rested his elbows on his desk and his jaws in his hands, and stared at the wall with the stony stare of suffering that has reached the limit and can no further go. His elbow was pressing against some hard substance. After a long time he slowly and sadly changed his position, and took up this object with a sigh. It was in a paper. He unrolled it. A long, lingering, colossal sigh followed, and his heart broke. It was his brass andiron knob!

This final feather broke the camel's back.

CHAPTER XI

CLOSE upon the hour of noon the whole village was suddenly electrified with the ghastly news. No need of the as yet undreamed-of telegraph; the tale flew from man to man, from group to group, from house to house, with little less than telegraphic speed. Of course the schoolmaster gave holiday for that afternoon; the town would have thought strangely of him if he had not.

A gory knife had been found close to the murdered man, and it had been recognized by somebody as belonging to Muff Potter—so the story ran. And it was said that a belated citizen had come upon Potter washing himself in the "branch" about one or two o'clock in the morning, and that Potter had at once sneaked off—suspicious circumstances, especially the washing which was not a habit with Potter. It was also said that the town had been ransacked for this "murderer" (the public are not slow in the matter of sifting evidence and arriving at a verdict), but that he could not be found. Horsemen had departed down all the roads in every direction, and the Sheriff "was confident" that he would be captured before night. All the town was drifting toward the graveyard. Tom's heartbreak vanished and he joined the procession, not because he would not a thousand times rather go anywhere else, but because an awful, unaccountable

fascination drew him on. Arrived at the dreadful place, he wormed his small body through the crowd and saw the dismal spectacle. It seemed to him an age since he was there before. Somebody pinched his arm. He turned, and his eyes met Huckleberry's. Then both looked elsewhere at once, and wondered if anybody had noticed anything in their mutual glance. But everybody was talking, and intent upon the grisly spectacle before them.

"Poor fellow!" "Poor young fellow!" "This ought to be a lesson to grave robbers!" "Muff Potter'll hang for this if they catch him!" This was the drift of remark; and the minister said, "It was a judgment; His hand is here."

Now Tom shivered from head to heel; for his eye fell upon the stolid face of Injun Joe. At this moment the crowd began to sway and struggle, and voices shouted, "It's him! it's him! he's coming himself!" "Who? Who?" from twenty voices.

"Muff Potter!"

"Hallo, he's stopped!—Look out, he's turning! Don't let him get away!"

People in the branches of the trees over Tom's head said he wasn't trying to get away—he only looked doubtful and perplexed.

"Infernal impudence!" said a bystander; "wanted to come and take a quiet look at his work, I reckon—didn't expect any company."

The crowd fell apart, now, and the Sheriff came through, ostentatiously leading Potter by the arm. The poor fellow's face was haggard, and his eyes showed the fear that was upon him. When he stood before the murdered man, he shook as with a palsy, and he put his face in his hands and burst into tears.

"I didn't do it, friends," he sobbed; "pon my word and honor I never done it."

"Who's accused you?" shouted a voice.

This shot seemed to carry home. Potter lifted his face and looked around him with a pathetic hopelessness in his eyes. He saw Injun Joe, and exclaimed:

"Oh, Injun Joe, you promised me you'd never—"

"Is that your knife?" and it was thrust before him by the Sheriff.

Potter would have fallen if they had not caught him and eased him to the ground. Then he said:

"Something told me 't if I didn't come back and get —" He shuddered; then waved his nerveless hand with a vanquished gesture and said, "Tell 'em, Joe, tell 'em—it ain't any use any more."

Then Huckleberry and Tom stood dumb and staring, and heard the stony-hearted liar reel off his serene statement, they expecting every moment that

the clear sky would deliver God's lightnings upon his head, and wondering to see how long the stroke was delayed. And when he had finished and still stood alive and whole, their wavering impulse to break their oath and save the poor betrayed prisoner's life faded and vanished away, for plainly this miscreant had sold himself to Satan and it would be fatal to meddle with the property of such a power as that.

"Why didn't you leave? What did you want to come here for?" somebody said.

"I couldn't help it—I couldn't help it," Potter moaned. "I wanted to run away, but I couldn't seem to come anywhere but here." And he fell to sobbing again.

Injun Joe repeated his statement, just as calmly, a few minutes afterward on the inquest, under oath; and the boys, seeing that the lightnings were still withheld, were confirmed in their belief that Joe had sold himself to the devil. He was now become, to them, the most balefully interesting object they had ever looked upon, and they could not take their fascinated eyes from his face.

They inwardly resolved to watch him nights, when opportunity should offer, in the hope of getting a glimpse of his dread master.

Injun Joe helped to raise the body of the murdered man and put it in a wagon for removal; and it was whispered through the shuddering crowd that the wound bled a little! The boys thought that this happy circumstance would turn suspicion in the right direction; but they were disappointed, for more than one villager remarked:

"It was within three feet of Muff Potter when it done it."

Tom's fearful secret and gnawing conscience disturbed his sleep for as much as a week after this; and at breakfast one morning Sid said:

"Tom, you pitch around and talk in your sleep so much that you keep me awake half the time." Tom blanched and dropped his eyes.

"It's a bad sign," said Aunt Polly, gravely. "What you got on your mind, Tom?"

"Nothing. Nothing 't I know of." But the boy's hand shook so that he spilled his coffee.

"And you do talk such stuff," Sid said. "Last night you said, 'It's blood, it's blood, that's what it is!' You said that over and over. And you said, 'Don't torment me so—I'll tell!' Tell what? What is it you'll tell?"

Everything was swimming before Tom. There is no telling what might have happened, now, but luckily the concern passed out of Aunt Polly's face and she came to Tom's relief without knowing it. She said: "Sho! It's that dreadful murder. I dream about it most every night myself. Sometimes I dream it's me that

done it.”

Mary said she had been affected much the same way. Sid seemed satisfied. Tom got out of the presence as quick as he plausibly could, and after that he complained of toothache for a week, and tied up his jaws every night. He never knew that Sid lay nightly watching, and frequently slipped the bandage free and then leaned on his elbow listening a good while at a time, and afterward slipped the bandage back to its place again. Tom’s distress of mind wore off gradually and the toothache grew irksome and was discarded.

If Sid really managed to make anything out of Tom’s disjointed mutterings, he kept it to himself.

It seemed to Tom that his schoolmates never would get done holding inquests on dead cats, and thus keeping his trouble present to his mind. Sid noticed that Tom never was coroner at one of these inquiries, though it had been his habit to take the lead in all new enterprises; he noticed, too, that Tom never acted as a witness—and that was strange; and Sid did not overlook the fact that Tom even showed a marked aversion to these inquests, and always avoided them when he could. Sid marvelled, but said nothing. However, even inquests went out of vogue at last, and ceased to torture Tom’s conscience.

Every day or two, during this time of sorrow, Tom watched his opportunity and went to the little grated jail-window and smuggled such small comforts through to the “murderer” as he could get hold of. The jail was a trifling little brick den that stood in a marsh at the edge of the village, and no guards were afforded for it; indeed, it was seldom occupied. These offerings greatly helped to ease Tom’s conscience.

The villagers had a strong desire to tar-and-feather Injun Joe and ride him on a rail, for body-snatching, but so formidable was his character that nobody could be found who was willing to take the lead in the matter, so it was dropped. He had been careful to begin both of his inquest-statements with the fight, without confessing the grave-robbery that preceded it; therefore it was deemed wisest not to try the case in the courts at present.

CHAPTER XII

ONE of the reasons why Tom’s mind had drifted away from its secret troubles was, that it had found a new and weighty matter to interest itself about. Becky Thatcher had stopped coming to school. Tom had struggled with his pride a few days, and tried to “whistle her down the wind,” but failed. He began to find himself hanging around her father’s house, nights, and feeling very miserable. She was ill. What if she should die! There was distraction in the thought.

He no longer took an interest in war, nor even in piracy. The charm of life was gone; there was nothing but dreariness left. He put his hoop away, and his bat; there was no joy in them any more. His aunt was concerned. She began to try all manner of remedies on him. She was one of those people who are infatuated with patent medicines and all newfangled methods of producing health or mending it. She was an inveterate experimenter in these things. When something fresh in this line came out she was in a fever, right away, to try it; not on herself, for she was never ailing, but on anybody else that came handy. She was a subscriber for all the “Health” periodicals and phrenological frauds; and the solemn ignorance they were inflated with was breath to her nostrils. All the “rot” they contained about ventilation, and how to go to bed, and how to get up, and what to eat, and what to drink, and how much exercise to take, and what frame of mind to keep one’s self in, and what sort of clothing to wear, was all gospel to her, and she never observed that her health journals of the current month customarily upset everything they had recommended the month before. She was as simple-hearted and honest as the day was long, and so she was an easy victim. She gathered together her quack periodicals and her quack medicines, and thus armed with death, went about on her pale horse, metaphorically speaking, with “hell following after.” But she never suspected that she was not an angel of healing and the balm of Gilead in disguise, to the suffering neighbors. The water treatment was new, now, and Tom’s low condition was a windfall to her. She had him out at daylight every morning, stood him up in the wood-shed and drowned him with a deluge of cold water; then she scrubbed him down with a towel like a file, and so brought him to; then she rolled him up in a wet sheet and put him away under blankets till she sweated his soul clean and “the yellow stains of it came through his pores”—as Tom said.

Yet notwithstanding all this, the boy grew more and more melancholy and pale and dejected. She added hot baths, sitz baths, shower baths, and plunges. The boy remained as dismal as a hearse. She began to assist the water with a slim oatmeal diet and blisterplasters. She calculated his capacity as she would a jug’s, and filled him up every day with quack cure-alls.

Tom had become indifferent to persecution by this time. This phase filled the old lady’s heart with consternation. This indifference must be broken up at any cost. Now she heard of Pain-killer for the first time. She ordered a lot at once. She tasted it and was filled with gratitude. It was simply fire in a liquid form. She dropped the water treatment and everything else, and pinned her faith to Pain-killer. She gave Tom a teaspoonful and watched with the deepest anxiety for

the result. Her troubles were instantly at rest, her soul at peace again; for the "indifference" was broken up. The boy could not have shown a wilder, heartier interest, if she had built a fire under him.

Tom felt that it was time to wake up; this sort of life might be romantic enough, in his blighted condition, but it was getting to have too little sentiment and too much distracting variety about it. So he thought over various plans for relief, and finally hit upon that of professing to be fond of Pain-killer. He asked for it so often that he became a nuisance, and his aunt ended by telling him to help himself and quit bothering her. If it had been Sid, she would have had no misgivings to alloy her delight; but since it was Tom, she watched the bottle clandestinely. She found that the medicine did really diminish, but it did not occur to her that the boy was mending the health of a crack in the sitting-room floor with it. One day Tom was in the act of dosing the crack when his aunt's yellow cat came along, purring, eyeing the teaspoon avariciously, and begging for a taste. Tom said:

"Don't ask for it unless you want it, Peter." But Peter signified that he did want it.

"You better make sure." Peter was sure.

"Now you've asked for it, and I'll give it to you, because there ain't anything mean about me; but if you find you don't like it, you mustn't blame anybody but your own self."

Peter was agreeable. So Tom pried his mouth open and poured down the Pain-killer. Peter sprang a couple of yards in the air, and then delivered a war-whoop and set off round and round the room, banging against furniture, upsetting flowerpots, and making general havoc. Next he rose on his hind feet and pranced around, in a frenzy of enjoyment, with his head over his shoulder and his voice proclaiming his unappeasable happiness. Then he went tearing around the house again spreading chaos and destruction in his path. Aunt Polly entered in time to see him throw a few double somersaults, deliver a final mighty hurrah, and sail through the open window, carrying the rest of the flower-pots with him. The old lady stood petrified with astonishment, peering over her glasses; Tom lay on the floor expiring with laughter.

"Tom, what on earth ails that cat?"

"I don't know, aunt," gasped the boy.

"Why, I never see anything like it. What did make him act so?"

"Deed I don't know, Aunt Polly; cats always act so when they're having a good time." "They do, do they?" There was something in the tone that made Tom apprehensive.

"Yes'm. That is, I believe they do."

"You do?"

"Yes'm."

The old lady was bending down, Tom watching, with interest emphasized by anxiety.

Too late he divined her "drift." The handle of the telltale teaspoon was visible under the bed-valance. Aunt Polly took it, held it up. Tom winced, and dropped his eyes. Aunt Polly raised him by the usual handle—his ear—and cracked his head soundly with her thimble.

"Now, sir, what did you want to treat that poor dumb beast so, for?"

"I done it out of pity for him—because he hadn't any aunt."

"Hadn't any aunt!—you numskull. What has that got to do with it?"

"Heaps. Because if he'd had one she'd a burnt him out herself! She'd a roasted his bowels out of him 'thout any more feeling than if he was a human!"

Aunt Polly felt a sudden pang of remorse. This was putting the thing in a new light; what was cruelty to a cat might be cruelty to a boy, too. She began to soften; she felt sorry. Her eyes watered a little, and she put her hand on Tom's head and said gently:

"I was meaning for the best, Tom. And, Tom, it did do you good."

Tom looked up in her face with just a perceptible twinkle peeping through his gravity.

"I know you was meaning for the best, aunty, and so was I with Peter. It done him good, too. I never see him get around so since—"

"Oh, go 'long with you, Tom, before you aggravate me again. And you try and see if you can't be a good boy, for once, and you needn't take any more medicine."

Tom reached school ahead of time. It was noticed that this strange thing had been occurring every day latterly. And now, as usual of late, he hung about the gate of the schoolyard instead of playing with his comrades. He was sick, he said, and he looked it. He tried to seem to be looking everywhere but whither he really was looking—down the road. Presently Jeff Thatcher hove in sight, and Tom's face lighted; he gazed a moment, and then turned sorrowfully away. When Jeff arrived, Tom accosted him; and "led up" warily to opportunities for remark about Becky, but the giddy lad never could see the bait. Tom watched and watched, hoping whenever a frisking frock came in sight, and hating the owner of it as soon as he saw she was not the right one. At last frocks ceased to appear, and he dropped hopelessly into the dumps; he entered the empty schoolhouse and sat down to suffer. Then one more frock passed in at the gate, and Tom's heart gave a great bound. The next instant he was out, and "going on" like an Indian; yelling, laughing, chasing

boys, jumping over the fence at risk of life and limb, throwing handsprings, standing on his head—doing all the heroic things he could conceive of, and keeping a furtive eye out, all the while, to see if Becky Thatcher was noticing. But she seemed to be unconscious of it all; she never looked. Could it be possible that she was not aware that he was there? He carried his exploits to her immediate vicinity; came warwhooping around, snatched a boy's cap, hurled it to the roof of the schoolhouse, broke through a group of boys, tumbling them in every direction, and fell sprawling, himself, under Becky's nose, almost upsetting her—and she turned, with her nose in the air, and he heard her say: "Me! some people think they're mighty smart—always showing off!"

Tom's cheeks burned. He gathered himself up and sneaked off, crushed and crestfallen.

CHAPTER XIII

TOM'S mind was made up now. He was gloomy and desperate. He was a forsaken, friendless boy, he said; nobody loved him; when they found out what they had driven him to, perhaps they would be sorry; he had tried to do right and get along, but they would not let him; since nothing would do them but to be rid of him, let it be so; and let them blame him for the consequences—why shouldn't they? What right had the friendless to complain? Yes, they had forced him to it at last: he would lead a life of crime. There was no choice. By this time he was far down Meadow Lane, and the bell for school to "take up" tinkled faintly upon his ear. He sobbed, now, to think he should never, never hear that old familiar sound any more—it was very hard, but it was forced on him; since he was driven out into the cold world, he must submit—but he forgave them. Then the sobs came thick and fast.

Just at this point he met his soul's sworn comrade, Joe Harper—hard-eyed, and with evidently a great and dismal purpose in his heart. Plainly here were "two souls with but a single thought." Tom, wiping his eyes with his sleeve, began to blubber out something about a resolution to escape from hard usage and lack of sympathy at home by roaming abroad into the great world never to return; and ended by hoping that Joe would not forget him.

But it transpired that this was a request which Joe had just been going to make of Tom, and had come to hunt him up for that purpose. His mother had whipped him for drinking some cream which he had never tasted and knew nothing about; it was plain that she was tired of him and wished him to go; if she felt that way, there was nothing for him to do but succumb; he hoped she would be happy, and never regret having

driven her poor boy out into the unfeeling world to suffer and die.

As the two boys walked sorrowing along, they made a new compact to stand by each other and be brothers and never separate till death relieved them of their troubles. Then they began to lay their plans. Joe was for being a hermit, and living on crusts in a remote cave, and dying, some time, of cold and want and grief; but after listening to Tom, he conceded that there were some conspicuous advantages about a life of crime, and so he consented to be a pirate.

Three miles below St. Petersburg, at a point where the Mississippi River was a trifle over a mile wide, there was a long, narrow, wooded island, with a shallow bar at the head of it, and this offered well as a rendezvous. It was not inhabited; it lay far over toward the further shore, abreast a dense and almost wholly unpeopled forest. So Jackson's Island was chosen. Who were to be the subjects of their piracies was a matter that did not occur to them. Then they hunted up Huckleberry Finn, and he joined them promptly, for all careers were one to him; he was indifferent. They presently separated to meet at a lonely spot on the river-bank two miles above the village at the favorite hour—which was midnight. There was a small log raft there which they meant to capture. Each would bring hooks and lines, and such provision as he could steal in the most dark and mysterious way—as became outlaws. And before the afternoon was done, they had all managed to enjoy the sweet glory of spreading the fact that pretty soon the town would "hear something." All who got this vague hint were cautioned to "be mum and wait."

About midnight Tom arrived with a boiled ham and a few trifles, and stopped in a dense undergrowth on a small bluff overlooking the meeting-place. It was starlight, and very still. The mighty river lay like an ocean at rest. Tom listened a moment, but no sound disturbed the quiet. Then he gave a low, distinct whistle. It was answered from under the bluff. Tom whistled twice more; these signals were answered in the same way. Then a guarded voice said:

"Who goes there?"

"Tom Sawyer, the Black Avenger of the Spanish Main. Name your names."

"Huck Finn the Red-Handed, and Joe Harper the Terror of the Seas." Tom had furnished these titles, from his favorite literature.

"Tis well. Give the countersign."

Two hoarse whispers delivered the same awful word simultaneously to the brooding night:

"Blood!"

Then Tom tumbled his ham over the bluff and let himself down after it, tearing both skin and clothes to some extent in the effort. There was an easy,

comfortable path along the shore under the bluff, but it lacked the advantages of difficulty and danger so valued by a pirate.

The Terror of the Seas had brought a side of bacon, and had about worn himself out with getting it there. Finn the Red-Handed had stolen a skillet and a quantity of half-cured leaf tobacco, and had also brought a few corn-cobs to make pipes with. But none of the pirates smoked or “chewed” but himself. The Black Avenger of the Spanish Main said it would never do to start without some fire. That was a wise thought; matches were hardly known there in that day. They saw a fire smouldering upon a great raft a hundred yards above, and they went stealthily thither and helped themselves to a chunk. They made an imposing adventure of it, saying, “Hist!” every now and then, and suddenly halting with finger on lip; moving with hands on imaginary dagger-hilts; and giving orders in dismal whispers that if “the foe” stirred, to “let him have it to the hilt,” because “dead men tell no tales.” They knew well enough that the raftsmen were all down at the village laying in stores or having a spree, but still that was no excuse for their conducting this thing in an unpiratical way.

They shoved off, presently, Tom in command, Huck at the after oar and Joe at the forward. Tom stood amidships, gloomy-browed, and with folded arms, and gave his orders in a low, stern whisper:

“Luff, and bring her to the wind!”

“Aye-aye, sir!”

“Steady, steady-y-y-y!”

“Steady it is, sir!”

“Let her go off a point!”

“Point it is, sir!”

As the boys steadily and monotonously drove the raft toward mid-stream it was no doubt understood that these orders were given only for “style,” and were not intended to mean anything in particular. “What sail’s she carrying?”

“Courses, tops’ls, and flying-jib, sir.”

“Send the r’yals up! Lay out aloft, there, half a dozen of ye—foretopmaststuns’l! Lively, now!” “Aye-aye, sir!”

“Shake out that maintogalans’l! Sheets and braces! now my hearties!”

“Aye-aye, sir!”

“Hellum-a-lee—hard a port! Stand by to meet her when she comes! Port, port! Now, men! With a will! Stead-y-y-y!”

“Steady it is, sir!”

The raft drew beyond the middle of the river; the boys pointed her head right, and then lay on their oars. The river was not high, so there was not more than a two or three mile current. Hardly a word was said

during the next three-quarters of an hour. Now the raft was passing before the distant town. Two or three glimmering lights showed where it lay, peacefully sleeping, beyond the vague vast sweep of stargemmed water, unconscious of the tremendous event that was happening. The Black Avenger stood still with folded arms, “looking his last” upon the scene of his former joys and his later sufferings, and wishing “she” could see him now, abroad on the wild sea, facing peril and death with dauntless heart, going to his doom with a grim smile on his lips. It was but a small strain on his imagination to remove Jackson’s Island beyond eye-shot of the village, and so he “looked his last” with a broken and satisfied heart. The other pirates were looking their last, too; and they all looked so long that they came near letting the current drift them out of the range of the island. But they discovered the danger in time, and made shift to avert it. About two o’clock in the morning the raft grounded on the bar two hundred yards above the head of the island, and they waded back and forth until they had landed their freight.

Part of the little raft’s belongings consisted of an old sail, and this they spread over a nook in the bushes for a tent to shelter their provisions; but they themselves would sleep in the open air in good weather, as became outlaws.

They built a fire against the side of a great log twenty or thirty steps within the sombre depths of the forest, and then cooked some bacon in the frying-pan for super, and used up half of the corn “pone” stock they had brought. It seemed glorious sport to be feasting in that wild, free way in the virgin forest of an unexplored and uninhabited island, far from the haunts of men, and they said they never would return to civilization. The climbing fire lit up their faces and threw its ruddy glare upon the pillared treetrunks of their forest temple, and upon the varnished foliage and festooning vines.

When the last crisp slice of bacon was gone, and the last allowance of corn pone devoured, the boys stretched themselves out on the grass, filled with contentment. They could have found a cooler place, but they would not deny themselves such a romantic feature as the roasting campfire.

“Ain’t it gay?” said Joe.

“It’s nuts!” said Tom. “What would the boys say if they could see us?”

“Say? Well, they’d just die to be here—hey, Hucky!”

“I reckon so,” said Huckleberry; “anyways, I’m suited. I don’t want nothing better’n this. I don’t ever get enough to eat, gen’ally—and here they can’t come and pick at a feller and bullyrag him so.”

“It’s just the life for me,” said Tom. “You don’t have

to get up, mornings, and you don't have to go to school, and wash, and all that blame foolishness. You see a pirate don't have to do anything, Joe, when he's ashore, but a hermit he has to be praying considerable, and then he don't have any fun, anyway, all by himself that way."

"Oh yes, that's so," said Joe, "but I hadn't thought much about it, you know. I'd a good deal rather be a pirate, now that I've tried it."

"You see," said Tom, "people don't go much on hermits, nowadays, like they used to in old times, but a pirate's always respected. And a hermit's got to sleep on the hardest place he can find, and put sackcloth and ashes on his head, and stand out in the rain, and—"

"What does he put sackcloth and ashes on his head for?" inquired Huck.

"I dono. But they've got to do it. Hermits always do. You'd have to do that if you was a hermit." "Dern'd if I would," said Huck.

"Well, what would you do?"

"I dono. But I wouldn't do that."

"Why, Huck, you'd have to. How'd you get around it?"

"Why, I just wouldn't stand it. I'd run away."

"Run away! Well, you would be a nice old slouch of a hermit. You'd be a disgrace."

The Red-Handed made no response, being better employed. He had finished gouging out a cob, and now he fitted a weed stem to it, loaded it with tobacco, and was pressing a coal to the charge and blowing a cloud of fragrant smoke—he was in the full bloom of luxurious contentment. The other pirates envied him this majestic vice, and secretly resolved to acquire it shortly. Presently Huck said:

"What does pirates have to do?" Tom said:

"Oh, they have just a bully time—take ships and burn them, and get the money and bury it in awful places in their island where there's ghosts and things to watch it, and kill everybody in the ships—make 'em walk a plank."

"And they carry the women to the island," said Joe; "they don't kill the women." "No," assented Tom, "they don't kill the women—they're too noble. And the women's always beautiful, too."

"And don't they wear the bulliest clothes! Oh no! All gold and silver and di'monds," said Joe, with enthusiasm.

"Who?" said Huck.

"Why, the pirates."

Huck scanned his own clothing forlornly.

"I reckon I ain't dressed fitten for a pirate," said he, with a regretful pathos in his voice; "but I ain't got none but these."

But the other boys told him the fine clothes would come fast enough, after they should have begun their adventures. They made him understand that his poor rags would do to begin with, though it was customary for wealthy pirates to start with a proper wardrobe.

Gradually their talk died out and drowsiness began to steal upon the eyelids of the little waifs. The pipe dropped from the fingers of the Red-Handed, and he slept the sleep of the conscience-free and the weary. The Terror of the Seas and the Black Avenger of the Spanish Main had more difficulty in getting to sleep. They said their prayers inwardly, and lying down, since there was nobody there with authority to make them kneel and recite aloud; in truth, they had a mind not to say them at all, but they were afraid to proceed to such lengths as that, lest they might call down a sudden and special thunderbolt from heaven. Then at once they reached and hovered upon the imminent verge of sleep—but an intruder came, now, that would not "down." It was conscience. They began to feel a vague fear that they had been doing wrong to run away; and next they thought of the stolen meat, and then the real torture came. They tried to argue it away by reminding conscience that they had purloined sweetmeats and apples scores of times; but conscience was not to be appeased by such thin plausibilities; it seemed to them, in the end, that there was no getting around the stubborn fact that taking sweetmeats was only "hooking," while taking bacon and hams and such valuables was plain simple stealing—and there was a command against that in the Bible. So they inwardly resolved that so long as they remained in the business, their piracies should not again be sullied with the crime of stealing. Then conscience granted a truce, and these curiously inconsistent pirates fell peacefully to sleep.

CHAPTER XIV

WHEN Tom awoke in the morning, he wondered where he was. He sat up and rubbed his eyes and looked around. Then he comprehended. It was the cool gray dawn, and there was a delicious sense of repose and peace in the deep pervading calm and silence of the woods. Not a leaf stirred; not a sound obtruded upon great Nature's meditation. Beaded dewdrops stood upon the leaves and grasses. A white layer of ashes covered the fire, and a thin blue breath of smoke rose straight into the air. Joe and Huck still slept.

Now, far away in the woods a bird called; another answered; presently the hammering of a woodpecker was heard. Gradually the cool dim gray of the morning whitened, and as gradually sounds multiplied and life manifested itself. The marvel of Nature shaking off sleep and going to work unfolded itself to the musing boy. A little green worm came crawling over a dewy

leaf, lifting two-thirds of his body into the air from time to time and “sniffing around,” then proceeding again—for he was measuring, Tom said; and when the worm approached him, of its own accord, he sat as still as a stone, with his hopes rising and falling, by turns, as the creature still came toward him or seemed inclined to go elsewhere; and when at last it considered a painful moment with its curved body in the air and then came decisively down upon Tom’s leg and began a journey over him, his whole heart was glad—for that meant that he was going to have a new suit of clothes—without the shadow of a doubt a gaudy piratical uniform. Now a procession of ants appeared, from nowhere in particular, and went about their labors; one struggled manfully by with a dead spider five times as big as itself in its arms, and lugged it straight up a treetrunk. A brown spotted lady-bug climbed the dizzy height of a grass blade, and Tom bent down close to it and said, “Lady-bug, lady-bug, fly away home, your house is on fire, your children’s alone,” and she took wing and went off to see about it—which did not surprise the boy, for he knew of old that this insect was credulous about conflagrations, and he had practised upon its simplicity more than once. A tumblebug came next, heaving sturdily at its ball, and Tom touched the creature, to see it shut its legs against its body and pretend to be dead. The birds were fairly rioting by this time. A catbird, the Northern mocker, lit in a tree over Tom’s head, and trilled out her imitations of her neighbors in a rapture of enjoyment; then a shrill jay swept down, a flash of blue flame, and stopped on a twig almost within the boy’s reach, cocked his head to one side and eyed the strangers with a consuming curiosity; a gray squirrel and a big fellow of the “fox” kind came skurrying along, sitting up at intervals to inspect and chatter at the boys, for the wild things had probably never seen a human being before and scarcely knew whether to be afraid or not. All Nature was wide awake and stirring, now; long lances of sunlight pierced down through the dense foliage far and near, and a few butterflies came fluttering upon the scene.

Tom stirred up the other pirates and they all clattered away with a shout, and in a minute or two were stripped and chasing after and tumbling over each other in the shallow limpid water of the white sandbar. They felt no longing for the little village sleeping in the distance beyond the majestic waste of water. A vagrant current or a slight rise in the river had carried off their raft, but this only gratified them, since its going was something like burning the bridge between them and civilization.

They came back to camp wonderfully refreshed, glad-hearted, and ravenous; and they soon had the camp-fire blazing up again. Huck found a spring of clear cold water close by, and the boys made cups of

broad oak or hickory leaves, and felt that water, sweetened with such a wildwood charm as that, would be a good enough substitute for coffee. While Joe was slicing bacon for breakfast, Tom and Huck asked him to hold on a minute; they stepped to a promising nook in the river-bank and threw in their lines; almost immediately they had reward. Joe had not had time to get impatient before they were back again with some handsome bass, a couple of sun-perch and a small catfish—provisions enough for quite a family. They fried the fish with the bacon, and were astonished; for no fish had ever seemed so delicious before. They did not know that the quicker a fresh-water fish is on the fire after he is caught the better he is; and they reflected little upon what a sauce open-air sleeping, open-air exercise, bathing, and a large ingredient of hunger make, too.

They lay around in the shade, after breakfast, while Huck had a smoke, and then went off through the woods on an exploring expedition. They tramped gayly along, over decaying logs, through tangled underbrush, among solemn monarchs of the forest, hung from their crowns to the ground with a drooping regalia of grapevines. Now and then they came upon snug nooks carpeted with grass and jeweled with flowers.

They found plenty of things to be delighted with, but nothing to be astonished at. They discovered that the island was about three miles long and a quarter of a mile wide, and that the shore it lay closest to was only separated from it by a narrow channel hardly two hundred yards wide. They took a swim about every hour, so it was close upon the middle of the afternoon when they got back to camp. They were too hungry to stop to fish, but they fared sumptuously upon cold ham, and then threw themselves down in the shade to talk. But the talk soon began to drag, and then died. The stillness, the solemnity that brooded in the woods, and the sense of loneliness, began to tell upon the spirits of the boys. They fell to thinking. A sort of undefined longing crept upon them. This took dim shape, presently—it was budding homesickness. Even Finn the Red-Handed was dreaming of his doorsteps and empty hogsheads. But they were all ashamed of their weakness, and none was brave enough to speak his thought.

For some time, now, the boys had been dully conscious of a peculiar sound in the distance, just as one sometimes is of the ticking of a clock which he takes no distinct note of. But now this mysterious sound became more pronounced, and forced a recognition. The boys started, glanced at each other, and then each assumed a listening attitude. There was a long silence, profound and unbroken; then a deep, sullen boom came floating down out of the distance.

“What is it!” exclaimed Joe, under his breath.

“I wonder,” said Tom in a whisper.

“Tain’t thunder,” said Huckleberry, in an awed tone, “becuz thunder—”

“Hark!” said Tom. “Listen—don’t talk.”

They waited a time that seemed an age, and then the same muffled boom troubled the solemn hush.

“Let’s go and see.”

They sprang to their feet and hurried to the shore toward the town. They parted the bushes on the bank and peered out over the water. The little steam ferryboat was about a mile below the village, drifting with the current. Her broad deck seemed crowded with people. There were a great many skiffs rowing about or floating with the stream in the neighborhood of the ferryboat, but the boys could not determine what the men in them were doing. Presently a great jet of white smoke burst from the ferryboat’s side, and as it expanded and rose in a lazy cloud, that same dull throb of sound was borne to the listeners again.

“I know now!” exclaimed Tom; “somebody’s drowned!”

“That’s it!” said Huck; “they done that last summer, when Bill Turner got drowned; they shoot a cannon over the water, and that makes him come up to the top. Yes, and they take loaves of bread and put quicksilver in ’em and set ’em afloat, and wherever there’s anybody that’s drowned, they’ll float right there and stop.”

“Yes, I’ve heard about that,” said Joe. “I wonder what makes the bread do that.”

“Oh, it ain’t the bread, so much,” said Tom; “I reckon it’s mostly what they say over it before they start it out.”

“But they don’t say anything over it,” said Huck. “I’ve seen ’em and they don’t.”

“Well, that’s funny,” said Tom. “But maybe they say it to themselves. Of course they do. Anybody might know that.”

The other boys agreed that there was reason in what Tom said, because an ignorant lump of bread, uninstructed by an incantation, could not be expected to act very intelligently when set upon an errand of such gravity.

“By jings, I wish I was over there, now,” said Joe.

“I do too” said Huck “I’d give heaps to know who it is.”

The boys still listened and watched. Presently a revealing thought flashed through Tom’s mind, and he exclaimed:

“Boys, I know who’s drowned—it’s us!”

They felt like heroes in an instant. Here was a gorgeous triumph; they were missed; they were

mourned; hearts were breaking on their account; tears were being shed; accusing memories of unkindness to these poor lost lads were rising up, and unavailing regrets and remorse were being indulged; and best of all, the departed were the talk of the whole town, and the envy of all the boys, as far as this dazzling notoriety was concerned. This was fine. It was worth while to be a pirate, after all.

As twilight drew on, the ferryboat went back to her accustomed business and the skiffs disappeared. The pirates returned to camp. They were jubilant with vanity over their new grandeur and the illustrious trouble they were making. They caught fish, cooked supper and ate it, and then fell to guessing at what the village was thinking and saying about them; and the pictures they drew of the public distress on their account were gratifying to look upon—from their point of view. But when the shadows of night closed them in, they gradually ceased to talk, and sat gazing into the fire, with their minds evidently wandering elsewhere. The excitement was gone, now, and Tom and Joe could not keep back thoughts of certain persons at home who were not enjoying this fine frolic as much as they were. Misgivings came; they grew troubled and unhappy; a sigh or two escaped, unawares. By and by Joe timidly ventured upon a roundabout “feeler” as to how the others might look upon a return to civilization—not right now, but—

Tom withered him with derision! Huck, being uncommitted as yet, joined in with Tom, and the waverer quickly “explained,” and was glad to get out of the scrape with as little taint of chicken-hearted homesickness clinging to his garments as he could. Mutiny was effectually laid to rest for the moment.

As the night deepened, Huck began to nod, and presently to snore. Joe followed next. Tom lay upon his elbow motionless, for some time, watching the two intently. At last he got up cautiously, on his knees, and went searching among the grass and the flickering reflections flung by the campfire. He picked up and inspected several large semicylinders of the thin white bark of a sycamore, and finally chose two which seemed to suit him. Then he knelt by the fire and painfully wrote something upon each of these with his “red keel”; one he rolled up and put in his jacket pocket, and the other he put in Joe’s hat and removed it to a little distance from the owner. And he also put into the hat certain schoolboy treasures of almost inestimable value—among them a lump of chalk, an Indiarubber ball, three fishhooks, and one of that kind of marbles known as a “sure ’nough crystal.” Then he tiptoed his way cautiously among the trees till he felt that he was out of hearing, and straightway broke into a keen run in the direction of the sandbar.

CHAPTER XV

A few minutes later Tom was in the shoal water of the bar, wading toward the Illinois shore. Before the depth reached his middle he was halfway over; the current would permit no more wading, now, so he struck out confidently to swim the remaining hundred yards. He swam quartering upstream, but still was swept downward rather faster than he had expected.

However, he reached the shore finally, and drifted along till he found a low place and drew himself out. He put his hand on his jacket pocket, found his piece of bark safe, and then struck through the woods, following the shore, with streaming garments. Shortly before ten o'clock he came out into an open place opposite the village, and saw the ferryboat lying in the shadow of the trees and the high bank. Everything was quiet under the blinking stars. He crept down the bank, watching with all his eyes, slipped into the water, swam three or four strokes and climbed into the skiff that did "yaw" duty at the boat's stern. He laid himself down under the thwarts and waited, panting.

Presently the cracked bell tapped and a voice gave the order to "cast off." A minute or two later the skiff's head was standing high up, against the boat's swell, and the voyage was begun. Tom felt happy in his success, for he knew it was the boat's last trip for the night. At the end of a long twelve or fifteen minutes the wheels stopped, and Tom slipped overboard and swam ashore in the dusk, landing fifty yards downstream, out of danger of possible stragglers.

He flew along unfrequented alleys, and shortly found himself at his aunt's back fence.

He climbed over, approached the "ell," and looked in at the sitting-room window, for a light was burning there. There sat Aunt Polly, Sid, Mary, and Joe Harper's mother, grouped together, talking. They were by the bed, and the bed was between them and the door. Tom went to the door and began to softly lift the latch; then he pressed gently and the door yielded a crack; he continued pushing cautiously, and quaking every time it creaked, till he judged he might squeeze through on his knees; so he put his head through and began, warily.

"What makes the candle blow so?" said Aunt Polly. Tom hurried up. "Why, that door's open, I believe. Why, of course it is. No end of strange things now. Go 'long and shut it, Sid."

Tom disappeared under the bed just in time. He lay and "breathed" himself for a time, and then crept to where he could almost touch his aunt's foot.

"But as I was saying," said Aunt Polly, "he warn't bad, so to say—only mischeevous. Only just giddy, and

harum-scarum, you know. He warn't any more responsible than a colt. He never meant any harm, and he was the best-hearted boy that ever was"—and she began to cry.

"It was just so with my Joe—always full of his devilment, and up to every kind of mischief, but he was just as unselfish and kind as he could be—and laws bless me, to think I went and whipped him for taking that cream, never once recollecting that I throwed it out myself because it was sour, and I never to see him again in this world, never, never, never, poor abused boy!" And Mrs. Harper sobbed as if her heart would break.

"I hope Tom's better off where he is," said Sid, "but if he'd been better in some ways—" "Sid!" Tom felt the glare of the old lady's eye, though he could not see it. "Not a word against my Tom, now that he's gone! God'll take care of him—never you trouble yourself, sir! Oh, Mrs. Harper, I don't know how to give him up! I don't know how to give him up! He was such a comfort to me, although he tormented my old heart out of me, 'most."

"The Lord giveth and the Lord hath taken away—Blessed be the name of the Lord! But it's so hard— Oh, it's so hard! Only last Saturday my Joe busted a firecracker right under my nose and I knocked him sprawling. Little did I know then, how soon—Oh, if it was to do over again

I'd hug him and bless him for it."

"Yes, yes, yes, I know just how you feel, Mrs. Harper, I know just exactly how you feel.

No longer ago than yesterday noon, my Tom took and filled the cat full of Pain-killer, and

I did think the cretur would tear the house down. And God forgive me, I cracked Tom's head with my thimble, poor boy, poor dead boy. But he's out of all his troubles now. And the last words I ever heard him say was to reproach—"

But this memory was too much for the old lady, and she broke entirely down. Tom was snuffling, now, himself—and more in pity of himself than anybody else. He could hear Mary crying, and putting in a kindly word for him from time to time. He began to have a nobler opinion of himself than ever before.

Still, he was sufficiently touched by his aunt's grief to long to rush out from under the bed and overwhelm her with joy—and the theatrical gorgeous-ness of the thing appealed strongly to his nature, too, but he resisted and lay still.

He went on listening, and gathered by odds and ends that it was conjectured at first that the boys had got drowned while taking a swim; then the small raft had been missed; next, certain boys said the missing lads had promised that the village should "hear something"

soon; the wise-heads had “put this and that together” and decided that the lads had gone off on that raft and would turn up at the next town below, presently; but toward noon the raft had been found, lodged against the Missouri shore some five or six miles below the village—and then hope perished; they must be drowned, else hunger would have driven them home by nightfall if not sooner. It was believed that the search for the bodies had been a fruitless effort merely because the drowning must have occurred in mid-channel, since the boys, being good swimmers, would otherwise have escaped to shore. This was Wednesday night. If the bodies continued missing until Sunday, all hope would be given over, and the funerals would be preached on that morning. Tom shuddered.

Mrs. Harper gave a sobbing goodnight and turned to go. Then with a mutual impulse the two bereaved women flung themselves into each other’s arms and had a good, consoling cry, and then parted. Aunt Polly was tender far beyond her wont, in her goodnight to Sid and Mary. Sid snuffled a bit and Mary went off crying with all her heart.

Aunt Polly knelt down and prayed for Tom so touchingly, so appealingly, and with such measureless love in her words and her old trembling voice, that he was weltering in tears again, long before she was through.

He had to keep still long after she went to bed, for she kept making broken-hearted ejaculations from time to time, tossing unrestfully, and turning over. But at last she was still, only moaning a little in her sleep. Now the boy stole out, rose gradually by the bedside, shaded the candle-light with his hand, and stood regarding her. His heart was full of pity for her. He took out his sycamore scroll and placed it by the candle. But something occurred to him, and he lingered considering. His face lighted with a happy solution of his thought; he put the bark hastily in his pocket. Then he bent over and kissed the faded lips, and straightway made his stealthy exit, latching the door behind him.

He threaded his way back to the ferry landing, found nobody at large there, and walked boldly on board the boat, for he knew she was tenantless except that there was a watchman, who always turned in and slept like a graven image. He untied the skiff at the stern, slipped into it, and was soon rowing cautiously upstream. When he had pulled a mile above the village, he started quartering across and bent himself stoutly to his work. He hit the landing on the other side neatly, for this was a familiar bit of work to him. He was moved to capture the skiff, arguing that it might be considered a ship and therefore legitimate prey for a pirate, but he knew a thorough search would be made for it and that might end in revelations. So he stepped ashore and entered the

woods.

He sat down and took a long rest, torturing himself meanwhile to keep awake, and then started warily down the home-stretch. The night was far spent. It was broad daylight before he found himself fairly abreast the island bar. He rested again until the sun was well up and gilding the great river with its splendor, and then he plunged into the stream. A little later he paused, dripping, upon the threshold of the camp, and heard Joe say:

“No, Tom’s true-blue, Huck, and he’ll come back. He won’t desert. He knows that would be a disgrace to a pirate, and Tom’s too proud for that sort of thing. He’s up to something or other. Now I wonder what?”

“Well, the things is ours, anyway, ain’t they?”

“Pretty near, but not yet, Huck. The writing says they are if he ain’t back here to breakfast.” “Which he is!” exclaimed Tom, with fine dramatic effect, stepping grandly into camp.

A sumptuous breakfast of bacon and fish was shortly provided, and as the boys set to work upon it, Tom recounted (and adorned) his adventures. They were a vain and boastful company of heroes when the tale was done. Then Tom hid himself away in a shady nook to sleep till noon, and the other pirates got ready to fish and explore.

CHAPTER XVI

AFTER dinner all the gang turned out to hunt for turtle eggs on the bar. They went about poking sticks into the sand, and when they found a soft place they went down on their knees and dug with their hands. Sometimes they would take fifty or sixty eggs out of one hole. They were perfectly round white things a trifle smaller than an English walnut. They had a famous fried-egg feast that night, and another on Friday morning.

After breakfast they went whooping and prancing out on the bar, and chased each other round and round, shedding clothes as they went, until they were naked, and then continued the frolic far away up the shoal water of the bar, against the stiff current, which latter tripped their legs from under them from time to time and greatly increased the fun.

And now and then they stooped in a group and splashed water in each other’s faces with their palms, gradually approaching each other, with averted faces to avoid the strangling sprays, and finally gripping and struggling till the best man ducked his neighbor, and then they all went under in a tangle of white legs and arms and came up blowing, sputtering, laughing, and gasping for breath at one and the same time.

When they were well exhausted, they would run out

and sprawl on the dry, hot sand, and lie there and cover themselves up with it, and by and by break for the water again and go through the original performance once more. Finally it occurred to them that their naked skin represented flesh-colored “tights” very fairly; so they drew a ring in the sand and had a circus—with three clowns in it, for none would yield this proudest post to his neighbor.

Next they got their marbles and played “knucks” and “ringtaw” and “keeps” till that amusement grew stale. Then Joe and Huck had another swim, but Tom would not venture, because he found that in kicking off his trousers he had kicked his string of rattlesnake rattles off his ankle, and he wondered how he had escaped cramp so long without the protection of this mysterious charm. He did not venture again until he had found it, and by that time the other boys were tired and ready to rest. They gradually wandered apart, dropped into the “dumps,” and fell to gazing longingly across the wide river to where the village lay drowsing in the sun. Tom found himself writing “BECKY” in the sand with his big toe; he scratched it out, and was angry with himself for his weakness. But he wrote it again, nevertheless; he could not help it. He erased it once more and then took himself out of temptation by driving the other boys together and joining them.

But Joe’s spirits had gone down almost beyond resurrection. He was so homesick that he could hardly endure the misery of it. The tears lay very near the surface. Huck was melancholy, too. Tom was downhearted, but tried hard not to show it. He had a secret which he was not ready to tell, yet, but if this mutinous depression was not broken up soon, he would have to bring it out. He said, with a great show of cheerfulness:

“I bet there’s been pirates on this island before, boys. We’ll explore it again. They’ve hid treasures here somewhere. How’d you feel to light on a rotten chest full of gold and silver—hey?”

But it roused only faint enthusiasm, which faded out, with no reply. Tom tried one or two other seductions; but they failed, too. It was discouraging work. Joe sat poking up the sand with a stick and looking very gloomy. Finally he said:

“Oh, boys, let’s give it up. I want to go home. It’s so lonesome.”

“Oh no, Joe, you’ll feel better by and by,” said Tom. “Just think of the fishing that’s here.”

“I don’t care for fishing. I want to go home.”

“But, Joe, there ain’t such another swimming-place anywhere.”

“Swimming’s no good. I don’t seem to care for it, somehow, when there ain’t anybody to say I sha’n’t go in. I mean to go home.”

“Oh, shucks! Baby! You want to see your mother, I reckon.”

“Yes, I do want to see my mother—and you would, too, if you had one. I ain’t any more baby than you are.” And Joe snuffled a little.

“Well, we’ll let the crybaby go home to his mother, won’t we, Huck? Poor thing—does it want to see its mother? And so it shall. You like it here, don’t you, Huck? We’ll stay, won’t we?” Huck said, “Y-e-s”—without any heart in it.

“I’ll never speak to you again as long as I live,” said Joe, rising. “There now!” And he moved moodily away and began to dress himself.

“Who cares!” said Tom. “Nobody wants you to. Go ’long home and get laughed at. Oh, you’re a nice pirate. Huck and me ain’t crybabies. We’ll stay, won’t we, Huck? Let him go if he wants to. I reckon we can get along without him, per’aps.”

But Tom was uneasy, nevertheless, and was alarmed to see Joe go sullenly on with his dressing. And then it was discomforting to see Huck eying Joe’s preparations so wistfully, and keeping up such an ominous silence. Presently, without a parting word, Joe began to wade off toward the Illinois shore. Tom’s heart began to sink. He glanced at Huck. Huck could not bear the look, and dropped his eyes. Then he said:

“I want to go, too, Tom. It was getting so lonesome anyway, and now it’ll be worse. Let’s us go, too, Tom.”

“I won’t! You can all go, if you want to. I mean to stay.”

“Tom, I better go.”

“Well, go ’long—who’s hendering you.”

Huck began to pick up his scattered clothes. He said:

“Tom, I wisht you’d come, too. Now you think it over. We’ll wait for you when we get to shore.”

“Well, you’ll wait a blame long time, that’s all.”

Huck started sorrowfully away, and Tom stood looking after him, with a strong desire tugging at his heart to yield his pride and go along too. He hoped the boys would stop, but they still waded slowly on. It suddenly dawned on Tom that it was become very lonely and still. He made one final struggle with his pride, and then darted after his comrades, yelling:

“Wait! Wait! I want to tell you something!”

They presently stopped and turned around. When he got to where they were, he began unfolding his secret, and they listened moodily till at last they saw the “point” he was driving at, and then they set up a warwhoop of applause and said it was “splendid!” and said if he had told them at first, they wouldn’t have started away. He made a plausible excuse; but his real reason had been the fear that not even the secret would keep them with him any very great length of time, and

so he had meant to hold it in reserve as a last seduction.

The lads came gayly back and went at their sports again with a will, chattering all the time about Tom's stupendous plan and admiring the genius of it. After a dainty egg and fish dinner, Tom said he wanted to learn to smoke, now. Joe caught at the idea and said he would like to try, too. So Huck made pipes and filled them. These novices had never smoked anything before but cigars made of grapevine, and they "bit" the tongue, and were not considered manly anyway.

Now they stretched themselves out on their elbows and began to puff, charily, and with slender confidence. The smoke had an unpleasant taste, and they gagged a little, but Tom said:

"Why, it's just as easy! If I'd a knowed this was all, I'd a learnt long ago."

"So would I," said Joe. "It's just nothing."

"Why, many a time I've looked at people smoking, and thought well I wish I could do that; but I never thought I could," said Tom.

"That's just the way with me, hain't it, Huck? You've heard me talk just that way—haven't you, Huck? I'll leave it to Huck if I haven't." "Yes—heaps of times," said Huck. "Well, I have too," said Tom; "oh, hundreds of times. Once down by the slaughter-house. Don't you remember, Huck? Bob Tanner was there, and Johnny Miller, and Jeff Thatcher, when I said it. Don't you remember, Huck, 'bout me saying that?"

"Yes, that's so," said Huck. "That was the day after I lost a white alley. No, 'twas the day before."

"There—I told you so," said Tom. "Huck recollects it."

"I bleeve I could smoke this pipe all day," said Joe. "I don't feel sick."

"Neither do I," said Tom. "I could smoke it all day. But I bet you Jeff Thatcher couldn't."

"Jeff Thatcher! Why, he'd keel over just with two draws. Just let him try it once. He'd see!"

"I bet he would. And Johnny Miller—I wish could see Johnny Miller tackle it once."

"Oh, don't I!" said Joe. "Why, I bet you Johnny Miller couldn't any more do this than nothing. Just one little snifter would fetch him."

"Deed it would, Joe. Say—I wish the boys could see us now." "So do I."

"Say—boys, don't say anything about it, and some time when they're around, I'll come up to you and say, 'Joe, got a pipe? I want a smoke.' And you'll say, kind of careless like, as if it warn't anything, you'll say, 'Yes, I got my old pipe, and another one, but my tobacker ain't very good.' And I'll say, 'Oh, that's all right, if it's strong enough.' And then you'll out with the pipes, and we'll light up just as ca'm, and then just see 'em look!"

"By jings, that'll be gay, Tom! I wish it was now!"

"So do I! And when we tell 'em we learned when we was off pirating, won't they wish they'd been along?"

"Oh, I reckon not! I'll just bet they will!"

So the talk ran on. But presently it began to flag a trifle, and grow disjointed. The silences widened; the expectoration marvellously increased. Every pore inside the boys' cheeks became a spouting fountain; they could scarcely bail out the cellars under their tongues fast enough to prevent an inundation; little overflowings down their throats occurred in spite of all they could do, and sudden retchings followed every time. Both boys were looking very pale and miserable, now. Joe's pipe dropped from his nerveless fingers. Tom's followed. Both fountains were going furiously and both pumps bailing with might and main. Joe said feebly:

"I've lost my knife. I reckon I better go and find it."

Tom said, with quivering lips and halting utterance: "I'll help you. You go over that way and I'll hunt around by the spring. No, you needn't come, Huck—we can find it."

So Huck sat down again, and waited an hour. Then he found it lonesome, and went to find his comrades. They were wide apart in the woods, both very pale, both fast asleep. But something informed him that if they had had any trouble they had got rid of it.

They were not talkative at supper that night. They had a humble look, and when Huck prepared his pipe after the meal and was going to prepare theirs, they said no, they were not feeling very well—something they ate at dinner had disagreed with them.

About midnight Joe awoke, and called the boys. There was a brooding oppressiveness in the air that seemed to bode something. The boys huddled themselves together and sought the friendly companionship of the fire, though the dull dead heat of the breathless atmosphere was stifling. They sat still, intent and waiting. The solemn hush continued.

Beyond the light of the fire everything was swallowed up in the blackness of darkness. Presently there came a quivering glow that vaguely revealed the foliage for a moment and then vanished. By and by another came, a little stronger. Then another. Then a faint moan came sighing through the branches of the forest and the boys felt a fleeting breath upon their cheeks, and shuddered with the fancy that the Spirit of the Night had gone by. There was a pause. Now a weird flash turned night into day and showed every little grassblade, separate and distinct, that grew about their feet. And it showed three white, startled faces, too. A deep peal of thunder went rolling and tumbling down the heavens and lost itself in sullen rumblings in the distance. A sweep of chilly air passed by, rustling all the

leaves and snowing the flaky ashes broadcast about the fire. Another fierce glare lit up the forest and an instant crash followed that seemed to rend the treetops right over the boys' heads. They clung together in terror, in the thick gloom that followed. A few big raindrops fell pattering upon the leaves.

"Quick! boys, go for the tent!" exclaimed Tom.

They sprang away, stumbling over roots and among vines in the dark, no two plunging in the same direction. A furious blast roared through the trees, making everything sing as it went. One blinding flash after another came, and peal on peal of deafening thunder. And now a drenching rain poured down and the rising hurricane drove it in sheets along the ground. The boys cried out to each other, but the roaring wind and the booming thunderblasts drowned their voices utterly. However, one by one they straggled in at last and took shelter under the tent, cold, scared, and streaming with water; but to have company in misery seemed something to be grateful for. They could not talk, the old sail flapped so furiously, even if the other noises would have allowed them. The tempest rose higher and higher, and presently the sail tore loose from its fastenings and went winging away on the blast. The boys seized each others' hands and fled, with many tumbings and bruises, to the shelter of a great oak that stood upon the riverbank. Now the battle was at its highest. Under the ceaseless conflagration of lightning that flamed in the skies, everything below stood out in cleancut and shadowless distinctness: the bending trees, the billowy river, white with foam, the driving spray of spumeflakes, the dim outlines of the high bluffs on the other side, glimpsed through the drifting cloudrack and the slanting veil of rain. Every little while some giant tree yielded the fight and fell crashing through the younger growth; and the unflagging thunderpeals came now in earsplitting explosive bursts, keen and sharp, and unspeakably appalling. The storm culminated in one matchless effort that seemed likely to tear the island to pieces, burn it up, drown it to the treetops, blow it away, and deafen every creature in it, all at one and the same moment. It was a wild night for homeless young heads to be out in.

But at last the battle was done, and the forces retired with weaker and weaker threatenings and grumblings, and peace resumed her sway. The boys went back to camp, a good deal awed; but they found there was still something to be thankful for, because the great sycamore, the shelter of their beds, was a ruin, now, blasted by the lightnings, and they were not under it when the catastrophe happened.

Everything in camp was drenched, the campfire as well; for they were but heedless lads, like their generation, and had made no provision against rain.

Here was matter for dismay, for they were soaked through and chilled. They were eloquent in their distress; but they presently discovered that the fire had eaten so far up under the great log it had been built against (where it curved upward and separated itself from the ground), that a handbreadth or so of it had escaped wetting; so they patiently wrought until, with shreds and bark gathered from the under sides of sheltered logs, they coaxed the fire to burn again. Then they piled on great dead boughs till they had a roaring furnace, and were gladhearted once more. They dried their boiled ham and had a feast, and after that they sat by the fire and expanded and glorified their midnight adventure until morning, for there was not a dry spot to sleep on, anywhere around.

As the sun began to steal in upon the boys, drowsiness came over them, and they went out on the sandbar and lay down to sleep. They got scorched out by and by, and drearily set about getting breakfast. After the meal they felt rusty, and stiff-jointed, and a little homesick once more. Tom saw the signs, and fell to cheering up the pirates as well as he could. But they cared nothing for marbles, or circus, or swimming, or anything. He reminded them of the imposing secret, and raised a ray of cheer. While it lasted, he got them interested in a new device. This was to knock off being pirates, for a while, and be Indians for a change. They were attracted by this idea; so it was not long before they were stripped, and striped from head to heel with black mud, like so many zebras—all of them chiefs, of course—and then they went tearing through the woods to attack an English settlement.

By and by they separated into three hostile tribes, and darted upon each other from ambush with dreadful warwhoops, and killed and scalped each other by thousands. It was a gory day. Consequently it was an extremely satisfactory one.

They assembled in camp toward suppertime, hungry and happy; but now a difficulty arose—hostile Indians could not break the bread of hospitality together without first making peace, and this was a simple impossibility without smoking a pipe of peace. There was no other process that ever they had heard of. Two of the savages almost wished they had remained pirates. However, there was no other way; so with such show of cheerfulness as they could muster they called for the pipe and took their whiff as it passed, in due form.

And behold, they were glad they had gone into savagery, for they had gained something; they found that they could ow smoke a little without having to go and hunt for a lost knife; they did not get sick enough to be seriously uncomfortable. They were not likely to fool away this high promise for lack of effort. No, they practised cautiously, after supper, with right fair success, and so they spent a jubilant evening. They were

prouder and happier in their new acquirement than they would have been in the scalping and skinning of the Six Nations. We will leave them to smoke and chatter and brag, since we have no further use for them at present.

CHAPTER XVII

BUT there was no hilarity in the little town that same tranquil Saturday afternoon. The Harpers, and Aunt Polly's family, were being put into mourning, with great grief and many tears. An unusual quiet possessed the village, although it was ordinarily quiet enough, in all conscience. The villagers conducted their concerns with an absent air, and talked little; but they sighed often. The Saturday holiday seemed a burden to the children. They had no heart in their sports, and gradually gave them up.

In the afternoon Becky Thatcher found herself moping about the deserted schoolhouse yard, and feeling very melancholy. But she found nothing there to comfort her. She soliloquized:

"Oh, if I only had a brass andiron-knob again! But I haven't got anything now to remember him by." And she choked back a little sob.

Presently she stopped, and said to herself:

"It was right here. Oh, if it was to do over again, I wouldn't say that—I wouldn't say it for the whole world. But he's gone now; I'll never, never, never see him any more."

This thought broke her down, and she wandered away, with tears rolling down her cheeks. Then quite a group of boys and girls—playmates of Tom's and Joe's—came by, and stood looking over the paling fence and talking in reverent tones of how Tom did soand-so the last time they saw him, and how Joe said this and that small trifle (pregnant with awful prophecy, as they could easily see now!)—and each speaker pointed out the exact spot where the lost lads stood at the time, and then added something like "and I was a-standing just so—just as I am now, and as if you was him—I was as close as that— and he smiled, just this way—and then something seemed to go all over me, like— awful, you know— and I never thought what it meant, of course, but I can see now!"

Then there was a dispute about who saw the dead boys last in life, and many claimed that dismal distinction, and offered evidences, more or less tampered with by the witness; and when it was ultimately decided who did see the departed last, and exchanged the last words with them, the lucky parties took upon themselves a sort of sacred importance, and were gaped at and envied by all the rest. One poor chap, who had no other grandeur to offer, said with tolerably

manifest pride in the remembrance:

"Well, Tom Sawyer he licked me once."

But that bid for glory was a failure. Most of the boys could say that, and so that cheapened the distinction too much. The group loitered away, still recalling memories of the lost heroes, in awed voices.

When the Sunday-school hour was finished, the next morning, the bell began to toll, instead of ringing in the usual way. It was a very still Sabbath, and the mournful sound seemed in keeping with the musing hush that lay upon nature. The villagers began to gather, loitering a moment in the vestibule to converse in whispers about the sad event. But there was no whispering in the house; only the funereal rustling of dresses as the women gathered to their seats disturbed the silence there. None could remember when the little church had been so full before. There was finally a waiting pause, an expectant dumbness, and then Aunt Polly entered, followed by Sid and Mary, and they by the Harper family, all in deep black, and the whole congregation, the old minister as well, rose reverently and stood until the mourners were seated in the front pew. There was another communing silence, broken at intervals by muffled sobs, and then the minister spread his hands abroad and prayed. A moving hymn was sung, and the text followed: "I am the Resurrection and the Life."

As the service proceeded, the clergyman drew such pictures of the graces, the winning ways, and the rare promise of the lost lads that every soul there, thinking he recognized these pictures, felt a pang in remembering that he had persistently blinded himself to them always before, and had as persistently seen only faults and flaws in the poor boys. The minister related many a touching incident in the lives of the departed, too, which illustrated their sweet, generous natures, and the people could easily see, now, how noble and beautiful those episodes were, and remembered with grief that at the time they occurred they had seemed rank rascalities, well deserving of the cowhide. The congregation became more and more moved, as the pathetic tale went on, till at last the whole company broke down and joined the weeping mourners in a chorus of anguished sobs, the preacher himself giving way to his feelings, and crying in the pulpit.

There was a rustle in the gallery, which nobody noticed; a moment later the church door creaked; the minister raised his streaming eyes above his handkerchief, and stood transfixed! First one and then another pair of eyes followed the minister's, and then almost with one impulse the congregation rose and stared while the three dead boys came marching up the aisle, Tom in the lead, Joe next, and Huck, a ruin of drooping rags, sneaking sheepishly in the rear! They had been hid in the unused gallery listening to their

own funeral sermon!

Aunt Polly, Mary, and the Harpers threw themselves upon their restored ones, smothered them with kisses and poured out thanksgivings, while poor Huck stood abashed and uncomfortable, not knowing exactly what to do or where to hide from so many unwelcoming eyes. He wavered, and started to slink away, but Tom seized him and said:

"Aunt Polly, it ain't fair. Somebody's got to be glad to see Huck."

"And so they shall. I'm glad to see him, poor motherless thing!" And the loving attentions Aunt Polly lavished upon him were the one thing capable of making him more uncomfortable than he was before.

Suddenly the minister shouted at the top of his voice: "Praise God from whom all blessings flow— sing!— and put your hearts in it!"

And they did. Old Hundred swelled up with a triumphant burst, and while it shook the rafters Tom Sawyer the Pirate looked around upon the envying juveniles about him and confessed in his heart that this was the proudest moment of his life.

As the "sold" congregation trooped out they said they would almost be willing to be made ridiculous again to hear Old Hundred sung like that once more.

Tom got more cuffs and kisses that day—according to Aunt Polly's varying moods—than he had earned before in a year; and he hardly knew which expressed the most gratefulness to God and affection for himself.

CHAPTER XVIII

THAT was Tom's great secret—the scheme to return home with his brother pirates and attend their own funerals. They had paddled over to the Missouri shore on a log, at dusk on Saturday, landing five or six miles below the village; they had slept in the woods at the edge of the town till nearly daylight, and had then crept through back lanes and alleys and finished their sleep in the gallery of the church among a chaos of invalidated benches.

At breakfast, Monday morning, Aunt Polly and Mary were very loving to Tom, and very attentive to his wants. There was an unusual amount of talk. In the course of it Aunt Polly said: "Well, I don't say it wasn't a fine joke, Tom, to keep everybody suffering 'most a week so you boys had a good time, but it is a pity you could be so hard-hearted as to let me suffer so. If you could come over on a log to go to your funeral, you could have come over and give me a hint some way that you warn't dead, but only run off."

"Yes, you could have done that, Tom," said Mary; "and I believe you would if you had thought of it."

"Would you, Tom?" said Aunt Polly, her face lighting wistfully. "Say, now, would you, if you'd thought of it?"

"I—well, I don't know. 'Twould 'a' spoiled everything."

"Tom, I hoped you loved me that much," said Aunt Polly, with a grieved tone that discomfited the boy. "It would have been something if you'd cared enough to think of it, even if you didn't do it."

"Now, auntie, that ain't any harm," pleaded Mary; "it's only Tom's giddy way—he is always in such a rush that he never thinks of anything."

"More's the pity. Sid would have thought. And Sid would have come and done it, too. Tom, you'll look back, some day, when it's too late, and wish you'd cared a little more for me when it would have cost you so little."

"Now, auntie, you know I do care for you," said Tom.

"I'd know it better if you acted more like it."

"I wish now I'd thought," said Tom, with a repentant tone; "but I dreamt about you, anyway. That's something, ain't it?"

"It ain't much—a cat does that much—but it's better than nothing. What did you dream?"

"Why, Wednesday night I dreamt that you was sitting over there by the bed, and Sid was sitting by the woodbox, and Mary next to him."

"Well, so we did. So we always do. I'm glad your dreams could take even that much trouble about us."

"And I dreamt that Joe Harper's mother was here."

"Why, she was here! Did you dream any more?"

"Oh, lots. But it's so dim, now."

"Well, try to recollect—can't you?"

"Somehow it seems to me that the wind—the wind blowed the—the—"

"Try harder, Tom! The wind did blow something. Come!"

Tom pressed his fingers on his forehead an anxious minute, and then said:

"I've got it now! I've got it now! It blowed the candle!"

"Mercy on us! Go on, Tom—go on!"

"And it seems to me that you said, 'Why, I believe that that door—'"

"Go on, Tom!"

"Just let me study a moment—just a moment. Oh, yes—you said you believed the door was open."

"As I'm sitting here, I did! Didn't I, Mary! Go on!"

"And then—and then—well I won't be certain, but it seems like as if you made Sid go and—and—"

"Well? Well? What did I make him do, Tom? What did I make him do?"

"You made him—you—Oh, you made him shut it."

"Well, for the land's sake! I never heard the beat of that in all my days! Don't tell me there ain't anything in dreams, any more. Sereny Harper shall know of this before I'm an hour older. I'd like to see her get around this with her rubbish 'bout superstition. Go on, Tom!" "Oh, it's all getting just as bright as day, now. Next you said I warn't bad, only mischeevous and harumscarum, and not any more responsible than—than—I think it was a colt, or something."

"And so it was! Well, goodness gracious! Go on, Tom!"

"And then you began to cry."

"So I did. So I did. Not the first time, neither. And then—"

"Then Mrs. Harper she began to cry, and said Joe was just the same, and she wished she hadn't whipped him for taking cream when she'd throwed it out her own self—"

"Tom! The sperrit was upon you! You was a prophesying—that's what you was doing! Land alive, go on, Tom!"

"Then Sid he said—he said—"

"I don't think I said anything," said Sid.

"Yes you did, Sid," said Mary.

"Shut your heads and let Tom go on! What did he say, Tom?"

"He said—I think he said he hoped I was better off where I was gone to, but if I'd been better sometimes."

"There, d'you hear that! It was his very words!"

"And you shut him up sharp."

"I lay I did! There must 'a' been an angel there. There was an angel there, somewheres!"

"And Mrs. Harper told about Joe scaring her with a firecracker, and you told about Peter and the Painkiller —"

"Just as true as I live!"

"And then there was a whole lot of talk 'bout

dragging the river for us, and 'bout having the funeral Sunday, and then you and old Miss Harper hugged and cried, and she went." "It happened just so! It happened just so, as sure as I'm a-sitting in these very tracks.

Tom, you couldn't told it more like if you'd 'a' seen it! And then what? Go on, Tom!" "Then I thought you prayed for me—and I could see you and hear every word you said. And you went to bed, and I was so sorry that I took and wrote on a piece of sycamore bark, 'We ain't dead—we are only off being pirates,' and put it on the table by the candle; and then you looked so good,

laying there asleep, that I thought I went and leaned over and kissed you on the lips."

"Did you, Tom, did you! I just forgive you everything for that!" And she seized the boy in a crushing embrace that made him feel like the guiltiest of villains.

"It was very kind, even though it was only a—dream," Sid soliloquized just audibly. "Shut up, Sid! A body does just the same in a dream as he'd do if he was awake. Here's a big

Milum apple I've been saving for you, Tom, if you was ever found again—now go 'long to school. I'm thankful to the good God and Father of us all I've got you back, that's long-suffering and merciful to them that believe on Him and keep His word, though goodness knows I'm unworthy of it, but if only the worthy ones got His blessings and had

His hand to help them over the rough places, there's few enough would smile here or ever enter into His rest when the long night comes. Go 'long Sid, Mary, Tom—take yourselves off—you've hendered me long enough."

The children left for school, and the old lady to call on Mrs. Harper and vanquish her realism with Tom's marvellous dream. Sid had better judgment than to utter the thought that was in his mind as he left the house. It was this: "Pretty thin—as long a dream as that, without any mistakes in it!"

What a hero Tom was become, now! He did not go skipping and prancing, but moved with a dignified swagger as became a pirate who felt that the public eye was on him. And indeed it was; he tried not to seem to see the looks or hear the remarks as he passed along, but they were food and drink to him. Smaller boys than himself flocked at his heels, as proud to be seen with him, and tolerated by him, as if he had been the drummer at the head of a procession or the elephant leading a menagerie into town. Boys of his own size pretended not to know he had been away at all; but they were consuming with envy, nevertheless. They would have given anything to have that swarthy sun-tanned skin of his, and his glittering notoriety; and Tom would not have parted with either for a circus.

At school the children made so much of him and of Joe, and delivered such eloquent admiration from their eyes, that the two heroes were not long in becoming insufferably "stuck-up." They began to tell their adventures to hungry listeners—but they only began; it was not a thing likely to have an end, with imaginations like theirs to furnish material. And finally, when they got out their pipes and went serenely puffing around, the very summit of glory was reached.

Tom decided that he could be independent of Becky Thatcher now. Glory was sufficient. He would live for

glory. Now that he was distinguished, maybe she would be wanting to “make up.” Well, let her—she should see that he could be as indifferent as some other people. Presently she arrived. Tom pretended not to see her. He moved away and joined a group of boys and girls and began to talk. Soon he observed that she was tripping gayly back and forth with flushed face and dancing eyes, pretending to be busy chasing schoolmates, and screaming with laughter when she made a capture; but he noticed that she always made her captures in his vicinity, and that she seemed to cast a conscious eye in his direction at such times, too. It gratified all the vicious vanity that was in him; and so, instead of winning him, it only “set him up” the more and made him the more diligent to avoid betraying that he knew she was about. Presently she gave over skylarking, and moved irresolutely about, sighing once or twice and glancing furtively and wistfully toward Tom. Then she observed that now Tom was talking more particularly to Amy Lawrence than to any one else. She felt a sharp pang and grew disturbed and uneasy at once. She tried to go away, but her feet were treacherous, and carried her to the group instead. She said to a girl almost at Tom’s elbow—with sham vivacity:

“Why, Mary Austin! you bad girl, why didn’t you come to Sunday-school?”

“I did come—didn’t you see me?”

“Why, no! Did you? Where did you sit?”

“I was in Miss Peters’ class, where I always go. I saw you.”

“Did you? Why, it’s funny I didn’t see you. I wanted to tell you about the picnic.”

“Oh, that’s jolly. Who’s going to give it?”

“My ma’s going to let me have one.”

“Oh, goody; I hope she’ll let me come.”

“Well, she will. The picnic’s for me. She’ll let anybody come that I want, and I want you.”

“That’s ever so nice. When is it going to be?”

“By and by. Maybe about vacation.”

“Oh, won’t it be fun! You going to have all the girls and boys?”

“Yes, every one that’s friends to me—or wants to be”; and she glanced ever so furtively at Tom, but he talked right along to Amy Lawrence about the terrible storm on the island, and how the lightning tore the great sycamore tree “all to flinders” while he was “standing within three feet of it.” “Oh, may I come?” said Grace Miller.

“Yes.”

“And me?” said Sally Rogers.

“Yes.”

“And me, too?” said Susy Harper. “And Joe?”

“Yes.”

And so on, with clapping of joyful hands till all the group had begged for invitations but Tom and Amy. Then Tom turned coolly away, still talking, and took Amy with him. Becky’s lips trembled and the tears came to her eyes; she hid these signs with a forced gayety and went on chattering, but the life had gone out of the picnic, now, and out of everything else; she got away as soon as she could and hid herself and had what her sex call “a good cry.” Then she sat moody, with wounded pride, till the bell rang. She roused up, now, with a vindictive cast in her eye, and gave her plaited tails a shake and said she knew what she’d do.

At recess Tom continued his flirtation with Amy with jubilant self-satisfaction. And he kept drifting about to find Becky and lacerate her with the performance. At last he spied her, but there was a sudden falling of his mercury. She was sitting cosily on a little bench behind the schoolhouse looking at a picture-book with Alfred Temple—and so absorbed were they, and their heads so close together over the book, that they did not seem to be conscious of anything in the world besides. Jealousy ran red-hot through Tom’s veins. He began to hate himself for throwing away the chance Becky had offered for a reconciliation. He called himself a fool, and all the hard names he could think of. He wanted to cry with vexation. Amy chatted happily along, as they walked, for her heart was singing, but Tom’s tongue had lost its function. He did not hear what Amy was saying, and whenever she paused expectantly he could only stammer an awkward assent, which was as often misplaced as otherwise. He kept drifting to the rear of the schoolhouse, again and again, to sear his eyeballs with the hateful spectacle there. He could not help it. And it maddened him to see, as he thought he saw, that Becky Thatcher never once suspected that he was even in the land of the living. But she did see, nevertheless; and she knew she was winning her fight, too, and was glad to see him suffer as she had suffered.

Amy’s happy prattle became intolerable. Tom hinted at things he had to attend to; things that must be done; and time was fleeting. But in vain—the girl chirped on. Tom thought,

“Oh, hang her, ain’t I ever going to get rid of her?” At last he must be attending to those things—and she said artlessly that she would be “around” when school let out. And he hastened away, hating her for it.

“Any other boy?” Tom thought, grating his teeth. “Any boy in the whole town but that Saint Louis smarty that thinks he dresses so fine and is aristocracy! Oh, all right, I licked you the first day you ever saw this town, mister, and I’ll lick you again! You just wait till I catch you out! I’ll just take and—”

And he went through the motions of thrashing an imaginary boy—pummelling the air, and kicking and

gouging. "Oh, you do, do you? You holler 'nough, do you? Now, then, let that learn you!" And so the imaginary flogging was finished to his satisfaction.

Tom fled home at noon. His conscience could not endure any more of Amy's grateful happiness, and his jealousy could bear no more of the other distress. Becky resumed her picture inspections with Alfred, but as the minutes dragged along and no Tom came to suffer, her triumph began to cloud and she lost interest; gravity and absentmindedness followed, and

then melancholy; two or three times she pricked up her ear at a footstep, but it was a false hope; no Tom came. At last she grew entirely miserable and wished she hadn't carried it so far. When poor Alfred, seeing that he was losing her, he did not know how, kept exclaiming: "Oh, here's a jolly one! look at this!" she lost patience at last, and said, "Oh, don't bother me! I don't care for them!" and burst into tears, and got up and walked away.

Alfred dropped alongside and was going to try to comfort her, but she said:

"Go away and leave me alone, can't you! I hate you!"

So the boy halted, wondering what he could have done—for she had said she would look at pictures all through the nooning—and she walked on, crying. Then Alfred went musing into the deserted schoolhouse. He was humiliated and angry. He easily guessed his way to the truth—the girl had simply made a convenience of him to vent her spite upon Tom Sawyer. He was far from hating Tom the less when this thought occurred to him. He wished there was some way to get that boy into trouble without much risk to himself.

Tom's spelling-book fell under his eye. Here was his opportunity. He gratefully opened to the lesson for the afternoon and poured ink upon the page.

Becky, glancing in at a window behind him at the moment, saw the act, and moved on, without discovering herself. She started homeward, now, intending to find Tom and tell him; Tom would be thankful and their troubles would be healed. Before she was half way home, however, she had changed her mind. The thought of Tom's treatment of her when she was talking about her picnic came scorching back and filled her with shame. She resolved to let him get whipped on the damaged spelling-book's account, and to hate him forever, into the bargain.

CHAPTER XIX

TOM arrived at home in a dreary mood, and the first thing his aunt said to him showed him that he had brought his sorrows to an unpromising market:

"Tom, I've a notion to skin you alive!"

"Auntie, what have I done?"

"Well, you've done enough. Here I go over to Sereny Harper, like an old softy, expecting I'm going to make her believe all that rubbage about that dream, when lo and behold you she'd found out from Joe that you was over here and heard all the talk we had that night. Tom, I don't know what is to become of a boy that will act like that. It makes me feel so bad to think you could let me go to Sereny Harper and make such a fool of myself and never say a word."

This was a new aspect of the thing. His smartness of the morning had seemed to Tom a good joke before, and very ingenious. It merely looked mean and shabby now. He hung his head and could not think of anything to say for a moment. Then he said:

"Auntie, I wish I hadn't done it—but I didn't think."

"Oh, child, you never think. You never think of anything but your own selfishness. You could think to come all the way over here from Jackson's Island in the night to laugh at our troubles, and you could think to fool me with a lie about a dream; but you couldn't ever think to pity us and save us from sorrow."

"Auntie, I know now it was mean, but I didn't mean to be mean. I didn't, honest. And besides, I didn't come over here to laugh at you that night."

"What did you come for, then?"

"It was to tell you not to be uneasy about us, because we hadn't got drowned." "Tom, Tom, I would be the thankfullest soul in this world if I could believe you ever had as good a thought as that, but you know you never did—and I know it, Tom."

"Indeed and 'deed I did, auntie—I wish I may never stir if I didn't."

"Oh, Tom, don't lie—don't do it. It only makes things a hundred times worse."

"It ain't a lie, auntie; it's the truth. I wanted to keep you from grieving—that was all that made me come."

"I'd give the whole world to believe that—it would cover up a power of sins, Tom. I'd 'most be glad you'd run off and acted so bad. But it ain't reasonable; because, why didn't you tell me, child?"

"Why, you see, when you got to talking about the funeral, I just got all full of the idea of our coming and hiding in the church, and I couldn't somehow bear to spoil it. So I just put the bark back in my pocket and kept mum."

"What bark?"

"The bark I had wrote on to tell you we'd gone pirating. I wish, now, you'd waked up when I kissed you—I do, honest."

The hard lines in his aunt's face relaxed and a sudden tenderness dawned in her eyes.

“Did you kiss me, Tom?”

“Why, yes, I did.”

“Are you sure you did, Tom?”

“Why, yes, I did, auntie—certain sure.”

“What did you kiss me for, Tom?”

“Because I loved you so, and you laid there moaning and I was so sorry.”

The words sounded like truth. The old lady could not hide a tremor in her voice when she said:

“Kiss me again, Tom!—and be off with you to school, now, and don’t bother me any more.”

The moment he was gone, she ran to a closet and got out the ruin of a jacket which Tom had gone pirating in. Then she stopped, with it in her hand, and said to herself:

“No, I don’t dare. Poor boy, I reckon he’s lied about it—but it’s a blessed, blessed lie, there’s such a comfort come from it. I hope the Lord—I know the Lord will forgive him, because it was such goodheartedness in him to tell it. But I don’t want to find out it’s a lie. I won’t look.”

She put the jacket away, and stood by musing a minute. Twice she put out her hand to take the garment again, and twice she refrained. Once more she ventured, and this time she fortified herself with the thought: “It’s a good lie—it’s a good lie—I won’t let it grieve me.” So she sought the jacket pocket. A moment later she was reading Tom’s piece of bark through flowing tears and saying: “I could forgive the boy, now, if he’d committed a million sins!”

CHAPTER XX

THERE was something about Aunt Polly’s manner, when she kissed Tom, that swept away his low spirits and made him lighthearted and happy again. He started to school and had the luck of coming upon Becky Thatcher at the head of Meadow Lane. His mood always determined his manner. Without a moment’s hesitation he ran to her and said:

“I acted mighty mean today, Becky, and I’m so sorry. I won’t ever, ever do that way again, as long as ever I live—please make up, won’t you?” The girl stopped and looked him scornfully in the face:

“I’ll thank you to keep yourself to yourself, Mr. Thomas Sawyer. I’ll never speak to you again.”

She tossed her head and passed on. Tom was so stunned that he had not even presence of mind enough to say “Who cares, Miss Smarty?” until the right time to say it had gone by. So he said nothing. But he was in a fine rage, nevertheless. He moped into the schoolyard wishing she were a boy, and imagining how he would trounce her if she were. He presently encountered her

and delivered a stinging remark as he passed. She hurled one in return, and the angry breach was complete. It seemed to Becky, in her hot resentment, that she could hardly wait for school to “take in,” she was so impatient to see Tom flogged for the injured spelling-book. If she had had any lingering notion of exposing Alfred Temple, Tom’s offensive fling had driven it entirely away.

Poor girl, she did not know how fast she was nearing trouble herself. The master, Mr. Dobbins, had reached middle age with an unsatisfied ambition. The darling of his desires was, to be a doctor, but poverty had decreed that he should be nothing higher than a village schoolmaster. Every day he took a mysterious book out of his desk and absorbed himself in it at times when no classes were reciting. He kept that book under lock and key. There was not an urchin in school but was perishing to have a glimpse of it, but the chance never came. Every boy and girl had a theory about the nature of that book; but no two theories were alike, and there was no way of getting at the facts in the case. Now, as Becky was passing by the desk, which stood near the door, she noticed that the key was in the lock! It was a precious moment. She glanced around; found herself alone, and the next instant she had the book in her hands. The title page—Professor Somebody’s Anatomy—carried no information to her mind; so she began to turn the leaves. She came at once upon a handsomely engraved and colored frontispiece—a human figure, stark naked. At that moment a shadow fell on the page and Tom Sawyer stepped in at the door and caught a glimpse of the picture. Becky snatched at the book to close it, and had the hard luck to tear the pictured page half down the middle. She thrust the volume into the desk, turned the key, and burst out crying with shame and vexation.

“Tom Sawyer, you are just as mean as you can be, to sneak up on a person and look at what they’re looking at.”

“How could I know you was looking at anything?”

“You ought to be ashamed of yourself, Tom Sawyer; you know you’re going to tell on me, and oh, what shall I do, what shall I do! I’ll be whipped, and I never was whipped in school.” Then she stamped her little foot and said: “Be so mean if you want to! I know something that’s going to happen. You just wait and you’ll see! Hateful, hateful, hateful!”—and she flung out of the house with a new explosion of crying. Tom stood still, rather flustered by this onslaught. Presently he said to himself: “What a curious kind of a fool a girl is! Never been licked in school! Shucks! What’s a licking! That’s just like a girl—they’re so thin-skinned and chicken-hearted. Well, of course I ain’t going to tell old Dobbins on this little fool, because there’s other ways of getting even on her, that ain’t so mean;

but what of it? Old Dobbins will ask who it was tore his book. Nobody'll answer. Then he'll do just the way he always does—ask first one and then t'other, and when he comes to the right girl he'll know it, without any telling. Girls' faces always tell on them. They ain't got any backbone. She'll get licked. Well, it's a kind of a tight place for Becky Thatcher, because there ain't any way out of it." Tom conned the thing a moment longer, and then added: "All right, though; she'd like to see me in just such a fix—let her sweat it out!"

Tom joined the mob of skylarking scholars outside. In a few moments the master arrived and school "took in." Tom did not feel a strong interest in his studies. Every time he stole a glance at the girls' side of the room Becky's face troubled him. Considering all things, he did not want to pity her, and yet it was all he could do to help it. He could get up no exultation that was really worthy the name. Presently the spelling-book discovery was made, and Tom's mind was entirely full of his own matters for a while after that. Becky roused up from her lethargy of distress and showed good interest in the proceedings. She did not expect that Tom could get out of his trouble by denying that he spilt the ink on the book himself; and she was right. The denial only seemed to make the thing worse for Tom. Becky supposed she would be glad of that, and she tried to believe she was glad of it, but she found she was not certain. When the worst came to the worst, she had an impulse to get up and tell on Alfred Temple, but she made an effort and forced herself to keep still—because, said she to herself, "he'll tell about me tearing the picture sure. I wouldn't say a word, not to save his life!"

Tom took his whipping and went back to his seat not at all broken-hearted, for he thought it was possible that he had unknowingly upset the ink on the spelling-book himself, in some skylarking bout—he had denied it for form's sake and because it was custom, and had stuck to the denial from principle.

A whole hour drifted by, the master sat nodding in his throne, the air was drowsy with the hum of study. By and by, Mr. Dobbins straightened himself up, yawned, then unlocked his desk, and reached for his book, but seemed undecided whether to take it out or leave it. Most of the pupils glanced up languidly, but there were two among them that watched his movements with intent eyes. Mr. Dobbins fingered his book absently for a while, then took it out and settled himself in his chair to read! Tom shot a glance at Becky. He had seen a hunted and helpless rabbit look as she did, with a gun leveled at its head. Instantly he forgot his quarrel with her. Quick—something must be done! done in a flash, too! But the very imminence of the emergency paralyzed his invention. Good!—he had an inspiration! He would run and snatch the book,

spring through the door and fly. But his resolution shook for one little instant, and the chance was lost—the master opened the volume. If Tom only had the wasted opportunity back again! Too late.

There was no help for Becky now, he said. The next moment the master faced the school. Every eye sank under his gaze. There was that in it which smote even the innocent with fear. There was silence while one might count ten—the master was gathering his wrath. Then he spoke: "Who tore this book?"

There was not a sound. One could have heard a pin drop. The stillness continued; the master searched face after face for signs of guilt.

"Benjamin Rogers, did you tear this book?" A denial. Another pause.

"Joseph Harper, did you?"

Another denial. Tom's uneasiness grew more and more intense under the slow torture of these proceedings. The master scanned the ranks of boys—considered a while, then turned to the girls:

"Amy Lawrence?"

A shake of the head.

"Gracie Miller?" The same sign.

"Susan Harper, did you do this?"

Another negative. The next girl was Becky Thatcher. Tom was trembling from head to foot with excitement and a sense of the hopelessness of the situation.

"Rebecca Thatcher" [Tom glanced at her face—it was white with terror]—"did you tear— no, look me in the face" [her hands rose in appeal]—"did you tear this book?"

A thought shot like lightning through Tom's brain. He sprang to his feet and shouted—"I done it!"

The school stared in perplexity at this incredible folly. Tom stood a moment, to gather his dismembered faculties; and when he stepped forward to go to his punishment the surprise, the gratitude, the adoration that shone upon him out of poor Becky's eyes seemed pay enough for a hundred floggings. Inspired by the splendor of his own act, he took without an outcry the most merciless flogging that even Mr. Dobbins had ever administered; and also received with indifference the added cruelty of a command to remain two hours after school should be dismissed—for he knew who would wait for him outside till his captivity was done, and not count the tedious time as loss, either.

Tom went to bed that night planning vengeance against Alfred Temple; for with shame and repentance Becky had told him all, not forgetting her own treachery; but even the longing for vengeance had to give way, soon, to pleasanter musings, and he fell asleep at last with Becky's latest words lingering dreamily in his ear—

"Tom, how could you be so noble!"

CHAPTER XXI

VACATION was approaching. The schoolmaster, always severe, grew severer and more exacting than ever, for he wanted the school to make a good showing on "Examination" day. His rod and his ferule were seldom idle now—at least among the smaller pupils. Only the biggest boys, and young ladies of eighteen and twenty, escaped lashing. Mr. Dobbins' lashings were very vigorous ones, too; for although he carried, under his wig, a perfectly bald and shiny head, he had only reached middle age, and there was no sign of feebleness in his muscle. As the great day approached, all the tyranny that was in him came to the surface; he seemed to take a vindictive pleasure in punishing the least shortcomings. The consequence was, that the smaller boys spent their days in terror and suffering and their nights in plotting revenge. They threw away no opportunity to do the master a mischief. But he kept ahead all the time. The retribution that followed every vengeful success was so sweeping and majestic that the boys always retired from the field badly worsted. At last they conspired together and hit upon a plan that promised a dazzling victory. They swore in the sign painter's boy, told him the scheme, and asked his help. He had his own reasons for being delighted, for the master boarded in his father's family and had given the boy ample cause to hate him. The master's wife would go on a visit to the country in a few days, and there would be nothing to interfere with the plan; the master always prepared himself for great occasions by getting pretty well fuddled, and the sign painter's boy said that when the dominie had reached the proper condition on Examination Evening he would "manage the thing" while he napped in his chair; then he would have him awakened at the right time and hurried away to school.

In the fullness of time the interesting occasion arrived. At eight in the evening the schoolhouse was brilliantly lighted, and adorned with wreaths and festoons of foliage and flowers. The master sat throned in his great chair upon a raised platform, with his blackboard behind him. He was looking tolerably mellow. Three rows of benches on each side and six rows in front of him were occupied by the dignitaries of the town and by the parents of the pupils. To his left, back of the rows of citizens, was a spacious temporary platform upon which were seated the scholars who were to take part in the exercises of the evening; rows of small boys, washed and dressed to an intolerable state of discomfort; rows of gawky big boys; snowbanks of girls and young ladies clad in lawn and muslin and conspicuously conscious of their bare arms, their

grandmothers' ancient trinkets, their bits of pink and blue ribbon and the flowers in their hair. All the rest of the house was filled with non-participating scholars.

The exercises began. A very little boy stood up and sheepishly recited, "You'd scarce expect one of my age to speak in public on the stage," etc.—accompanying himself with the painfully exact and spasmodic gestures which a machine might have used— supposing the machine to be a trifle out of order. But he got through safely, though cruelly scared, and got a fine round of applause when he made his manufactured bow and retired.

A little shamefaced girl lisped, "Mary had a little lamb," etc., performed a compassion-inspiring curtsy, got her meed of applause, and sat down flushed and happy.

Tom Sawyer stepped forward with conceited confidence and soared into the unquenchable and indestructible "Give me liberty or give me death" speech, with fine fury and frantic gesticulation, and broke down in the middle of it. A ghastly stage-fright seized him, his legs quaked under him and he was like to choke. True, he had the manifest sympathy of the house but he had the house's silence, too, which was even worse than its sympathy. The master frowned, and this completed the disaster. Tom struggled awhile and then retired, utterly defeated. There was a weak attempt at applause, but it died early.

"The Boy Stood on the Burning Deck" followed; also "The Assyrian Came Down," and other declamatory gems. Then there were reading exercises, and a spelling fight. The meagre Latin class recited with honor. The prime feature of the evening was in order, now—original "compositions" by the young ladies. Each in her turn stepped forward to the edge of the platform, cleared her throat, held up her manuscript (tied with dainty ribbon), and proceeded to read, with labored attention to "expression" and punctuation. The themes were the same that had been illuminated upon similar occasions by their mothers before them, their grandmothers, and doubtless all their ancestors in the female line clear back to the Crusades. "Friendship" was one; "Memories of Other Days"; "Religion in History"; "Dream Land"; "The Advantages of Culture"; "Forms of Political Government Compared and Contrasted"; "Melancholy"; "Filial Love"; "Heart Longings," etc., etc.

A prevalent feature in these compositions was a nursed and petted melancholy; another was a wasteful and opulent gush of "fine language"; another was a tendency to lug in by the ears particularly prized words and phrases until they were worn entirely out; and a peculiarity that conspicuously marked and marred

them was the inveterate and intolerable sermon that wagged its crippled tail at the end of each and every one of them. No matter what the subject might be, a brainracking effort was made to squirm it into some aspect or other that the moral and religious mind could contemplate with edification. The glaring insincerity of these sermons was not sufficient to compass the banishment of the fashion from the schools, and it is not sufficient today; it never will be sufficient while the world stands, perhaps. There is no school in all our land where the young ladies do not feel obliged to close their compositions with a sermon; and you will find that the sermon of the most frivolous and the least religious girl in the school is always the longest and the most relentlessly pious. But enough of this. Homely truth is unpalatable.

Let us return to the "Examination." The first composition that was read was one entitled "Is this, then, Life?" Perhaps the reader can endure an extract from it:

"In the common walks of life, with what delightful emotions does the youthful mind look forward to some anticipated scene of festivity! Imagination is busy sketching rose-tinted pictures of joy. In fancy, the voluptuous votary of fashion sees herself amid the festive throng, 'the observed of all observers.' Her graceful form, arrayed in snowy robes, is whirling through the mazes of the joyous dance; her eye is brightest, her step is lightest in the gay assembly.

"In such delicious fancies time quickly glides by, and the welcome hour arrives for her entrance into the Elysian world, of which she has had such bright dreams. How fairy-like does everything appear to her enchanted vision! Each new scene is more charming than the last. But after a while she finds that beneath this goodly exterior, all is vanity, the flattery which once charmed her soul, now grates harshly upon her ear; the ballroom has lost its charms; and with wasted health and embittered heart, she turns away with the conviction that earthly pleasures cannot satisfy the longings of the soul!"

And so forth and so on. There was a buzz of gratification from time to time during the reading, accompanied by whispered ejaculations of "How sweet!" "How eloquent!" "So true!" etc., and after the thing had closed with a peculiarly afflicting sermon the applause was enthusiastic.

Then arose a slim, melancholy girl, whose face had the "interesting" paleness that comes of pills and indigestion, and read a "poem." Two stanzas of it will do:

"A MISSOURI MAIDEN'S FAREWELL TO ALABAMA

*"Alabama, goodbye! I love thee well!
But yet for a while do I leave thee now!
Sad, yes, sad thoughts of thee my heart doth swell,
And burning recollections throng my brow!
For I have wandered through thy flowery woods;
Have roamed and read near Tallapoosa's stream;
Have listened to Tallassee's warring floods,
And wooed on Coosa's side Aurora's beam.
"Yet shame I not to bear an o'erfull heart,
Nor blush to turn behind my tearful eyes;
'Tis from no stranger land I now must part,
'Tis to no strangers left I yield these sighs.
Welcome and home were mine within this State,
Whose vales I leave—whose spires fade fast from me
And cold must be mine eyes, and heart, and tete,
When, dear Alabama! they turn cold on thee!"*

There were very few there who knew what "tete" meant, but the poem was very satisfactory, nevertheless.

Next appeared a dark-complexioned, black-eyed, black-haired young lady, who paused an impressive moment, assumed a tragic expression, and began to read in a measured, solemn tone:

A VISION

"Dark and tempestuous was night. Around the throne on high not a single star quivered; but the deep intonations of the heavy thunder constantly vibrated upon the ear; whilst the terrific lightning revelled in angry mood through the cloudy chambers of heaven, seeming to scorn the power exerted over its terror by the illustrious Franklin! Even the boisterous winds unanimously came forth from their mystic homes, and blustered about as if to enhance by their aid the wildness of the scene."

"At such a time, so dark, so dreary, for human sympathy my very spirit sighed; but instead thereof,"

"My dearest friend, my counsellor, my comforter and guide—My joy in grief, my second bliss in joy,' came to my side. She moved like one of those bright beings pictured in the sunny walks of fancy's Eden by the romantic and young, a queen of beauty unadorned save by her own transcendent loveliness. So soft was her step, it failed to make even a sound, and but for the magical thrill imparted by her genial touch, as other unobtrusive beauties, she would have glided away unperceived—unsought. A strange sadness rested upon her features, like icy tears upon the robe of December, as she pointed to the contending elements without, and bade me contemplate the two beings presented."

This nightmare occupied some ten pages of manuscript and wound up with a sermon so destructive of all hope to non-Presbyterians that it took the first prize. This composition was considered to be the very finest effort of the evening. The mayor of the village, in delivering the prize to the author of it, made a warm speech in which he said that it was by far the most “eloquent” thing he had ever listened to, and that Daniel Webster himself might well be proud of it.

It may be remarked, in passing, that the number of compositions in which the word “beauteous” was overfounded, and human experience referred to as “life’s page,” was up to the usual average.

Now the master, mellow almost to the verge of geniality, put his chair aside, turned his back to the audience, and began to draw a map of America on the blackboard, to exercise the geography class upon. But he made a sad business of it with his unsteady hand, and a smothered titter rippled over the house. He knew what the matter was, and set himself to right it. He sponged out lines and remade them; but he only distorted them more than ever, and the tittering was more pronounced. He threw his entire attention upon his work, now, as if determined not to be put down by the mirth. He felt that all eyes were fastened upon him; he imagined he was succeeding, and yet the tittering continued; it even manifestly increased. And well it might. There was a garret above, pierced with a scuttle over his head; and down through this scuttle came a cat, suspended around the haunches by a string; she had a rag tied about her head and jaws to keep her from mewling; as she slowly descended she curved upward and clawed at the string, she swung downward and clawed at the intangible air. The tittering rose higher and higher—the cat was within six inches of the absorbed teacher’s head—down, down, a little lower, and she grabbed his wig with her desperate claws, clung to it, and was snatched up into the garret in an instant with her trophy still in her possession! And how the light did blaze abroad from the master’s bald pate—for the sign painter’s boy had gilded it!

That broke up the meeting. The boys were avenged. Vacation had come.

NOTE: *The pretended “compositions” quoted in this chapter are taken without alteration from a volume entitled “Prose and Poetry, by a Western Lady”—but they are exactly and precisely after the schoolgirl pattern, and hence are much happier than any mere imitations could be.*

TOM joined the new order of Cadets of Temperance, being attracted by the showy character of their “regalia.” He promised to abstain from smoking, chewing, and profanity as long as he remained a member. Now he found out a new thing—namely, that to promise not to do a thing is the surest way in the world to make a body want to go and do that very thing. Tom soon found himself tormented with a desire to drink and swear; the desire grew to be so intense that nothing but the hope of a chance to display himself in his red sash kept him from withdrawing from the order. Fourth of July was coming; but he soon gave that up—gave it up before he had worn his shackles over forty-eight hours—and fixed his hopes upon old Judge Frazer, justice of the peace, who was apparently on his deathbed and would have a big public funeral, since he was so high an official. During three days Tom was deeply concerned about the Judge’s condition and hungry for news of it. Sometimes his hopes ran high—so high that he would venture to get out his regalia and practise before the looking-glass. But the Judge had a most discouraging way of fluctuating. At last he was pronounced upon the mend—and then convalescent. Tom was disgusted; and felt a sense of injury, too. He handed in his resignation at once — and that night the Judge suffered a relapse and died. Tom resolved that he would never trust a man like that again.

The funeral was a fine thing. The Cadets paraded in a style calculated to kill the late member with envy. Tom was a free boy again, however—there was something in that. He could drink and swear, now—but found to his surprise that he did not want to. The simple fact that he could, took the desire away, and the charm of it.

Tom presently wondered to find that his coveted vacation was beginning to hang a little heavily on his hands.

He attempted a diary—but nothing happened during three days, and so he abandoned it.

The first of all the negro minstrel shows came to town, and made a sensation. Tom and Joe Harper got up a band of performers and were happy for two days.

Even the Glorious Fourth was in some sense a failure, for it rained hard, there was no procession in consequence, and the greatest man in the world (as Tom supposed), Mr. Benton, an actual United States Senator, proved an overwhelming disappointment—for he was not twenty-five feet high, nor even anywhere in the neighborhood of it.

A circus came. The boys played circus for three days afterward in tents made of rag carpeting— admission, three pins for boys, two for girls—and then circusing was abandoned.

A phrenologist and a mesmerizer came—and went again and left the village duller and drearier than ever.

There were some boys-and-girls' parties, but they were so few and so delightful that they only made the aching voids between ache the harder.

Becky Thatcher was gone to her Constantinople home to stay with her parents during vacation—so there was no bright side to life anywhere.

The dreadful secret of the murder was a chronic misery. It was a very cancer for permanency and pain. Then came the measles.

During two long weeks Tom lay a prisoner, dead to the world and its happenings. He was very ill, he was interested in nothing. When he got upon his feet at last and moved feebly downtown, a melancholy change had come over everything and every creature. There had been a "revival," and everybody had "got religion," not only the adults, but even the boys and girls. Tom went about, hoping against hope for the sight of one blessed sinful face, but disappointment crossed him everywhere. He found Joe Harper studying a Testament, and turned sadly away from the depressing spectacle. He sought Ben Rogers, and found him visiting the poor with a basket of tracts. He hunted up Jim Hollis, who called his attention to the precious blessing of his late measles as a warning. Every boy he encountered added another ton to his depression; and when, in desperation, he flew for refuge at last to the bosom of Huckleberry Finn and was received with a Scriptural quotation, his heart broke and he crept home and to bed realizing that he alone of all the town was lost, forever and forever.

And that night there came on a terrific storm, with driving rain, awful claps of thunder and blinding sheets of lightning. He covered his head with the bedclothes and waited in a horror of suspense for his doom; for he had not the shadow of a doubt that all this hubbub was about him. He believed he had taxed the forbearance of the powers above to the extremity of endurance and that this was the result. It might have seemed to him a waste of pomp and ammunition to kill a bug with a battery of artillery, but there seemed nothing incongruous about the getting up such an expensive thunderstorm as this to knock the turf from under an insect like himself.

By and by the tempest spent itself and died without accomplishing its object. The boy's first impulse was to be grateful, and reform. His second was to wait—for there might not be any more storms.

The next day the doctors were back; Tom had

relapsed. The three weeks he spent on his back this time seemed an entire age. When he got abroad at last he was hardly grateful that he had been spared, remembering how lonely was his estate, how companionless and forlorn he was. He drifted listlessly down the street and found Jim Hollis acting as judge in a juvenile court that was trying a cat for murder, in the presence of her victim, a bird. He found Joe Harper and Huck Finn up an alley eating a stolen melon. Poor lads! they—like Tom—had suffered a relapse.

CHAPTER XXIII

AT last the sleepy atmosphere was stirred—and vigorously: the murder trial came on in the court. It became the absorbing topic of village talk immediately. Tom could not get away from it. Every reference to the murder sent a shudder to his heart, for his troubled conscience and fears almost persuaded him that these remarks were put forth in his hearing as "feelers"; he did not see how he could be suspected of knowing anything about the murder, but still he could not be comfortable in the midst of this gossip. It kept him in a cold shiver all the time. He took Huck to a lonely place to have a talk with him. It would be some relief to unseal his tongue for a little while; to divide his burden of distress with another sufferer. Moreover, he wanted to assure himself that Huck had remained discreet.

"Huck, have you ever told anybody about—that?"

"Bout what?"

"You know what."

"Oh—'course I haven't."

"Never a word?"

"Never a solitary word, so help me. What makes you ask?"

"Well, I was afeard."

"Why, Tom Sawyer, we wouldn't be alive two days if that got found out. You know that." Tom felt more comfortable. After a pause:

"Huck, they couldn't anybody get you to tell, could they?"

"Get me to tell? Why, if I wanted that halfbreed devil to drownd me they could get me to tell. They ain't no different way."

"Well, that's all right, then. I reckon we're safe as long as we keep mum. But let's swear again, anyway. It's more surer."

"I'm agreed."

So they swore again with dread solemnities.

"What is the talk around, Huck? I've heard a power of it."

“Talk? Well, it’s just Muff Potter, Muff Potter, Muff Potter all the time. It keeps me in a sweat, constant, so’s I want to hide som’ers.”

“That’s just the same way they go on round me. I reckon he’s a goner. Don’t you feel sorry for him, sometimes?” “Most always—most always. He ain’t no account; but then he hain’t ever done anything to hurt anybody. Just fishes a little, to get money to get drunk on—and loaf around considerable; but lord, we all do that—leastways most of us—preachers and such like. But he’s kind of good—he give me half a fish, once, when there warn’t enough for two; and lots of times he’s kind of stood by me when I was out of luck.”

“Well, he’s mended kites for me, Huck, and knitted hooks on to my line. I wish we could get him out of there.”

“My! we couldn’t get him out, Tom. And besides, ’twouldn’t do any good; they’d ketch him again.”

“Yes—so they would. But I hate to hear ’em abuse him so like the dickens when he never done—that.” “I do too, Tom. Lord, I hear ’em say he’s the bloodiest looking villain in this country, and they wonder he wasn’t ever hung before.”

“Yes, they talk like that, all the time. I’ve heard ’em say that if he was to get free they’d lynch him.”

“And they’d do it, too.”

The boys had a long talk, but it brought them little comfort. As the twilight drew on, they found themselves hanging about the neighborhood of the little isolated jail, perhaps with an undefined hope that something would happen that might clear away their difficulties. But nothing happened; there seemed to be no angels or fairies interested in this luckless captive.

The boys did as they had often done before—went to the cell grating and gave Potter some tobacco and matches. He was on the ground floor and there were no guards.

His gratitude for their gifts had always smote their consciences before—it cut deeper than ever, this time. They felt cowardly and treacherous to the last degree when Potter said:

“You’ve been mighty good to me, boys—better’n anybody else in this town. And I don’t forget it, I don’t. Often I says to myself, says I, ‘I used to mend all the boys’ kites and things, and show ’em where the good fishin’ places was, and befriend ’em what I could, and now they’ve all forgot old Muff when he’s in trouble; but Tom don’t, and Huck don’t— they don’t forget him, says I, ‘and I don’t forget them.’ Well, boys, I done an awful thing— drunk and crazy at the time—that’s the only way I account for it—and now

I got to swing for it, and it’s right. Right, and best, too, I reckon—hope so, anyway. Well, we won’t talk about that. I don’t want to make you feel bad; you’ve

befriended me. But what I want to say, is, don’t you ever get drunk—then you won’t ever get here. Stand a litter furder west—so—that’s it; it’s a prime comfort to see faces that’s friendly when a body’s in such a muck of trouble, and there don’t none come here but yourn. Good friendly faces—good friendly faces. Git up on one another’s backs and let me touch ’em. That’s it. Shake hands—yourn’ll come through the bars, but mine’s too big. Little hands, and weak—but they’ve helped Muff Potter a power, and they’d help him more if they could.”

Tom went home miserable, and his dreams that night were full of horrors. The next day and the day after, he hung about the courtroom, drawn by an almost irresistible impulse to go in, but forcing himself to stay out. Huck was having the same experience. They studiously avoided each other. Each wandered away, from time to time, but the same dismal fascination always brought them back presently. Tom kept his ears open when idlers sauntered out of the courtroom, but invariably heard distressing news—the toils were closing more and more relentlessly around poor Potter. At the end of the second day the village talk was to the effect that Injun Joe’s evidence stood firm and unshaken, and that there was not the slightest question as to what the jury’s verdict would be.

Tom was out late, that night, and came to bed through the window. He was in a tremendous state of excitement. It was hours before he got to sleep. All the village flocked to the courthouse the next morning, for this was to be the great day. Both sexes were about equally represented in the packed audience. After a long wait the jury filed in and took their places; shortly afterward, Potter, pale and haggard, timid and hopeless, was brought in, with chains upon him, and seated where all the curious eyes could stare at him; no less conspicuous was Injun Joe, stolid as ever. There was another pause, and then the judge arrived and the sheriff proclaimed the opening of the court. The usual whisperings among the lawyers and gathering together of papers followed. These details and accompanying delays worked up an atmosphere of preparation that was as impressive as it was fascinating.

Now a witness was called who testified that he found Muff Potter washing in the brook, at an early hour of the morning that the murder was discovered, and that he immediately sneaked away. After some further questioning, counsel for the prosecution said: “Take the witness.”

The prisoner raised his eyes for a moment, but dropped them again when his own counsel said:

“I have no questions to ask him.”

The next witness proved the finding of the knife near the corpse. Counsel for the prosecution said:

“Take the witness.”

“I have no questions to ask him,” Potter’s lawyer replied.

A third witness swore he had often seen the knife in Potter’s possession.

“Take the witness.”

Counsel for Potter declined to question him. The faces of the audience began to betray annoyance. Did this attorney mean to throw away his client’s life without an effort? Several witnesses deposed concerning Potter’s guilty behavior when brought to the scene of the murder. They were allowed to leave the stand without being cross-questioned.

Every detail of the damaging circumstances that occurred in the graveyard upon that morning which all present remembered so well was brought out by credible witnesses, but none of them were cross-examined by Potter’s lawyer. The perplexity and dissatisfaction of the house expressed itself in murmurs and provoked a reproof from the bench. Counsel for the prosecution now said:

“By the oaths of citizens whose simple word is above suspicion, we have fastened this awful crime, beyond all possibility of question, upon the unhappy prisoner at the bar. We rest our case here.”

A groan escaped from poor Potter, and he put his face in his hands and rocked his body softly to and fro, while a painful silence reigned in the courtroom. Many men were moved, and many women’s compassion testified itself in tears. Counsel for the defence rose and said:

“Your honor, in our remarks at the opening of this trial, we foreshadowed our purpose to prove that our client did this fearful deed while under the influence of a blind and irresponsible delirium produced by drink. We have changed our mind. We shall not offer that plea.” [Then to the clerk:] “Call Thomas Sawyer!” A puzzled amazement awoke in every face in the house, not even excepting Potter’s. Every eye fastened itself with wondering interest upon Tom as he rose and took his place upon the stand. The boy looked wild enough, for he was badly scared. The oath was administered.

“Thomas Sawyer, where were you on the seventeenth of June, about the hour of midnight?” Tom glanced at Injun Joe’s iron face and his tongue failed him. The audience listened breathless, but the words refused to come. After a few moments, however, the boy got a little of his strength back, and managed to put enough of it into his voice to make part of the house hear:

“In the graveyard!”

“A little bit louder, please. Don’t be afraid. You were —”

“In the graveyard.”

A contemptuous smile flitted across Injun Joe’s face.

“Were you anywhere near Horse Williams’ grave?”

“Yes, sir.”

“Speak up—just a trifle louder. How near were you?”

“Near as I am to you.”

“Were you hidden, or not?”

“I was hid.”

“Where?”

“Behind the elms that’s on the edge of the grave.”

Injun Joe gave a barely perceptible start.

“Any one with you?”

“Yes, sir. I went there with—”

“Wait—wait a moment. Never mind mentioning your companion’s name. We will produce him at the proper time. Did you carry anything there with you.” Tom hesitated and looked confused.

“Speak out, my boy—don’t be diffident. The truth is always respectable. What did you take there?”

“Only a—a—dead cat.”

There was a ripple of mirth, which the court checked.

“We will produce the skeleton of that cat. Now, my boy, tell us everything that occurred— tell it in your own way—don’t skip anything, and don’t be afraid.”

Tom began—hesitatingly at first, but as he warmed to his subject his words flowed more and more easily; in a little while every sound ceased but his own voice; every eye fixed itself upon him; with parted lips and bated breath the audience hung upon his words, taking no note of time, rapt in the ghastly fascinations of the tale. The strain upon pent emotion reached its climax when the boy said:

“—and as the doctor fetched the board around and Muff Potter fell, Injun Joe jumped with the knife and...”

Crash! Quick as lightning the halfbreed sprang for a window, tore his way through all opposers, and was gone!

CHAPTER XXIV

TOM was a glittering hero once more—the pet of the old, the envy of the young. His name even went into immortal print, for the village paper magnified him. There were some that believed he would be President, yet, if he escaped hanging.

As usual, the fickle, unreasoning world took Muff Potter to its bosom and fondled him as lavishly as it had abused him before. But that sort of conduct is to the world’s credit; therefore it is not well to find fault with it.

Tom's days were days of splendor and exultation to him, but his nights were seasons of horror. Injun Joe infested all his dreams, and always with doom in his eye. Hardly any temptation could persuade the boy to stir abroad after nightfall. Poor Huck was in the same state of wretchedness and terror, for Tom had told the whole story to the lawyer the night before the great day of the trial, and Huck was sore afraid that his share in the business might leak out, yet, notwithstanding Injun Joe's flight had saved him the suffering of testifying in court. The poor fellow had got the attorney to promise secrecy, but what of that? Since Tom's harassed conscience had managed to drive him to the lawyer's house by night and wring a dread tale from lips that had been sealed with the dismalest and most formidable of oaths, Huck's confidence in the human race was well-nigh obliterated.

Daily Muff Potter's gratitude made Tom glad he had spoken; but nightly he wished he had sealed up his tongue.

Half the time Tom was afraid Injun Joe would never be captured; the other half he was afraid he would be. He felt sure he never could draw a safe breath again until that man was dead and he had seen the corpse.

Rewards had been offered, the country had been scoured, but no Injun Joe was found. One of those omniscient and awe-inspiring marvels, a detective, came up from St. Louis, moused around, shook his head, looked wise, and made that sort of astounding success which members of that craft usually achieve. That is to say, he "found a clew." But you can't hang a "clew" for murder, and so after that detective had got through and gone home, Tom felt just as insecure as he was before.

The slow days drifted on, and each left behind it a slightly lightened weight of apprehension.

CHAPTER XXV

THERE comes a time in every rightly-constructed boy's life when he has a raging desire to go somewhere and dig for hidden treasure. This desire suddenly came upon Tom one day. He sallied out to find Joe Harper, but failed of success. Next he sought Ben Rogers; he had gone fishing. Presently he stumbled upon Huck Finn the Red-Handed. Huck would answer. Tom took him to a private place and opened the matter to him confidentially. Huck was willing. Huck was always willing to take a hand in any enterprise that offered entertainment and required no capital, for he had a troublesome superabundance of that sort of time which is not money. "Where'll we dig?" said Huck.

"Oh, most anywhere."

"Why, is it hid all around?"

"No, indeed it ain't. It's hid in mighty particular places, Huck—sometimes on islands, sometimes in rotten chests under the end of a limb of an old dead tree, just where the shadow falls at midnight; but mostly under the floor in ha'nted houses."

"Who hides it?"

"Why, robbers, of course—who'd you reckon? Sunday-school sup'rintendents?" "I don't know. If 'twas mine I wouldn't hide it; I'd spend it and have a good time."

"So would I. But robbers don't do that way. They always hide it and leave it there."

"Don't they come after it any more?"

"No, they think they will, but they generally forget the marks, or else they die. Anyway, it lays there a long time and gets rusty; and by and by somebody finds an old yellow paper that tells how to find the marks—a paper that's got to be ciphered over about a week because it's mostly signs and hy'roglyphics."

"Hyro—which?"

"Hy'roglyphics—pictures and things, you know, that don't seem to mean anything." "Have you got one of them papers, Tom?"

"No."

"Well then, how you going to find the marks?"

"I don't want any marks. They always bury it under a ha'nted house or on an island, or under a dead tree that's got one limb sticking out. Well, we've tried Jackson's Island a little, and we can try it again some time; and there's the old ha'nted house up the StillHouse branch, and there's lots of dead-limb trees—dead loads of 'em."

"Is it under all of them?"

"How you talk! No!"

"Then how you going to know which one to go for?"

"Go for all of 'em!"

"Why, Tom, it'll take all summer."

"Well, what of that? Suppose you find a brass pot with a hundred dollars in it, all rusty and gray, or rotten chest full of di'monds. How's that?" Huck's eyes glowed.

"That's bully. Plenty bully enough for me. Just you gimme the hundred dollars and I don't want no di'monds."

"All right. But I bet you I ain't going to throw off on di'monds. Some of 'em's worth twenty dollars apiece—there ain't any, hardly, but's worth six bits or a dollar."

"No! Is that so?"

"Cert'nly—anybody'll tell you so. Hain't you ever seen one, Huck?"

"Not as I remember."

"Oh, kings have slathers of them."

"Well, I don' know no kings, Tom."

"I reckon you don't. But if you was to go to Europe you'd see a raft of 'em hopping around." "Do they hop?"

"Hop?—your granny! No!"

"Well, what did you say they did, for?"

"Shucks, I only meant you'd see 'em—not hopping, of course—what do they want to hop for?—but I mean you'd just see 'em—scattered around, you know, in a kind of a general way. Like that old humpbacked Richard."

"Richard? What's his other name?"

"He didn't have any other name. Kings don't have any but a given name."

"No?" "But they don't."

"Well, if they like it, Tom, all right; but I don't want to be a king and have only just a given name, like a black man. But say—where you going to dig first?"

"Well, I don't know. S'pose we tackle that old dead-limb tree on the hill t'other side of Still-House branch?"

"I'm agreed."

So they got a crippled pick and a shovel, and set out on their three-mile tramp. They arrived hot and panting, and threw themselves down in the shade of a neighboring elm to rest and have a smoke.

"I like this," said Tom.

"So do I."

"Say, Huck, if we find a treasure here, what you going to do with your share?"

"Well, I'll have pie and a glass of soda every day, and I'll go to every circus that comes along. I bet I'll have a gay time."

"Well, ain't you going to save any of it?"

"Save it? What for?"

"Why, so as to have something to live on, by and by."

"Oh, that ain't any use. Pap would come back to thish-er town some day and get his claws on it if I didn't hurry up, and I tell you he'd clean it out pretty quick. What you going to do with yourn, Tom?"

"I'm going to buy a new drum, and a sure'nough sword, and a red necktie and a bull pup, and get married."

"Married!"

"That's it."

"Tom, you—why, you ain't in your right mind."

"Wait—you'll see."

"Well, that's the foolishest thing you could do. Look at pap and my mother. Fight! Why, they used to fight

all the time. I remember, mighty well."

"That ain't anything. The girl I'm going to marry won't fight."

"Tom, I reckon they're all alike. They'll all comb a body. Now you better think 'bout this awhile. I tell you you better. What's the name of the gal?"

"It ain't a gal at all—it's a girl."

"It's all the same, I reckon; some says gal, some says girl—both's right, like enough. Anyway, what's her name, Tom?"

"I'll tell you some time—not now."

"All right—that'll do. Only if you get married I'll be more lonesomer than ever."

"No you won't. You'll come and live with me. Now stir out of this and we'll go to digging."

They worked and sweated for half an hour. No result. They toiled another halfhour. Still no result. Huck said:

"Do they always bury it as deep as this?"

"Sometimes—not always. Not generally. I reckon we haven't got the right place."

So they chose a new spot and began again. The labor dragged a little, but still they made progress. They pegged away in silence for some time. Finally Huck leaned on his shovel, swabbed the beaded drops from his brow with his sleeve, and said:

"Where you going to dig next, after we get this one?"

"I reckon maybe we'll tackle the old tree that's over yonder on Cardiff Hill back of the widow's."

"I reckon that'll be a good one. But won't the widow take it away from us, Tom? It's on her land."

"She take it away! Maybe she'd like to try it once. Whoever finds one of these hid treasures, it belongs to him. It don't make any difference whose land it's on." That was satisfactory. The work went on. By and by Huck said:

"Blame it, we must be in the wrong place again. What do you think?"

"It is mighty curious, Huck. I don't understand it. Sometimes witches interfere. I reckon maybe that's what's the trouble now."

"Shucks! Witches ain't got no power in the daytime."

"Well, that's so. I didn't think of that. Oh, I know what the matter is! What a blamed lot of fools we are! You got to find out where the shadow of the limb falls at midnight, and that's where you dig!"

"Then consound it, we've fooled away all this work for nothing. Now hang it all, we got to come back in the night. It's an awful long way. Can you get out?"

"I bet I will. We've got to do it tonight, too, because if somebody sees these holes they'll know in a minute

what's here and they'll go for it."

"Well, I'll come around and maow tonight."

"All right. Let's hide the tools in the bushes."

The boys were there that night, about the appointed time. They sat in the shadow waiting. It was a lonely place, and an hour made solemn by old traditions. Spirits whispered in the rustling leaves, ghosts lurked in the murky nooks, the deep baying of a hound floated up out of the distance, an owl answered with his sepulchral note. The boys were subdued by these solemnities, and talked little. By and by they judged that twelve had come; they marked where the shadow fell, and began to dig. Their hopes commenced to rise. Their interest grew stronger, and their industry kept pace with it. The hole deepened and still deepened, but every time their hearts jumped to hear the pick strike upon something, they only suffered a new disappointment. It was only a stone or a chunk. At last Tom said:

"It ain't any use, Huck, we're wrong again."

"Well, but we can't be wrong. We spotted the shadder to a dot." "I know it, but then there's another thing." "What's that?"

"Why, we only guessed at the time. Like enough it was too late or too early." Huck dropped his shovel.

"That's it," said he. "That's the very trouble. We got to give this one up. We can't ever tell the right time, and besides this kind of thing's too awful, here this time of night with witches and ghosts a-fluttering around so. I feel as if something's behind me all the time; and I'm afeard to turn around, becuz maybe there's others in front a-waiting for a chance. I been creeping all over, ever since I got here."

"Well, I've been pretty much so, too, Huck. They most always put in a dead man when they bury a treasure under a tree, to look out for it."

"Lordy!"

"Yes, they do. I've always heard that."

"Tom, I don't like to fool around much where there's dead people. A body's bound to get into trouble with 'em, sure."

"I don't like to stir 'em up, either. S'pose this one here was to stick his skull out and say something!" "Don't Tom! It's awful."

"Well, it just is. Huck, I don't feel comfortable a bit."

"Say, Tom, let's give this place up, and try somewheres else."

"All right, I reckon we better."

"What'll it be?"

Tom considered awhile, and then said: "The ha'nted house. That's it!"

"Blame it, I don't like ha'nted houses, Tom. Why, they're a dern sight worse'n dead people. Dead people

might talk, maybe, but they don't come sliding around in a shroud, when you ain't noticing, and peep over your shoulder all of a sudden and grit their teeth, the way a ghost does. I couldn't stand such a thing as that, Tom—nobody could."

"Yes, but, Huck, ghosts don't travel around only at night. They won't hender us from digging there in the daytime."

"Well, that's so. But you know mighty well people don't go about that ha'nted house in the day nor the night." "Well, that's mostly because they don't like to go where a man's been murdered, anyway—but nothing's ever been seen around that house except in the night—just some blue lights slipping by the windows—no regular ghosts."

"Well, where you see one of them blue lights flickering around, Tom, you can bet there's a ghost mighty close behind it. It stands to reason. Becuz you know that they don't anybody but ghosts use 'em."

"Yes, that's so. But anyway they don't come around in the daytime, so what's the use of our being afeard?"

"Well, all right. We'll tackle the ha'nted house if you say so—but I reckon it's taking chances."

They had started down the hill by this time. There in the middle of the moonlit valley below them stood the "ha'nted" house, utterly isolated, its fences gone long ago, rank weeds smothering the very doorsteps, the chimney crumbled to ruin, the window-sashes vacant, a corner of the roof caved in. The boys gazed awhile, half expecting to see a blue light flit past a window; then talking in a low tone, as befitted the time and the circumstances, they struck far off to the right, to give the haunted house a wide berth, and took their way homeward through the woods that adorned the rearward side of Cardiff Hill.

CHAPTER XXVI

ABOUT noon the next day the boys arrived at the dead tree; they had come for their tools. Tom was impatient to go to the haunted house; Huck was measurably so, also—but suddenly said:

"Lookyhere, Tom, do you know what day it is?"

Tom mentally ran over the days of the week, and then quickly lifted his eyes with a startled look in them.

"My! I never once thought of it, Huck!"

"Well, I didn't neither, but all at once it popped onto me that it was Friday."

"Blame it, a body can't be too careful, Huck. We might 'a' got into an awful scrape, tackling such a thing on a Friday."

"Might! Better say we would! There's some lucky

days, maybe, but Friday ain't."

"Any fool knows that. I don't reckon you was the first that found it out, Huck."

"Well, I never said I was, did I? And Friday ain't all, neither. I had a rotten bad dream last night—dreamt about rats."

"No! Sure sign of trouble. Did they fight?"

"No."

"Well, that's good, Huck. When they don't fight it's only a sign that there's trouble around, you know. All we got to do is to look mighty sharp and keep out of it. We'll drop this thing for today, and play. Do you know Robin Hood, Huck?"

"No. Who's Robin Hood?"

"Why, he was one of the greatest men that was ever in England—and the best. He was a robber."

"Cracky, I wisht I was. Who did he rob?"

"Only sheriffs and bishops and rich people and kings, and such like. But he never bothered the poor. He loved 'em. He always divided up with 'em perfectly square."

"Well, he must 'a' been a brick."

"I bet you he was, Huck. Oh, he was the noblest man that ever was. They ain't any such men now, I can tell you. He could lick any man in England, with one hand tied behind him; and he could take his yew bow and plug a ten-cent piece every time, a mile and a half."

"What's a yew bow?"

"I don't know. It's some kind of a bow, of course. And if he hit that dime only on the edge he would set down and cry—and curse. But we'll play Robin Hood—it's nobby fun. I'll learn you."

"I'm agreed."

So they played Robin Hood all the afternoon, now and then casting a yearning eye down upon the haunted house and passing a remark about the morrow's prospects and possibilities there. As the sun began to sink into the west they took their way homeward athwart the long shadows of the trees and soon were buried from sight in the forests of Cardiff Hill.

On Saturday, shortly after noon, the boys were at the dead tree again. They had a smoke and a chat in the shade, and then dug a little in their last hole, not with great hope, but merely because Tom said there were so many cases where people had given up a treasure after getting down within six inches of it, and then somebody else had come along and turned it up with a single thrust of a shovel. The thing failed this time, however, so the boys shouldered their tools and went away feeling that they had not trifled with fortune, but had fulfilled all the requirements that belong to the business of treasure hunting.

When they reached the haunted house there was something so weird and grisly about the dead silence that reigned there under the baking sun, and something so depressing about the loneliness and desolation of the place, that they were afraid, for a moment, to venture in. Then they crept to the door and took a trembling peep. They saw a weed-grown, floorless room, unplastered, an ancient fireplace, vacant windows, a ruinous staircase; and here, there, and everywhere hung ragged and abandoned cobwebs. They presently entered, softly, with quickened pulses, talking in whispers, ears alert to catch the slightest sound, and muscles tense and ready for instant retreat.

In a little while familiarity modified their fears and they gave the place a critical and interested examination, rather admiring their own boldness, and wondering at it, too. Next they wanted to look upstairs. This was something like cutting off retreat, but they got to daring each other, and of course there could be but one result—they threw their tools into a corner and made the ascent. Up there were the same signs of decay. In one corner they found a closet that promised mystery, but the promise was a fraud—there was nothing in it. Their courage was up now and well in hand. They were about to go down and begin work when—

"Sh!" said Tom.

"What is it?" whispered Huck, blanching with fright.

"Sh!... There!... Hear it?"

"Yes!... Oh, my! Let's run!"

"Keep still! Don't you budge! They're coming right toward the door."

The boys stretched themselves upon the floor with their eyes to knotholes in the planking, and lay waiting, in a misery of fear.

"They've stopped.... No—coming.... Here they are. Don't whisper another word, Huck. My goodness, I wish I was out of this!"

Two men entered. Each boy said to himself: "There's the old deaf and dumb Spaniard that's been about town once or twice lately—never saw t'other man before."

"T'other" was a ragged, unkempt creature, with nothing very pleasant in his face. The Spaniard was wrapped in a serape; he had bushy white whiskers; long white hair flowed from under his sombrero, and he wore green goggles. When they came in, "t'other" was talking in a low voice; they sat down on the ground, facing the door, with their backs to the wall, and the speaker continued his remarks. His manner became less guarded and his words more distinct as he proceeded:

"No," said he, "I've thought it all over, and I don't like it. It's dangerous." "Dangerous!" grunted the "deaf and dumb" Spaniard—to the vast surprise of the boys.

“Milk-sop!” This voice made the boys gasp and quake. It was Injun Joe’s! There was silence for some time. Then Joe said:

“What’s any more dangerous than that job up yonder—but nothing’s come of it.”

“That’s different. Away up the river so, and not another house about. ’Twon’t ever be known that we tried, anyway, long as we didn’t succeed.”

“Well, what’s more dangerous than coming here in the daytime!—anybody would suspicion us that saw us.”

“I know that. But there warn’t any other place as handy after that fool of a job. I want to quit this shanty. I wanted to yesterday, only it warn’t any use trying to stir out of here, with those infernal boys playing over there on the hill right in full view.”

“Those infernal boys” quaked again under the inspiration of this remark, and thought how lucky it was that they had remembered it was Friday and concluded to wait a day. They wished in their hearts they had waited a year.

The two men got out some food and made a luncheon. After a long and thoughtful silence, Injun Joe said:

“Look here, lad—you go back up the river where you belong. Wait there till you hear from me. I’ll take the chances on dropping into this town just once more, for a look. We’ll do that ‘dangerous’ job after I’ve spied around a little and think things look well for it. Then for Texas! We’ll leg it together!” This was satisfactory. Both men presently fell to yawning, and Injun Joe said:

“I’m dead for sleep! It’s your turn to watch.”

He curled down in the weeds and soon began to snore. His comrade stirred him once or twice and he became quiet. Presently the watcher began to nod; his head drooped lower and lower, both men began to snore now.

The boys drew a long, grateful breath. Tom whispered:

“Now’s our chance—come!” Huck said:

“I can’t—I’d die if they was to wake.”

Tom urged—Huck held back. At last Tom rose slowly and softly, and started alone. But the first step he made wrung such a hideous creak from the crazy floor that he sank down almost dead with fright. He never made a second attempt. The boys lay there counting the dragging moments till it seemed to them that time must be done and eternity growing gray; and then they were grateful to note that at last the sun was setting.

Now one snore ceased. Injun Joe sat up, stared around—smiled grimly upon his comrade, whose head was drooping upon his knees—stirred him up with his foot and said:

“Here! You’re a watchman, ain’t you! All right, though—nothing’s happened.”

“My! have I been asleep?”

“Oh, partly, partly. Nearly time for us to be moving, pard. What’ll we do with what little swag we’ve got left?” “I don’t know—leave it here as we’ve always done, I reckon. No use to take it away till we start south. Six hundred and fifty in silver’s something to carry.”

“Well—all right—it won’t matter to come here once more.”

“No—but I’d say come in the night as we used to do—it’s better.”

“Yes: but look here; it may be a good while before I get the right chance at that job; accidents might happen; ’tain’t in such a very good place; we’ll just regularly bury it—and bury it deep.”

“Good idea,” said the comrade, who walked across the room, knelt down, raised one of the rearward hearth-stones and took out a bag that jingled pleasantly. He subtracted from it twenty or thirty dollars for himself and as much for Injun Joe, and passed the bag to the latter, who was on his knees in the corner, now, digging with his bowie knife.

The boys forgot all their fears, all their miseries in an instant. With gloating eyes they watched every movement. Luck!—the splendor of it was beyond all imagination! Six hundred dollars was money enough to make half a dozen boys rich! Here was treasure hunting under the happiest auspices—there would not be any bothersome uncertainty as to where to dig. They nudged each other every moment—eloquent nudges and easily understood, for they simply meant—“Oh, but ain’t you glad now we’re here!”

Joe’s knife struck upon something.

“Hello!” said he.

“What is it?” said his comrade.

“Half-rotten plank—no, it’s a box, I believe. Here—bear a hand and we’ll see what it’s here for. Never mind, I’ve broke a hole.” He reached his hand in and drew it out—

“Man, it’s money!”

The two men examined the handful of coins. They were gold. The boys above were as excited as themselves, and as delighted.

Joe’s comrade said:

“We’ll make quick work of this. There’s an old rusty pick over amongst the weeds in the corner the other side of the fireplace—I saw it a minute ago.”

He ran and brought the boys’ pick and shovel. Injun Joe took the pick, looked it over critically, shook his head, muttered something to himself, and then began to use it. The box was soon unearthed. It was not very

large; it was iron bound and had been very strong before the slow years had injured it. The men contemplated the treasure awhile in blissful silence.

"Pard, there's thousands of dollars here," said Injun Joe.

"'Twas always said that Murrel's gang used to be around here one summer," the stranger observed.

"I know it," said Injun Joe; "and this looks like it, I should say."

"Now you won't need to do that job." The halfbreed frowned. Said he:

"You don't know me. Least you don't know all about that thing. 'Tain't robbery altogether—it's revenge!" and a wicked light flamed in his eyes. "I'll need your help in it. When it's finished—then Texas. Go home to your Nance and your kids, and stand by till you hear from me."

"Well—if you say so; what'll we do with this—bury it again?"

"Yes. [Ravishing delight overhead.] No! by the great Sachem, no! [Profound distress overhead.] I'd nearly forgot. That pick had fresh earth on it! [The boys were sick with terror in a moment.] What business has a pick and a shovel here? What business with fresh earth on them? Who brought them here—and where are they gone? Have you heard anybody?—seen anybody? What! bury it again and leave them to come and see the ground disturbed? Not exactly—not exactly. We'll take it to my den."

"Why, of course! Might have thought of that before. You mean Number One?" "No—Number Two—under the cross. The other place is bad—too common."

"All right. It's nearly dark enough to start."

Injun Joe got up and went about from window to window cautiously peeping out. Presently he said:

"Who could have brought those tools here? Do you reckon they can be upstairs?"

The boys' breath forsook them. Injun Joe put his hand on his knife, halted a moment, undecided, and then turned toward the stairway. The boys thought of the closet, but their strength was gone. The steps came creaking up the stairs—the intolerable distress of the situation woke the stricken resolution of the lads—they were about to spring for the closet, when there was a crash of rotten timbers and Injun Joe landed on the ground amid the debris of the ruined stairway. He gathered himself up cursing, and his comrade said: "Now what's the use of all that? If it's anybody, and they're up there, let them stay there— who cares? If they want to jump down, now, and get into trouble, who objects?"

It will be dark in fifteen minutes— and then let them follow us if they want to. I'm willing. In my

opinion, whoever hove those things in here caught a sight of us and took us for ghosts or devils or something. I'll bet they're running yet."

Joe grumbled awhile; then he agreed with his friend that what daylight was left ought to be economized in getting things ready for leaving. Shortly afterward they slipped out of the house in the deepening twilight, and moved toward the river with their precious box.

Tom and Huck rose up, weak but vastly relieved, and stared after them through the chinks between the logs of the house. Follow? Not they. They were content to reach ground again without broken necks, and take the townward track over the hill. They did not talk much. They were too much absorbed in hating themselves—hating the ill luck that made them take the spade and the pick there. But for that, Injun Joe never would have suspected. He would have hidden the silver with the gold to wait there till his "revenge" was satisfied, and then he would have had the misfortune to find that money turn up missing. Bitter, bitter luck that the tools were ever brought there!

They resolved to keep a lookout for that Spaniard when he should come to town spying out for chances to do his revengeful job, and follow him to "Number Two," wherever that might be. Then a ghastly thought occurred to Tom.

"Revenge? What if he means us, Huck!"

"Oh, don't!" said Huck, nearly fainting.

They talked it all over, and as they entered town they agreed to believe that he might possibly mean somebody else—at least that he might at least mean nobody but Tom, since only Tom had testified.

Very, very small comfort it was to Tom to be alone in danger! Company would be a palpable improvement, he thought.

CHAPTER XXVII

THE adventure of the day mightily tormented Tom's dreams that night. Four times he had his hands on that rich treasure and four times it wasted to nothingness in his fingers as sleep forsook him and wakefulness brought back the hard reality of his misfortune. As he lay in the early morning recalling the incidents of his great adventure, he noticed that they seemed curiously subdued and far away—somewhat as if they had happened in another world, or in a time long gone by. Then it occurred to him that the great adventure itself must be a dream! There was one very strong argument in favor of this idea—namely, that the quantity of coin he had seen was too vast to be real. He had never seen as much as fifty dollars in one mass before, and he was like all boys of his age and station in life, in that he imagined that all

references to “hundreds” and “thousands” were mere fanciful forms of speech, and that no such sums really existed in the world. He never had supposed for a moment that so large a sum as a hundred dollars was to be found in actual money in any one’s possession. If his notions of hidden treasure had been analyzed, they would have been found to consist of a handful of real dimes and a bushel of vague, splendid, ungraspable dollars.

But the incidents of his adventure grew sensibly sharper and clearer under the attrition of thinking them over, and so he presently found himself leaning to the impression that the thing might not have been a dream, after all. This uncertainty must be swept away. He would snatch a hurried breakfast and go and find Huck. Huck was sitting on the gunwale of a flatboat, listlessly dangling his feet in the water and looking very melancholy. Tom concluded to let Huck lead up to the subject. If he did not do it, then the adventure would be proved to have been only a dream.

“Hello, Huck!”

“Hello, yourself.”

Silence, for a minute.

“Tom, if we’d ’a’ left the blame tools at the dead tree, we’d ’a’ got the money. Oh, ain’t it awful!”

“Tain’t a dream, then, ’tain’t a dream! Somehow I most wish it was. Dog’d if I don’t, Huck.” “What ain’t a dream?”

“Oh, that thing yesterday. I been half thinking it was.”

“Dream! If them stairs hadn’t broke down you’d ’a’ seen how much dream it was! I’ve had dreams enough all night—with that patch-eyed Spanish devil going for me all through ’em—rot him!”

“No, not rot him. Find him! Track the money!”

“Tom, we’ll never find him. A feller don’t have only one chance for such a pile—and that one’s lost. I’d feel mighty shaky if I was to see him, anyway.”

“Well, so’d I; but I’d like to see him, anyway—and track him out—to his Number Two.”

“Number Two—yes, that’s it. I been thinking ’bout that. But I can’t make nothing out of it. What do you reckon it is?”

“I dono. It’s too deep. Say, Huck—maybe it’s the number of a house!”

“Goody!... No, Tom, that ain’t it. If it is, it ain’t in this one-horse town. They ain’t no numbers here.”

“Well, that’s so. Lemme think a minute. Here—it’s the number of a room—in a tavern, you know?”

“Oh, that’s the trick! They ain’t only two taverns. We can find out quick.”

“You stay here, Huck, till I come.”

Tom was off at once. He did not care to have Huck’s

company in public places. He was gone half an hour. He found that in the best tavern, No. 2 had long been occupied by a young lawyer, and was still so occupied. In the less ostentatious house, No. 2 was a mystery. The tavern-keeper’s young son said it was kept locked all the time, and he never saw anybody go into it or come out of it except at night; he did not know any particular reason for this state of things; had had some little curiosity, but it was rather feeble; had made the most of the mystery by entertaining himself with the idea that that room was “ha’nted”; had noticed that there was a light in there the night before.

“That’s what I’ve found out, Huck. I reckon that’s the very No. 2 we’re after.”

“I reckon it is, Tom. Now what you going to do?”

“Lemme think.”

Tom thought a long time. Then he said:

“I’ll tell you. The back door of that No. 2 is the door that comes out into that little close alley between the tavern and the old rattle trap of a brick store. Now you get hold of all the doorkeys you can find, and I’ll nip all of auntie’s, and the first dark night we’ll go there and try ’em. And mind you, keep a lookout for Injun Joe, because he said he was going to drop into town and spy around once more for a chance to get his revenge. If you see him, you just follow him; and if he don’t go to that No. 2, that ain’t the place.”

“Lordy, I don’t want to foller him by myself!”

“Why, it’ll be night, sure. He mightn’t ever see you—and if he did, maybe he’d never think anything.”

“Well, if it’s pretty dark I reckon I’ll track him. I dono—I dono. I’ll try.”

“You bet I’ll follow him, if it’s dark, Huck. Why, he might ’a’ found out he couldn’t get his revenge, and be going right after that money.”

“It’s so, Tom, it’s so. I’ll foller him; I will, by jingoes!”

“Now you’re talking! Don’t you ever weaken, Huck, and I won’t.”

CHAPTER XXVIII

THAT night Tom and Huck were ready for their adventure. They hung about the neighborhood of the tavern until after nine, one watching the alley at a distance and the other the tavern door. Nobody entered the alley or left it; nobody resembling the Spaniard entered or left the tavern door. The night promised to be a fair one; so Tom went home with the understanding that if a considerable degree of darkness came on, Huck was to come and “maow,” whereupon he would slip out and try the keys. But the night remained clear, and Huck closed his watch and retired

to bed in an empty sugar hogshead about twelve.

Tuesday the boys had the same ill luck. Also Wednesday. But Thursday night promised better. Tom slipped out in good season with his aunt's old tin lantern, and a large towel to blindfold it with. He hid the lantern in Huck's sugar hogshead and the watch began. An hour before midnight the tavern closed up and its lights (the only ones thereabouts) were put out. No Spaniard had been seen. Nobody had entered or left the alley. Everything was auspicious. The blackness of darkness reigned, the perfect stillness was interrupted only by occasional mutterings of distant thunder.

Tom got his lantern, lit it in the hogshead, wrapped it closely in the towel, and the two adventurers crept in the gloom toward the tavern. Huck stood sentry and Tom felt his way into the alley. Then there was a season of waiting anxiety that weighed upon Huck's spirits like a mountain. He began to wish he could see a flash from the lantern—it would frighten him, but it would at least tell him that Tom was alive yet. It seemed hours since Tom had disappeared. Surely he must have fainted; maybe he was dead; maybe his heart had burst under terror and excitement. In his uneasiness Huck found himself drawing closer and closer to the alley; fearing all sorts of dreadful things, and momentarily expecting some catastrophe to happen that would take away his breath. There was not much to take away, for he seemed only able to inhale it by thimblefuls, and his heart would soon wear itself out, the way it was beating. Suddenly there was a flash of light and Tom came tearing by him: "Run!" said he; "run, for your life!"

He needn't have repeated it; once was enough; Huck was making thirty or forty miles an hour before the repetition was uttered. The boys never stopped till they reached the shed of a deserted slaughterhouse at the lower end of the village. Just as they got within its shelter the storm burst and the rain poured down. As soon as Tom got his breath he said:

"Huck, it was awful! I tried two of the keys, just as soft as I could; but they seemed to make such a power of racket that I couldn't hardly get my breath I was so scared. They wouldn't turn in the lock, either. Well, without noticing what I was doing, I took hold of the knob, and open comes the door! It warn't locked! I hopped in, and shook off the towel, and, Great Caesar's Ghost!"

"What!—what'd you see, Tom?"

"Huck, I most stepped onto Injun Joe's hand!"

"No!"

"Yes! He was lying there, sound asleep on the floor, with his old patch on his eye and his arms spread out."

"Lordy, what did you do? Did he wake up?"

"No, never budged. Drunk, I reckon. I just grabbed that towel and started!"

"I'd never 'a' thought of the towel, I bet!"

"Well, I would. My aunt would make me mighty sick if I lost it."

"Say, Tom, did you see that box?"

"Huck, I didn't wait to look around. I didn't see the box, I didn't see the cross. I didn't see anything but a bottle and a tin cup on the floor by Injun Joe; yes, I saw two barrels and lots more bottles in the room. Don't you see, now, what's the matter with that ha'nted room?"

"How?"

"Why, it's ha'nted with whiskey! Maybe all the Temperance Taverns have got a ha'nted room, hey, Huck?"

"Well, I reckon maybe that's so. Who'd 'a' thought such a thing? But say, Tom, now's a mighty good time to get that box, if Injun Joe's drunk."

"It is, that! You try it!"

Huck shuddered.

"Well, no—I reckon not."

"And I reckon not, Huck. Only one bottle alongside of Injun Joe ain't enough. If there'd been three, he'd be drunk enough and I'd do it."

There was a long pause for reflection, and then Tom said:

"Lookyhere, Huck, less not try that thing any more till we know Injun Joe's not in there. It's too scary. Now, if we watch every night, we'll be dead sure to see him go out, some time or other, and then we'll snatch that box quicker'n lightning."

"Well, I'm agreed. I'll watch the whole night long, and I'll do it every night, too, if you'll do the other part of the job."

"All right, I will. All you got to do is to trot up Hooper Street a block and maow—and if I'm asleep, you throw some gravel at the window and that'll fetch me."

"Agreed, and good as wheat!"

"Now, Huck, the storm's over, and I'll go home. It'll begin to be daylight in a couple of hours. You go back and watch that long, will you?"

"I said I would, Tom, and I will. I'll ha'nt that tavern every night for a year! I'll sleep all day and I'll stand watch all night."

"That's all right. Now, where you going to sleep?"

"In Ben Rogers' hayloft. He lets me, and so does his pap's black man, Uncle Jake. I tote water for Uncle Jake whenever he wants me to, and any time I ask him he gives me a little something to eat if he can spare it. That's a mighty good black man, Tom. He likes me, becuz I don't ever act as if I was above him. Sometime I've set right down and eat with him. But you needn't

tell that. A body's got to do things when he's awful hungry he wouldn't want to do as a steady thing."

"Well, if I don't want you in the daytime, I'll let you sleep. I won't come bothering around.

Any time you see something's up, in the night, just skip right around and maow."

CHAPTER XXIX

THE first thing Tom heard on Friday morning was a glad piece of news—Judge Thatcher's family had come back to town the night before. Both Injun Joe and the treasure sunk into secondary importance for a moment, and Becky took the chief place in the boy's interest. He saw her and they had an exhausting good time playing "hispy" and "gully-keeper" with a crowd of their schoolmates. The day was completed and crowned in a peculiarly satisfactory way: Becky teased her mother to appoint the next day for the long-promised and long-delayed picnic, and she consented. The child's delight was boundless; and Tom's not more moderate. The invitations were sent out before sunset, and straightway the young folks of the village were thrown into a fever of preparation and pleasurable anticipation. Tom's excitement enabled him to keep awake until a pretty late hour, and he had good hopes of hearing Huck's "maow," and of having his treasure to astonish Becky and the picnickers with, next day; but he was disappointed. No signal came that night.

Morning came, eventually, and by ten or eleven o'clock a giddy and rollicking company were gathered at Judge Thatcher's, and everything was ready for a start. It was not the custom for elderly people to mar the picnics with their presence. The children were considered safe enough under the wings of a few young ladies of eighteen and a few young gentlemen of twenty-three or thereabouts. The old steam ferry-boat was chartered for the occasion; presently the gay throng filed up the main street laden with provision baskets. Sid was sick and had to miss the fun; Mary remained at home to entertain him. The last thing Mrs. Thatcher said to Becky, was:

"You'll not get back till late. Perhaps you'd better stay all night with some of the girls that live near the ferry-landing, child."

"Then I'll stay with Susy Harper, mamma."

"Very well. And mind and behave yourself and don't be any trouble." Presently, as they tripped along, Tom said to Becky:

"Say—I'll tell you what we'll do. 'Stead of going to Joe Harper's we'll climb right up the hill and stop at the Widow Douglas'. She'll have ice-cream! She has it most every day—dead loads of it. And she'll be awful glad to have us."

"Oh, that will be fun!"

Then Becky reflected a moment and said:

"But what will mamma say?"

"How'll she ever know?"

The girl turned the idea over in her mind, and said reluctantly:

"I reckon it's wrong—but—"

"But shucks! Your mother won't know, and so what's the harm? All she wants is that you'll be safe; and I bet you she'd 'a' said go there if she'd 'a' thought of it. I know she would!"

The Widow Douglas' splendid hospitality was a tempting bait. It and Tom's persuasions presently carried the day. So it was decided to say nothing to anybody about the night's programme. Presently it occurred to Tom that maybe Huck might come this very night and give the signal. The thought took a deal of the spirit out of his anticipations. Still he could not bear to give up the fun at Widow Douglas'. And why should he give it up, he reasoned—the signal did not come the night before, so why should it be any more likely to come tonight? The sure fun of the evening outweighed the uncertain treasure; and, boy-like, he determined to yield to the stronger inclination and not allow himself to think of the box of money another time that day.

Three miles below town the ferryboat stopped at the mouth of a woody hollow and tied up. The crowd swarmed ashore and soon the forest distances and craggy heights echoed far and near with shoutings and laughter. All the different ways of getting hot and tired were gone through with, and by-and-by the rovers straggled back to camp fortified with responsible appetites, and then the destruction of the good things began. After the feast there was a refreshing season of rest and chat in the shade of spreading oaks. By-and-by somebody shouted:

"Who's ready for the cave?"

Everybody was. Bundles of candles were procured, and straightway there was a general scamper up the hill. The mouth of the cave was up the hillside—an opening shaped like a letter A. Its massive oaken door stood unbarred. Within was a small chamber, chilly as an icehouse, and walled by Nature with solid limestone that was dewy with a cold sweat. It was romantic and mysterious to stand here in the deep gloom and look out upon the green valley shining in the sun. But the impressiveness of the situation quickly wore off, and the romping began again. The moment a candle was lighted there was a general rush upon the owner of it; a struggle and a gallant defence followed, but the candle was soon knocked down or blown out, and then there was a glad clamor of laughter and a new chase. But all things have an end. By-and-by the procession went

filing down the steep descent of the main avenue, the flickering rank of lights dimly revealing the lofty walls of rock almost to their point of junction sixty feet overhead. This main avenue was not more than eight or ten feet wide. Every few steps other lofty and still narrower crevices branched from it on either hand—for McDougal's cave was but a vast labyrinth of crooked aisles that ran into each other and out again and led nowhere. It was said that one might wander days and nights together through its intricate tangle of rifts and chasms, and never find the end of the cave; and that he might go down, and down, and still down, into the earth, and it was just the same—labyrinth under labyrinth, and no end to any of them. No man "knew" the cave. That was an impossible thing. Most of the young men knew a portion of it, and it was not customary to venture much beyond this known portion. Tom Sawyer knew as much of the cave as any one.

The procession moved along the main avenue some three-quarters of a mile, and then groups and couples began to slip aside into branch avenues, fly along the dismal corridors, and take each other by surprise at points where the corridors joined again.

Parties were able to elude each other for the space of half an hour without going beyond the "known" ground.

By-and-by, one group after another came straggling back to the mouth of the cave, panting, hilarious, smeared from head to foot with tallow drippings, daubed with clay, and entirely delighted with the success of the day. Then they were astonished to find that they had been taking no note of time and that night was about at hand. The clanging bell had been calling for half an hour. However, this sort of close to the day's adventures was romantic and therefore satisfactory. When the ferryboat with her wild freight pushed into the stream, nobody cared sixpence for the wasted time but the captain of the craft.

Huck was already upon his watch when the ferryboat's lights went glinting past the wharf. He heard no noise on board, for the young people were as subdued and still as people usually are who are nearly tired to death. He wondered what boat it was, and why she did not stop at the wharf—and then he dropped her out of his mind and put his attention upon his business. The night was growing cloudy and dark. Ten o'clock came, and the noise of vehicles ceased, scattered lights began to wink out, all straggling foot passengers disappeared, the village betook itself to its slumbers and left the small watcher alone with the silence and the ghosts. Eleven o'clock came, and the tavern lights were put out; darkness everywhere, now. Huck waited what seemed a weary long time, but nothing happened. His faith was weakening. Was there any use? Was there

really any use? Why not give it up and turn in?

A noise fell upon his ear. He was all attention in an instant. The alley door closed softly. He sprang to the corner of the brick store. The next moment two men brushed by him, and one seemed to have something under his arm. It must be that box! So they were going to remove the treasure. Why call Tom now? It would be absurd—the men would get away with the box and never be found again. No, he would stick to their wake and follow them; he would trust to the darkness for security from discovery. So communing with himself, Huck stepped out and glided along behind the men, cat-like, with bare feet, allowing them to keep just far enough ahead not to be invisible.

They moved up the river street three blocks, then turned to the left up a cross street. They went straight ahead, then, until they came to the path that led up Cardiff Hill; this they took. They passed by the old Welshman's house, halfway up the hill, without hesitating, and still climbed upward. Good, thought Huck, they will bury it in the old quarry. But they never stopped at the quarry. They passed on, up the summit. They plunged into the narrow path between the tall sumach bushes, and were at once hidden in the gloom. Huck closed up and shortened his distance, now, for they would never be able to see him. He trotted along awhile; then slackened his pace, fearing he was gaining too fast; moved on a piece, then stopped altogether; listened; no sound; none, save that he seemed to hear the beating of his own heart. The hooting of an owl came over the hill—ominous sound! But no footsteps. Heavens, was everything lost! He was about to spring with winged feet, when a man cleared his throat not four feet from him! Huck's heart shot into his throat, but he swallowed it again; and then he stood there shaking as if a dozen agues had taken charge of him at once, and so weak that he thought he must surely fall to the ground. He knew where he was. He knew he was within five steps of the stile leading into Widow Douglas' grounds. Very well, he thought, let them bury it there; it won't be hard to find.

Now there was a voice—a very low voice—Injun Joe's:

"Damn her, maybe she's got company—there's lights, late as it is."

"I can't see any."

This was that stranger's voice—the stranger of the haunted house. A deadly chill went to Huck's heart—this, then, was the "revenge" job! His thought was, to fly. Then he remembered that the Widow Douglas had been kind to him more than once, and maybe these men were going to murder her. He wished he dared venture to warn her; but he knew he didn't dare—they might come and catch him. He thought all this and more in the moment that elapsed between the

stranger's remark and Injun Joe's next—which was—

"Because the bush is in your way. Now—this way—now you see, don't you?"

"Yes. Well, there is company there, I reckon. Better give it up."

"Give it up, and I just leaving this country forever! Give it up and maybe never have another chance. I tell you again, as I've told you before, I don't care for her swag—you may have it. But her husband was rough on me—many times he was rough on me—and mainly he was the justice of the peace that jugged me for a vagrant. And that ain't all. It ain't a millionth part of it! He had me horsewhipped!—horsewhipped in front of the jail, like a black man!—with all the town looking on! Horsewhipped!—do you understand? He took advantage of me and died. But I'll take it out of her."

"Oh, don't kill her! Don't do that!"

"Kill? Who said anything about killing? I would kill him if he was here; but not her. When you want to get revenge on a woman you don't kill her—bosh! you go for her looks. You slit her nostrils—you notch her ears like a sow!"

"By God, that's—"

"Keep your opinion to yourself! It will be safest for you. I'll tie her to the bed. If she bleeds to death, is that my fault? I'll not cry, if she does. My friend, you'll help me in this thing—for my sake—that's why you're here—I mightn't be able alone. If you flinch, I'll kill you. Do you understand that? And if I have to kill you, I'll kill her—and then I reckon nobody'll ever know much about who done this business."

"Well, if it's got to be done, let's get at it. The quicker the better—I'm all in a shiver."

"Do it now? And company there? Look here—I'll get suspicious of you, first thing you know. No—we'll wait till the lights are out—there's no hurry."

Huck felt that a silence was going to ensue—a thing still more awful than any amount of murderous talk; so he held his breath and stepped gingerly back; planted his foot carefully and firmly, after balancing, one-legged, in a precarious way and almost toppling over, first on one side and then on the other. He took another step back, with the same elaboration and the same risks; then another and another, and—a twig snapped under his foot! His breath stopped and he listened. There was no sound—the stillness was perfect. His gratitude was measureless. Now he turned in his tracks, between the walls of sumach bushes—turned himself as carefully as if he were a ship—and then stepped quickly but cautiously along. When he emerged at the quarry he felt secure, and so he picked up his nimble heels and flew. Down, down he sped, till he reached the Welshman's. He banged at the door, and

presently the heads of the old man and his two stalwart sons were thrust from windows.

"What's the row there? Who's banging? What do you want?"

"Let me in—quick! I'll tell everything."

"Why, who are you?"

"Huckleberry Finn—quick, let me in!"

"Huckleberry Finn, indeed! It ain't a name to open many doors, I judge! But let him in, lads, and let's see what's the trouble."

"Please don't ever tell I told you," were Huck's first words when he got in. "Please don't—I'd be killed, sure—but the widow's been good friends to me sometimes, and I want to tell—I will tell if you'll promise you won't ever say it was me."

"By George, he has got something to tell, or he wouldn't act so!" exclaimed the old man; "out with it and nobody here'll ever tell, lad."

Three minutes later the old man and his sons, well armed, were up the hill, and just entering the sumach path on tiptoe, their weapons in their hands. Huck accompanied them no further. He hid behind a great boulder and fell to listening. There was a lagging, anxious silence, and then all of a sudden there was an explosion of firearms and a cry.

Huck waited for no particulars. He sprang away and sped down the hill as fast as his legs could carry him.

CHAPTER XXX

AS the earliest suspicion of dawn appeared on Sunday morning, Huck came groping up the hill and rapped gently at the old Welshman's door. The inmates were asleep, but it was a sleep that was set on a hair-trigger, on account of the exciting episode of the night. A call came from a window:

"Who's there?"

Huck's scared voice answered in a low tone: "Please let me in! It's only Huck Finn!"

"It's a name that can open this door night or day, lad!—and welcome!"

These were strange words to the vagabond boy's ears, and the pleasantest he had ever heard. He could not recollect that the closing word had ever been applied in his case before. The door was quickly unlocked, and he entered. Huck was given a seat and the old man and his brace of tall sons speedily dressed themselves.

"Now, my boy, I hope you're good and hungry, because breakfast will be ready as soon as the sun's up, and we'll have a piping hot one, too—make yourself easy about that! I and the boys hoped you'd turn up and stop here last night."

"I was awful scared," said Huck, "and I run. I took out when the pistols went off, and I didn't stop for three mile. I've come now becuz I wanted to know about it, you know; and

I come before daylight becuz I didn't want to run across them devils, even if they was dead."

"Well, poor chap, you do look as if you'd had a hard night of it—but there's a bed here for you when you've had your breakfast. No, they ain't dead, lad—we are sorry enough for that. You see we knew right where to put our hands on them, by your description; so we crept along on tiptoe till we got within fifteen feet of them—dark as a cellar that sumach path was—and just then I found I was going to sneeze. It was the meanest kind of luck! I tried to keep it back, but no use—'twas bound to come, and it did come! I was in the lead with my pistol raised, and when the sneeze started those scoundrels arustling to get out of the path, I sung out, 'Fire boys!' and blazed away at the place where the rustling was. So did the boys. But they were off in a jiffy, those villains, and we after them, down through the woods. I judge we never touched them. They fired a shot apiece as they started, but their bullets whizzed by and didn't do us any harm. As soon as we lost the sound of their feet we quit chasing, and went down and stirred up the constables. They got a posse together, and went off to guard the river bank, and as soon as it is light the sheriff and a gang are going to beat up the woods. My boys will be with them presently. I wish we had some sort of description of those rascals—'twould help a good deal. But you couldn't see what they were like, in the dark, lad, I suppose?"

"Oh yes; I saw them downtown and follered them."

"Splendid! Describe them—describe them, my boy!"

"One's the old deaf and dumb Spaniard that's ben around here once or twice, and t'other's a mean-looking, ragged—" "That's enough, lad, we know the men! Happened on them in the woods back of the widow's one day, and they slunk away. Off with you, boys, and tell the sheriff—get your breakfast tomorrow morning!"

The Welshman's sons departed at once. As they were leaving the room Huck sprang up and exclaimed:

"Oh, please don't tell anybody it was me that blowed on them! Oh, please!"

"All right if you say it, Huck, but you ought to have the credit of what you did."

"Oh no, no! Please don't tell!"

When the young men were gone, the old Welshman said:

"They won't tell—and I won't. But why don't you want it known?"

Huck would not explain, further than to say that he already knew too much about one of those men and

would not have the man know that he knew anything against him for the whole world—he would be killed for knowing it, sure. The old man promised secrecy once more, and said:

"How did you come to follow these fellows, lad? Were they looking suspicious?" Huck was silent while he framed a duly cautious reply. Then he said:

"Well, you see, I'm a kind of a hard lot,—least everybody says so, and I don't see nothing agin it—and sometimes I can't sleep much, on account of thinking about it and sort of trying to strike out a new way of doing. That was the way of it last night. I couldn't sleep, and so I come along upstreet 'bout midnight, a-turning it all over, and when I got to that old shackly brick store by the Temperance Tavern, I backed up agin the wall to have another think. Well, just then along comes these two chaps slipping along close by me, with something under their arm, and I reckoned they'd stole it. One was a-smoking, and t'other one wanted a light; so they stopped right before me and the cigars lit up their faces and I see that the big one was the deaf and dumb Spaniard, by his white whiskers and the patch on his eye, and t'other one was a rusty, ragged-looking devil." "Could you see the rags by the light of the cigars?" This staggered Huck for a moment. Then he said:

"Well, I don't know—but somehow it seems as if I did."

"Then they went on, and you—"

"Follered 'em—yes. That was it. I wanted to see what was up—they sneaked along so. I dogged 'em to the widder's stile, and stood in the dark and heard the ragged one beg for the widder, and the Spaniard swear he'd spile her looks just as I told you and your two—"

"What! The deaf and dumb man said all that!"

Huck had made another terrible mistake! He was trying his best to keep the old man from getting the faintest hint of who the Spaniard might be, and yet his tongue seemed determined to get him into trouble in spite of all he could do. He made several efforts to creep out of his scrape, but the old man's eye was upon him and he made blunder after blunder. Presently the Welshman said:

"My boy, don't be afraid of me. I wouldn't hurt a hair of your head for all the world. No— I'd protect you— I'd protect you. This Spaniard is not deaf and dumb; you've let that slip without intending it; you can't cover that up now. You know something about that Spaniard that you want to keep dark. Now trust me—tell me what it is, and trust me—I won't betray you."

Huck looked into the old man's honest eyes a moment, then bent over and whispered in his ear:

"Tain't a Spaniard—it's Injun Joe!"

The Welshman almost jumped out of his chair. In a moment he said:

"It's all plain enough, now. When you talked about notching ears and slitting noses I judged that that was your own embellishment, because white men don't take that sort of revenge. But an Injun! That's a different matter altogether."

During breakfast the talk went on, and in the course of it the old man said that the last thing which he and his sons had done, before going to bed, was to get a lantern and examine the stile and its vicinity for marks of blood. They found none, but captured a bulky bundle of—

"Of what?"

If the words had been lightning they could not have leaped with a more stunning suddenness from Huck's blanched lips. His eyes were staring wide, now, and his breath suspended—waiting for the answer. The Welshman started—stared in return—three seconds—five seconds—ten—then replied:

"Of burglar's tools. Why, what's the matter with you?"

Huck sank back, panting gently, but deeply, unutterably grateful. The Welshman eyed him gravely, curiously—and presently said:

"Yes, burglar's tools. That appears to relieve you a good deal. But what did give you that turn? What were you expecting we'd found?"

Huck was in a close place—the inquiring eye was upon him—he would have given anything for material for a plausible answer—nothing suggested itself—the inquiring eye was boring deeper and deeper—a senseless reply offered—there was no time to weigh it, so at a venture he uttered it—feebly:

"Sunday-school books, maybe."

Poor Huck was too distressed to smile, but the old man laughed loud and joyously, shook up the details of his anatomy from head to foot, and ended by saying that such a laugh was money in a-man's pocket, because it cut down the doctor's bill like everything. Then he added:

"Poor old chap, you're white and jaded—you ain't well a bit—no wonder you're a little flighty and off your balance. But you'll come out of it. Rest and sleep will fetch you out all right, I hope."

Huck was irritated to think he had been such a goose and betrayed such a suspicious excitement, for he had dropped the idea that the parcel brought from the tavern was the treasure, as soon as he had heard the talk at the widow's stile. He had only thought it was not the treasure, however—he had not known that it wasn't—and so the suggestion of a captured bundle was too much for his self-possession.

But on the whole he felt glad the little episode had happened, for now he knew beyond all question that that bundle was not the bundle, and so his mind was at rest and exceedingly comfortable. In fact, everything seemed to be drifting just in the right direction, now; the treasure must be still in No. 2, the men would be captured and jailed that day, and he and Tom could seize the gold that night without any trouble or any fear of interruption.

Just as breakfast was completed there was a knock at the door. Huck jumped for a hiding-place, for he had no mind to be connected even remotely with the late event. The Welshman admitted several ladies and gentlemen, among them the Widow Douglas, and noticed that groups of citizens were climbing up the hill—to stare at the stile. So the news had spread. The Welshman had to tell the story of the night to the visitors. The widow's gratitude for her preservation was outspoken.

"Don't say a word about it, madam. There's another that you're more beholden to than you are to me and my boys, maybe, but he don't allow me to tell his name. We wouldn't have been there but for him."

Of course this excited a curiosity so vast that it almost belittled the main matter—but the Welshman allowed it to eat into the vitals of his visitors, and through them be transmitted to the whole town, for he refused to part with his secret. When all else had been learned, the widow said:

"I went to sleep reading in bed and slept straight through all that noise. Why didn't you come and wake me?" "We judged it warn't worth while. Those fellows warn't likely to come again—they hadn't any tools left to work with, and what was the use of waking you up and scaring you to death? My three negro men stood guard at your house all the rest of the night. They've just come back."

More visitors came, and the story had to be told and retold for a couple of hours more.

There was no Sabbath-school during day-school vacation, but everybody was early at church. The stirring event was well canvassed. News came that not a sign of the two villains had been yet discovered. When the sermon was finished, Judge Thatcher's wife dropped alongside of Mrs. Harper as she moved down the aisle with the crowd and said:

"Is my Becky going to sleep all day? I just expected she would be tired to death." "Your Becky?"

"Yes," with a startled look—"didn't she stay with you last night?"

"Why, no."

Mrs. Thatcher turned pale, and sank into a pew, just as Aunt Polly, talking briskly with a friend, passed by. Aunt Polly said:

“Good morning, Mrs. Thatcher. Good morning, Mrs. Harper. I’ve got a boy that’s turned up missing. I reckon my Tom stayed at your house last night—one of you. And now he’s afraid to come to church.

I’ve got to settle with him.”

Mrs. Thatcher shook her head feebly and turned paler than ever.

“He didn’t stay with us,” said Mrs. Harper, beginning to look uneasy. A marked anxiety came into Aunt Polly’s face.

“Joe Harper, have you seen my Tom this morning?”

“No’m.”

“When did you see him last?”

Joe tried to remember, but was not sure he could say. The people had stopped moving out of church. Whispers passed along, and a boding uneasiness took possession of every countenance. Children were anxiously questioned, and young teachers. They all said they had not noticed whether Tom and Becky were on board the ferryboat on the homeward trip; it was dark; no one thought of inquiring if any one was missing.

One young man finally blurted out his fear that they were still in the cave! Mrs. Thatcher swooned away. Aunt Polly fell to crying and wringing her hands.

The alarm swept from lip to lip, from group to group, from street to street, and within five minutes the bells were wildly clanging and the whole town was up! The Cardiff Hill episode sank into instant insignificance, the burglars were forgotten, horses were saddled, skiffs were manned, the ferryboat ordered out, and before the horror was half an hour old, two hundred men were pouring down highroad and river toward the cave.

All the long afternoon the village seemed empty and dead. Many women visited Aunt Polly and Mrs. Thatcher and tried to comfort them. They cried with them, too, and that was still better than words. All the tedious night the town waited for news; but when the morning dawned at last, all the word that came was, “Send more candles—and send food.” Mrs. Thatcher was almost crazed; and Aunt Polly, also. Judge Thatcher sent messages of hope and encouragement from the cave, but they conveyed no real cheer.

The old Welshman came home toward daylight, spattered with candle-grease, smeared with clay, and almost worn out. He found Huck still in the bed that had been provided for him, and delirious with fever. The physicians were all at the cave, so the Widow Douglas came and took charge of the patient. She said she would do her best by him, because, whether he was good, bad, or indifferent, he was the Lord’s, and nothing that was the Lord’s was a thing to be neglected. The Welshman said Huck had good spots in him, and the widow said:

“You can depend on it. That’s the Lord’s mark. He don’t leave it off. He never does. Puts it somewhere on every creature that comes from his hands.”

Early in the forenoon parties of jaded men began to straggle into the village, but the strongest of the citizens continued searching. All the news that could be gained was that remotenesses of the cavern were being ransacked that had never been visited before; that every corner and crevice was going to be thoroughly searched; that wherever one wandered through the maze of passages, lights were to be seen flitting hither and thither in the distance, and shoutings and pistol-shots sent their hollow reverberations to the ear down the sombre aisles. In one place, far from the section usually traversed by tourists, the names “BECKY & TOM” had been found traced upon the rocky wall with candle-smoke, and near at hand a grease-soiled bit of ribbon. Mrs. Thatcher recognized the ribbon and cried over it. She said it was the last relic she should ever have of her child; and that no other memorial of her could ever be so precious, because this one parted latest from the living body before the awful death came. Some said that now and then, in the cave, a far-away speck of light would glimmer, and then a glorious shout would burst forth and a score of men go trooping down the echoing aisle—and then a sickening disappointment always followed; the children were not there; it was only a searcher’s light.

Three dreadful days and nights dragged their tedious hours along, and the village sank into a hopeless stupor. No one had heart for anything. The accidental discovery, just made, that the proprietor of the Temperance Tavern kept liquor on his premises, scarcely fluttered the public pulse, tremendous as the fact was. In a lucid interval, Huck feebly led up to the subject of taverns, and finally asked—dimly dreading the worst—if anything had been discovered at the Temperance Tavern since he had been ill. “Yes,” said the widow.

Huck started up in bed, wild-eyed:

“What? What was it?”

“Liquor!—and the place has been shut up. Lie down, child—what a turn you did give me!”

“Only tell me just one thing—only just one—please! Was it Tom Sawyer that found it?”

The widow burst into tears. “Hush, hush, child, hush! I’ve told you before, you must not talk. You are very, very sick!”

Then nothing but liquor had been found; there would have been a great powwow if it had been the gold. So the treasure was gone forever—gone forever! But what could she be crying about? Curious that she should cry.

These thoughts worked their dim way through Huck's mind, and under the weariness they gave him he fell asleep. The widow said to herself:

"There—he's asleep, poor wreck. Tom Sawyer find it! Pity but somebody could find Tom

Sawyer! Ah, there ain't many left, now, that's got hope enough, or strength enough, either, to go on searching."

CHAPTER XXXI

NOW to return to Tom and Becky's share in the picnic. They tripped along the murky aisles with the rest of the company, visiting the familiar wonders of the cave—wonders dubbed with rather over-descriptive names, such as "The Drawing-Room," "The Cathedral," "Aladdin's Palace," and so on. Presently the hide-and-seek frolicking began, and Tom and Becky engaged in it with zeal until the exertion began to grow a trifle wearisome; then they wandered down a sinuous avenue holding their candles aloft and reading the tangled webwork of names, dates, post office addresses, and mottoes with which the rocky walls had been frescoed (in candle-smoke). Still drifting along and talking, they scarcely noticed that they were now in a part of the cave whose walls were not frescoed. They smoked their own names under an overhanging shelf and moved on. Presently they came to a place where a little stream of water, trickling over a ledge and carrying a limestone sediment with it, had, in the slow dragging ages, formed a laced and ruffled Niagara in gleaming and imperishable stone. Tom squeezed his small body behind it in order to illuminate it for Becky's gratification. He found that it curtained a sort of steep natural stairway which was enclosed between narrow walls, and at once the ambition to be a discoverer seized him.

Becky responded to his call, and they made a smoke-mark for future guidance, and started upon their quest. They wound this way and that, far down into the secret depths of the cave, made another mark, and branched off in search of novelties to tell the upper world about. In one place they found a spacious cavern, from whose ceiling depended a multitude of shining stalactites of the length and circumference of a man's leg; they walked all about it, wondering and admiring, and presently left it by one of the numerous passages that opened into it. This shortly brought them to a bewitching spring, whose basin was incrustated with a frostwork of glittering crystals; it was in the midst of a cavern whose walls were supported by many fantastic pillars which had been formed by the joining of great stalactites and stalagmites together, the result of the ceaseless waterdrip of centuries. Under the roof vast

knots of bats had packed themselves together, thousands in a bunch; the lights disturbed the creatures and they came flocking down by hundreds, squeaking and darting furiously at the candles. Tom knew their ways and the danger of this sort of conduct. He seized Becky's hand and hurried her into the first corridor that offered; and none too soon, for a bat struck Becky's light out with its wing while she was passing out of the cavern. The bats chased the children a good distance; but the fugitives plunged into every new passage that offered, and at last got rid of the perilous things. Tom found a subterranean lake, shortly, which stretched its dim length away until its shape was lost in the shadows. He wanted to explore its borders, but concluded that it would be best to sit down and rest awhile, first. Now, for the first time, the deep stillness of the place laid a clammy hand upon the spirits of the children. Becky said:

"Why, I didn't notice, but it seems ever so long since I heard any of the others."

"Come to think, Becky, we are away down below them—and I don't know how far away north, or south, or east, or whichever it is. We couldn't hear them here." Becky grew apprehensive.

"I wonder how long we've been down here, Tom? We better start back."

"Yes, I reckon we better. P'raps we better."

"Can you find the way, Tom? It's all a mixed-up crookedness to me."

"I reckon I could find it—but then the bats. If they put our candles out it will be an awful fix. Let's try some other way, so as not to go through there."

"Well. But I hope we won't get lost. It would be so awful!" and the girl shuddered at the thought of the dreadful possibilities.

They started through a corridor, and traversed it in silence a long way, glancing at each new opening, to see if there was anything familiar about the look of it; but they were all strange. Every time Tom made an examination, Becky would watch his face for an encouraging sign, and he would say cheerily:

"Oh, it's all right. This ain't the one, but we'll come to it right away!"

But he felt less and less hopeful with each failure, and presently began to turn off into diverging avenues at sheer random, in desperate hope of finding the one that was wanted. He still said it was "all right," but there was such a leaden dread at his heart that the words had lost their ring and sounded just as if he had said, "All is lost!" Becky clung to his side in an anguish of fear, and tried hard to keep back the tears, but they would come. At last she said:

"Oh, Tom, never mind the bats, let's go back that way! We seem to get worse and worse off all the time."

“Listen!” said he.

Profound silence; silence so deep that even their breathings were conspicuous in the hush. Tom shouted. The call went echoing down the empty aisles and died out in the distance in a faint sound that resembled a ripple of mocking laughter.

“Oh, don’t do it again, Tom, it is too horrid,” said Becky.

“It is horrid, but I better, Becky; they might hear us, you know,” and he shouted again.

The “might” was even a chillier horror than the ghostly laughter, it so confessed a perishing hope. The children stood still and listened; but there was no result. Tom turned upon the back track at once, and hurried his steps. It was but a little while before a certain indecision in his manner revealed another fearful fact to Becky—he could not find his way back!

“Oh, Tom, you didn’t make any marks!”

“Becky, I was such a fool! Such a fool! I never thought we might want to come back! No—I can’t find the way. It’s all mixed up.”

“Tom, Tom, we’re lost! we’re lost! We never can get out of this awful place! Oh, why did we ever leave the others!”

She sank to the ground and burst into such a frenzy of crying that Tom was appalled with the idea that she might die, or lose her reason. He sat down by her and put his arms around her; she buried her face in his bosom, she clung to him, she poured out her terrors, her unavailing regrets, and the far echoes turned them all to jeering laughter. Tom begged her to pluck up hope again, and she said she could not. He fell to blaming and abusing himself for getting her into this miserable situation; this had a better effect. She said she would try to hope again, she would get up and follow wherever he might lead if only he would not talk like that any more. For he was no more to blame than she, she said.

So they moved on again—aimlessly—simply at random—all they could do was to move, keep moving. For a little while, hope made a show of reviving—not with any reason to back it, but only because it is its nature to revive when the spring has not been taken out of it by age and familiarity with failure.

By-and-by Tom took Becky’s candle and blew it out. This economy meant so much!

Words were not needed. Becky understood, and her hope died again. She knew that Tom had a whole candle and three or four pieces in his pockets—yet he must economize.

By-and-by, fatigue began to assert its claims; the children tried to pay attention, for it was dreadful to think of sitting down when time was grown to be so precious, moving, in some direction, in any direction,

was at least progress and might bear fruit; but to sit down was to invite death and shorten its pursuit.

At last Becky’s frail limbs refused to carry her farther. She sat down. Tom rested with her, and they talked of home, and the friends there, and the comfortable beds and, above all, the light! Becky cried, and Tom tried to think of some way of comforting her, but all his encouragements were grown threadbare with use, and sounded like sarcasms. Fatigue bore so heavily upon Becky that she drowsed off to sleep. Tom was grateful. He sat looking into her drawn face and saw it grow smooth and natural under the influence of pleasant dreams; and by-and-by a smile dawned and rested there. The peaceful face reflected somewhat of peace and healing into his own spirit, and his thoughts wandered away to bygone times and dreamy memories. While he was deep in his musings, Becky woke up with a breezy little laugh—but it was stricken dead upon her lips, and a groan followed it.

“Oh, how could I sleep! I wish I never, never had waked! No! No, I don’t, Tom! Don’t look so! I won’t say it again.”

“I’m glad you’ve slept, Becky; you’ll feel rested, now, and we’ll find the way out.”

“We can try, Tom; but I’ve seen such a beautiful country in my dream. I reckon we are going there.”

“Maybe not, maybe not. Cheer up, Becky, and let’s go on trying.”

They rose up and wandered along, hand in hand and hopeless. They tried to estimate how long they had been in the cave, but all they knew was that it seemed days and weeks, and yet it was plain that this could not be, for their candles were not gone yet. A long time after this—they could not tell how long—Tom said they must go softly and listen for dripping water—they must find a spring. They found one presently, and Tom said it was time to rest again. Both were cruelly tired, yet Becky said she thought she could go a little farther. She was surprised to hear Tom dissent. She could not understand it. They sat down, and Tom fastened his candle to the wall in front of them with some clay. Thought was soon busy; nothing was said for some time. Then Becky broke the silence:

“Tom, I am so hungry!”

Tom took something out of his pocket.

“Do you remember this?” said he. Becky almost smiled.

“It’s our wedding-cake, Tom.”

“Yes—I wish it was as big as a barrel, for it’s all we’ve got.”

“I saved it from the picnic for us to dream on, Tom, the way grownup people do with wedding-cake— but it’ll be our—”

She dropped the sentence where it was. Tom divided the cake and Becky ate with good appetite, while Tom nibbled at his moiety. There was abundance of cold water to finish the feast with. By-and-by Becky suggested that they move on again. Tom was silent a moment. Then he said:

“Becky, can you bear it if I tell you something?” Becky’s face paled, but she thought she could.

“Well, then, Becky, we must stay here, where there’s water to drink. That little piece is our last candle!”

Becky gave loose to tears and wailings. Tom did what he could to comfort her, but with little effect. At length Becky said:

“Tom!”

“Well, Becky?”

“They’ll miss us and hunt for us!”

“Yes, they will! Certainly they will!”

“Maybe they’re hunting for us now, Tom.”

“Why, I reckon maybe they are. I hope they are.”

“When would they miss us, Tom?”

“When they get back to the boat, I reckon.”

“Tom, it might be dark then—would they notice we hadn’t come?”

“I don’t know. But anyway, your mother would miss you as soon as they got home.” A frightened look in Becky’s face brought Tom to his senses and he saw that he had made a blunder. Becky was not to have gone home that night! The children became silent and thoughtful. In a moment a new burst of grief from Becky showed Tom that the thing in his mind had struck hers also—that the Sabbath morning might be half spent before Mrs.

Thatcher discovered that Becky was not at Mrs. Harper’s.

The children fastened their eyes upon their bit of candle and watched it melt slowly and pitilessly away; saw the half inch of wick stand alone at last; saw the feeble flame rise and fall, climb the thin column of smoke, linger at its top a moment, and then—the horror of utter darkness reigned!

How long afterward it was that Becky came to a slow consciousness that she was crying in Tom’s arms, neither could tell. All that they knew was, that after what seemed a mighty stretch of time, both awoke out of a dead stupor of sleep and resumed their miseries once more. Tom said it might be Sunday, now—maybe Monday. He tried to get Becky to talk, but her sorrows were too oppressive, all her hopes were gone. Tom said that they must have been missed long ago, and no doubt the search was going on. He would shout and maybe some one would come. He tried it; but in the darkness the distant echoes sounded so hideously that he tried it no more.

The hours wasted away, and hunger came to torment the captives again. A portion of Tom’s half of the cake was left; they divided and ate it. But they seemed hungrier than before. The poor morsel of food only whetted desire.

By-and-by Tom said: “SH! Did you hear that?”

Both held their breath and listened. There was a sound like the faintest, far-off shout. Instantly Tom answered it, and leading Becky by the hand, started groping down the corridor in its direction. Presently he listened again; again the sound was heard, and apparently a little nearer.

“It’s them!” said Tom; “they’re coming! Come along, Becky—we’re all right now!”

The joy of the prisoners was almost overwhelming. Their speed was slow, however, because pitfalls were somewhat common, and had to be guarded against. They shortly came to one and had to stop. It might be three feet deep, it might be a hundred—there was no passing it at any rate. Tom got down on his breast and reached as far down as he could. No bottom. They must stay there and wait until the searchers came. They listened; evidently the distant shoutings were growing more distant! a moment or two more and they had gone altogether. The heart-sinking misery of it! Tom whooped until he was hoarse, but it was of no use. He talked hopefully to Becky; but an age of anxious waiting passed and no sounds came again.

The children groped their way back to the spring. The weary time dragged on; they slept again, and awoke famished and woe-stricken. Tom believed it must be Tuesday by this time.

Now an idea struck him. There were some side passages near at hand. It would be better to explore some of these than bear the weight of the heavy time in idleness. He took a kite-line from his pocket, tied it to a projection, and he and Becky started, Tom in the lead, unwinding the line as he groped along. At the end of twenty steps the corridor ended in a “jumping-off place.” Tom got down on his knees and felt below, and then as far around the corner as he could reach with his hands conveniently; he made an effort to stretch yet a little farther to the right, and at that moment, not twenty yards away, a human hand, holding a candle, appeared from behind a rock! Tom lifted up a glorious shout, and instantly that hand was followed by the body it belonged to—Injun Joe’s! Tom was paralyzed; he could not move. He was vastly gratified the next moment, to see the “Spaniard” take to his heels and get himself out of sight. Tom wondered that Joe had not recognized his voice and come over and killed him for testifying in court. But the echoes must have disguised the voice. Without doubt, that was it, he reasoned. Tom’s fright weakened every muscle in his body. He said to himself that if he had strength enough to get

back to the spring he would stay there, and nothing should tempt him to run the risk of meeting Injun Joe again. He was careful to keep from Becky what it was he had seen. He told her he had only shouted "for luck."

But hunger and wretchedness rise superior to fears in the long run. Another tedious wait at the spring and another long sleep brought changes. The children awoke tortured with a raging hunger. Tom believed that it must be Wednesday or Thursday or even Friday or Saturday, now, and that the search had been given over. He proposed to explore another passage. He felt willing to risk Injun Joe and all other terrors. But Becky was very weak. She had sunk into a dreary apathy and would not be roused. She said she would wait, now, where she was, and die—it would not be long. She told Tom to go with the kite-line and explore if he chose; but she implored him to come back every little while and speak to her; and she made him promise that when the awful time came, he would stay by her and hold her hand until all was over.

Tom kissed her, with a choking sensation in his throat, and made a show of being confident of finding the searchers or an escape from the cave; then he took the kite-line in his hand and went groping down one of the passages on his hands and knees, distressed with hunger and sick with bodings of coming doom.

CHAPTER XXXII

TUESDAY afternoon came, and waned to the twilight. The village of St. Petersburg still mourned. The lost children had not been found. Public prayers had been offered up for them, and many and many a private prayer that had the petitioner's whole heart in it; but still no good news came from the cave. The majority of the searchers had given up the quest and gone back to their daily avocations, saying that it was plain the children could never be found. Mrs. Thatcher was very ill, and a great part of the time delirious. People said it was heartbreaking to hear her call her child, and raise her head and listen a whole minute at a time, then lay it wearily down again with a moan. Aunt Polly had drooped into a settled melancholy, and her gray hair had grown almost white. The village went to its rest on Tuesday night, sad and forlorn.

Away in the middle of the night a wild peal burst from the village bells, and in a moment the streets were swarming with frantic half-clad people, who shouted, "Turn out! turn out!

they're found! they're found!" Tin pans and horns were added to the din, the population massed itself and moved toward the river, met the children coming in an open carriage drawn by shouting citizens, thronged around it, joined its homeward march, and swept

magnificently up the main street roaring huzzah after huzzah!

The village was illuminated; nobody went to bed again; it was the greatest night the little town had ever seen. During the first half-hour a procession of villagers filed through

Judge Thatcher's house, seized the saved ones and kissed them, squeezed Mrs. Thatcher's hand, tried to speak but couldn't—and drifted out raining tears all over the place. Aunt Polly's happiness was complete, and Mrs. Thatcher's nearly so. It would be complete, however, as soon as the messenger dispatched with the great news to the cave should get the word to her husband. Tom lay upon a sofa with an eager auditory about him and told the history of the wonderful adventure, putting in many striking additions to adorn it withal; and closed with a description of how he left Becky and went on an exploring expedition; how he followed two avenues as far as his kite-line would reach; how he followed a third to the fullest stretch of the kite-line, and was about to turn back when he glimpsed a far-off speck that looked like daylight; dropped the line and groped toward it, pushed his head and shoulders through a small hole, and saw the broad Mississippi rolling by!

And if it had only happened to be night he would not have seen that speck of daylight and would not have explored that passage any more! He told how he went back for Becky and broke the good news and she told him not to fret her with such stuff, for she was tired, and knew she was going to die, and wanted to. He described how he labored with her and convinced her; and how she almost died for joy when she had groped to where she actually saw the blue speck of daylight; how he pushed his way out at the hole and then helped her out; how they sat there and cried for gladness; how some men came along in a skiff and Tom hailed them and told them their situation and their famished condition; how the men didn't believe the wild tale at first, "because," said they, "you are five miles down the river below the valley the cave is in"—then took them aboard, rowed to a house, gave them supper, made them rest till two or three hours after dark and then brought them home.

Before day-dawn, Judge Thatcher and the handful of searchers with him were tracked out, in the cave, by the twine clews they had strung behind them, and informed of the great news.

Three days and nights of toil and hunger in the cave were not to be shaken off at once, as Tom and Becky soon discovered. They were bedridden all of Wednesday and Thursday, and seemed to grow more and more tired and worn, all the time. Tom got about, a little, on Thursday, was downtown Friday, and nearly as whole as ever Saturday; but Becky did not leave her room until

Sunday, and then she looked as if she had passed through a wasting illness.

Tom learned of Huck's sickness and went to see him on Friday, but could not be admitted to the bedroom; neither could he on Saturday or Sunday. He was admitted daily after that, but was warned to keep still about his adventure and introduce no exciting topic. The Widow Douglas stayed by to see that he obeyed. At home Tom learned of the Cardiff

Hill event; also that the "ragged man's" body had eventually been found in the river near the ferry-landing; he had been drowned while trying to escape, perhaps.

About a fortnight after Tom's rescue from the cave, he started off to visit Huck, who had grown plenty strong enough, now, to hear exciting talk, and Tom had some that would interest him, he thought. Judge

Thatcher's house was on Tom's way, and he stopped to see Becky. The Judge and some friends set Tom to talking, and some one asked him ironically if he wouldn't like to go to the cave again. Tom said he thought he wouldn't mind it. The Judge said: "Well, there are others just like you, Tom, I've not the least doubt. But we have taken care of that. Nobody will get lost in that cave any more."

"Why?"

"Because I had its big door sheathed with boiler iron two weeks ago, and triple-locked— and I've got the keys."

Tom turned as white as a sheet.

"What's the matter, boy! Here, run, somebody! Fetch a glass of water!" The water was brought and thrown into Tom's face.

"Ah, now you're all right. What was the matter with you, Tom?"

"Oh, Judge, Injun Joe's in the cave!"

CHAPTER XXXIII

WITHIN a few minutes the news had spread, and a dozen skiff-loads of men were on their way to McDougal's cave, and the ferryboat, well filled with passengers, soon followed. Tom Sawyer was in the skiff that bore Judge Thatcher.

When the cave door was unlocked, a sorrowful sight presented itself in the dim twilight of the place. Injun Joe lay stretched upon the ground, dead, with his face close to the crack of the door, as if his longing eyes had been fixed, to the latest moment, upon the light and the cheer of the free world outside. Tom was touched, for he knew by his own experience how this wretch had suffered. His pity was moved, but nevertheless he felt an abounding sense of relief and security, now, which

revealed to him in a degree which he had not fully appreciated before how vast a weight of dread had been lying upon him since the day he lifted his voice against this bloody-minded outcast.

Injun Joe's bowie-knife lay close by, its blade broken in two. The great foundation-beam of the door had been chipped and hacked through, with tedious labor; useless labor, too, it was, for the native rock formed a sill outside it, and upon that stubborn material the knife had wrought no effect; the only damage done was to the knife itself. But if there had been no stony obstruction there the labor would have been useless still, for if the beam had been wholly cut away Injun Joe could not have squeezed his body under the door, and he knew it. So he had only hacked that place in order to be doing something— in order to pass the weary time—in order to employ his tortured faculties. Ordinarily one could find half a dozen bits of candle stuck around in the crevices of this vestibule, left there by tourists; but there were none now. The prisoner had searched them out and eaten them. He

had also contrived to catch a few bats, and these, also, he had eaten, leaving only their claws. The poor unfortunate had starved to death. In one place, near at hand, a stalagmite had been slowly growing up from the ground for ages, builded by the water-drip from a stalactite overhead. The captive had broken off the stalagmite, and upon the stump had placed a stone, wherein he had scooped a shallow hollow to catch the precious drop that fell once in every three minutes with the dreary regularity of a clock-tick—a dessertspoonful once in four and twenty hours. That drop was falling when the Pyramids were new; when Troy fell; when the foundations of Rome were laid; when Christ was crucified; when the Conqueror created the British empire; when Columbus sailed; when the massacre at Lexington was "news."

It is falling now; it will still be falling when all these things shall have sunk down the afternoon of history, and the twilight of tradition, and been swallowed up in the thick night of oblivion. Has everything a purpose and a mission? Did this drop fall patiently during five thousand years to be ready for this flitting human insect's need? and has it another important object to accomplish ten thousand years to come? No matter. It is many and many a year since the hapless half-breed scooped out the stone to catch the priceless drops, but to this day the tourist stares longest at that pathetic stone and that slowdropping water when he comes to see the wonders of McDougal's cave. Injun Joe's cup stands first in the list of the cavern's marvels; even "Aladdin's Palace" cannot rival it.

Injun Joe was buried near the mouth of the cave; and people flocked there in boats and wagons from the towns and from all the farms and hamlets for seven

miles around; they brought their children, and all sorts of provisions, and confessed that they had had almost as satisfactory a time at the funeral as they could have had at the hanging. This funeral stopped the further growth of one thing—the petition to the governor for Injun Joe’s pardon. The petition had been largely signed; many tearful and eloquent meetings had been held, and a committee of sappy women been appointed to go in deep mourning and wail around the governor, and implore him to be a merciful ass and trample his duty under foot. Injun Joe was believed to have killed five citizens of the village, but what of that? If he had been Satan himself there would have been plenty of weaklings ready to scribble their names to a pardon-petition, and drip a tear on it from their permanently impaired and leaky water-works.

The morning after the funeral Tom took Huck to a private place to have an important talk.

Huck had learned all about Tom’s adventure from the Welshman and the Widow Douglas, by this time, but Tom said he reckoned there was one thing they had not told him; that thing was what he wanted to talk about now. Huck’s face saddened. He said:

“I know what it is. You got into No. 2 and never found anything but whiskey. Nobody told me it was you; but I just knowed it must ’a’ ben you, soon as I heard ’bout that whiskey business; and I knowed you hadn’t got the money becuz you’d ’a’ got at me some way or other and told me even if you was mum to everybody else. Tom, something’s always told me we’d never get holt of that swag.”

“Why, Huck, I never told on that tavern-keeper. You know his tavern was all right the

Saturday I went to the picnic. Don’t you remember you was to watch there that night?”

“Oh yes! Why, it seems ’bout a year ago. It was that very night that I follered Injun Joe to the widder’s.” “You followed him?”

“Yes—but you keep mum. I reckon Injun Joe’s left friends behind him, and I don’t want

’em souring on me and doing me mean tricks. If it hadn’t ben for me he’d be down in Texas now, all right.” Then Huck told his entire adventure in confidence to Tom, who had only heard of the Welshman’s part of it before.

“Well,” said Huck, presently, coming back to the main question, “whoever nipped the whiskey in No. 2, nipped the money, too, I reckon—anyways it’s a goner for us, Tom.”

“Huck, that money wasn’t ever in No. 2!”

“What!” Huck searched his comrade’s face keenly. “Tom, have you got on the track of that money again?”

“Huck, it’s in the cave!” Huck’s eyes blazed.

“Say it again, Tom.”

“The money’s in the cave!”

“Tom—honest injun, now—is it fun, or earnest?”

“Earnest, Huck—just as earnest as ever I was in my life. Will you go in there with me and help get it out?”

“I bet I will! I will if it’s where we can blaze our way to it and not get lost.”

“Huck, we can do that without the least little bit of trouble in the world.”

“Good as wheat! What makes you think the money’s —”

“Huck, you just wait till we get in there. If we don’t find it I’ll agree to give you my drum and every thing I’ve got in the world. I will, by jings.” “All right—it’s a whiz. When do you say?”

“Right now, if you say it. Are you strong enough?”

“Is it far in the cave? I ben on my pins a little, three or four days, now, but I can’t walk more’n a mile, Tom—least I don’t think I could.”

“It’s about five mile into there the way anybody but me would go, Huck, but there’s a mighty short cut that they don’t anybody but me know about. Huck, I’ll take you right to it in a skiff. I’ll float the skiff down there, and I’ll pull it back again all by myself. You needn’t ever turn your hand over.” “Less start right off, Tom.”

“All right. We want some bread and meat, and our pipes, and a little bag or two, and two or three kitesstrings, and some of these new-fangled things they call lucifer matches. I tell you, many’s the time I wished I had some when I was in there before.”

A trifle after noon the boys borrowed a small skiff from a citizen who was absent, and got under way at once. When they were several miles below “Cave Hollow,” Tom said:

“Now you see this bluff here looks all alike all the way down from the cave hollow—no houses, no woodyards, bushes all alike. But do you see that white place up yonder where there’s been a landslide? Well, that’s one of my marks. We’ll get ashore, now.” They landed.

“Now, Huck, where we’re a-standing you could touch that hole I got out of with a fishingpole. See if you can find it.”

Huck searched all the place about, and found nothing. Tom proudly marched into a thick clump of sumach bushes and said:

“Here you are! Look at it, Huck; it’s the snuggest hole in this country. You just keep mum about it. All along I’ve been wanting to be a robber, but I knew I’d got to have a thing like this, and where to run across it was the bother. We’ve got it now, and we’ll keep it quiet, only we’ll let Joe Harper and Ben Rogers in—because of course there’s got to be a Gang, or else there

wouldn't be any style about it. Tom Sawyer's Gang—it sounds splendid, don't it, Huck?"

"Well, it just does, Tom. And who'll we rob?"

"Oh, most anybody. Waylay people—that's mostly the way."

"And kill them?"

"No, not always. Hive them in the cave till they raise a ransom."

"What's a ransom?"

"Money. You make them raise all they can, off'n their friends; and after you've kept them a year, if it ain't raised then you kill them. That's the general way. Only you don't kill the women. You shut up the women, but you don't kill them. They're always beautiful and rich, and awfully scared. You take their watches and things, but you always take your hat off and talk polite. They ain't anybody as polite as robbers—you'll see that in any book. Well, the women get to loving you, and after they've been in the cave a week or two weeks they stop crying and after that you couldn't get them to leave. If you drove them out they'd turn right around and come back. It's so in all the books."

"Why, it's real bully, Tom. I believe it's better'n to be a pirate."

"Yes, it's better in some ways, because it's close to home and circuses and all that."

By this time everything was ready and the boys entered the hole, Tom in the lead. They toiled their way to the farther end of the tunnel, then made their spliced kite-strings fast and moved on. A few steps brought them to the spring, and Tom felt a shudder quiver all through him. He showed Huck the fragment of candlewick perched on a lump of clay against the wall, and described how he and Becky had watched the flame struggle and expire.

The boys began to quiet down to whispers, now, for the stillness and gloom of the place oppressed their spirits. They went on, and presently entered and followed Tom's other corridor until they reached the "jumping-off place." The candles revealed the fact that it was not really a precipice, but only a steep clay hill twenty or thirty feet high. Tom whispered:

"Now I'll show you something, Huck." He held his candle aloft and said:

"Look as far around the corner as you can. Do you see that? There—on the big rock over yonder—done with candle-smoke."

"Tom, it's a cross!"

"Now where's your Number Two? 'under the cross,' hey? Right yonder's where I saw Injun Joe poke up his candle, Huck!"

Huck stared at the mystic sign awhile, and then said with a shaky voice:

"Tom, less git out of here!"

"What! and leave the treasure?"

"Yes—leave it. Injun Joe's ghost is round about there, certain."

"No it ain't, Huck, no it ain't. It would ha'nt the place where he died—away out at the mouth of the cave—five mile from here."

"No, Tom, it wouldn't. It would hang round the money. I know the ways of ghosts, and so do you."

Tom began to fear that Huck was right. Misgivings gathered in his mind. But presently an idea occurred to him—

"Lookyhere, Huck, what fools we're making of ourselves! Injun Joe's ghost ain't a going to come around where there's a cross!"

The point was well taken. It had its effect.

"Tom, I didn't think of that. But that's so. It's luck for us, that cross is. I reckon we'll climb down there and have a hunt for that box."

Tom went first, cutting rude steps in the clay hill as he descended. Huck followed. Four avenues opened out of the small cavern which the great rock stood in. The boys examined three of them with no result. They found a small recess in the one nearest the base of the rock, with a pallet of blankets spread down in it; also an old suspender, some bacon rind, and the well-gnawed bones of two or three fowls. But there was no moneybox. The lads searched and researched this place, but in vain. Tom said: "He said under the cross. Well, this comes nearest to being under the cross. It can't be under the rock itself, because that sets solid on the ground."

They searched everywhere once more, and then sat down discouraged. Huck could suggest nothing. By-and-by Tom said:

"Lookyhere, Huck, there's footprints and some candle-grease on the clay about one side of this rock, but not on the other sides. Now, what's that for? I bet you the money is under the rock. I'm going to dig in the clay."

"That ain't no bad notion, Tom!" said Huck with animation.

Tom's "real Barlow" was out at once, and he had not dug four inches before he struck wood.

"Hey, Huck!—you hear that?"

Huck began to dig and scratch now. Some boards were soon uncovered and removed. They had concealed a natural chasm which led under the rock. Tom got into this and held his candle as far under the rock as he could, but said he could not see to the end of the rift. He proposed to explore. He stooped and passed under; the narrow way descended gradually. He followed its winding course, first to the right, then to the left,

Huck at his heels. Tom turned a short curve, by-and-by, and exclaimed:

“My goodness, Huck, lookyhere!”

It was the treasure-box, sure enough, occupying a snug little cavern, along with an empty powder-keg, a couple of guns in leather cases, two or three pairs of old moccasins, a leather belt, and some other rubbish well soaked with the water-drip.

“Got it at last!” said Huck, ploughing among the tarnished coins with his hand. “My, but we’re rich, Tom!”

“Huck, I always reckoned we’d get it. It’s just too good to believe, but we have got it, sure! Say—let’s not fool around here. Let’s snake it out. Lemme see if I can lift the box.”

It weighed about fifty pounds. Tom could lift it, after an awkward fashion, but could not carry it conveniently.

“I thought so,” he said; “They carried it like it was heavy, that day at the ha’nted house.

I noticed that. I reckon I was right to think of fetching the little bags along.” The money was soon in the bags and the boys took it up to the cross rock.

“Now less fetch the guns and things,” said Huck.

“No, Huck—leave them there. They’re just the tricks to have when we go to robbing. We’ll keep them there all the time, and we’ll hold our orgies there, too. It’s an awful snug place for orgies.” “What orgies?”

“I dono. But robbers always have orgies, and of course we’ve got to have them, too. Come along, Huck, we’ve been in here a long time. It’s getting late, I reckon. I’m hungry, too. We’ll eat and smoke when we get to the skiff.”

They presently emerged into the clump of sumach bushes, looked warily out, found the coast clear, and were soon lurching and smoking in the skiff. As the sun dipped toward the horizon they pushed out and got under way. Tom skimmed up the shore through the long twilight, chatting cheerily with Huck, and landed shortly after dark.

“Now, Huck,” said Tom, “we’ll hide the money in the loft of the widow’s woodshed, and I’ll come up in the morning and we’ll count it and divide, and then we’ll hunt up a place out in the woods for it where it will be safe. Just you lay quiet here and watch the stuff till

I run and hook Benny Taylor’s little wagon; I won’t be gone a minute.”

He disappeared, and presently returned with the wagon, put the two small sacks into it, threw some old rags on top of them, and started off, dragging his cargo behind him.

When the boys reached the Welshman’s house, they

stopped to rest. Just as they were about to move on, the Welshman stepped out and said:

“Hallo, who’s that?”

“Huck and Tom Sawyer.”

“Good! Come along with me, boys, you are keeping everybody waiting. Here—hurry up, trot ahead— I’ll haul the wagon for you. Why, it’s not as light as it might be. Got bricks in it?—or old metal?” “Old metal,” said Tom. “I judged so; the boys in this town will take more trouble and fool away more time hunting up six bits’ worth of old iron to sell to the foundry than they would to make twice the money at regular work. But that’s human nature—hurry along, hurry along!” The boys wanted to know what the hurry was about.

“Never mind; you’ll see, when we get to the Widow Douglas’.”

Huck said with some apprehension—for he was long used to being falsely accused:

“Mr. Jones, we haven’t been doing nothing.” The Welshman laughed.

“Well, I don’t know, Huck, my boy. I don’t know about that. Ain’t you and the widow good friends?”

“Yes. Well, she’s ben good friends to me, anyway.”

“All right, then. What do you want to be afraid for?”

This question was not entirely answered in Huck’s slow mind before he found himself pushed, along with Tom, into Mrs. Douglas’ drawing-room. Mr. Jones left the wagon near the door and followed.

The place was grandly lighted, and everybody that was of any consequence in the village was there. The Thatchers were there, the Harpers, the Rogerses, Aunt Polly, Sid, Mary, the minister, the editor, and a great many more, and all dressed in their best. The widow received the boys as heartily as any one could well receive two such looking beings. They were covered with clay and candle-grease. Aunt Polly blushed crimson with humiliation, and frowned and shook her head at Tom. Nobody suffered half as much as the two boys did, however. Mr. Jones said:

“Tom wasn’t at home, yet, so I gave him up; but I stumbled on him and Huck right at my door, and so I just brought them along in a hurry.”

“And you did just right,” said the widow. “Come with me, boys.” She took them to a bedchamber and said:

“Now wash and dress yourselves. Here are two new suits of clothes—shirts, socks, everything complete. They’re Huck’s—no, no thanks, Huck—Mr. Jones bought one and

I the other. But they’ll fit both of you. Get into them. We’ll wait—come down when you are slicked up enough.” Then she left.

CHAPTER XXXIV

HUCK said: "Tom, we can slope, if we can find a rope. The window ain't high from the ground."

"Shucks! what do you want to slope for?"

"Well, I ain't used to that kind of a crowd. I can't stand it. I ain't going down there, Tom."

"Oh, bother! It ain't anything. I don't mind it a bit. I'll take care of you." Sid appeared.

"Tom," said he, "auntie has been waiting for you all the afternoon. Mary got your Sunday clothes ready, and everybody's been fretting about you. Say—ain't this grease and clay, on your clothes?"

"Now, Mr. Sid, you jist 'tend to your own business. What's all this blowout about, anyway?" "It's one of the widow's parties that she's always having. This time it's for the Welshman and his sons, on account of that scrape they helped her out of the other night.

And say—I can tell you something, if you want to know."

"Well, what?"

"Why, old Mr. Jones is going to try to spring something on the people here tonight, but I overheard him tell auntie today about it, as a secret, but I reckon it's not much of a secret now. Everybody knows—the widow, too, for all she tries to let on she don't. Mr. Jones was bound Huck should be here—couldn't get along with his grand secret without Huck, you know!"

"Secret about what, Sid?"

"About Huck tracking the robbers to the widow's. I reckon Mr. Jones was going to make a grand time over his surprise, but I bet you it will drop pretty flat." Sid chuckled in a very contented and satisfied way.

"Sid, was it you that told?"

"Oh, never mind who it was. Somebody told—that's enough."

"Sid, there's only one person in this town mean enough to do that, and that's you. If you had been in Huck's place you'd 'a' sneaked down the hill and never told anybody on the robbers. You can't do any but mean things, and you can't bear to see anybody praised for doing good ones. There—no thanks, as the widow says—and Tom cuffed Sid's ears and helped him to the door with several kicks. "Now go and tell auntie if you dare—and tomorrow you'll catch it!"

Some minutes later the widow's guests were at the supper-table, and a dozen children were propped up at little side-tables in the same room, after the fashion of that country and that day. At the proper time Mr. Jones made his little speech, in which he thanked the widow

for the honor she was doing himself and his sons, but said that there was another person whose modesty—

And so forth and so on. He sprung his secret about Huck's share in the adventure in the finest dramatic manner he was master of, but the surprise it occasioned was largely counterfeit and not as clamorous and effusive as it might have been under happier circumstances. However, the widow made a pretty fair show of astonishment, and heaped so many compliments and so much gratitude upon Huck that he almost forgot the nearly intolerable discomfort of his new clothes in the entirely intolerable discomfort of being set up as a target for everybody's gaze and everybody's laudations.

The widow said she meant to give Huck a home under her roof and have him educated; and that when she could spare the money she would start him in business in a modest way. Tom's chance was come. He said:

"Huck don't need it. Huck's rich."

Nothing but a heavy strain upon the good manners of the company kept back the due and proper complimentary laugh at this pleasant joke. But the silence was a little awkward. Tom broke it:

"Huck's got money. Maybe you don't believe it, but he's got lots of it. Oh, you needn't smile—I reckon I can show you. You just wait a minute."

Tom ran out of doors. The company looked at each other with a perplexed interest—and inquiringly at Huck, who was tongue-tied.

"Sid, what ails Tom?" said Aunt Polly. "He—well, there ain't ever any making of that boy out. I never—

Tom entered, struggling with the weight of his sacks, and Aunt Polly did not finish her sentence. Tom poured the mass of yellow coin upon the table and said:

"There—what did I tell you? Half of it's Huck's and half of it's mine!"

The spectacle took the general breath away. All gazed, nobody spoke for a moment. Then there was a unanimous call for an explanation. Tom said he could furnish it, and he did. The tale was long, but brimful of interest. There was scarcely an interruption from any one to break the charm of its flow. When he had finished, Mr. Jones said:

"I thought I had fixed up a little surprise for this occasion, but it don't amount to anything now. This one makes it sing mighty small, I'm willing to allow."

The money was counted. The sum amounted to a little over twelve thousand dollars. It was more than any one present had ever seen at one time before, though several persons were there who were worth considerably more than that in property.

CHAPTER XXXV

THE reader may rest satisfied that Tom's and Huck's windfall made a mighty stir in the poor little village of St. Petersburg. So vast a sum, all in actual cash, seemed next to incredible. It was talked about, gloated over, glorified, until the reason of many of the citizens tottered under the strain of the unhealthy excitement. Every "haunted" house in St. Petersburg and the neighboring villages was dissected, plank by plank, and its foundations dug up and ransacked for hidden treasure—and not by boys, but men—pretty grave, unromantic men, too, some of them. Wherever Tom and Huck appeared they were courted, admired, stared at. The boys were not able to remember that their remarks had possessed weight before; but now their sayings were treasured and repeated; everything they did seemed somehow to be regarded as remarkable; they had evidently lost the power of doing and saying commonplace things; moreover, their past history was raked up and discovered to bear marks of conspicuous originality. The village paper published biographical sketches of the boys.

The Widow Douglas put Huck's money out at six per cent., and Judge Thatcher did the same with

Tom's at Aunt Polly's request. Each lad had an income, now, that was simply prodigious—a dollar for every weekday in the year and half of the Sundays. It was just what the minister got—no, it was what he was promised—he generally couldn't collect it. A dollar and a quarter a week would board, lodge, and school a boy in those old simple days—and clothe him and wash him, too, for that matter.

Judge Thatcher had conceived a great opinion of Tom. He said that no commonplace boy would ever have got his daughter out of the cave. When Becky told her father, in strict confidence, how Tom had taken her whipping at school, the Judge was visibly moved; and when she pleaded grace for the mighty lie which Tom had told in order to shift that whipping from her shoulders to his own, the Judge said with a fine outburst that it was a noble, a generous, a magnanimous lie—a lie that was worthy to hold up its head and march down through history breast to breast with George Washington's lauded Truth about the hatchet! Becky thought her father had never looked so tall and so superb as when he walked the floor and stamped his foot and said that. She went straight off and told Tom about it.

Judge Thatcher hoped to see Tom a great lawyer or a great soldier some day. He said he meant to look to it that Tom should be admitted to the National Military Academy and afterward trained in the best law school in the country, in order that he might be ready for either career or both.

Huck Finn's wealth and the fact that he was now under the Widow Douglas' protection introduced him into society—no, dragged him into it, hurled him into it—and his sufferings were almost more than he could bear. The widow's servants kept him clean and neat, combed and brushed, and they bedded him nightly in unsympathetic sheets that had not one little spot or stain which he could press to his heart and know for a friend. He had to eat with a knife and fork; he had to use napkin, cup, and plate; he had to learn his book, he had to go to church; he had to talk so properly that speech was become insipid in his mouth; whithersoever he turned, the bars and shackles of civilization shut him in and bound him hand and foot.

He bravely bore his miseries three weeks, and then one day turned up missing. For fortyeight hours the widow hunted for him everywhere in great distress. The public were profoundly concerned; they searched high and low, they dragged the river for his body. Early the third morning Tom Sawyer wisely went poking among some old empty hogsheads down behind the abandoned slaughter-house, and in one of them he found the refugee. Huck had slept there; he had just breakfasted upon some stolen odds and ends of food, and was lying off, now, in comfort, with his pipe. He was unkempt, uncombed, and clad in the same old ruin of rags that had made him picturesque in the days when he was free and happy. Tom routed him out, told him the trouble he had been causing, and urged him to go home. Huck's face lost its tranquil content, and took a melancholy cast. He said:

"Don't talk about it, Tom. I've tried it, and it don't work; it don't work, Tom. It ain't for me; I ain't used to it. The widder's good to me, and friendly; but I can't stand them ways. She makes me get up just at the same time every morning; she makes me wash, they comb me all to thunder; she won't let me sleep in the woodshed; I got to wear them blamed clothes that just smothers me, Tom; they don't seem to any air git through 'em, somehow; and they're so rotten nice that I can't set down, nor lay down, nor roll around anywhers; I hain't slid on a cellar-door for—well, it 'pears to be years; I got to go to church and sweat and sweat—I hate them ornery sermons! I can't ketch a fly in there, I can't chaw. I got to wear shoes all Sunday. The widder eats by a bell; she goes to bed by a bell; she gits up by a bell— everything's so awful reg'lar a body can't stand it."

"Well, everybody does that way, Huck."

"Tom, it don't make no difference. I ain't everybody, and I can't stand it. It's awful to be tied up so. And grub comes too easy—I don't take no interest in vittles, that way. I got to ask to go a-fishing; I got to ask to go in a-swimming—dern'd if I hain't got to ask to do everything. Well, I'd got to talk so nice it wasn't no comfort—I'd got to go up in the attic and rip out

awhile, every day, to git a taste in my mouth, or I'd a died, Tom. The widder wouldn't let me smoke; she wouldn't let me yell, she wouldn't let me gape, nor stretch, nor scratch, before folks—" [Then with a spasm of special irritation and injury]—"And dad fetch it, she prayed all the time! I never see such a woman! I had to shove, Tom—I just had to. And besides, that school's going to open, and I'd a had to go to it—well, I wouldn't stand that, Tom. Lookyhere, Tom, being rich ain't what it's cracked up to be. It's just worry and worry, and sweat and sweat, and a-wishing you was dead all the time. Now these clothes suits me, and this bar'l suits me, and I ain't ever going to shake 'em any more. Tom, I wouldn't ever got into all this trouble if it hadn't 'a' ben for that money; now you just take my sheer of it along with your'n, and gimme a ten-center sometimes— not many times, becuz I don't give a dern for a thing 'thout it's tollable hard to git—and you go and beg off for me with the widder."

"Oh, Huck, you know I can't do that. 'Tain't fair; and besides if you'll try this thing just a while longer you'll come to like it."

"Like it! Yes—the way I'd like a hot stove if I was to set on it long enough. No, Tom, I won't be rich, and I won't live in them cussed smothery houses. I like the woods, and the river, and hogsheads, and I'll stick to 'em, too. Blame it all! just as we'd got guns, and a cave, and all just fixed to rob, here this dern foolishness has got to come up and spile it all!" Tom saw his opportunity—

"Lookyhere, Huck, being rich ain't going to keep me back from turning robber."

"No! Oh, good-licks; are you in real dead-wood earnest, Tom?"

"Just as dead earnest as I'm sitting here. But Huck, we can't let you into the gang if you ain't respectable, you know." Huck's joy was quenched.

"Can't let me in, Tom? Didn't you let me go for a pirate?"

"Yes, but that's different. A robber is more high-toned than what a pirate is—as a general thing. In most countries they're awful high up in the nobility—dukes and such."

"Now, Tom, hain't you always ben friendly to me? You wouldn't shet me out, would you, Tom? You wouldn't do that, now, would you, Tom?"

"Huck, I wouldn't want to, and I don't want to—but what would people say? Why, they'd say, 'Mph! Tom Sawyer's Gang! pretty low characters in it!' They'd mean you, Huck. You wouldn't like that, and I wouldn't."

Huck was silent for some time, engaged in a mental struggle. Finally he said:

"Well, I'll go back to the widder for a month and tackle it and see if I can come to stand it, if you'll let me b'long to the gang, Tom."

"All right, Huck, it's a whiz! Come along, old chap, and I'll ask the widow to let up on you a little, Huck."

"Will you, Tom—now will you? That's good. If she'll let up on some of the roughest things, I'll smoke private and cuss private, and crowd through or bust. When you going to start the gang and turn robbers?"

"Oh, right off. We'll get the boys together and have the initiation tonight, maybe."

"Have the which?"

"Have the initiation."

"What's that?"

"It's to swear to stand by one another, and never tell the gang's secrets, even if you're chopped all to flinders, and kill anybody and all his family that hurts one of the gang."

"That's gay—that's mighty gay, Tom, I tell you."

"Well, I bet it is. And all that swearing's got to be done at midnight, in the lonest, awfulest place you can find—a ha'nted house is the best, but they're all ripped up now."

"Well, midnight's good, anyway, Tom."

"Yes, so it is. And you've got to swear on a coffin, and sign it with blood."

"Now, that's something like! Why, it's a million times bullier than pirating. I'll stick to the widder till I rot, Tom; and if I git to be a reg'lar ripper of a robber, and everybody talking

'bout it, I reckon she'll be proud she snaked me in out of the wet."

CONCLUSION

SO endeth this chronicle. It being strictly a history of a boy, it must stop here; the story could not go much further without becoming the history of a man.

When one writes a novel about grown people, he knows exactly where to stop—that is, with a marriage; but when he writes of juveniles, he must stop where he best can.

Most of the characters that perform in this book still live, and are prosperous and happy. Some day it may seem worth while to take up the story of the younger ones again and see what sort of men and women they turned out to be; therefore it will be wisest not to reveal any of that part of their lives at present.

The End

Adventures of Huckleberry Finn

by Mark Twain

“Adventures of Huckleberry Finn” is a novel by Mark Twain published in 1884. It follows the story of a young boy named Huck Finn and an escaped slave named Jim as they travel down the Mississippi River. The novel delves into themes such as racism, morality, and the hypocrisy of society. Through humor, satire, and dialect, Twain creates an engaging story that challenges societal norms and encourages self-reflection. Huck struggles with the conflicting beliefs imposed by society and his own sense of right and wrong. Ultimately, he chooses to follow his conscience and help Jim escape, highlighting his growth as a character. Overall, the novel explores important issues and encourages readers to question their own beliefs and societal expectations.

CONTENTS

- CHAPTER I** Civilizing Huck – Miss Watson – Tom Sawyer Waits.
CHAPTER II The Boys Escape Jim – Tom Sawyer’s Gang – Deep-laid Plans.
CHAPTER III A Good Going-over – Grace Triumphant – “One of Tom Sawyer’s Lies”.
CHAPTER IV Huck and the Judge.– Superstition.
CHAPTER V Huck’s Father .– The Fond Parent.–Reform.
CHAPTER VI He Went for Judge Thatcher–Huck Decided to Leave – Political Economy – Thrashing Around.
CHAPTER VII Laying for Him.–Locked in the Cabin.– Sinking the Body – Resting.
CHAPTER VIII Sleeping in the Woods – Raising the Dead – Exploring the Island – Finding Jim
Jim’s Escape Signs – Balum
CHAPTER IX The Cave – The Floating House.
CHAPTER X The Find – Old Hank Bunker – In Disguise.
CHAPTER XI Huck and the Woman – The Search – Prevarication – Going to Goshen.
CHAPTER XII Slow Navigation.–Borrowing Things – Boarding the Wreck.—The Plotters –Hunting for the Boat
CHAPTER XIII Escaping from the Wreck – The Watchman – Sinking.
CHAPTER XIV A General Good Time – The Harem – French
CHAPTER XV Huck Loses the Raft – In the Fog – Huck Finds the Raft – Trash
CHAPTER XVI Expectation – A White Lie – Floating Currency – Running by Cairo – Swimming Ashore
CHAPTER XVII An Evening Call – The Farm in Arkansas.– Interior Decorations – Stephen Dowling Bots
Poetical Effusions
CHAPTER XVIII Col. Grangerford – Aristocracy – Feuds – The Testament.– Recovering the Raft
The Woodpile – Pork and Cabbage.
CHAPTER XIX Tying Up Daytimes – An Astronomical Theory – Running a Temperance Revival
The Duke of Bridgewater – The Troubles of Royalty
CHAPTER XX Huck Explains – Laying Out a Campaign – Working the Camp meeting
A Pirate at the Camp Meeting – The Duke as a Printer
CHAPTER XXI Sword Exercise –Hamlet’s Soliloquy – They Loafed Around Town – A Lazy Town
Old Boggs – Dead
CHAPTER XXII Sherburn – Attending the Circus – Intoxication in the Ring – The Thrilling Tragedy
CHAPTER XXIII Sold – Royal Comparisons –Jim Gets Homesick
CHAPTER XXIV Jim in Royal Robes – They Take a Passenger — Getting Information.– Family Grief
CHAPTER XXV Is It Them? – Singing the “Doxologer.”– Awful Square — Funeral Orgies – A Bad Investment
CHAPTER XXVI A Pious King – The King’s Clergy – She Asked His Pardon – Hiding in the Room
Huck Takes the Money
CHAPTER XXVII The Funeral – Satisfying Curiosity – Suspicious of Huck – Quick Sales and Small.
CHAPTER XXVIII The Trip to England – “The Brute!” – Mary Jane Decides to Leave
Huck Parting with Mary Jane – Mumps – The Opposition Line.
CHAPTER XXIX Contested Relationship – The King Explains the Loss – A Question of Handwriting
Digging up the Corpse – Huck Escapes.
CHAPTER XXX The King Went for Him – A Royal Row – Powerful Mellow
CHAPTER XXXI Ominous Plans – News from Jim – Old Recollections – A Sheep Story – Valuable Information
CHAPTER XXXII Still and Sunday-like – Mistaken Identity – Up a Stump — In a Dilemma
CHAPTER XXXIII Slave Stealer – Southern Hospitality – A Pretty Long Blessing.– Tar and Feathers
CHAPTER XXXIV The Hut by the Ash Hopper.– Outrageous– Climbing the Lightning Rod – Troubled with Witches
CHAPTER XXXV Escaping Properly – Dark Schemes – Discrimination in Stealing – A Deep Hole
CHAPTER XXXVI The Lightning Rod.– His Level Best – A Bequest to Posterity – A High Figure
CHAPTER XXXVII The Last Shirt.– Mooning Around.–Sailing Orders – The Witch Pie
CHAPTER XXXVIII The Coat of Arms A Skilled Superintendent – Unpleasant Glory – A Tearful Subject
CHAPTER XXXIX Rat – Lively Bed-fellows – The Straw Dummy
CHAPTER XL Fishing – The Vigilance Committee – A Lively Run – Jim Advises a Doctor
CHAPTER XLI The Doctor – Uncle Silas .– Sister Hotchkiss – Aunt Sally in Trouble
CHAPTER XLII Tom Sawyer Wounded – The Doctor’s Story – Tom Confesses – Aunt Polly Arrives
Hand Out Them Letters
CHAPTER THE LAST Out of Bondage – Paying the Captive – Yours Truly, Huck Finn

EXPLANATORY

In this book a number of dialects are used, to wit: the Missouri negro dialect; the extremest form of the backwoods Southwestern dialect; the ordinary "Pike County" dialect; and four modified varieties of this last. The shadings have not been done in a haphazard fashion, or by guesswork; but painstakingly, and with the trustworthy guidance and support of personal familiarity with these several forms of speech.

I make this explanation for the reason that without it many readers would suppose that all these characters were trying to talk alike and not succeeding.

THE AUTHOR.

REMASTER EDITOR'S NOTE: This book has been edited, replacing a racial slur that was commonly used during the time and in the location which this story recounts. We used "black man" in most instances of the slur's use, but, in others, "black woman" or "slave" were more fitting.

Scene: The Mississippi Valley

Time: Forty to fifty years ago

[1834 to 1844]

CHAPTER I

You don't know about me without you have read a book by the name of *The Adventures of Tom Sawyer*; but that ain't no matter. That book was made by Mr. Mark Twain, and he told the truth, mainly. There was things which he stretched, but mainly he told the truth. That is nothing. I never seen anybody but lied one time or another, without it was Aunt Polly, or the widow, or maybe Mary. Aunt Polly—Tom's Aunt Polly, she is—and Mary, and the Widow Douglas is all told about in that book, which is mostly a true book, with some stretchers, as I said before.

Now the way that the book winds up is this: Tom and me found the money that the robbers hid in the cave, and it made us rich. We got six thousand dollars apiece—all gold. It was an awful sight of money when it was piled up. Well, Judge Thatcher he took it and put it out at interest, and it fetched us a dollar a day apiece all the year round—more than a body could tell what to do with. The Widow Douglas she took me for her son, and allowed she would sivilize me; but it was rough living in the house all the time, considering how dismal regular and decent the widow was in all her ways; and so when I couldn't stand it no longer I lit out. I got into my old rags and my sugar-hogshead again, and was free and satisfied. But Tom Sawyer he hunted me up and said he was going to start a band of robbers, and I might join if I would go back to the widow and be respectable. So I went back.

The widow she cried over me, and called me a poor lost lamb, and she called me a lot of other names, too, but she never meant no harm by it. She put me in them new clothes again, and I couldn't do nothing but sweat and sweat, and feel all cramped up. Well, then, the old thing commenced again. The widow rung a bell for supper, and you had to come to time. When you got to the table you couldn't go right to eating, but you had to wait for the widow to tuck down her head and grumble a little over the victuals, though there warn't really anything the matter with them,—that is, nothing only everything was cooked by itself. In a barrel of odds and ends it is different; things get mixed up, and the juice kind of swaps around, and the things go better.

After supper she got out her book and learned me about Moses and the Bulrushers, and I was in a sweat to find out all about him; but by and by she let it out that Moses had been dead a considerable long time; so then I didn't care no more about him, because I don't take no stock in dead people.

Pretty soon I wanted to smoke, and asked the widow to let me. But she wouldn't. She said it was a mean practice and wasn't clean, and I must try to not do it any more. That is just the way with some people. They get down on a thing when they don't know nothing about it. Here she was a-bothering about Moses, which was no kin to her, and no use to anybody, being gone, you see, yet finding a power of fault with me for doing a thing that had some good in it. And she took snuff, too; of course that was all right, because she done it herself.

Her sister, Miss Watson, a tolerable slim old maid, with goggles on, had just come to live with her, and took a set at me now with a spelling-book. She worked me middling hard for about an hour, and then the widow made her ease up. I couldn't stood it much longer.

Then for an hour it was deadly dull, and I was fidgety. Miss Watson would say, "Don't put your feet up there, Huckleberry;" and "Don't scrunch uplike that, Huckleberry—set up straight;" and pretty soon she would say, "Don't gap and stretch like that, Huckleberry—why don't you try to behave?" Then she told me all about the bad place, and I said I wished I was there. She got mad then, but I didn't mean no harm. All I wanted was to go somewheres; all I wanted was a change, I warn't particular. she said it was wicked to say what I said; said she wouldn't say it for the whole world; she was going to live so as to go to the good place. Well, I couldn't see no advantage in going where she was going, so I made up my mind I wouldn't try for it. But I never said so, because it would only make trouble, and wouldn't do no good.

Now she had got a start, and she went on and told me all about the good place. She said all a body would have to do there was to go around all day long with a harp and sing, forever and ever. So I didn't think much of it. But I never said so. I asked her if she reckoned Tom Sawyer would go there, and she said not by a considerable sight. I was glad about that, because I wanted him and me to be together.

Miss Watson she kept pecking at me, and it got tiresome and lonesome. By and by they fetched the black men in and had prayers, and then everybody was off to bed. I went up to my room with a piece of candle, and put it on the table. Then I set down in a chair by the window and tried to think of something cheerful, but it warn't no use. I felt so lonesome I most wished I was dead. The stars were shining, and the leaves rustled in the woods ever so mournful; and I heard an owl, away off, whowhooing about somebody that was dead, and a whippowill and a dog crying about somebody that was going to die; and the wind was trying to whisper something to me, and I couldn't make out what it was, and so it made the cold shivers run over

me. Then away out in the woods I heard that kind of a sound that a ghost makes when it wants to tell about something that's on its mind and can't make itself understood, and so can't rest easy in its grave, and has to go about that way every night grieving. I got so down-hearted and scared I did wish I had some company. Pretty soon a spider went crawling up my shoulder, and I flipped it off and it lit in the candle; and before I could budge it was all shriveled up. I didn't need anybody to tell me that that was an awful bad sign and would fetch me some bad luck, so I was scared and most shook the clothes off of me. I got up and turned around in my tracks three times and crossed my breast every time; and then I tied up a little lock of my hair with a thread to keep witches away. But I hadn't no confidence. You do that when you've lost a horseshoe that you've found, instead of nailing it up over the door, but I hadn't ever heard anybody say it was any way to keep off bad luck when you'd killed a spider.

I set down again, a-shaking all over, and got out my pipe for a smoke; for the house was all as still as death now, and so the widow wouldn't know. Well, after a long time I heard the clock away off in the town go boom-boom-boom—twelve licks; and all still again—still than ever. Pretty soon I heard a twig snap down in the dark amongst the trees—something was a stirring. I set still and listened. Directly I could just barely hear a “meyow! me-yow!” down there. That was good! Says I, “me-yow! me-yow!” as soft as I could, and then I put out the light and scrambled out of the window on to the shed. Then I slipped down to the ground and crawled in among the trees, and, sure enough, there was Tom Sawyer waiting for me.

CHAPTER II

We went tiptoeing along a path amongst the trees back towards the end of the widow's garden, stooping down so as the branches wouldn't scrape our heads. When we was passing by the kitchen I fell over a root and made a noise. We scrouched down and laid still. Miss Watson's big black man, named Jim, was setting in the kitchen door; we could see him pretty clear, because there was a light behind him. He got up and stretched his neck out about a minute, listening. Then he says:

“Who dah?”

He listened some more; then he come tiptoeing down and stood right between us; we could a touched him, nearly. Well, likely it was minutes and minutes that there warn't a sound, and we all there so close together. There was a place on my ankle that got to itching, but I dasn't scratch it; and then my ear begun to itch; and next my back, right between my shoulders.

Seemed like I'd die if I couldn't scratch. Well, I've noticed that thing plenty times since. If you are with the quality, or at a funeral, or trying to go to sleep when you ain't sleepy—if you are anywheres where it won't do for you to scratch, why you will itch all over in upwards of a thousand places. Pretty soon Jim says:

“Say, who is you? What is you? Dog my cats ef I didn't hear sumf'n. Well, I know what

I's gwyne to do: I's gwyne to set down here and listen tell I hears it agin.”

So he set down on the ground betwixt me and Tom. He leaned his back up against a tree, and stretched his legs out till one of them most touched one of mine. My nose begun to itch. It itched till the tears come into my eyes. But I dasn't scratch. Then it begun to itch on the inside. Next I got to itching underneath. I didn't know how I was going to set still. This miserableness went on as much as six or seven minutes; but it seemed a sight longer than that. I was itching in eleven different places now. I reckoned I couldn't stand it more'n a minute longer, but I set my teeth hard and got ready to try. Just then Jim begun to breathe heavy; next he begun to snore—and then I was pretty soon comfortable again.

Tom he made a sign to me—kind of a little noise with his mouth—and we went creeping away on our hands and knees. When we was ten foot off Tom whispered to me, and wanted to tie Jim to the tree for fun. But I said no; he might wake and make a disturbance, and then they'd find out I warn't in. Then Tom said he hadn't got candles enough, and he would slip in the kitchen and get some more. I didn't want him to try. I said Jim might wake up and come. But Tom wanted to resk it; so we slid in there and got three candles, and Tom laid five cents on the table for pay. Then we got out, and I was in a sweat to get away; but nothing would do Tom but he must crawl to where Jim was, on his hands and knees, and play something on him. I waited, and it seemed a good while, everything was so still and lonesome.

As soon as Tom was back we cut along the path, around the garden fence, and by and by fetched up on the steep top of the hill the other side of the house. Tom said he slipped Jim's hat off of his head and hung it on a limb right over him, and Jim stirred a little, but he didn't wake. Afterwards Jim said the witches be witched him and put him in a trance, and rode him all over the State, and then set him under the trees again, and hung his hat on a limb to show who done it. And next time Jim told it he said they rode him down to New Orleans; and, after that, every time he told it he spread it more and more, till by and by he said they rode him all over the world, and tired him most to death, and his back was all over saddle-boils. Jim was monstrous proud about it, and he got so he wouldn't

hardly notice the other black men. Black men would come miles to hear Jim tell about it, and he was more looked up to than any black man in that country. Strange black men would stand with their mouths open and look him all over, same as if he was a wonder. Black men is always talking about witches in the dark by the kitchen fire; but whenever one was talking and letting on to know all about such things, Jim would happen in and say, "Hm! What you know 'bout witches?" and that black man was corked up and had to take a back seat. Jim always kept that five-center piece round his neck with a string, and said it was a charm the devil give to him with his own hands, and told him he could cure anybody with it and fetch witches whenever he wanted to just by saying something to it; but he never told what it was he said to it. Black men would come from all around there and give Jim anything they had, just for a sight of that five-center piece; but they wouldn't touch it, because the devil had had his hands on it. Jim was most ruined for a servant, because he got stuck up on account of having seen the devil and been rode by witches.

Well, when Tom and me got to the edge of the hilltop we looked away down into the village and could see three or four lights twinkling, where there was sick folks, maybe; and the stars over us was sparkling ever so fine; and down by the village was the river, a whole mile broad, and awful still and grand. We went down the hill and found Jo Harper and Ben Rogers, and two or three more of the boys, hid in the old tanyard. So we unhitched a skiff and pulled down the river two mile and a half, to the big scar on the hillside, and went ashore.

We went to a clump of bushes, and Tom made everybody swear to keep the secret, and then showed them a hole in the hill, right in the thickest part of the bushes. Then we lit the candles, and crawled in on our hands and knees. We went about two hundred yards, and then the cave opened up. Tom poked about amongst the passages, and pretty soon ducked under a wall where you wouldn't a noticed that there was a hole. We went along a narrow place and got into a kind of room, all damp and sweaty and cold, and there we stopped. Tom says:

"Now, we'll start this band of robbers and call it Tom Sawyer's Gang. Everybody that wants to join has got to take an oath, and write his name in blood."

Everybody was willing. So Tom got out a sheet of paper that he had wrote the oath on, and read it. It swore every boy to stick to the band, and never tell any of the secrets; and if anybody done anything to any boy in the band, whichever boy was ordered to kill that person and his family must do it, and he mustn't eat and he mustn't sleep till he had killed them and hacked a cross in their breasts, which was the sign of

the band. And nobody that didn't belong to the band could use that mark, and if he did he must be sued; and if he done it again he must be killed. And if anybody that belonged to the band told the secrets, he must have his throat cut, and then have his carcass burnt up and the ashes scattered all around, and his name blotted off of the list with blood and never mentioned again by the gang, but have a curse put on it and be forgot forever.

Everybody said it was a real beautiful oath, and asked Tom if he got it out of his own head. He said, some of it, but the rest was out of pirate-books and robber-books, and every gang that was high-toned had it.

Some thought it would be good to kill the families of boys that told the secrets. Tom said it was a good idea, so he took a pencil and wrote it in. Then Ben Rogers says: "Here's Huck Finn, he hain't got no family; what you going to do 'bout him?"

"Well, hain't he got a father?" says Tom Sawyer.

"Yes, he's got a father, but you can't never find him these days. He used to lay drunk with the hogs in the tanyard, but he hain't been seen in these parts for a year or more."

They talked it over, and they was going to rule me out, because they said every boy must have a family or somebody to kill, or else it wouldn't be fair and square for the others.

Well, nobody could think of anything to do—everybody was stumped, and set still. I was most ready to cry; but all at once I thought of a way, and so I offered them Miss Watson—they could kill her. Everybody said:

"Oh, she'll do. That's all right. Huck can come in."

Then they all stuck a pin in their fingers to get blood to sign with, and I made my mark on the paper.

"Now," says Ben Rogers, "what's the line of business of this Gang?"

"Nothing only robbery and murder," Tom said.

"But who are we going to rob?—houses, or cattle, or—"

"Stuff! stealing cattle and such things ain't robbery; it's burglary," says Tom Sawyer. "We ain't burglars. That ain't no sort of style. We are highwaymen. We stop stages and carriages on the road, with masks on, and kill the people and take their watches and money."

"Must we always kill the people?"

"Oh, certainly. It's best. Some authorities think different, but mostly it's considered best to kill them—except some that you bring to the cave here, and keep them till they're ransomed."

"Ransomed? What's that?"

"I don't know. But that's what they do. I've seen it in books; and so of course that's what we've got to do."

“But how can we do it if we don’t know what it is?”

“Why, blame it all, we’ve got to do it. Don’t I tell you it’s in the books? Do you want to go to doing different from what’s in the books, and get things all muddled up?”

“Oh, that’s all very fine to say, Tom Sawyer, but how in the nation are these fellows going to be ransomed if we don’t know how to do it to them?—that’s the thing I want to get at. Now, what do you reckon it is?”

“Well, I don’t know. But per’aps if we keep them till they’re ransomed, it means that we keep them till they’re dead.”

“Now, that’s something like. That’ll answer. Why couldn’t you said that before? We’ll keep them till they’re ransomed to death; and a bothersome lot they’ll be, too—eating up everything, and always trying to get loose.”

“How you talk, Ben Rogers. How can they get loose when there’s a guard over them, ready to shoot them down if they move a peg?”

“A guard! Well, that is good. So somebody’s got to set up all night and never get any sleep, just so as to watch them. I think that’s foolishness. Why can’t a body take a club and ransom them as soon as they get here?”

“Because it ain’t in the books so—that’s why. Now, Ben Rogers, do you want to do things regular, or don’t you?—that’s the idea. Don’t you reckon that the people that made the books knows what’s the correct thing to do? Do you reckon you can learn ’em anything?”

Not by a good deal. No, sir, we’ll just go on and ransom them in the regular way.”

“All right. I don’t mind; but I say it’s a fool way, anyhow. Say, do we kill the women, too?”

“Well, Ben Rogers, if I was as ignorant as you I wouldn’t let on. Kill the women? No; nobody ever saw anything in the books like that. You fetch them to the cave, and you’re always as polite as pie to them; and by and by they fall in love with you, and never want to go home any more.”

“Well, if that’s the way I’m agreed, but I don’t take no stock in it. Mighty soon we’ll have the cave so cluttered up with women, and fellows waiting to be ransomed, that there won’t be no place for the robbers. But go ahead, I ain’t got nothing to say.”

Little Tommy Barnes was asleep now, and when they waked him up he was scared, and cried, and said he wanted to go home to his ma, and didn’t want to be a robber any more.

So they all made fun of him, and called him cry-baby, and that made him mad, and he said he would go straight and tell all the secrets. But Tom give him five cents to keep quiet, and said we would all go home and

meet next week, and rob somebody and kill some people.

Ben Rogers said he couldn’t get out much, only Sundays, and so he wanted to begin next Sunday; but all the boys said it would be wicked to do it on Sunday, and that settled the thing. They agreed to get together and fix a day as soon as they could, and then we elected Tom Sawyer first captain and Jo Harper second captain of the Gang, and so started home.

I clumb up the shed and crept into my window just before day was breaking. My new clothes was all greased up and clayey, and I was dog-tired.

CHAPTER III

Well, I got a good going-over in the morning from old Miss Watson on account of my clothes; but the widow she didn’t scold, but only cleaned off the grease and clay, and looked so sorry that I thought I would behave awhile if I could. Then Miss Watson she took me in the closet and prayed, but nothing come of it. She told me to pray every day, and whatever I asked for I would get it. But it warn’t so. I tried it.

Once I got a fish-line, but no hooks. It warn’t any good to me without hooks. I tried for the hooks three or four times, but somehow I couldn’t make it work. By and by, one day, I asked Miss Watson to try for me, but she said I was a fool. She never told me why, and I couldn’t make it out no way.

I set down one time back in the woods, and had a long think about it. I says to myself, if a body can get anything they pray for, why don’t Deacon Winn get back the money he lost on pork? Why can’t the widow get back her silver snuffbox that was stole? Why can’t Miss Watson fat up?

No, says I to my self, there ain’t nothing in it. I went and told the widow about it, and she said the thing a body could get by praying for it was “spiritual gifts.” This was too many for me, but she told me what she meant—I must help other people, and do everything I could for other people, and look out for them all the time, and never think about myself. This was including Miss Watson, as I took it. I went out in the woods and turned it over in my mind a long time, but I couldn’t see no advantage about it—except for the other people; so at last I reckoned I wouldn’t worry about it any more, but just let it go. Sometimes the widow would take me one side and talk about Providence in a way to make a body’s mouth water; but maybe next day Miss Watson would take hold and knock it all down again. I judged I could see that there was two Providences, and a poor chap would stand considerable show with the widow’s Providence, but if Miss Watson’s got him there warn’t no help for him any more. I thought it all out,

and reckoned I would belong to the widow's if he wanted me, though I couldn't make out how he was going to be any better off than what he was before, seeing I was so ignorant, and so kind of lowdown and ornery.

Pap he hadn't been seen for more than a year, and that was comfortable for me; I didn't want to see him no more. He used to always whale me when he was sober and could get his hands on me; though I used to take to the woods most of the time when he was around. Well, about this time he was found in the river drowned, about twelve mile above town, so people said. They judged it was him, anyway; said this drowned man was just his size, and was ragged, and had uncommon long hair, which was all like pap; but they couldn't make nothing out of the face, because it had been in the water so long it warn't much like a face at all. They said he was floating on his back in the water. They took him and buried him on the bank. But I warn't comfortable long, because I happened to think of something. I knowed mighty well that a drowned man don't float on his back, but on his face. So I knowed, then, that this warn't pap, but a woman dressed up in a man's clothes. So I was uncomfortable again.

I judged the old man would turn up again by and by, though I wished he wouldn't.

We played robber now and then about a month, and then I resigned. All the boys did. We hadn't robbed nobody, hadn't killed any people, but only just pretended. We used to hop out of the woods and go charging down on hog-drivers and women in carts taking garden stuff to market, but we never hived any of them. Tom Sawyer called the hogs "ingots," and he called the turnips and stuff "julery," and we would go to thecave and powwow over what we had done, and how many people we had killed and marked. But I couldn't see no profit in it. One time Tom sent a boy to run about town with a blazing stick, which he called a slogan (which was the sign for the Gang to get together), and then he said he had got secret news by his spies that next day a whole parcel of Spanish merchants and rich A-rabs was going to camp in Cave Hollow with two hundred elephants, and six hundred camels, and over a thousand "sumter" mules, all loaded down with di'monds, and they didn't have only a guard of four hundred soldiers, and so we would lay in ambuscade, as he called it, and kill the lot and scoop the things. He said we must slick up our swords and guns, and get ready. He never could go after even a turnip-cart but he must have the swords and guns all scoured up for it, though they was only lath and broomsticks, and you might scour at them till you rotted, and then they warn't worth a mouthful of ashes more than what they was before. I didn't believe we

could lick such a crowd of Spaniards and A-rabs, but I wanted to see the camels and elephants, so I was on hand next day, Saturday, in the ambuscade; and when we got the word we rushed out of the woods and down the hill. But there warn't no Spaniards and A-rabs, and there warn't no camels nor no elephants. It warn't anything but a Sunday school picnic, and only a primer-class at that. We busted it up, and chased the children up the hollow; but we never got anything but some doughnuts and jam, though Ben Rogers got a rag doll, and Jo Harper got a hymn-book and a tract; and then the teacher charged in, and made us drop everything and cut.

I didn't see no di'monds, and I told Tom Sawyer so. He said there was loads of them there, anyway; and he said there was A-rabs there, too, and elephants and things. I said, why couldn't we see them, then? He said if I warn't so ignorant, but had read a book called Don Quixote, I would know without asking. He said it was all done by enchantment. He said there was hundreds of soldiers there, and elephants and treasure, and so on, but we had enemies which he called magicians; and they had turned the whole thing into an infant Sunday-school, just out of spite. I said, all right; then the thing for us to do was to go for the magicians. Tom Sawyer said I was a numskull.

"Why," said he, "a magician could call up a lot of genies, and they would hash you up like nothing before you could say Jack Robinson. They are as tall as a tree and as big around as a church."

"Well," I says, "s'pose we got some genies to help us—can't we lick the other crowd then?"

"How you going to get them?"

"I don't know. How do they get them?"

"Why, they rub an old tin lamp or an iron ring, and then the genies come tearing in, with the thunder and lightning a-ripping around and the smoke a-rolling, and everything they're told to do they up and do it. They don't think nothing of pulling a shot-tower up by the roots, and belting a Sunday-school superintendent over the head with it—or any other man."

"Who makes them tear around so?"

"Why, whoever rubs the lamp or the ring. They belong to whoever rubs the lamp or the ring, and they've got to do whatever he says. If he tells them to build a palace forty miles long out of di'monds, and fill it full of chewing-gum, or whatever you want, and fetch an emperor's daughter from China for you to marry, they've got to do it—and they've got to do it before sun-up next morning, too. And more: they've got to waltz that palace around over the country wherever you want it, you understand."

"Well," says I, "I think they are a pack of flat-heads

for not keeping the palace themselves 'stead of fooling them away like that. And what's more—if I was one of them I would see a man in Jericho before

I would drop my business and come to him for the rubbing of an old tin lamp."

"How you talk, Huck Finn. Why, you'd have to come when he rubbed it, whether you wanted to or not."

"What! and I as high as a tree and as big as a church? All right, then; I would come; but I lay I'd make that man climb the highest tree there was in the country."

"Shucks, it ain't no use to talk to you, Huck Finn. You don't seem to know anything, somehow—perfect saphhead."

I thought all this over for two or three days, and then I reckoned I would see if there was anything in it. I got an old tin lamp and an iron ring, and went out in the woods and rubbed and rubbed till I sweat like an Injun, calculating to build a palace and sell it; but it warn't no use, none of the genies come. So then I judged that all that stuff was only just one of Tom Sawyer's lies. I reckoned he believed in the Arabs and the elephants, but as for me I think different. It had all the marks of a Sunday-school.

CHAPTER IV

Well, three or four months run along, and it was well into the winter Now I had been to school most all the time and could spell and read and write just a little, and could say the multiplication table up to six times seven is thirty-five, and I don't reckon I could ever get any further than that if I was to live forever. I don't take no stock in mathematics, anyway.

At first I hated the school, but by and by I got so I could stand it. Whenever I got uncommon tired I played hookey, and the hiding I got next day done me good and cheered me up. So the longer I went to school the easier it got to be. I was getting sort of used to the widow's ways, too, and they warn't so raspy on me. Living in a house and sleeping in a bed pulled on me pretty tight mostly, but before the cold weather I used to slide out and sleep in the woods sometimes, and so that was a rest to me. I liked the old ways best, but I was getting so I liked the new ones, too, a little bit. The widow said I was coming along slow but sure, and doing very satisfactory. She said she warn't ashamed of me.

One morning I happened to turn over the salt-cellar at breakfast. I reached for some of it as quick as I could to throw over my left shoulder and keep off the bad luck, but Miss Watson was in ahead of me, and crossed me off. She says, "Take your hands away, Huckleberry; what a mess you are always making!" The widow put in

a good word for me, but that warn't going to keep off the bad luck, I knowed that well enough started out, after breakfast, feeling worried and shaky, and wondering where it was going to fall on me, and what it was going to be. There is ways to keep off some kinds of bad luck, but this wasn't one of them kind; so I never tried to do anything, but just poked along low-spirited and on the watch-out.

I went down to the front garden and clumb over the stile where you go through the high board fence. There was an inch of new snow on the ground, and I seen somebody's tracks. They had come up from the quarry and stood around the stile a while, and then went on around the garden fence. It was funny they hadn't come in, after standing around so. I couldn't make it out. It was very curious, somehow. I was going to follow around, but I stooped down to look at the tracks first. I didn't notice anything at first, but next I did. There was a cross in the left boot-heel made with big nails, to keep off the devil.

I was up in a second and shinning down the hill. I looked over my shoulder every now and then, but I didn't see nobody. I was at Judge Thatcher's as quick as I could get there. He said:

"Why, my boy, you are all out of breath. Did you come for your interest?"

"No, sir," I says; "is there some for me?"

"Oh, yes, a half-yearly is in last night—over a hundred and fifty dollars. Quite a fortune for you. You had better let me invest it along with your six thousand, because if you take it you'll spend it."

"No, sir," I says, "I don't want to spend it. I don't want it at all—nor the six thousand, nuther. I want you to take it; I want to give it to you—the six thousand and all."

He looked surprised. He couldn't seem to make it out. He says:

"Why, what can you mean, my boy?"

I says, "Don't you ask me no questions about it, please. You'll take it—won't you?"

He says: "Well, I'm puzzled. Is something the matter?"

"Please take it," says I, "and don't ask me nothing—then I won't have to tell no lies."

He studied a while, and then he says:

"Oho-o! I think I see. You want to sell all your property to me—not give it. That's the correct idea."

Then he wrote something on a paper and read it over, and says:

"There; you see it says 'for a consideration.' That means I have bought it of you and paid you for it. Here's a dollar for you. Now you sign it."

So I signed it, and left.

Miss Watson's black man, Jim, had a hair-ball as big as your fist, which had been took out of the fourth

stomach of an ox, and he used to do magic with it. He said there was a spirit inside of it, and it knowed everything. So I went to him that night and told him pap was here again, for I found his tracks in the snow. What I wanted to know was, what he was going to do, and was he going to stay? Jim got out his hair-ball and said something over it, and then he held it up and dropped it on the floor. It fell pretty solid, and only rolled about an inch. Jim tried it again, and then another time, and it acted just the same.

Jim got down on his knees, and put his ear against it and listened.

But it warn't no use; he said it wouldn't talk. He said sometimes it wouldn't talk without money. I told him I had an old slick counterfeit quarter that warn't no good because the brass showed through the silver a little, and it wouldn't pass nohow, even if the brass didn't show, because it was so slick it felt greasy, and so that would tell on it every time. (I reckoned I wouldn't say nothing about the dollar I got from the judge.) I said it was pretty bad money, but maybe the hair-ball would take it, because maybe it wouldn't know the difference. Jim smelt it and bit it and rubbed it, and said he would manage so the hair-ball would think it was good. He said he would split open a raw Irish potato and stick the quarter in between and keep it there all night, and next morning you couldn't see no brass, and it wouldn't feel greasy no more, and so anybody in town would take it in a minute, let alone a hairball. Well, I knowed a potato would do that before, but I had forgot it.

Jim put the quarter under the hair-ball, and got down and listened again. This time he said the hair-ball was all right. He said it would tell my whole fortune if I wanted it to. I says, go on. So the hair-ball talked to Jim, and Jim told it to me. He says: "Yo' ole father doan' know yit what he's a-gwyne to do. Sometimes he spec he'll go 'way, en den agin he spec he'll stay. De bes' way is to res' easy en let de ole man take his own way. Dey's two angels hoverin' oun' 'bout him. One uv 'em is white en shiny, en t'other one is black. De white one gits him to go right a little while, den de black one sail in en bust it all up. A body can't tell yit which one gwyne to fetch him at de las'. But you is all right. You gwyne to have considable trouble in yo' life, en considable joy. Sometimes you gwyne to git hurt, en sometimes you gwyne to git sick; but every time you's gwyne to git well agin. Dey's two gals flyin' 'bout you in yo' life. One uv 'em's light en t'other one is dark. One is rich en t'other is po'.

You's gwyne to marry de po' one fust en de rich one by en by. You wants to keep 'way fum de water as much as you kin, en don't run no esk, 'kase it's down in de bills dat you's gwyne to git hung."

When I lit my candle and went up to my room that night there sat pap his own self

CHAPTER V

I had shut the door to. Then I turned around and there he was. I used to be scared of him all the time, he tanned me so much. I reckoned I was scared now, too; but in a minute I see I was mistaken—that is, after the first jolt, as you may say, when my breath sort of hitched, he being so unexpected; but right away after I see I warn't scared of him worth bothing about.

He was most fifty, and he looked it. His hair was long and tangled and greasy, and hung down, and you could see his eyes shining through like he was behind vines. It was all black, no gray; so was his long, mixed-up whiskers. There warn't no color in his face, where his face showed; it was white; not like another man's white, but a white to make a body sick, a white to make a body's flesh crawl—a treetoad white, a fish-belly white. As for his clothes—just rags, that was all. He had one ankle resting on t'other knee; the boot on that foot was busted, and two of his toes stuck through, and he worked them now and then. His hat was laying on the floor—an old black slouch with the top caved in, like a lid.

I stood a-looking at him; he set there a-looking at me, with his chair tilted back a little. I set the candle down. I noticed the window was up; so he had clumb in by the shed. He kept a-looking me all over.

By and by he says: "Starchy clothes—very. You think you're a good deal of a big-bug, don't you?"

"Maybe I am, maybe I ain't," I says.

"Don't you give me none o' your lip," says he. "You've put on considerable many frills since I been away.

I'll take you down a peg before I get done with you. You're educated, too, they say—can read and write. You think you're better'n your father, now, don't you, because he can't? I'll take it out of you. Who told you you might meddle with such hifalut'n foolishness, hey?—who told you you could?"

"The widow. She told me."

"The widow, hey?—and who told the widow she could put in her shovel about a thing that ain't none of her business?"

"Nobody never told her."

"Well, I'll learn her how to meddle. And looky here—you drop that school, you hear? I'll learn people to bring up a boy to put on airs over his own father and let on to be better'n what he is. You lemme catch you fooling around that school again, you hear? Your mother couldn't read, and she couldn't write, nuther, before she died. None of the family couldn't before they died. I can't; and here you're a-swelling yourself up

like this. I ain't the man to stand it—you hear? Say, lemme hear you read."

I took up a book and begun something about General Washington and the wars. When I'd read about a half a minute, he fetched the book a whack with his hand and knocked it across the house. He says:

"It's so. You can do it. I had my doubts when you told me. Now looky here; you stop that putting on frills. I won't have it. I'll lay for you, my smarty; and if I catch you about that school I'll tan you good."

First you know you'll get religion, too. I never see such a son."

He took up a little blue and yaller picture of some cows and a boy, and says:

"What's this?"

"It's something they give me for learning my lessons good."

He tore it up, and says:

"I'll give you something better—I'll give you a cowhide."

He set there a-mumbling and a-growling a minute, and then he says:

"Ain't you a sweet-scented dandy, though? A bed; and bedclothes; and a look'n'-glass; and a piece of carpet on the floor—and your own father got to sleep with the hogs in the tanyard. I never see such a son. I bet I'll take some o' these frills out o' you before I'm done with you. Why, there ain't no end to your airs—they say you're rich. Hey?—how's that?"

"They lie—that's how."

"Looky here—mind how you talk to me; I'm a-standing about all I can stand now—so don't gimme no sass. I've been in town two days, and I ain't heard nothing but about you bein' rich. I heard about it away down the river, too. That's why I come. You git me that money to-morrow—I want it."

"I hain't got no money."

"It's a lie. Judge Thatcher's got it. You git it. I want it."

"I hain't got no money, I tell you. You ask Judge Thatcher; he'll tell you the same."

"All right. I'll ask him; and I'll make him pungle, too, or I'll know the reason why. Say, how much you got in your pocket? I want it."

"I hain't got only a dollar, and I want that to—"

"It don't make no difference what you want it for—you just shell it out."

He took it and bit it to see if it was good, and then he said he was going down town to get some whisky; said he hadn't had a drink all day. When he had got out on the shed he put his head in again, and cussed me for putting on frills and trying to be better than him;

and when I reckoned he was gone he come back and put his head in again, and told me to mind about that school, because he was going to lay for me and lick me if I didn't drop that.

Next day he was drunk, and he went to Judge Thatcher's and bullyragged him, and tried to make him give up the money; but he couldn't, and then he swore he'd make the law force him.

The judge and the widow went to law to get the court to take me away from him and let one of them be my guardian; but it was a new judge that had just come, and he didn't know the old man; so he said courts mustn't interfere and separate families if they could help it; said he'd druther not take a child away from its father. So Judge Thatcher and the widow had to quit on the business.

That pleased the old man till he couldn't rest. He said he'd cowhide me till I was black and blue if I didn't raise some money for him. I borrowed three dollars from Judge Thatcher, and pap took it and got drunk, and went a-blowing around and cussing and whooping and carrying on; and he kept it up all over town, with a tin pan, till most midnight; then they jailed him, and next day they had him before court, and jailed him again for a week. But he said he was satisfied; said he was boss of his son, and he'd make it warm for him.

When he got out the new judge said he was a-going to make a man of him. So he took him to his own house, and dressed him up clean and nice, and had him to breakfast and dinner and supper with the family, and was just old pie to him, so to speak. And after supper he talked to him about temperance and such things till the old man cried, and said he'd been a fool, and fooled away his life; but now he was a-going to turn over a new leaf and be a man nobody wouldn't be ashamed of, and he hoped the judge would help him and not look down on him. The judge said he could hug him for them words; so he cried, and his wife she cried again; pap said he'd been a man that had always been misunderstood before, and the judge said he believed it. The old man said that what a man wanted that was down was sympathy, and the judge said it was so; so they cried again. And when it was bedtime the old man rose up and held out his hand, and says:

"Look at it, gentlemen and ladies all; take a-hold of it; shake it. There's a hand that was the hand of a hog; but it ain't so no more; it's the hand of a man that's started in on a new life, and'll die before he'll go back. You mark them words—don't forget I said them. It's a clean hand now; shake it—don't be afeard."

So they shook it, one after the other, all around, and cried. The judge's wife she kissed it. Then the old man he signed a pledge—made his mark. The judge said it was the holiest time on record, or something like that.

Then they tucked the old man into a beautiful room, which was the spare room, and in the night some time he got powerful thirsty and clumb out on to the porch-roof and slid down a stanchion and traded his new coat for a jug of forty-rod, and clumb back again and had a good old time; and towards daylight he crawled out again, drunk as a fiddler, and rolled off the porch and broke his left arm in two places, and was most froze to death when somebody found him after sunup. And when they come to look at that spare room they had to take soundings before they could navigate it.

The judge he felt kind of sore. He said he reckoned a body could reform the old man with a shotgun, maybe, but he didn't know no other way.

CHAPTER VI

Well, pretty soon the old man was up and around again, and then he went for Judge Thatcher in the courts to make him give up that money, and he went for me, too, for not stopping school. He caught me a couple of times and thrashed me, but I went to school just the same, and dodged him or outrun him most of the time. I didn't want to go to school much before, but I reckoned I'd go now to spite pap. That law trial was a slow business—appeared like they warn't ever going to get started on it; so every now and then I'd borrow two or three dollars off of the judge for him, to keep from getting a cowhiding. Every time he got money he got drunk; and every time he got drunk he raised Cain around town; and every time he raised Cain he got jailed. He was just suited—this kind of thing was right in his line.

He got to hanging around the widow's too much and so she told him at last that if he didn't quit using around there she would make trouble for him. Well, wasn't he mad? He said he would show who was Huck Finn's boss. So he watched out for me one day in the spring, and caught me, and took me up the river about three mile in a skiff, and crossed over to the Illinois shore where it was woody and there warn't no houses but an old log hut in a place where the timber was so thick you couldn't find it if you didn't know where it was.

He kept me with him all the time, and I never got a chance to run off. We lived in that old cabin, and he always locked the door and put the key under his head nights. He had a gun which he had stole, I reckon, and we fished and hunted, and that was what we lived on. Every little while he locked me in and went down to the store, three miles, to the ferry, and traded fish and game for whisky, and fetched it home and got drunk and had a good time, and licked me. The widow she found out where

I was by and by, and she sent a man over to try to get hold of me; but pap drove him off with the gun, and it warn't long after that till I was used to being where I was, and liked it—all but the cowhide part.

It was kind of lazy and jolly, laying off comfortable all day, smoking and fishing, and no books nor study. Two months or more run along, and my clothes got to be all rags and dirt, and I didn't see how I'd ever got to like it so well at the widow's, where you had to wash, and eat on a plate, and comb up, and go to bed and get up regular, and be forever bothering over a book, and have old Miss Watson pecking at you all the time.

I didn't want to go back no more. I had stopped cussing, because the widow didn't like it; but now I took to it again because pap hadn't no objections. It was pretty good times up in the woods there, take it all around.

But by and by pap got too handy with his hick'ry, and I couldn't stand it. I was all over welts. He got to going away so much, too, and locking me in. Once he locked me in and was gone three days. It was dreadful lonesome. I judged he had got drowned, and I wasn't ever going to get out any more. I was scared. I made up my mind I would fix up some way to leave there. I had tried to get out of that cabin many a time, but I couldn't find no way. There warn't a window to it big enough for a dog to get through. I couldn't get up the chimbley; it was too narrow. The door was thick, solid oak slabs. Pap was pretty careful not to leave a knife or anything in the cabin when he was away; I reckon I had hunted the place over as much as a hundred times; well, I was most all the time at it, because it was about the only way to put in the time. But this time I found something at last; I found an old rusty wood-saw without any handle; it was laid in between a rafter and the clapboards of the roof. I greased it up and went to work. There was an old horse-blanket nailed against the logs at the far end of the cabin behind the table, to keep the wind from blowing through the chinks and putting the candle out. I got under the table and raised the blanket, and went to work to saw a section of the big bottom log out—big enough to let me through. Well, it was a good long job, but I was getting towards the end of it when I heard pap's gun in the woods. I got rid of the signs of my work, and dropped the blanket and hid my saw, and pretty soon pap come in.

Pap warn't in a good humor—so he was his natural self. He said he was down town, and everything was going wrong. His lawyer said he reckoned he would win his lawsuit and get the money if they ever got started on the trial; but then there was ways to put it off a long time, and Judge Thatcher knowed how to do it. And he said people allowed there'd be another trial to get me away from him and give me to the widow for my guardian, and they guessed it would win this time.

This shook me up considerable, because I didn't want to go back to the widow's any more and be so cramped up and sivilized, as they called it. Then the old man got to cussing, and cussed everything and everybody he could think of, and then cussed them all over again to make sure he hadn't skipped any, and after that he polished off with a kind of a general cuss all round, including a considerable parcel of people which he didn't know the names of, and so called them what's-his-name when he got to them, and went right along with his cussing.

He said he would like to see the widow get me. He said he would watch out, and if they tried to come any such game on him he knowed of a place six or seven mile off to stow me in, where they might hunt till they dropped and they couldn't find me. That made me pretty uneasy again, but only for a minute; I reckoned I wouldn't stay on hand till he got that chance.

The old man made me go to the skiff and fetch the things he had got. There was a fifty-pound sack of corn meal, and a side of bacon, ammunition, and a four-gallon jug of whisky, and an old book and two newspapers for wadding, besides some tow. I toted up a load, and went back and set down on the bow of the skiff to rest. I thought it all over, and I reckoned I would walk off with the gun and some lines, and take to the woods when I run away. I guessed I wouldn't stay in one place, but just tramp right across the country, mostly night times, and hunt and fish to keep alive, and so get so far away that the old man nor the widow couldn't ever find me any more. I judged I would saw out and leave that night if pap got drunk enough, and I reckoned he would. I got so full of it I didn't notice how long I was staying till the old man hollered and asked me whether I was asleep or drowned.

I got the things all up to the cabin, and then it was about dark. While I was cooking supper the old man took a swig or two and got sort of warmed up, and went to ripping again. He had been drunk over in town, and laid in the gutter all night, and he was a sight to look at. A body would a thought he was Adam—he was just all mud. Whenever his liquor begun to work he most always went for the govment, this time he says:

“Call this a govment! why, just look at it and see what it's like. Here's the law a-standing ready to take a man's son away from him—a man's own son, which he has had all the trouble and all the anxiety and all the expense of raising. Yes, just as that man has got that son raised at last, and ready to go to work and begin to do suthin' for him and give him a rest, the law up and goes for him. And they call that govment! That ain't all, nuther. The law backs that old Judge Thatcher up and helps him to keep me out o' my property. Here's what the law does: The law takes a man worth six thousand

dollars and up'ards, and jams him into an old trap of a cabin like this, and lets him go round in clothes that ain't fitten for a hog. They call that govment! A man can't get his rights in a govment like this. Sometimes I've a mighty notion to just leave the country for good and all. Yes, and

I told 'em so; I told old Thatcher so to his face. Lots of 'em heard me, and can tell what I said. Says I, for two cents I'd leave the blamed country and never come a-near it agin. Them's the very words. I says look at my hat—if you call it a hat—but the lid raises up and the rest of it goes down till it's below my chin, and then it ain't rightly a hat at all, but more like my head was shoved up through a jint o' stove-pipe. Look at it, says I—such a hat for me to wear—one of the wealthiest men in this town if I could git my rights.

“Oh, yes, this is a wonderful govment, wonderful. Why, looky here. There was a free black man there from Ohio—a mulatter, most as white as a white man. He had the whitest shirt on you ever see, too, and the shiniest hat; and there ain't a man in that town that's got as fine clothes as what he had; and he had a gold watch and chain, and a silverheaded cane—the awfulest old gray-headed nabob in the State. And what do you think? They said he was a p'fessor in a college, and could talk all kinds of languages, and knowed everything. And that ain't the wust. They said he could vote when he was at home. Well, that let me out. Thinks I, what is the country a-coming to? It was 'lection day, and I was just about to go and vote myself if I warn't too drunk to get there; but when they told me there was a State in this country where they'd let that black man vote, I drawed out. I says I'll never vote agin. Them's the very words I said; they all heard me; and the country may rot for all me—I'll never vote agin as long as I live. And to see the cool way of that black man—why, he wouldn't a give me the road if I hadn't shoved him out o' the way. I says to the people, why ain't this black man put up at auction and sold?—that's what I want to know. And what do you reckon they said? Why, they said he couldn't be sold till he'd been in the State six months, and he hadn't been there that long yet. There, now—that's a specimen. They call that a govment that can't sell a free black man till he's been in the State six months. Here's a govment that calls itself a govment, and lets on to be a govment, and thinks it is a govment, and yet's got to set stock-still for six whole months before it can take a hold of a prowling, thieving, infernal, white-shirted free black man, and—”

Pap was agoing on so he never noticed where his old limber legs was taking him to, so he went head over heels over the tub of salt pork and barked both shins, and the rest of his speech was all the hottest kind of language—mostly hove at the black man and the

govment, though he give the tub some, too, all along, here and there. He hopped around the cabin considerable, first on one leg and then on the other, holding first one shin and then the other one, and at last he let out with his left foot all of a sudden and fetched the tub a rattling kick. But it warn't good judgment, because that was the boot that had a couple of his toes leaking out of the front end of it; so now he raised a howl that fairly made a body's hair raise, and down he went in the dirt, and rolled there, and held his toes; and the cussing he done then laid over anything he had ever done previous. He said so his own self afterwards.

He had heard old Sowberry Hagan in his best days, and he said it laid over him, too; but I reckon that was sort of piling it on, maybe.

After supper pap took the jug, and said he had enough whisky there for two drunks and one delirium tremens. That was always his word. I judged he would be blind drunk in about an hour, and then I would steal the key, or saw myself out, one or t'other. He drank and drank, and tumbled down on his blankets by and by; but luck didn't run my way.

He didn't go sound asleep, but was uneasy. He groaned and moaned and thrashed around this way and that for a long time. At last I got so sleepy I couldn't keep my eyes open all I could do, and so before I knowed what I was about I was sound asleep, and the candle burning.

I don't know how long I was asleep, but all of a sudden there was an awful scream and I was up. There was pap looking wild, and skipping around every which way and yelling about snakes. He said they was crawling up his legs; and then he would give a jump and scream, and say one had bit him on the cheek—but I couldn't see no snakes. He started and run round and round the cabin, hollering "Take him off! take him off! he's biting me on the neck!" I never see a man look so wild in the eyes. Pretty soon he was all fagged out, and fell down panting; then he rolled over and over wonderful fast, kicking things every which way, and striking and grabbing at the air with his hands, and screaming and saying there was devils a-hold of him. He wore out by and by, and laid still a while, moaning. Then he laid stiller, and didn't make a sound.

I could hear the owls and the wolves away off in the woods, and it seemed terrible still. He was laying over by the corner. By and by he raised up part way and listened, with his head to one side. He says, very low:

"Tramp-tramp-tramp; that's the dead; tramp-tramp-tramp; they're coming after me; but I won't go.

Oh, they're here! don't touch me—don't! hands off—they're cold; let go. Oh, let a poor devil alone!"

Then he went down on all fours and crawled off,

begging them to let him alone, and he rolled himself up in his blanket and wallowed in under the old pine table, still a-begging; and then he went to crying. I could hear him through the blanket.

By and by he rolled out and jumped up on his feet looking wild, and he see me and went for me. He chased me round and round the place with a clasp-knife, calling me the Angel of Death, and saying he would kill me, and then I couldn't come for him no more. I begged, and told him I was only Huck; but he laughed such a screechy laugh, and roared and cussed, and kept on chasing me up. Once when I turned short and dodged under his arm he made a grab and got me by the jacket between my shoulders, and I thought I was gone; but I slid out of the jacket quick as lightning, and saved myself.

Pretty soon he was all tired out, and dropped down with his back against the door, and said he would rest a minute and then kill me. He put his knife under him, and said he would sleep and get strong, and then he would see who was who.

So he dozed off pretty soon. By and by I got the old split-bottom chair and clumb up as easy as I could, not to make any noise, and got down the gun. I slipped the ramrod down it to make sure it was loaded, then laid it across the turnip barrel, pointing towards pap, and set down behind it to wait for him to stir. And how slow and still the time did drag along.

CHAPTER VII

"Git up! What you 'bout?"

I opened my eyes and looked around, trying to make out where I was. It was after sunup, and I had been sound asleep. Pap was standing over me looking sour and sick, too. He says:

"What you doin' with this gun?"

I judged he didn't know nothing about what he had been doing, so I says:

"Somebody tried to get in, so I was laying for him."

"Why didn't you roust me out?"

"Well, I tried to, but I couldn't; I couldn't budge you."

"Well, all right. Don't stand there palavering all day, but out with you and see if there's a fish on the lines for breakfast. I'll be along in a minute."

He unlocked the door, and I cleared out up the river-bank. I noticed some pieces of limbs and such things floating down, and a sprinkling of bark; so I knowed the river had begun to rise. I reckoned I would have great times now if I was over at the town. The June rise used to be always luck for me; because as soon as that rise begins here comes cordwood floating down, and

pieces of log rafts—sometimes a dozen logs together; so all you have to do is to catch them and sell them to the wood-yards and the sawmill.

I went along up the bank with one eye out for pap and t'other one out for what the rise might fetch along. Well, all at once here comes a canoe; just a beauty, too, about thirteen or fourteen foot long, riding high like a duck. I shot head-first off of the bank like a frog, clothes and all on, and struck out for the canoe. I just expected there'd be somebody laying down in it, because people often done that to fool folks, and when a chap had pulled a skiff out most to it they'd raise up and laugh at him. But it warn't so this time. It was a drift-canoe sure enough, and I clumb in and paddled her ashore. Thinks I, the old man will be glad when he sees this—she's worth ten dollars.

But when I got to shore pap wasn't in sight yet, and as I was running her into a little creek like a gully, all hung over with vines and willows, I struck another idea: I judged I'd hide her good, and then, 'stead of taking to the woods when I run off, I'd go down the river about fifty mile and camp in one place for good, and not have such a rough time tramping on foot.

It was pretty close to the shanty, and I thought I heard the old man coming all the time; but I got her hid; and then I out and looked around a bunch of willows, and there was the old man down the path a piece just drawing a bead on a bird with his gun. So he hadn't seen anything.

When he got along I was hard at it taking up a "trot" line. He abused me a little for being so slow; but I told him I fell in the river, and that was what made me so long. I knowed he would see I was wet, and then he would be asking questions. We got five catfish off the lines and went home.

While we laid off after breakfast to sleep up, both of us being about wore out, I got to thinking that if I could fix up some way to keep pap and the widow from trying to follow me, it would be a certainer thing than trusting to luck to get far enough off before they missed me; you see, all kinds of things might happen. Well, I didn't see no way for a while, but by and by pap raised up a minute to drink another barrel of water, and he says:

"Another time a man comes a-prowling round here you roust me out, you hear? That man warn't here for no good. I'd a shot him. Next time you roust me out, you hear?"

Then he dropped down and went to sleep again; but what he had been saying give me the very idea I wanted. I says to myself, I can fix it now so nobody won't think of following me.

About twelve o'clock we turned out and went along up the bank. The river was coming up pretty fast, and

lots of driftwood going by on the rise. By and by along comes part of a log raft—nine logs fast together. We went out with the skiff and towed it ashore. Then we had dinner. Anybody but pap would a waited and seen the day through, so as to catch more stuff; but that warn't pap's style. Nine logs was enough for one time; he must shove right over to town and sell. So he locked me in and took the skiff, and started off towing the raft about half-past three. I judged he wouldn't come back that night. I waited till I reckoned he had got a good start; then I out with my saw, and went to work on that log again. Before he was t'other side of the river I was out of the hole; him and his raft was just a speck on the water away off yonder.

I took the sack of corn meal and took it to where the canoe was hid, and shoved the vines and branches apart and put it in; then I done the same with the side of bacon; then the whisky-jug. I took all the coffee and sugar there was, and all the ammunition; I took the wadding; I took the bucket and gourd; I took a dipper and a tin cup, and my old saw and two blankets, and the skillet and the coffee-pot. I took fishlines and matches and other things—everything that was worth a cent. I cleaned out the place. I wanted an axe, but there wasn't any, only the one out at the woodpile, and I knowed why I was going to leave that. I fetched out the gun, and now I was done.

I had wore the ground a good deal crawling out of the hole and dragging out so many things. So I fixed that as good as I could from the outside by scattering dust on the place, which covered up the smoothness and the sawdust. Then I fixed the piece of log back into its place, and put two rocks under it and one against it to hold it there, for it was bent up at that place and didn't quite touch ground. If you stood four or five foot away and didn't know it was sawed, you wouldn't never notice it; and besides, this was the back of the cabin, and it warn't likely anybody would go fooling around there.

It was all grass clear to the canoe, so I hadn't left a track. I followed around to see. I stood on the bank and looked out over the river. All safe. So I took the gun and went up a piece into the woods, and was hunting around for some birds when I see a wild pig; hogs soon went wild in them bottoms after they had got away from the prairie farms. I shot this fellow and took him into camp.

I took the axe and smashed in the door. I beat it and hacked it considerable a-doing it. I fetched the pig in, and took him back nearly to the table and hacked into his throat with the axe, and laid him down on the ground to bleed; I say ground because it was ground-hard packed, and no boards. Well, next I took an old sack and put a lot of big rocks in it—all I could drag—and I started it from the pig, and dragged it to the door

and through the woods down to the river and dumped it in, and down it sunk, out of sight. You could easy see that something had been dragged over the ground. I did wish Tom Sawyer was there; I knowed he would take an interest in this kind of business, and throw in the fancy touches. Nobody could spread himself like Tom Sawyer in such a thing as that.

Well, last I pulled out some of my hair, and blooded the axe good, and stuck it on the back side, and slung the axe in the corner. Then I took up the pig and held him to my breast with my jacket (so he couldn't drip) till I got a good piece below the house and then dumped him into the river. Now I thought of something else. So I went and got the bag of meal and my old saw out of the canoe, and fetched them to the house.

I took the bag to where it used to stand, and ripped a hole in the bottom of it with the saw, for there warn't no knives and forks on the place—pap done everything with his clasp-knife about the cooking. Then I carried the sack about a hundred yards across the grass and through the willows east of the house, to a shallow lake that was five mile wide and full of rushes—and ducks too, you might say, in the season. There was a slough or a creek leading out of it on the other side that went miles away, I don't know where, but it didn't go to the river. The meal sifted out and made a little track all the way to the lake. I dropped pap's whetstone there too, so as to look like it had been done by accident. Then I tied up the rip in the meal sack with a string, so it wouldn't leak no more, and took it and my saw to the canoe again.

It was about dark now; so I dropped the canoe down the river under some willows that hung over the bank, and waited for the moon to rise. I made fast to a willow; then I took a bite to eat, and by and by laid down in the canoe to smoke a pipe and lay out a plan. I says to myself, they'll follow the track of that sackful of rocks to the shore and then drag the river for me. And they'll follow that meal track to the lake and go browsing down the creek that leads out of it to find the robbers that killed me and took the things. They won't ever hunt the river for anything but my dead carcass. They'll soon get tired of that, and won't bother no more about me. All right; I can stop anywhere I want to. Jackson's Island is good enough for me; I know that island pretty well, and nobody ever comes there. And then I can paddle over to town nights, and slink around and pick up things I want. Jackson's Island's the place.

I was pretty tired, and the first thing I knowed I was asleep. When I woke up I didn't know where I was for a minute. I set up and looked around, a little scared. Then I remembered. The river looked miles and miles across. The moon was so bright I could a counted the

drift logs that went a-slipping along, black and still, hundreds of yards out from shore. Everything was dead quiet, and it looked late, and smelt late. You know what I mean—I don't know the words to put it in.

I took a good gap and a stretch, and was just going to unhitch and start when I heard a sound away over the water. I listened. Pretty soon I made it out. It was that dull kind of a regular sound that comes from oars working in rowlocks when it's a still night. I peeped out through the willow branches, and there it was—a skiff, away across the water I couldn't tell how many was in it. It kept a-coming, and when it was abreast of me I see there warn't but one man in it. Think's I, maybe it's pap, though I warn't expecting him. He dropped below me with the current, and by and by he came a-swinging up shore in the easy water, and he went by so close I could a reached out the gun and touched him.

Well, it was pap, sure enough—and sober, too, by the way he laid his oars.

I didn't lose no time. The next minute I was a-spinning down stream soft but quick in the shade of the bank. I made two mile and a half, and then struck out a quarter of a mile or more towards the middle of the river, because pretty soon I would be passing the ferry landing, and people might see me and hail me. I got out amongst the driftwood, and then laid down in the bottom of the canoe and let her float.

I laid there, and had a good rest and a smoke out of my pipe, looking away into the sky; not a cloud in it. The sky looks ever so deep when you lay down on your back in the moonshine; I never knowed it before. And how far a body can hear on the water such nights! I heard people talking at the ferry landing. I heard what they said, too—every word of it. One man said it was getting towards the long days and the short nights now. T'other one said this warn't one of the short ones, he reckoned and then they laughed, and he said it over again, and they laughed again; then they waked up another fellow and told him, and laughed, but he didn't laugh; he ripped out something brisk, and said let him alone. The first fellow said he 'lowed to tell it to his old woman—she would think it was pretty good; but he said that warn't nothing to some things he had said in his time. I heard one man say it was nearly three o'clock, and he hoped daylight wouldn't wait more than about a week longer. After that the talk got further and further away, and I couldn't make out the words any more; but I could hear the mumble, and now and then a laugh, too, but it seemed a long ways off.

I was away below the ferry now. I rose up, and there was Jackson's Island, about two mile and a half down stream, heavy timbered and standing up out of the middle of the river, big and dark and solid, like a

steamboat without any lights. There warn't any signs of the bar at the head—it was all under water now.

It didn't take me long to get there. I shot past the head at a ripping rate, the current was so swift, and then I got into the dead water and landed on the side towards the Illinois shore. I run the canoe into a deep dent in the bank that I knowed about; I had to part the willow branches to get in; and when I made fast nobody could a seen the canoe from the outside.

I went up and set down on a log at the head of the island, and looked out on the big river and the black driftwood and away over to the town, three mile away, where there was three or four lights twinkling. A monstrous big lumber-raft was about a mile up stream, coming along down, with a lantern in the middle of it. I watched it come creeping down, and when it was most abreast of where I stood I heard a man say, "Stern oars, there! heave her head to stabboard!" I heard that just as plain as if the man was by my side.

There was a little gray in the sky now; so I stepped into the woods, and laid down for a nap before breakfast.

CHAPTER VIII

The sun was up so high when I waked that I judged it was after eight o'clock. I laid there in the grass and the cool shade thinking about things, and feeling rested and ruther comfortable and satisfied. I could see the sun out at one or two holes, but mostly it was big trees all about, and gloomy in there amongst them. There was freckled places on the ground where the light sifted down through the leaves, and the freckled places swapped about a little, showing there was a little breeze up there. A couple of squirrels set on a limb and jabbered at me very friendly.

I was powerful lazy and comfortable—didn't want to get up and cook breakfast. Well, I was dozing off again when I thinks I hears a deep sound of "boom!" away up the river. I rouses up, and rests on my elbow and listens; pretty soon I hears it again. I hopped up, and went and looked out at a hole in the leaves, and I see a bunch of smoke laying on the water a long ways up—about abreast the ferry. And there was the ferryboat full of people floating along down. I knowed what was the matter now. "Boom!" I see the white smoke squirt out of the ferryboat's side. You see, they was firing cannon over the water, trying to make my carcass come to the top.

I was pretty hungry, but it warn't going to do for me to start a fire, because they might see the smoke.

So I set there and watched the cannon-smoke and listened to the boom. The river was a mile wide there, and it always looks pretty on a summer morning—so I

was having a good enough time seeing them hunt for my remainders if I only had a bite to eat. Well, then I happened to think how they always put quicksilver in loaves of bread and float them off, because they always go right to the drowned carcass and stop there. So, says I, I'll keep a lookout, and if any of them's floating around after me I'll give them a show. I changed to the Illinois edge of the island to see what luck I could have, and I warn't disappointed. A big double loaf come along, and I most got it with a long stick, but my foot slipped and she floated out further. Of course I was where the current set in the closest to the shore—I knowed enough for that. But by and by along comes another one, and this time I won. I took out the plug and shook out the little dab of quicksilver, and set my teeth in. It was "baker's bread"—what the quality eat; none of your low-down corn-pone.

I got a good place amongst the leaves, and set there on a log, munching the bread and watching the ferryboat, and very well satisfied. And then something struck me. I says, now I reckon the widow or the parson or somebody prayed that this bread would find me, and here it has gone and done it. So there ain't no doubt but there is something in that thing—that is, there's something in it when a body like the widow or the parson prays, but it don't work for me, and I reckon it don't work for only just the right kind.

I lit a pipe and had a good long smoke, and went on watching. The ferryboat was floating with the current, and I allowed I'd have a chance to see who was aboard when she come along, because she would come in close, where the bread did. When she'd got pretty well along down towards me, I put out my pipe and went to where I fished out the bread, and laid down behind a log on the bank in a little open place. Where the log forked I could peep through.

By and by she come along, and she drifted in so close that they could a run out a plank and walked ashore. Most everybody was on the boat. Pap, and Judge Thatcher, and Bessie Thatcher, and Jo Harper, and Tom Sawyer, and his old Aunt Polly, and Sid and Mary, and plenty more. Everybody was talking about the murder, but the captain broke in and says:

"Look sharp, now; the current sets in the closest here, and maybe he's washed ashore and got tangled amongst the brush at the water's edge. I hope so, anyway."

I didn't hope so. They all crowded up and leaned over the rails, nearly in my face, and kept still, watching with all their might. I could see them first-rate, but they couldn't see me. Then the captain sung out:

"Stand away!" and the cannon let off such a blast right before me that it made me deaf with the noise and pretty near blind with the smoke, and I judged I was gone. If they'd a had some bullets in, I reckon

they'd a got the corpse they was after. Well, I see I warn't hurt, thanks to goodness. The boat floated on and went out of sight around the shoulder of the island. I could hear the booming now and then, further and further off, and by and by, after an hour, I didn't hear it no more.

The island was three mile long. I judged they had got to the foot, and was giving it up. But they didn't yet a while. They turned around the foot of the island and started up the channel on the Missouri side, under steam, and booming once in a while as they went. I crossed over to that side and watched them. When they got abreast the head of the island they quit shooting and dropped over to the Missouri shore and went home to the town.

I knowed I was all right now. Nobody else would come a-hunting after me. I got my traps out of the canoe and made me a nice camp in the thick woods. I made a kind of a tent out of my blankets to put my things under so the rain couldn't get at them. I caught a catfish and haggled him open with my saw, and towards sundown I started my camp fire and had supper. Then I set out a line to catch some fish for breakfast.

When it was dark I set by my camp fire smoking, and feeling pretty well satisfied; but by and by it got sort of lonesome, and so I went and set on the bank and listened to the current swashing along, and counted the stars and drift logs and rafts that come down, and then went to bed; there ain't no better way to put in time when you are lonesome; you can't stay so, you soon get over it.

And so for three days and nights. No difference—just the same thing. But the next day I went exploring around down through the island. I was boss of it; it all belonged to me, so to say, and I wanted to know all about it; but mainly I wanted to put in the time. I found plenty strawberries, ripe and prime; and green summer grapes, and green razberries; and the green blackberries was just beginning to show. They would all come handy by and by, I judged.

Well, I went fooling along in the deep woods till I judged I warn't far from the foot of the island. I had my gun along, but I hadn't shot nothing; it was for protection; thought I would kill some game nigh home. About this time I mighty near stepped on a good-sized snake, and it went sliding off through the grass and flowers, and I after it, trying to get a shot at it. I clipped along, and all of a sudden I bounded right on to the ashes of a camp fire that was still smoking.

My heart jumped up amongst my lungs. I never waited for to look further, but uncocked my gun and went sneaking back on my tiptoes as fast as ever I could. Every now and then I stopped a second amongst the thick leaves and listened, but my breath come so hard I

couldn't hear nothing else. I slunk along another piece further, then listened again; and so on, and so on. If I see a stump, I took it for a man; if I trod on a stick and broke it, it made me feel like a person had cut one of my breaths in two and I only got half, and the short half, too.

When I got to camp I warn't feeling very brash, there warn't much sand in my craw; but I says, this ain't no time to be fooling around. So I got all my traps into my canoe again so as to have them out of sight, and I put out the fire and scattered the ashes around to look like an old last year's camp, and then clumb a tree.

I reckon I was up in the tree two hours; but I didn't see nothing, I didn't hear nothing—I only thought I heard and seen as much as a thousand things. Well, I couldn't stay up there forever; so at last I got down, but I kept in the thick woods and on the lookout all the time. All I could get to eat was berries and what was left over from breakfast.

By the time it was night I was pretty hungry. So when it was good and dark I slid out from shore before moonrise and paddled over to the Illinois bank—about a quarter of a mile. I went out in the woods and cooked a supper, and I had about made up my mind I would stay there all night when I hear a plunketyplunk, plunkety-plunk, and says to myself, horses coming; and next I hear people's voices. I got everything into the canoe as quick as I could, and then went creeping through the woods to see what I could find out. I hadn't got far when I hear a man say:

“We better camp here if we can find a good place; the horses is about beat out. Let's look around.”

I didn't wait, but shoved out and paddled away easy. I tied up in the old place, and reckoned I would sleep in the canoe.

I didn't sleep much. I couldn't, somehow, for thinking. And every time I waked up I thought somebody had me by the neck. So the sleep didn't do me no good. By and by I says to myself, I can't live this way; I'm a-going to find out who it is that's here on the island with me; I'll find it out or bust. Well, I felt better right off.

So I took my paddle and slid out from shore just a step or two, and then let the canoe drop along down amongst the shadows. The moon was shining, and outside of the shadows it made it most as light as day.

I poked along well on to an hour, everything still as rocks and sound asleep. Well, by this time I was most down to the foot of the island. A little ripply, cool breeze begun to blow, and that was as good as saying the night was about done. I give her a turn with the paddle and brung her nose to shore; then I got my gun and slipped out and into the edge of the woods. I sat down there on a log, and looked out through the

leaves. I see the moon go off watch, and the darkness begin to blanket the river. But in a little while I see a pale streak over the treetops, and knowed the day was coming. So I took my gun and slipped off towards where I had run across that camp fire, stopping every minute or two to listen. But I hadn't no luck somehow; I couldn't seem to find the place. But by and by, sure enough, I caught a glimpse of fire away through the trees. I went for it, cautious and slow. By and by I was close enough to have a look, and there laid a man on the ground. It most give me the fan-tods. He had a blanket around his head, and his head was nearly in the fire. I set there behind a clump of bushes, in about six foot of him, and kept my eyes on him steady. It was getting gray daylight now. Pretty soon he gapped and stretched himself and hove off the blanket, and it was Miss Watson's Jim! I bet I was glad to see him.

I says: "Hello, Jim!" and skipped out.

He bounced up and stared at me wild. Then he drops down on his knees, and puts his hands together and says:

"Doan' hurt me--don't! I hain't ever done no harm to a ghos'. I alwuz liked dead people, en done all I could for 'em. You go en git in de river agin, whah you b'longs, en doan' do nuffn to Ole Jim, 'at 'uz awluz yo' fren'."

Well, I warn't long making him understand I warn't dead. I was ever so glad to see Jim.

I warn't lonesome now. I told him I warn't afraid of him telling the people where I was. I talked along, but he only set there and looked at me; never said nothing. Then I says:

"It's good daylight. Le's get breakfast. Make up your camp fire good."

"What's de use er makin' up de camp fire to cook strawbries en sich truck? But you got a gun, hain't you? Den we kin git sumfn better den strawbries."

"Strawberries and such truck," I says. "Is that what you live on?"

"I couldn' git nuffn else," he says.

"Why, how long you been on the island, Jim?"

"I come heah de night arter you's killed."

"What, all that time?"

"Yes--indeedy."

"And ain't you had nothing but that kind of rubbage to eat?"

"No, sah--nuffn else."

"Well, you must be most starved, ain't you?"

"I reck'n I could eat a hoss. I think I could. How long you ben on de islan'?"

"Since the night I got killed."

"No! W'y, what has you lived on? But you got a gun.

Oh, yes, you got a gun. Dat's good. Now you kill sumfn en I'll make up de fire."

So we went over to where the canoe was, and while he built a fire in a grassy open place amongst the trees, I fetched meal and bacon and coffee, and coffee-pot and frying-pan, and sugar and tin cups, and the black man was set back considerable, because he reckoned it was all done with witchcraft. I caught a good big catfish, too, and Jim cleaned him with his knife, and fried him.

When breakfast was ready we lolled on the grass and eat it smoking hot. Jim laid it in with all his might, for he was most about starved. Then when we had got pretty well stuffed, we laid off and lazied. By and by Jim says:

"But looky here, Huck, who wuz it dat 'uz killed in dat shanty ef it warn't you?"

Then I told him the whole thing, and he said it was smart. He said Tom Sawyer couldn't get up no better plan than what I had. Then I says:

"How do you come to be here, Jim, and how'd you get here?"

He looked pretty uneasy, and didn't say nothing for a minute. Then he says:

"Maybe I better not tell."

"Why, Jim?"

"Well, dey's reasons. But you wouldn' tell on me ef I uz to tell you, would you, Huck?"

"Blamed if I would, Jim."

"Well, I b'lieve you, Huck. I-- I run off."

"Jim!"

"But mind, you said you wouldn' tell--you know you said you wouldn' tell, Huck."

"Well, I did. I said I wouldn't, and I'll stick to it. Honest injun, I will. People would call me a low-down Abolitionist and despise me for keeping mum--but that don't make no difference. I ain't a-going to tell, and I ain't a-going back there, anyways. So, now, le's know all about it."

"Well, you see, it 'uz dis way. Ole missus--dat's Miss Watson--she pecks on me all de time, en treats me pooty rough, but she awluz said she wouldn' sell me down to Orleans.

But I noticed dey wuz a black man trader roun' de place considable lately, en I begin to git oneasy. Well, one night I creeps to de do' pooty late, en de do' warn't quite shet, en I hear old missus tell de widder she gwyne to sell me down to Orleans, but she didn' want to, but she could git eight hund'd dollars for me, en it 'uz sich a big stack o' money she couldn' resis'. De widder she try to git her to say she wouldn' do it, but I never waited to hear de res'. I lit out mighty quick, I tell you.

"I tuck out en shin down de hill, en 'spec to steal a

skift 'long de sho' som'ers 'bove de town, but dey wuz people a-stirring yit, so I hid in de ole tumble-down cooper-shop on de bank to wait for everybody to go 'way. Well, I wuz dah all night. Dey wuz somebody roun' all de time. 'Long 'bout six in de mawnin' skifts begin to go by, en 'bout eight er nine every skift dat went 'long wuz talkin' 'bout how yo' pap come over to de town en say you's killed. Dese las' skifts wuz full o' ladies en genlmen a-goin' over for to see de place. Sometimes dey'd pull up at de sho' en take a res' b'fo' dey started acrost, so by de talk I got to know all 'bout de killin'. I 'uz powerful sorry you's killed, Huck, but I ain't no mo' now.

"I laid dah under de shavin's all day. I 'uz hungry, but I warn't afeard; bekase I knowed ole missus en de widder wuz goin' to start to de camp-meet'n' right arter breakfas' en be gone all day, en dey knows

I goes off wid de cattle 'bout daylight, so dey wouldn' 'spec to see me roun' de place, en so dey wouldn' miss me tell arter dark in de evenin'. De yuther servants wouldn' miss me, kase dey'd shin out en take holiday soon as de ole folks 'uz out'n de way.

"Well, when it come dark I tuck out up de river road, en went 'bout two mile er more to whah dey warn't no houses. I'd made up my mine 'bout what I's agwyne to do. You see, ef I kep' on tryin' to git away afoot, de dogs 'ud track me; ef I stole a skift to cross over, dey'd miss dat skift, you see, en dey'd know 'bout whah I'd lan' on de yuther side, en whah to pick up my track. So I says, a raff is what I's arter; it doan' make no track.

"I see a light a-comin' roun' de p'int bymeby, so I wade' in en shove' a log ahead o' me en swum more'n half way acrost de river, en got in 'mongst de drift-wood, en kep' my head down low, en kinder swum agin decurrent tell de raff come along. Den I swum to de stern uv it en tuck ma-holt. It clouded up en 'uz pooty dark for a little while. So I clumb up en laid down on de planks. De men 'uz all 'way yonder in de middle, whah de lantern wuz. De river wuz a-risin', en dey wuz a good current; so I reck'n'd 'at by fo' in de mawnin' I'd be twenty-five mile down de river, en den I'd slip in jis b'fo' daylight en swim asho', en take to de woods on de Illinois side.

"But I didn' have no luck. When we 'uz mos' down to de head er de islan' a man begin to come aft wid de lantern, I see it warn't no use fer to wait, so I slid overboard en struck out fer de islan'. Well, I had a notion I could lan' mos' anywhers, but I couldn't-bank too bluff. I 'uz mos' to de foot er de islan' b'fo' I found' a good place. I went into de woods en jedged I wouldn' fool wid raffs no mo', long as dey move de lantern roun' so. I had my pipe en a plug er dog-leg, en some matches in my cap, en dey warn't wet, so I 'uz all right."

"And so you ain't had no meat nor bread to eat all this time? Why didn't you get mudturkles?"

"How you gwyne to git 'm? You can't slip up on um en grab um; en how's a body gwyne to hit um wid a rock? How could a body do it in de night? En I warn't gwyne to show myself on de bank in de daytime."

"Well, that's so. You've had to keep in the woods all the time, of course. Did you hear 'em shooting the cannon?"

"Oh, yes. I knowed dey was arter you. I see um go by heah-watched um thoo de bushes."

Some young birds come along, flying a yard or two at a time and lighting. Jim said it was a sign it was going to rain. He said it was a sign when young chickens flew that way, and so he reckoned it was the same way when young birds done it. I was going to catch some of them, but Jim wouldn't let me. He said it was death. He said his father laid mighty sick once, and some of them caught a bird, and his old granny said his father would die, and he did.

And Jim said you mustn't count the things you are going to cook for dinner, because that would bring bad luck. The same if you shook the table-cloth after sundown. And he said if a man owned a beehive and that man died, the bees must be told about it before sunup next morning, or else the would all weaken down and quit work and die. Jim said bees wouldn't sting idiots; but I didn't believe, because I had tried them lots of times myself, and they wouldn't sting me.

I had heard about some of these things before, but not all of them. Jim knowed all kinds of signs. He said he knowed most everything. I said it looked to me like all the signs was about bad luck, and so I asked him if there warn't any good-luck signs. He says:

"Mighty few-an' dey ain't no use to a body. What you want to know when good luck's a-comin' for? Want to keep it off?" And he said: "Ef you's got hairy arms en a hairy breas', it's a sign dat you's agwyne to be rich. Well, dey's some use in a sign like dat, 'kase it's so fur ahead. You see, maybe you's got to be po' a long time fust, en so you might git discourage' en kill yo'sef 'f you didn' know by de sign dat you gwyne to be rich bymeby."

"Have you got hairy arms and a hairy breast, Jim?"

"What's de use to ax dat question? Don't you see I has?"

"Well, are you rich?"

"No, but I ben rich wunst, and gwyne to be rich agin. Wunst I had foteen dollars, but I tuck to specalat'n', en got busted out."

"What did you speculate in, Jim?"

"Well, fust I tackled stock."

"What kind of stock?"

“Why, live stock–cattle, you know. I put ten dollars in a cow. But I ain’ gwyne to resk no mo’ money in stock. De cow up ‘n’ died on my han’s.”

“So you lost the ten dollars.”

“No, I didn’t lose it all. I on’y los’ ’bout nine of it. I sole de hide en taller for a dollar en ten cents.”

“You had five dollars and ten cents left. Did you speculate any more?”

“Yes. You know that one-laigged black man dat b’longs to old Misto Bradish? Well, he sot up a bank, en say anybody dat put in a dollar would git fo’ dollars mo’ at de en’ er de year. Well, all de black men went in, but dey didn’t have much. I wuz de on’y one dat had much. So

I stuck out for mo’ dan fo’ dollars, en I said ‘f I didn’ git it I’d start a bank myself. Well, o’ course dat black man want’ to keep me out er de business, bekase he says dey warn’t business ‘nough for two banks, so he say I could put in my five dollars en he pay me thirty-five at de en’ er de year.

“So I done it. Den I reck’n’d I’d inves’ de thirty-five dollars right off en keep things amovin’. Dey wuz a black man name’ Bob, dat had ketched a wood-flat, en his marster didn’ know it; en I bought it off’n him en told him to take de thirty-five dollars when de en’ er de year come; but somebody stole de woodflat dat night, en nex day de one-laigged black man say de bank’s busted. So dey didn’ none uv us git nomoney.”

“What did you do with the ten cents, Jim?”

“Well, I ‘uz gwyne to spen’ it, but I had a dream, en de dream tole me to give it to a black man name’ Balum–Balum’s Ass dey call him for short; he’s one er dem chuckleheads, you know. But he’s lucky, dey say, en I see I warn’t lucky. De dream say let Balum inves’ de ten cents en he’d make a raise for me. Well, Balum he tuck de money, en when he wuz in church he hear de preacher say dat whoever give to de po’ len’ to de Lord, en boun’ to git his money back a hund’d times. So Balum he tuck en give de ten cents to de po’, en laid low to see what wuz gwyne to come of it.”

“Well, what did come of it, Jim?”

“Nuffn never come of it. I couldn’ manage to k’leck dat money no way; en Balum he couldn’. I ain’ gwyne to len’ no mo’ money ‘dout I see de security. Boun’ to git yo’ money back a hund’d times, de preacher says!

Ef I could git de ten cents back, I’d call it squah, en be glad er de chanst.”

“Well, it’s all right anyway, Jim, long as you’re going to be rich again some time or other.”

“Yes; en I’s rich now, come to look at it. I owns myself, en I’s with eight hund’d dollars. I wisht I had de money, I wouldn’ want no mo’.”

I wanted to go and look at a place right about the middle of the island that I’d found when I was exploring; so we started and soon got to it, because the island was only three miles long and a quarter of a mile wide.

This place was a tolerable long, steep hill or ridge about forty foot high. We had a rough time getting to the top, the sides was so steep and the bushes so thick. We tramped and clumb around all over it, and by and by found a good big cavern in the rock, most up to the top on the side towards Illinois. The cavern was as big as two or three rooms bunched together, and Jim could stand up straight in it. It was cool in there. Jim was for putting our traps in there right away, but I said we didn’t want to be climbing up and down there all the time.

Jim said if we had the canoe hid in a good place, and had all the traps in the cavern, we could rush there if anybody was to come to the island, and they would never find us without dogs. And, besides, he said them little birds had said it was going to rain, and did I want the things to get wet?

So we went back and got the canoe, and paddled up abreast the cavern, and lugged all the traps up there. Then we hunted up a place close by to hide the canoe in, amongst the thick willows. We took some fish off of the lines and set them again, and begun to get ready for dinner.

The door of the cavern was big enough to roll a hogshead in, and on one side of the door the floor stuck out a little bit, and was flat and a good place to build a fire on. So we built it there and cooked dinner.

We spread the blankets inside for a carpet, and eat our dinner in there. We put all the other things handy at the back of the cavern. Pretty soon it darkened up, and begun to thunder and lighten; so the birds was right about it. Directly it begun to rain, and it rained like all fury, too, and I never see the wind blow so. It was one of these regular summer storms. It would get so dark that it looked all blue-black outside, and lovely; and the rain would thrash along by so thick that the trees off a little ways looked dim and spiderwebby; and here would come a blast of wind that would bend the trees down and turn up the pale underside of the leaves; and then a perfect ripper of a gust would follow along and set the branches to tossing their arms as if they was just wild; and next, when it was just about the bluest and blackest– FST ! it was as bright as glory, and you’d have a little glimpse of tree-tops plunging about away off yonder in the storm, hundreds of yards further than you could see before; dark as sin again in a second, and

now you'd hear the thunder let go with an awful crash, and then go rumbling, grumbling, tumbling, down the sky towards the under side of the world, like rolling empty barrels down stairs— where it's long stairs and they bounce a good deal, you know.

"Jim, this is nice," I says. "I wouldn't want to be nowhere else but here. Pass me along another hunk of fish and some hot corn-bread."

"Well, you wouldn't a ben here 'f it hadn't a ben for Jim. You'd a ben down dah in de woods widout any dinner, en gittin' mos' drowned, too; dat you would, honey. Chickens knows when it's gwyne to rain, en so dode birds, chile."

The river went on raising and raising for ten or twelve days, till at last it was over the banks. The water was three or four foot deep on the island in the low places and on the Illinois bottom. On that side it was a good many miles wide, but on the Missouri side it was the same old distance across—a half a mile—because the Missouri shore was just a wall of high bluffs.

Daytimes we paddled all over the island in the canoe, It was mighty cool and shady in the deep woods, even if the sun was blazing outside. We went winding in and out amongst the trees, and sometimes the vines hung so thick we had to back away and go some other way. Well, on every old broken-down tree you could see rabbits and snakes and such things; and when the island had been overflowed a day or two they got so tame, on account of being hungry, that you could paddle right up and put your hand on them if you wanted to; but not the snakes and turtles—they would slide off in the water. The ridge our cavern was in was full of them. We could a had pets enough if we'd wanted them.

One night we caught a little section of a lumber raft—nice pine planks. It was twelve foot wide and about fifteen or sixteen foot long, and the top stood

above water six or seven inches—a solid, level floor. We could see saw-logs go by in the daylight sometimes, but we let them go; we didn't show ourselves in daylight.

Another night when we was up at the head of the island, just before daylight, here comes a framehouse down, on the west side. She was a two-story, and tilted over considerable. We paddled out and got aboard—clumb in at an upstairs window. But it was too dark to see yet, so we made the canoe fast and set in her to wait for daylight.

The light begun to come before we got to the foot of the island. Then we looked in at the window. We could make out a bed, and a table, and two old chairs, and lots of things around about on the floor, and there was clothes hanging against the wall. There was something laying on the floor in the far corner that looked like a man. So Jim says: "Hello, you!"

But it didn't budge. So I hollered again, and then

Jim says:

"De man ain't asleep—he's dead. You hold still—I'll go en see."

He went, and bent down and looked, and says: "It's a dead man. Yes, indeedy; naked, too. He's ben shot in de back. I reck'n he's ben dead two er three days. Come in, Huck, but doan' look at his face—it's too gashly."

I didn't look at him at all. Jim threwed some old rags over him, but he needn't done it; I didn't want to see him. There was heaps of old greasy cards scattered around over the floor, and old whisky bottles, and a couple of masks made out of black cloth; and all over the walls was the ignorantest kind of words and pictures made with charcoal.

There was two old dirty calico dresses, and a sun-bonnet, and some women's underclothes hanging against the wall, and some men's clothing, too. We put the lot into the canoe—it might come good. There was a boy's old speckled straw hat on the floor; I took that, too. And there was a bottle that had had milk in it, and it had a rag stopper for a baby to suck. We would a took the bottle, but it was broke. There was a seedy old chest, and an old hair trunk with the hinges broke. They stood open, but there warn't nothing left in them that was any account. The way things was scattered about we reckoned the people left in a hurry, and warn't fixed so as to carry off most of their stuff.

We got an old tin lantern, and a butcher-knife without any handle, and a bran-new Barlow knife worth two bits in any store, and a lot of tallow candles, and a tin candlestick, and a gourd, and a tin cup, and a ratty old bedquilt off the bed, and a reticule with needles and pins and beeswax and buttons and thread and all such truck in it, and a hatchet and some nails, and a fishline as thick as my little finger with some monstrous hooks on it, and a roll of buckskin, and a leather dog-collar, and a horseshoe, and some vials of medicine that didn't have no label on them; and just as we was leaving I found a tolerable good curry-comb, and Jim he found a ratty old fiddle-bow, and a wooden leg. The straps was broke off of it, but, barring that, it was a good enough leg, though it was too long for me and not long enough for Jim, and we couldn't find the other one, though we hunted all around.

And so, take it all around, we made a good haul. When we was ready to shove off we was a quarter of a mile below the island, and it was pretty broad day; so I made Jim lay down in the canoe and cover up with the quilt, because if he set up people could tell he was a black man a good ways off. I paddled over to the Illinois shore, and drifted down most a half a mile doing it. I crept up the dead water under the bank, and hadn't no accidents and didn't see nobody. We got home all safe.

CHAPTER X

After breakfast I wanted to talk about the dead man and guess out how he come to be killed, but Jim didn't want to. He said it would fetch bad luck; and besides, he said, he might come and ha'nt us; he said a man that warn't buried was more likely to go aha'nting around than one that was planted and comfortable. That sounded pretty reasonable, so I didn't say no more; but I couldn't keep from studying over it and wishing I knowed who shot the man, and what they done it for.

We rummaged the clothes we'd got, and found eight dollars in silver sewed up in the lining of an old blanket overcoat. Jim said he reckoned the people in that house stole the coat, because if they'd a knowed the money was there they wouldn't a left it. I said I reckoned they killed him, too; but Jim didn't want to talk about that. I says:

"Now you think it's bad luck; but what did you say when I fetched in the snake-skin that I found on the top of the ridge day before yesterday? You said it was the worst bad luck in the world to touch a snakeskin with my hands. Well, here's your bad luck! We've raked in all this truck and eight dollars besides.

I wish we could have some bad luck like this every day, Jim."

"Never you mind, honey, never you mind. Don't you git too peart. It's a-comin'. Mind I tell you, it's a-comin'."

It did come, too. It was a Tuesday that we had that talk. Well, after dinner Friday we was laying around in the grass at the upper end of the ridge, and got out of tobacco. I went to the cavern to get some, and found a rattlesnake in there. I killed him, and curled him up on the foot of Jim's blanket, ever so natural, thinking there'd be some fun when Jim found him there. Well, by night I forgot all about the snake, and when Jim flung himself down on the blanket while I struck a light the snake's mate was there, and bit him.

He jumped up yelling, and the first thing the light showed was the varmint curled up and ready for another spring. I laid him out in a second with a stick, and Jim grabbed pap's whisky-jug and begun to pour it down.

He was barefooted, and the snake bit him right on the heel. That all comes of my being such a fool as to not remember that wherever you leave a dead snake its mate always comes there and curls around it. Jim told me to chop off the snake's head and throw it away, and then skin the body and roast a piece of it. I done it, and he eat it and said it would help cure him. He made me take off the rattles and tie them around his wrist, too.

He said that that would help. Then I slid out quiet and threw the snakes clear away amongst the bushes; for I warn't going to let Jim find out it was all my fault, not if I could help it.

Jim sucked and sucked at the jug, and now and then he got out of his head and pitched around and yelled; but every time he come to himself he went to sucking at the jug again. His foot swelled up pretty big, and so did his leg; but by and by the drunk begun to come, and so I judged he was all right; but I'd druther been bit with a snake than pap's whisky.

Jim was laid up for four days and nights. Then the swelling was all gone and he was around again. I made up my mind I wouldn't ever take a-holt of a snake-skin again with my hands, now that I see what had come of it. Jim said he reckoned I would believe him next time. And he said that handling a snakeskin was such awful bad luck that maybe we hadn't got to the end of it yet. He said he druther see the new moon over his left shoulder as much as a thousand times than take up a snake-skin in his hand. Well, I was getting to feel that way myself, though I've always reckoned that looking at the new moon over your left shoulder is one of the carelessst and foolishst things a body can do. Old Hank

Bunker done it once, and bragged about it; and in less than two years he got drunk and fell off of the shot-tower, and spread himself out so that he was just a kind of a layer, as you may say; and they slid him edgeways between two barn doors for a coffin, and buried him so, so they say, but I didn't see it. Pap told me. But anyway it all come of looking at the moon that way, like a fool.

Well, the days went along, and the river went down between its banks again; and about the first thing we done was to bait one of the big hooks with a skinned rabbit and set it and catch a catfish that was as big as a man, being six foot two inches long, and weighed over two hundred pounds. We couldn't handle him, of course; he would a flung us into Illinois. We just set there and watched him rip and tear around till he drowned. We found a brass button in his stomach and a round ball, and lots of rubbage. We split the ball open with the hatchet, and there was a spool in it. Jim said he'd had it there a long time, to coat it over so and make a ball of it. It was as big a fish as was ever caught in the Mississippi, I reckon. Jim said he hadn't ever seen a bigger one. He would a been worth a good deal over at the village. They peddle out such a fish as that by the pound in the market-house there; everybody buys some of him; his meat's as white as snow and makes a good fry.

Next morning I said it was getting slow and dull, and I wanted to get a stirring up some way. I said I reckoned I would slip over the river and find out what

was going on. Jim liked that notion; but he said I must go in the dark and look sharp. Then he studied it over and said, couldn't I put on some of them old things and dress up like a girl? That was a good notion, too. So we shortened up one of the calico gowns, and I turned up my trouser-legs to my knees and got into it. Jim hitched it behind with the hooks, and it was a fair fit. I put on the sun-bonnet and tied it under my chin, and then for a body to look in and see my face was like looking down a joint of stove-pipe. Jim said nobody would know me, even in the daytime, hardly. I practiced around all day to get the hang of the things, and by and by I could do pretty well in them, only Jim said I didn't walk like a girl; and he said I must quit pulling up my gown to get at my britches-pocket. I took notice, and done better.

I started up the Illinois shore in the canoe just after dark. I started across to the town from a little below the ferry-landing, and the drift of the current fetched me in at the bottom of the town. I tied up and started along the bank. There was a light burning in a little shanty that hadn't been lived in for a long time, and I wondered who had took up quarters there. I slipped up and peeped in at the window. There was a woman about forty year old in there knitting by a candle that was on a pine table. I didn't know her face; she was a stranger, for you couldn't start a face in that town that I didn't know. Now this was lucky, because I was weakening; I was getting afraid I had come; people might know my voice and find me out. But if this woman had been in such a little town two days she could tell me all I wanted to know; so I knocked at the door, and made up my mind I wouldn't forget I was a girl.

CHAPTER XI

"Come in," says the woman, and I did. She says: "Take a cheer."

I done it. She looked me all over with her little shiny eyes, and says:

"What might your name be?"

"Sarah Williams."

"Where 'bout do you live? In this neighborhood?"

"No'm. In Hookerville, seven mile below. I've walked all the way and I'm all tired out."

"Hungry, too, I reckon. I'll find you something."

"No'm, I ain't hungry. I was so hungry I had to stop two miles below here at a farm; so I ain't hungry no more. It's what makes me so late. My mother's down sick, and out of money and everything, and I come to tell my uncle Abner Moore. He lives at the upper end of the town, she says. I hain't ever been here before. Do you know him?"

"No; but I don't know everybody yet. I haven't lived here quite two weeks. It's a considerable ways to the upper end of the town. You better stay here all night. Take off your bonnet."

"No," I says; "I'll rest a while, I reckon, and go on. I ain't afeared of the dark."

She said she wouldn't let me go by myself, but her husband would be in by and by, maybe in a hour and a half, and she'd send him along with me. Then she got to talking about her husband, and about her relations up the river, and her relations down the river, and about how much better off they used to was, and how they didn't know but they'd made a mistake coming to our town, instead of letting well alone--and so on and so on, till I was afeard I had made a mistake coming to her to find out what was going on in the town; but by and by she dropped on to pap and the murder, and then I was pretty willing to let her clatter right along. She told about me and Tom Sawyer finding the six thousand dollars (only she got it ten) and all about pap and what a hard lot he was, and what a hard lot I was, and at last she got down to where I was murdered. I says:

"Who done it? We've heard considerable about these goings on down in Hookerville, but we don't know who 'twas that killed Huck Finn."

"Well, I reckon there's a right smart chance of people here that'd like to know who killed him. Some think old Finn done it himself."

"No--is that so?"

"Most everybody thought it at first. He'll never know how nigh he come to getting lynched. But before night they changed around and judged it was done by a runaway black man named Jim."

"Why he --"

I stopped. I reckoned I better keep still. She run on, and never noticed I had put in at all:

"The black man run off the very night Huck Finn was killed. So there's a reward out for him--three hundred dollars. And there's a reward out for old Finn, too--two hundred dollars. You see, he come to town the morning after the murder, and told about it, and was out with 'em on the ferryboat hunt, and right away after he up and left. Before night they wanted to lynch him, but he was gone, you see. Well, next day they found out the black man was gone; they found out he hadn't ben seen sence ten o'clock the night the murder was done. So then they put it on him, you see; and while they was full of it, next day, back comes old Finn, and went boo-hooing to Judge Thatcher to get money to hunt for the black man all over Illinois with. The judge gave him some, and that evening he got drunk, and was around till after midnight with a couple of mighty hard-looking strangers, and then went off

with them. Well, he hain't come back sence, and they ain't looking for him back till this thing blows over a little, for people thinks now that he killed his boy and fixed things so folks would think robbers done it, and then he'd get

Huck's money without having to bother a long time with a lawsuit. People do say he warn't any too good to do it. Oh, he's sly, I reckon. If he don't come back for a year he'll be all right. You can't prove anything on him, you know; everything will be quieted down then, and he'll walk in Huck's money as easy as nothing."

"Yes, I reckon so, 'm. I don't see nothing in the way of it. Has everybody quit thinking the black man done it?"

"Oh, no, not everybody. A good many thinks he done it. But they'll get the black man pretty soon now, and maybe they can scare it out of him."

"Why, are they after him yet?"

"Well, you're innocent, ain't you! Does three hundred dollars lay around every day for people to pick up? Some folks think the black man ain't far from here. I'm one of them-but I hain't talked it around. A few days ago I was talking with an old couple that lives next door in the log shanty, and they happened to say hardly anybody ever goes to that island over yonder that they call Jackson's Island. Don't anybody live there? says I. No, nobody, says they. I didn't say any more, but I done some thinking. I was pretty near certain I'd seen smoke over there, about the head of the island, a day or two before that, so I says to myself, like as not that black man's hiding over there; anyway, says I, it's worth the trouble to give the place a hunt. I hain't seen any smoke sence, so I reckon maybe he's gone, if it was him; but husband's going over to see-him and another man. He was gone up the river; but he got back to-day, and I told him as soon as he got here two hours ago."

I had got so uneasy I couldn't set still. I had to do something with my hands; so I took up a needle off of the table and went to threading it. My hands shook, and I was making a bad job of it. When the woman stopped talking I looked up, and she was looking at me pretty curious and smiling a little. I put down the needle and thread, and let on to be interested-and I was, too-and says:

"Three hundred dollars is a power of money. I wish my mother could get it. Is your husband going over there to-night?"

"Oh, yes. He went up-town with the man I was telling you of, to get a boat and see if they could borrow another gun. They'll go over after midnight."

"Couldn't they see better if they was to wait till daytime?"

"Yes. And couldn't the black man see better, too?"

After midnight he'll likely be asleep, and they can slip around through the woods and hunt up his camp fire all the better for the dark, if he's got one."

"I didn't think of that."

The woman kept looking at me pretty curious, and I didn't feel a bit comfortable. Pretty soon she says,

"What did you say your name was, honey?"

"M-Mary Williams."

Somehow it didn't seem to me that I said it was Mary before, so I didn't look up-seemed to me I said it was Sarah; so I felt sort of cornered, and was afeared maybe I was looking it, too. I wished the woman would say something more; the longer she set still the uneasier I was. But now she says:

"Honey, I thought you said it was Sarah when you first come in?"

"Oh, yes'm, I did. Sarah Mary Williams. Sarah's my first name. Some calls me Sarah, some calls me Mary."

"Oh, that's the way of it?"

"Yes'm."

I was feeling better then, but I wished I was out of there, anyway. I couldn't look up yet.

Well, the woman fell to talking about how hard times was, and how poor they had to live, and how the rats was as free as if they owned the place, and so forth and so on, and then I got easy again. She was right about the rats. You'd see one stick his nose out of a hole in the corner every little while. She said she had to have things handy to throw at them when she was alone, or they wouldn't give her no peace. She showed me a bar of lead twisted up into a knot, and said she was a good shot with it generly, but she'd wrenched her arm a day or two ago, and didn't know whether she could throw true now. But she watched for a chance, and directly banged away at a rat; but she missed him wide, and said "Ouch!" it hurt her arm so. Then she told me to try for the next one. I wanted to be getting away before the old man got back, but of course I didn't let on. I got the thing, and the first rat that showed his nose I let drive, and if he'd a stayed where he was he'd a been a tolerable sick rat. She said that was first-rate, and she reckoned I would hive the next one. She went and got the lump of lead and fetched it back, and brought along a hank of yarn which she wanted me to help her with. I held up my two hands and she put the hank over them, and went on talking about her and her husband's matters. But she broke off to say:

"Keep your eye on the rats. You better have the lead in your lap, handy."

So she dropped the lump into my lap just at that moment, and I clapped my legs together on it and she went on talking. But only about a minute. Then she took off the hank and looked me straight in the face,

and very pleasant, and says:

“Come, now, what’s your real name?”

“Wh–what, mum?”

“What’s your real name? Is it Bill, or Tom, or Bob?–or what is it?”

I reckon I shook like a leaf, and I didn’t know hardly what to do. But I says:

“Please to don’t poke fun at a poor girl like me, mum. If I’m in the way here, I’ll–”

“No, you won’t. Set down and stay where you are. I ain’t going to hurt you, and I ain’t going to tell on you, nuther. You just tell me your secret, and trust me. I’ll keep it; and, what’s more, I’ll help you. So’ll my old man if you want him to. You see, you’re a runaway ‘prentice, that’s all. It ain’t anything. There ain’t no

harm in it. You’ve been treated bad, and you made up your mind to cut. Bless you, child, I wouldn’t tell on you. Tell me all about it now, that’s a good boy.”

So I said it wouldn’t be no use to try to play it any longer, and I would just make a clean breast and tell her everything, but she musn’t go back on her promise. Then I told her my father and mother was dead, and the law had bound me out to a mean old farmer in the country thirty mile back from the river, and he treated me so bad I couldn’t stand it no longer; he went away to be gone a couple of days, and so I took my chance and stole some of his daughter’s old clothes and cleared out, and I had been three nights coming the thirty miles. I traveled nights, and hid daytimes and slept, and the bag of bread and meat I carried from home lasted me all the way, and I had a-plenty. I said I believed my uncle Abner Moore would take care of me, and so that was why I struck out for this town of Goshen.

“Goshen, child? This ain’t Goshen. This is St. Petersburg. Goshen’s ten mile further up the river. Who told you this was Goshen?”

“Why, a man I met at daybreak this morning, just as I was going to turn into the woods for my regular sleep. He told me when the roads forked I must take the right hand, and five mile would fetch me to Goshen.”

“He was drunk, I reckon. He told you just exactly wrong.”

“Well, he did act like he was drunk, but it ain’t no matter now. I got to be moving along. I’ll fetch Goshen before daylight.”

“Hold on a minute. I’ll put you up a snack to eat. You might want it.”

So she put me up a snack, and says:

“Say, when a cow’s laying down, which end of her gets up first? Answer up prompt now–don’t stop to study over it. Which end gets up first?”

“The hind end, mum.”

“Well, then, a horse?”

“The for’rard end, mum.”

“Which side of a tree does the moss grow on?”

“North side.”

“If fifteen cows is browsing on a hillside, how many of them eats with their heads pointed the same direction?”

“The whole fifteen, mum.”

“Well, I reckon you have lived in the country. I thought maybe you was trying to hocus me again. What’s your real name, now?”

“George Peters, mum.”

“Well, try to remember it, George. Don’t forget and tell me it’s Elexander before you go, and then get out by saying it’s George Elexander when I catch you. And don’t go about women in that old calico. You do a girl tolerable poor, but you might fool men, maybe. Bless you, child, when you set out to thread a needle don’t hold the thread still and fetch the needle up to it; hold the needle still and poke the thread at it; that’s the way a woman most always does, but a man always does t’other way. And when you throw at a rat or anything, hitch yourself up a tiptoe and fetch your hand up over your head as awkward as you can, and miss your rat about six or seven foot. Throw stiff-armed from the shoulder, like there was a pivot there for it to turn on, like a girl; not from the wrist and elbow, with your arm out to one side, like a boy. And, mind you, when a girl tries to catch anything in her lap she throws her knees apart; she don’t clap them together, the way you did when you caught the lump of lead. Why, I spotted you for a boy when you was threading the needle; and I contrived the other things just to make certain. Now trot along to your uncle, Sarah Mary Williams George Elexander Peters, and if you get into trouble you send word to Mrs. Judith Loftus, which is me, and I’ll do what I can to get you out of it. Keep the river road all the way, and next time you tramp take shoes and socks with you. The river road’s a rocky one,

and your feet’ll be in a condition when you get to Goshen, I reckon.”

I went up the bank about fifty yards, and then I doubled on my tracks and slipped back to where my canoe was, a good piece below the house. I jumped in, and was off in a hurry. I went up-stream far enough to make the head of the island, and then started across. I took off the sun-bonnet, for I didn’t want no blinders on then. When I was about the middle I heard the clock begin to strike, so I stops and listens; the sound come faint over the water but clear–eleven. When I struck the head of the island I never waited to blow, though I was most winded, but I shoved right into the timber where my old camp used to be, and started a good fire there on a high and dry spot.

Then I jumped in the canoe and dug out for our place, a mile and a half below, as hard as I could go. I landed, and slopped through the timber and up the ridge and into the cavern. There Jim laid, sound asleep on the ground. I roused him out and says:

“Git up and hump yourself, Jim! There ain’t a minute to lose. They’re after us!”

Jim never asked no questions, he never said a word; but the way he worked for the next half an hour showed about how he was scared. By that time everything we had in the world was on our raft, and she was ready to be shoved out from the willow cove where she was hid. We put out the camp fire at the cavern the first thing, and didn’t show a candle outside after that.

I took the canoe out from the shore a little piece, and took a look; but if there was a boat around I couldn’t see it, for stars and shadows ain’t good to see by. Then we got out the raft and slipped along down in the shade, past the foot of the island dead still—never saying a word.

CHAPTER XII

It must a been close on to one o’clock when we got below the island at last, and the raft did seem to go mighty slow. If a boat was to come along we was going to take to the canoe and break for the Illinois shore; and it was well a boat didn’t come, for we hadn’t ever thought to put the gun in the canoe, or a fishing-line, or anything to eat. We was in ruther too much of a sweat to think of so many things. It warn’t good judgment to put everything on the raft.

If the men went to the island I just expect they found the camp fire I built, and watched it all night for Jim to come. Anyways, they stayed away from us, and if my building the fire never fooled them it warn’t no fault of mine. I played it as low down on them as I could.

When the first streak of day began to show we tied up to a towhead in a big bend on the Illinois side, and hacked off cottonwood branches with the hatchet, and covered up the raft with them so she looked like there had been a cave-in in the bank there. A tow-head is a sandbar that has cottonwoods on it as thick as harrow-teeth.

We had mountains on the Missouri shore and heavy timber on the Illinois side, and the channel was down the Missouri shore at that place, so we warn’t afraid of anybody running across us. We laid there all day, and watched the rafts and steamboats spin down the Missouri shore, and up-bound steamboats fight the big river in the middle. I told Jim all about the time I had jabbering with that woman; and Jim said she was a smart one, and if she was to start after us herself she wouldn’t set down and watch a camp fire—no, sir, she’d

fetch a dog. Well, then, I said, why couldn’t she tell her husband to fetch a dog? Jim said he bet she did think of it by the time the men was ready to start, and he believed they must a gone up-town to get a dog and so they lost all that time, or else we wouldn’t be here on a towhead sixteen or seventeen mile below the village—no, indeedy, we would be in that same old town again. So I said I didn’t care what was the reason they didn’t get us as long as they didn’t.

When it was beginning to come on dark we poked our heads out of the cottonwood thicket, and looked up and down and across; nothing in sight; so Jim took up some of the top planks of the raft and built a snug wigwam to get under in blazing weather and rainy, and to keep the things dry. Jim made a floor for the wigwam, and raised it a foot or more above the level of the raft, so now the blankets and all the traps was out of reach of steamboat waves. Right in the middle of the wigwam we made a layer of dirt about five or six inches deep with a frame around it for to hold it to its place; this was to build a fire on in sloppy weather or chilly; the wigwam would keep it from being seen. We made an extra steering oar, too, because one of the others might get broke on a snag or something. We fixed up a short forked stick to hang the old lantern on, because we must always light the lantern whenever we see a steamboat coming down-stream, to keep from getting run over; but we wouldn’t have to light it for up-stream boats unless we see we was in what they call a “crossing”; for the river was pretty high yet, very low banks being still a little under water; so up-bound boats didn’t always run the channel, but hunted easy water.

This second night we run between seven and eight hours, with a current that was making over four mile an hour. We caught fish and talked, and we took a swim now and then to keep off sleepiness. It was kind of solemn, drifting down the big, still river, laying on our backs looking up at the stars, and we didn’t ever feel like talking loud, and it warn’t often that we laughed—only a little kind of a low chuckle. We had mighty good weather as a general thing, and nothing ever happened to us at all—that night, nor the next, nor the next.

Every night we passed towns, some of them away up on black hillsides, nothing but just a shiny bed of lights; not a house could you see. The fifth night we passed St. Louis, and it was like the whole world lit up. In St. Petersburg they used to say there was twenty or thirty thousand people in St. Louis, but I never believed it till I see that wonderful spread of lights at two o’clock that still night. There warn’t a sound there; everybody was asleep.

Every night now I used to slip ashore towards ten o’clock at some little village, and buy ten or fifteen cents’ worth of meal or bacon or other stuff to eat; and

sometimes I lifted a chicken that warn't roosting comfortable, and took him along. Pap always said, take a chicken when you get a chance, because if you don't want him yourself you can easy find somebody that does, and a good deed ain't ever forgot. I never see pap when he didn't want the chicken himself, but that is what he used to say, anyway.

Mornings before daylight I slipped into cornfields and borrowed a watermelon, or a mushmelon, or a punkin, or some new corn, or things of that kind. Pap always said it warn't no harm to borrow things if you was meaning to pay them back some time; but the widow said it warn't anything but a soft name for stealing, and no decent body would do it. Jim said he reckoned the widow was partly right and pap was partly right; so the best way would be for us to pick out two or three things from the list and say we wouldn't borrow them any more—then he reckoned it wouldn't be no harm to borrow the others. So we talked it over all one night, drifting along down the river, trying to make up our minds whether to drop the watermelons, or the cantelopes, or the mushmelons, or what. But towards daylight we got it all settled satisfactory, and concluded to drop crabapples and p'simmons. We warn't feeling just right before that, but it was all comfortable now. I was glad the way it come out, too, because crabapples ain't ever good, and the p'simmons wouldn't be ripe for two or three months yet.

We shot a water-fowl now and then that got up too early in the morning or didn't go to bed early enough in the evening. Take it all round, we lived pretty high.

The fifth night below St. Louis we had a big storm after midnight, with a power of thunder and lightning, and the rain poured down in a solid sheet. We stayed in the wigwam and let the raft take care of itself.

When the lightning glared out we could see a big straight river ahead, and high, rocky bluffs on both sides. By and by says I, "Hel-lo, Jim, looky yonder!" It was a steamboat that had killed herself on a rock. We was drifting straight down for her. The lightning showed her very distinct. She was leaning over, with part of her upper deck above water, and you could see every little chimbley-guy clean and clear, and a chair by the big bell, with an old slouch hat hanging on the back of it, when the flashes come.

Well, it being away in the night and stormy, and all so mysterious-like, I felt just the way any other boy would a felt when I see that wreck laying there so mournful and lonesome in the middle of the river. I wanted to get aboard of her and slink around a little, and see what there was there. So I says:

"Le's land on her, Jim."

But Jim was dead against it at first. He says:

"I doan' want to go fool'n 'long er no wrack. We's doin' blame' well, en we better let blame' well alone, as de good book says. Like as not dey's a watchman on dat wrack." "Watchman your grandmother," I says; "there ain't nothing to watch but the texas and the pilothouse; and do you reckon anybody's going to resk his life for a texas and a pilothouse such a night as this, when it's likely to break up and wash off down the river any minute?" Jim couldn't say nothing to that, so he didn't try. "And besides," I says, "we might borrow something worth having out of the captain's stateroom. Seegars, I bet you-and cost five cents apiece, solid cash. Steamboat captains is always rich, and get sixty dollars a month, and they don't care a cent what a thing costs, you know, long as they want it. Stick a candle in your pocket; I can't rest, Jim, till we give her a rummaging. Do you reckon Tom Sawyer would ever go by this thing? Not for pie, he wouldn't. He'd call it an adventure—that's what he'd call it; and he'd land on that wreck if it was his last act. And wouldn't he throw style into it?—wouldn't he spread himself, nor nothing? Why, you'd think it was Christopher C'lumbus discovering Kingdom-Come. I wish Tom Sawyer was here."

Jim he grumbled a little, but give in. He said we mustn't talk any more than we could help, and then talk mighty low. The lightning showed us the wreck again just in time, and we fetched the stabboard derrick, and made fast there.

The deck was high out here. We went sneaking down the slope of it to labboard, in the dark, towards the texas, feeling our way slow with our feet, and spreading our hands out to fend off the guys, for it was so dark we couldn't see no sign of them. Pretty soon we struck the forward end of the skylight, and clumb on to it; and the next step fetched us in front of the captain's door, which was open, and by Jimminy, away down through the texas-hall we see a light! and all in the same second we seem to hear low voices in yonder!

Jim whispered and said he was feeling powerful sick, and told me to come along. I says, all right, and was going to start for the raft; but just then I heard a voice wail out and say:

"Oh, please don't, boys; I swear I won't ever tell!"

Another voice said, pretty loud:

"It's a lie, Jim Turner. You've acted this way before. You always want more'n your share of the truck, and you've always got it, too, because you've swore 't if you didn't you'd tell. But this time you've said it jest one time too many. You're the meanest, treacherousest hound in this country."

By this time Jim was gone for the raft. I was just a-

billing with curiosity; and I says to myself, Tom Sawyer wouldn't back out now, and so I won't either; I'm a-going to see what's going on here. So I dropped on my hands and knees in the little passage, and crept aft in the dark till there warn't but one stateroom betwixt me and the cross-hall of the texas. Then in there I see a man stretched on the floor and tied hand and foot, and two men standing over him, and one of them had a dim lantern in his hand, and the other one had a pistol. This one kept pointing the pistol at the man's head on the floor, and saying:

"I'd like to! And I orter, too—a mean skunk!"

The man on the floor would shrivel up and say, "Oh, please don't, Bill; I hain't ever goin' to tell."

And every time he said that the man with the lantern would laugh and say:

"Deed you ain't! You never said no truer thing 'n that, you bet you." And once he said:

"Hear him beg! and yit if we hadn't got the best of him and tied him he'd a killed us both. And what for? Jist for noth'n. Jist because we stood on our rights — that's what for. But

I lay you ain't a-goin' to threaten nobody anymore, Jim Turner. Put up that pistol, Bill."

Bill says:

"I don't want to, Jake Packard. I'm for killin' him—and didn't he kill old Hatfield jist the same way—and don't he deserve it?"

"But I don't want him killed, and I've got my reasons for it."

"Bless yo' heart for them words, Jake Packard! I'll never forgit you long's I live!" says the man on the floor, sort of blubbering.

Packard didn't take no notice of that, but hung up his lantern on a nail and started towards where I was there in the dark, and motioned Bill to come. I crawfished as fast as I could about two yards, but the boat slanted so that I couldn't make very good time; so to keep from getting run over and caught I crawled into a stateroom on the upper side. The man came a-pawing along in the dark, and when Packard got to my stateroom, he says:

"Here—come in here."

And in he come, and Bill after him. But before they got in I was up in the upper berth, cornered, and sorry I come. Then they stood there, with their hands on the ledge of the berth, and talked. I couldn't see them, but I could tell where they was by the whisky they'd been having I was glad I didn't drink whisky; but it wouldn't made much difference anyway, because most of the time they couldn't a treed me because I didn't breathe. I was too scared. And, besides, a body couldn't breathe

and hear such talk. They talked low and earnest. Bill wanted to kill Turner. He says:

"He's said he'll tell, and he will. If we was to give both our shares to him now it wouldn't make no difference after the row and the way we've served him. Shore's you're born, he'll turn State's evidence; now you hear me. I'm for putting him out of his troubles."

"So'm I," says Packard, very quiet.

"Blame it, I'd sorter begun to think you wasn't. Well, then, that's all right. Le's go and do it."

"Hold on a minute; I hain't had my say yit. You listen to me. Shooting's good, but there's quieter ways if the thing's got to be done. But what I say is this: it ain't good sense to go court'n around after a halter if you can git at what you're up to in some way that's jist as good and at the same time don't bring you into no resks. Ain't that so?"

"You bet it is. But how you goin' to manage it this time?"

"Well, my idea is this: we'll rustle around and gather up whatever pickins we've overlooked in the staterooms, and shove for shore and hide the truck. Then we'll wait. Now I say it ain't a-goin' to be more'n two hours befo' this wrack breaks up and washes off down the river. See? He'll be drowned, and won't have nobody to blame for it but his own self. I reckon that's a considerable sight better 'n killin' of him. I'm unfavorable to killin' a man as long as you can git aroun' it; it ain't good sense, it ain't good morals. Ain't I right?"

"Yes, I reck'n you are. But s'pose she don't break up and wash off?"

"Well, we can wait the two hours anyway and see, can't we?"

"All right, then; come along."

So they started, and I lit out, all in a cold sweat, and scrambled forward. It was dark as pitch there; but I said, in a kind of a coarse whisper, "Jim!" and he answered up, right at my elbow, with a sort of a moan, and I says:

"Quick, Jim, it ain't no time for fooling around and moaning; there's a gang of murderers in yonder, and if we don't hunt up their boat and set her drifting down the river so these fellows can't get away from the wreck there's one of 'em going to be in a bad fix. But if we find their boat we can put all of 'em in a bad fix—for the sheriff 'll get 'em. Quick-hurry! I'll hunt the labboard side, you hunt the stabboard. You start at the raft, and—"

"Oh, my lordy, lordy! raf' ? Dey ain' no raf' no mo'; she done broke loose en gone I—en here we is!"

CHAPTER XIII

Well, I caught my breath and most fainted. Shut up on a wreck with such a gang as that! But it warn't no time to be sentimentering. We'd got to find that boat now—had to have it for ourselves. So we went a-quaking and shaking down the stabboard side, and slow work it was, too—seemed a week before we got to the stern. No sign of a boat. Jim said he didn't believe he could go any further—so scared he hadn't hardly any strength left, he said. But I said, come on, if we get left on this wreck we are in a fix, sure. So on we prowled again. We struck for the stern of the texas, and found it, and then scabbled along forwards on the skylight, hanging on from shutter to shutter, for the edge of the skylight was in the water. When we got pretty close to the cross-hall door there was the skiff, sure enough! I could just barely see her. I felt ever so thankful. In another second I would a been aboard of her, but just then the door opened. One of the men stuck his head out only about a couple of foot from me, and I thought I was gone; but he jerked it in again, and says:

“Heave that blame lantern out o' sight, Bill!”

He flung a bag of something into the boat, and then got in himself and set down. It was Packard. Then Bill he come out and got in. Packard says, in a low voice:

“All ready—shove off!”

I couldn't hardly hang on to the shutters, I was so weak. But Bill says:

“Hold on—'d you go through him?”

“No. Didn't you?”

“No. So he's got his share o' the cash yet.”

“Well, then, come along; no use to take truck and leave money.”

“Say, won't he suspicion what we're up to?”

“Maybe he won't. But we got to have it anyway. Come along.”

So they got out and went in.

The door slammed to because it was on the careened side; and in a half second I was in the boat, and Jim come tumbling after me. I out with my knife and cut the rope, and away we went!

We didn't touch an oar, and we didn't speak nor whisper, nor hardly even breathe. We went gliding swift along, dead silent, past the tip of the paddle-box, and past the stern; then in a second or two more we was a hundred yards below the wreck, and the darkness soaked her up, every last sign of her, and we was safe, and knowed it.

When we was three or four hundred yards downstream we see the lantern show like a little spark at the texas door for a second, and we knowed by that that the rascals had missed their boat, and was beginning to

understand that they was in just as much trouble now as Jim Turner was.

Then Jim manned the oars, and we took out after our raft. Now was the first time that I begun to worry about the men—I reckon I hadn't had time to before. I begun to think how dreadful it was, even for murderers, to be in such a fix. I says to myself, there ain't no telling but I might come to be a murderer myself yet, and then how would I like it? So says I to Jim:

“The first light we see we'll land a hundred yards below it or above it, in a place where it's a good hidingplace for you and the skiff, and then I'll go and fix up some kind of a yarn, and get somebody to go for that gang and get them out of their scrape, so they can be hung when their time comes.”

But that idea was a failure; for pretty soon it begun to storm again, and this time worse than ever. The rain poured down, and never a light showed; everybody in bed, I reckon. We boomed along down the river, watching for lights and watching for our raft. After a long time the rain let up, but the clouds stayed, and the lightning kept whimpering, and by and by a flash showed us a black thing ahead, floating, and we made for it.

It was the raft, and mighty glad was we to get aboard of it again. We seen a light now away down to the right, on shore. So I said I would go for it. The skiff was half full of plunder which that gang had stole there on the wreck. We hustled it on to the raft in a pile, and I told Jim to float along down, and show a light when he judged he had gone about two mile, and keep it burning till I come; then I manned my oars and shoved for the light. As I got down towards it three or four more showed-up on a hillside. It was a village. I closed in above the shore light, and laid on my oars and floated. As I went by I see it was a lantern hanging on the jackstaff of a double-hull ferryboat. I skimmed around for the watchman, a-wondering whereabouts he slept; and by and by I found him roosting on the bitts forward, with his head down between his knees. I gave his shoulder two or three little shoves, and begun to cry.

He stirred up in a kind of a startlish way; but when he see it was only me he took a good gap and stretch, and then he says:

“Hello, what's up? Don't cry, bub. What's the trouble?”

I says: “Pap, and mam, and sis, and—”

Then I broke down. He says:

“Oh, dang it now, don't take on so; we all has to have our troubles, and this 'n 'll come out all right. What's the matter with 'em?”

“They're—they're—are you the watchman of the boat?”

"Yes," he says, kind of pretty-well-satisfied like. "I'm the captain and the owner and the mate and the pilot and watchman and head deck-hand; and sometimes I'm the freight and passengers. I ain't as rich as old Jim Hornback, and I can't be so blame' generous and good to Tom, Dick, and Harry as what he is, and slam around money the way he does; but I've told him a many a time 't I wouldn't trade places with him; for, says I, a sailor's life's the life for me, and I'm derved if I'd live two mile out o' town, where there ain't nothing ever goin' on, not for all his spondulicks and as much more on top of it. Says I--"

I broke in and says:

"They're in an awful peck of trouble, and--"

"Who is?"

"Why, pap and mam and sis and Miss Hooker; and if you'd take your ferryboat and go up there--"

"Up where? Where are they?"

"On the wreck."

"What wreck?"

"Why, there ain't but one."

"What, you don't mean the Walter Scott?"

"Yes."

"Good land! what are they doin' there, for gracious sakes?"

"Well, they didn't go there a-purpose."

"I bet they didn't! Why, great goodness, there ain't no chance for 'em if they don't git off mighty quick!"

"Why, how in the nation did they ever git into such a scrape?"

"Easy enough. Miss Hooker was a-visiting up there to the town--"

"Yes, Booth's Landing--go on."

"She was a-visiting there at Booth's Landing, and just in the edge of the evening she started over with her black woman in the horse-ferry to stay all night at her friend's house, Miss What-you-may-call-her I disremember her name--and they lost their steering-oar, and swung around and went a-floating down, stern first, about two mile, and saddle-baggsed on the wreck, and the ferryman and the black woman and the horses was all lost, but Miss Hooker she made a grab and got aboard the wreck. Well, about an hour after dark we come along down in our trading-scow, and it was so dark we didn't notice the wreck till we was right on it; and so we saddle-baggsed; but all of us was saved but Bill Whipple--and oh, he was the best cretur!--I most wish 't it had been me, I do."

"My George! It's the beatenest thing I ever struck. And then what did you all do?"

"Well, we hollered and took on, but it's so wide there we couldn't make nobody hear. So pap said somebody got to get ashore and get help somehow. I was the only one that could swim, so I made a dash for

it, and Miss Hooker she said if I didn't strike help sooner, come here and hunt up her uncle, and he'd fix the thing. I made the land about a mile below, and been fooling along ever since, trying to get people to do something, but they said, 'What, in such a night and such a current There ain't no sense in it; go for the steam ferry.' Now if you'll go and--"

"By Jackson, I'd like to, and, blame it, I don't know but I will; but who in the dingnation's a-going' to pay for it? Do you reckon your pap--"

"Why that's all right. Miss Hooker she tole me, particular, that her uncle Hornback--"

"Great guns! is he her uncle? Looky here, you break for that light over yonder-way, and turn out west when you git there, and about a quarter of a mile out you'll come to the tavern; tell 'em to dart you out to Jim Hornback's, and he'll foot the bill. And don't you fool around any, because he'll want to know the news. Tell him I'll have his niece all safe before he can get to town. Hump yourself, now; I'm a-going up around the corner here to roust out my engineer."

I struck for the light, but as soon as he turned the corner I went back and got into my skiff and bailed her out, and then pulled up shore in the easy water about six hundred yards, and tucked myself in among some wood boats; for I couldn't rest easy till I could see the ferryboat start. But take it all around, I was feeling ruther comfortable on\ accounts of taking all this trouble for that gang, for not many would a done it. I wished the widow knowed about it. I judged she would be proud of me for helping these rapscallions, because rapscallions and dead beats is the kind the widow and good people takes the most interest in.

Well, before long here comes the wreck, dim and dusky, sliding along down! A kind of cold shiver went through me, and then I struck out for her. She was very deep, and I see in a minute there warn't much chance for anybody being alive in her. I pulled all around her and hollerea little, but there wasn't any answer; all dead still. I felt a little bit heavy-hearted about the gang, but not much, for I reckoned if they could stand it I could.

Then here comes the ferryboat; so I shoved for the middle of the river on a long downstream slant; and when I judged I was out of eye-reach I laid on my oars, and looked back and see her go and smell around the wreck for Miss Hooker's remainders, because the captain would know her uncle Hornback would want them; and then pretty soon the ferryboat give it up and went for the shore, and I laid into my work and went a-booming down the river.

It did seem a powerful long time before Jim's light showed up; and when it did show it looked like it was a thousand mile off. By the time I got there the sky was beginning to get a little gray in the east; so we struck for an island, and hid the raft, and sunk the skiff, and turned in and slept like dead people.

CHAPTER XIV

By and by, when we got up, we turned over the truck the gang had stole off of the wreck, and found boots, and blankets, and clothes, and all sorts of other things, and a lot of books, and a spyglass, and three boxes of seegars. We hadn't ever been this rich before in neither of our lives. The seegars was prime. We laid off all the afternoon in the woods talking, and me reading the books, and having a general good time. I told Jim all about what happened inside the wreck and at the ferryboat, and I said these kinds of things was adventures; but he said he didn't want no more adventures. He said that when I went in the texas and he crawled back to get on the raft and found her gone he nearly died, because he judged it was all up with him anyway it could be fixed; for if he didn't get saved he would get drowned; and if he did get saved, whoever saved him would send him back home so as to get the reward, and then Miss Watson would sell him South, sure. Well, he was right; he was most always right; he had an uncommon level head for a black man.

I read considerable to Jim about kings and dukes and earls and such, and how gaudy they dressed, and how much style they put on, and called each other your majesty, and your grace, and your lordship, and so on, 'stead of mister; and Jim's eyes bugged out, and he was interested. He says: "I didn' know dey was so many un um. I hain't hearn 'bout none un um, skasely, but ole King Sollermun, onless you counts dem kings dat's in a pack er k'yards. How much do a king git?"

"Get?" I says; "why, they get a thousand dollars a month if they want it; they can have just as much as they want; everything belongs to them."

"Ain' dat gay? En what dey got to do, Huck?"

"They don't do nothing! Why, how you talk! They just set around."

"No; is dat so?"

"Of course it is. They just set around—except, maybe, when there's a war; then they go to the war. But other times they just lazy around; or go hawking—just hawking and sp-Sh!—d' you hear a noise?"

We skipped out and looked; but it warn't nothing but the flutter of a steamboat's wheel away down, coming around the point; so we come back.

"Yes," says I, "and other times, when things is dull, they fuss with the parlyment; and if everybody don't go just so he whacks their heads off. But mostly they hang round the harem."

"Roun' de which?"

"Harem."

"What's de harem?"

"The place where he keeps his wives. Don't you know about the harem? Solomon had one; he had about a million wives."

"Why, yes, dat's so; I—I'd done forgot it. A harem's a bo'd'n-house, I reck'n. Mos' likely dey has rackety times in de nussery. En I reck'n de wives quarrels considable; en dat 'crease de racket. Yit dey say Sollermun de wises' man dat ever live'. I doan' take no stock in dat. Bekase why: would a wise man want to live in de mids' er sich a blimblammin' all de time? No—'deed he wouldn't. A wise man 'ud take en buil' a biler-factory; en den he could shet down de biler-factory when he want to res'."

"Well, but he was the wisest man, anyway; because the widow she told me so, her own self."

"I doan k'yer what de widder say, he warn't no wise man nuther. He had some er de dad-fetchedes' ways I ever see. Does you know 'bout dat chile dat he 'uz gwyne to chop in two?"

"Yes, the widow told me all about it."

"Well, den! Warn' dat de beatenes' notion in de worl'? You jes' take en look at it a minute. Dah's de stump, dah—dat's one er de women; heah's you—dat's de yuther one; I's Sollermun; en dish yer dollar bill's de chile. Bofe un you claims it. What does I do? Does I shin aroun' mongs' de neighbors en fine out which un you de bill do b'long to, en han' it over to de right one, all safe en soun', de way dat anybody dat had any gumption would? No; I take en whack de bill in two, en give half un it to you, en de yuther half to de yuther woman. Dat's de way Sollermun was gwyne to do wid de chile. Now I want to ast you: what's de use er dat half a bill?—can't buy noth'n wid it. En what use is a half a chile? I wouldn' give a dern for a million un um."

"But hang it, Jim, you've clean missed the point—blame it, you've missed\ it a thousand mile."

"Who? Me? Go 'long. Doan' talk to me 'bout yo' pints. I reck'n I knows sense when I sees it; en dey ain' no sense in sich doin's as dat. De 'spute warn't 'bout a half a chile, de 'spute was 'bout a whole chile; en de man dat think he kin settle a 'spute 'bout a whole chile wid a half a chile doan' know enough to come in out'n de rain. Doan' talk to me 'bout Sollermun, Huck, I knows him by de back."

"But I tell you you don't get the point."

"Blame de point! I reck'n I knows what I knows. En mine you, de real pint is down furder—it's down deeper. It lays in de way Sollermun was raised. You take a man dat's got on'y one or two chillen; is dat man gwyne to be waseful o' chillen? No, he ain't; he can't 'ford it. He know how to value 'em. But you take a man dat's got 'bout five million chillen runnin' roun' de house, en it's diffunt. He as soon chop a chile in two as a cat. Dey's plenty mo'. A chile er two, mo' er less, warn't no

consekens to Sollermun, dad fatch him!”

I never see such a black man. If he got a notion in his head once, there warn’t no getting it out again. He was the most down on Solomon of any black man I ever see. So I went to talking about other kings, and let Solomon slide. I told about Louis Sixteenth that got his head cut off in France long time ago; and about his little boy the dolphin, that would a been a king, but they took and shut him up in jail, and some say he died there.

“Po’ little chap.”

“But some says he got out and got away and come to America.”

“Dat’s good! But he’ll be pooty lonesome—dey ain’t no kings here, is dey, Huck?”

“No.”

“Den he cain’t git no situation. What he gwyne to do?”

“Well, I don’t know. Some of them gets on the police, and some of them learns people how to talk French.”

“Why, Huck, doan’ de French people talk de same way we does?”

“No, Jim; you couldn’t understand a word they said—not a single word.”

“Well, now, I be ding-busted! How do dat come?”

“I don’t know; but it’s so. I got some of their jabber out of a book. S’pose a man was to come to you and say Polly-voov-franzzy—what would you think?”

“I wouldn’t think nuff’n; I’d take en bust him over de head—dat is, if he warn’t white. I wouldn’t ‘low no black man to call me dat.”

“Shucks, it ain’t calling you anything. It’s only saying, do you know how to talk French?”

“Well, den, why couldn’t he say it?”

“Why, he is a-saying it. That’s a Frenchman’s way of saying it.”

“Well, it’s a blame ridicklous way, en I doan’ want to hear no mo’ ’bout it. Dey ain’t no sense in it.”

“Looky here, Jim; does a cat talk like we do?”

“No, a cat don’t.”

“Well, does a cow?”

“No, a cow don’t, nuther.”

“Does a cat talk like a cow, or a cow talk like a cat?”

“No, dey don’t.”

“It’s natural and right for ’em to talk different from each other, ain’t it?”

“Course.”

“And ain’t it natural and right for a cat and a cow to talk different from us?”

“Why, mos’ sholy it is.”

“Well, then, why ain’t it natural and right for a Frenchman to talk different from us? You answer me that.”

“Is a cat a man, Huck?”

“No.”

“Well, den, dey ain’t no sense in a cat talkin’ like a man. Is a cow a man?—er is a cow a cat?”

“No, she ain’t either of them.”

“Well, den, she ain’t got no business to talk like either one er the yuther of ’em. Is a Frenchman a man?”

“Yes.”

“Well, den! Dad blame it, why doan’ he talk like a man? You answer me dat!”

I see it warn’t no use wasting words—you can’t learn a black man to argue. So I quit.

CHAPTER XV

We judged that three nights more would fetch us to Cairo, at the bottom of Illinois, where the Ohio River comes in, and that was what we was after. We would sell the raft and get on a steamboat and go way up the Ohio amongst the free States, and then be out of trouble.

Well, the second night a fog begun to come on, and we made for a towhead to tie to, for it wouldn’t do to try to run in a fog; but when I paddled ahead in the canoe, with the line to make fast, there warn’t anything but little saplings to tie to. I passed the line around one of them right on the edge of the cut bank, but there was a stiff current, and the raft come booming down so lively she tore it out by the roots and away she went. I see the fog closing down, and it made me so sick and scared I couldn’t budge for most a half a minute it seemed to me—and then there warn’t no raft in sight; you couldn’t see twenty yards. I jumped into the canoe and run back to the stern, and grabbed the paddle and set her back a stroke. But she didn’t come. I was in such a hurry I hadn’t untied her. I got up and tried to untie her, but I was so excited my hands shook so I couldn’t hardly do anything with them.

As soon as I got started I took out after the raft, hot and heavy, right down the towhead. That was all right as far as it went, but the towhead warn’t sixty yards long, and the minute I flew by the foot of it I shot out into the solid white fog, and hadn’t no more idea which way I was going than a dead man.

Thinks I, it won’t do to paddle; first I know I’ll run into the bank or a towhead or something; I got to set still and float, and yet it’s mighty fidgety business to have to hold your hands still at such a time. I whooped and listened. Away down there somewheres I hears a

small whoop, and up comes my spirits. I went tearing after it, listening sharp to hear it again. The next time it come I see I warn't heading for it, but heading away to the right of it. And the next time I was heading away to the left of it—and not gaining on it much either, for I was flying around, this way and that and t'other, but it was going straight ahead all the time.

I did wish the fool would think to beat a tin pan, and beat it all the time, but he never did, and it was the still places between the whoops that was making the trouble for me. Well, I fought along, and directly I hears the whoop behind me. I was tangled good now. That was somebody else's whoop, or else I was turned around.

I threw the paddle down. I heard the whoop again; it was behind me yet, but in a different place; it kept coming, and kept changing its place, and I kept answering, till by and by it was in front of me again, and I knowed the current had swung the canoe's head down-stream, and I was all right if that was Jim and not some other raftsmen hollering. I couldn't tell nothing about voices in a fog, for nothing don't look natural nor sound natural in a fog.

The whooping went on, and in about a minute I come a-booming down on a cut bank with smoky ghosts of big trees on it, and the current throwed me off to the left and shot by, amongst a lot of snags that fairly roared, the current was tearing by them so swift.

In another second or two it was solid white and still again. I set perfectly still then, listening to my heart thump, and I reckon I didn't draw a breath while it thumped a hundred.

I just give up then. I knowed what the matter was. That cut bank was an island, and Jim had gone down t'other side of it. It warn't no towhead that you could float by in ten minutes. It had the big timber of a regular island; it might be five or six miles long and more than half a mile wide.

I kept quiet, with my ears cocked, about fifteen minutes, I reckon. I was floating along, of course, four or five miles an hour; but you don't ever think of that. No, you feel like you are laying dead still on the water; and if a little glimpse of a snag slips by you don't think to yourself how fast you're going, but you catch your breath and think, my! how that snag's tearing along. If you think it ain't dismal and lonesome out in a fog that way by yourself in the night, you try it once—you'll see.

Next, for about a half an hour, I whoops now and then; at last I hears the answer a long ways off, and tries to follow it, but I couldn't do it, and directly I judged I'd got into a nest of towheads, for I had little dim glimpses of them on both sides of me—sometimes just a narrow channel between, and some that I couldn't see I

knowed was there because I'd hear the wash of the current against the old dead brush and trash that hung over the banks. Well, I warn't long loosing the whoops down amongst the towheads; and I only tried to chase them a little while, anyway, because it was worse than chasing a Jacko'lantern. You never knowed a sound dodge around so, and swap places so quick and so much. I had to claw away from the bank pretty lively four or five times, to keep from knocking the islands out of the river; and so I judged the raft must be butting into the bank every now and then, or else it would get further ahead and clear out of hearing—it was floating a little faster than what I was.

Well, I seemed to be in the open river again by and by, but I couldn't hear no sign of a whoop nowheres. I reckoned Jim had fetched up on a snag, maybe, and it was all up with him. I was good and tired, so I laid down in the canoe and said I wouldn't bother no more. I didn't want to go to sleep, of course; but I was so sleepy I couldn't help it; so I thought I would take jest one little cat-nap.

But I reckon it was more than a cat-nap, for when I waked up the stars was shining bright, the fog was all gone, and I was spinning down a big bend stern first. First I didn't know where I was; I thought I was dreaming; and when things began to come back to me they seemed to come up dim out of last week.

It was a monstrous big river here, with the tallest and the thickest kind of timber on both banks; just a solid wall, as well as I could see by the stars. I looked away down-stream, and seen a black speck on the water. I took after it; but when I got to it warn't nothing but a couple of sawlogs made fast together. Then I see another speck, and chased that; then another, and this time I was right. It was the raft.

When I got to it Jim was setting there with his head down between his knees, asleep, with his right arm hanging over the steering-oar. The other oar was smashed off, and the raft was littered up with leaves and branches and dirt. So she'd had a rough time.

I made fast and laid down under Jim's nose on the raft, and began to gap, and stretch my fists out against Jim, and says:

"Hello, Jim, have I been asleep? Why didn't you stir me up?"

"Goodness gracious, is dat you, Huck? En you ain' dead—you ain' drowned—you's back agin? It's too good for true, honey, it's too good for true. Lemme look at you chile, lemme feel o' you. No, you ain' dead! you's back agin, 'live en soun', jis de same ole Huck—de same ole Huck, thanks to goodness!"

"What's the matter with you, Jim? You been a-drinking?"

"Drinkin'? Has I ben a-drinkin'? Has I had a chance

to be a-drinkin'?"

"Well, then, what makes you talk so wild?"

"How does I talk wild?"

"How? Why, hain't you been talking about my coming back, and all that stuff, as if I'd been gone away?"

"Huck-Huck Finn, you look me in de eye; look me in de eye. Hain't you ben gone away?"

"Gone away? Why, what in the nation do you mean? I hain't been gone anywheres. Where would I go to?"

"Well, looky here, boss, dey's sumf'n wrong, dey is. Is it me, or who is I? Is I heah, or whah is I? Now dat's what I wants to know."

"Well, I think you're here, plain enough, but I think you're a tangle-headed old fool, Jim."

"I is, is I? Well, you answer me dis: Didn't you tote out de line in de canoe fer to make fas' to de towhead?"

"No, I didn't. What tow-head? I hain't see no tow-head."

"You hain't seen no towhead? Looky here, didn't de line pull loose en de raf' go ahummin' down de river, en leave you en de canoe behine in de fog?"

"What fog?"

"Why, de fog!-de fog dat's been aroun' all night. En didn't you whoop, en didn't I whoop, tell we got mix' up in de islands en one un us got los' en t'other one was jis' as good as los', 'kase he didn' know whah he wuz? En didn't I bust up agin a lot er dem islands en have a terrible time en mos' git drowned? Now ain' dat so, boss-ain't it so? You answer me dat."

"Well, this is too many for me, Jim. I hain't seen no fog, nor no islands, nor no troubles, nor nothing. I been setting here talking with you all night till you went to sleep about ten minutes ago, and I reckon I done the same. You couldn't a got drunk in that time, so of course you've been dreaming."

"Dad fetch it, how is I gwyne to dream all dat in ten minutes?"

"Well, hang it all, you did dream it, because there didn't any of it happen."

"But, Huck, it's all jis' as plain to me as--"

"It don't make no difference how plain it is; there ain't nothing in it. I know, because I've been here all the time."

Jim didn't say nothing for about five minutes, but set there studying over it. Then he says:

"Well, den, I reck'n I did dream it, Huck; but dog my cats ef it ain't de powerfulest dream I ever see. En I hain't ever had no dream b'fo' dat's tired me like dis one."

"Oh, well, that's all right, because a dream does tire a body like everything sometimes.

But this one was a staving dream; tell me all about it, Jim."

So Jim went to work and told me the whole thing right through, just as it happened, only he painted it up considerable. Then he said he must start in and "terpret" it, because it was sent for a warning. He said the first towhead stood for a man that would try to do us some good, but current was another man that would get us away from him. The whoops was warnings that would come to us every now and then, and if we didn't try hard to make out to understand them they'd just take us into bad luck, 'stead of keeping us out of it. The lot of towheads was troubles we was going to get into with quarrelsome people and all kinds of mean folks, but if we minded our business and didn't talk back and aggravate them, we would pull through and get out of the fog and into the big clear river, which was the free States, and wouldn't have no more trouble.

It had clouded up pretty dark just after I got on to the raft, but it was clearing up again now.

"Oh, well, that's all interpreted well enough as far as it goes, Jim," I says; "but what does these things stand for?"

It was the leaves and rubbish on the raft and the smashed oar. You could see them firstrate now.

Jim looked at the trash, and then looked at me, and back at the trash again. He had got the dream fixed so strong in his head that he couldn't seem to shake it loose and get the facts back into its place again right away. But when he did get the thing straightened around he looked at me steady without ever smiling, and says:

"What do dey stan' for? I'se gwyne to tell you. When I got all wore out wid work, en wid de callin' for you, en went to sleep, my heart wuz mos' broke bekase you wuz los', en I didn' k'yer no' mo' what become er me en de raf'. En when I wake up en fine you back agin, all safe en soun', de tears come, en I could a got down on my knees en kiss yo' foot, I's so thankful. En all you wuz thinkin' 'bout wuz how you could make a fool uv ole Jim wid a lie. Dat truck dah is trash; en trash is what people is dat puts dirt on de head er dey fren's en makes 'em ashamed."

Then he got up slow and walked to the wigwam, and went in there without saying anything but that. But that was enough. It made me feel so mean I could almost kissed his foot to get him to take it back.

It was fifteen minutes before I could work myself up to go and humble myself to a black man; but I done it, and I warn't ever sorry for it afterwards, neither. I didn't do him no more mean tricks, and I wouldn't done that one if I'd a knowed it would make him feel that way.

CHAPTER XVI

We slept most all day, and started out at night, a little ways behind a monstrous long raft that was as long going by as a procession. She had four long sweeps at each end, so we judged she carried as many as thirty men, likely. She had five big wigwams aboard, wide apart, and an open camp fire in the middle, and a tall flag-pole at each end. There was a power of style about her. It amounted to something being a raftsman on such a craft as that.

We went drifting down into a big bend, and the night clouded up and got hot. The river was very wide, and was walled with solid timber on both sides; you couldn't see a break in it hardly ever, or a light. We talked about Cairo, and wondered whether we would know it when we got to it. I said likely we wouldn't, because I had heard say there warn't but about a dozen houses there, and if they didn't happen to have them lit up, how was we going to know we was passing a town? Jim said if the two big rivers joined together there, that would show. But I said maybe we might think we was passing the foot of an island and coming into the same old river again. That disturbed Jim—and me too. So the question was, what to do? I said, paddle ashore the first time a light showed, and tell them pap was behind, coming along with a trading-scow, and was a green hand at the business, and wanted to know how far it was to Cairo. Jim thought it was a good idea, so we took a smoke on it and waited.

There warn't nothing to do now but to look out sharp for the town, and not pass it without seeing it. He said he'd be mighty sure to see it, because he'd be a free man the minute he seen it, but if he missed it he'd be in a slave country again and no more show for freedom. Every little while he jumps up and says:

“Dah she is?”

But it warn't. It was Jack-o'-lanterns, or lightning bugs; so he set down again, and went to watching, same as before. Jim said it made him all over trembly and feverish to be so close to freedom. Well, I can tell you it made me all over trembly and feverish, too, to hear him, because I begun to get it through my head that he was most free—and who was to blame for it? Why, me. I couldn't get that out of my conscience, no how nor no way. It got to troubling me so I couldn't rest; I couldn't stay still in one place. It hadn't ever come home to me before, what this thing was that I was doing. But now it did; and it stayed with me, and scorched me more and more. I tried to make out to myself that I warn't to blame, because I didn't run Jim off from his rightful owner; but it warn't no use, conscience up and says, every time, “But you knowed he

was running for his freedom, and you could a paddled ashore and told somebody.” That was so—I couldn't get around that noway. That was where it pinched. Conscience says to me, “What had poor Miss Watson done to you that you could see her black man go off right under your eyes and never say one single word? What did that poor old woman do to you that you could treat her so mean? Why, she tried to learn you your book, she tried to learn you your manners, she tried to be good to you every way she knowed how. That's what she done.”

I got to feeling so mean and so miserable I most wished I was dead. I fidgeted up and down the raft, abusing myself to myself, and Jim was fidgeting up and down past me. We neither of us could keep still. Every time he danced around and says, “Dah's Cairo!” it went through me like a shot, and I thought if it was Cairo I reckoned I would die of miserableness.

Jim talked out loud all the time while I was talking to myself. He was saying how the first thing he would do when he got to a free State he would go to saving up money and never spend a single cent, and when he got enough he would buy his wife, which was owned on a farm close to where Miss Watson lived; and then they would both work to buy the two children, and if their master wouldn't sell them, they'd get an Ab'litionist to go and steal them.

It most froze me to hear such talk. He wouldn't ever dared to talk such talk in his life before. Just see what a difference it made in him the minute he judged he was about free. It was according to the old saying, “Give a black man an inch and he'll take an ell.” Thinks I, this is what comes of my not thinking. Here was this black man, which I had as good as helped to run away, coming right out flat-footed and saying he would steal his children—children that belonged to a man I didn't even know; a man that hadn't ever done me no harm.

I was sorry to hear Jim say that, it was such a lowering of him. My conscience got to stirring me up hotter than ever, until at last I says to it, “Let up on me—it ain't too late yet—I'll paddle ashore at the first light and tell.” I felt easy and happy and light as a feather right off. All my troubles was gone. I went to looking out sharp for a light, and sort of singing to myself. By and by one showed. Jim sings out:

“We's safe, Huck, we's safe! Jump up and crack yo' heels! Dat's de good ole Cairo at

las', I jis knows it!”

I says:

“I'll take the canoe and go and see, Jim. It mightn't be, you know.”

He jumped and got the canoe ready, and put his old coat in the bottom for me to set on, and give me the paddle; and as I shoved off, he says:

"Pooty soon I'll be a-shout'n' for joy, en I'll say, it's all on accounts o' Huck; I's a free man, en I couldn't ever ben free ef it hadn' ben for Huck; Huck done it. Jim won't ever forgit you, Huck; you's de bes' fren' Jim's ever had; en you's de only fren' ole Jim's got now."

I was paddling off, all in a sweat to tell on him; but when he says this, it seemed to kind of take the tuck all out of me. I went along slow then, and I warn't right down certain whether I was glad I started or whether I warn't. When I was fifty yards off, Jim says:

"Dah you goes, de ole true Huck; de on'y white genlman dat ever kep' his promise to ole Jim."

Well, I just felt sick. But I says, I got to do it—I can't get out of it. Right then along comes a skiff with two men in it with guns, and they stopped and I stopped. One of them says:

"What's that yonder?"

"A piece of a raft," I says.

"Do you belong on it?"

"Yes, sir."

"Any men on it?"

"Only one, sir."

"Well, there's five black men run off to-night up yonder, above the head of the bend. Is your man white or black?"

I didn't answer up prompt. I tried to, but the words wouldn't come. I tried for a second or two to brace up and out with it, but I warn't man enough—hadn't the spunk of a rabbit. I see I was weakening; so I just give up trying, and up and says:

"He's white."

"I reckon we'll go and see for ourselves."

"I wish you would," says I, "because it's pap that's there, and maybe you'd help me tow the raft ashore where the light is. He's sick—and so is mam and Mary Ann."

"Oh, the devil! we're in a hurry, boy. But I s'pose we've got to. Come, buckle to your paddle, and let's get along."

I buckled to my paddle and they laid to their oars. When we had made a stroke or two, I says:

"Pap'll be mighty much obleeged to you, I can tell you. Everybody goes away when I want them to help me tow the raft ashore, and I can't do it by myself."

"Well, that's infernal mean. Odd, too. Say, boy, what's the matter with your father?"

"It's the—a—the—well, it ain't anything much."

They stopped pulling. It warn't but a mighty little ways to the raft now. One says:

"Boy, that's a lie. What is the matter with your pap? Answer up square now, and it'll be the better for you."

"I will, sir, I will, honest—but don't leave us, please. It's the—the—Gentlemen, if you'll only pull ahead, and let me heave you the headline, you won't have to come a-near the raft—please do."

"Set her back, John, set her back!" says one. They backed water. "Keep away, boy—keep to looard. Confound it, I just expect the wind has blowed it to us. Your pap's got the small-pox, and you know it precious well. Why didn't you come out and say so? Do you want to spread it all over?"

"Well," says I, a-blubbering, "I've told everybody before, and they just went away and left us."

"Poor devil, there's something in that. We are right down sorry for you, but we—well, hang it, we don't want the small-pox, you see. Look here, I'll tell you what to do. Don't you try to land by yourself, or you'll smash everything to pieces. You float along down about twenty miles, and you'll come to a town on the left-hand side of the river. It will be long after sun-up then, and when you ask for help you tell them your folks are all down with chills and fever. Don't be a fool again, and let people guess what is the matter. Now we're trying to do you a kindness; so you just put twenty miles between us, that's a good boy. It wouldn't do any good to land yonder where the light is—it's only a wooyard. Say, I reckon your father's poor, and I'm bound to say he's in pretty hard luck. Here, I'll put a twenty-dollar gold piece on this board, and you get it when it floats by. I feel mighty mean to leave you; but my kingdom! it won't do to fool with small-pox, don't you see?"

"Hold on, Parker," says the other man, "here's a twenty to put on the board for me. Goodbye, boy; you do as Mr. Parker told you, and you'll be all right."

"That's so, my boy—good-bye, good-bye. If you see any runaway black men you get help and nab them, and you can make some money by it."

"Good-bye, sir," says I; "I won't let no runaway black men get by me if I can help it." They went off and I got aboard the raft, feeling bad and low, because I knowed very well I had done wrong, and I see it warn't no use for me to try to learn to do right; a body that don't get started right when he's little ain't got no show—when the pinch comes there ain't nothing to back him up and keep him to his work, and so he gets beat. Then I thought a minute, and says to myself, hold on; s'pose you'd a done right and give Jim up, would you felt better than what you do now? No, says I, I'd feel bad—I'd feel just the same way I do now. Well, then, says I, what's the use you learning to do right when it's troublesome to do right and ain't no trouble to do wrong, and the wages is just the same? I was stuck.

I couldn't answer that. So I reckoned I wouldn't bother no more about it, but after this always do

whichever come handiest at the time.

I went into the wigwam; Jim warn't there. I looked all around; he warn't anywhere. I says:

"Jim!"

"Here I is, Huck. Is dey out o' sight yit? Don't talk loud."

He was in the river under the stern oar, with just his nose out. I told him they were out of sight, so he come aboard. He says:

"I was a-listenin' to all de talk, en I slips into de river en was gwyne to shove for sho' if dey come aboard. Den I was gwyne to swim to de raf' agin when dey was gone. But lawsy, how you did fool 'em, Huck! Dat wuz de smartes' dodge! I tell you, chile, I'spec it save' ole Jim—ole Jim ain't going to forgit you for dat, honey."

Then we talked about the money. It was a pretty good raise—twenty dollars apiece. Jim said we could take deck passage on a steamboat now, and the money would last us as far as we wanted to go in the free States. He said twenty mile more warn't far for the raft to go, but he wished we was already there.

Towards daybreak we tied up, and Jim was mighty particular about hiding the raft good. Then he worked all day fixing things in bundles, and getting all ready to quit rafting.

That night about ten we hove in sight of the lights of a town away down in a left-hand bend.

I went off in the canoe to ask about it. Pretty soon I found a man out in the river with a skiff, setting a trot-line. I ranged up and says:

"Mister, is that town Cairo?"

"Cairo? no. You must be a blame' fool."

"What town is it, mister?"

"If you want to know, go and find out. If you stay here botherin' around me for about a half a minute longer you'll get something you won't want."

I paddled to the raft. Jim was awful disappointed, but I said never mind, Cairo would be the next place, I reckoned.

We passed another town before daylight, and I was going out again; but it was high ground, so I didn't go. No high ground about Cairo, Jim said. I had forgot it. We laid up for the day on a towhead tolerable close to the left-hand bank. I begun to suspicion something. So did Jim. I says:

"Maybe we went by Cairo in the fog that night."

He says:

"Doan' le's talk about it, Huck. Po' black men can't have no luck. I awluz 'spected dat rattlesnake-skin warn't done wid its work."

"I wish I'd never seen that snake-skin, Jim—I do wish I'd never laid eyes on it."

"It ain't yo' fault, Huck; you didn' know. Don't you blame yo'self 'bout it."

When it was daylight, here was the clear Ohio water inshore, sure enough, and outside was the old regular Muddy! So it was all up with Cairo.

We talked it all over. It wouldn't do to take to the shore; we couldn't take the raft up the stream, of course. There warn't no way but to wait for dark, and start back in the canoe and take the chances. So we slept all day amongst the cottonwood thicket, so as to be fresh for the work, and when we went back to the raft about dark the canoe was gone!

We didn't say a word for a good while. There warn't anything to say. We both knowed well enough it was some more work of the rattlesnake-skin; so what was the use to talk about it? It would only look like we was finding fault, and that would be bound to fetch more bad luck—and keep on fetching it, too, till we knowed enough to keep still.

By and by we talked about what we better do, and found there warn't no way but just to go along down with the raft till we got a chance to buy a canoe to go back in. We warn't going to borrow it when there warn't anybody around, the way pap would do, for that might set people after us.

So we shoved out after dark on the raft.

Anybody that don't believe yet that it's foolishness to handle a snakeskin, after all that that snake-skin done for us, will believe it now if they read on and see what more it done for us. The place to buy canoes is off of rafts laying up at shore. But we didn't see no rafts laying up; so we went along during three hours and more. Well, the night got gray and ruther thick, which is the next meanest thing to fog. You can't tell the shape of the river, and you can't see no distance. It got to be very late and still, and then along comes a steamboat up the river. We lit the lantern, and judged she would see it. Up-stream boats didn't generly come close to us; they go out and follow the bars and hunt for easy water under the reefs; but nights like this they bull right up the channel against the whole river.

We could hear her pounding along, but we didn't see her good till she was close. She aimed right for us. Often they do that and try to see how close they can come without touching; sometimes the wheel bites off a sweep, and then the pilot sticks his head out and laughs, and thinks he's mighty smart. Well, here she comes, and we said she was going to try and shave us; but she didn't seem to be sheering off a bit. She was a big one, and she was coming in a hurry, too, looking like a black cloud with rows of glowworms around it; but all of a sudden she bulged out, big and scary, with a long row of wide open furnace doors shining like red-hot teeth, and her monstrous bows and guards hanging

right over us. There was a yell at us, and a jingling of bells to stop the engines, a powwow of cussing, and whistling of steam—and as Jim went overboard on one side and I on the other, she come smashing straight through the raft.

I dived—and I aimed to find the bottom, too, for a thirty-foot wheel had got to go over me, and I wanted it to have plenty of room. I could always stay under water a minute; this time I reckon I stayed under a minute and a half. Then I bounced for the top in a hurry, for I was nearly busting. I popped out to my armpits and blowed the water out of my nose, and puffed a bit. Of course there was a booming current; and of course that boat started her engines again ten seconds after she stopped them, for they never cared much for raftsmen; so now she was churning along up the river, out of sight in the thick weather, though I could hear her.

I sung out for Jim about a dozen times, but I didn't get any answer; so I grabbed a plank that touched me while I was "treading water," and struck out for shore, showing it ahead of me. But I made out to see that the drift of the current was towards the left-hand shore, which meant that I was in a crossing; so I changed off and went that way.

It was one of these long, slanting, two-mile crossings; so I was a good long time in getting over. I made a safe landing, and clumb up the bank. I couldn't see but a little ways, but I went poking along over rough ground for a quarter of a mile or more, and then I run across a big old-fashioned double loghouse before I noticed it. I was going to rush by and get away, but a lot of dogs jumped out and went to howling and barking at me, and I knowed better than to move another peg.

CHAPTER XVII

In about a minute somebody spoke out of a window without putting his head out, and says:

"Be done, boys! Who's there?"

I says:

"It's me."

"Who's me?"

"George Jackson, sir."

"What do you want?"

"I don't want nothing, sir. I only want to go along by, but the dogs won't let me."

"What are you prowling around here this time of night for—hey?"

"I warn't prowling around, sir, I fell overboard off of the steamboat."

"Oh, you did, did you? Strike a light there,

somebody. What did you say your name was?"

"George Jackson, sir. I'm only a boy."

"Look here, if you're telling the truth you needn't be afraid—nobody'll hurt you. But don't try to budge; stand right where you are. Rouse out Bob and Tom, some of you, and fetch the guns. George Jackson, is there anybody with you?"

"No, sir, nobody."

I heard the people stirring around in the house now, and see a light. The man sung out:

"Snatch that light away, Betsy, you old fool—ain't you got any sense? Put it on the floor behind the front door. Bob, if you and Tom are ready, take your places."

"All ready."

"Now, George Jackson, do you know the Shepherds?"

"No, sir; I never heard of them."

"Well, that may be so, and it mayn't. Now, all ready. Step forward, George Jackson. And mind, don't you hurry—come mighty slow. If there's anybody with you, let him keep back—if he shows himself he'll be shot. Come along now. Come slow; push the door open yourself—just enough to squeeze in, d' you hear?"

I didn't hurry; I couldn't if I'd wanted to. I took one slow step at time and there warn't a sound, only I thought I could hear my heart. The dogs were as still as the humans, but they followed a little behind me. When I got to the three log doorsteps I heard them unlocking and unbarring and unbolting. I put my hand on the door and pushed it a little and a little more till somebody said, "There, that's enough— put your head in." I done it, but I judged they would take it off.

The candle was on the floor, and there they all was, looking at me, and me at them, for about a quarter of a minute: Three big men with guns pointed at me, which made me wince, I tell you; the oldest, gray and about sixty, the other two thirty or more—all of them fine and handsome—and the sweetest old grayheaded lady, and back of her two young women which I couldn't see right well. The old gentleman says:

"There; I reckon it's all right. Come in."

As soon as I was in the old gentleman he locked the door and barred it and bolted it, and told the young men to come in with their guns, and they all went in a big parlor that had a new rag carpet on the floor, and got together in a corner that was out of the range of the front windows—there warn't none on the side. They held the candle, and took a good look at me, and all said, "Why, he ain't a Shepherdson—no, there ain't any Shepherdson about him." Then the old man said he hoped I wouldn't mind being searched for arms, because he didn't mean no harm by it—it was only to

make sure. So he didn't pry into my pockets, but only felt outside with his hands, and said it was all right. He told me to make myself easy and at home, and tell all about myself; but the old lady says:

"Why, bless you, Saul, the poor thing's as wet as he can be; and don't you reckon it may be he's hungry?"

"True for you, Rachel—I forgot."

So the old lady says:

"Betsy" (this was a black woman), "you fly around and get him something to eat as quick as you can, poor thing; and one of you girls go and wake up Buck and tell him—oh, here he is himself. Buck, take this little stranger and get the wet clothes off from him and dress him up in some of yours that's dry."

Buck looked about as old as me—thirteen or fourteen or along there, though he was a little bigger than me. He hadn't on anything but a shirt, and he was very frowzy-headed.

He came in gaping and digging one fist into his eyes, and he was dragging a gun along with the other one.

He says:

"Ain't they no Shepherdsons around?"

They said, no, 'twas a false alarm.

"Well," he says, "if they'd a ben some, I reckon I'd a got one."

They all laughed, and Bob says:

"Why, Buck, they might have scalped us all, you've been so slow in coming."

"Well, nobody come after me, and it ain't right I'm always kept down; I don't get no show."

"Never mind, Buck, my boy," says the old man, "you'll have show enough, all in good time, don't you fret about that. Go 'long with you now, and do as your mother told you."

When we got up-stairs to his room he got me a coarse shirt and a roundabout and pants of his, and I put them on. While I was at it he asked me what my name was, but before I could tell him he started to tell me about a bluejay and a young rabbit he had caught in the woods day before yesterday, and he asked me where Moses was when the candle went out. I said I didn't know; I hadn't heard about it before, no way.

"Well, guess," he says.

"How'm I going to guess," says I, "when I never heard tell of it before?"

"But you can guess, can't you? It's just as easy."

"Which candle?" I says.

"Why, any candle," he says.

"I don't know where he was," says I; "where was he?"

"Why, he was in the dark! That's where he was!"

"Well, if you knowed where he was, what did you ask me for?"

"Why, blame it, it's a riddle, don't you see? Say, how long are you going to stay here? You got to stay always. We can just have booming times—they don't have no school now. Do you own a dog? I've got a dog—and he'll go in the river and bring out chips that you throw in. Do you like to comb up Sundays, and all that kind of foolishness? You bet I don't, but ma she makes me. Confound these ole britches! I reckon I'd better put 'em on, but I'd ruther not, it's so warm. Are you all ready? All right. Come along, old hoss."

Cold corn-pone, cold corn-beef, butter and buttermilk—that is what they had for me down there, and there ain't nothing better that ever I've come across yet. Buck and his ma and all of them smoked cob pipes, except the black woman, which was gone, and the two young women. They all smoked and talked, and I eat and talked. The young women had quilts around them, and their hair down their backs.

They all asked me questions, and I told them how pap and me and all the family was living on a little farm down at the bottom of Arkansaw, and my sister Mary Ann run off and got married and never was heard of no more, and Bill went to hunt them and he warn't heard of no more, and Tom and Mort died, and then there warn't nobody but just me and pap left, and he was just trimmed down to nothing, on account of his troubles; so when he died I took what there was left, because the farm didn't belong to us, and started up the river, deck passage, and fell overboard; and that was how I come to be here. So they said I could have a home there as long as I wanted it. Then it was most daylight and everybody went to bed, and I went to bed with Buck, and when I waked up in the morning, drat it all, I had forgot what my name was. So I laid there about an hour trying to think, and when Buck waked up I says:

"Can you spell, Buck?"

"Yes," he says.

"I bet you can't spell my name," says I.

"I bet you what you dare I can," says he.

"All right," says I, "go ahead."

"G-e-o-r-g-e J-a-x-o-n—there now," he says.

"Well," says I, "you done it, but I didn't think you could. It ain't no slouch of a name to spell—right off without studying."

I set it down, private, because somebody might want me to spell it next, and so I wanted to be handy with it and rattle it off like I was used to it.

It was a mighty nice family, and a mighty nice house, too. I hadn't seen no house out in the country before that was so nice and had so much style. It didn't have an iron latch on the front door, nor a wooden one with a buckskin string, but a brass knob to turn, the same as houses in town. There warn't no bed in the

parlor, nor a sign of a bed; but heaps of parlors in towns has beds in them. There was a big fireplace that was bricked on the bottom, and the bricks was kept clean and red by pouring water on them and scrubbing them with another brick; sometimes they wash them over with red water-paint that they call Spanish-brown, same as they do in town. They had big brass dog-irons that could hold up a saw-log. There was a clock on the middle of the mantelpiece, with a picture of a town painted on the bottom half of the glass front, and a round place in the middle of it for the sun, and you could see the pendulum swinging behind it. It was beautiful to hear that clock tick; and sometimes when one of these peddlers had been along and scoured her up and got her in good shape, she would start in and strike a hundred and fifty before she got tuckered out. They wouldn't took any money for her.

Well, there was a big outlandish parrot on each side of the clock, made out of something like chalk, and painted up gaudy. By one of the parrots was a cat made of crockery, and a crockery dog by the other; and when you pressed down on them they squeaked, but didn't open their mouths nor look different nor interested. They squeaked through underneath. There was a couple of big wild-turkey-wing fans spread out behind those things. On the table in the middle of the room was a kind of a lovely crockery basket that had apples and oranges and peaches and grapes piled up in it, which was much redder and yellower and prettier than real ones is, but they warn't real because you could see where pieces had got chipped off and showed the white chalk, or whatever it was, underneath.

This table had a cover made out of beautiful oilcloth, with a red and blue spread-eagle painted on it, and a painted border all around. It come all the way from Philadelphia, they said. There was some books, too, piled up perfectly exact, on each corner of the table. One was a big family Bible full of pictures. One was Pilgrim's Progress, about a man that left his family, it didn't say why. I read considerable in it now and then. The statements was interesting, but tough. Another was Friendship's Offering, full of beautiful stuff and poetry; but I didn't read the poetry. Another was Henry Clay's Speeches, and another was Dr. Gunn's Family Medicine, which told you all about what to do if a body was sick or dead. There was a hymn book, and a lot of other books. And there was nice split-bottom chairs, and perfectly sound, too—not bagged down in the middle and busted, like an old basket.

They had pictures hung on the walls—mainly Washingtons and Lafayettes, and battles, and Highland Marys, and one called "Signing the Declaration." There was some that they called crayons, which one of the daughters which was dead made her own self when she was only fifteen years old. They was

different from any pictures I ever see before—blacker, mostly, than is common. One was a woman in a slim black dress, belted small under the armpits, with bulges like a cabbage in the middle of the sleeves, and a large black scoop-shovel bonnet with a black veil, and white slim ankles crossed about with black tape, and very wee black slippers, like a chisel, and she was leaning pensive on a tombstone on her right elbow, under a weeping willow, and her other hand hanging down her side holding a white handkerchief and a reticule, and underneath the picture it said "*Shall I Never See Thee More Alas.*" Another one was a young lady with her hair all combed up straight to the top of her head, and knotted there in front of a comb like a chair-back, and she was crying into a handkerchief and had a dead bird laying on its back in her other hand with its heels up, and underneath the picture it said "*I Shall Never Hear Thy Sweet Chirrup More Alas.*" There was one where a young lady was at a window looking up at the moon, and tears running down her cheeks; and she had an open letter in one hand with black sealing wax showing on one edge of it, and she was mashing a locket with a chain to it against her mouth, and underneath the picture it said "*And Art Thou Gone Yes Thou Art Gone Alas.*" These was all nice pictures, I reckon, but I didn't somehow seem to take to them, because if ever I was down a little they always give me the fan-tods. Everybody was sorry she died, because she had laid out a lot more of these pictures to do, and a body could see by what she had donewhat they had lost. But I reckoned that with her disposition she was having a better time in the graveyard. She was at work on what they said was her greatest picture when she took sick, and every day and every night it was her prayer to be allowed to live till she got it done, but she never got the chance. It was a picture of a young woman in a long white gown, standing on the rail of a bridge all ready to jump off, with her hair all down her back, and looking up to the moon, with the tears running down her face, and she had two arms folded across her breast, and two arms stretched out in front, and two more reaching up towards the moon—and the idea was to see which pair would look best, and then scratch out all the other arms; but, as I was saying, she died before she got her mind made up, and now they kept this picture over the head of the bed in her room, and every time her birthday come they hung flowers on it. Other times it was hid with a little curtain. The young woman in the picture had a kind of a nice sweet face, but there was so many arms it made her look too spidery, seemed to me.

This young girl kept a scrap-book when she was alive, and used to paste obituaries and accidents and cases of patient suffering in it out of the Presbyterian Observer, and write poetry after them out of her own head. It was very good poetry. This is what she wrote

about a boy by the name of Stephen Dowling Bots that fell down a well and was drowned:

ODE TO STEPHEN DOWLING BOTS,
DEC'D

*And did young Stephen sicken, And did
young Stephen die? And did the sad hearts
thicken, And did the mourners cry?*

*No; such was not the fate of Young Stephen
Dowling Bots; Though sad hearts round him
thickened, 'Twas not from sickness' shots.*

*No whooping-cough did rack his frame,
Nor measles drear with spots; Not these
impaired the sacred name Of Stephen
Dowling Bots.*

*Despised love struck not with woe That
head of curly knots, Nor stomach troubles
laid him low, Young Stephen Dowling Bots.*

*O no. Then list with tearful eye, Whilst I
his fate do tell. His soul did from this cold
world fly By falling down a well.*

*They got him out and emptied him; Alas it
was too late; His spirit was gone for to sport
aloft In the realms of the good and great.*

If Emmeline Grangerford could make poetry like that before she was fourteen, there ain't no telling what she could a done by and by. Buck said she could rattle off poetry like nothing. She didn't ever have to stop to think. He said she would slap down a line, and if she couldn't find anything to rhyme with it would just scratch it out and slap down another one, and go ahead. She warn't particular; she could write about anything you choose to give her to write about just so it was sadful. Every time a man died, or a woman died, or a child died, she would be on hand with her "tribute" before he was cold. She called them tributes. The neighbors said it was the doctor first, then Emmeline, then the undertaker—the undertaker never got in ahead of Emmeline but once, and then she hung fire on a rhyme for the dead person's name, which was Whistler. She warn't ever the same after that; she never complained, but she kinder pined away and did not live long. Poor thing, many's the time I made myself go up to the little room that used to be hers and get out her poor old scrap-book and read in it when her pictures had been aggravating me and I had soured on her a little. I liked all that family, dead ones and all, and warn't going to let anything come between us. Poor Emmeline made poetry about all the dead people when she was alive, and it didn't seem right that there warn't nobody to make some about her now she was gone; so I tried to sweat out a verse or two myself, but I couldn't seem to make it go somehow. They kept Emmeline's room trim and nice, and all the things fixed in it just

the way she liked to have them when she was alive, and nobody ever slept there. The old lady took care of the room herself, though there was plenty of black men, and she sewed there a good deal and read her Bible there mostly.

Well, as I was saying about the parlor, there was beautiful curtains on the windows: white, with pictures painted on them of castles with vines all down the walls, and cattle coming down to drink. There was a little old piano, too, that had tin pans in it, I reckon, and nothing was ever so lovely as to hear the young ladies sing "The Last Link is Broken" and play "The Battle of Prague" on it. The walls of all the rooms was plastered, and most had carpets on the floors, and the whole house was whitewashed on the outside.

It was a double house, and the big open place betwixt them was roofed and floored, and sometimes the table was set there in the middle of the day, and it was a cool, comfortable place. Nothing couldn't be better. And warn't the cooking good, and just bushels of it too

CHAPTER XVIII

Col. Grangerford was a gentleman, you see. He was a gentleman all over; and so was his family. He was well born, as the saying is, and that's worth as much in a man as it is in a horse, so the Widow Douglas said, and nobody ever denied that she was of the first aristocracy in our town; and pap he always said it, too, though he warn't no more quality than a mudcat himself. Col. Grangerford was very tall and ery slim, and had a darkish-paly complexion, not a sign of red in it anywheres; he was clean shaved every morning all over his thin face, and he had the thinnest kind of lips, and the thinnest kind of nostrils, and a high nose, and heavy eyebrows, and the blackest kind of eyes, sunk so deep back that they seemed like they was looking out of caverns at you, as you may say. His forehead was high, and his hair was black and straight and hung to his shoulders. His hands was long and thin, and every day of his life he put on a clean shirt and a full suit from head to foot made out of linen so white it hurt your eyes to look at it; and on Sundays he wore a blue tail-coat with brass buttons on it. He carried a mahogany cane with a silver head to it. There warn't no frivolishness about him, not a bit, and he warn't ever loud. He was as kind as he could be—you could feel that, you know, and so you had confidence. Sometimes he smiled, and it was good to see; but when he straightened himself up like a liberty-pole, and the lightning begun to flicker out from under his eyebrows, you wanted to climb a tree first, and find out what the matter was afterwards. He didn't ever have to tell anybody to mind their manners—everybody was always good-mannered where he was. Everybody loved

to have him around, too; he was sunshine most always—I mean he made it seem like good weather. When he turned into a cloudbank it was awful dark for half a minute, and that was enough; there wouldn't nothing go wrong again for a week.

When him and the old lady come down in the morning all the family got up out of their chairs and give them good-day, and didn't set down again till they had set down. Then Tom and Bob went to the sideboard where the decanter was, and mixed a glass of bitters and handed it to him, and he held it in his hand and waited till Tom's and Bob's was mixed, and then they bowed and said, "Our duty to you, sir, and madam;" and they bowed the least bit in the world and said thank you, and so they drank, all three, and Bob and Tom poured a spoonful of water on the sugar and the mite of whisky or apple brandy in the bottom of their tumblers, and give it to me and Buck, and we drank to the old people too.

Bob was the oldest and Tom next-tall, beautiful men with very broad shoulders and brown faces, and long black hair and black eyes. They dressed in white linen from head to foot, like the old gentleman, and wore broad Panama hats.

Then there was Miss Charlotte; she was twenty-five, and tall and proud and grand, but as good as she could be when she warn't stirred up; but when she was she had a look that would make you wilt in your tracks, like her father. She was beautiful.

So was her sister, Miss Sophia, but it was a different kind. She was gentle and sweet like a dove, and she was only twenty.

Each person had their own black man to wait on them—Buck too. My black man had a monstrous easy time, because I warn't used to having anybody do anything for me, but Buck's was on the jump most of the time.

This was all there was of the family now, but there used to be more—three sons; they got killed; and Emmeline that died.

The old gentleman owned a lot of farms and over a hundred black men. Sometimes a stack of people would come there, horseback, from ten or fifteen mile around, and stay five or six days, and have such junketings round about and on the river, and dances and picnics in the woods daytimes, and balls at the house nights. These people was mostly kinfolks of the family. The men brought their guns with them. It was a handsome lot of quality, I tell you.

There was another clan of aristocracy around there—five or six families—mostly of the name of Shepherdson. They was as high-toned and well born and rich and grand as the tribe of Grangerfords. The Shepherdsons and Grangerfords used the same

steamboat landing, which was about two mile above our house; so sometimes when I went up there with a lot of our folks I used to see a lot of the Shepherdsons there on their fine horses.

One day Buck and me was away out in the woods hunting, and heard a horse coming. We was crossing the road. Buck says:

"Quick! Jump for the woods!"

We done it, and then peeped down the woods through the leaves. Pretty soon a splendid young man come galloping down the road, setting his horse easy and looking like a soldier. He had his gun across his pommel. I had seen him before. It was young Harney Shepherdson. I heard Buck's gun go off at my ear, and Harney's hat tumbled off from his head. He grabbed his gun and rode straight to the place where we was hid. But we didn't wait. We started through the woods on a run. The woods warn't thick, so I looked over my shoulder to dodge the bullet, and twice I seen Harney cover Buck with his gun; and then he rode away the way he come—to get his hat, I reckon, but I couldn't see. We never stopped running till we got home. The old gentleman's eyes blazed a minute—'twas pleasure, mainly, I judged—then his face sort of smoothed down, and he says, kind of gentle:

"I don't like that shooting from behind a bush. Why didn't you step into the road, my boy?"

"The Shepherdsons don't, father. They always take advantage."

Miss Charlotte she held her head up like a queen while Buck was telling his tale, and her nostrils spread and her eyes snapped. The two young men looked dark, but never said nothing. Miss Sophia she turned pale, but the color come back when she found the man warn't hurt.

Soon as I could get Buck down by the corn-cribs under the trees by ourselves, I says:

"Did you want to kill him, Buck?"

"Well, I bet I did."

"What did he do to you?"

"Him? He never done nothing to me."

"Well, then, what did you want to kill him for?"

"Why, nothing—only it's on account of the feud."

"What's a feud?"

"Why, where was you raised? Don't you know what a feud is?"

"Never heard of it before—tell me about it."

"Well," says Buck, "a feud is this way: A man has a quarrel with another man, and kills him; then that other man's brother kills him; then the other brothers, on both sides, goes for one another; then the cousins chip in—and by and by everybody's killed off, and there ain't no more feud. But it's kind of slow, and

takes a long time.”

“Has this one been going on long, Buck?”

“Well, I should reckon ! It started thirty year ago, or som’ers along there. There was trouble ’bout something, and then a lawsuit to settle it; and the suit went agin one of the men, and so he up and shot the man that won the suit—which he would naturally do, of course. Anybody would.”

“What was the trouble about, Buck?—land?”

“I reckon maybe—I don’t know.”

“Well, who done the shooting? Was it a Grangerford or a Shepherdson?”

“Laws, how do I know? It was so long ago.”

“Don’t anybody know?”

“Oh, yes, pa knows, I reckon, and some of the other old people; but they don’t know now what the row was about in the first place.”

“Has there been many killed, Buck?”

“Yes; right smart chance of funerals. But they don’t always kill. Pa’s got a few buckshot in him; but he don’t mind it ‘cuz he don’t weigh much, anyway. Bob’s been carved up some with a bowie, and Tom’s been hurt once or twice.”

“Has anybody been killed this year, Buck?”

“Yes; we got one and they got one. ‘Bout three months ago my cousin Bud, fourteen year old, was riding through the woods on t’other side of the river, and didn’t have no weapon with him, which was blame’ foolishness, and in a lonesome place he hears a horse a-coming behind him, and sees old Baldy Shepherdson a-linkin’ after him with his gun in his hand and his white hair a-flying in the wind; and ‘stead of jumping off and taking to the brush, Bud ‘lowed he could out-run him; so they had it, nip and tuck, for five mile or more, the old man a-gaining all the time; so at last Bud seen it warn’t any use, so he stopped and faced around so as to have the bullet holes in front, you know, and the old man he rode up and shot him down. But he didn’t git much chance to enjoy his luck, for inside of a week our folks laid him out.”

“I reckon that old man was a coward, Buck.”

“I reckon he warn’t a coward. Not by a blame’ sight. There ain’t a coward amongst them Shepherdsons—not a one. And there ain’t no cowards amongst the Grangerfords either. Why, that old man kep’ up his end in a fight one day for half an hour against three Grangerfords, and come out winner. They was all a-horseback; he lit off of his horse and got behind a little woodpile, and kep’ his horse before him to stop the bullets; but the Grangerfords stayed on their horses and capered around the old man, and peppered away at him, and he peppered away at them. Him and his horse both went home pretty leaky and crippled, but the

Grangerfords had to be fetched home—and one of ’em was dead, and another died the next day. No, sir; if a body’s out hunting for cowards he don’t want to fool away any time amongst them Shepherdsons, becuz they don’t breed any of that kind .”

Next Sunday we all went to church, about three mile, everybody a-horseback. The men took their guns along, so did Buck, and kept them between their knees or stood them handy against the wall. The Shepherdsons done the same. It was pretty ornery preaching—all about brotherly love, and such-like tiresomeness; but everybody said it was a good sermon, and they all talked it over going home, and had such a powerful lot to say about faith and good works and free grace and preforeordination, and I don’t know what all, that it did seem to me to be one of the roughest Sundays I had run across yet.

About an hour after dinner everybody was dozing around, some in their chairs and some in their rooms, and it got to be pretty dull. Buck and a dog was stretched out on the grass in the sun sound asleep. I went up to our room, and judged I would take a nap myself. I found that sweet Miss Sophia standing in her door, which was next to ours, and she took me in her room and shut the door very soft, and asked me if I liked her, and I said I did; and she asked me if I would do something for her and not tell anybody, and I said I would. Then she said she’d forgot her Testament, and left it in the seat at church between two other books, and would I slip out quiet and go there and fetch it to her, and not say nothing to nobody. I said I would. So I slid out and slipped off up the road, and there warn’t anybody at the church, except maybe a hog or two, for there warn’t any lock on the door, and hogs likes a puncheon floor in summer-time because it’s cool. If you notice, most folks don’t go to church only when they’ve got to; but a hog is different.

Says I to myself, something’s up; it ain’t natural for a girl to be in such a sweat about a Testament. So I give it a shake, and out drops a little piece of paper with “HALF-PAST TWO” wrote on it with a pencil.

I ransacked it, but couldn’t find anything else. I couldn’t make anything out of that, so I put the paper in the book again, and when I got home and upstairs there was Miss Sophia in her door waiting for me. She pulled me in and shut the door; then she looked in the Testament till she found the paper, and as soon as she read it she looked glad; and before a body could think she grabbed me and give me a squeeze, and said I was the best boy in the world, and not to tell anybody. She was mighty red in the face for a minute, and her eyes lighted up, and it made her powerful pretty. I was a good deal astonished, but when I got my breath I asked her what the paper was about, and she asked me if I had read it, and I said no, and she asked me if I could read

writing, and I told her “no, only coarse-hand,” and then she said the paper warn’t anything but a bookmark to keep her place, and I might go and play now.

I went off down to the river, studying over this thing, and pretty soon I noticed that my black man was following along behind. When we was out of sight of the house he looked back and around a second, and then comes a-running, and says:

“Mars Jawge, if you’ll come down into de swamp I’ll show you a whole stack o’ watermoccasins.”

Thinks I, that’s mighty curious; he said that yesterday. He oughter know a body don’t love watermoccasins enough to go around hunting for them. What is he up to, anyway?

So I says: “All right; trot ahead.”

I followed a half a mile; then he struck out over the swamp, and waded ankle deep as much as another half-mile. We come to a little flat piece of land which was dry and very thick with trees and bushes and vines, and he says:

“You shove right in dah jist a few steps, Mars Jawge; dah’s whah dey is. I’s seed ‘m befo’; I don’t k’yer to see ‘em no mo’.”

Then he slopped right along and went away, and pretty soon the trees hid him. I poked into the place a-ways and come to a little open patch as big as a bedroom all hung around with vines, and found a man laying there asleep—and, by jings, it was my old Jim!

I waked him up, and I reckoned it was going to be a grand surprise to him to see me again, but it warn’t. He nearly cried he was so glad, but he warn’t surprised. Said he swum along behind me that night, and heard me yell every time, but dasn’t answer, because he didn’t want nobody to pick him up and take him into slavery again. Says he:

“I got hurt a little, en couldn’t swim fas’, so I wuz a considable ways behine you towards de las’; when you landed I reck’ned I could ketch up wid you on de lan’ ‘dout havin’ to shout at you, but when I see dat house I begin to go slow. I ‘uz off too fur to hear what dey say to you—I wuz ‘fraid o’ de dogs; but when it ‘uz all quiet agin I knowed you’s in de house, so I struck out for de woods to wait for day. Early in de mawnin’ some er de black men come along, gwyne to de fields, en dey tuk me en showed me dis place, whah de dogs can’t track me on accounts o’ de water, en dey brings me truck to eat every night, en tells me how you’s a-gitt’n along.”

“Why didn’t you tell my Jack to fetch me here sooner, Jim?”

“Well, ‘twarn’t no use to ‘sturb you, Huck, tell we could do sumfn—but we’s all right now. I ben a-buyin’ pots en pans en vittles, as I got a chanst, en a-patchin’ up de raf’ nights when—”

“What raft, Jim?”

“Our ole raf’.”

“You mean to say our old raft warn’t smashed all to flinders?”

“No, she warn’t. She was tore up a good deal—one en’ of her was; but dey warn’t no great harm done, on’y our traps was mos’ all los’. Ef we hadn’ dive’ so deep en swum so fur under water, en de night hadn’ ben so dark, en we warn’t so sk’yerd, en ben sich punkin-heads, as de sayin’ is, we’d a seed de raf’. But it’s jis’ as well we didn’t, ‘kase now she’s all fixed up agin mos’ as good as new, en we’s got a new lot o’ stuff, in de place o’ what ‘uz los’.”

“Why, how did you get hold of the raft again, Jim—did you catch her?”

“How I gwyne to ketch her en I out in de woods? No; some er de black men foun’ her ketched on a snag along heah in de ben’, en dey hid her in a crick ‘mongst de willows, en dey wuz so much jawin’ ‘bout which un ‘um she b’long to de mos’ dat I come to heah ‘bout it pooty soon, so I ups en settles de trouble by tellin’ ‘um she don’t b’long to none uv um, but to you en me; en I ast ‘m if dey gwyne to grab a young white genlman’s propaty, en git a hid’n for it? Den I gin ‘m ten cents apiece, en dey ‘uz mighty well satisfied, en wisht some mo’ raf’s ‘ud come along en make ‘m rich agin. Dey’s mighty good to me, dese black men is, en whatever I wants ‘m to do fur me I doan’ have to ast

‘m twice, honey. Dat Jack’s a good black man, en pooty smart.”

“Yes, he is. He ain’t ever told me you was here; told me to come, and he’d show me a lot of water moccasins. If anything happens he ain’t mixed up in it. He can say he never seen us together, and it ‘ll be the truth.”

I don’t want to talk much about the next day. I reckon I’ll cut it pretty short. I waked up about dawn, and was a-going to turn over and go to sleep again when I noticed how still it was—didn’t seem to be anybody stirring. That warn’t usual. Next I noticed that Buck was up and gone. Well, I gets up, awondering, and goes down stairs—nobody around; everything as still as a mouse. Just the same outside. Thinks I, what does it mean? Down by the wood-pile I comes across my Jack, and says:

“What’s it all about?”

Says he:

“Don’t you know, Mars Jawge?”

“No,” says I, “I don’t.”

“Well, den, Miss Sophia’s run off! ‘deed she has. She run off in de night some time—nobody don’t know jis’ when; run off to get married to dat young Harney Shepherdson, you know—leastways, so dey ‘spec. De

fambly foun' it out 'bout half an hour ago—maybe a little mo'—en' I tell you dey warn't no time los'.

Sich another hurryin' up guns en hosses you never see! De women folks has gone for to stir up de relations, en ole Mars Saul en de boys tuck dey guns en rode up de river road for to try to ketch dat young man en kill him 'fo' he kin git acrost de river wid Miss Sophia. I reck'n dey's gwyne to be mighty rough times."

"Buck went off 'thout waking me up."

"Well, I reck'n he did! Dey warn't gwyne to mix you up in it. Mars Buck he loaded up his gun en 'lowed he's gwyne to fetch home a Shepherdson or bust. Well, dey'll be plenty un 'm dah, I reck'n, en you bet you he'll fetch one ef he gits a chanst."

I took up the river road as hard as I could put. By and by I begin to hear guns a good ways off. When I come in sight of the log store and the woodpile where the steamboats lands I worked along under the tree and brush till I got to a good place, and then I clumb up into the forks of a cottonwood that was out of reach, and watched. There was a woodrank four foot high a little ways in front of the tree, and first I was going to hide behind that; but maybe it was luckier I didn't.

There was four or five men cavorting around on their horses in the open place before the log store, cussing and yelling, and trying to get at a couple of young chaps that was behind the wood-rank alongside of the steamboat landing; but they couldn't come it. Every time one of them showed himself on the river side of the woodpile he got shot at.

The two boys was squatting back to back behind the pile, so they could watch both ways.

By and by the men stopped cavorting around and yelling. They started riding towards the store; then up gets one of the boys, draws a steady bead over the wood-rank, and drops one of them out of his saddle. All the men jumped off of their horses and grabbed the hurt one and started to carry him to the store; and that minute the two boys started on the run. They got half way to the tree I was in before the men noticed. Then the men see them, and jumped on their horses and took out after them. They gained on the boys, but it didn't do no good, the boys had too good a start; they got to the woodpile that was in front of my tree, and slipped in behind it, and so they had the bulge on the men again. One of the boys was Buck, and the other was a slim young chap about nineteen years old.

The men ripped around awhile, and then rode away. As soon as they was out of sight I sung out to Buck and told him. He didn't know what to make of my voice coming out of the tree at first. He was awful surprised. He told me to watch out sharp and let him know when the men come in sight again; said they was up to some devilment or other—wouldn't be gone long. I wished I

was out of that tree, but I dasn't come down. Buck begun to cry and rip, and 'lowed that him and his cousin Joe (that was the other young chap) would make up for this day yet. He said his father and his two brothers was killed, and two or three of the enemy. Said the Shepherdsons laid for them in ambush. Buck said his father and brothers ought to waited for their relations—the Shepherdsons was too strong for them. I asked him what was become of young Harney and Miss Sophia. He said they'd got across the river and was safe. I was glad of that; but the way Buck did take on because he didn't manage to kill Harney that day he shot at him—I hain't ever heard anything like it.

All of a sudden, bang! bang! bang! goes three or four guns—the men had slipped around through the woods and come in from behind without their horses! The boys jumped for the river—both of them hurt—and as they swum down the current the men run along the bank shooting at them and singing out, "Kill them, kill them!" It made me so sick I most fell out of the tree. I ain't a-going to tell all that happened—it would make me sick again if I was to do that. I wished I hadn't ever come ashore that night to see such things. I ain't ever going to get shut of them—lots of times I dream about them.

I stayed in the tree till it begun to get dark, afraid to come down. Sometimes I heard guns away off in the woods; and twice I seen little gangs of men gallop past the log store with guns; so I reckoned the trouble was still a-going on. I was mighty downhearted; so I made up my mind I wouldn't ever go anear that house again, because I reckoned I was to blame, somehow. I judged that that piece of paper meant that Miss Sophia was to meet Harney somewheres at half-past two and run off; and I judged I ought to told her father about that paper and the curious way she acted, and then maybe he would a locked her up, and this awful mess wouldn't ever happened.

When I got down out of the tree I crept along down the river bank a piece, and found the two bodies laying in the edge of the water, and tugged at them till I got them ashore; then I covered up their faces, and got away as quick as I could. I cried a little when I was covering up Buck's face, for he was mighty good to me.

It was just dark now. I never went near the house, but struck through the woods and made for the swamp. Jim warn't on his island, so I tramped off in a hurry for the crick, and crowded through the willows, red-hot to jump aboard and get out of that awful country. The raft was gone! My souls, but I was scared! I couldn't get my breath for most a minute. Then I raised a yell. A voice not twenty-five foot from me says:

"Good lan'! is dat you, honey? Doan' make no noise."

It was Jim's voice—nothing ever sounded so good

before. I run along the bank a piece and got aboard, and Jim he grabbed me and hugged me, he was so glad to see me. He says:

“Laws bless you, chile, I ‘uz right down sho’ you’s dead agin. Jack’s been heah; he say he reck’n you’s ben shot, kase you didn’ come home no mo’; so I’s jes’ dis minute a startin’ de raf’ down towards de mouf er de crick, so’s to be all ready for to shove out en leave soon as Jack comes agin en tells me for certain you is dead. Lawsy, I’s mighty glad to git you back again, honey.” I says:

“All right—that’s mighty good; they won’t find me, and they’ll think I’ve been killed, and floated down the river—there’s something up there that ‘ll help them think so—so don’t you lose no time, Jim, but just shove off for the big water as fast as ever you can.”

I never felt easy till the raft was two mile below there and out in the middle of the Mississippi. Then we hung up our signal lantern, and judged that we was free and safe once more. I hadn’t had a bite to eat since yesterday, so Jim he got out some corndodgers and buttermilk, and pork and cabbage and greens—there ain’t nothing in the world so good when it’s cooked right—and whilst I eat my supper we talked and had a good time. I was powerful glad to get away from the feuds, and so was Jim to get away from the swamp. We said there warn’t no home like a raft, after all. Other places do seem so cramped up and smothery, but a raft don’t. You feel mighty free and easy and comfortable on a raft.

CHAPTER XIX

Two or three days and nights went by; I reckon I might say they swum by, they slid along so quiet and smooth and lovely. Here is the way we put in the time. It was a monstrous big river down there—sometimes a mile and a half wide; we run nights, and laid up and hid daytimes; soon as night was most gone we stopped navigating and tied up—nearly always in the dead water under a towhead; and then cut young cottonwoods and willows, and hid the raft with them. Then we set out the lines. Next we slid into the river and had a swim, so as to freshen up and cool off; then we set down on the sandy bottom where the water was about knee deep, and watched the daylight come. Not a sound anywheres—perfectly still—just like the whole world was asleep, only sometimes the bullfrogs a-cluttering, maybe. The first thing to see, looking away over the water, was a kind of dull line—that was the woods on t’other side; you couldn’t make nothing else out; then a pale place in the sky; then more paleness spreading around; then the river softened up away off, and warn’t black any more, but gray; you could see little dark spots drifting

along ever so far away—trading scows, and such things; and long black streakrafts; sometimes you could hear a sweep screaming; or jumbled up voices, it was so still, and sounds come so far; and by and by you could see a streak on the water which you know by the look of the streak that there’s a snag there in a swift current which breaks on it and makes that streak look that way; and you see the mist curl up off of the water, and the east reddens up, and the river, and you make out a log-cabin in the edge of the woods, away on the bank on t’other side of the river, being a woodyard, likely, and piled by them cheats so you can throw a dog through it anywheres; then the nice breeze springs up, and comes fanning you from over there, so cool and fresh and sweet to smell on account of the woods and the flowers; but sometimes not that way, because they’ve left dead fish laying around, gars and such, and they do get pretty rank; and next you’ve got the full day, and everything smiling in the sun, and the song-birds just going it!

A little smoke couldn’t be noticed now, so we would take some fish off of the lines and cook up a hot breakfast. And afterwards we would watch the lonesomeness of the river, and kind of lazy along, and by and by lazy off to sleep. Wake up by and by, and look to see what done it, and maybe see a steamboat coughing along up-stream, so far off towards the other side you couldn’t tell nothing about her only whether she was a sternwheel or side-wheel; then for about an hour there wouldn’t be nothing to hear nor nothing to see—just solid lonesomeness. Next you’d see a raft sliding by, away off yonder, and maybe a galoot on it chopping, because they’re most always doing it on a raft; you’d see the axe flash and come down—you don’t hear nothing; you see that axe go up again, and by the time it’s above the man’s head then you hear the k’chunk !—it had took all that time to come over the water. So we would put in the day, lazying around, listening to the stillness. Once there was a thick fog, and the rafts and things that went by was beating tin pans so the steamboats wouldn’t run over them. A scow or a raft went by so close we could hear them talking and cussing and laughing—heard them plain; but we couldn’t see no sign of them; it made you feel crawly; it was like spirits carrying on that way in the air. Jim said he believed it was spirits; but I says:

“No; spirits wouldn’t say, ‘Dern the dern fog.’”

Soon as it was night out we shoved; when we got her out to about the middle we let her alone, and let her float wherever the current wanted her to; then we lit the pipes, and dangled our legs in the water, and talked about all kinds of things—we was always naked, day and night, whenever the mosquitoes would let us—the new clothes Buck’s folks made for me was too good to be comfortable, and besides I didn’t go much onclothes,

nohow.

Sometimes we'd have that whole river all to ourselves for the longest time. Yonder was the banks and the islands, across the water; and maybe a spark—which was a candle in a cabin window; and sometimes on the water you could see a spark or two—on a raft or a scow, you know; and maybe you could hear a fiddle or a song coming over from one of them crafts. It's lovely to live on a raft. We had the sky up there, all speckled with stars, and we used to lay on our backs and look up at them, and discuss about whether they was made or only just happened. Jim he allowed they was made, but I allowed they happened; I judged it would have took too long to make so many. Jim said the moon could a laid them; well, that looked kind of reasonable, so I didn't say nothing against it, because I've seen a frog lay most as many, so of course it could be done. We used to watch the stars that fell, too, and see them streak down. Jim allowed they'd got spoiled and was hove out of the nest.

Once or twice of a night we would see a steamboat slipping along in the dark, and now and then she would belch a whole world of sparks up out of her chimbleys, and they would rain down in the river and look awful pretty; then she would turn a corner and her lights would wink out and her powwow shut off and leave the river still again; and by and by her waves would get to us, a long time after she was gone, and joggle the raft a bit, and after that you wouldn't hear nothing for you couldn't tell how long, except maybe frogs or something.

After midnight the people on shore went to bed, and then for two or three hours the shores was black—no more sparks in the cabin windows. These sparks was our clock—the first one that showed again meant morning was coming, so we hunted a place to hide and tie up right away.

One morning about daybreak I found a canoe and crossed over a chute to the main shore—it was only two hundred yards—and paddled about a mile up a crick amongst the cypress woods, to see if I couldn't get some berries. Just as I was passing a place where a kind of a cowpath crossed the crick, here comes a couple of men tearing up the path as tight as they could foot it. I thought I was a goner, for whenever anybody was after anybody I judged it was me—or maybe Jim. I was about to dig out from there in a hurry, but they was pretty close to me then, and sung out and begged me to save their livessaid they hadn't been doing nothing, and was being chased for it—said there was men and dogsa-coming. They wanted to jump right in, but I says:

“Don't you do it. I don't hear the dogs and horses yet; you've got timeto crowd through the brush and get up the crick a little ways; then you take to the water and wade down to me and get in—that'll throw the

dogs off the scent.”

They done it, and soon as they was aboard I lit out for our towhead, and in about five or ten minutes we heard the dogs and the men away off, shouting. We heard them come along towards the crick, but couldn't see them; they seemed to stop and fool around a while; then, as we got further and further away all the time, we couldn't hardly hear them at all; by the time we had left a mile of woods behind us and struck the river, everything was quiet, and we paddled over to the towhead and hid in the cottonwoods and was safe.

One of these fellows was about seventy or upwards, and had a bald head and very gray whiskers. He had an old battered-up slouch hat on, and a greasy blue woollen shirt, and ragged old blue jeans britches stuffed into his boot-tops, and home-knit galluses—no, he only had one. He had an old longtailed blue jeans coat with slick brass buttons flung over his arm, and both of them had big, fat, rattylooking carpet-bags.

The other fellow was about thirty and dressed about as ornery. After breakfast we all laid off and talked, and the first thing that come out was that these chaps didn't know one another.

“What got you into trouble?” says the baldhead to t'other chap.

“Well, I'd been selling an article to take the tartar off the teeth—and it does take it off, too, and generly the enamel along with it—but I stayed about one night longer than I ought to, and was just in the act of sliding out when I ran across you on the trail this side of town, and you told me they were coming, and begged me to help you to get off. So I told you I was expecting trouble myself, and would scatter out with you. That's the whole yarn—what's yourn?”

“Well, I'd ben a-running' a little temperance revival thar 'bout a week, and was the pet of the women folks, big and little, for I was makin' it mighty warm for the rummies, I tell you, and takin' as much as five or six dollars a night—ten cents a head, children and black men free—and business a-growin' all the time, when somehow or another a little report got around last night that I had a way of puttin' in my time with a private jug on the sly. A black man roused me out this mornin', and told me the people was getherin' on the quiet with their dogs and horses, and they'd be along pretty soon and give me 'bout half an hour's start, and then run me down if they could; and if they got me they'd tar and feather me and ride me on a rail, sure. I didn't wait for no breakfast—I warn't hungry.”

“Old man,” said the young one, “I reckon we might double-team it together; what do you think?”

“I ain't undisposed. What's your line—mainly?”

“Jour printer by trade; do a little in patent medicines; theater-actor—tragedy, you know; take a turn to mesmerism and phrenology when there's a

chance; teach singinggeography school for a change; sling a lecture sometimes—oh, I do lots of things—most anything that comes handy, so it ain't work. What's your lay?"

"I've done considerable in the doctoring way in my time. Layin' on o' hands is my best holt—for cancer and paralysis, and sich things; and I k'n tell a fortune pretty good when I've got somebody along to find out the facts for me. Preachin's my line, too, and workin' camp-meetin's, and missionaryin' around."

Nobody never said anything for a while; then the young man hove a sigh and says:

"Alas!"

"What 're you alassin' about?" says the bald-head.

"To think I should have lived to be leading such a life, and be degraded down into such company." And he begun to wipe the corner of his eye with a rag.

"Dern your skin, ain't the company good enough for you?" says the baldhead, pretty pert and uppish.

"Yes, it is good enough for me; it's as good as I deserve; for who fetched me so low when I was so high? I did myself. I don't blame you, gentlemen—far from it; I don't blame anybody. I deserve it all. Let the cold world do its worst; one thing I know—there's a grave somewhere for me. The world may go on just as it's always done, and take everything from me—loved ones, property, everything; but it can't take that. Some day I'll lie down in it and forget it all, and my poor broken heart will be at rest." He went on awiping.

"Drot your pore broken heart," says the baldhead; "what are you heaving your pore broken heart at us fr? we hain't done nothing."

"No, I know you haven't. I ain't blaming you, gentlemen. I brought myself down—yes, I did it myself. It's right I should suffer—perfectly right—I don't make any moan."

"Brought you down from whar? Whar was you brought down from?"

"Ah, you would not believe me; the world never believes—let it pass—'tis no matter. The secret of my birth—"

"The secret of your birth! Do you mean to say—"

"Gentlemen," says the young man, very solemn, "I will reveal it to you, for I feel I may have confidence in you. By rights I am a duke!"

Jim's eyes bugged out when he heard that; and I reckon mine did, too. Then the baldhead says: "No! you can't mean it?"

"Yes. My great-grandfather, eldest son of the Duke of Bridgewater, fled to this country about the end of the last century, to breathe the pure air of freedom; married here, and died, leaving a son, his own father dying about the same time. The second son of the late duke seized the titles and estates—the infant real duke

was ignored. I am the lineal descendant of that infant—I am the rightful Duke of Bridgewater; and here am I, forlorn, torn from my high estate, hunted of men, despised by the cold world, ragged, worn, heart-broken, and degraded to the companionship of felons on a raft!"

Jim pitied him ever so much, and so did I. We tried to comfort him, but he said it warn't much use, he couldn't be much comforted; said if we was a mind to acknowledge him, that would do him more good than most anything else; so we said we would, if he would tell us how. He said we ought to bow when we spoke to him, and say "Your Grace," or

"My Lord," or "Your Lordship"—and he wouldn't mind it if we called him plain "Bridgewater," which, he said, was a title anyway, and not a name; and one of us ought to wait on him at dinner, and do any little thing for him he wanted done.

Well, that was all easy, so we done it. All through dinner Jim stood around and waited on him, and says, "Will yo' Grace have some o' dis orsome o' dat?" and so on, and a body could see it was mighty pleasing to him.

But the old man got pretty silent by and by—didn't have much to say, and didn't look pretty comfortable over all that petting that was going on around that duke. He seemed to have something on his mind. So, along in the afternoon, he says:

"Looky here, Bilgewater," he says, "I'm nation sorry for you, but you ain't the only person that's had troubles like that."

"No?"

"No you ain't. You ain't the only person that's ben snaked down wrongfully out'n a high place."

"Alas!"

"No, you ain't the only person that's had a secret of his birth." And, by jings, he begins to cry.

"Hold! What do you mean?"

"Bilgewater, kin I trust you?" says the old man, still sort of sobbing.

"To the bitter death!" He took the old man by the hand and squeezed it, and says, "That secret of your being: speak!"

"Bilgewater, I am the late Dauphin!"

You bet you, Jim and me stared this time. Then the duke says:

"You are what?"

"Yes, my friend, it is too true—your eyes is lookin' at this very moment on the pore disappeared Dauphin,

Looy the Seventeen, son of Looy the Sixteen and Marry Antonette."

"You! At your age! No! You mean you're the late Charlemagne; you must be six or seven hundred years old, at the very least."

"Trouble has done it, Bilgewater, trouble has done it;

trouble has brung these gray hairs and this premature balditude. Yes, gentlemen, you see before you, in blue jeans and misery, the wanderin', exiled, trampled-on, and sufferin' rightful King of France."

Well, he cried and took on so that me and Jim didn't know hardly what to do, we was so sorry—and so glad and proud we'd got him with us, too. So we set in, like we done before with the duke, and tried to comfort him. But he said it warn't no use, nothing but to be dead and done with it all could do him any good; though he said it often made him feel easier and better for a while if people treated him according to his rights, and got down on one knee to speak to him, and always called him "Your Majesty," and waited on him first at meals, and didn't set down in his presence till he asked them. So Jim and me set to majestyng him, and doing this and that and t'other for him, and standing up till he told us we might set down. This done him heaps of good, and so he got cheerful and comfortable. But the duke kind of soured on him, and didn't look a bit satisfied with the way things was going; still, the king acted real friendly towards him, and said the duke's great-grandfather and all the other Dukes of Bilgewater was a good deal thought of by his father, and was allowed to come to the palace considerable; but the duke stayed huffy a good while, till by and by the king says:

"Like as not we got to be together a blamed long time on this h-yer raft, Bilgewater, and so what's the use o' your bein' sour? It 'll only make things oncomfortable. It ain't my fault I warn't born a duke, it ain't your fault you warn't born a king—so what's the use to worry? Make the best o' things the way you find 'em, says I—that's my motto. This ain't no bad thing that we've struck here—plenty grub and an easy life—come, give us your hand, duke, and le's all be friends."

The duke done it, and Jim and me was pretty glad to see it. It took away all the uncomfortableness and we felt mighty good over it, because it would a been a miserable business to have any unfriendliness on the raft; for what you want, above all things, on a raft, is for everybody to be satisfied, and feel right and kind towards the others.

It didn't take me long to make up my mind that these liars warn't no kings nor dukes at all, but just lowdown humbugs and frauds. But I never said nothing, never let on; kept it to myself; it's the best way; then you don't have no quarrels, and don't get into no trouble. If they wanted us to call them kings and dukes, I hadn't no objections, 'long as it would keep peace in the family; and it warn't no use to tell Jim, so I didn't tell him. If I never learnt nothing else out of pap, I learnt that the best way to get along with his kind of people is to let them have their own way.

They asked us considerable many questions; wanted to know what we covered up the raft that way for, and laid by in the daytime instead of running—was Jim a runaway black man? Says I:

"Goodness sakes! would a runaway black man run south?"

No, they allowed he wouldn't. I had to account for things some way, so I says:

"My folks was living in Pike County, in Missouri, where I was born, and they all died off but me and pa and my brother Ike. Pa, he 'lowed he'd break up and go down and live with Uncle Ben, who's got a little one-horse place on the river, forty-four mile below Orleans. Pa was pretty poor, and had some debts; so when he'd squared up there warn't nothing left but sixteen dollars and our black man, Jim. That warn't enough to take us fourteen hundred mile, deck passage nor no other way. Well, when the river rose pa had a streak of luck one day; he ketched this piece of a raft; so we reckoned we'd go down to Orleans on it. Pa's luck didn't hold out; a steamboat run over the forrard corner of the raft one night, and we all went overboard and dove under the wheel; Jim and me come up all right, but pa was drunk, and Ike was only four years old, so they never come up no more. Well, for the next day or two we had considerable trouble, because people was always coming out in skiffs and trying to take Jim away from me, saying they believed he was a runaway black man. We don't run daytimes no more now; nights they don't bother us."

The duke says:

"Leave me alone to cipher out a way so we can run in the daytime if we want to. I'll think the thing over—I'll invent a plan that'll fix it. We'll let it alone for to-day, because of course we don't want to go by that town yonder in daylight—it mightn't be healthy."

Towards night it begun to darken up and look like rain; the heat lightning was squirting around low down in the sky, and the leaves was beginning to shiver—it was going to be pretty ugly, it was easy to see that. So the duke and the king went to overhauling our wigwam, to see what the beds was like. My bed was a straw tick better than Jim's, which was a corn-shuck tick; there's always cobs around about in a shuck tick, and they poke into you and hurt; and when you roll over the dry shucks sound like you was rolling over in a pile of dead leaves; it makes such a rustling that you wake up. Well, the duke allowed he would take my bed; but the king allowed he wouldn't. He says:

"I should a reckoned the difference in rank would a

sejested to you that a corn-shuck bed warn't just fitten for me to sleep on. Your Grace 'll take the shuck bed yourself."

Jim and me was in a sweat again for a minute, being afraid there was going to be some more trouble amongst them; so we was pretty glad when the duke says:

"'Tis my fate to be always ground into the mire under the iron heel of oppression. Misfortune has broken my once haughty spirit; I yield, I submit; 'tis my fate. I am alone in the world—let me suffer; can bear it."

We got away as soon as it was good and dark. The king told us to stand well out towards the middle of the river, and not show a light till we got a long ways below the town. We come in sight of the little bunch of lights by and by—that was the town, you know—and slid by, about a half a mile out, all right. When we was three-quarters of a mile below we hoisted up our signal lantern; and about ten o'clock it come on to rain and blow and thunder and lighten like everything; so the king told us to both stay on watch till the weather got better; then him and the duke crawled into the wigwam and turned in for the night. It was my watch below till twelve, but I wouldn't a turned in anyway if I'd had a bed, because a body don't see such a storm as that every day in the week, not by a long sight. My souls, how the wind did scream along! And every second or two there'd come a glare that lit up the white-caps for a half a mile around, and you'd see the islands looking dusty through the rain, and the trees thrashing around in the wind; then comes a H-WHACK!—bum! bum! bumble-umble-um-bum-bum-bum-bum—and the thunder would go rumbling and grumbling away, and quit—and then RIP comes another flash and another sockdolager. The waves most washed me off the raft sometimes, but I hadn't any clothes on, and didn't mind. We didn't have no trouble about snags; the lightning was glaring and flittering around so constant that we could see them plenty soon enough to throw her head this way or that and miss them.

I had the middle watch, you know, but I was pretty sleepy by that time, so Jim he said he would stand the first half of it for me; he was always mighty good that way, Jim was. I crawled into the wigwam, but the king and the duke had their legs sprawled around so there warn't no show for me; so I laid outside—I didn't mind the rain, because it was warm, and the waves warn't running so high now. About two they come up again, though, and Jim was going to call me; but he changed his mind, because he reckoned they warn't high enough yet to do any harm; but he was mistaken about that, for pretty soon all of a sudden along comes a regular ripper and washed me overboard. It most killed

Jim alaaughing.

He was the easiest black man to laugh that ever was, anyway.

I took the watch, and Jim he laid down and snored away; and by and by the storm let up for good and all; and the first cabin-light that showed I roused him out, and we slid the raft into hiding quarters for the day.

The king got out an old ratty deck of cards after breakfast, and him and the duke played seven-up a while, five cents a game. Then they got tired of it, and allowed they would "lay out a campaign," as they called it. The duke went down into his carpet-bag, and fetched up a lot of little printed bills and read them out loud. One bill said, "The celebrated Dr. Armand de Montalban, of Paris," would "lecture on the Science of Phrenology" at such and such a place, on the blank day of blank, at ten cents admission, and "furnish charts of character at twenty-five cents apiece." The duke said that was him. In another bill he was the "world-renowned Shakespearian tragedian, Garrick the Younger, of Drury Lane, London." In other bills he had a lot of other names and done other wonderful things, like finding water and gold with a "divining-rod," "dissipating witch spells," and so on. By and by he says:

"But the histrionic muse is the darling. Have you ever trod the boards, Royalty?"

"No," says the king.

"You shall, then, before you're three days older, Fallen Grandeur," says the duke. "The first good town we come to we'll hire a hall and do the sword fight in Richard III. and the

balcony scene in Romeo and Juliet. How does that strike you?"

"I'm in, up to the hub, for anything that will pay, Bilgewater; but, you see, I don't know nothing about play-actin', and hain't ever seen much of it. I was too small when pap used to have 'em at the palace. Do you reckon you can learn me?"

"Easy!"

"All right. I'm jist a-freezn' for something fresh, anyway. Le's commence right away."

So the duke he told him all about who Romeo was and who Juliet was, and said he was used to being Romeo, so the king could be Juliet.

"But if Juliet's such a young gal, duke, my peeled head and my white whiskers is goin' to look oncommon odd on her, maybe."

"No, don't you worry; these country jakes won't ever think of that. Besides, you know, you'll be in costume, and that makes all the difference in the world; Juliet's in a balcony, enjoying the moonlight before she goes

to bed, and she's got on her night-gown and her ruffled nightcap. Here are the costumes for the parts."

He got out two or three curtain-calico suits, which he said was meedyevil armor for Richard III. and t'other chap, and a long white cotton nightshirt and a ruffled nightcap to match. The king was satisfied; so the duke got out his book and read the parts over in the most splendid spread-eagle way, prancing around and acting at the same time, to show how it had got to be done; then he give the book to the king and told him to get his part by heart.

There was a little one-horse town about three mile down the bend, and after dinner the duke said he had ciphered out his idea about how to run in daylight without it being dangersome for Jim; so he allowed he would go down to the town and fix that thing. The king allowed he would go, too, and see if he couldn't strike something. We was out of coffee, so Jim said I better go along with them in the canoe and get some.

When we got there there warn't nobody stirring; streets empty, and perfectly dead and still, like Sunday. We found a sick black man sunning himself in a back yard, and he said everybody that warn't too young or too sick or too old was gone to camp-meeting, about two mile back in the woods. The king got the directions, and allowed he'd go and work that camp-meeting for all it was worth, and I might go, too.

The duke said what he was after was a printing-office. We found it; a little bit of a concern, up over a carpenter shop--carpenters and printers all gone to the meeting, and no doors locked. It was a dirty, littered-up place, and had ink marks, and handbills with pictures of horses and runaway black men on them, all over the walls. The duke shed his coat and said he was all right now. So me and the king lit out for the camp-meeting.

We got there in about a half an hour fairly dripping, for it was a most awful hot day. There was as much as a thousand people there from twenty mile around. The woods was full of teams and wagons, hitched everywheres, feeding out of the wagon-troughs and stomping to keep off the flies. There was sheds made out of poles and roofed over with branches, where they had lemonade and gingerbread to sell, and piles of watermelons and green corn and such-like truck.

The preaching was going on under the same kinds of sheds, only they was bigger and held crowds of people. The benches was made out of outside slabs of logs, with holes bored in the round side to drive sticks into for legs. They didn't have no backs. The preachers had high platforms to stand on at one end of the sheds. The women had on sun-bonnets; and some had linsey-woolsey frocks, some gingham ones, and a few of the young ones had on calico. Some of the young men was barefooted, and some of the children didn't have on

any clothes but just a tow-linen shirt. Some of the old women was knitting, and some of the young folks was courting on the sly.

The first shed we come to the preacher was lining out a hymn. He lined out two lines, everybody sung it, and it was kind of grand to hear it, there was so many of them and they done it in such a rousing way; then he lined out two more for them to sing--and so on. The people woke up more and more, and sung louder and louder; and towards the end some begun to groan, and some begun to shout. Then the preacher begun to preach, and begun in earnest, too; and went weaving first to one side of the platform and then the other, and then a-leaning down over the front of it, with his arms and his body going all the time, and shouting his words out with all his might; and every now and then he would hold up his Bible and spread it open, and kind of pass it around this way and that, shouting, "It's the brazen serpent in the wilderness! Look upon it and live!" And people would shout out, "Glory!--A-a-men !" And so he went on, and the people groaning and crying and saying amen:

"Oh, come to the mourners' bench! come, black with sin! (Amen !) come, sick and sore! (Amen !) come, lame and halt and blind! (Amen !) come, pore and needy, sunk in shame! (A-A-Men !) come, all that's worn and soiled and suffering!--come with a broken spirit! come with a contrite heart! come in your rags and sin and dirt! the waters that cleanse is free, the door of heaven stands open--oh, enter in and be at rest!" (A-A-Men ! Glory, Glory Hallelujah!)

And so on. You couldn't make out what the preacher said any more, on account of the shouting and crying. Folks got up everywheres in the crowd, and worked their way just by main strength to the mourners' bench, with the tears running down their faces; and when all the mourners had got up there to the front benches in a crowd, they sung andshouted and flung themselves down on the straw, just crazy and wild.

Well, the first I knowed the king got a-going, and you could hear him over everybody; and next he went a-charging up on to the platform, and the preacher he begged him to speak to the people, and he done it. He told them he was a pirate--been a pirate for thirty years out in the Indian Ocean--and his crew was thinned out considerable last spring in a fight, and he was home now to take out some fresh men, and thanks to goodness he'd been robbed last night and put ashore off of a steamboat without a cent, and he was glad of it; it was the blessedest thing that ever happened to him, because he was a changed man now, and happy for the first time in his life; and, poor as he was, he was going to start right off and work his way back to the Indian Ocean, and put in the rest of his life trying to turn the pirates into the true path; for he could do it better than

anybody else, being acquainted with all pirate crews in that ocean; and though it would take him a long time to get there without money, he would get there anyway, and every time he convinced a pirate he would say to him, "Don't you thank me, don't you give me no credit; it all belongs to them dear people in Pokeville camp-meeting, natural brothers and benefactors of the race, and that dear preacher there, the truest friend a pirate ever had!"

And then he busted into tears, and so did everybody. Then somebody sings out, "Take up a collection for him, take up a collection!" Well, a half a dozen made a jump to do it, but somebody sings out, "Let him pass the hat around!" Then everybody said it, the preacher too.

So the king went all through the crowd with his hat swabbing his eyes, and blessing the people and praising them and thanking them for being so good to the poor pirates away off there; and every little while the prettiest kind of girls, with the tears running down their cheeks, would up and ask him would he let them kiss him for to remember him by; and he always done it; and some of them he hugged and kissed as many as five or six times—and he was invited to stay a week; and everybody wanted him to live in their houses, and said they'd think it was an honor; but he said as this was the last day of the camp meeting he couldn't do no good, and besides he was in a sweat to get to the Indian Ocean right off and go to work on the pirates.

When we got back to the raft and he come to count up he found he had collected eighty-seven dollars and seventy-five cents. And then he had fetched away a three-gallon jug of whisky, too, that he found under a wagon when he was starting home through the woods. The king said, take it all around, it laid over any day he'd ever put in in the missionarying line. He said it warn't no use talking, heathens don't amount to shucks alongside of pirates to work a camp-meeting with.

The duke was thinking he'd been doing pretty well till the king come to show up, but after that he didn't think so so much. He had set up and printed off two little jobs for farmers in that printing-office—horse bills—and took the money, four dollars. And he had got in ten dollars' worth of advertisements for the paper, which he said he would put in for four dollars if they would pay in advance—so they done it. The price of the paper was two dollars a year, but he took in three subscriptions for half a dollar apiece on condition of them paying him in advance; they were going to pay in cordwood and onions as usual, but he said he had just bought the concern and knocked down the price as low as he could afford it, and was going to run it for cash. He set up a little piece of poetry, which he made,

himself, out of his own head—three verses—kind of sweet and saddish—the name of it was, "Yes, crush, cold world, this breaking heart"—and he left that all set up and ready to print in the paper, and didn't charge nothing for it. Well, he took in nine dollars and a half, and said he'd done a pretty square day's work for it.

Then he showed us another little job he'd printed and hadn't charged for, because it was for us. It had a picture of a runaway black man with a bundle on a stick over his shoulder, and "\$200 reward" under it. The reading was all about Jim, and just described him to a dot. It said he run away from St. Jacques' plantation, forty mile below New Orleans, last winter, and likely went north, and whoever would catch him and send him back he could have the reward and expenses.

"Now," says the duke, "after to-night we can run in the daytime if we want to. Whenever we see anybody coming we can tie Jim hand and foot with a rope, and lay him in the wigwam and show this handbill and say we captured him up the river, and were too poor to travel on a steamboat, so we got this little raft on credit from our friends and are going down to get the reward. Handcuffs and chains would look still better on Jim, but it wouldn't go well with the story of us being so poor. Too much like jewelry. Ropes are the correct thing—we must preserve the unities, as we say on the boards."

We all said the duke was pretty smart, and there couldn't be no trouble about running daytimes. We judged we could make miles enough that night to get out of the reach of the powwow we reckoned the duke's work in the printing office was going to make in that little town; then we could boom right along if we wanted to.

We laid low and kept still, and never shoved out till nearly ten o'clock; then we slid by, pretty wide away from the town, and didn't hoist our lantern till we was clear out of sight of it.

When Jim called me to take the watch at four in the morning, he says:

"Huck, does you reck'n we gwyne to run acrost any mo' kings on dis trip?"

"No," I says, "I reckon not."

"Well," says he, "dat's all right, den. I doan' mine one er two kings, but dat's enough."

Dis one's powerful drunk, en de duke ain' much better."

I found Jim had been trying to get him to talk French, so he could hear what it was like; but he said he had been in this country so long, and had so much trouble, he'd forgot it.

CHAPTER XXI

It was after sun-up now, but we went right on and didn't tie up. The king and the duke turned out by and by looking pretty rusty; but after they'd jumped overboard and took a swim it chipped them up a good deal. After breakfast the king he took a seat on the corner of the raft, and pulled off his boots and rolled up his britches, and let his legs dangle in the water, so as to be comfortable, and lit his pipe, and went to getting his Romeo and Juliet by heart. When he had got it pretty good him and the duke begun to practice it together. The duke had to learn him over and over again how to say every speech; and he made him sigh, and put his hand on his heart, and after a while he said he done it pretty well; "only," he says, "you mustn't bellow out Rome! that way, like a bull—you must say it soft and sick and languishy, so—R—o—o—meo! that is the idea; for Juliet's a dear sweet mere child of a girl, you know, and she doesn't bray like a jackass."

Well, next they got out a couple of long swords that the duke made out of oak laths, and begun to practice the sword fight—the duke called himself Richard III.; and the way they laid on and pranced around the raft was grand to see. But by and by the king tripped and fell overboard, and after that they took a rest, and had a talk about all kinds of adventures they'd had in other times along the river.

After dinner the duke says:

"Well, Capet, we'll want to make this a first-class show, you know, so I guess we'll add a little more to it. We want a little something to answer encores with, anyway."

"What's onkores, Bilgewater?"

The duke told him, and then says:

"I'll answer by doing the Highland fling or the sailor's hornpipe; and you—well, let me see—oh, I've got it—you can do Hamlet's soliloquy."

"Hamlet's which?"

"Hamlet's soliloquy, you know; the most celebrated thing in Shakespeare. Ah, it's sublime, sublime! Always fetches the house. I haven't got it in the book—I've only got one volume—but I reckon I can piece it out from memory. I'll just walk up and down a minute, and see if I can call it back from recollection's vaults."

So he went to marching up and down, thinking, and frowning horrible every now and then; then he would hoist up his eyebrows; next he would squeeze his

hand on his forehead and stagger back and kind of moan; next he would sigh, and next he'd let on to drop a tear. It was beautiful to see him. By and by he got it. He told us to give attention. Then he strikes a most

noble attitude, with one leg shoved forwards, and his arms stretched away up, and his head tilted back, looking up at the sky; and then he begins to rip and rave and grit his teeth; and after that, all through his speech, he howled, and spread around, and swelled up his chest, and just knocked the spots out of any acting ever I see before. This is the speech—I learned it, easy enough, while he was learning it to the king:

To be, or not to be; that is the bare bodkin That makes calamity of so long life; For who would fardels bear, till Birnam Wood do come to Dunsinane, But that the fear of something after death Murders the innocent sleep, Great nature's second course, And makes us rather sling the arrows of outrageous fortune Than fly to others that we know not of. There's the respect must give us pause: Wake Duncan with thy knocking! I would thou couldst; For who would bear the whips and scorns of time, The oppressor's wrong, the proud man's contumely, The law's delay, and the quietus which his pangs might take. In the dead waste and middle of the night, when churchyards yawn In customary suits of solemn black, But that the undiscovered country from whose bourne no traveler returns, Breathes forth contagion on the world, And thus the native hue of resolution, like the poor cat i' the adage, Is sicklied o'er with care. And all the clouds that lowered o'er our housetops, With this regard their currents turn awry, And lose the name of action. 'Tis a consummation devoutly to be wished. But soft you, the fair Ophelia: Ope not thy ponderous and marble jaws. But get thee to a nunnery—go!

Well, the old man he liked that speech, and he mighty soon got it so he could do it first rate. It seemed like he was just born for it; and when he had his hand in and was excited, it was perfectly lovely the way he would rip and tear and rair up behind when he was getting it off.

The first chance we got, the duke he had some show bills printed; and after that, for two or three days as we floated along, the raft was a most uncommon lively place, for there warn't nothing but sword fighting and rehearsing—as the duke called it—going on all the time. One morning, when we was pretty well down the State of Arkansaw, we come in sight of a little one-horse town in a big bend; so we tied up about three-quarters of a mile above it, in the mouth of a crick which was shut in like a tunnel by the cypress trees, and all of us but Jim took the canoe and went down there to see if there was any chance in that place for our show.

We struck it mighty lucky; there was going to be a circus there that afternoon, and the country people was already beginning to come in, in all kinds of old shackly wagons, and on horses. The circus would leave before night, so our show would have a pretty good chance. The duke he hired the court house, and we

went around and stuck up our bills. They read like this:

Shakesporean Revival!!!

Wonderful Attraction!

For One Night Only!

The world renowned tragedians,
David Garrick the younger,
of Drury Lane Theatre, London,
and

Edmund Kean the elder, of the Royal Haymarket
Theatre, Whitechapel, Pudding Lane, Piccadilly,
London, and the Royal Continental Theatres, in their
sublime Shakesporean Spectacle entitled

**The Balcony Scene in
Romeo and Juliet!!!**

Romeo.....Mr. Garrick.

Juliet..... Mr. Kean.

Assisted by the whole strength of the company!

New costumes, new scenery, new appointments!

Also: The thrilling, masterly, and blood-curdling
Broad-sword conflict In Richard III.!!!

Richard III.....Mr. Garrick.

Richmond.....Mr. Kean.

Also: (by special request,)

Hamlet's Immortal Soliloquy!!

By the Illustrious Kean!

Done by him 300 consecutive nights in Paris!

For One Night Only,

On account of imperative European engagements!

**Admission 25 cents; children and
servants, 10 cents.**

Then we went loafing around the town. The stores and houses was most all old shackly dried-up frame concerns that hadn't ever been painted; they was set up three or four foot above ground on stilts, so as to be out of reach of the water when the river was overflowed. The houses had little gardens around them, but they didn't seem to raise hardly anything in them but jimpson weeds, and sunflowers, and ash-piles, and old curled-up boots and shoes, and pieces of bottles, and rags, and played-out tin-ware. The fences was made of different kinds of boards, nailed on at different times; and they leaned every which-way, and had gates that didn't generly have but one hinge—a leather one. Some of the fences had been whitewashed, some time or another, but the duke said it was in Clumbus's time, like enough. There was generly hogs in the garden, and people driving them out.

All the stores was along one street. They had white domestic awnings in front, and the country people

hitched their horses to the awning-posts. There was empty drygoods boxes under the awnings, and loafers roosting on them all day long, whittling them with their Barlow knives; and chawing tobacco, and gaping and yawning and stretching—a mighty ornery lot. They generly had on yellow straw hats most as wide as an umbrella, but didn't wear no coats nor waistcoats, they called one another Bill, and Buck, and Hank, and Joe, and Andy, and talked lazy and drawly, and used considerable many cuss words. There was as many as one loafer leaning up against every awning-post, and he most always had his hands in his britches-pockets, except when he fetched them out to lend a chaw of tobacco or scratch. What a body was hearing amongst them all the time was:

“Gimme a chaw ‘v tobacker, Hank.”

“Cain't; I hain't got but one chaw left. Ask Bill.”

Maybe Bill he gives him a chaw; maybe he lies and says he ain't got none. Some of them kinds of loafers never has a cent in the world, nor a chaw of tobacco of their own. They get all their chawing by borrowing; they say to a fellow, “I wisht you'd len' me a chaw, Jack, I jist this minute give Ben Thompson the last chaw I had”—which is a lie pretty much everytime; it don't fool nobody but a stranger; but Jack ain't no stranger, so he says:

“ You give him a chaw, did you? So did your sister's cat's grandmother. You pay me back the chaws you've awready borry'd off'n me, Lafe Buckner, then I'll loan you one or two ton of it, and won't charge you no back intrust, nuther.”

“Well, I did pay you back some of it wunst.”

“Yes, you did—'bout six chaws. You borry'd store tobacker and paid back black manhead.”

Store tobacco is flat black plug, but these fellows mostly chaws the natural leaf twisted. When they borrow a chaw they don't generly cut it off with a knife, but set the plug in between their teeth, and gnaw with their teeth and tug at the plug with their hands till they get it in two; then sometimes the one that owns the tobacco looks mournful at it when it's handed back, and says, sarcastic:

“Here, gimme the chaw, and you take the plug .”

All the streets and lanes was just mud; they warn't nothing else but mud—mud as black as tar and nigh about a foot deep in some places, and two or three inches deep in all the places. The hogs loafed and grunted around everywheres. You'd see a muddy sow and a litter of pigs come lazying along the street and whollop herself right down in the way, where folks had to walk around her, and she'd stretch out and shut her eyes and wave her ears whilst the pigs was milking her, and look as happy as if she was on salary. And pretty soon you'd hear a loafer sing out, “Hi! so boy! sick him,

Tige!” and away the sow would go, squealing most horrible, with a dog or two swinging to each ear, and three or four dozen more a-coming; and then you would see all the loafers get up and watch the thing out of sight, and laugh at the fun and look grateful for the noise. Then they’d settle back again till there was a dog fight. There couldn’t anything wake them up all over, and make them happy all over, like a dog fight—unless it might be putting turpentine on a stray dog and setting fire to him, or tying a tin pan to his tail and see him run himself to death.

On the river front some of the houses was sticking out over the bank, and they was bowed and bent, and about ready to tumble in. The people had moved out of them. The bank was caved away under one corner of some others, and that corner was hanging over. People lived in them yet, but it was dangerous, because sometimes a strip of land as wide as a house caves in at a time. Sometimes a belt of land a quarter of a mile deep will start in and cave along and cave along till it all caves into the river in one summer. Such a town as that has to be always moving back, and back, and back, because the river’s always gnawing at it.

The nearer it got to noon that day the thicker and thicker was the wagons and horses in the streets, and more coming all the time. Families fetched their dinners with them from the country, and eat them in the wagons. There was considerable whisky drinking going on, and I seen three fights. By and by somebody sings out:

“Here comes old Boggs!—in from the country for his little old monthly drunk; here he comes, boys!”

All the loafers looked glad; I reckoned they was used to having fun out of Boggs. One of them says:

“Wonder who he’s a-gwyne to chaw up this time. If he’d a-chawed up all the men he’s ben a-gwyne to chaw up in the last twenty year he’d have considerable reputation now.”

Another one says, “I wisht old Boggs ‘d threaten me, ‘cuz then I’d know

I warn’t gwyne to die for a thousan’ year.”

Boggs comes a-tearing along on his horse, whooping and yelling like an Injun, and singing out:

“Cler the track, thar. I’m on the waw-path, and the price uv coffins is a-gwyne to raise.”

He was drunk, and weaving about in his saddle; he was over fifty year old, and had a very red face. Everybody yelled at him and laughed at him and sassed him, and he sassed back, and said he’d attend to them and lay them out in their regular turns, but he couldn’t wait now because he’d come to town to kill old Colonel Sherburn, and his motto was, “Meat first, and spoon vittles to top off on.”

He see me, and rode up and says:

“Whar’d you come f’m, boy? You prepared to die?”

Then he rode on. I was scared, but a man says:

“He don’t mean nothing; he’s always a-carryin’ on like that when he’s drunk. He’s the best naturedest old fool in Arkansaw—never hurt nobody, drunk nor sober.”

Boggs rode up before the biggest store in town, and bent his head down so he could see under the curtain of the awning and yells:

“Come out here, Sherburn! Come out and meet the man you’ve swindled. You’re the houn’ I’m after, and I’m a-gwyne to have you, too!”

And so he went on, calling Sherburn everything he could lay his tongue to, and the whole street packed with people listening and laughing and going on. By and by a proudlooking man about fifty-five—and he was a heap the best dressed man in that town, too—steps out of the store, and the crowd drops back on each side to let him come. He says to Boggs, mighty ca’m and slow—he says:

“I’m tired of this, but I’ll endure it till one o’clock. Till one o’clock, mind—no longer. If you open your mouth against me only once after that time you can’t travel so far but I will find you.”

Then he turns and goes in. The crowd looked mighty sober; nobody stirred, and there warn’t no more laughing. Boggs rode off blackguarding Sherburn as loud as he could yell, all down the street; and pretty soon back he comes and stops before the store, still keeping it up. Some men crowded around him and tried to get him to shut up, but he wouldn’t; they told him it would be one o’clock in about fifteen minutes, and so he must go home—he must go right away. But it didn’t do no good. He cussed away with all his might, and threwed his hat down in the mud and rode over it, and pretty soon away he went a-raging down the street again, with his gray hair a-flying. Everybody that could get a chance at him tried their best to coax him off of his horse so they could lock him up and get him sober; but it warn’t no use—up the street he would tear again, and give Sherburn another cussing. By and by somebody says:

“Go for his daughter!—quick, go for his daughter; sometimes he’ll listen to her. If anybody can persuade him, she can.”

So somebody started on a run. I walked down street a ways and stopped. In about five or ten minutes here comes Boggs again, but not on his horse. He was a-reeling across the street towards me, bareheaded, with a friend on both sides of him a-holt of his arms and hurrying him along. He was quiet, and looked uneasy; and he warn’t hanging back any, but was doing some of the hurrying himself. Somebody sings out: “Boggs!”

I looked over there to see who said it, and it was that

Colonel Sherburn. He was standing perfectly still in the street, and had a pistol raised in his right hand—not aiming it, but holding it out with the barrel tilted up towards the sky. The same second I see a young girl coming on the run, and two men with her. Boggs and the men turned round to see who called him, and when they see the pistol the men jumped to one side, and the pistolbarrel come down slow and steady to a level—both barrels cocked. Boggs throws up both of his hands and says, “O Lord, don’t shoot!” Bang! goes the first shot, and he staggers back, clawing at the air—bang! goes the second one, and he tumbles backwards on to the ground, heavy and solid, with his arms spread out. That young girl screamed out and comes rushing, and down she throws herself on her father, crying, and saying, “Oh, he’s killed him, he’s killed him!” The crowd closed up around them, and shouldered and jammed one another, with their necks stretched, trying to see, and people on the inside trying to shove them back and shouting, “Back, back! give him air, give him air!”

Colonel Sherburn he tossed his pistol on to the ground, and turned around on his heels and walked off.

They took Boggs to a little drug store, the crowd pressing around just the same, and the whole town following, and I rushed and got a good place at the window, where I was close to him and could see in. They laid him on the floor and put one large Bible under his head, and opened another one and spread it on his breast; but they tore open his shirt first, and I seen where one of the bullets went in. He made about a dozen long gasps, his breast lifting the Bible up when he drew in his breath, and letting it down again when he breathed it out—and after that he laid still; he was dead. Then they pulled his daughter away from him, screaming and crying, and took her off. She was about sixteen, and very sweet and gentle looking, but awful pale and scared.

Well, pretty soon the whole town was there, squirming and scrouging and pushing and shoving to get at the window and have a look, but people that had the places wouldn’t give them up, and folks behind them was saying all the time, “Say, now, you’ve looked enough, you fellows; ’tain’t right and ’tain’t fair for you to stay thar all the time, and never give nobody a chance; other folks has their rights as well as you.”

There was considerable jawing back, so I slid out, thinking maybe there was going to be trouble. The streets was full, and everybody was excited. Everybody that seen the shooting was telling how it happened, and there was a big crowd packed around each one of these fellows, stretching their necks and listening. One long, lanky man, with long hair and a big white fur stovepipe hat on the back of his head, and a crooked-handed cane, marked out the places on the ground where Boggs stood and where Sherburn stood, and the

people following him around from one place to t’other and watching everything he done, and bobbing their heads to show they understood, and stooping a little and resting their hands on their thighs to watch him mark the places on the ground with his cane; and then he stood up straight and stiff where Sherburn had stood, frowning and having his hat-brim down over his eyes, and sung out, “Boggs!” and then fetched his cane down slow to a level, and says “Bang!” staggered backwards, says “Bang!” again, and fell down flat on his back. The people that had seen the thing said he done it perfect; said it was just exactly the way it all happened. Then as much as a dozen people got out their bottles and treated him.

Well, by and by somebody said Sherburn ought to be lynched. In about a minute everybody was saying it; so away they went, mad and yelling, and snatching down every clothes-line they come to to do the hanging with.

CHAPTER XXII

They swarmed up towards Sherburn’s house, a-whooping and raging like Injuns, and everything had to clear the way or get run over and tromped to mush, and it was awful to see. Children was heeling it ahead of the mob, screaming and trying to get out of the way; and every window along the road was full of women’s heads, and there was black boys in every tree, and bucks and wenches looking over every fence; and as soon as the mob would get nearly to them they would break and skaddle back out of reach. Lots of the women and girls was crying and taking on, scared most to death.

They swarmed up in front of Sherburn’s palings as thick as they could jam together, and you couldn’t hear yourself think for the noise. It was a little twenty-foot yard. Some sung out “Tear down the fence! Tear down the fence!” Then there was a racket of ripping and tearing and smashing, and down she goes, and the front wall of the crowd begins to roll in like a wave.

Just then Sherburn steps out on to the roof of his little front porch, with a double-barrel gun in his hand, and takes his stand, perfectly ca’m and deliberate, not saying a word.

The racket stopped, and the wave sucked back.

Sherburn never said a word—just stood there, looking down. The stillness was awful creepy and uncomfortable. Sherburn run his eye slow along the crowd; and wherever it struck the people tried a little to out-gaze him, but they couldn’t; they dropped their eyes and looked sneaky. Then pretty soon Sherburn sort of laughed; not the pleasant kind, but the kind that makes you feel like when you are eating bread that’s got sand in it.

Then he says, slow and scornful:

“The idea of you lynching anybody! It’s amusing. The idea of you thinking you had pluck enough to lynch a man ! Because you’re brave enough to tar and feather poor friendless cast-out women that come along here, did that make you think you had grit enough to lay your hands on a man ? Why, a man’s safe in the hands of ten thousand of your kind—as long as it’s daytime and you’re not behind him.

“Do I know you? I know you clear through. I was born and raised in the South, and I’ve lived in the North; so I know the average all around. The average man’s a coward. In the North he lets anybody walk over him that wants to, and goes home and prays for a humble spirit to bear it. In the South one man all by himself, has stopped a stage full of men in the daytime, and robbed the lot. Your newspapers call you a brave people so much that you think you are braver than any other people—whereas you’re just as brave, and no braver. Why don’t your juries hang murderers? Because they’re afraid the man’s friends will shoot them in the back, in the dark—and it’s just what they would do.

“So they always acquit; and then a man goes in the night, with a hundred masked cowards at his back and lynches the rascal. Your mistake is, that you didn’t bring a man with you; that’s one mistake, and the other is that you didn’t come in the dark and fetch your masks. You brought part of a man—Buck Harkness, there—and if you hadn’t had him to start you, you’d a taken it out in blowing.

“You didn’t want to come. The average man don’t like trouble and danger. You don’t like trouble and danger. But if only half a man—like Buck Harkness, there—shouts ‘Lynch him! lynch him!’ you’re afraid to back down—afraid you’ll be found out to be what you are cowards and so you raise a yell, and hang yourselves on to that half-a-man’s coattail, and come raging up here, swearing what big things you’re going to do. The pitifulest thing out is a mob; that’s what an army is—a mob; they don’t fight with courage that’s born in them, but with courage that’s borrowed from their mass, and from their officers. But a mob without any man at the head of it is beneath pitifulness. Now the thing for you to do is to droop your tails and go home and crawl in a hole. If any real lynching’s going to be done it will be done in the dark, Southern fashion; and when they come they’ll bring their masks, and fetch a man along. Now leave —and take your half-a-man with you”—tossing his gun up across his left arm and cocking it when he says this.

The crowd washed back sudden, and then broke all apart, and went tearing off every which way, and Buck Harkness he heeled it after them, looking tolerable cheap. I could a stayed if I wanted to, but I didn’t want to.

I went to the circus and loafed around the back side till the watchman went by, and then dived in under the tent. I had my twenty-dollar gold piece and some other money, but I reckoned I better save it, because there ain’t no telling how soon you are going to need it, away from home and amongst strangers that way. You can’t be too careful. I ain’t opposed to spending money on circuses when there ain’t no other way, but there ain’t no use in wasting it on them.

It was a real bully circus. It was the splendidest sight that ever was when they all come riding in, two and two, a gentleman and lady, side by side, the men just in their drawers and undershirts, and no shoes nor stirrups, and resting their hands on their thighs easy and comfortable—there must a been twenty of them—and every lady with a lovely complexion, and perfectly beautiful, and looking just like a gang of real sure-enough queens, and dressed in clothes that cost millions of dollars, and just littered with diamonds. It was a powerful fine sight; I never see anything so lovely. And then one by one they got up and stood, and went a-weaving around the ring so gentle and wavy and graceful, the men looking ever so tall and airy and straight, with their heads bobbing and skimming along, away up there under the tent-roof, and every lady’s rose-leafy dress flapping soft and silky around her hips, and she looking like the most loveliest parasol.

And then faster and faster they went, all of them dancing, first one foot out in the air and then the other, the horses leaning more and more, and the ringmaster going round and round the center-pole, cracking his whip and shouting “Hi!—hi!” and the clown cracking jokes behind him; and by and by all hands dropped the reins, and every lady put her knuckles on her hips and every gentleman folded his arms, and then how the horses did lean over and hump themselves! And so one after the other they all skipped off into the ring, and made the sweetest bow I ever see, and then scampered out, and everybody clapped their hands and went just about wild.

Well, all through the circus they done the most astonishing things; and all the time that clown carried on so it most killed the people. The ringmaster couldn’t ever say a word to him but he was back at him quick as a wink with the funniest things a body ever said; and how he ever could think of so many of them, and so sudden and so pat, was what I couldn’t noway understand. Why, I couldn’t a thought of them in a year. And by and by a drunk man tried to get into the ring—said he wanted to ride; said he could ride as well as anybody that ever was. They argued and tried to keep him out, but he wouldn’t listen, and the whole show come to a standstill. Then the people begun to holler at him and make fun of him, and that made him mad, and he begun to rip and tear; so that stirred up the

people, and a lot of men begun to pile down off of the benches and swarm towards the ring, saying, "Knock him down! throw him out!" and one or two women begun to scream. So, then, the ringmaster he made a little speech, and said he hoped there wouldn't be no disturbance, and if the man would promise he wouldn't make no more trouble he would let him ride if he thought he could stay on the horse. So everybody laughed and said all right, and the man got on. The minute he was on, the horse begun to rip and tear and jump and cavort around, with two circus men hanging on to his bridle trying to hold him, and the drunk man hanging on to his neck, and his heels flying in the air every jump, and the whole crowd of people standing up shouting and laughing till tears rolled down. And at last, sure enough, all the circus men could do, the horse broke loose, and away he went like the very nation, round and round the ring, with that sot laying down on him and hanging to his neck, with first one leg hanging most to the ground on one side, and then t'other one on t'other side, and the people just crazy. It warn't funny to me, though; I was all of a tremble to see his danger. But pretty soon he struggled up astraddle and grabbed the bridle, a-reeling this way and that; and the next minute he sprung up and dropped the bridle and stood! and the horse a-going like a house afire too. He just stood up there, a-sailing around as easy and comfortable as if he warn't ever drunk in his life—and then he begun to pull off his clothes and sling them. He shed them so thick they kind of clogged up the air, and altogether he shed seventeen suits. And, then, there he was, slim and handsome, and dressed the gaudiest and prettiest you ever saw, and he lit into that horse with his whip and made him fairly hum—and finally skipped off, and made his bow and danced off to the dressing-room, and everybody just a-howling with pleasure and astonishment.

Then the ringmaster he see how he had been fooled, and he was the sickest ringmaster you ever see, I reckon. Why, it was one of his own men! He had got up that joke all out of his own head, and never let on to nobody. Well, I felt sheepish enough to be took in so, but I wouldn't a been in that ringmaster's place, not for a thousand dollars. I don't know; there may be bullier circuses than what that one was, but I never struck them yet. Anyways, it was plenty good enough for me; and wherever I run across it, it can have all of my custom every time.

Well, that night we had our show; but there warn't only about twelve people there—just enough to pay expenses. And they laughed all the time, and that made the duke mad; and everybody left, anyway, before the show was over, but one boy which was asleep. So the duke said these Arkansaw lunkheads couldn't come up to Shakespeare; what they wanted was low comedy—and

maybe something ruther worse than low comedy, he reckoned. He said he could size their style. So next morning he got some big sheets of wrapping paper and some black paint, and drew off some handbills, and stuck them up all over the village. The bills said:

AT THE COURT HOUSE!

For 3 Nights Only

The World-Rekknowned Tragedians

DAVID GARRICK THE YOUNGER!

And

EDMUND KEAN THE ELDER!

Of London and Continental Theatres

In The Thrilling Tragedy of

THE KING'S CAMELOPARD

Or

THE ROYAL NONESUCH!!!

Admission 50 cents

LADIES AND CHILDREN NOT ADMITTED.

"There. If that line don't fetch them, I don't know Arkansaw!"

CHAPTER XXIII

Well, all day him and the king was hard at it, rigging up a stage and a curtain and a row of candles for footlights; and that night the house was jam full of men in no time. When the place couldn't hold no more, the duke he quit tending door and went around the back way and come on to the stage and stood up before the curtain and made a little speech, and praised up this tragedy, and said it was the most thrillingest one that ever was; and so he went on a-bragging about the tragedy, and about Edmund Kean the Elder, which was to play the main principal part in it; and at last when he'd got everybody's expectations up high enough, he rolled up the curtain, and the next minute the king come a-prancing out on all fours, naked; and he was painted all over, ringstreaked-and-striped, all sorts of colors, as splendid as a rainbow. And—but never mind the rest of his outfit; it was just wild, but it was awful funny. The people most killed themselves laughing; and when the king got done capering and capered off behind the scenes, they roared and clapped and stormed and haw-hawed till he come back and done it over again, and after that they made him do it another time. Well, it would make a cow laugh to see the shines that old idiot cut.

Then the duke he lets the curtain down, and bows to the people, and says the great tragedy will be performed only two nights more, on accounts of pressing London

engagements, where the seats is all sold already for it in Drury Lane; and then he makes them another bow, and says if he has succeeded in pleasing them and instructing them, he will be deeply obleeged if they will mention it to their friends and get them to come and see it.

Twenty people sings out:

“What, is it over? Is that all?”

The duke says yes. Then there was a fine time. Everybody sings out, “Sold!” and rose up mad, and was a-going for that stage and them tragedians. But a big, fine looking man jumps up on a bench and shouts:

“Hold on! Just a word, gentlemen.” They stopped to listen. “We are sold—mighty badly sold. But we don’t want to be the laughing stock of this whole town, I reckon, and never hear the last of this thing as long as we live. No . What we want is to go out of here quiet, and talk this show up, and sell the rest of the town! Then we’ll all be in the same boat. Ain’t that sensible?” (“You bet it is!—the jedge is right!” everybody sings out.) “All right, then—not a word about any sell. Go along home, and advise everybody to come and see the tragedy.”

Next day you couldn’t hear nothing around that town but how splendid that show was. House was jammed again that night, and we sold this crowd the same way. When me and the king and the duke got home to the raft we all had a supper; and by and by, about midnight, they made Jim and me back her out and float her down the middle of the river, and fetch her in and hide her about two mile below town.

The third night the house was crammed again—and they warn’t new-comers this time, but people that was at the show the other two nights. I stood by the duke at the door, and I see that every man that went in had his pockets bulging, or something muffled up under his coat—and I see it warn’t no perfumery, neither, not by a long sight. I smelt sickly eggs by the barrel, and rotten cabbages, and such things; and if I know the signs of a dead cat being around, and I bet I do, there was sixty-four of them went in. I shoved in there for a minute, but it was too various for me; I couldn’t stand it. Well, when the place couldn’t hold no more people the duke he give a fellow a quarter and told him to tend door for him a minute, and then he started around for the stage door, I after him; but the minute we turned the corner and was in the dark he says:

“Walk fast now till you get away from the houses, and then shin for the raft like the dickens was after you!”

I done it, and he done the same. We struck the raft at the same time, and in less than two seconds we was gliding down stream, all dark and still, and edging towards the middle of the river, nobody saying a word.

I reckoned the poor king was in for a gaudy time of it with the audience, but nothing of the sort; pretty soon he crawls out from under the wigwam, and says:

“Well, how’d the old thing pan out this time, duke?” He hadn’t been up-town at all.

We never showed a light till we was about ten mile below the village. Then we lit up and had a supper, and the king and the duke fairly laughed their bones loose over the way they’d served them people. The duke says:

“Greenhorns, flatheads! I knew the first house would keep mum and let the rest of the town get roped in; and I knew they’d lay for us the third night, and consider it was their turn now. Well, it is their turn, and I’d give something to know how much they’d take for it. I would just like to know how they’re putting in their opportunity. They can turn it into a picnic if they want to—they brought plenty provisions.”

Them rapsCALLIONS took in four hundred and sixty-five dollars in that three nights. I never see money hauled in by the wagon-load like that before. By and by, when they was asleep and snoring, Jim says: “Don’t it s’prise you de way dem kings carries on, Huck?”

“No,” I says, “it don’t.”

“Why don’t it, Huck?”

“Well, it don’t, because it’s in the breed. I reckon they’re all alike.”

“But, Huck, dese kings o’ ourn is reglar rapsCALLIONS; dat’s jist what dey is; dey’s reglar rapsCALLIONS.”

“Well, that’s what I’m a-saying; all kings is mostly rapsCALLIONS, as fur as I can make out.”

“Is dat so?”

“You read about them once—you’ll see. Look at Henry the Eight; this ‘n ‘s a Sunday school

Superintendent to him . And look at Charles Second, and Louis Fourteen, and Louis Fifteen, and James Second, and Edward Second, and Richard Third, and forty more; besides all them Saxon heptarchies that used to rip around so in old times and raise Cain. My, you ought to seen old Henry the Eight when he was in bloom. He was a blossom. He used to marry a new wife every day, and chop off her head next morning. And he would do it just as indifferent as if he was ordering up eggs. ‘Fetch up Nell Gwynn,’ he says. They fetch her up. Next morning, ‘Chop off her head!’ And they chop it off. ‘Fetch up Jane Shore,’ he says; and up she comes, Next morning, ‘Chop off her head’—and they chop it off. ‘Ring up Fair Rosamun.’ Fair Rosamun answers the bell. Next morning, ‘Chop off her head.’ And he made every one of them tell him a tale every night; and he kept that up till he had hogged a thousand and one tales that way, and then he put them all in a book, and called it Domesday Book—which was a good name and stated thecase. You don’t know kings, Jim, but I know

them; and this old rip of ourn is one of the cleanest I've struck in history. Well, Henry he takes a notion he wants to get up some trouble with this country. How does he go at it—give notice?—give the country a show? No. All of a sudden he heaves all the tea in Boston Harbor overboard, and whacks out a declaration of independence, and dares them to come on. That was his style—he never give anybody a chance. He had suspicions of his father, the Duke of Wellington. Well, what did he do? Ask him to show up? No—drownded him in a butt of mamsey, like a cat. S'pose people left money laying around where he was—what did he do? He collared it. S'pose he contracted to do a thing, and you paid him, and didn't set down there and see that he done it—what did he do? He always done the other thing. S'pose he opened his mouth—what then? If he didn't shut it up powerful quick he'd lose a lie every time. That's the kind of a bug Henry was; and if we'd a had him along 'stead of our kings he'd a fooled that town a heap worse than ourn done. I don't say that ourn is lambs, because they ain't, when you come right down to the cold facts; but they ain't nothing to that old ram, anyway. All I say is, kings is kings, and you got to make allowances. Take them all around, they're a mighty ornery lot. It's the way they're raised."

"But dis one do smell so like de nation, Huck."

"Well, they all do, Jim. We can't help the way a king smells; history don't tell no way."

"Now de duke, he's a tolerble likely man in some ways."

"Yes, a duke's different. But not very different. This one's a middling hard lot for a duke."

When he's drunk there ain't no near-sighted man could tell him from a king."

"Well, anyways, I doan' hanker for no mo' un um, Huck. Dese is all I kin stan'."

"It's the way I feel, too, Jim. But we've got them on our hands, and we got to remember what they are, and make allowances. Sometimes I wish we could hear of a country that's out of kings."

What was the use to tell Jim these warn't real kings and dukes? It wouldn't a done no good; and, besides, it was just as I said: you couldn't tell them from the real kind.

I went to sleep, and Jim didn't call me when it was my turn. He often done that. When I waked up just at daybreak he was sitting there with his head down betwixt his knees, moaning and mourning to himself. I didn't take notice nor let on. I knowed what it was about. He was thinking about his wife and his children, away up yonder, and he was low and homesick; because he hadn't ever been away from home before in his life; and I do believe he cared just as much for his people as white folks does for their'n. It don't seem natural, but I

reckon it's so. He was often moaning and mourning that way nights, when he judged I was asleep, and saying, "Po' little 'Lizabeth! po' little Johnny! it's mighty hard; I spec' I ain't ever gwyne to see you no mo', no mo'!" He was a mighty good black man, Jim was.

But this time I somehow got to talking to him about his wife and young ones; and by and by he says:

"What makes me feel so bad dis time 'uz becase I hear sumpn over yonder on de bank like a whack, er a slam, while ago, en it mine me er de time I treat my little 'Lizabeth so ornery. She warn't on'y 'bout fo' year ole, en she tuck de sk'yarlet fever, en had a powful rough spell; but she got well, en one day she was a-stannin' aroun', en I says to her, I says:

"Shet de do'."

"She never done it; jis' stood dah, kiner smilin' up at me. It make me mad; en I says agin, mighty loud, I says:

"Doan' you hear me? Shet de do'!"

"She jis stood de same way, kiner smilin' up. I was a-bilin'! I says:

"I lay I make you mine!"

"En wid dat I fetch' her a slap side de head dat sont her a-sprawlin'. Den I went into de yuther room, en 'uz gone 'bout ten minutes; en when I come back dah was dat do' astannin' open yit, en dat chile stannin' mos' right in it, a-lookin' down and mournin', en de tears runnin' down. My, but I wuz mad! I was a-gwyne for de chile, but jis' den—it was a do' dat open innerds—jis' den, 'long come de wind en slam it to, behine de chile, ker-BLAM!—en my lan', de chile never move! My breff mos' hop outer me; en I feel so-so—I doan' know HOW I feel. I crope out, all a-tremblin', en crope aroun' en open de do' easy en slow, en poke my head in behine de chile, sof' en still, en all uv a sudden I says POW! jis' as loud as I could yell. She never budge! Oh, Huck, I bust out a-cryin' en grab her up in my arms, en say, 'Oh, de po' little thing! De Lord God Amighty fogive po' ole Jim, kaze he never gwyne to fogive hisself as long's he live!' Oh, she was plumb deaf en dumb, Huck, plumb deaf en dumb—en I'd ben atreat'n her so!"

CHAPTER XXIV

Next day, towards night, we laid up under a little willow towhead out in the middle, where there was a village on each side of the river, and the duke and the king begun to lay out a plan for working them towns. Jim he spoke to the duke, and said he hoped it wouldn't take but a few hours, because it got mighty heavy and tiresome to him when he had to lay all day in the wigwam tied with the rope. You see, when we left him all alone we had to tie him, because if anybody

happened on to him all by himself and not tied it wouldn't look much like he was a runaway black man, you know. So the duke said it was kind of hard to have to lay roped all day, and he'd cipher out some way to get around it.

He was uncommon bright, the duke was, and he soon struck it. He dressed Jim up in King Lear's outfit—it was a long curtain-calico gown, and a white horse-hair wig and whiskers; and then he took his theater paint and painted Jim's face and hands and ears and neck all over a dead, dull, solid blue, like a man that's been drowned nine days. Blamed if he warn't the horriest looking outrage I ever see. Then the duke took and wrote out a sign on a shingle so:

Sick Arab—but harmless when not out of his head.

And he nailed that shingle to a lath, and stood the lath up four or five foot in front of the wigwam. Jim was satisfied. He said it was a sight better than lying tied a couple of years every day, and trembling all over every time there was a sound. The duke told him to make himself free and easy, and if anybody ever come meddling around, he must hop out of the wigwam, and carry on a little, and fetch a howl or two like a wild beast, and he reckoned they would light out and leave him alone. Which was sound enough judgment; but you take the average man, and he wouldn't wait for him to howl. Why, he didn't only look like he was dead, he looked considerable more than that.

These rapsallions wanted to try the Nonesuch again, because there was so much money in it, but they judged it wouldn't be safe, because maybe the news might a worked along down by this time. They couldn't hit no project that suited exactly; so at last the duke said he reckoned he'd lay off and work his brains an hour or two and see if he couldn't put up something on the Arkansaw village; and the king he allowed he would drop over to t'other village without any plan, but just trust in Providence to lead him the profitable way—meaning the devil, I reckon. We had all bought store clothes where we stopped last; and now the king put his'n on, and he told me to put mine on. I done it, of course. The king's duds was all black, and he did look real swell and starchy. I never knowed how clothes could change a body before. Why, before, he looked like the orneriest old rip that ever was; but now, when he'd take off his new white beaver and make a bow and do a smile, he looked that grand and good and pious that you'd say he had walked right out of the ark, and maybe was old Leviticus himself. Jim cleaned up the canoe, and I got my paddle ready. There was a big steamboat laying at the shore away up under the point, about three mile above the town—been there a couple of hours, taking on freight. Says the king:

“Seein' how I'm dressed, I reckon maybe I better arrive down from St. Louis or Cincinnati, or some

other big place. Go for the steamboat, Huckleberry; we'll come down to the village on her.”

I didn't have to be ordered twice to go and take a steamboat ride. I fetched the shore a half a mile above the village, and then went scooting along the bluff bank in the easy water. Pretty soon we come to a nice innocent-looking young country jake setting on a log swabbing the sweat off of his face, for it was powerful warm weather; and he had a couple of big carpet-bags by him.

“Run her nose in shore,” says the king. I done it. “Wher' you bound for, young man?”

“For the steamboat; going to Orleans.”

“Git aboard,” says the king. “Hold on a minute, my servant 'll he'p you with them bags. Jump out and he'p the gentleman, Adolphus”—meaning me, I see.

I done so, and then we all three started on again. The young chap was mighty thankful; said it was tough work toting his baggage such weather. He asked the king where he was going, and the king told him he'd come down the river and landed at the other village this morning, and now he was going up a few mile to see an old friend on a farm up there. The young fellow says:

“When I first see you I says to myself, ‘It's Mr. Wilks, sure, and he come mighty near getting here in time.’ But then I says again, ‘No, I reckon it ain't him, or else he wouldn't be paddling up the river.’ You ain't him, are you?”

“No, my name's Blodgett—Elexander Blodgett—Reverend Elexander Blodgett, I s'pose I must say, as I'm one o' the Lord's poor servants. But still I'm jist as able to be sorry for Mr. Wilks for not arriving in time, all the same, if he's missed anything by it—which I hope he hasn't.”

“Well, he don't miss any property by it, because he'll get that all right; but he's missed seeing his brother Peter die—which he mayn't mind, nobody can tell as to that—but his brother would a give anything in this world to see him before he died; never talked about nothing else all these three weeks; hadn't seen him since they was boys together—and hadn't ever seen his brother William at all—that's the deaf and dumb one—William ain't more than thirty or thirty-five. Peter and George were the only ones that come out here; George was the married brother; him and his wife both died last year. Harvey and William's the only ones that's left now; and, as I was saying, they haven't got here in time.”

“Did anybody send 'em word?”

“Oh, yes; a month or two ago, when Peter was first took; because Peter said then that he sorter felt like he warn't going to get well thistime. You see, he was pretty old, and George's g'yirls was too young to be much

company for him, except Mary Jane, the redheaded one; and so he was kinder lonesome after George and his wife died, and didn't seem to care much to live. He most desperately wanted to see Harvey—and William, too, for that matter—because he was one of them kind that can't bear to make a will. He left a letter behind for Harvey, and said he'd told in it where his money was hid, and how he wanted the rest of the property divided up so George's g'irls would be all right—for

George didn't leave nothing. And that letter was all they could get him to put a pen to."

"Why do you reckon Harvey don't come? Wher' does he live?"

"Oh, he lives in England—Sheffield—preaches there—hasn't ever been in this country. He hasn't had any too much time—and besides he mightn't a got the letter at all, you know."

"Too bad, too bad he couldn't a lived to see his brothers, poor soul. You going to Orleans, you say?"
"Yes, but that ain't only a part of it. I'm going in a ship, next Wednesday, for Ryo Janeero, where my uncle lives."

"It's a pretty long journey. But it'll be lovely; wisht I was a-going. Is Mary Jane the oldest? How old is the others?"

"Mary Jane's nineteen, Susan's fifteen, and Joanna's about fourteen—that's the one that gives herself to good works and has a hare-lip."

"Poor things! to be left alone in the cold world so."

"Well, they could be worse off. Old Peter had friends, and they ain't going to let them come to no harm. There's Hobson, the Babtis' preacher; and Deacon Lot Hovey, and Ben Rucker, and Abner Shackelford, and Levi Bell, the lawyer; and Dr. Robinson, and their wives, and the widow Bartley, and—well, there's a lot of them; but these are the ones that Peter was thickest with, and used to write about sometimes, when he wrote home; so Harvey 'll know where to look for friends when he gets here."

Well, the old man went on asking questions till he just fairly emptied that young fellow. Blamed if he didn't inquire about everybody and everything in that blessed town, and all about the Wilkses; and about

Peter's business—which was a tanner; and about George's—which was a carpenter; and about Harvey's—which was a dissenting minister; and so on, and so on. Then he says:

"What did you want to walk all the way up to the steamboat for?"

"Because she's a big Orleans boat, and I was afeard she mightn't stop there. When they're deep they won't stop for a hail. A Cincinnati boat will, but this is a St. Louis one."

"Was Peter Wilks well off?"

"Oh, yes, pretty well off. He had houses and land, and it's reckoned he left three or four thousand in cash hid up som'ers."

"When did you say he died?"

"I didn't say, but it was last night."

"Funeral to-morrow, likely?"

"Yes, 'bout the middle of the day."

"Well, it's all terrible sad; but we've all got to go, one time or another. So what we want to do is to be prepared; then we're all right."

"Yes, sir, it's the best way. Ma used to always say that."

When we struck the boat she was about done loading, and pretty soon she got off. The king never said nothing about going aboard, so I lost my ride, after all. When the boat was gone the king made me paddle up another mile to a lonesome place, and then he got ashore and says:

"Now hustle back, right off, and fetch the duke up here, and the new carpet-bags. And if he's gone over to t'other side, go over there and git him. And tell him to git himself up regardless. Shove along, now."

I see what he was up to; but I never said nothing, of course. When I got back with the duke we hid the canoe, and then they set down on a log, and the king told him everything, just like the young fellow had said it—every last word of it. And all the time he was adoing it he tried to talk like an Englishman; and he done it pretty well, too, for a slouch. I can't imitate him, and so I ain't a-going to try to; but he really done it pretty good. Then he says:

"How are you on the deaf and dumb, Bilge-water?"

The duke said, leave him alone for that; said he had played a deaf and dumb person on the histrionic boards. So then they waited for a steamboat.

About the middle of the afternoon a couple of little boats come along, but they didn't come from high enough up the river; but at last there was a big one, and they hailed her. She sent out her yawl, and we went aboard, and she was from Cincinnati; and when they found we only wanted to go four or five mile they was booming mad, and gave us a cussing, and said they wouldn't land us. But the king was ca'm. He says:

"If gentlemen kin afford to pay a dollar a mile apiece to be took on and put off in a yawl, a steamboat kin afford to carry 'em, can't it?"

So they softened down and said it was all right; and when we got to the village they yawled us ashore. About two dozen men flocked down when they see the yawl acoming, and when the king says:

"Kin any of you gentlemen tell me wher' Mr. Peter Wilks lives?" they give a glance at one another, and

nodded their heads, as much as to say, "What d' I tell you?" Then one of them says, kind of soft and gentle:

"I'm sorry sir, but the best we can do is to tell you where he did live yesterday evening."

Sudden as winking the ornery old cretur went an to smash, and fell up against the man, and put his chin on his shoulder, and cried down his back, and says:

"Alas, alas, our poor brother-gone, and we never got to see him; oh, it's too, too hard!"

Then he turns around, blubbering, and makes a lot of idiotic signs to the duke on his hands, and blamed if he didn't drop a carpet-bag and bust out a-crying. If they warn't the beatenest lot, them two frauds, that ever I struck.

Well, the men gathered around and sympathized with them, and said all sorts of kind things to them, and carried their carpet-bags up the hill for them, and let them lean on them and cry, and told the king all about his brother's last moments, and the king he told it all over again on his hands to the duke, and both of them took on about that dead tanner like they'd lost the twelve disciples. Well, if ever I struck anything like it, I'm a black man. It was enough to make a body ashamed of the human race.

CHAPTER XXV

The news was all over town in two minutes, and you could see the people tearing down on the run from every which way, some of them putting on their coats as they come. Pretty soon we was in the middle of a crowd, and the noise of the tramping was like a soldier march. The windows and dooryards was full; and every minute somebody would say, over a fence:

"Is it them?"

And somebody trotting along with the gang would answer back and say:

"You bet it is."

When we got to the house the street in front of it was packed, and the three girls was standing in the door. Mary Jane was red-headed, but that don't make no difference, she was most awful beautiful, and her face and her eyes was all lit up like glory, she was so glad her uncles was come. The king he spread his arms, and Mary Jane she jumped for them, and the hare-lip jumped for the duke, and there they had it! Everybody most, leastways women, cried for joy to see them meet again at last and have such good times.

Then the king he hunched the duke private-I see him do it-and then he looked around and see the coffin, over in the corner on two chairs; so then him and the duke, with a hand across each other's shoulder, and t'other hand to their eyes, walked slow and solemn

over there, everybody dropping back to give them room, and all the talk and noise stopping, people saying "Sh!" and all the men taking their hats off and drooping their heads, so you could a heard a pin fall. And when they got there they bent over and looked in the coffin, and took one sight, and then they bust out a-crying so you could a heard them to Orleans, most; and then they put their arms around each other's necks, and hung their chins over each other's shoulders; and then for three minutes, or maybe four, I never see two men leak the way they done. And, mind you, everybody was doing the same; and the place was that damp I never see anything like it. Then one of them got on one side of the coffin, and t'other on t'other side, and they kneeled down and rested their foreheads on the coffin, and let on to pray all to themselves. Well, when it come to that it worked the crowd like you never see anything like it, and everybody broke down and went to sobbing right out loud-the poor girls, too; and every woman, nearly, went up to the girls, without saying a word, and kissed them, solemn, on the forehead, and then put their hand on their head, and looked up towards the sky, with the tears running down, and then busted out and went off sobbing and swabbing, and give the next woman a show. I never see anything so disgusting.

Well, by and by the king he gets up and comes forward a little, and works himself up and slobbers out a speech, all full of tears and flapdoodle about its being a sore trial for him and his poor brother to lose the diseased, and to miss seeing diseased alive after the long journey of four thousand mile, but it's a trial that's sweetened and sanctified to us by this dear sympathy and these holy tears, and so he thanks them out of his heart and out of his brother's heart, because out of their mouths they can't, words being too weak and cold, and all that kind of rot and slush, till it was just sickening; and then he blubbers out a pious goody-goody Amen, and turns himself loose and goes to crying fit to bust.

And the minute the words were out of his mouth somebody over in the crowd struck up the doxolojer, and everybody joined in with all their might, and it just warmed you up and made you feel as good as church letting out. Music is a good thing; and after all that soul-butter and hogwash I never see it freshen up things so, and sound so honest and bully.

Then the king begins to work his jaw again, and says how him and his nieces would be glad if a few of the main principal friends of the family would take supper here with them this evening, and help set up with the ashes of the diseased; and says if his poor brother laying yonder could speak he knows who he would name, for they was names that was very dear to him, and mentioned often in his letters; and so he will name the

same, to wit, as follows, vizz.:—Rev. Mr. Hobson, and Deacon Lot Hovey, and Mr. Ben Rucker, and Abner Shackelford, and Levi Bell, and Dr. Robinson, and their wives, and the widow Bartley.

Rev. Hobson and Dr. Robinson was down to the end of the town a-hunting together—that is, I mean the doctor was shipping a sick man to t’other world, and the preacher was pinting him right. Lawyer Bell was away up to Louisville on business. But the rest was on hand, and so they all come and shook hands with the king and thanked him and talked to him; and then they shook hands with the duke and didn’t say nothing, but just kept a-smiling and bobbing their heads like a passel of sapheads whilst he made all sorts of signs with his hands and said “Goo-goo-goo-goo-goo” all the time, like a baby that can’t talk.

So the king he blattered along, and managed to inquire about pretty much everybody and dog in town, by his name, and mentioned all sorts of little things that happened one time or another in the town, or to George’s family, or to Peter. And he always let on that Peter wrote him the things; but that was a lie: he got every blessed one of them out of that young flathead that we canoed up to the steamboat.

Then Mary Jane she fetched the letter her father left behind, and the king he read it out loud and cried over it. It give the dwelling-house and three thousand dollars, gold, to the girls; and it give the tanyard (which was doing a good business), along with some other houses and land (worth about seven thousand), and three thousand dollars in gold to Harvey and William, and told where the six thousand cash was hid down cellar. So these two frauds said they’d go and fetch it up, and have everything square and above-board; and told me to come with a candle. We shut the cellar door behind us, and when they found the bag they spilt it out on the floor, and it was a lovely sight, all them yaller-boys. My, the way the king’s eyes did shine! He slaps the duke on the shoulder and says:

“Oh, this ain’t bully nor noth’n! Oh, no, I reckon not! Why, bully, it beats the Nonesuch, don’t it?”

The duke allowed it did. They pawed the yaller-boys, and sifted them through their fingers and let them jingle down on the floor; and the king says:

“It ain’t no use talkin’; bein’ brothers to a rich dead man and representatives of furrin heirs that’s got left is the line for you and me, Bilge. Thish yer comes of trust’n to Providence. It’s the best way, in the long run. I’ve tried ’em all, and ther’ ain’t no better way.”

Most everybody would a been satisfied with the pile, and took it on trust; but no, they must count it. So they counts it, and it comes out four hundred and fifteen dollars short. Says the king:

“Dern him, I wonder what he done with that four

hundred and fifteen dollars?”

They worried over that awhile, and ransacked all around for it. Then the duke says:

“Well, he was a pretty sick man, and likely he made a mistake—I reckon that’s the way of it. The best way’s to let it go, and keep still about it. We can spare it.”

“Oh, shucks, yes, we can spare it. I don’t k’yer noth’n ’bout that—it’s the count I’m thinkin’ about. We want to be awful square and open and above-board here, you know. We want to lug this h-yer money up stairs and count it before everybody—then ther’ ain’t noth’n suspicious. But when the dead man says ther’s six thous’n dollars, you know, we don’t want to—”

“Hold on,” says the duke. “Le’s make up the deffisit,” and he begun to haul out yallerboys out of his pocket.

“It’s a most amaz’n’ good idea, duke—you have got a rattlin’ clever head on you,” says the king. “Blest if the old Nonesuch ain’t a heppin’ us out agin,” and he begun to haul out yaller-jackets and stack them up. It most busted them, but they made up the six thousand clean and clear.

“Say,” says the duke, “I got another idea. Le’s go up stairs and count this money, and then take and give it to the girls.”

“Good land, duke, lemme hug you! It’s the most dazzling idea ‘at ever a man struck. You have cert’nly got the most astonishin’ head I ever see. Oh, this is the boss dodge, ther’ ain’t no mistake ’bout it. Let ’em fetch along their suspicions now if they want to—this ‘ll lay ’em out.”

When we got up-stairs everybody gethered around the table, and the king he counted it and stacked it up, three hundred dollars in a pile—twenty elegant little piles. Everybody looked hungry at it, and licked their chops. Then they raked it into the bag again, and I see the king begin to swell himself up for another speech. He says:

“Friends all, my poor brother that lays yonder has done generous by them that’s left behind in the vale of sorrers. He has done generous by these yer poor little lambs that he loved and sheltered, and that’s left fatherless and motherless. Yes, and we that knowed him knows that he would a done more generous by ’em if he hadn’t ben afeard o’ woundin’ his dear William and me. Now, wouldn’t he? Ther’ ain’t no question ’bout it in my mind. Well, then, what kind o’ brothers would it be that ‘d stand in his way at sech a time? And what kind o’ uncles would it be that ‘d rob—yes, rob—sech poor sweet lambs as these ‘at he loved so at sech a time? If I know William—and I think I do—he-well, I’ll jest ask him.” He turns around and begins to make a lot of signs to the duke with his hands, and the duke he looks at him stupid and leather-headed a while; then

all of a sudden he seems to catch his meaning, and jumps for the king, goo-gooing with all his might for joy, and hugs him about fifteen times before he lets up. Then the king says, "I knowed it; I reckon that 'll convince anybody the way he feels about it. Here, Mary Jane, Susan, Joanner, take the money—take it all . It's the gift of him that lays yonder, cold but joyful."

Mary Jane she went for him, Susan and the hare-lip went for the duke, and then such another hugging and kissing I never see yet. And everybody crowded up with the tears in their eyes, and most shook the hands off of them frauds, saying all the time:

"You dear good souls!—how lovely !—how could you!"

Well, then, pretty soon all hands got to talking about the diseased again, and how good he was, and what a loss he was, and all that; and before long a big iron-jawed man worked himself in there from outside, and stood a-listening and looking, and not saying anything; and nobody saying anything to him either, because the king was talking and they was all busy listening. The king was saying—in the middle of something he'd started in on—

"—they bein' partickler friends o' the diseased. That's why they're invited here this evenin'; but tomorrow we want all to come—everybody; for he respected everybody, he liked everybody, and so it's fitten that his funeral orgies sh'd be public."

And so he went a-mooning on and on, liking to hear himself talk, and every little while he fetched in his funeral orgies again, till the duke he couldn't stand it no more; so he writes on a little scrap of paper, "Obsequies, you old fool," and folds it up, and goes to goo-gooing and reaching it over people's heads to him. The king he reads it and puts it in his pocket, and says:

"Poor William, afflicted as he is, his heart's aluz right. Asks me to invite everybody to come to the funeral—wants me to make 'em all welcome. But he needn't a worried—it was jest what I was at."

Then he weaves along again, perfectly ca'm, and goes to dropping in his funeral orgies again every now and then, just like he done before. And when he done it the third time he says:

"I say orgies, not because it's the common term, because it ain't—obsequies bein' the common term—but because orgies is the right term. Obsequies ain't used in England no more now—it's gone out. We say orgies now in England. Orgies is better, because it means the thing you're after more exact. It's a word that's made up out'n the Greek orgo , outside, open, abroad; and the Hebrew jeesum , to plant, cover up; hence in ter. So, you see, funeral orgies is an open er public funeral."

He was the worst I ever struck. Well, the iron-jawed man he laughed right in his face. Everybody was shocked. Everybody says, "Why, doctor !" and Abner Shackelford says: "Why, Robinson, hain't you heard

the news? This is Harvey Wilks."

The king he smiled eager, and shoved out his flapper, and says:

"Is it my poor brother's dear good friend and physician? I—"

"Keep your hands off of me!" says the doctor. "You talk like an Englishman, don't you? It's the worst imitation I ever heard. You Peter Wilks's brother! You're a fraud, that's what you are!"

Well, how they all took on! They crowded around the doctor and tried to quiet him down, and tried to explain to him and tell him how Harvey 'd showed in forty ways that he was Harvey, and knowed everybody by name, and the names of the very dogs, and begged and begged him not to hurt Harvey's feelings and the poor girl's feelings, and all that. But it warn't no use; he stormed right along, and said any man that pretended to be an Englishman and couldn't imitate the lingo no better than what he did was a fraud and a liar. The poor girls was hanging to the king and crying; and all of a sudden the doctor ups and turns on them . He says:

"I was your father's friend, and I'm your friend; and I warn you as a friend, and an honest one that wants to protect you and keep you out of harm and trouble, to turn your backs on that scoundrel and have nothing to do with him, the ignorant tramp, with his idiotic Greek and Hebrew, as he calls it. He is the thinnest kind of an impostor—has come here with a lot of empty names and facts which he picked up somewheres, and you take them for proofs , and are helped to fool yourselves by these foolish friends here, who ought to know better. Mary Jane Wilks, you know me for your friend, and for your unselfish friend, too. Now listen to me; turn this pitiful rascal out—I beg you to do it. Will you?"

Mary Jane straightened herself up, and my, but she was handsome! She says:

"Here is my answer." She hove up the bag of money and put it in the king's hands, and says, "Take this six thousand dollars, and invest for me and my sisters any way you want to, and don't give us no receipt for it."

Then she put her arm around the king on one side, and Susan and the hare-lip done the same on the other. Everybody clapped their hands and stomped on the floor like a perfect storm, whilst the king held up his head and smiled proud. The doctor says:

"All right; I wash my hands of the matter. But I warn you all that a time 's coming when you're going to feel sick whenever you think of this day." And away he went.

"All right, doctor," says the king, kinder mocking him; "we'll try and get 'em to send for you;" which made them all laugh, and they said it was a prime good hit.

CHAPTER XXVI

Well, when they was all gone the king he asks Mary Jane how they was off for spare rooms, and she said she had one spare room, which would do for Uncle William, and she'd give her own room to Uncle Harvey, which was a little bigger, and she would turn into the room with her sisters and sleep on a cot; and up garret was a little cubby, with a pallet in it. The king said the cubby would do for his valley-meaning me.

So Mary Jane took us up, and she showed them their rooms, which was plain but nice. She said she'd have her frocks and a lot of other traps took out of her room if they was in Uncle Harvey's way, but he said they warn't. The frocks was hung along the wall, and before them was a curtain made out of calico that hung down to the floor. There was an old hair trunk in one corner, and a guitar-box in another, and all sorts of little knickknacks and jimcracks around, like girls brisken up a room with. The king said it was all the more homely and more pleasanter for these fixings, and so don't disturb them. The duke's room was pretty small, but plenty good enough, and so was my cubby.

That night they had a big supper, and all them men and women was there, and I stood behind the king and the duke's chairs and waited on them, and the black men waited on the rest. Mary Jane she set at the head of the table, with Susan alongside of her, and said how bad the biscuits was, and how mean the preserves was, and how ornery and tough the fried chickens was—and all that kind of rot, the way women always do for to force out compliments; and the people all knowed everything was tiptop, and said so-said “How do you get biscuits to brown so nice?” and “Where, for the land's sake, did you get these amaz'n pickles?” and all that kind of humbug talky-talk, just the way people always does at a supper, you know.

And when it was all done me and the hare-lip had supper in the kitchen off of the leavings, whilst the others was helping the black men clean up the things. The hare-lip she got to pumping me about England, and blest if I didn't think the ice was getting mighty thin sometimes. She says:

“Did you ever see the king?”

“Who? William Fourth? Well, I bet I have—he goes to our church.” I knowed he was dead years ago, but I never let on. So when I says he goes to our church, she says:

“What—regular?”

“Yes—regular. His pew's right over opposite ourn—on t'other side the pulpit.”

“I thought he lived in London?”

“Well, he does. Where would he live?”

“But I thought you lived in Sheffield?”

I see I was up a stump. I had to let on to get choked with a chicken bone, so as to get time to think how to get down again. Then I says:

“I mean he goes to our church regular when he's in Sheffield. That's only in the summer time, when he comes there to take the sea baths.”

“Why, how you talk—Sheffield ain't on the sea.”

“Well, who said it was?”

“Why, you did.”

“I didn't nuther.”

“You did!”

“I didn't.”

“You did.”

“I never said nothing of the kind.”

“Well, what did you say, then?”

“Said he come to take the sea baths—that's what I said.”

“Well, then, how's he going to take the sea baths if it ain't on the sea?”

“Looky here,” I says; “did you ever see any Congress-water?”

“Yes.”

“Well, did you have to go to Congress to get it?”

“Why, no.”

“Well, neither does William Fourth have to go to the sea to get a sea bath.”

“How does he get it, then?”

“Gets it the way people down here gets Congress-water—in barrels. There in the palace at Sheffield they've got furnaces, and he wants his water hot. They can't bile that amount of water away off there at the sea. They haven't got no conveniences for it.”

“Oh, I see, now. You might a said that in the first place and saved time.”

When she said that I see I was out of the woods again, and so I was comfortable and glad. Next, she says:

“Do you go to church, too?”

“Yes—regular.”

“Where do you set?”

“Why, in our pew.”

“Whose pew?”

“Why, ourn—your Uncle Harvey's.”

“His'n? What does he want with a pew?”

“Wants it to set in. What did you reckon he wanted with it?”

“Why, I thought he'd be in the pulpit.”

Rot him, I forgot he was a preacher. I see I was up a stump again, so I played another chicken bone and got

another think. Then I says:

“Blame it, do you suppose there ain’t but one preacher to a church?”

“Why, what do they want with more?”

“What!—to preach before a king? I never did see such a girl as you. They don’t have no less than seventeen.”

“Seventeen! My land! Why, I wouldn’t set out such a string as that, not if I never got to glory. It must take ’em a week.”

“Shucks, they don’t all of ’em preach the same day—only one of ’em.”

“Well, then, what does the rest of ’em do?”

“Oh, nothing much. Loll around, pass the plate—and one thing or another. But mainly they don’t do nothing.”

“Well, then, what are they for?”

“Why, they’re for style. Don’t you know nothing?”

“Well, I don’t want to know no such foolishness as that. How is servants treated in

England? Do they treat ’em better ‘n we treat our black men?”

“No! A servant ain’t nobody there. They treat them worse than dogs.”

“Don’t they give ’em holidays, the way we do, Christmas and New Year’s week, and Fourth of July?”

“Oh, just listen! A body could tell you hain’t ever been to England by that. Why, Harel—why, Joanna, they never see a holiday from year’s end to year’s end; never go to the circus, nor theater, nor black man shows, nor nowheres.”

“Nor church?”

“Nor church.”

“But you always went to church.”

Well, I was gone up again. I forgot I was the old man’s servant. But next minute I whirled in on a kind of an explanation how a valley was different from a common servant and had to go to church whether he wanted to or not, and set with the family, on account of its being the law. But I didn’t do it pretty good, and when I got done I see she warn’t satisfied. She says:

“Honest injun, now, hain’t you been telling me a lot of lies?”

“Honest injun,” says I.

“None of it at all?”

“None of it at all. Not a lie in it,” says I.

“Lay your hand on this book and say it.”

I see it warn’t nothing but a dictionary, so I laid my hand on it and said it. So then she looked a little better satisfied, and says:

“Well, then, I’ll believe some of it; but I hope to gracious if I’ll believe the rest.”

“What is it you won’t believe, Joe?” says Mary Jane, stepping in with Susan behind her. “It ain’t right nor kind for you to talk so to him, and him a stranger and so far from his people. How would you like to be treated so?”

“That’s always your way, Maim—always sailing in to help somebody before they’re hurt. I hain’t done nothing to him. He’s told some stretchers, I reckon, and I said I wouldn’t swallow it all; and that’s every bit and grain I did say. I reckon he can stand a little thing like that, can’t he?”

“I don’t care whether ’twas little or whether ’twas big; he’s here in our house and a stranger, and it wasn’t good of you to say it. If you was in his place it would make you feel ashamed; and so you oughtn’t to say a thing to another person that will make them feel ashamed.”

“Why, Mam, he said—”

“It don’t make no difference what he said—that ain’t the thing. The thing is for you to treat him kind, and not be saying things to make him remember he ain’t in his own country and amongst his own folks.”

I says to myself, this is a girl that I’m letting that old reptile rob her of her money!

Then Susan she waltzed in; and if you’ll believe me, she did give Hare-lip hark from the tomb!

Says I to myself, and this is another one that I’m letting him rob her of her money!

Then Mary Jane she took another inning, and went in sweet and lovely again—which was her way; but when she got done there warn’t hardly anything left o’ poor Hare-lip. So she hollered.

“All right, then,” says the other girls; “you just ask his pardon.”

She done it, too; and she done it beautiful. She done it so beautiful it was good to hear; and I wished I could tell her a thousand lies, so she could do it again.

I says to myself, this is another one that I’m letting him rob her of her money. And when she got through they all jest laid theirselves out to make me feel at home and know I was amongst friends. I felt so ornery and low down and mean that I says to myself, my mind’s made up; I’ll hive that money for them or bust.

So then I lit out—for bed, I said, meaning some time or another. When I got by myself I went to thinking the thing over. I says to myself, shall I go to that doctor, private, and blow on these frauds? No—that won’t do. He might tell who told him; then the king and the duke would make it warm for me. Shall I go, private, and tell Mary Jane? No—I dasn’t do it. Her face would give them a hint, sure; they’ve got the money, and they’d slide right out and get away with it. If she was to fetch in help I’d get mixed up in the business before it was done with, I judge. No; there ain’t no

good way but one. I got to steal that money, somehow; and I got to steal it some way that they won't suspicion that I done it. They've got a good thing here, and they ain't a-going to leave till they've played this family and this town for all they're worth, so I'll find a chance time enough. I'll steal it and hide it; and by and by, when I'm away down the river, I'll write a letter and tell Mary Jane where it's hid. But I better hive it tonight if I can, because the doctor maybe hasn't let up as much as he lets on he has; he might scare them out of here yet.

So, thinks I, I'll go and search them rooms. Upstairs the hall was dark, but I found the duke's room, and started to paw around it with my hands; but I recollected it wouldn't be much like the king to let anybody else take care of that money but his own self; so then I went to his room and begun to paw around there. But I see I couldn't do nothing without a candle, and I dasn't light one, of course. So I judged I'd got to do the other thing—lay for them and eavesdrop. About that time I hears their footsteps coming, and was going to skip under the bed; I reached for it, but it wasn't where I thought it would be; but I touched the curtain that hid Mary Jane's frocks, so I jumped in behind that and snuggled in amongst the gowns, and stood there perfectly still.

They come in and shut the door; and the first thing the duke done was to get down and look under the bed. Then I was glad I hadn't found the bed when I wanted it. And yet, you know, it's kind of natural to hide under the bed when you are up to anything private. They sets down then, and the king says:

"Well, what is it? And cut it middlin' short, because it's better for us to be down there awhoopin' up the mournin' than up here givin' 'em a chance to talk us over."

"Well, this is it, Capet. I ain't easy; I ain't comfortable. That doctor lays on my mind. I wanted to know your plans. I've got a notion, and I think it's a sound one."

"What is it, duke?"

"That we better glide out of this before three in the morning, and clip it down the river with what we've got. Specially, seeing we got it so easy—given back to us, flung at our heads, as you may say, when of course we allowed to have to steal it back. I'm for knocking off and lighting out."

That made me feel pretty bad. About an hour or two ago it would a been a little different, but now it made me feel bad and disappointed, The king rips out and says:

"What! And not sell out the rest o' the property? March off like a passel of fools and leave eight or nine thous'n' dollars' worth o' property layin' around jest

sufferin' to be scooped in?—and all good, salable stuff, too."

The duke he grumbled; said the bag of gold was enough, and he didn't want to go no deeper—didn't want to rob a lot of orphans of everything they had.

"Why, how you talk!" says the king. "We sha'n't rob 'em of nothing at all but jest this money. The people that buys the property is the sufferers; because as soon 's it's found out 'at we didn't own it—which won't be long after we've slid—the sale won't be valid, and it 'll all go back to the estate. These yer orphans 'll git their house back agin, and that's enough for them; they're young and spry, and k'n easy earn a livin'. they ain't a-goin to suffer. Why, jest think—there's thous'n's and thous'n's that ain't nigh so well off. Bless you, they ain't got noth'n' to complain of."

Well, the king he talked him blind; so at last he give in, and said all right, but said he believed it was blamed foolishness to stay, and that doctor hanging over them. But the king says:

"Cuss the doctor! What do we k'yer for him? Hain't we got all the fools in town on our side? And ain't that a big enough majority in any town?"

So they got ready to go down stairs again. The duke says:

"I don't think we put that money in a good place."

That cheered me up. I'd begun to think I warn't going to get a hint of no kind to help me. The king says:

"Why?"

"Because Mary Jane 'll be in mourning from this out; and first you know the black man that does up the rooms will get an order to box these duds up and put 'em away; and do you reckon a black man can run across money and not borrow some of it?"

"Your head's level agin, duke," says the king; and he comes a-fumbling under the curtain two or three foot from where I was. I stuck tight to the wall and kept mighty still, though quivery; and I wondered what them fellows would say to me if they caught me; and I tried to think what I'd better do if they did catch me. But the king he got the bag before I could think more than about a half a thought, and he never suspicioned I was around. They took and shoved the bag through a rip in the straw tick that was under the featherbed, and crammed it in a foot or two amongst the straw and said it was all right now, because a black man only makes up the feather-bed, and don't turn over the straw tick only about twice a year, and so it warn't in no danger of getting stole now.

But I knowed better. I had it out of there before they was half-way down stairs. I groped along up to my cubby, and hid it there till I could get a chance to do better. I judged I better hide it outside of the house

somewheres, because if they missed it they would give the house a good ransacking: I knowed that very well. Then I turned in, with my clothes all on; but I couldn't a gone to sleep if I'd a wanted to, I was in such a sweat to get through with the business. By and by I heard the king and the duke come up; so I rolled off my pallet and laid with my chin at the top of my ladder, and waited to see if anything was going to happen. But nothing did.

So I held on till all the late sounds had quit and the early ones hadn't begun yet; and then I slipped down the ladder.

CHAPTER XXVII

I crept to their doors and listened; they was snoring. So I tiptoed along, and got down stairs all right. There warn't a sound anywheres. I peeped through a crack of the diningroom door, and see the men that was watching the corpse all sound asleep on their chairs. The door was open into the parlor, where the corpse was laying, and there was a candle in both rooms. I passed along, and the parlor door was open; but I see there warn't nobody in there but the remainders of Peter; so I shoved on by; but the front door was locked, and the key wasn't there. Just then I heard somebody coming down the stairs, back behind me. I run in the parlor and took a swift look around, and the only place I see to hide the bag was in the coffin. The lid was shoved along about a foot, showing the dead man's face down in there, with a wet cloth over it, and his shroud on. I tucked the money-bag in under the lid, just down beyond where his hands was crossed, which made me creep, they wasso cold, and then I run back across the room and in behind the door.

The person coming was Mary Jane. She went to the coffin, very soft, and kneeled down and looked in; then she put up her handkerchief, and I see she begun to cry, though I couldn't hear her, and her back was to me. I slid out, and as I passed the dining-room I thought I'd make sure them watchers hadn't seen me; so I looked through the crack, and everything was all right. They hadn't stirred.

I slipped up to bed, feeling ruther blue, on accounts of the thing playing out that way after I had took so much trouble and run so much resk about it. Says I, if it could stay where it is, all right; because when we get down the river a hundred mile or two I could write back to Mary Jane, and she could dig him up again and get it; but that ain't the thing that's going to happen; the thing that's going to happen is, the money 'll be found when they come to screw on the lid. Then the king 'll get it again, and it 'll be a long day before he gives anybody another chance to smouch it from him.

Of course I wanted to slide down and get it out of there, but I dasn't try it. Every minute it was getting earlier now, and pretty soon some of them watchers would begin to stir, and I might get catched-catched with six thousand dollars in my hands that nobody hadn't hired me to take care of. I don't wish to be mixed up in no such business as that, I says to myself.

When I got down stairs in the morning the parlor was shut up, and the watchers was gone. There warn't nobody around but the family and the widow Bartley and our tribe. I watched their faces to see if anything had been happening, but I couldn't tell.

Towards the middle of the day the undertaker come with his man, and they set the coffin in the middle of the room on a couple of chairs, and then set all our chairs in rows, and borrowed more from the neighbors till the hall and the parlor and the dining-room was full. I see the coffin lid was the way it was before, but I dasn't go to look in under it, with folks around.

Then the people begun to flock in, and the beats and the girls took seats in the front row at the head of the coffin, and for a half an hour the people filed around slow, in single rank, and looked down at the dead man's face a minute, and some dropped in a tear, and it was all very still and solemn, only the girls and the beats holding handkerchiefs to their eyes and keeping their heads bent, and sobbing a little. There warn't no other sound but the scraping of the feet on the floor and blowing noses—because people always blows them more at a funeral than they do at other places except church.

When the place was packed full the undertaker he slid around in his black gloves with his softy soothing ways, putting on the last touches, and getting people and things all ship-shape and comfortable, and making no more sound than a cat. He never spoke; he moved people around, he squeezed in late ones, he opened up passageways, and doneit with nods, and signs with his hands. Then he took his place over against the wall. He was the softest, glidingest, stealthiest man I ever see; and there warn't no more smile to him than there is to a ham.

They had borrowed a melodeum—a sick one; and when everything was ready a young woman set down and worked it, and it was pretty skreeky and colicky, and everybody joined in and sung, and Peter was the only one that had a good thing, according to my notion. Then the Reverend Hobson opened up, slow and solemn, and begun to talk; and straight off the most outrageous row busted out in the cellar a body ever heard; it was only one dog, but he made a most powerful racket, and he kept it up right along; the parson he had to stand there, over the coffin, and wait—you couldn't hear yourself think. It was right down awkward, and nobody didn't seem to know what to do.

But pretty soon they see that long-legged undertaker make a sign to the preacher as much as to say, "Don't you worry—just depend on me." Then he stooped down and begun to glide along the wall, just his shoulders showing over the people's heads. So he glided along, and the powwow and racket getting more and more outrageous all the time; and at last, when he had gone around two sides of the room, he disappears down cellar. Then in about two seconds we heard a whack, and the dog he finished up with a most amazing howl or two, and then everything was dead still, and the parson begun his solemn talk where he left off. In a minute or two here comes this undertaker's back and shoulders gliding along the wall again; and so he glided and glided around three sides of the room, and then rose up, and shaded his mouth with his hands, and stretched his neck out towards the preacher, over the people's heads, and says, in a kind of a coarse whisper, "He had a rat!" Then he drooped down and glided along the wall again to his place. You could see it was a great satisfaction to the people, because naturally they wanted to know. A little thing like that don't cost nothing, and it's just the little things that makes a man to be looked up to and liked. There warn't no more popular man in town than what that undertaker was.

Well, the funeral sermon was very good, but pison long and tiresome; and then the king he shoved in and got off some of his usual rubbage, and at last the job was through, and the undertaker begun to sneak up on the coffin with his screw-driver. I was in a sweat then, and watched him pretty keen. But he never meddled at all; just slid the lid along as soft as mush, and screwed it down tight and fast. So there I was! I didn't know whether the money was in there or not. So, says I, s'pose somebody has hogged that bag on the sly?—now how do I know whether to write to Mary Jane or not? S'pose she dug him up and didn't find nothing, what would she think of me? Blame it, I says, I might get hunted up and jailed; I'd better lay low and keep dark, and not write at all; the thing's awful mixed now; trying to better it, I've worsened it a hundred times, and I wish to goodness I'd just let it alone, dad fetch the whole business!

They buried him, and we come back home, and I went to watching faces again—I couldn't help it, and I couldn't rest easy. But nothing come of it; the faces didn't tell me nothing.

The king he visited around in the evening, and sweetened everybody up, and made himself ever so friendly; and he give out the idea that his congregation over in England would be in a sweat about him, so he must hurry and settle up the estate right away and leave for home. He was very sorry he was so pushed, and so was everybody; they wished he could stay longer, but they said they could see it couldn't be done. And he said

of course him and William would take the girls home with them; and that pleased everybody too, because then the girls would be well fixed and amongst their own relations; and it pleased the girls, too—tickled them so they clean forgot they ever had a trouble in the world; and told him to sell out as quick as he wanted to, they would be ready. Them poor things was that glad and happy it made my heart ache to see them getting fooled and lied to so, but I didn't see no safe way for me to chip in and change the general tune.

Well, blamed if the king didn't bill the house and the black men and all the property for auction straight off—sale two days after the funeral; but anybody could buy private beforehand if they wanted to.

So the next day after the funeral, along about noon-time, the girls' joy got the first jolt. A couple of black man traders come along, and the king sold them the black men reasonable, for three-day drafts as they called it, and away they went, the two sons up the river to Memphis, and their mother down the river to Orleans. I thought them poor girls and them black men would break their hearts for grief; they cried a round each other, and took on so it most made me down sick to see it. The girls said they hadn't ever dreamed of seeing the family separated or sold away from the town. I can't ever get it out of my memory, the sight of them poor miserable girls and black men hanging around each other's necks and crying; and I reckon I couldn't a stood it all, but would a had to bust out and tell on our gang if I hadn't knowed the sale warn't no account and the black men would be back home in a week or two.

The thing made a big stir in the town, too, and a good many come out flatfooted and said it was scandalous to separate the mother and the children that way. It injured the frauds some; but the old fool he bulled right along, spite of all the duke could say or do, and I tell you the duke was powerful uneasy.

Next day was auction day. About broad day in the morning the king and the duke come up in the garret and woke me up, and I see by their look that there was trouble. The king says:

"Was you in my room night before last?"

"No, your majesty"—which was the way I always called him when nobody but our gang warn't around. "Was you in there yisterday er last night?"

"No, your majesty."

"Honor bright, now—no lies."

"Honor bright, your majesty, I'm telling you the truth. I hain't been a-near your room since

Miss Mary Jane took you and the duke and showed it to you."

The duke says:

"Have you seen anybody else go in there?"

"No, your grace, not as I remember, I believe."

"Stop and think."

I studied awhile and see my chance; then I says:

"Well, I see the black men go in there several times."

Both of them gave a little jump, and looked like they hadn't ever expected it, and then like they had. Then the duke say: "What, all of them?"

"No--leastways, not all at once--that is, I don't think I ever see them all come out at once but just one time."

"Hello! When was that?"

"It was the day we had the funeral. In the morning. It warn't early, because I overslept. I was just starting down the ladder, and I see them."

"Well, go on, go on! What did they do? How'd they act?"

"They didn't do nothing. And they didn't act anyway much, as fur as I see. They tiptoed away; so I seen, easy enough, that they'd shoved in there to do up your majesty's room, or something, s'posing you was up; and found you warn't up, and so they was hoping to slide out of the way of trouble without waking you up, if they hadn't already waked you up."

"Great guns, this is a go!" says the king; and both of them looked pretty sick and tolerable silly. They stood there a-thinking and scratching their heads a minute, and the duke he bust into a kind of a little raspy chuckle, and says:

"It does beat all how neat the black men played their hand. They let on to be sorry they was going out of this region! And I believed they was sorry, and so did you, and so did everybody. Don't ever tell me any more that a black man ain't got any histrionic talent. Why, the way they played that thing it would fool anybody. In my opinion, there's a fortune in 'em. If I had capital and a theater, I wouldn't want a better lay-out than that--and here we've gone and sold 'em for a song. Yes, and ain't privileged to sing the song yet. Say, where is that song--that draft?"

"In the bank for to be collected. Where would it be?"

"Well, that's all right then, thank goodness."

Says I, kind of timid-like:

"Is something gone wrong?"

The king whirls on me and rips out:

"None o' your business! You keep your head shet, and mind y'r own affairs--if you got any. Long as you're in this town don't you forgit that --you hear?" Then he says to the duke, "We got to jest swaller it and say noth'n': mum's the word for us."

As they was starting down the ladder the duke he chuckles again, and says:

"Quick sales and small profits! It's a good business--yes."

The king snarls around on him and says:

"I was trying to do for the best in sellin' 'em out so quick. If the profits has turned out to be none, lackin' considerable, and none to carry, is it my fault any more'n it's yourn?"

"Well, they'd be in this house yet and we wouldn't if I could a got my advice listened to."

The king sassed back as much as was safe for him, and then swapped around and lit into me again. He give me down the banks for not coming and telling him I see the black men come out of his room acting that way--said any fool would a knowed something was up. And then waltzed in and cussed himself awhile, and said it all come of him not laying late and taking his natural rest that morning, and he'd be blamed if he'd ever do it again. So they went off a-jawing; and I felt dreadful glad I'd worked it all off on to the black men, and yet hadn't done the black men no harm by it.

CHAPTER XXVIII

By and by it was getting-up time. So I come down the ladder and started for down-stairs; but as I come to the girls' room the door was open, and I see Mary Jane setting by her old hair trunk, which was open and she'd been packing things in it--getting ready to go to England. But she had stopped now with a folded gown in her lap, and had her face in her hands, crying. I felt awful bad to see it; of course anybody would I went in there and says:

"Miss Mary Jane, you can't a-bear to see people in trouble, and I can't--most always. Tell me about it."

So she done it. And it was the black men--I just expected it. She said the beautiful trip to England was most about spoiled for her; she didn't know how she was ever going to be happy there, knowing the mother and the children warn't ever going to see each other no more--and then busted out bitterer than ever, and flung up her hands, and says:

"Oh, dear, dear, to think they ain't ever going to see each other any more!"

"But they will --and inside of two weeks--and I know it!" says I.

Laws, it was out before I could think! And before I could budge she throws her arms around my neck and told me to say it again, say it again, say it again!

I see I had spoke too sudden and said too much, and was in a close place. I asked her to let me think a minute; and she set there, very impatient and excited and handsome, but looking kind of happy and eased-up, like a person that's had a tooth pulled out. So I went to studying it out. I says to myself, I reckon a body that ups and tells the truth when he is in a tight place is

taking considerable many resks, though I ain't had no experience, and can't say for certain; but it looks so to me, anyway; and yet here's a case where I'm blest if it don't look to me like the truth is better and actuly safer than a lie. I must lay it by in my mind, and think it over some time or other, it's so kind of strange and unregular. I never see nothing like it. Well, I says to myself at last, I'm a-going to chance it; I'll up and tell the truth this time, though it does seem most like setting down on a kag of powder and touching it off just to see where you'll go to. Then I says:

"Miss Mary Jane, is there any place out of town a little ways where you could go and stay three or four days?"

"Yes, Mr. Lothrop's. Why?"

"Never mind why yet. If I'll tell you how I know the black men will see each other again inside of two weeks—here in this house—and prove how I know it—will you go to Mr. Lothrop's and stay four days?"

"Four days!" she says; "I'll stay a year!"

"All right," I says, "I don't want nothing more out of you than just your word—I druther have it than another man's kiss-the-Bible." She smiled and reddened up very sweet, and I says, "If you don't mind it, I'll shut the door—and bolt it."

Then I come back and set down again, and says:

"Don't you holler. Just set still and take it like a man. I got to tell the truth, and you want to brace up, Miss Mary, because it's a bad kind, and going to be hard to take, but there ain't no help for it. These uncles of yourn ain't no uncles at all; they're a couple of frauds-regular dead-beats. There, now we're over the worst of it, you can stand the rest middling easy."

It jolted her up like everything, of course; but I was over the shoal water now, so I went right along, her eyes a-blazing higher and higher all the time, and told her every blame thing, from where we first struck that young fool going up to the steamboat, clear through to where she flung herself on to the king's breast at the front door and he kissed her sixteen or seventeen times—and then up she jumps, with her face afire like sunset, and says:

"The brute! Come, don't waste a minute—not a second—we'll have them tarred and feathered, and flung in the river!"

Says I:

"Cert'nly. But do you mean before you go to Mr. Lothrop's, or—"

"Oh," she says, "what am I thinking about!" she says, and set right down again. "Don't mind what I said—please don't—you won't, now, will you?" Laying her silky hand on mine in that kind of a way that I said I would die first. "I never thought, I was so stirred up," she says; "now go on, and I won't do so any more. You

tell me what to do, and whatever you say I'll do it."

"Well," I says, "it's a rough gang, them two frauds, and I'm fixed so I got to travel with them a while longer, whether I want to or not—I druther not tell you why; and if you was to blow on them this town would get me out of their claws, and I'd be all right; but there'd be another person that you don't know about who'd be in big trouble. Well, we got to save him, hain't we? Of course. Well, then, we won't blow on them."

Saying them words put a good idea in my head. I see how maybe I could get me and Jim rid of the frauds; get them jailed here, and then leave. But I didn't want to run the raft in the daytime without anybody aboard to answer questions but me; so I didn't want the plan to begin working till pretty late to-night. I says:

"Miss Mary Jane, I'll tell you what we'll do, and you won't have to stay at Mr. Lothrop's so long, nuther.

How fur is it?"

"A little short of four miles—right out in the country, back here."

"Well, that 'll answer. Now you go along out there, and lay low till nine or half-past tonight, and then get them to fetch you home again—tell them you've thought of something. If you get here before eleven put a candle in this window, and if I don't turn up wait till eleven, and then if I don't turn up it means I'm gone, and out of the way, and safe. Then you come out and spread the news around, and get these beats jailed."

"Good," she says, "I'll do it."

"And if it just happens so that I don't get away, but get took up along with them, you must up and say I told you the whole thing beforehand, and you must stand by me all you can."

"Stand by you! indeed I will. They sha'n't touch a hair of your head!" she says, and I see her nostrils spread and her eyes snap when she said it, too.

"If I get away I sha'n't be here," I says, "to prove these rapscallions ain't your uncles, and I couldn't do it if I was here. I could swear they was beats and bummers, that's all, though that's worth something."

Well, there's others can do that better than what I can, and they're people that ain't going to be doubted as quick as I'd be. I'll tell you how to find them. Gimme a pencil and a piece of paper. There—'Royal Nonesuch, Bricksville.' Put it away, and don't lose it. When the court wants to find out something about these two, let them send up to Bricksville and say they've got the men that played the Royal Nonesuch, and ask for some witnesses—why, you'll have that entire town down here before you can hardly wink, Miss Mary. And they'll come a-biling, too."

I judged we had got everything fixed about right now. So I says:

“Just let the auction go right along, and don’t worry. Nobody don’t have to pay for the things they buy till a whole day after the auction on accounts of the short notice, and they ain’t going out of this till they get that money; and the way we’ve fixed it the sale ain’t going to count, and they ain’t going to get no money. It’s just like the way it was with the black men—it warn’t no sale, and the black men will be back before long. Why, they can’t collect the money for the black men yet—they’re in the worst kind of a fix, Miss Mary.”

“Well,” she says, “I’ll run down to breakfast now, and then I’ll start straight for Mr. Lothrop’s.”

“Deed, that ain’t the ticket, Miss Mary Jane,” I says, “by no manner of means; go before breakfast.”

“Why?”

“What did you reckon I wanted you to go at all for, Miss Mary?”

“Well, I never thought—and come to think, I don’t know. What was it?”

“Why, it’s because you ain’t one of these leather-face people. I don’t want no better book than what your face is. A body can set down and read it off like coarse print. Do you reckon you can go and face your uncles when they come to kiss you good-morning, and never—”

“There, there, don’t! Yes, I’ll go before breakfast—I’ll be glad to. And leave my sisters with them?”

“Yes; never mind about them. They’ve got to stand it yet a while. They might suspicion something if all of you was to go. I don’t want you to see them, nor your sisters, nor nobody in this town; if a neighbor was to ask how is your uncles this morning your face would tell something. No, you go right along, Miss Mary Jane, and I’ll fix it with all of them. I’ll tell Miss Susan to give your love to your uncles and say you’ve went away for a few hours for to get a little rest and change, or to see a friend, and you’ll be back tonight or early in the morning.”

“Gone to see a friend is all right, but I won’t have my love given to them.”

“Well, then, it sha’n’t be.” It was well enough to tell her so—no harm in it. It was only a little thing to do, and no trouble; and it’s the little things that smooths people’s roads the most, down here below; it would make Mary Jane comfortable, and it wouldn’t cost nothing. Then I says: “There’s one more thing—that bag of money.”

“Well, they’ve got that; and it makes me feel pretty silly to think how they got it.”

“No, you’re out, there. They hain’t got it.”

“Why, who’s got it?”

“I wish I knowed, but I don’t. I had it, because I stole it from them; and I stole it to give to you; and I know

where I hid it, but I’m afraid it ain’t there no more. I’m awful sorry, Miss Mary Jane, I’m just as sorry as I can be; but I done the best I could; I did honest. I come nigh getting caught, and I had to shove it into the first place I come to, and run—and it warn’t a good place.”

“Oh, stop blaming yourself—it’s too bad to do it, and I won’t allow it—you couldn’t help it; it wasn’t your fault. Where did you hide it?”

I didn’t want to set her to thinking about her troubles again; and I couldn’t seem to get my mouth to tell her what would make her see that corpse laying in the coffin with that bag of money on his stomach. So for a minute I didn’t say nothing; then I says:

“I’d ruther not tell you where I put it, Miss Mary Jane, if you don’t mind letting me off; but I’ll write it for you on a piece of paper, and you can read it along the road to Mr. Lothrop’s, if you want to. Do you reckon that ‘ll do?”

“Oh, yes.”

So I wrote: “I put it in the coffin. It was in there when you was crying there, away in the night. I was behind the door, and I was mighty sorry for you, Miss Mary Jane.”

It made my eyes water a little to remember her crying there all by herself in the night, and them devils laying there right under her own roof, shaming her and robbing her; and when I folded it up and give it to her I see the water come into her eyes, too; and she shook me by the hand, hard, and says:

“Good -bye. I’m going to do everything just as you’ve told me; and if I don’t ever see you again, I sha’n’t ever forget you and I’ll think of you a many and a many a time, and I’ll pray for you, too!”—and she was gone.

Pray for me! I reckoned if she knowed me she’d take a job that was more nearer her size. But I bet she done it, just the same—she was just that kind. She had the grit to pray for Judus if she took the notion—there warn’t no back-down to her, I judge. You may say what you want to, but in my opinion she had more sand in her than any girl I ever see; in my opinion she was just full of sand. It sounds like flattery, but it ain’t no flattery. And when it comes to beauty—and goodness, too—she lays over them all. I hain’t ever seen her since that time that I see her go out of that door; no, I hain’t ever seen her since, but I reckon I’ve thought of her a many and a many a million times, and of her saying she would pray for me; and if ever I’d a thought it would do any good for me to pray for her, blamed if I wouldn’t a done it or bust.

Well, Mary Jane she lit out the back way, I reckon; because nobody see her go. When I struck Susan and the hare-lip, I says:

“What’s the name of them people over on t’other

side of the river that you all goes to see sometimes?"

They says:

"There's several; but it's the Proctors, mainly."

"That's the name," I says; "I most forgot it. Well, Miss Mary Jane she told me to tell you she's gone over there in a dreadful hurry—one of them's sick."

"Which one?"

"I don't know; leastways, I kinder forget; but I thinks it's—"

"Sakes alive, I hope it ain't Hanner?"

"I'm sorry to say it," I says, "but Hanner's the very one."

"My goodness, and she so well only last week! Is she took bad?"

"It ain't no name for it. They set up with her all night, Miss Mary Jane said, and they don't think she'll last many hours."

"Only think of that, now! What's the matter with her?"

I couldn't think of anything reasonable, right off that way, so I says:

"Mumps."

"Mumps your granny! They don't set up with people that's got the mumps."

"They don't, don't they? You better bet they do with these mumps. These mumps is different. It's a new kind, Miss Mary Jane said."

"How's it a new kind?"

"Because it's mixed up with other things."

"What other things?"

"Well, measles, and whooping-cough, and erysiplas, and consumption, and yaller janders, and brainfever, and I don't know what all."

"My land! And they call it the mumps?"

"That's what Miss Mary Jane said."

"Well, what in the nation do they call it the mumps for?"

"Why, because it is the mumps. That's what it starts with."

"Well, ther' ain't no sense in it. A body might stump his toe, and take pison, and fall down the well, and break his neck, and bust his brains out, and somebody come along and ask what killed him, and some numskull up and say, 'Why, he stumped his toe.' Would ther' be any sense in that? No. And ther' ain't no sense in this, nuther. Is it ketching?"

"Is it ketching? Why, how you talk. Is a harrow catching—in the dark? If you don't hitch on to one tooth, you're bound to on another, ain't you? And you can't get away with that tooth without fetching the whole harrow along, can you? Well, these kind of

mumps is a kind of a harrow, as you may say—and it ain't no slouch of a harrow, nuther, you come to get it hitched on good."

"Well, it's awful, I think," says the hare-lip. "I'll go to Uncle Harvey and—"

"Oh, yes," I says, "I would. Of course I would. I wouldn't lose no time."

"Well, why wouldn't you?"

"Just look at it a minute, and maybe you can see. Hain't your uncles obleegd to get along home to England as fast as they can? And do you reckon they'd be mean enough to go off and leave you to go all that journey by yourselves? you know they'll wait for you. So fur, so good. Your uncle Harvey's a preacher, ain't he? Very well, then; is a preacher going to deceive a steamboat clerk? is he going to deceive a ship clerk?—so as to get them to let Miss Mary Jane go aboard? Now you know he ain't. What will he do, then? Why, he'll say, 'It's a great pity, but my church matters has got to get along the best way they can; for my niece has been exposed to the dreadful pluribus-unum mumps, and so it's my bounden duty to set down here and wait the three months it takes to show on her if she's got it.' But never mind, if you think it's best to tell your uncle Harvey—"

"Shucks, and stay fooling around here when we could all be having good times in England whilst we was waiting to find out whether Mary Jane's got it or not? Why, you talk like a muggins."

"Well, anyway, maybe you'd better tell some of the neighbors."

"Listen at that, now. You do beat all for natural stupidity. Can't you see that they'd go and tell? Ther' ain't no way but just to not tell anybody at all."

"Well, maybe you're right—yes, I judge you are right."

"But I reckon we ought to tell Uncle Harvey she's gone out a while, anyway, so he won't be uneasy about her?"

"Yes, Miss Mary Jane she wanted you to do that. She says, 'Tell them to give Uncle Harvey and William my love and a kiss, and say I've run over the river to see Mr.—Mr.—what is the name of that rich family your uncle Peter used to think so much of?—I mean the one that—'"

"Why, you must mean the Apthorps, ain't it?"

"Of course; bother them kind of names, a body can't ever seem to remember them, half the time, somehow. Yes, she said, say she has run over for to ask the Apthorps to be sure and come to the auction and buy this house, because she allowed her uncle Peter would ruther they had it than anybody else; and she's going to stick to them till they say they'll come, and then, if she

ain't too tired, she's coming home; and if she is, she'll be home in the morning anyway. She said, don't say nothing about the Proctors, but only about the Apthorps—which 'll be perfectly true, because she is going there to speak about their buying the house; I know it, because she told me so herself."

"All right," they said, and cleared out to lay for their uncles, and give them the love and the kisses, and tell them the message.

Everything was all right now. The girls wouldn't say nothing because they wanted to go to England; and the king and the duke would ruther Mary Jane was off working for the auction than around in reach of Doctor Robinson. I felt very good; I judged I had done it pretty neat—I reckoned Tom Sawyer couldn't a done it no neater himself. Of course he would a throwed more style into it, but I can't do that very handy, not being brung up to it.

Well, they held the auction in the public square, along towards the end of the afternoon, and it strung along, and strung along, and the old man he was on hand and looking his level pisonest, up there longside of the auctioneer, and chipping in a little Scripture now and then, or a little goody-goody saying of some kind, and the duke he was around googooing for sympathy all he knowed how, and just spreading himself generly.

But by and by the thing dragged through, and everything was sold—everything but a little old trifling lot in the graveyard. So they'd got to work that off—I never see such a girafft as the king was for wanting to swallow everything. Well, whilst they was at it a steamboat landed, and in about two minutes up comes a crowd a-whooping and yelling and laughing and carrying on, and singing out: "Here's your opposition line! here's your two sets o' heirs to old Peter Wilks—and you pays your money and you takes your choice!"

CHAPTER XXIX

They was fetching a very nice-looking old gentleman along, and nice-looking younger one, with his right arm in a sling. And, my souls, how the people yelled and laughed, and kept it up. But I didn't see no joke about it, and I judged it would strain the duke and the king some to see any. I reckoned they'd turn pale. But no, nary a pale did they turn. The duke he never let on he suspicioned what was up, but just went a goo-gooing around, happy and satisfied, like a jug that's googling out buttermilk; and as for the king, he just gazed and gazed down sorrowful on them new-comers like it give him the stomachache in his very heart to think there could be such frauds and rascals in the world. Oh, he done it admirable. Lots of the principal people gethered around the king, to let him see they

was on his side. That old gentleman that had just come looked all puzzled to death. Pretty soon he begun to speak, and I see straight off he pronounced like an Englishman—not the king's way, though the king's was pretty good for an imitation. I can't give the old gent's words, nor I can't imitate him; but he turned around to the crowd, and says, about like this:

"This is a surprise to me which I wasn't looking for; and I'll acknowledge, candid and frank, I ain't very well fixed to meet it and answer it; for my brother and me has had misfortunes; he's broke his arm, and our baggage got put off at a town above here last night in the night by a mistake. I am Peter Wilks' brother Harvey, and this is his brother William, which can't hear nor speak—and can't even make signs to amount to much, now't he's only got one hand to work them with. We are who we say we are; and in a day or two, when I get the baggage, I can prove it. But up till then I won't say nothing more, but go to the hotel and wait."

So him and the new dummy started off; and the king he laughs, and blethers out:

"Broke his arm—very likely, ain't it?—and very convenient, too, for a fraud that's got to make signs, and ain't learnt how. Lost their baggage! That's mighty good!—and mighty ingenious, under the circumstances!"

So he laughed again; and so did everybody else, except three or four, or maybe half a dozen. One of these was that doctor; another one was a sharp-looking gentleman, with a carpet-bag of the old fashioned kind made out of carpet-stuff, that had just come off of the steamboat and was talking to him in a low voice, and glancing towards the king now and then and nodding their heads—it was Levi Bell, the lawyer that was gone up to Louisville; and another one was a big rough husky that come along and listened to all the old gentleman said, and was listening to the king now. And when the king got done this husky up and says:

"Say, looky here; if you are Harvey Wilks, when'd you come to this town?"

"The day before the funeral, friend," says the king.

"But what time o' day?"

"In the evenin'—'bout an hour er two before sundown."

"How'd you come?"

"I come down on the Susan Powell from Cincinnati."

"Well, then, how'd you come to be up at the Pint in the mornin'—in a canoe?"

"I warn't up at the Pint in the mornin'."

"It's a lie."

Several of them jumped for him and begged him not to talk that way to an old man and a preacher.

“Preacher be hanged, he’s a fraud and a liar. He was up at the Pint that mornin’. I live up there, don’t I? Well, I was up there, and he was up there. I see him there. He come in a canoe, along with Tim

Collins and a boy.”

The doctor he up and says:

“Would you know the boy again if you was to see him, Hines?”

“I reckon I would, but I don’t know. Why, yonder he is, now. I know him perfectly easy.”

It was me he pointed at. The doctor says:

“Neighbors, I don’t know whether the new couple is frauds or not; but if these two ain’t frauds, I am an idiot, that’s all. I think it’s our duty to see that they don’t get away from here till we’ve looked into this thing. Come along, Hines; come along, the rest of you. We’ll take these fellows to the tavern and affront them with t’other couple, and I reckon we’ll find out something before we get through.”

It was nuts for the crowd, though maybe not for the king’s friends; so we all started. It was about sundown. The doctor he led me along by the hand, and was plenty kind enough, but he never let go my hand.

We all got in a big room in the hotel, and lit up some candles, and fetched in the new couple. First, the doctor says:

“I don’t wish to be too hard on these two men, but I think they’re frauds, and they may have complices that we don’t know nothing about. If they have, won’t the complices get away with that bag of gold Peter

Wilks left? It ain’t unlikely. If these men ain’t frauds, they won’t object to sending for that money and letting us keep it till they prove they’re all right—ain’t that so?”

Everybody agreed to that. So I judged they had our gang in a pretty tight place right at the outstart. But the king he only looked sorrowful, and says:

“Gentlemen, I wish the money was there, for I ain’t got no disposition to throw anything in the way of a fair, open, out-and-out investigation o’ this misable business; but, alas, the money ain’t there; you k’n send and see, if you want to.”

“Where is it, then?”

“Well, when my niece give it to me to keep for her I took and hid it inside o’ the straw tick o’ my bed, not wishin’ to bank it for the few days we’d be here, and considerin’ the bed a safe place, we not bein’ used to black men, and suppos’n’ ’em honest, like servants in England. The black men stole it the very next mornin’ after I had went down stairs; and when I sold ’em I hadn’t missed the money yit, so they got clean away with it. My servant here k’n tell you ’bout it, gentlemen.”

The doctor and several said “Shucks!” and I see nobody didn’t altogether believe him. One man asked me if I see the black men steal it. I said no, but I see them sneaking out of the room and hustling away, and I never thought nothing, only I reckoned they was afraid they had waked up my master and was trying to get away before he made trouble with them. That was all they asked me. Then the doctor whirls on me and says:

“Are you English, too?”

I says yes; and him and some others laughed, and said, “Stuff!”

Well, then they sailed in on the general investigation, and there we had it, up and down, hour in, hour out, and nobody never said a word about supper, nor ever seemed to think about it—and so they kept it up, and kept it up; and it was the worst mixed-up thing you ever see. They made the king tell his yarn, and they made the old gentleman tell his’n; and anybody but a lot of prejudiced chuckleheads would a seen that the old gentleman was spinning truth and t’other one lies. And by and by they had me up to tell what I knowed. The king he give me a left-handed look out of the corner of his eye, and so I knowed enough to talk on the right side. I begun to tell about Sheffield, and how we lived there, and all about the English Wilkses, and so on; but I didn’t get pretty fur till the doctor begun to laugh; and Levi Bell, the lawyer, says:

“Set down, my boy; I wouldn’t strain myself if I was you. I reckon you ain’t used to lying, it don’t seem to come handy; what you want is practice. You do it pretty awkward.”

I didn’t care nothing for the compliment, but I was glad to be let off, anyway.

The doctor he started to say something, and turns and says:

“If you’d been in town at first, Levi Bell—” The king broke in and reached out his hand, and says:

“Why, is this my poor dead brother’s old friend that he’s wrote so often about?”

The lawyer and him shook hands, and the lawyer smiled and looked pleased, and they talked right along awhile, and then got to one side and talked low; and at last the lawyer speaks up and says: “That ‘ll fix it. I’ll take the order and send it, along with your brother’s, and then they’ll know it’s all right.”

So they got some paper and a pen, and the king he set down and twisted his head to one side, and chawed his tongue, and scrawled off something; and then they give the pen to the duke—and then for the first time the duke looked sick. But he took the pen and wrote. So then the lawyer turns to the new old gentleman and says:

"You and your brother please write a line or two and sign your names."

The old gentleman wrote, but nobody couldn't read it. The lawyer looked powerful astonished, and says:

"Well, it beats me"—and snaked a lot of old letters out of his pocket, and examined them, and then examined the old man's writing, and then them again; and then says: "These old letters is from Harvey Wilks; and here's these two handwritings, and anybody can see they didn't write them" (the king and the duke looked sold and foolish, I tell you, to see how the lawyer had took them in), "and here's this old gentleman's hand writing, and anybody can tell, easy enough, he didn't write them—fact is, the scratches he makes ain't properly writing at all. Now, here's some letters from—"

The new old gentleman says:

"If you please, let me explain. Nobody can read my hand but my brother there—so he copies for me. It's his hand you've got there, not mine."

"Well!" says the lawyer, "this is a state of things. I've got some of William's letters, too; so if you'll get him to write a line or so we can com—"

"He can't write with his left hand," says the old gentleman. "If he could use his right hand, you would see that he wrote his own letters and mine too. Look at both, please—they're by the same hand."

The lawyer done it, and says:

"I believe it's so—and if it ain't so, there's a heap stronger resemblance than I'd noticed before, anyway. Well, well, well! I thought we was right on the track of a solution, but it's gone to grass, partly. But anyway, one thing is proved—these two ain't either of 'em Wilkses"—and he wagged his head towards the king and the duke.

Well, what do you think? That muleheaded old fool wouldn't give in then! Indeed he wouldn't. Said it warn't no fair test. Said his brother William was the cussedest joker in the world, and hadn't tried to write—he see William was going to play one of his jokes the minute he put the pen to paper. And so he warmed up and went warbling and warbling right along till he was actuly beginning to believe what he was saying himself; but pretty soon the new gentleman broke in, and says:

"I've thought of something. Is there anybody here that helped to lay out my br—helped to lay out the late Peter Wilks for burying?"

"Yes," says somebody, "me and Ab Turner done it. We're both here."

Then the old man turns towards the king, and says:

"Perhaps this gentleman can tell me what was tattooed on his breast?"

Blamed if the king didn't have to brace up mighty quick, or he'd a squashed down like a bluff bank that

the river has cut under, it took him so sudden; and, mind you, it was a thing that was calculated to make most anybody squish to get fetched such a solid one as that without any notice, because how was he going to know what was tattooed on the man? He whitened a little; he couldn't help it; and it was mighty still in there, and everybody bending a little forwards and gazing at him. Says I to myself, now he'll throw up the sponge—there ain't no more use. Well, did he? A body can't hardly believe it, but he didn't. I reckon he thought he'd keep the thing up till he tired them people out, so they'd thin out, and him and the duke could break loose and get away. Anyway, he set there, and pretty soon he begun to smile, and says:

"Mf! It's a very tough question, ain't it! yes, sir, I k'n tell you what's tattooed on his breast. It's jest a small, thin, blue arrow—that's what it is; and if you don't look clost, you can't see it. Now what do you say—hey?"

Well, I never see anything like that old blister for clean out-and-out cheek.

The new old gentleman turns brisk towards Ab Turner and his pard, and his eye lights up like he judged he'd got the king this time, and says:

"There—you've heard what he said! Was there any such mark on Peter Wilks' breast?"

Both of them spoke up and says:

"We didn't see no such mark."

"Good!" says the old gentleman. "Now, what you did see on his breast was a small dim P, and a B

(which is an initial he dropped when he was young), and a W, with dashes between them, so: P-B-

W"—and he marked them that way on a piece of paper. "Come, ain't that what you saw?"

Both of them spoke up again, and says:

"No, we didn't. We never seen any marks at all."

Well, everybody was in a state of mind now, and they sings out:

"The whole bilin ' of 'm 's frauds! Le's duck 'em! le's drown 'em! le's ride 'em on a rail!" and everybody was whooping at once, and there was a rattling powwow. But the lawyer he jumps on the table and yells, and says:

"Gentlemen—gentle men! Hear me just a word—just a single word—if you please!

There's one way yet—let's go and dig up the corpse and look."

That took them.

"Hooray!" they all shouted, and was starting right off; but the lawyer and the doctor sung out:

"Hold on, hold on! Collar all these four men and the boy, and fetch them along, too!"

"We'll do it!" they all shouted; "and if we don't find them marks we'll lynch the whole gang!"

I was scared, now, I tell you. But there warn't no getting away, you know. They gripped us all, and marched us right along, straight for the graveyard, which was a mile and a half down the river, and the whole town at our heels, for we made noise enough, and it was only nine in the evening.

As we went by our house I wished I hadn't sent Mary Jane out of town; because now if I could tip her the wink she'd light out and save me, and blow on our dead-beats.

Well, we swarmed along down the river road, just carrying on like wildcats; and to make it more scary the sky was darkening up, and the lightning beginning to wink and flutter, and the wind to shiver amongst the leaves. This was the most awful trouble and most dangersome I ever was in; and I was kinder stunned; everything was going so different from what I had allowed for; stead of being fixed so I could take my own time if I wanted to, and see all the fun, and have Mary Jane at my back to save me and set me free when the close-fit come, here was nothing in the world betwixt me and sudden death but just them tattoo-marks. If they didn't find them—

I couldn't bear to think about it; and yet, somehow, I couldn't think about nothing else. It got darker and darker, and it was a beautiful time to give the crowd the slip; but that big husky had me by the wrist—Hines—and a body might as well try to give Goliath the slip. He dragged me right along, he was so excited, and I had to run to keep up.

When they got there they swarmed into the graveyard and washed over it like an overflow. And when they got to the grave they found they had about a hundred times as many shovels as they wanted, but nobody hadn't thought to fetch a lantern. But they sailed into digging anyway by the flicker of the lightning, and sent a man to the nearest house, a half a mile off, to borrow one.

So they dug and dug like everything; and it got awful dark, and the rain started, and the wind swished and swished along, and the lightning come brisker and brisker, and the thunder boomed; but them people never took no notice of it, they was so full of this business; and one minute you could see everything and every face in that big crowd, and the shovelfuls of dirt sailing up out of the grave, and the next second the dark wiped it all out, and you couldn't see nothing at all.

At last they got out the coffin and begun to unscrew the lid, and then such another crowding and shouldering and shoving as there was, to scrouge in and get a sight, you never see; and in the dark, that way, it was awful. Hines he hurt my wrist dreadful pulling and tugging so, and I reckon he clean forgot I was in the world, he was so excited and panting.

All of a sudden the lightning let go a perfect sluice of white glare, and somebody sings out:

“By the living jingo, here's the bag of gold on his breast!”

Hines let out a whoop, like everybody else, and dropped my wrist and give a big surge to bust his way in and get a look, and the way I lit out and shinned for the road in the dark there ain't nobody can tell.

I had the road all to myself, and I fairly flew—leastways, I had it all to myself except the solid dark, and the now-and-then glares, and the buzzing of the rain, and the thrashing of the wind, and the splitting of the thunder; and sure as you are born I did clip it along!

When I struck the town I see there warn't nobody out in the storm, so I never hunted for no back streets, but humped it straight through the main one; and when I begun to get towards our house I aimed my eye and set it. No light there; the house all dark—which made me feel sorry and disappointed, I didn't know why. But at last, just as I was sailing by, flash comes the light in Mary Jane's window! and my heart swelled up sudden, like to bust; and the same second the house and all was behind me in the dark, and wasn't ever going to be before me no more in this world. She was the best girl I ever see, and had the most sand.

The minute I was far enough above the town to see I could make the towhead, I begun to look sharp for a boat to borrow, and the first time the lightning showed me one that wasn't chained I snatched it and shoved. It was a canoe, and warn't fastened with nothing but a rope. The towhead was a rattling big distance off, away out there in the middle of the river, but I didn't lose no time; and when I struck the raft at last I was so fagged I would a just laid down to blow and gasp if I could afforded it. But I didn't. As I sprung aboard I sung out:

“Out with you, Jim, and set her loose! Glory be to goodness, we're shut of them!”

Jim lit out, and was a-coming for me with both arms spread, he was so full of joy; but when I glimpsed him in the lightning my heart shot up in my mouth and I went overboard backwards; for I forgot he was old King Lear and a drowned A-rab all in one, and it most scared the livers and lights out of me. But Jim fished me out, and was going to hug me and bless me, and so on, he was so glad I was back and we was shut of the king and the duke, but I says:

“Not now; have it for breakfast, have it for breakfast! Cut loose and let her slide!”

So in two seconds away we went a-sliding down the river, and it did seem so good to be free again and all by ourselves on the big river, and nobody to bother us. I had to skip around a bit, and jump up and crack my

heels a few times—I couldn't help it; but about the third crack I noticed a sound that I knowed mighty well, and held my breath and listened and waited; and sure enough, when the next flash busted out over the water, here they come!—and just a-laying to their oars and making their skiff hum! It was the king and the duke.

So I wilted right down on to the planks then, and give up; and it was all I could do to keep from crying.

CHAPTER XXX

When they got aboard the king went for me, and shook me by the collar, and says:

“Tryin' to give us the slip, was ye, you pup! Tired of our company, hey?”

I says:

“No, your majesty, we warn't— please don't, your majesty!”

“Quick, then, and tell us what was your idea, or I'll shake the insides out o' you!”

“Honest, I'll tell you everything just as it happened, your majesty. The man that had ahold of me was very good to me, and kept saying he had a boy about as big as me that died last year, and he was sorrty o see a boy in such a dangerous fix; and when they was all took by surprise by finding the gold, and made a rush for the coffin, he lets go of me and whispers, ‘Heel it now, or they'll hang ye, sure!’ and I lit out. It didn't seem no good for me to stay—I couldn't do nothing, and I didn't want to be hung if I could get away. So I never stopped running till I found the canoe; and when I got here I told Jim to hurry, or they'd catch me and hang me yet, and said I was afeard you and thduke wasn't alive now, and I was awful sorry, and so was Jim, and was awful glad when we see you coming; you may ask Jim if I didn't.”

Jim said it was so; and the king told him to shut up, and said, “Oh, yes, it's mighty likely!” and shook me up again, and said he reckoned he'd drownd me. But the duke says:

“Leggo the boy, you old idiot! Would you a done any different? Did you inquire around for him when you got loose? I don't remember it.”

So the king let go of me, and begun to cuss that town and everybody in it. But the duke says:

“You better a blame' sight give yourself a good cussing, for you're the one that's entitled to it most. You hain't done a thing from the start that had any sense in it, except coming out so cool and cheeky with that imaginary blue-arrow mark. That was bright—it was right down bully; and it was the thing that saved us. For if it hadn't been for that they'd a jailed us till them Englishmen's baggage come—and then—the

penitentiary, you bet! But that trick took 'em to the graveyard, and the gold done us a still bigger kindness; for if the excited fools hadn't let go all holts and made that rush to get a look we'd a slept in our cravats to-night—cravats warranted to wear, too—longer than we'd need 'em.”

They was still a minute—thinking; then the king says, kind of absent-minded like:

“Mf! And we reckoned the black men stole it!”

That made me squirm!

“Yes,” says the duke, kinder slow and deliberate and sarcastic, “we did.”

After about a half a minute the king drawls out:

“Leastways, I did.”

The duke says, the same way:

“On the contrary, I did.”

The king kind of ruffles up, and says:

“Looky here, Bilgewater, what'r you referrin' to?”

The duke says, pretty brisk:

“When it comes to that, maybe you'll let me ask, what was you referring to?”

“Shucks!” says the king, very sarcastic; “but I don't know—maybe you was asleep, and didn't know what you was about.”

The duke bristles up now, and says:

“Oh, let up on this cussed nonsense; do you take me for a blame' fool? Don't you reckon I know who hid that money in that coffin?”

“Yes, sir! I know you do know, because you done it yourself!”

“It's a lie!”—and the duke went for him. The king sings out:

“Take y'r hands off!—leggo my throat!—I take it all back!”

The duke says:

“Well, you just own up, first, that you did hide that money there, intending to give me the slip one of these days, and come back and dig it up, and have it all to yourself.”

“Wait jest a minute, duke—answer me this one question, honest and fair; if you didn't put the money there, say it, and I'll b'lieve you, and take back everything I said.”

“You old scoundrel, I didn't, and you know I didn't. There, now!”

“Well, then, I b'lieve you. But answer me only jest this one more—now don't git mad; didn't you have it in your mind to hook the money and hide it?”

The duke never said nothing for a little bit; then he says:

“Well, I don't care if I did, I didn't do it, anyway.”

But you not only had it in mind to do it, but you done it.”

“I wisht I never die if I done it, duke, and that’s honest. I won’t say I warn’t goin’ to do it, because I was ; but you—I mean somebody—got in ahead o’ me.”

“It’s a lie! You done it, and you got to say you done it, or—”

The king began to gurgle, and then he gasps out:

“Nough!—I own up!”

I was very glad to hear him say that; it made me feel much more easier than what I was feeling before. So the duke took his hands off and says:

“If you ever deny it again I’ll drown you. It’s well for you to set there and blubber like a baby—it’s fitten for you, after the way you’ve acted. I never see such an old ostrich for wanting to gobble everything and I a-trusting you all the time, like you was my own father. You ought to been ashamed of yourself to stand by and hear it saddled on to a lot of poor black men, and you never say a word for ’em. It makes me feel ridiculous to think I was soft enough to believe that rubbage. Cuss you, I can see now why you was so anxious to make up the deffisit—you wanted to get what money I’d got out of the Nonesuch and one thing or another, and scoop it all !”

The king says, timid, and still a-snuffling:

“Why, duke, it was you that said make up the deffisit; it warn’t me.”

“Dry up! I don’t want to hear no more out of you!” says the duke. “And now you see what you GOT by it. They’ve got all their own money back, and all of ourn but a shekel or two besides . G’long to bed, and don’t you deffersit me no more deffersits, long ‘s you live!”

So the king sneaked into the wigwam and took to his bottle for comfort, and before long the duke tackled HIS bottle; and so in about a half an hour they was as thick as thieves again, and the tighter they got the loviner they got, and went off a-snoring in each other’s arms. They both got powerful mellow, but I noticed the king didn’t get mellow enough to forget to remember to not deny about hiding the moneybag again. That made me feel easy and satisfied. Of course when they got to snoring we had a long gabble, and I told Jim everything.

CHAPTER XXXI

We dasn’t stop again at any town for days and days; kept right along down the river. We was down south in the warm weather now, and a mighty long ways from home. We begun to come to trees with Spanish moss on them, hanging down from the limbs like long, gray beards. It was the first I ever see it growing, and it made

the woods look solemn and dismal. So now the frauds reckoned they was out of danger, and they begun to work the villages again.

First they done a lecture on temperance; but they didn’t make enough for them both to get drunk on. Then in another village they started a dancing-school; but they didn’t know no more how to dance than a kangaroo does; so the first prance they made the general public jumped in and pranced them out of town. Another time they tried to go at yellocution; but they didn’t yellocute long till the audience got up and give them a solid good cussing, and made them skip out. They tackled missionarying, and mesmer-izing, and doctoring, and telling fortunes, and a little of everything; but they couldn’t seem to have no luck. So at last they got just about dead broke, and laid around the raft as she floated along, thinking and thinking, and never saying nothing, by the half a day at a time, and dreadful blue and desperate. And at last they took a change and begun to lay their heads together in the wigwam and talk low and confidential two or three hours at a time. Jim and me got uneasy. We didn’t like the look of it. We judged they was studying up some kind of worse deviltry than ever. We turned it over and over, and at last we made up our minds they was going to break into somebody’s house or store, or was going into the counterfeit-money business, or something. So then we was pretty scared, and made up an agreement that we wouldn’t have nothing in the world to do with such actions, and if we ever got the least show we would give them the cold shake and clear out and leave them behind. Well, early one morning we hid the raft in a good, safe place about two mile below a little bit of a shabby village named Pikesville, and the king he went ashore and told us all to stay hid whilst he went up to town and smelt around to see if anybody had got any wind of the Royal Nonesuch there yet. (“House to rob, you mean ,” says I to myself; “and when you get through robbing it you’ll come back here and wonder what has become of me and Jim and the raft—and you’ll have to take it out in wondering.”) And he said if he warn’t back by midday the duke and me would know it was all right, and we was to come along.

So we stayed where we was. The duke he fretted and sweated around and was in a mighty sour way. He scolded us for everything, and we couldn’t seem to do nothing right; he found fault with every little thing. Something was a-brewing, sure. I was good and glad when midday come and no king; we could have a change, anyway—and maybe a chance for the change on top of it. So me and the duke went up to the village, and hunted around there for the king, and by and by we found him in the back room of a little low doggery, very tight, and a lot of loafers bullyragging him for sport, and he a-cussing and a-threatening with all his

might, and so tight he couldn't walk, and couldn't do nothing to them. The duke he begun to abuse him for an old fool, and the king begun to sass back, and the minute they was fairly at it I lit out and shook the reefs out of my hind legs, and spun down the river road like a deer, for I see our chance; and I made up my mind that it would be a long day before they ever see me and Jim again. I got down there all out of breath but loaded up with joy, and sung out:

"Set her loose, Jim! we're all right now!"

But there warn't no answer, and nobody come out of the wigwam. Jim was gone! I set up a shout-and then another-and then another one; and run this way and that in the woods, whooping and screeching; but it warn't no use-*old Jim was gone*. Then I set down and cried; I couldn't help it. But I couldn't set still long. Pretty soon I went out on the road, trying to think what I better do, and I run across a boy walking, and asked him if he'd seen a strange black man dressed so and so, and he says:

"Yes."

"Whereabouts?" says I.

"Down to Silas Phelps' place, two mile below here. He's a runaway black man, and they've got him. Was you looking for him?"

"You bet I ain't! I run across him in the woods about an hour or two ago, and he said if I hollered he'd cut my livers out-and told me to lay down and stay where I was; and I done it. Been there ever since; afeard to come out."

"Well," he says, "you needn't be afeard no more, becuz they've got him. He run off f'm down South, som'ers."

"It's a good job they got him."

"Well, I reckon! There's two hunderd dollars reward on him. It's like picking up money out'n the road."

"Yes, it is-and I could a had it if I'd been big enough; I see him first. Who nailed him?"

"It was an old fellow-a stranger-and he sold out his chance in him for forty dollars, becuz he's got to go up the river and can't wait. Think o' that, now! You bet I'd wait, if it was seven year."

"That's me, every time," says I. "But maybe his chance ain't worth no more than that, if he'll sell it so cheap. Maybe there's something ain't straight about it."

"But it is, though-straight as a string. I see the handbill myself. It tells all about him, to a dot-paints him like a picture, and tells the plantation he's frum, below Newr leans . No-sirree- bob, they ain't no trouble 'bout that speculation, you bet you. Say, gimme a chaw tobacker, won't ye?"

I didn't have none, so he left. I went to the raft, and

set down in the wigwam to think. But I couldn't come to nothing. I thought till I wore my head sore, but I couldn't see no way out of the trouble. After all this long journey, and after all we'd done for them scoundrels, here it was all come to nothing, everything all busted up and ruined, because they could have the heart to serve Jim such a trick as that, and make him a slave again all his life, and amongst strangers, too, for forty dirty dollars.

Once I said to myself it would be a thousand times better for Jim to be a slave at home where his family was, as long as he'd got to be a slave, and so I'd better write a letter to Tom Sawyer and tell him to tell Miss Watson where he was. But I soon give up that notion for two things: she'd be mad and disgusted at his rascality and ungratefulness for leaving her, and so she'd sell him straight down the river again; and if she didn't, everybody naturally despises an ungrateful black man, and they'd make Jim feel it all the time, and so he'd feel ornery and disgraced. And then think of me! It would get all around that Huck Finn helped a black man to get his freedom; and if I was ever to see anybody from that town again I'd be ready to get down and lick his boots for shame. That's just the way: a person does a low-down thing, and then he don't want to take no consequences of it. Thinks as long as he can hide it, it ain't no disgrace. That was my fix exactly. The more I studied about this the more my conscience went to grinding me, and the more wicked and low-down and ornery I got to feeling. And at last, when it hit me all of a sudden that here was the plain hand of Providence slapping me in the face and letting me know my wickedness was being watched all the time from up there in heaven, whilst I was stealing a poor old woman's black man that hadn't ever done me no harm, and now was showing me there's One that's always on the lookout, and ain't a-going to allow no such miserable doings to go only just so fur and no further, I most dropped in my tracks I was so scared. Well, I tried the best I could to kinder soften it up somehow for myself by saying I was brung up wicked, and so I warn't so much to blame; but something inside of me kept saying, "There was the Sunday-school, you could a gone to it; and if you'd a done it they'd a learnt you there that people that acts as I'd been acting about that black man goes to everlasting fire."

It made me shiver. And I about made up my mind to pray and see if I couldn't try to quit being the kind of a boy I was and be better. So I kneeled down. But the words wouldn't come. Why wouldn't they?

It warn't no use to try and hide it from Him. Nor from me, neither. I knowed very well why they wouldn't come. It was because my heart warn't right; it was because I warn't square; it was because I was playing

double. I was letting on to give up sin, but away inside of me I was holding on to the biggest one of all. I was trying to make my mouth say I would do the right thing and the clean thing, and go and write to that black man's owner and tell where he was; but deep down in me I knowed it was a lie, and He knowed it. You can't pray a lie—I found that out.

So I was full of trouble, full as I could be; and didn't know what to do. At last I had an idea; and I says, I'll go and write the letter—and then see if I can pray. Why, it was astonishing, the way I felt as light as a feather right straight off, and my troubles all gone. So I got a piece of paper and a pencil, all glad and excited, and set down and wrote:

Miss Watson, your runaway black man Jim is down here two mile below Pikesville, and Mr. Phelps has got him and he will give him up for the reward if you send.

--- Huck Finn

I felt good and all washed clean of sin for the first time I had ever felt so in my life, and I knowed I could pray now. But I didn't do it straight off, but laid the paper down and set there thinking—thinking how good it was all this happened so, and how near I come to being lost and going to hell. And went on thinking. And got to thinking over our trip down the river; and I see Jim before me all the time: in the day and in the night-time, sometimes moonlight, sometimes storms, and we a-floating along, talking and singing and laughing. But somehow I couldn't seem to strike no places to harden me against him, but only the other kind. I'd see him standing my watch on top of his'n, 'stead of calling me, so I could go on sleeping; and see him how glad he was when I come back out of the fog; and when I come to him again in the swamp, up there where the feud was; and such-like times; and would always call me honey, and pet me and do everything he could think of for me, and how good he always was; and at last I struck the time I saved him by telling the men we had small-pox aboard, and he was so grateful, and said I was the best friend old Jim ever had in the world, and the only one he's got now; and then I happened to look around and see that paper.

It was a close place. I took it up and held it in my hand. I was a-trembling, because I'd got to decide, forever, betwixt two things, and I knowed it. I studied a minute, sort of holding my breath, and then says to myself:

“All right, then, I'll go to hell”—and tore it up.

It was awful thoughts and awful words, but they was

said. And I let them stay said; and never thought no more about reforming. I shoved the whole thing out of my head, and said I would take up wickedness again, which was in my line, being brung up to it, and the other warn't. And for a starter I would go to work and steal Jim out of slavery again; and if I could think up anything worse, I would do that, too; because as long as I was in, and in for good, I might as well go the whole hog.

Then I set to thinking over how to get at it, and turned over some considerable many ways in my mind; and at last fixed up a plan that suited me. So then I took the bearings of a woody island that was down the river a piece, and as soon as it was fairly dark I crept out with my raft and went for it, and hid it there, and then turned in. I slept the night through, and got up before it was light, and had my breakfast, and put on my store clothes, and tied up some others and one thing or another in a bundle, and took the canoe and cleared for shore. I landed below where I judged was Phelps's place, and hid my bundle in the woods, and then filled up the canoe with water, and loaded rocks into her and sunk her where I could find her again when I wanted her, about a quarter of a mile below a little steam sawmill that was on the bank.

Then I struck up the road, and when I passed the mill I see a sign on it, “Phelps's

Sawmill,” and when I come to the farm-houses, two or three hundred yards further along, I kept my eyes peeled, but didn't see nobody around, though it was good daylight now. But I didn't mind, because I didn't want to see nobody just yet—I only wanted to get the lay of the land. According to my plan, I was going to turn up there from the village, not from below. So I just took a look, and shoved along, straight for town. Well, the very first man I see when I got there was the duke. He was sticking up a bill for the Royal Nonesuch—three-night performance—like that other time. They had the cheek, them frauds! I was right on him before I could shirk. He looked astonished, and says:

“Hel-lo ! Where'd you come from?” Then he says, kind of glad and eager, “Where's the raft?—got her in a good place?”

I says:

“Why, that's just what I was going to ask your grace.”

Then he didn't look so joyful, and says:

“What was your idea for asking me?” he says.

“Well,” I says, “when I see the king in that doggery yesterday I says to myself, we can't get him home for hours, till he's soberer; so I went a-loafing around town to put in the time and wait. A man up and offered me ten cents to help him pull a skiff over the river and

back to fetch a sheep, and so I went along; but when we was dragging him to the boat, and the man left me a-holt of the rope and went behind him to shove him along, he was too strong for me and jerked loose and run, and we after him. We didn't have no dog, and so we had to chase him all over the country till we tired him out. We never got him till dark; then we fetched him over, and I started down for the raft. When I got there and see it was gone, I says to myself, 'They've got into trouble and had to leave; and they've took my black man, which is the only black man I've got in the world, and now I'm in a strange country, and ain't got no property no more, nor nothing, and no way to make my living;' so I set down and cried. I slept in the woods all night. But what did become of the raft, then?—and Jim—poor Jim!"

"Blamed if I know—that is, what's become of the raft. That old fool had made a trade and got forty dollars, and when we found him in the doggery the loafers had matched halfdollars with him and got every cent but what he'd spent for whisky; and when I got him home late last night and found the raft gone, we said, 'That little rascal has stole our raft and shook us, and run off down the river.'"

"I wouldn't shake my black man, would I?—the only black man I had in the world, and the only property."

"We never thought of that. Fact is, I reckon we'd come to consider him our black man; yes, we did consider him so—goodness knows we had trouble enough for him. So when we see the raft was gone and we flat broke, there warn't anything for it but to try the Royal Nonesuch another shake. And I've pegged along ever since, dry as a powderhorn. Where's that ten cents? Give it here."

I had considerable money, so I give him ten cents, but begged him to spend it for something to eat, and give me some, because it was all the money I had, and I hadn't had nothing to eat since yesterday. He never said nothing. The next minute he whirls on me and says:

"Do you reckon that black man would blow on us? We'd skin him if he done that!"

"How can he blow? Hain't he run off?"

"No! That old fool sold him, and never divided with me, and the money's gone."

"Sold him?" I says, and begun to cry; "why, he was my black man, and that was my money. Where is he?—I want my black man."

"Well, you can't get your black man, that's all—so dry up your blubbering. Looky here—do you think you'd venture to blow on us? Blamed if I think I'd trust you. Why, if you was to blow on us—"

He stopped, but I never see the duke look so ugly out of his eyes before. I went on awhimpering, and says:

"I don't want to blow on nobody; and I ain't got no time to blow, nohow. I got to turn out and find my black man."

He looked kinder bothered, and stood there with his bills fluttering on his arm, thinking, and wrinkling up his forehead. At last he says:

"I'll tell you something. We got to be here three days. If you'll promise you won't blow, and won't let the black man blow, I'll tell you where to find him."

So I promised, and he says:

"A farmer by the name of Silas Ph—" and then he stopped. You see, he started to tell me the truth; but when he stopped that way, and begun to study and think again, I reckoned he was changing his mind. And so he was. He wouldn't trust me; he wanted to make sure of having me out of the way the whole three days. So pretty soon he says:

"The man that bought him is named Abram Foster—Abram G. Foster—and he lives forty mile back here in the country, on the road to Lafayette."

"All right," I says, "I can walk it in three days. And I'll start this very afternoon."

"No you wont, you'll start now; and don't you lose any time about it, neither, nor do any gabbling by the way. Just keep a tight tongue in your head and move right along, and then you won't get into trouble with us, d'ye hear?"

That was the order I wanted, and that was the one I played for. I wanted to be left free to work my plans.

"So clear out," he says; "and you can tell Mr. Foster whatever you want to. Maybe you can get him to believe that Jim is your black man—some idiots don't require documents—leastways I've heard there's such down South here. And when you tell him the handbill and the reward's bogus, maybe he'll believe you when you explain to him what the idea was for getting 'em out. Go 'long now and tell him anything you want to; but mind you don't work your jaw any between here and there."

So I left, and struck for the back country. I didn't look around, but I kinder felt like he was watching me. But I knowed I could tire him out at that. I went straight out in the country as much as a mile before

I stopped; then I doubled back through the woods towards Phelps'. I reckoned I better start in on my plan straight off without fooling around, because I wanted to stop Jim's mouth till these fellows could get away. I didn't want no trouble with their kind. I'd seen all I wanted to of them and wanted to get entirely shut of them.

CHAPTER XXXII

When I got there it was all still and Sunday-like, and hot and sunshiny; the hands was gone to the fields; and there was them kind of faint dronings of bugs and flies in the air that makes it seem so lonesome and like everybody's dead and gone; and if a breeze fans along and quivers the leaves it makes you feel mournful, because you feel like it's spirits whispering—spirits that's been dead ever so many years—and you always think they're talking about you. As a general thing it makes a body wish he was dead, too, and done with it all.

Phelps' was one of these little one-horse cotton plantations, and they all look alike. A rail fence round a two-acre yard; a stile made out of logs sawed off and up-ended in steps, like barrels of a different length, to climb over the fence with, and for the women to stand on when they are going to jump on to a horse; some sickly grass-patches in the big yard, but mostly it was bare and smooth, like an old hat with the nap rubbed off; big double log-house for the white folks—hewed logs, with the chinks stopped up with mud or mortar, and these mud-stripes been whitewashed some time or another; round-log kitchen, with a big broad, open but roofed passage joining it to the house; log smokehouse back of the kitchen; three little log black man-cabins in a row t'other side the smoke-house; one little hut all by itself away down against the back fence, and some outbuildings down a piece the other side; ash-hopper and big kettle to bile soap in by the little hut; bench by the kitchen door, with bucket of water and a gourd; hound asleep there in the sun; more hounds asleep round about; about three shade trees away off in a corner; some currant bushes and gooseberry bushes in one place by the fence; outside of the fence a garden and a watermelon patch; then the cotton fields begins, and after the fields the woods.

I went around and clumb over the back stile by the ash-hopper, and started for the kitchen. When I got a little ways I heard the dim hum of a spinning-wheel wailing along up and sinking along down again; and then I knowed for certain I wished I was dead—for that is the lonest sound in the whole world.

I went right along, not fixing up any particular plan, but just trusting to Providence to put the right words in my mouth when the time come; for I'd noticed that Providence always did put the right words in my mouth if I left it alone.

When I got half-way, first one hound and then another got up and went for me, and of course I stopped and faced them, and kept still. And such another powwow as they made! In a quarter of a minute I was a kind of a hub of a wheel, as you may say—spokes

made out of dogs—circle of fifteen of them packed together around me, with their necks and noses stretched up towards me, a-barking and howling; and more a-coming; you could see them sailing over fences and around corners from everywhere.

A black woman come tearing out of the kitchen with a rolling-pin in her hand, singing out,

“Begone you Tige! you Spot! begone sah!” and she fetched first one and then another of them a clip and sent them howling, and then the rest followed; and the next second half of them come back, wagging their tails around me, and making friends with me. There ain't no harm in a hound, nohow.

And behind the woman comes a little black girl and two little black boys without anything on but towlinen shirts, and they hung on to their mother's gown, and peeped out from behind her at me, bashful, the way they always do. And here comes the white woman running from the house, about forty-five or fifty year old, bareheaded, and her spinningstick in her hand; and behind her comes her little white children, acting the same way the little black girl was doing. She was smiling all over so she could hardly stand—and says:

“It's you, at last!—ain't it?”

I out with a “Yes'm” before I thought.

She grabbed me and hugged me tight; and then gripped me by both hands and shook and shook; and the tears come in her eyes, and run down over; and she couldn't seem to hug and shake enough, and kept saying, “You don't look as much like your mother as I reckoned you would; but law sakes, I don't care for that, I'm so glad to see you! Dear, dear, it does seem like I could eat you up! Children, it's your cousin Tom!—tell him howdy.”

But they ducked their heads, and put their fingers in their mouths, and hid behind her. So she run on: “Lize, hurry up and get him a hot breakfast right away—or did you get your breakfast on the boat?”

I said I had got it on the boat. So then she started for the house, leading me by the hand, and the children tagging after. When we got there she set me down in a split-bottomed chair, and set herself down on a little low stool in front of me, holding both of my hands, and says:

“Now I can have a good look at you; and, laws-a-me, I've been hungry for it a many and a many a time, all these long years, and it's come at last! We been expecting you a couple of days and more. What kep' you?—boat get aground?”

“Yes'm—she—”

“Don't say yes'm—say Aunt Sally. Where'd she get aground?”

I didn't rightly know what to say, because I didn't know whether the boat would be coming up the river

or down. But I go a good deal on instinct; and my instinct said she would be coming up—from down towards Orleans. That didn't help me much, though; for I didn't know the names of bars down that way. I see I'd got to invent a bar, or forget the name of the one we got aground on—or—Now I struck an idea, and fetched it out:

"It warn't the grounding—that didn't keep us back but a little. We blowed out a cylinderhead."

"Good gracious! anybody hurt?"

"No'm. Killed a black man."

"Well, it's lucky; because sometimes people do get hurt. Two years ago last Christmas your uncle Silas was coming up from New Orleans on the old Lally Rook, and she blowed out a cylinder-head and crippled a man. And I think he died afterwards. He was a Baptist. Your uncle Silas knowed a family in Baton Rouge that knowed his people very well. Yes, I remember now, he did die. Mortification set in, and they had to amputate him. But it didn't save him. Yes, it was mortification—that was it. He turned blue all over, and died in the hope of a glorious resurrection. They say he was a sight to look at. Your uncle's been up to the town every day to fetch you. And he's gone again, not more'n an hour ago; he'll be back any minute now. You must a met him on the road, didn't you?—oldish man, with a—"

"No, I didn't see nobody, Aunt Sally. The boat landed just at daylight, and I left my baggage on the wharf-boat and went looking around the town and out a piece in the country, to put in the time and not get here too soon; and so I come down the back way."

"Who'd you give the baggage to?"

"Nobody."

"Why, child, it 'll be stole!"

"Not where I hid it I reckon it won't," I says.

"How'd you get your breakfast so early on the boat?"

It was kinder thin ice, but I says: "The captain see me standing around, and told me I better have something to eat before I went ashore; so he took me in the texas to the officers' lunch, and give me all I wanted."

I was getting so uneasy I couldn't listen good. I had my mind on the children all the time; I wanted to get them out to one side and pump them a little, and find out who I was. But I couldn't get no show, Mrs. Phelps kept it up and run on so. Pretty soon she made the cold chills streak all down my back, because she says:

"But here we're a-running on this way, and you hain't told me a word about Sis, nor any of them. Now I'll rest my works a little, and you start up yourn; just tell me everything—tell me all about 'm all every one of 'm; and how they are, and what they're doing, and what they told you to tell me; and every last thing you can think of."

Well, I see I was up a stump—and up it good. Providence had stood by me this fur all right, but I was hard and tight aground now. I see it warn't a bit of use to try to go ahead—I'd got to throw up my hand.

So I says to myself, here's another place where I got to resk the truth. I opened my mouth to begin; but she grabbed me and hustled me in behind the bed, and says:

"Here he comes! Stick your head down lower—there, that'll do; you can't be seen now."

"Don't you let on you're here. I'll play a joke on him. Children, don't you say a word."

I see I was in a fix now. But it warn't no use to worry; there warn't nothing to do but just hold still, and try and be ready to stand from under when the lightning struck.

I had just one little glimpse of the old gentleman when he come in; then the bed hid him. Mrs. Phelps she jumps for him, and says:

"Has he come?"

"No," says her husband.

"Goodness gracious!" she says, "what in the world can have become of him?"

"I can't imagine," says the old gentleman; "and I must say it makes me dreadful uneasy."

"Uneasy!" she says; "I'm ready to go distracted! He must a come; and you've missed him along the road. I know it's so—something tells me so."

"Why, Sally, I couldn't miss him along the road—you know that."

"But oh, dear, dear, what will Sis say! He must a come! You must a missed him. He—"

"Oh, don't distress me any more'n I'm already distressed. I don't know what in the world to make of it. I'm at my wit's end, and I don't mind acknowledging 't I'm right down scared. But there's no hope that he's come; for he couldn't come and me miss him. Sally, it's terrible—just terrible—something's happened to the boat, sure!"

"Why, Silas! Look yonder!—up the road!—ain't that somebody coming?"

He sprung to the window at the head of the bed, and that give Mrs. Phelps the chance she wanted. She stooped down quick at the foot of the bed and give me a pull, and out I come; and when he turned back from the window there she stood, a-beaming and asmiling like a house afire, and I standing pretty meek and sweaty alongside. The old gentleman stared, and says:

"Why, who's that?"

"Who do you reckon 't is?"

"I hain't no idea. Who is it?"

"It's Tom Sawyer!"

By jings, I most slumped through the floor! But there warn't no time to swap knives; the old man grabbed me by the hand and shook, and kept on shaking; and all the time how the woman did dance around and laugh and cry; and then how they both did fire off questions about Sid, and Mary, and the rest of the tribe.

But if they was joyful, it warn't nothing to what I was; for it was like being born again, I was so glad to find out who I was. Well, they froze to me for two hours; and at last, when my chin was so tired it couldn't hardly go any more, I had told them more about my family—I mean the Sawyer family—than ever happened to any six Sawyer families. And I explained all about how we blowed out a cylinderhead at the mouth of White River, and it took us three days to fix it. Which was all right, and worked first-rate; because they didn't know but what it would take three days to fix it. If I'd a called it a bolt-head it would a done just as well.

Now I was feeling pretty comfortable all down one side, and pretty uncomfortable all up the other. Being Tom Sawyer was easy and comfortable, and it stayed easy and comfortable till by and by I hear a steamboat coughing along down the river. Then I says to myself, s'pose Tom Sawyer comes down on that boat? And s'pose he steps in here any minute, and sings out my name before I can throw him a wink to keep quiet?

Well, I couldn't have it that way; it wouldn't do at all. I must go up the road and waylay him. So I told the folks I reckoned I would go up to the town and fetch down my baggage. The old gentleman was for going along with me, but I said no, I could drive the horse myself, and I druther he wouldn't take no trouble about me.

CHAPTER XXXIII

So I started for town in the wagon, and when I was half-way I see a wagon coming, and sure enough it was Tom Sawyer, and I stopped and waited till he come along. I says "Hold on!" and it stopped alongside, and his mouth opened up like a trunk, and stayed so; and he swallowed two or three times like a person that's got a dry throat, and then says:

"I hain't ever done you no harm. You know that. So, then, what you want to come back and ha'nt me for?"

I says:

"I hain't come back—I hain't been gone."

When he heard my voice it righted him up some, but he warn't quite satisfied yet. He says:

"Don't you play nothing on me, because I wouldn't on you. Honest injun now, you ain't a ghost?"

"Honest injun, I ain't," I says.

"Well—I—I—well, that ought to settle it, of course; but I can't somehow seem to understand it no way. Looky here, warn't you ever murdered at all?"

"No. I warn't ever murdered at all—I played it on them. You come in here and feel of me if you don't believe me."

So he done it; and it satisfied him; and he was that glad to see me again he didn't know what to do. And he wanted to know all about it right off, because it was a grand adventure, and mysterious, and so it hit him where he lived. But I said, leave it alone till by and by; and told his driver to wait, and we drove off a little piece, and I told him the kind of a fix I was in, and what did he reckon we better do? He said, let him alone a minute, and don't disturb him. So he thought and thought, and pretty soon he says:

"It's all right; I've got it. Take my trunk in your wagon, and let on it's your'n; and you turn back and fool along slow, so as to get to the house about the time you ought to; and I'll go towards town a piece, and take a fresh start, and get there a quarter or a half an hour after you; and you needn't let on to know me at first."

I says:

"All right; but wait a minute. There's one more thing—a thing that nobody don't know but me. And that is, there's a black man here that I'm a-trying to steal out of slavery, and his name is Jim—old Miss Watson's Jim."

He says:

"What! Why, Jim is—"

He stopped and went to studying. I says:

"I know what you'll say. You'll say it's dirty, low-down business; but what if it is? I'm low down; and I'm a-going to steal him, and I want you keep mum and not let on. Will you?"

His eye lit up, and he says:

"I'll help you steal him!"

Well, I let go all holts then, like I was shot. It was the most astonishing speech I ever heard—and I'm bound to say Tom Sawyer fell considerable in my estimation. Only I couldn't believe it. Tom Sawyer a black man-stealer!

"Oh, shucks!" I says; "you're joking."

"I ain't joking, either."

"Well, then," I says, "joking or no joking, if you hear anything said about a runaway black man, don't forget to remember that you don't know nothing about him, and I don't know nothing about him."

Then we took the trunk and put it in my wagon, and he drove off his way and I drove mine. But of course I forgot all about driving slow on accounts of being glad and full of thinking; so I got home a heap too quick for that length of a trip. The old gentleman was at the

door, and he says:

“Why, this is wonderful! Whoever would a thought it was in that mare to do it? I wish we’d a timed her. And she hain’t sweated a hair—not a hair. It’s wonderful. Why, I wouldn’t take a hundred dollars for that horse now—I wouldn’t, honest; and yet I’d a sold her for fifteen before, and thought ’twas all she was worth.”

That’s all he said. He was the innocentest, best old soul I ever see. But it warn’t surprising; because he warn’t only just a farmer, he was a preacher, too, and had a little one-horse log church down back of the plantation, which he built it himself at his own expense, for a church and schoolhouse, and never charged nothing for his preaching, and it was worth it, too. There was plenty other farmer-preachers like that, and done the same way, down South.

In about half an hour Tom’s wagon drove up to the front stile, and Aunt Sally she see it through the window, because it was only about fifty yards, and says:

“Why, there’s somebody come! I wonder who ’tis? Why, I do believe it’s a stranger.

Jimmy” (that’s one of the children) “run and tell Lize to put on another plate for dinner.”

Everybody made a rush for the front door, because, of course, a stranger don’t come every year, and so he lays over the yaller-fever, for interest, when he does come. Tom was over the stile and starting for the house; the wagon was spinning up the road for the village, and we was all bunched in the front door. Tom had his store clothes on, and an audience—and that was always nuts for Tom Sawyer. In them circumstances it warn’t no trouble to him to throw in an amount of style that was suitable. He warn’t a boy to meeky along up that yard like a sheep; no, he come ca’m and important, like the ram. When he got a-front of us he lifts his hat ever so gracious and dainty, like it was the lid of a box that had butterflies asleep in it and he didn’t want to disturb them, and says:

“Mr. Archibald Nichols, I presume?”

“No, my boy,” says the old gentleman, “I’m sorry to say ‘t your driver has deceived you; Nichols’s place is down a matter of three mile more. Come in, come in.”

Tom he took a look back over his shoulder, and says, “Too late—he’s out of sight.”

“Yes, he’s gone, my son, and you must come in and eat your dinner with us; and then we’ll hitch up and take you down to Nichols’s.”

“Oh, I can’t make you so much trouble; I couldn’t think of it. I’ll walk—I don’t mind the distance.”

“But we won’t let you walk—it wouldn’t be Southern hospitality to do it. Come right in.”

“Oh, do,” says Aunt Sally; “it ain’t a bit of trouble to us, not a bit in the world. You must stay. It’s a long, dusty three mile, and we can’t let you walk. And,

besides, I’ve already told ’em to put on another plate when I see you coming; so you mustn’t disappoint us. Come right in and make yourself at home.”

So Tom he thanked them very hearty and handsome, and let himself be persuaded, and come in; and when he was in he said he was a stranger from Hicksville, Ohio, and his name was William Thompson—and he made another bow.

Well, he run on, and on, and on, making up stuff about Hicksville and everybody in it he could invent, and I getting a little nervous, and wondering how this was going to help me out of my scrape; and at last, still talking along, he reached over and kissed Aunt Sally right on the mouth, and then settled back again in his chair comfortable, and was going on talking; but she

jumped up and wiped it off with the back of her hand, and says:

“You owdacious puppy!”

He looked kind of hurt, and says:

“I’m surprised at you, m’am.”

“You’re s’rp—Why, what do you reckon I am? I’ve a good notion to take and—Say, what do you mean by kissing me?”

He looked kind of humble, and says:

“I didn’t mean nothing, m’am. I didn’t mean no harm. I—I—thought you’d like it.”

“Why, you born fool!” She took up the spinning stick, and it looked like it was all she could do to keep from giving him a crack with it. “What made you think I’d like it?”

“Well, I don’t know. Only, they—they—told me you would.”

“They told you I would. Whoever told you’s another lunatic. I never heard the beat of it. Who’s they?”

“Why, everybody. They all said so, m’am.”

It was all she could do to hold in; and her eyes snapped, and her fingers worked like she wanted to scratch him; and she says:

“Who’s ‘everybody’? Out with their names, or ther’ll be an idiot short.”

He got up and looked distressed, and fumbled his hat, and says:

“I’m sorry, and I warn’t expecting it. They told me to. They all told me to. They all said, kiss her; and said she’d like it. They all said it—every one of them. But I’m sorry, m’am, and I won’t do it no more—I won’t, honest.”

“You won’t, won’t you? Well, I sh’d reckon you won’t!”

“No’m, I’m honest about it; I won’t ever do it again—till you ask me.”

“Till I ask you! Well, I never see the beat of it in my born days! I lay you’ll be the Methusalem-numskull of creation before ever I ask you—or the likes of you.”

“Well,” he says, “it does surprise me so. I can’t make it out, somehow. They said you would, and I thought you would. But—” He stopped and looked around slow, like he wished he could run across a friendly eye somewheres, and fetched up on the old gentleman’s, and says, “Didn’t you think she’d like me to kiss her, sir?”

“Why, no; I—I—well, no, I b’lieve I didn’t.”

Then he looks on around the same way to me, and says:

“Tom, didn’t you think Aunt Sally ‘d open out her arms and say, ‘Sid Sawyer—’”

“My land!” she says, breaking in and jumping for him, “you impudent young rascal, to fool a body so—” and was going to hug him, but he fended her off, and says:

“No, not till you’ve asked me first.”

So she didn’t lose no time, but asked him; and hugged him and kissed him over and over again, and then turned him over to the old man, and he took what was left. And after they got a little quiet again she says:

“Why, dear me, I never see such a surprise. We warn’t looking for you at all, but only

Tom. Sis never wrote to me about anybody coming but him.”

“It’s because it warn’t intended for any of us to come but Tom,” he says; “but I begged and begged, and at the last minute she let me come, too; so, coming down the river, me and Tom thought it would be a first-rate surprise for him to come here to the house first, and for me to by and by tag along and drop in, and let on to be a stranger. But it was a mistake, Aunt Sally. This ain’t no healthy place for a stranger to come.”

“No—not impudent whelps, Sid. You ought to had your jaws boxed; I hain’t been so put out since I don’t know when. But I don’t care, I don’t mind the terms—I’d be willing to stand a thousand such jokes to have you here. Well, to think of that performance! I don’t deny it, I was most putrified with astonishment when you give me that smack.”

We had dinner out in that broad open passage betwixt the house and the kitchen; and there was things enough on that table for seven families—and all hot, too; none of your flabby, tough meat that’s laid in a cupboard in a damp cellar all night and tastes like a hunk of old cold cannibal in the morning. Uncle Silas he asked a pretty long blessing over it, but it was worth it; and it didn’t cool it a bit, neither, the way I’ve seen them kind of interruptions do lots of times. There was a considerable good deal of talk all the afternoon, and me and Tom was on the lookout all the time; but it warn’t no use, they didn’t happen to say nothing about any runaway black man, and we was afraid to try to

work up to it. But at supper, at night, one of the little boys says:

“Pa, mayn’t Tom and Sid and me go to the show?”

“No,” says the old man, “I reckon there ain’t going to be any; and you couldn’t go if there was; because the runaway black man told Burton and me all about that scandalous show, and Burton said he would tell the people; so I reckon they’ve drove the owdacious loafers out of town before this time.”

So there it was!—but I couldn’t help it. Tom and me was to sleep in the same room and bed; so, being tired, we bid good-night and went up to bed right after supper, and clumb out of the window and down the lightning-rod, and shoved for the town; for I didn’t believe anybody was going to give the king and the duke a hint, and so if I didn’t hurry up and give them one they’d get into trouble sure.

On the road Tom he told me all about how it was reckoned I was murdered, and how pap disappeared pretty soon, and didn’t come back no more, and what a stir there was when Jim run away; and I told Tom all about our Royal Nonesuch rapsallions, and as much of the raft voyage as I had time to; and as we struck into the town and up through the the middle of it—it was as much as half-after eight, then—here comes a raging rush of people with torches, and an awful whooping and yelling, and banging tin pans and blowing horns; and we jumped to one side to let them go by; and as they went by I see they had the king and the duke astraddle of a rail—that is, I knowed it was the king and the duke, though they was all over tar and feathers, and didn’t look like nothing in the world that was human—just looked like a couple of monstrous big soldier-plumes. Well, it made me sick to see it; and I was sorry for them poor pitiful rascals, it seemed like I couldn’t ever feel any hardness against them any more in the world. It was a dreadful thing to see. Human beings can be awful cruel to one another.

We see we was too late—couldn’t do no good. We asked some stragglers about it, and they said everybody went to the show looking very innocent; and laid low and kept dark till the poor old king was in the middle of his cavortings on the stage; then somebody give a signal, and the house rose up and went for them.

So we poked along back home, and I warn’t feeling so brash as I was before, but kind of ornery, and humble, and to blame, somehow—though I hadn’t done nothing. But that’s always the way; it don’t make no difference whether you do right or wrong, a person’s conscience ain’t got no sense, and just goes for him anyway. If I had a yaller dog that didn’t know no more than a person’s conscience does I would pison him. It takes up more room than all the rest of a person’s insides, and yet ain’t no good, nohow. Tom Sawyer he says the same.

CHAPTER XXXIV

We stopped talking and got to thinking. By and by Tom says:

“Looky here, Huck, what fools we are to not think of it before! I bet I know where Jim is.”

“No! Where?”

“In that hut down by the ash-hopper. Why, looky here. When we was at dinner, didn’t you see a black man go in there with some vittles?”

“Yes.”

“What did you think the vittles was for?”

“For a dog.”

“So ‘d I. Well, it wasn’t for a dog.”

“Why?”

“Because part of it was watermelon.”

“So it was—I noticed it. Well, it does beat all that I never thought about a dog not eating watermelon. It shows how a body can see and don’t see at the same time.”

“Well, the black man unlocked the padlock when he went in, and he locked it again when he came out. He fetched uncle a key about the time we got up from table—same key, I bet. Watermelon shows man, lock shows prisoner; and it ain’t likely there’s two prisoners on such a little plantation, and where the people’s all so kind and good. Jim’s the prisoner. All right—I’m glad we found it out detective fashion; I wouldn’t give shucks for any other way. Now you work your mind, and study out a plan to steal Jim, and I will study out one, too; and we’ll take the one we like the best.”

What a head for just a boy to have! If I had Tom Sawyer’s head I wouldn’t trade it off to be a duke, nor mate of a steamboat, nor clown in a circus, nor nothing I can think of. I went to thinking out a plan, but only just to be doing something; I knowed very well where the right plan was going to come from. Pretty soon Tom says:

“Ready?”

“Yes,” I says.

“All right—bring it out.”

“My plan is this,” I says. “We can easy find out if it’s Jim in there. Then get up my canoe to-morrow night, and fetch my raft over from the island. Then the first dark night that comes steal the key out of the old man’s britches after he goes to bed, and shove off down the river on the raft with Jim, hiding daytimes and running nights, the way me and Jim used to do before. Wouldn’t that plan work?”

“Work? Why, cert’nly it would work, like rats a-fighting. But it’s too blame’ simple; there ain’t nothing

to it. What’s the good of a plan that ain’t no more trouble than that? It’s as mild as goose-milk. Why,

Huck, it wouldn’t make no more talk than breaking into a soap factory.”

I never said nothing, because I warn’t expecting nothing different; but I knowed mighty well that whenever he got his plan ready it wouldn’t have none of them objections to it.

And it didn’t. He told me what it was, and I see in a minute it was worth fifteen of mine for style, and would make Jim just as free a man as mine would, and maybe get us all killed besides. So I was satisfied, and said we would waltz in on it. I needn’t tell what it was here, because I knowed it wouldn’t stay the way, it was. I knowed he would be changing it around every which way as we went along, and heaving in new bullinesses wherever he got a chance. And that is what he done.

Well, one thing was dead sure, and that was that Tom Sawyer was in earnest, and was actuly going to help steal that black man out of slavery. That was the thing that was too many for me. Here was a boy that was respectable and well brung up; and had a character to lose; and folks at home that had characters; and he was bright and not leather-headed; and knowing and not ignorant; and not mean, but kind; and yet here he was, without any more pride, or rightness, or feeling, than to stoop to this business, and make himself a shame, and his family a shame, before everybody. I couldn’t understand it no way at all. It was outrageous, and I knowed I ought to just up and tell him so; and so be his true friend, and let him quit the thing right where he was and save himself. And I did start to tell him; but he shut me up, and says:

“Don’t you reckon I know what I’m about? Don’t I generly know what I’m about?”

“Yes.”

“Didn’t I say I was going to help steal the black man?”

“Yes.”

“Well, then.”

That’s all he said, and that’s all I said. It warn’t no use to say any more; because when he said he’d do a thing, he always done it. But I couldn’t make out how he was willing to go into this thing; so I just let it go, and never bothered no more about it. If he was bound to have it so, I couldn’t help it.

When we got home the house was all dark and still; so we went on down to the hut by the ash-hopper for to examine it. We went through the yard so as to see what the hounds would do. They knowed us, and didn’t make no more noise than country dogs is always doing when anything comes by in the night. When we got to the cabin we took a look at the front and the two sides; and on the side I warn’t acquainted with—which was

the north side—we found a square window-hole, up tolerable high, with just one stout board nailed across it. I says:

“Here’s the ticket. This hole’s big enough for Jim to get through if we wrench off the board.”

Tom says:

“It’s as simple as tit-tat-toe, three-in-a-row, and as easy as playing hooky. I should hope we can find a way that’s a little more complicated than that, Huck Finn.”

“Well, then,” I says, “how ‘ll it do to saw him out, the way I done before I was murdered that time?”

“That’s more like,” he says. “It’s real mysterious, and troublesome, and good,” he says; “but I bet we can find a way that’s twice as long. There ain’t no hurry; le’s keep on looking around.”

Betwixt the hut and the fence, on the back side, was a lean-to that joined the hut at the eaves, and was made out of plank. It was as long as the hut, but narrow—only about six foot wide. The door to it was at the south end, and was padlocked. Tom he went to the soap-kettle and searched around, and fetched back the iron thing they lift the lid with; so he took it and prized out one of the staples. The chain fell down, and we opened the door and went in, and shut it, and struck a match, and see the shed was only built against a cabin and hadn’t no connection with it; and there warn’t no floor to the shed, nor nothing in it but some old rusty played-out hoes and spades and picks and a crippled plow. The match went out, and so did we, and shoved in the staple again, and the door was locked as good as ever. Tom was joyful. He says;

“Now we’re all right. We’ll dig him out. It ‘ll take about a week!”

Then we started for the house, and I went in the back door—you only have to pull a buckskin latchstring, they don’t fasten the doors—but that warn’t romantical enough for Tom Sawyer; no way would do him but he must climb up the lightning-rod. But after he got up half way about three times, and missed fire and fell every time, and the last time most busted his brains out, he thought he’d got to give it up; but after he was rested he allowed he would give her one more turn for luck, and this time he made the trip.

In the morning we was up at break of day, and down to the black man cabins to pet the dogs and make friends with the black man that fed Jim—if it was Jim that was being fed. The black men was just getting through breakfast and starting for the fields; and Jim’s black man was piling up a tin pan with bread and meat and things; and whilst the others was leaving, the key come from the house.

This black man had a good-natured, chuckle-headed face, and his wool was all tied up in little

bunches with thread. That was to keep witches off. He said the witches was pestering him awful these nights, and making him see all kinds of strange things, and hear all kinds of strange words and noises, and he didn’t believe he was ever witched so long before in his life. He got so worked up, and got to running on so about his troubles, he forgot all about what he’d been a-going to do.

So Tom says:

“What’s the vittles for? Going to feed the dogs?”

The black man kind of smiled around gradually over his face, like when you heave a brickbat in a mudpuddle, and he says:

“Yes, Mars Sid, A dog. Cur’us dog, too. Does you want to go en look at ‘im?”

“Yes.”

I hunched Tom, and whispers:

“You going, right here in the daybreak? that warn’t the plan.”

“No, it warn’t; but it’s the plan now.”

So, drat him, we went along, but I didn’t like it much. When we got in we couldn’t hardly see anything, it was so dark; but Jim was there, sure enough, and could see us; and he sings out:

“Why, Huck ! En good an ‘! ain’ dat MistoTom?”

I just knowed how it would be; I just expected it. I didn’t know nothing to do; and if I had I couldn’t a done it, because that black man busted in and says:

“Why, de gracious sakes! do he know you genlmen?”

We could see pretty well now. Tom he looked at the black man, steady and kind of wondering, and says:

“Does who know us?”

“Why, dis-yer runaway black man.”

“I don’t reckon he does; but what put that into your head?”

“What put it dar? Didn’ he jis’ dis minute sing out like he knowed you?”

Tom says, in a puzzled-up kind of way: “Well, that’s mighty curious. Who sung out? when did he sing out? what did he sing out?” And turns to me, perfectly ca’m, and says, “Did you hear anybody sing out?”

Of course there warn’t nothing to be said but the one thing; so I says:

“No; I ain’t heard nobody say nothing.”

Then he turns to Jim, and looks him over like he never see him before, and says:

“Did you sing out?”

“No, sah,” says Jim; “I hain’t said nothing, sah.”

“Not a word?”

“No, sah, I hain’t said a word.”

“Did you ever see us before?”

“No, sah; not as I knows on.”

So Tom turns to the black man, which was looking wild and distressed, and says, kind of severe:

“What do you reckon’s the matter with you, anyway? What made you think somebody sung out?”

“Oh, it’s de dad-blame’ witches, sah, en I wisht I was dead, I do. Dey’s awluz at it, sah, en dey do mos’ kill me, dey sk’yers me so. Please to don’t tell nobody ’bout it sah, er ole Mars Silas he’ll scole me; ‘kase he say dey ain’t no witches. I jis’ wish to goodness he was heah now—den what would he say! I jis’ bet he couldn’ fine no way to git aroun’ it dis time. But it’s awluz jis’ so; people dat’s sot, stays sot; dey won’t look into noth’n’en fine it out f’r deyselves, en when you fine it out en tell um ’bout it, dey doan’ b’lieve you.”

Tom give him a dime, and said we wouldn’t tell nobody; and told him to buy some more thread to tie up his wool with; and then looks at Jim, and says:

“I wonder if Uncle Silas is going to hang this black man. If I was to catch a black man that was ungrateful enough to run away, I wouldn’t give him up, I’d hang him.” And whilst the black man stepped to the door to look at the dime and bite it to see if it was good, he whispers to Jim and says:

“Don’t ever let on to know us. And if you hear any digging going on nights, it’s us; we’re going to set you free.”

Jim only had time to grab us by the hand and squeeze it; then the black man come back, and we said we’d come again some time if the black man wanted us to; and he said he would, more particular if it was dark, because the witches went for him mostly in the dark, and it was good to have folks around then.

CHAPTER XXXV

It would be most an hour yet till breakfast, so we left and struck down into the woods; because Tom said we got to have some light to see how to dig by, and a lantern makes too much, and might get us into trouble; what we must have was a lot of them rotten chunks that’s called fox-fire, and just makes a soft kind of a glow when you lay them in a dark place. We fetched an armful and hid it in the weeds, and set down to rest, and Tom says, kind of dissatisfied:

“Blame it, this whole thing is just as easy and awkward as it can be. And so it makes it so rotten difficult to get up a difficult plan. There ain’t no watchman to be drugged—now there ought to be a watchman. There ain’t even a dog to give a sleeping-mixture to. And there’s Jim chained by one leg, with a tenfoot chain, to the leg of his bed: why, all you got to do is to lift up the bedstead and slip off the chain. And Uncle Silas he trusts everybody; sends the key to the

punkin-headed black man, and don’t send nobody to watch the black man. Jim could a got out of that window-hole before this, only there wouldn’t be no use trying to travel with a ten-foot chain on his leg. Why, drat it, Huck, it’s the stupidest arrangement I ever see. You got to invent all the difficulties. Well, we can’t help it; we got to do the best we can with the materials we’ve got. Anyhow, there’s one thing—there’s more honor in getting him out through a lot of difficulties and dangers, where there warn’t one of them furnished to you by the people who it was their duty to furnish them, and you had to contrive them all out of your own head. Now look at just that one thing of the lantern. When you come down to the cold facts, we simply got to let on that a lantern’s resky. Why, we could work with a torchlight procession if we wanted to, I believe. Now, whilst I think of it, we got to hunt up something to make a saw out of the first chance we get.”

“What do we want of a saw?”

“What do we want of it? Hain’t we got to saw the leg of Jim’s bed off, so as to get the chain loose?”

“Why, you just said a body could lift up the bedstead and slip the chain off.”

“Well, if that ain’t just like you, Huck Finn. You can get up the infant-schooliest ways of going at a thing. Why, hain’t you ever read any books at all?—Baron Trenck, nor Casanova, nor Benvenuto Chelleeny, nor Henri IV., nor none of them heroes? Who ever heard of getting a prisoner loose in such an oldmaidly way as that? No; the way all the best authorities does is to saw the bed-leg in two, and leave it just so, and swallow the sawdust, so it can’t be found, and put some dirt and grease around the sawed place so the very keenest seneskal can’t see no sign of it’s being sawed, and thinks the bed-leg is perfectly sound. Then, the night you’re ready, fetch the leg a kick, down she goes; slip off your chain, and there you are. Nothing to do but hitch your rope ladder to the battlements, shin down it, break your leg in the moat—because a rope ladder is nineteen foot too short, you know—and there’s your horses and your trusty vassles, and they scoop you up and fling you across a saddle, and away you go to your native Langudoc, or Navarre, or wherever it is. It’s gaudy, Huck. I wish there was a moat to this cabin. If we get time, the night of the escape, we’ll dig one.”

I says:

“What do we want of a moat when we’re going to snake him out from under the cabin?”

But he never heard me. He had forgot me and everything else. He had his chin in his hand, thinking. Pretty soon he sighs and shakes his head; then sighs again, and says:

“No, it wouldn’t do—there ain’t necessity enough for

it.”

“For what?” I says.

“Why, to saw Jim’s leg off,” he says.

“Good land!” I says; “why, there ain’t no necessity for it. And what would you want to saw his leg off for, anyway?”

“Well, some of the best authorities has done it. They couldn’t get the chain off, so they just cut their hand off and shoved. And a leg would be better still. But we got to let that go. There ain’t necessity enough in this case; and, besides, Jim’s a black man, and wouldn’t understand the reasons for it, and how it’s the custom in Europe; so we’ll let it go. But there’s one thing—he can have a rope ladder; we can tear up our sheets and make him a rope ladder easy enough. And we can send it to him in a pie; it’s mostly done that way. And I’ve et worse pies.”

“Why, Tom Sawyer, how you talk,” I says; “Jim ain’t got no use for a rope ladder.”

“He has got use for it. How you talk, you better say; you don’t know nothing about it.

He’s got to have a rope ladder; they all do.”

“What in the nation can he do with it?”

“Do with it? He can hide it in his bed, can’t he?”

That’s what they all do; and he’s got to, too. Huck, you don’t ever seem to want to do anything that’s regular; you want to be starting something fresh all the time. S’pose he don’t do nothing with it? ain’t it there in his bed, for a clew, after he’s gone? and don’t you reckon they’ll want clews? Of course they will. And you wouldn’t leave them any? That would be a pretty howdy-do, wouldn’t it! I never heard of such a thing.”

“Well,” I says, “if it’s in the regulations, and he’s got to have it, all right, let him have it; because I don’t wish to go back on no regulations; but there’s one thing, Tom Sawyer—if we go to tearing up our sheets to make Jim a rope ladder, we’re going to get into trouble with Aunt Sally, just as sure as you’re born. Now, the way I look at it, a hickry-bark ladder don’t cost nothing, and don’t waste nothing, and is just as good to load up a pie with, and hide in a straw tick, as any rag ladder you can start; and as for Jim, he ain’t had no experience, and so he don’t care what kind of a—”

“Oh, shucks, Huck Finn, if I was as ignorant as you I’d keep still—that’s what I’d do. Who ever heard of a state prisoner escaping by a hickry-bark ladder? Why, it’s perfectly ridiculous.”

“Well, all right, Tom, fix it your own way; but if you’ll take my advice, you’ll let me borrow a sheet off of the clothesline.”

He said that would do. And that gave him another idea, and he says:

“Borrow a shirt, too.”

“What do we want of a shirt, Tom?”

“Want it for Jim to keep a journal on.”

“Journal your granny—Jim can’t write.”

“S’pose he can’t write—he can make marks on the shirt, can’t he, if we make him a pen out of an old pewter spoon or a piece of an old iron barrel-hoop?”

“Why, Tom, we can pull a feather out of a goose and make him a better one; and quicker, too.”

“Prisoners don’t have geese running around the donjon—keep to pull pens out of, you muggins. They always make their pens out of the hardest, toughest, troublesomest piece of old brass candlestick or something like that they can get their hands on; and it takes them weeks and weeks and months and months to file it out, too, because they’ve got to do it by rubbing it on the wall. They wouldn’t use a goose-quill if they had it. It ain’t regular.”

“Well, then, what’ll we make him the ink out of?”

“Many makes it out of iron-rust and tears; but that’s the common sort and women; the best authorities uses their own blood. Jim can do that; and when he wants to send any little common ordinary mysterious message to let the world know where he’s captivated, he can write it on the bottom of a tin plate with a fork and throw it out of the window. The

Iron Mask always done that, and it’s a blame’ good way, too.”

“Jim ain’t got no tin plates. They feed him in a pan.”

“That ain’t nothing; we can get him some.”

“Can’t nobody read his plates.”

“That ain’t got anything to do with it, Huck Finn. All he’s got to do is to write on the plate and throw it out. You don’t have to be able to read it. Why, half the time you can’t read anything a prisoner writes on a tin plate, or anywhere else.”

“Well, then, what’s the sense in wasting the plates?”

“Why, blame it all, it ain’t the prisoner’s plates.”

“But it’s somebody’s plates, ain’t it?”

“Well, spos’n it is? What does the prisoner care whose—”

He broke off there, because we heard the breakfast-horn blowing. So we cleared out for the house.

Along during the morning I borrowed a sheet and a white shirt off of the clothes-line; and I found an old sack and put them in it, and we went down and got the fox-fire, and put that in too. I called it borrowing, because that was what pap always called it; but Tom said it warn’t borrowing, it was stealing. He said we was representing prisoners; and prisoners don’t care how they get a thing so they get it, and nobody don’t blame them for it, either. It ain’t no crime in a prisoner to steal the thing he needs to get away with, Tom said; it’s his right; and so, as long as we was representing a prisoner, we had a perfect right to steal anything on

this place we had the least use for to get ourselves out of prison with. He said if we warn't prisoners it would be a very different thing, and nobody but a mean, ornery person would steal when he warn't a prisoner. So we allowed we would steal everything there was that come handy. And yet he made a mighty fuss, one day, after that, when I stole a watermelon out of the black manpatch and eat it; and he made me go and give the black men a dime without telling them what it was for. Tom said that what he meant was, we could steal anything we needed. Well, I says, I needed the watermelon. But he said I didn't need it to get out of prison with; there's where the difference was. He said if I'd a wanted it to hide a knife in, and smuggle it to Jim to kill the seneskal with, it would a been all right. So I let it go at that, though I couldn't see no advantage in my representing a prisoner if I got to set down and chaw over a lot of goldleaf distinctions like that every time I see a chance to hog a watermelon.

Well, as I was saying, we waited that morning till everybody was settled down to business, and nobody in sight around the yard; then Tom he carried the sack into the lean-to whilst I stood off a piece to keep watch. By and by he come out, and we went and set down on the woodpile to talk. He says:

"Everything's all right now except tools; and that's easy fixed."

"Tools?" I says.

"Yes."

"Tools for what?"

"Why, to dig with. We ain't a-going to gnaw him out, are we?"

"Ain't them old crippled picks and things in there good enough to dig a black man out with?" I says.

He turns on me, looking pitying enough to make a body cry, and says:

"Huck Finn, did you ever hear of a prisoner having picks and shovels, and all the modern conveniences in his wardrobe to dig himself out with? Now I want to ask you—if you got any reasonableness in you at all—what kind of a show would that give him to be a hero? Why, they might as well lend him the key and done with it. Picks and shovels—why, they wouldn't furnish 'em to a king."

"Well, then," I says, "if we don't want the picks and shovels, what do we want?"

"A couple of case-knives."

"To dig the foundations out from under that cabin with?"

"Yes."

"Confound it, it's foolish, Tom."

"It don't make no difference how foolish it is, it's the right way—and it's the regular way. And there ain't no other way, that ever I heard of, and I've read all the books that gives any information about these things.

They always dig out with a case-knife—and not through dirt, mind you; generly it's through solid rock. And it takes them weeks and weeks and weeks, and for ever and ever. Why, look at one of them prisoners in the bottom dungeon of the Castle Deef, in the harbor of Marseilles, that dug himself out that way; how long was he at it, you reckon?"

"I don't know."

"Well, guess."

"I don't know. A month and a half."

"Thirty-seven year —and he come out in China. That's the kind. I wish the bottom of this fortress was solid rock."

"Jim don't know nobody in China."

"What's that got to do with it? Neither did that other fellow. But you're always awandering off on a side issue. Why can't you stick to the main point?"

"All right—I don't care where he comes out, so he comes out; and Jim don't, either, I reckon. But there's one thing, anyway—Jim's too old to be dug out with a case-knife. He won't last."

"Yes he will last, too. You don't reckon it's going to take thirty-seven years to dig out through a dirt foundation, do you?"

"How long will it take, Tom?"

"Well, we can't resk being as long as we ought to, because it mayn't take very long for Uncle Silas to hear from down there by New Orleans. He'll hear Jim ain't from there. Then his next move will be to advertise Jim, or something like that. So we can't resk being as long digging him out as we ought to. By rights I reckon we ought to be a couple of years; but we can't. Things being so uncertain, what I recommend is this: that we really dig right in, as quick as we can; and after that, we can let on, to ourselves, that we was at it thirty-seven years. Then we can snatch him out and rush him away the first time there's an alarm. Yes, I reckon that 'll be the best way."

"Now, there's sense in that," I says. "Letting on don't cost nothing; letting on ain't no trouble; and if it's any object, I don't mind letting on we was at it a hundred and fifty year. It wouldn't strain me none, after I got my hand in. So I'll mosey along now, and smouch a couple of case-knives."

"Smouch three," he says; "we want one to make a saw out of."

"Tom, if it ain't unregular and irreligious to sejest it," I says, "there's an old rusty sawblade around yonder sticking under the weather-boarding behind the smoke-house."

He looked kind of weary and discouraged-like, and says:

"It ain't no use to try to learn you nothing, Huck. Run along and smouch the knives—three of them." So I done it.

CHAPTER XXXVI

As soon as we reckoned everybody was asleep that night we went down the lightningrod, and shut ourselves up in the lean-to, and got out our pile of fox-fire, and went to work. We cleared everything out of the way, about four or five foot along the middle of the bottom log. Tom said he was right behind Jim's bed now, and we'd dig in under it, and when we got through there couldn't nobody in the cabin ever know there was any hole there, because Jim's counter-pin hung down most to the ground, and you'd have to raise it up and look under to see the hole. So we dug and dug with the case-knives till most midnight; and then we was dog-tired, and our hands was blistered, and yet you couldn't see we'd done anything hardly. At last I says:

"This ain't no thirty-seven year job; this is a thirty-eight year job, Tom Sawyer."

He never said nothing. But he sighed, and pretty soon he stopped digging, and then for a good little while I knowed that he was thinking. Then he says:

"It ain't no use, Huck, it ain't a-going to work. If we was prisoners it would, because then we'd have as many years as we wanted, and no hurry; and we wouldn't get but a few minutes to dig, every day, while they was changing watches, and so our hands wouldn't get blistered, and we could keep it up right along, year in and year out, and do it right, and the way it ought to be done. But we can't fool along; we got to rush; we ain't got no time to spare. If we was to put in another night this way we'd have to knock off for a week to let our hands get well--couldn't touch a case-knife with them sooner."

"Well, then, what we going to do, Tom?"

"I'll tell you. It ain't right, and it ain't moral, and I wouldn't like it to get out; but there ain't only just the one way: we got to dig him out with the picks, and let on it's case-knives."

"Now you're talking!" I says; "your head gets leveler and leveler all the time, Tom Sawyer," I says. "Picks is the thing, moral or no moral; and as for me, I don't care shucks for the morality of it, nohow."

When I start in to steal a black man, or a watermelon, or a Sunday-schoolbook, I ain't no ways particular how it's done so it's done. What I want is my black man; or what I want is my watermelon; or what I want is my Sunday-school book; and if a pick's the handiest thing, that's the thing I'm a-going to dig that black man or that watermelon or that Sunday school book out with; and I don't give a dead rat what the authorities thinks about it nuther."

"Well," he says, "there's excuse for picks and letting-on in a case like this; if it warn't so, I wouldn't approve

of it, nor I wouldn't stand by and see the rules broke--because right is right, and wrong is wrong, and a body ain't got no business doing wrong when he ain't ignorant and knows better. It might answer for you to dig Jim out with a pick, without any letting on, because you don't know no better; but it wouldn't for me, because I do know better. Gimme a case-knife."

He had his own by him, but I handed him mine. He flung it down, ansays:

"Gimme a case-knife."

I didn't know just what to do--but then I thought. I scratched around amongst the old tools, and got a pickaxe and give it to him, and he took it and went to work, and never said a word.

He was always just that particular. Full of principle.

So then I got a shovel, and then we picked and shoveled, turn about, and made the fur fly. We stuck to it about a half an hour, which was as long as we could stand up; but we had a good deal of a hole to show for it. When I got up stairs I looked out at the window and see Tom doing his level best with the lightning-rod, but he couldn't come it, his hands was so sore. At last he says:

"It ain't no use, it can't be done. What you reckon I better do? Can't you think of no way?"

"Yes," I says, "but I reckon it ain't regular. Come up the stairs, and let on it's a lightningrod."

So he done it.

Next day Tom stole a pewter spoon and a brass candlestick in the house, for to make some pens for Jim out of, and six tallow candles; and I hung around the black man cabins and laid for a chance, and stole three tin plates. Tom says it wasn't enough; but I said nobody wouldn't ever see the plates that Jim throwed out, because they'd fall in the dogfennel and jimpson weeds under the window-hole--then we could tote them back and he could use them over again. So Tom was satisfied. Then he says:

"Now, the thing to study out is, how to get the things to Jim."

"Take them in through the hole," I says, "when we get it done."

He only just looked scornful, and said something about nobody ever heard of such an idiotic idea, and then he went to studying. By and by he said he had ciphered out two or three ways, but there warn't no need to decide on any of them yet. Said we'd got to post Jim first.

That night we went down the lightning-rod a little after ten, and took one of the candles along, and listened under the window-hole, and heard Jim snoring; so we pitched it in, and it didn't wake him. Then we whirled in with the pick and shovel, and in about two hours and a half the job was done. We crept

in under Jim's bed and into the cabin, and pawed around and found the candle and lit it, and stood over Jim awhile, and found him looking hearty and healthy, and then we woke him up gentle and gradual. He was so glad to see us he most cried; and called us honey, and all the pet names he could think of; and was for having us hunt up a cold-chisel to cut the chain off of his leg with right away, and clearing out without losing any time. But Tom he showed him how unregular it would be, and set down and told him all about our plans, and how we could alter them in a minute any time there was an alarm; and not to be the least afraid, because we would see he got away, sure. So Jim he said it was all right, and we set there and talked over old times awhile, and then Tom asked a lot of questions, and when Jim told him Uncle Silas come in every day or two to pray with him, and Aunt Sally come in to see if he was comfortable and had plenty to eat, and both of them was kind as they could be, Tom says:

"Now I know how to fix it. We'll send you some things by them."

I said, "Don't do nothing of the kind; it's one of the most jackass ideas I ever struck;" but he never paid no attention to me; went right on. It was his way when he'd got his plans set.

So he told Jim how we'd have to smuggle in the rope-ladder pie and other large things by Nat, the black man that fed him, and he must be on the lookout, and not be surprised, and not let Nat see him open them; and we would put small things in uncle's coat-pockets and he must steal them out; and we would tie things to aunt's apron-strings or put them in her apron-pocket, if we got a chance; and told him what they would be and what they was for. And told him how to keep a journal on the shirt with his blood, and all that. He told him everything. Jim he couldn't see no sense in the most of it, but he allowed we was white folks and knowed better than him; so he was satisfied, and said he would do it all just as Tom said.

Jim had plenty corn-cob pipes and tobacco; so we had a right down good sociable time; then we crawled out through the hole, and so home to bed, with hands that looked like they'd been chawed. Tom was in high spirits. He said it was the best fun he ever had in his life, and the most intellectual; and said if he only could see his way to it we would keep it up all the rest of our lives and leave Jim to our children to get out; for he believed Jim would come to like it better and better the more he got used to it. He said that in that way it could be strung out to as much as eighty year and would be the best time on record. And he said it would make us all celebrated that had a hand in it.

In the morning we went out to the woodpile and chopped up the brass candlestick into handy sizes, and Tom put them and the pewter spoon in his pocket. Then we went to the black man cabins, and while I got

Nat's notice off, Tom shoved a piece of candlestick into the middle of a corn-pone that was in Jim's pan, and we went along with Nat to see how it would work, and it just worked noble; when Jim bit into it it most mashed all his teeth out; and there warn't ever anything could a worked better. Tom said so himself. Jim he never let on but what it was only just a piece of rock or something like that that's always getting into bread, you know; but after that he never bit into nothing but what he jabbed his fork into it in three or four places first.

And whilst we was a-standing there in the dimmish light, here comes a couple of the hounds bulging in from under Jim's bed; and they kept on piling in till there was eleven of them, and there warn't hardly room in there to get your breath. By jings, we forgot to fasten that lean-to door! The black man Nat he only just hollered "Witches" once, and keeled over on to the floor amongst the dogs, and begun to groan like he was dying. Tom jerked the door open and flung out a slab of Jim's meat, and the dogs went for it, and in two seconds he was out himself and back again and shut the door, and I knowed he'd fixed the other door too. Then he went to work on the black man, coaxing him and petting him, and asking him if he'd been imagining he saw something again. He raised up, and blinked his eyes around, and says:

"Mars Sid, you'll say I's a fool, but if I didn't b'lieve I see most a million dogs, er devils, er some'n, I wisht I may die right heah in dese tracks. I did, mos' sholy. Mars Sid, I felt um—I felt um, sah; dey was all over me. Dad fetch it, I jis' wisht I could git my han's on one er dem witches jis' wunst—on'y jis' wunst—it's all I'd ast. But mos'ly I wisht dey'd lemme 'lone, I does."

Tom says: "Well, I tell you what I think. What makes them come here just at this runaway black man's breakfasttime? It's because they're hungry; that's the reason. You make them a witch pie; that's the thing for you to do."

"But my lan', Mars Sid, how's I gwyne to make 'm a witch pie? I doan' know how to make it. I hain't ever hearn er sich a thing b'fo'."

"Well, then, I'll have to make it myself."

"Will you do it honey?—will you? I'll wusshup de groun' und' yo' foot, I will!"

"All right, I'll do it, seeing it's you, and you've been good to us and showed us the runaway black man. But you got to be mighty careful. When we come around, you turn your back; and then whatever we've put in the pan, don't you let on you see it at all. And don't you look when Jim unloads the pan—something might happen, I don't know what. And above all, don't you handle the witch-things."

"Hannel 'M, Mars Sid? What is you a-talkin' 'bout? I wouldn' lay de weight er my finger on um, not f'r ten hund'd thous'n billion dollars, I wouldn't."

CHAPTER XXXVII

That was all fixed. So then we went away and went to the rubbage-pile in the back yard, where they keep the old boots, and rags, and pieces of bottles, and wore-out tin things, and all such truck, and scratched around and found an old tin washpan, and stopped up the holes as well as we could, to bake the pie in, and took it down cellar and stole it full of flour and started for breakfast, and found a couple of shingle-nails that Tom said would be handy for a prisoner to scabble his name and sorrows on the dungeon walls with, and dropped one of them in Aunt Sally's apron-pocket which was hanging on a chair, and t'other we stuck in the band of Uncle Silas's hat, which was on the bureau, because we heard the children say their pa and ma was going to the runaway black man's house this morning, and then went to breakfast, and Tom dropped the pewter spoon in Uncle Silas's coat-pocket, and Aunt Sally wasn't come yet, so we had to wait a little while.

And when she come she was hot and red and cross, and couldn't hardly wait for the blessing; and then she went to sluicing out coffee with one hand and cracking the handiest child's head with her thimble with the other, and says:

"I've hunted high and I've hunted low, and it does beat all what has become of your other shirt."

My heart fell down amongst my lungs and livers and things, and a hard piece of corncrust started down my throat after it and got met on the road with a cough, and was shot across the table, and took one of the children in the eye and curled him up like a fishingworm, and let a cry out of him the size of a warwhoop, and Tom he turned kinder blue around the gills, and it all amounted to a considerable state of things for about a quarter of a minute or as much as that, and I would a sold out for half price if there was a bidder. But after that we was all right again—it was the sudden surprise of it that knocked us so kind of cold. Uncle Silas he says:

"It's most uncommon curious, I can't understand it. I know perfectly well I took it off, because—"

"Because you hain't got but one on. Just listen at the man! I know you took it off, and know it by a better way than your wool-gathering memory, too, because it was on the clo's-line yesterday—I see it there myself. But it's gone, that's the long and the short of it, and you'll just have to change to a red flann'l one till I can get time to make a new one. And it 'll be the third I've made in two years. It just keeps a body on the jump to keep you in shirts; and whatever you do manage to do with 'm all is more'n I can make out. A body 'd think

you would learn to take some sort of care of 'em at your time of life."

"I know it, Sally, and I do try all I can. But it oughtn't to be altogether my fault, because, you know, I don't see them nor have nothing to do with them except when they're on me; and I don't believe

I've ever lost one of them off of me."

"Well, it ain't your fault if you haven't, Silas; you'd a done it if you could, I reckon. And the shirt ain't all that's gone, nuther. Ther's a spoon gone; and that ain't all. There was ten, and now ther's only nine.

The calf got the shirt, I reckon, but the calf never took the spoon, that's certain."

"Why, what else is gone, Sally?"

"Ther's six candles gone—that's what. The rats could a got the candles, and I reckon they did; I wonder they don't walk off with the whole place, the way you're always going to stop their holes and don't do it; and if they warn't fools they'd sleep in your hair, Silas — you'd never find it out; but you can't lay the spoon on the rats, and that I know."

"Well, Sally, I'm in fault, and I acknowledge it; I've been remiss; but I won't let to-morrow go by without stopping up them holes."

"Oh, I wouldn't hurry; next year 'll do. Matilda Angelina Araminta Phelps!"

Whack comes the thimble, and the child snatches her claws out of the sugar-bowl without fooling around any. Just then the black woman steps on to the passage, and says:

"Missus, dey's a sheet gone."

"A sheet gone! Well, for the land's sake!"

"I'll stop up them holes to-day," says Uncle Silas, looking sorrowful.

Oh, do shet up!—s'pose the rats took the sheet ? where's it gone, Lize?"

"Clah to goodness I hain't no notion, Miss' Sally. She wuz on de clo'sline yistiddy, but she done gone: she ain' dah no mo' now."

"I reckon the world is coming to an end. I never see the beat of it in all my born days. A shirt, and a sheet, and a spoon, and six can—"

"Missus," comes a young yaller wench, "dey's a brass cannelstick miss'n."

"Cler out from here, you hussy, er I'll take a skillet to ye!"

Well, she was just a-biling. I begun to lay for a chance; I reckoned I would sneak out and go for the woods till the weather moderated. She kept a-raging right along, running her insurrection all by herself, and everybody else mighty meek and quiet; and at last Uncle Silas, looking kind of foolish, fishes up that spoon out of his pocket. She stopped, with her mouth

open and her hands up; and as for me, I wished I was in Jerusalem or somewheres. But not long, because she says:

"It's just as I expected. So you had it in your pocket all the time; and like as not you've got the other things there, too. How'd it get there?"

"I reely don't know, Sally," he says, kind of apologizing, "or you know I would tell. I was a-studying over my text in Acts Seventeen before breakfast, and I reckon I put it in there, not noticing, meaning to put my Testament in, and it must be so, because my Testament ain't in; but I'll go and see; and if the Testament is where I had it, I'll know I didn't put it in, and that will show that I laid the Testament down and took up the spoon, and—"

"Oh, for the land's sake! Give a body a rest! Go 'long now, the whole kit and biling of ye; and don't come nigh me again till I've got back my peace of mind."

I'd a heard her if she'd a said it to herself, let alone speaking it out; and I'd a got up and obeyed her if I'd a been dead. As we was passing through the setting-room the old man he took up his hat, and the shingle-nail fell out on the floor, and he just merely picked it up and laid it on the mantel-shelf, and never said nothing, and went out. Tom see him do it, and remembered about the spoon, and says:

"Well, it ain't no use to send things by him no more, he ain't reliable." Then he says: "But he done us a good turn with the spoon, anyway, without knowing it, and so we'll go and do him one without him knowing it—stop up his rat-holes."

There was a noble good lot of them down cellar, and it took us a whole hour, but we done the job tight and good and shipshape. Then we heard steps on the stairs, and blowed out our light and hid; and here comes the old man, with a candle in one hand and a bundle of stuff in t'other, looking as absentminded as year before last. He went a mooning around, first to one rat-hole and then another, till he'd been to them all. Then he stood about five minutes, picking tallow-drip off of his candle and thinking. Then he turns off slow and dreamy towards the stairs, saying:

"Well, for the life of me I can't remember when I done it. I could show her now that I warn't to blame on account of the rats. But never mind—let it go. I reckon it wouldn't do no good."

And so he went on a-mumblin' up stairs, and then we left. He was a mighty nice old man. And always is.

Tom was a good deal bothered about what to do for a spoon, but he said we'd got to have it; so he took a think. When he had ciphered it out he told me how we was to do; then we went and waited around the spoon-basket till we see Aunt Sally coming, and then Tom went to counting the spoons and laying them out to one side, and I slid one of them up my sleeve, and Tom

says:

"Why, Aunt Sally, there ain't but nine spoons yet ."

She says:

"Go 'long to your play, and don't bother me. I know better, I counted 'm myself."

"Well, I've counted them twice, Aunty, and I can't make but nine."

She looked out of all patience, but of course she come to count—anybody would.

"I declare to gracious ther' ain't but nine!" she says. "Why, what in the world—plague take the things, I'll count 'm again."

So I slipped back the one I had, and when she got done counting, she says:

"Hang the troublesome rubbage, ther's ten now!" and she looked huffy and bothered both. But Tom says:

"Why, Aunty, I don't think there's ten."

"You numskull, didn't you see me count 'm?"

"I know, but—"

"Well, I'll count 'm again ."

So I smouched one, and they come out nine, same as the other time. Well, she was in a tearing way—just a-trembling all over, she was so mad. But she counted and counted till she got that addled she'd start to count in the basket for a spoon sometimes; and so, three times they come out right, and three times they come out wrong. Then she grabbed up the basket and slammed it across the house and knocked the cat galleywest; and she said cle'r out and let her have some peace, and if we come bothering around her again betwixt that and dinner she'd skin us. So we had the odd spoon, and dropped it in her apron-pocket whilst she was a-giving us our sailing orders, and Jim got it all right, along with her shingle nail, before noon. We was very well satisfied with this business, and Tom allowed it was worth twice the trouble it took, because he said now she couldn't ever count them spoons twice alike again to save her life; and wouldn't believe she'd counted them right if she did ; and said that after she'd about counted her head off for the next three days he judged she'd give it up and offer to kill anybody hat wanted her to ever count them any more.

So we put the sheet back on the line that night, and stole one out of her closet; and kept on putting it back and stealing it again for a couple of days till she didn't know how many sheets she had any more, and she didn't care, and warn't a-going to bullyrag the rest of her soul out about it, and wouldn't count them again not to save her life; she druther die first.

So we was all right now, as to the shirt and the sheet and the spoon and the candles, by the help of the calf and the rats and the mixed-up counting; and as to the candlestick, it warn't no consequence, it would blow

over by and by.

But that pie was a job; we had no end of trouble with that pie. We fixed it up away down in the woods, and cooked it there; and we got it done at last, and very satisfactory, too; but not all in one day; and we had to use up three wash-pans full of flour before we got through, and we got burnt pretty much all over, in places, and eyes put out with the smoke; because, you see, we didn't want nothing but a crust, and we couldn't prop it up right, and she would always cave in. But of course we thought of the right way at last—which was to cook the ladder, too, in the pie. So then we laid in with Jim the second night, and tore up the sheet all in little strings and twisted them together, and long before daylight we had a lovely rope that you could a hung a person with. We let on it took nine months to make it.

And in the forenoon we took it down to the woods, but it wouldn't go into the pie. Being made of a whole sheet, that way, there was rope enough for forty pies if we'd a wanted them, and plenty left over for soup, or sausage, or anything you choose. We could a had a whole dinner.

But we didn't need it. All we needed was just enough for the pie, and so we threw the rest away. We didn't cook none of the pies in the wash-pan—afraid the solder would melt; but Uncle Silas he had a noble brass warming-pan which he thought considerable of, because it belonged to one of his ancesters with a long wooden handle that come over from England with William the Conqueror in the Mayflower or one of them early ships and was hid away up garret with a lot of other old pots and things that was valuable, not on account of being any account, because they warn't, but on account of them being relicts, you know, and we snaked her out, private, and took her down there, but she failed on the first pies, because we didn't know how, but she come up smiling on the last one. We took and lined her with dough, and set her in the coals, and loaded her up with rag rope, and put on a dough roof, and shut down the lid, and put hot embers on top, and stood off five foot, with the long handle, cool and comfortable, and in fifteen minutes she turned out a pie that was a satisfaction to look at. But the person that et it would want to fetch a couple of kags of toothpicks along, for if that rope ladder wouldn't cramp him down to business I don't know nothing what I'm talking about, and lay him in enough stomach-ache to last him till next time, too.

Nat didn't look when we put the witch pie in Jim's pan; and we put the three tin plates in the bottom of the pan under the vittles; and so Jim got everything all right, and as soon as he was by himself he busted into the pie and hid the rope ladder inside of his straw tick, and scratched some marks on a tin plate and threwed it out of the window-hole.

CHAPTER XXXVIII

Making them pens was a distressid tough job, and so was the saw; and Jim allowed the inscription was going to be the toughest of all. That's the one which the prisoner has to scabble on the wall. But he had to have it; Tom said he'd got to; there warn't no case of a state prisoner not scabbling his inscription to leave behind, and his coat of arms.

"Look at Lady Jane Grey," he says; "look at Gilford Dudley; look at old Northumberland! Why, Huck, s'pose it is considerble trouble?—what you going to do?—how you going to get around it? Jim's got to do his inscription and coat of arms. They all do."

Jim says: "Why, Mars Tom, I hain't got no coat o' arm; I hain't got nuffn but dish yer ole shirt, en you knows I got to keep de journal on dat."

"Oh, you don't understand, Jim; a coat of arms is very different."

"Well," I says, "Jim's right, anyway, when he says he ain't got no coat of arms, because he hain't."

"I reckon I knowed that," Tom says, "but you bet he'll have one before he goes out of this—because he's going out right, and there ain't going to be no flaws in his record."

So whilst me and Jim filed away at the pens on a brickbat apiece, Jim a-making his'n out of the brass and I making mine out of the spoon, Tom set to work to think out the coat of arms. By and by he said he'd struck so many good ones he didn't hardly know which to take, but there was one which he reckoned he'd decide on. He says:

"On the scutcheon we'll have a bend or in the dexter base, a saltire murrey in the fess, with a dog, couchant, for common charge, and under his foot a chain embattled, for slavery, with a chevron vert in a chief engrailed, and three invected lines on a field azure, with the nombril points rampant on a dancette indented; crest, a runaway black man, able, with his bundle over his shoulder on a bar sinister; and a couple of gules for supporters, which is you and me; motto, Maggiore Fretta, Minore Otto. Got it out of a book—means the more haste the less speed."

"Geewhillikins," I says, "but what does the rest of it mean?"

"We ain't got no time to bother over that," he says; "we got to dig in like all git-out."

"Well, anyway," I says, "what's some of it? What's a fess?"

"A fess—a fess is— you don't need to know what a fess is. I'll show him how to make it when he gets to it."

“Shucks, Tom,” I says, “I think you might tell a person. What’s a bar sinister?”

“Oh, I don’t know. But he’s got to have it. All the nobility does.”

That was just his way. If it didn’t suit him to explain a thing to you, he wouldn’t do it. You might pump at him a week, it wouldn’t make no difference.

He’d got all that coat of arms business fixed, so now he started in to finish up the rest of that part of the work, which was to plan out a mournful inscription—said Jim got to have one, like they all done. He made up a lot, and wrote them out on a paper, and read them off, so:

Here a captive heart busted.

*Here a poor prisoner, forsook by the world
and friends, fretted his sorrowful life.*

*Here a lonely heart broke, and a worn
spirit went to its rest, after thirty-seven years
of solitary captivity.*

*Here, homeless and friendless, after
thirtyseven years of bitter captivity, perished
a noble stranger, natural son of Louis XIV.*

Tom’s voice trembled whilst he was reading them, and he most broke down. When he got done he couldn’t no way make up his mind which one for Jim to scabble on to the wall, they was all so good; but at last he allowed he would let him scabble them all on. Jim said it would take him a year to scabble such a lot of truck on to the logs with a nail, and he didn’t know how to make letters, besides; but Tom said he would block them out for him, and then he wouldn’t have nothing to do but just follow the lines. Then pretty soon he says:

“Come to think, the logs ain’t a-going to do; they don’t have log walls in a dungeon: we got to dig the inscriptions into a rock. We’ll fetch a rock.”

Jim said the rock was worse than the logs; he said it would take him such a pison long time to dig them into a rock he wouldn’t ever get out. But Tom said he would let me help him do it. Then he took a look to see how me and Jim was getting along with the pens. It was most pesky tedious hard work and slow, and didn’t give my hands no show to get well of the sores, and we didn’t seem to make no headway, hardly; so Tom says:

“I know how to fix it. We got to have a rock for the coat of arms and mournful inscriptions, and we can kill two birds with that same rock. There’s a gaudy big grindstone down at the mill, and we’ll smouch it, and carve the things on it, and file out the pens and the saw on it, too.”

It warn’t no slouch of an idea; and it warn’t no

slouch of a grindstone nuther; but we allowed we’d tackle it. It warn’t quite midnight yet, so we cleared out for the mill, leaving Jim at work. We smouched the grindstone, and set out to roll her home, but it was a most nation tough job. Sometimes, do what we could, we couldn’t keep her from falling over, and she come mighty near mashing us every time. Tom said she was going to get one of us, sure, before we got through. We got her half way; and then we was plumb played out, and most drowned with sweat. We see it warn’t no use; we got to go and fetch Jim. So he raised up his bed and slid the chain off of the bed-leg, and wrapt it round and round his neck, and we crawled out through our hole and down there, and Jim and me laid into that grindstone and walked her along like nothing; and Tom superintended. He could out-superintend any boy I ever see. He knowed how to do everything.

Our hole was pretty big, but it warn’t big enough to get the grindstone through; but Jim he took the pick and soon made it big enough. Then Tom marked out them things on it with the nail, and set Jim to work on them, with the nail for a chisel and an iron bolt from the rubbage in the lean-to for a hammer, and told him to work till the rest of his candle quit on him, and then he could go to bed, and hide the grindstone under his straw tick and sleep on it. Then we helped him fix his chain back on the bed-leg, and was ready for bed ourselves. But Tom thought of something, and says:

“You got any spiders in here, Jim?”

“No, sah, thanks to goodness I hain’t, Mars Tom.”

“All right, we’ll get you some.”

“But bless you, honey, I doan’ want none. I’s afeard un um. I jis’ ‘s soon have rattlesnakes aroun’.”

Tom thought a minute or two, and says:

“It’s a good idea. And I reckon it’s been done. It must a been done; it stands to reason. Yes, it’s a prime good idea. Where could you keep it?”

“Keep what, Mars Tom?”

“Why, a rattlesnake.”

“De goodness gracious alive, Mars Tom! Why, if dey was a rattlesnake to come in heah

I’d take en bust right out thoo dat log wall, I would, wid my head.”

“Why, Jim, you wouldn’t be afraid of it after a little. You could tame it.”

“Tame it!”

“Yes—easy enough. Every animal is grateful for kindness and petting, and they wouldn’t think of hurting a person that pets them. Any book will tell you that. You try—that’s all I ask; just try for two or three days. Why, you can get him so, in a little while, that he’ll love you; and sleep with you; and won’t stay away from you a minute; and will let you wrap him round

your neck and put his head in your mouth.”

“Please, Mars Tom—doan ‘talk so! I can’t stan ‘it! He’d let me shove his head in my mouf—fer a favor, hain’t it? I lay he’d wait a pow’ful long time ‘fo’ I ast him. En mo’ en dat, I doan’ want him to sleep wid me.”

“Jim, don’t act so foolish. A prisoner’s got to have some kind of a dumb pet, and if a rattlesnake hain’t ever been tried, why, there’s more glory to be gained in your being the first to ever try it than any other way you could ever think of to save your life.”

“Why, Mars Tom, I doan’ want no sich glory. Snake take ‘n bite Jim’s chin off, den whah is de glory? No sah, I doan’ want no sich doin’s.”

“Blame it, can’t you try? I only want you to try—you needn’t keep it up if it don’t work.”

“But de trouble all done ef de snake bite me while I’s a tryin’ him. Mars Tom, I’s willin’ to tackle mos’ anything ‘at ain’t onreasonable, but ef you en Huck fetches a rattlesnake in heah for me to tame, I’s gwyne to leave, dat’s shore.”

“Well, then, let it go, let it go, if you’re so bull-headed about it. We can get you some garter-snakes, and you can tie some buttons on their tails, and let on they’re rattlesnakes, and I reckon that ‘ll have to do.”

“I k’n stan’ dem, Mars Tom, but blame’ ‘f I couldn’ get along widout um, I tell you dat. I never knowed b’fo’ ‘t was so much bother and trouble to be a prisoner.”

“Well, it always is when it’s done right. You got any rats around here?”

“No, sah, I hain’t seed none.”

“Well, we’ll get you some rats.”

“Why, Mars Tom, I doan’ want no rats. Dey’s de dadblamedest creturs to ‘sturb a body, en rustle roun’ over ‘im, en bite his feet, when he’s tryin’ to sleep, I ever see. No, sah, gimme g’yarther-snakes, ‘f I’s got to have ‘m, but doan’ gimme no rats; I hain’ got no use f’r um, skasely.”

“But, Jim, you got to have ‘em—they all do. So don’t make no more fuss about it. Prisoners ain’t ever without rats. There ain’t no instance of it. And they train them, and pet them, and learn them tricks, and they get to be as sociable as flies. But you got to play music to them. You got anything to play music on?”

“I ain’ got nuffn but a coase comb en a piece o’ paper, en a juice-harp; but I reckon dey wouldn’ take no stock in a juice-harp.”

“Yes they would they don’t care what kind of music ‘tis. A jews-harp’s plenty good enough for a rat. All animals like music—in a prison they dote on it. Specially, painful music; and you can’t get no other kind out of a jews-harp. It always interests them; they

come out to see what’s the matter with you. Yes, you’re all right; you’re fixed very well. You want to set on your bed nights before you go to sleep, and early in the mornings, and play your jews-harp; play ‘The Last Link is Broken’—that’s the thing that ‘ll scoop a rat quicker ‘n anything else; and when you’ve played about two minutes you’ll see all the rats, and the snakes, and spiders, and things begin to feel worried about you, and come. And they’ll just fairly swarm over you, and have a noble good time.”

“Yes, dey will, I reckon, Mars Tom, but what kine er time is Jim havin’? Blest if I kin see de pint. But I’ll do it ef I got to. I reckon I better keep de animals satisfied, en not have no trouble in de house.”

Tom waited to think it over, and see if there wasn’t nothing else; and pretty soon he says:

“Oh, there’s one thing I forgot. Could you raise a flower here, do you reckon?”

“I doan know but maybe I could, Mars Tom; but it’s totable dark in heah, en I ain’ got no use f’r no flower, nohow, en she’d be a pow’ful sight o’ trouble.”

“Well, you try it, anyway. Some other prisoners has done it.”

“One er dem big cat-tail-lookin’ mullen-stalks would grow in heah, Mars Tom, I reckon, but she wouldn’t be wuth half de trouble she’d coss.”

“Don’t you believe it. We’ll fetch you a little one and you plant it in the corner over there, and raise it. And don’t call it mullen, call it Pitchiola—that’s its right name when it’s in a prison. And you want to water it with your tears.”

“Why, I got plenty spring water, Mars Tom.”

“You don’t want spring water; you want to water it with your tears. It’s the way they always do.”

“Why, Mars Tom, I lay I kin raise one er dem mullen-stalks twyste wid spring water whiles another man’s a start’n one wid tears.”

“That ain’t the idea. You got to do it with tears.”

“She’ll die on my han’s, Mars Tom, she sholy will; kase I doan’ skasely ever cry.”

So Tom was stumped. But he studied it over, and then said Jim would have to worry along the best he could with an onion. He promised he would go to the black man cabins and drop one, private, in Jim’s coffee-pot, in the morning. Jim said he would “jis’ ‘s soon have tobacker in his coffee;” and found so much fault with it, and with the work and bother of raising the mullen, and jews-harping the rats, and petting and flattering up the snakes and spiders and things, on top of all the other work he had to do on pens, and inscriptions, and journals, and things, which made it more trouble and worry and responsibility to be a prisoner than anything he ever undertook, that Tom

most lost all patience with him; and said he was just loadened down with more gaudier chances than a prisoner ever had in the world to make a name for himself, and yet he didn't know enough to appreciate them, and they was just about wasted on him. So Jim he was sorry, and said he wouldn't behave so no more, and then me and Tom shoved for bed.

CHAPTER XXXIX

In the morning we went up to the village and bought a wire rat-trap and fetched it down, and unstopped the best rat-hole, and in about an hour we had fifteen of the bulliest kind of ones; and then we took it and put it in a safe place under Aunt Sally's bed. But while we was gone for spiders little Thomas Franklin Benjamin Jefferson Elexander Phelps found it there, and opened the door of it to see if the rats would come out, and they did; and Aunt Sally she come in, and when we got back she was astanding on top of the bed raising Cain, and the rats was doing what they could to keep off the dull times for her. So she took and dusted us both with the hickry, and we was as much as two hours catching another fifteen or sixteen, drat that meddlesome cub, and they warn't the likeliest, nuther, because the first haul was the pick of the flock. I never see a likelier lot of rats than what that first haul was.

We got a splendid stock of sorted spiders, and bugs, and frogs, and caterpillars, and one thing or another; and we like to got a hornet's nest, but we didn't. The family was at home. We didn't give it right up, but stayed with them as long as we could; because we allowed we'd tire them out or they'd got to tire us out, and they done it. Then we got allycumpain and rubbed on the places, and was pretty near all right again, but couldn't set down convenient. And so we went for the snakes, and grabbed a couple of dozen garters and house-snakes, and put them in a bag, and put it in our room, and by that time it was supper-time, and a rattling good honest day's work: and hungry?—oh, no, I reckon not! And there warn't a blessed snake up there when we went back—we didn't half tie the sack, and they worked out somehow, and left. But it didn't matter much, because they was still on the premises somewheres. So we judged we could get some of them again. No, there warn't no real scarcity of snakes about the house for a considerable spell. You'd see them dripping from the rafters and places every now and then; and they generly landed in your plate, or down the back of your neck, and most of the time where you didn't want them. Well, they was handsome and striped, and there warn't no harm in a million of them; but that never made no difference to Aunt Sally; she despised snakes, be the breed what they might, and she couldn't stand them no way you could fix it; and every

time one of them flopped down on her, it didn't make no difference what she was doing, she would just lay that work down and light out. I never see such a woman. And you could hear her whoop to Jericho. You couldn't get her to take a-holt of one of them with the tongs. And if she turned over and found one in bed she would scramble out and lift a howl that you would think the house was afire. She disturbed the old man so that he said he could most wish there hadn't ever been no snakes created. Why, after every last snake had been gone clear out of the house for as much as a week Aunt Sally warn't over it yet; she warn't near over it; when she was setting thinking about something you could touch her on the back of her neck with a feather and she would jump right out of her stockings. It was very curious. But Tom said all women was just so. He said they was made that way for some reason or other.

We got a licking every time one of our snakes come in her way, and she allowed these lickings warn't nothing to what she would do if we ever loaded up the place again with them. I didn't mind the lickings, because they didn't amount to nothing; but I minded the trouble we had to lay in another lot. But we got them laid in, and all the other things; and you never see a cabin as blithesome as Jim's was when they'd all swarm out for music and go for him. Jim didn't like the spiders, and the spiders didn't like Jim; and so they'd lay for him, and make it mighty warm for him. And he said that between the rats and the snakes and the grindstone there warn't no room in bed for him, skasely; and when there was, a body couldn't sleep, it was so lively, and it was always lively, he said, because they never all slept at one time, but took turn about, so when the snakes was asleep the rats was on deck, and when the rats turned in the snakes come on watch, so he always had one gang under him, in his way, and t'other gang having a circus over him, and if he got up to hunt a new place the spiders would take a chance at him as he crossed over. He said if he ever got out this time he wouldn't ever be a prisoner again, not for a salary.

Well, by the end of three weeks everything was in pretty good shape. The shirt was sent in early, in a pie, and every time a rat bit Jim he would get up and write a little in his journal whilst the ink was fresh; the pens was made, the inscriptions and so on was all carved on the grindstone; the bed-leg was sawed in two, and we had et up the sawdust, and it give us a most amazing stomach-ache. We reckoned we was all going to die, but didn't. It was the most undigestible sawdust I ever see; and Tom said the same.

But as I was saying, we'd got all the work done now, at last; and we was all pretty much fagged out, too, but mainly Jim. The old man had wrote a couple of times to the plantation below Orleans to come and get their

runaway black man, but hadn't got no answer, because there warn't no such plantation; so he allowed he would advertise Jim in the St. Louis and New Orleans papers; and when he mentioned the St. Louis ones it give me the cold shivers, and I see we hadn't no time to lose. So Tom said, now for the nonnamous letters.

"What's them?" I says.

"Warnings to the people that something is up. Sometimes it's done one way, sometimes another. But there's always somebody spying around that gives notice to the governor of the castle. When Louis XVI. was going to light out of the Tooleries, a servant-girl done it. It's a very good way, and so is the nonnamous letters. We'll use them both. And it's usual for the prisoner's mother to change clothes with him, and she stays in, and he slides out in her clothes. We'll do that, too."

"But looky here, Tom, what do we want to warn anybody for that something's up? Let them find it out for themselves—it's their lookout."

"Yes, I know; but you can't depend on them. It's the way they've acted from the very start—left us to do everything. They're so confiding and mullet-headed they don't take notice of nothing at all. So if we don't give them notice there won't be nobody nor nothing to interfere with us, and so after all our hard work and trouble this escape 'll go off perfectly flat; won't amount to nothing—won't be nothing to it."

"Well, as for me, Tom, that's the way I'd like."

"Shucks!" he says and looked disgusted. So I says:

"But I ain't going to make no complaint. Any way that suits you suits me. What you going to do about the servant-girl?"

"You'll be her. You slide in, in the middle of the night, and hook that yaller girl's frock." "Why, Tom, that 'll make trouble next morning; because, of course, she prob'bly hain't got any but that one."

"I know; but you don't want it but fifteen minutes, to carry the nonnamous letter and shove it under the front door."

"All right, then, I'll do it; but I could carry it just as handy in my own toes."

"You wouldn't look like a servant-girl then would you?"

"No, but there won't be nobody to see what I look like anyway."

"That ain't got nothing to do with it. The thing for us to do is just to do our duty, and not worry about whether anybody sees us do it or not. Hain't you got no principle at all?"

"All right, I ain't saying nothing; I'm the servant-girl. Who's Jim's mother?"

"I'm his mother. I'll hook a gown from Aunt Sally."

"Well, then, you'll have to stay in the cabin when me and Jim leaves."

"Not much. I'll stuff Jim's clothes full of straw and lay it on his bed to represent his mother in disguise, and Jim 'll take the black woman's gown off of me and wear it, and we'll all evade together. When a prisoner of style escapes it's called an evasion. It's always called so when a king escapes, f'instance. And the same with a king's son; it don't make no difference whether he's a natural one or an unnatural one."

So Tom he wrote the nonnamous letter, and I smouched the yaller wench's frock that night, and put it on, and shoved it under the front door, the way Tom told me to. It said:

Beware. Trouble is brewing. Keep a sharp lookout.
Unknown Friend

Next night we stuck a picture, which Tom drew in blood, of a skull and crossbones on the front door; and next night another one of a coffin on the back door. I never see a family in such a sweat. They couldn't a been worse scared if the place had a been full of ghosts laying for them behind everything and under the beds and shivering through the air. If a door banged, Aunt Sally she jumped and said "ouch!" if anything fell, she jumped and said "ouch!" if you happened to touch her, when she warn't noticing, she done the same; she couldn't face noway and be satisfied, because she allowed there was something behind her every time—so she was always a-whirling around sudden, and saying "ouch," and before she'd got two-thirds around she'd whirl back again, and say it again; and she was afraid to go to bed, but she dasn't set up. So the thing was working very well, Tom said; he said he never see a thing work more satisfactory. He said it showed it was done right.

So he said, now for the grand bulge! So the very next morning at the streak of dawn we got another letter ready, and was wondering what we better do with it, because we heard them say at supper they was going to have a black man on watch at both doors all night. Tom he went down the lightning-rod to spy around; and the black man at the back door was asleep, and he stuck it in the back of his neck and come back. This letter said:

Don't betray me, I wish to be your friend. There is a desprate gang of cutthroats from over in the Indian Territory going to steal your runaway black man to-night, and they have been trying to scare you so as you will stay in the house and not bother them. I am one of the gang, but have got religgion and wish to quit it and lead an honest life again, and will betray the helish design. They will sneak down from northards, along the fence, at midnight exact, with a false key, and go in the black man's cabin to get him. I am to be off a piece and blow a tin horn if I see any danger; but stead of

that I will baa like a sheep soon as they get in and not blow at all; then whilst they are getting his chains loose, you slip there and lock them in, and can kill them at your leasure. Don't do anything but just the way I am telling you, if you do they will suspicion something and raise whoop-jamboreehoo. I do not wish any reward but to know I have done the right thing. Unknown Friend.

CHAPTER XL

We was feeling pretty good after breakfast, and took my canoe and went over the river a-fishing, with a lunch, and had a good time, and took a look at the raft and found her all right, and got home late to supper, and found them in such a sweat and worry they didn't know which end they was standing on, and made us go right off to bed the minute we was done supper, and wouldn't tell us what the trouble was, and never let on a word about the new letter, but didn't need to, because we knowed as much about it as anybody did, and as soon as we was half up stairs and her back was turned we slid for the cellar cupboard and loaded up a good lunch and took it up to our room and went to bed, and got up about half-past eleven, and Tom put on Aunt Sally's dress that he stole and was going to start with the lunch, but says:

"Where's the butter?"

"I laid out a hunk of it," I says, "on a piece of a corn-pone."

"Well, you left it laid out, then—it ain't here."

"We can get along without it," I says.

"We can get along with it, too," he says; "just you slide down cellar and fetch it. And then mosey right down the lightning-rod and come along. I'll go and stuff the straw into Jim's clothes to represent his mother in disguise, and be ready to baa like a sheep and shove soon as you get there."

So out he went, and down cellar went I. The hunk of butter, big as a person's fist, was where I had left it, so I took up the slab of corn-pone with it on, and blowed out my light, and started up stairs very stealthy, and got up to the main floor all right, but here comes Aunt Sally with a candle, and I clapped the truck in my hat, and clapped my hat on my head, and the next second she see me; and she says: "You been down cellar?"

"Yes'm."

"What you been doing down there?"

"Noth'n."

"Noth'n!"

"No'm."

"Well, then, what possessed you to go down there this time of night?"

"I don't know 'm."

"You don't know? Don't answer me that way. Tom, I want to know what you been doing down there."

"I hain't been doing a single thing, Aunt Sally, I hope to gracious if I have."

I reckoned she'd let me go now, and as a generl thing she would; but I s'pose there was so many strange things going on she was just in a sweat about every little thing that warn't yard-stick straight; so she says, very decided:

"You just march into that setting-room and stay there till I come. You been up to something you no business to, and I lay I'll find out what it is before I'M done with you."

So she went away as I opened the door and walked into the setting-room. My, but there was a crowd there! Fifteen farmers, and every one of them had a gun. I was most powerful sick and slunk to a chair and set down. They was setting around, some of them talking a little, in a low voice, and all of them fidgety and uneasy, but trying to look like they warn't; but I knowed they was, because they was always taking off their hats, and putting them on, and scratching their heads, and changing their seats, and fumbling with their buttons. I warn't easy myself, but I didn't take my hat off, all the same.

I did wish Aunt Sally would come, and get done with me, and lick me, if she wanted to, and let me get away and tell Tom how we'd overdone this thing, and what a thundering hornet's-nest we'd got ourselves into, so we could stop fooling around straight off, and clear out with Jim before these rips got out of patience and come for us.

At last she come and begun to ask me questions, but I couldn't answer them straight, I didn't know which end of me was up; because these men was in such a fidget now that some was wanting to start right NOW and lay for them desperadoes, and saying it warn't but a few minutes to midnight; and others was trying to get them to hold on and wait for the sheep-signal; and here was Aunty pegging away at the questions, and me a-shaking all over and ready to sink down in my tracks I was that scared; and the place getting hotter and hotter, and the butter beginning to melt and run down my neck and behind my ears; and pretty soon, when one of them says, "I'M for going and getting in the cabin first and right now, and catching them when they come," I most dropped; and a streak of butter come a-trickling down my forehead, and Aunt Sally she see it, and turns white as a sheet, and says:

"For the land's sake, what is the matter with the child? He's got the brain-fever as shore as you're born, and they're oozing out!"

And everybody runs to see, and she snatches off my

hat, and out comes the bread and what was left of the butter, and she grabbed me, and hugged me, and says:

“Oh, what a turn you did give me! and how glad and grateful I am it ain’t no worse; for luck’s against us, and it never rains but it pours, and when I see that truck I thought we’d lost you, for I knowed by the color and all it was just like your brains would be if—Dear, dear, whyd’nt you tell me that was what you’d been down there for, I wouldn’t a cared.

Now cler out to bed, and don’t lemme see no more of you till morning!”

I was up stairs in a second, and down the lightning-rod in another one, and shinning through the dark for the lean-to. I couldn’t hardly get my words out, I was so anxious; but I told Tom as quick as I could we must jump for it now, and not a minute to lose—the house full of men, yonder, with guns!

His eyes just blazed; and he says:

“No!—is that so? ain’t it bully! Why, Huck, if it was to do over again, I bet I could fetch two hundred! If we could put it off till—”

“Hurry! Hurry!” I says. “Where’s Jim?”

“Right at your elbow; if you reach out your arm you can touch him. He’s dressed, and everything’s ready. Now we’ll slide out and give the sheep-signal.”

But then we heard the tramp of men coming to the door, and heard them begin to fumble with the padlock, and heard a man say:

“I told you we’d be too soon; they haven’t come—the door is locked. Here, I’ll lock some of you into the cabin, and you lay for ’em in the dark and kill ’em when they come; and the rest scatter around a piece, and listen if you can hear ’em coming.”

So in they come, but couldn’t see us in the dark, and most trod on us whilst we was hustling to get under the bed. But we got under all right, and out through the hole, swift but soft—Jim first, me next, and Tom last, which was according to Tom’s orders. Now we was in the lean-to, and heard trappings close by outside. So we crept to the door, and Tom stopped us there and put his eye to the crack, but couldn’t make out nothing, it was so dark; and whispered and said he would listen for the steps to get further, and when he nudged us Jim must glide out first, and him last. So he set his ear to the crack and listened, and listened, and listened, and the steps a-scraping around out there all the time; and at last he nudged us, and we slid out, and stooped down, not breathing, and not making the least noise, and slipped stealthy towards the fence in Injun file, and got to it all right, and me and Jim over it; but Tom’s britches caught fast on a splinter on the top rail, and then he hear the steps coming, so he had to pull loose, which snapped the splinter and made a noise; and as he dropped in our tracks and started somebody sings out:

“Who’s that? Answer, or I’ll shoot!”

But we didn’t answer; we just unfurled our heels and shoved. Then there was a rush, and a Bang, Bang, Bang! and the bullets fairly whizzed around us! We heard them sing out:

“Here they are! They’ve broke for the river! After ’em, boys, and turn loose the dogs!”

So here they come, full tilt. We could hear them because they wore boots and yelled, but we didn’t wear no boots and didn’t yell. We was in the path to the mill; and when they got pretty close on to us we dodged into the bush and let them go by, and then dropped in behind them. They’d had all the dogs shut up, so they wouldn’t scare off the robbers; but by this time somebody had let them loose, and here they come, making powwow enough for a million; but they was our dogs; so we stopped in our tracks till they caught up; and when they see it warn’t nobody but us, and no excitement to offer them, they only just said howdy, and tore right ahead towards the shouting and clattering; and then we up-steam again, and whizzed along after them till we was nearly to the mill, and then struck up through the bush to where my canoe was tied, and hopped in and pulled for dear life towards the middle of the river, but didn’t make no more noise than we was obleeged to. Then we struck out, easy and comfortable, for the island where my raft was; and we could hear them yelling and barking at each other all up and down the bank, till we was so far away the sounds got dim and died out. And when we stepped on to the raft I says: “Now, old Jim, you’re a free man again, and I bet you won’t ever be a slave no more.”

“En a mighty good job it wuz, too, Huck. It ‘uz planned beautiful, en it ‘uz done beautiful; en dey ain’t nobody kin git up a plan dat’s mo’ mixed-up en splendid den what dat one wuz.”

We was all glad as we could be, but Tom was the gladdest of all because he had a bullet in the calf of his leg.

When me and Jim heard that we didn’t feel so brash as what we did before. It was hurting him considerable, and bleeding; so we laid him in the wigwam and tore up one of the duke’s shirts for to bandage him, but he says:

“Gimme the rags; I can do it myself. Don’t stop now; don’t fool around here, and the evasion booming along so handsome; man the sweeps, and set her loose! Boys, we done it elegant!—deed we did. I wish we’d a had the handling of Louis XVI., there wouldn’t a been no ‘Son of Saint Louis, ascend to heaven!’ wrote down in his biography; no, sir, we’d a whooped him over the border—that’s what we’d a done with him—and done it just as slick as nothing at all, too. Man the sweeps—man the sweeps!”

But me and Jim was consulting—and thinking. And after we'd thought a minute, I says:

“Say it, Jim.”

So he says:

“Well, den, dis is de way it look to me, Huck. Ef it wuz him dat ‘uz bein’ sot free, en one er de boys wuz to git shot, would he say, ‘Go on en save me, nemmine ’bout a doctor f’r to save dis one?’ Is dat like Mars Tom Sawyer? Would he say dat? You bet he wouldn’t! well, den, is Jim gywne to say it? No, sah—I doan’ budge a step out’n dis place ‘dout a doctor, not if it’s forty year!”

I knowed he was white inside, and I reckoned he’d say what he did say—so it was all right now, and I told Tom I was a-going for a doctor. He raised considerable row about it, but me and Jim stuck to it and wouldn’t budge; so he was for crawling out and setting the raft loose himself; but we wouldn’t let him. Then he give us a piece of his mind, but it didn’t do no good.

So when he sees me getting the canoe ready, he says:

“Well, then, if you’re bound to go, I’ll tell you the way to do when you get to the village. Shut the door and blindfold the doctor tight and fast, and make him swear to be silent as the grave, and put a purse full of gold in his hand, and then take and lead him all around the back alleys and everywheres in the dark, and then fetch him here in the canoe, in a roundabout way amongst the islands, and search him and take his chalk away from him, and don’t give it back to him till you get him back to the village, or else he will chalk this raft so he can find it again. It’s the way they all do.”

So I said I would, and left, and Jim was to hide in the woods when he see the doctor coming till he was gone again.

CHAPTER XLI

The doctor was an old man; a very nice, kind-looking old man when I got him up. I told him me and my brother was over on Spanish Island hunting yesterday afternoon, and camped on a piece of a raft we found, and about midnight he must a kicked his gun in his dreams, for it went off and shot him in the leg, and we wanted him to go over there and fix it and not say nothing about it, nor let anybody know, because we wanted to come home this evening and surprise the folks.

“Who is your folks?” he says.

“The Phelpses, down yonder.”

“Oh,” he says. And after a minute, he says:

“How’d you say he got shot?”

“He had a dream,” I says, “and it shot him.”

“Singular dream,” he says.

So he lit up his lantern, and got his saddle-bags, and we started. But when he sees the canoe he didn’t like the look of her—said she was big enough for one, but didn’t look pretty safe for two. I says:

“Oh, you needn’t be afeard, sir, she carried the three of us easy enough.”

“What three?”

“Why, me and Sid, and—and—and the guns; that’s what I mean.”

“Oh,” he says.

But he put his foot on the gunnel and rocked her, and shook his head, and said he reckoned he’d look around for a bigger one. But they was all locked and chained; so he took my canoe, and said for me to wait till he come back, or I could hunt around further, or maybe I better go down home and get them ready for the surprise if I wanted to. But I said I didn’t; so I told him just how to find the raft, and then he started.

I struck an idea pretty soon. I says to myself, spos’n he can’t fix that leg just in three shakes of a sheep’s tail, as the saying is? spos’n it takes him three or four days? What are we going to do?—lay around there till he lets the cat out of the bag? No, sir; I know what I’ll do. I’ll wait, and when he comes back if he says he’s got to go any more I’ll get down there, too, if I swim; and we’ll take and tie him, and keep him, and shove out down the river; and when Tom’s done with him we’ll give him what it’s worth, or all we got, and then let him get ashore.

So then I crept into a lumber-pile to get some sleep; and next time I waked up the sun was away up over my head! I shot out and went for the doctor’s house, but they told me he’d gone away in the night some time or other, and warn’t back yet. Well, thinks I, that looks powerful bad for Tom, and I’ll dig out for the island right off. So away I shoved, and turned the corner, and nearly rammed my head into Uncle Silas’s stomach! He says: “Why, Tom! Where you been all this time, you rascal?”

“I hain’t been nowheres,” I says, “only just hunting for the runaway black man—me and Sid.”

“Why, where ever did you go?” he says. “Your aunt’s been mighty uneasy.”

“She needn’t,” I says, “because we was all right. We followed the men and the dogs, but they outrun us, and we lost them; but we thought we heard them on the water, so we got a canoe and took out after them and crossed over, but couldn’t find nothing of them; so we cruised along up-shore till we got kind of tired and beat out; and tied up the canoe and went to sleep, and never waked up till about an hour ago; then we paddled over here to hear the news, and Sid’s at the post-office to see what he can hear, and I’m abranching out to get

something to eat for us, and then we're going home."

So then we went to the post-office to get "Sid"; but just as I suspicioned, he warn't there; so the old man he got a letter out of the office, and we waited awhile longer, but Sid didn't come; so the old man said, come along, let Sid foot it home, or canoe it, when he got done fooling around—but we would ride. I couldn't get him to let me stay and wait for Sid; and he said there warn't no use in it, and I must come along, and let Aunt Sally see we was all right.

When we got home Aunt Sally was that glad to see me she laughed and cried both, and hugged me, and give me one of them lickings of hern that don't amount to shucks, and said she'd serve Sid the same when he come.

And the place was plum full of farmers and farmers' wives, to dinner; and such another clack a body never heard. Old Mrs. Hotchkiss was the worst; her tongue was a-going all the time. She says:

"Well, Sister Phelps, I've ransacked that-air cabin over, an' I b'lieve the black man was crazy. I says to Sister Damrell—didn't I, Sister Damrell?—s'I, he's crazy, s'I—them's the very words I said. You all hearn me: he's crazy, s'I; everything shows it, s'I. Look at that-air grindstone, s'I; want to tell me 't any cretur 't's in his right mind 's a goin' to scrabble all them crazy things onto a grindstone, s'I? Here sich 'n' sich a person busted his heart; 'n' here so 'n' so pegged along for thirty-seven year, 'n' all that-natcherl son o' Louis somebody, 'n' sich everlast'n rubbish. He's plumb crazy, s'I; it's what I says in the fust place, it's what I says in the middle, 'n' it's what I says last 'n' all the time—the black man's crazy-crazy 's Nebokoodneezer, s'I."

"An' look at that-air ladder made out'n rags, Sister Hotchkiss," says old Mrs. Damrell; "what in the name o' goodness could he ever want of—"

"The very words I was a-sayin' no longer ago th'n this minute to Sister Utterback, 'n' she'll tell you so herself. Sh-she, look at that-air rag ladder, sh-she; 'n' s'I, yes, look at it, s'I—what could he a-wanted of it, s'I. Sh-she, Sister Hotchkiss, sh-she—"

"But how in the nation'd they ever git that grindstone in there, anyway? 'n' who dug thatair hole? 'n' who—"

"My very words, Brer Penrod! I was a-sayin'—pass that-air sasser o' m'llasses, won't ye?—I was a-sayin' to Sister Dunlap, jist this minute, how did they git that grindstone in there, s'I. Without help, mind you—'thout help! that's wher 'tis. Don't tell me, s'I; there wuz help, s'I; 'n' ther' wuz a plenty help, too, s'I; ther's ben a dozen a-helpin' that black man, 'n' I lay I'd skin every last black man on this place but I'd find out who done it, s'I; 'n' moreover, s'I—"

"A dozen says you!— forty couldn't a done every

thing that's been done. Look at them case-knife saws and things, how tedious they've been made; look at that bed-leg sawed off with 'm, a week's work for six men; look at that black man made out'n straw on the bed; and look at—"

"You may well say it, Brer Hightower! It's jist as I was a-sayin' to Brer Phelps, his own self. S'e, what do you think of it, Sister Hotchkiss, s'e? Think o' what, Brer Phelps, s'I? Think o' that bed-legsawed off that a way, s'e? think of it, s'I? I lay it never sawed itself off, s'I—somebody sawed it, s'I; that's my opinion, take it or leave it, it mayn't be no 'count, s'I, but sich as 't is, it's my opinion, s'I, 'n' if any body k'n start a better one, s'I, let him do it, s'I, that's all. I says to Sister Dunlap, s'I—"

"Why, dog my cats, they must a ben a house-full o' black men in there every night for four weeks to a done all that work, Sister Phelps. Look at that shirt—every last inch of it kivered over with secret African writ'n done with blood! Must a ben a raft uv 'm at it right along, all the time, amost. Why, I'd give two dollars to have it read to me; 'n' as for the black men that wrote it, I 'low I'd take 'n' lash 'm t'll—"

"People to help him, Brother Marples! Well, I reckon you'd think so if you'd a been in this house for a while back. Why, they've stole everything they could lay their hands on—and we a-watching all the time, mind you. They stole that shirt right off o' the line! and as for that sheet they made the rag ladder out of, ther' ain't no telling how many times they didn't steal that; and flour, and candles, and candlesticks, and spoons, and the old warming-pan, and most a thousand things that I disremember now, and my new calico dress; and me and Silas and my Sid and Tom on the constant watch day and night, as I was a-telling you, and not a one of us could catch hide nor hair nor sight nor sound of them; and here at the last minute, lo and behold you, they slides right in under our noses and fools us, and not only fools us but the Injun Territory robbers too, and actuly gets away with that black man safe and sound, and that with sixteen men and twenty-two dogs right on their very heels at that very time! I tell you, it just bangs anything I ever heard of. Why, sperits couldn't a done better and been no smarter. And I reckon they must a been sperits—because, you know our dogs, and ther' ain't no better; well, them dogs never even got on the track of 'm once! You explain that to me if you can!— any of you!"

"Well, it does beat—"

"Laws alive, I never—"

"So help me, I wouldn't a be—"

"House -thieves as well as—"

"Goodnessgracioussakes, I'd a ben afeard to live in sich a—"

“Fraid to live!—why, I was that scared I dasn’t hardly go to bed, or get up, or lay down, or set down, Sister Ridgeway. Why, they’d steal the very—why, goodness sakes, you can guess what kind of a fluster I was in by the time midnight come last night. I hope to gracious if I warn’t afraid they’d steal some o’ the family! I was just to that pass I didn’t have no reasoning faculties no more. It looks foolish enough now, in the daytime; but I says to myself, there’s my two poor boys asleep, ‘way up stairs in that lonesome room, and I declare to goodness I was that uneasy ‘t I crep’ up there and locked ‘em in! I did . And anybody would. Because, you know, when you get scared that way, and it keeps running on, and getting worse and worse all the time, and your wits gets to addling, and you get to doing all sorts o’ wild things, and by and by you think to yourself, spos’n I was a boy, and was away up there, and the door ain’t locked, and you—” She stopped, looking kind of wondering, and then she turned her head around slow, and when her eye lit on me—I got up and took a walk.

Says I to myself, I can explain better how we come to not be in that room this morning if I go out to one side and study over it a little. So I done it. But I dasn’t go fur, or she’d a sent for me. And when it was late in the day the people all went, and then I come in and told her the noise and shooting waked up me and “Sid,” and the door was locked, and we wanted to see the fun, so we went down the lightningrod, and both of us got hurt a little, and we didn’t never want to try that no more. And then I went on and told her all what I told Uncle Silas before; and then she said she’d forgive us, and maybe it was all right enough anyway, and about what a body might expect of boys, for all boys was a pretty harumscarum lot as fur as she could see; and so, as long as no harm hadn’t come of it, she judged she better put in her time being grateful we was alive and well and she had us still, stead of fretting over what was past and done. So then she kissed me, and patted me on the head, and dropped into a kind of a brown study; and pretty soon jumps up, and says:

“Why, lawsamercy, it’s most night, and Sid not come yet! What has become of that boy?”

I see my chance; so I skips up and says:

“I’ll run right up to town and get him,” I says.

“No you won’t,” she says. “You’ll stay right wher’ you are; one’s enough to be lost at a time. If he ain’t here to supper, your uncle ‘ll go.”

Well, he warn’t there to supper; so right after supper uncle went.

He come back about ten a little bit uneasy; hadn’t run across Tom’s track. Aunt Sally was a good deal uneasy; but Uncle Silas he said there warn’t no occasion to be—boys will be boys, he said, and you’ll see this one turn up in the morning all sound and right. So she had

to be satisfied. But she said she’d set up for him a while anyway, and keep a light burning so he could see it.

And then when I went up to bed she come up with me and fetched her candle, and tucked me in, and mothered me so good I felt mean, and like I couldn’t look her in the face; and she set down on the bed and talked with me a long time, and said what a splendid boy Sid was, and didn’t seem to want to ever stop talking about him; and kept asking me every now and then if I reckoned he could a got lost, or hurt, or maybe drownded, and might be laying at this minute somewheres suffering or dead, and she not by him to help him, and so the tears would drip down silent, and I would tell her that Sid was all right, and would be home in the morning, sure; and she would squeeze my hand, or maybe kiss me, and tell me to say it again, and keep on saying it, because it done her good, and she was in so much trouble. And when she was going away she looked down in my eyes so steady and gentle, and says:

“The door ain’t going to be locked, Tom, and there’s the window and the rod; but you’ll be good, won’t you? And you won’t go? For my sake.”

Laws knows I wanted to go bad enough to see about Tom, and was all intending to go; but after that I wouldn’t a went, not for kingdoms.

But she was on my mind and Tom was on my mind, so I slept very restless. And twice I went down the rod away in the night, and slipped around front, and see her setting there by her candle in the window with her eyes towards the road and the tears in them; and I wished I could do something for her, but I couldn’t, only to swear that I wouldn’t never do nothing to grieve her any more. And the third time I waked up at dawn, and slid down, and she was there yet, and her candle was most out, and her old gray head was resting on her hand, and she was asleep.

CHAPTER XLII

The old man was uptown again before breakfast, but couldn’t get no track of Tom; and both of them set at the table thinking, and not saying nothing, and looking mournful, and their coffee getting cold, and not eating anything. And by and by the old man says:

“Did I give you the letter?”

“What letter?”

“The one I got yesterday out of the post-office.”

“No, you didn’t give me no letter.”

“Well, I must a forgot it.”

So he rummaged his pockets, and then went off somewheres where he had laid it down, and fetched it, and give it to her. She says:

“Why, it’s from St. Petersburg—it’s from Sis.”

I allowed another walk would do me good; but I couldn't stir. But before she could break it open she dropped it and run—for she see something. And so did I. It was Tom Sawyer on a mattress; and that old doctor; and Jim, in her calico dress, with his hands tied behind him; and a lot of people. I hid the letter behind the first thing that come handy, and rushed. She flung herself at Tom, crying, and says:

“Oh, he's dead, he's dead, I know he's dead!”

And Tom he turned his head a little, and muttered something or other, which showed he warn't in his right mind; then she flung up her hands, and says:

“He's alive, thank God! And that's enough!” and she snatched a kiss of him, and flew for the house to get the bed ready, and scattering orders right and left at the black men and everybody else, as fast as her tongue could go, every jump of the way.

I followed the men to see what they was going to do with Jim; and the old doctor and Uncle Silas followed after Tom into the house. The men was very huffy, and some of them wanted to hang Jim for an example to all the other black men around there, so they wouldn't be trying to run away like Jim done, and making such a raft of trouble, and keeping a whole family scared most to death for days and nights. But the others said, don't do it, it wouldn't answer at all; he ain't our black man, and his owner would turn up and make us pay for him, sure. So that cooled them down a little, because the people that's always the most anxious for to hang a black man that hain't done just right is always the very ones that ain't the most anxious to pay for him when they've got their satisfaction out of him.

They cussed Jim considerble, though, and give him a cuff or two side the head once in a while, but Jim never said nothing, and he never let on to know me, and they took him to the same cabin, and put his own clothes on him, and chained him again, and not to no bed-leg this time, but to a big staple drove into the bottom log, and chained his hands, too, and both legs, and said he warn't to have nothing but bread and water to eat after this till his owner come, or he was sold at auction because he didn't come in a certain length of time, and filled up our hole, and said a couple of farmers with guns must stand watch around about the cabin every night, and a bulldog tied to the door in the daytime; and about this time they was through with the job and was tapering off with a kind of generl good-bye cussing, and then the old doctor comes and takes a look, and says:

“Don't be no rougher on him than you're obleeged to, because he ain't a bad black man.

When I got to where I found the boy I see I couldn't cut the bullet out without some help, and he warn't in no condition for me to leave to go and get help; and he

got a little worse and a little worse, and after a long time he went out of his head, and wouldn't let me come a-nigh him any more, and said if I chalked his raft he'd kill me, and no end of wild foolishness like that, and I see I couldn't do anything at all with him; so I says, I got to have help somehow; and the minute I says it out crawls this black man from somewheres and says he'll help, and he done it, too, and done it very well. Of course I judged he must be a runaway black man, and there I was ! and there I had to stick right straight along all the rest of the day and all night. It was a fix, I tell you! I had a couple of patients with the chills, and of course I'd of liked to run up to town and see them, but I dasn't, because the black man might get away, and then I'd be to blame; and yet never a skiff come close enough for me to hail. So there I had to stick plumb until daylight this morning; and I never see a black man that was a better nuss or faithfuller, and yet he was risking his freedom to do it, and was all tired out, too, and I see plain enough he'd been worked main hard lately. I liked the black man for that; I tell you, gentlemen, a black man like that is worth a thousand dollars-and kind treatment, too. I had everything I needed, and the boy was doing as well there as he would a done at home—better, maybe, because it was so quiet; but there I was, with both of 'm on my hands, and there I had to stick till about dawn this morning; then some men in a skiff come by, and as good luck would have it the black man was setting by the pallet with his head propped on his knees sound asleep; so I motioned them in quiet, and they slipped up on him and grabbed him and tied him before he knowed what he was about, and we never had no trouble. And the boy being in a kind of a flighty sleep, too, we muffled the oars and hitched the raft on, and towed her over very nice and quiet, and the black man never made the least row nor said a word from the start. He ain't no bad black man, gentlemen; that's what I think about him.”

Somebody says: “Well, it sounds very good, doctor, I'm obleeged to say.”

Then the others softened up a little, too, and I was mighty thankful to that old doctor for doing Jim that good turn; and I was glad it was according to my judgment of him, too; because I thought he had a good heart in him and was a good man the first time I see him. Then they all agreed that Jim had acted very well, and was deserving to have some notice took of it, and reward. So every one of them promised, right out and hearty, that they wouldn't cuss him no more.

Then they come out and locked him up. I hoped they was going to say he could have one or two of the chains took off, because they was rotten heavy, or could have meat and greens with his bread and water; but they didn't think of it, and I reckoned it warn't best

for me to mix in, but I judged I'd get the doctor's yarn to Aunt Sally somehow or other as soon as I'd got through the breakers that was laying just ahead of me—explanations, I mean, of how I forgot to mention about Sid being shot when I was telling how him and me put in that dratted night paddling around hunting the runaway black man.

But I had plenty time. Aunt Sally she stuck to the sick-room all day and all night, and every time I see Uncle Silas mooning around I dodged him.

Next morning I heard Tom was a good deal better, and they said Aunt Sally was gone to get a nap. So I slips to the sick-room, and if I found him awake I reckoned we could put up a yarn for the family that would wash. But he was sleeping, and sleeping very peaceful, too; and pale, not fire-faced the way he was when he come. So I set down and laid for him to wake. In about half an hour Aunt Sally comes gliding in, and there I was, up a stump again! She motioned me to be still, and set down by me, and begun to whisper, and said we could all be joyful now, because all the symptoms was first-rate, and he'd been sleeping like that for ever so long, and looking better and peacefuller all the time, and ten to one he'd wake up in his right mind.

So we set there watching, and by and by he stirs a bit, and opened his eyes very natural, and takes a look, and says:

"Hello!—why, I'm at home ! How's that? Where's the raft?"

"It's all right," I says.

"And Jim?"

"The same," I says, but couldn't say it pretty brash. But he never noticed, but says: "Good! Splendid! Now we're all right and safe! Did you tell Aunty?"

I was going to say yes; but she chipped in and says: "About what, Sid?"

"Why, about the way the whole thing was done."

"What whole thing?"

"Why, the whole thing. There ain't but one; how we set the runaway black man free—me and Tom."

"Good land! Set the run—What is the child talking about! Dear, dear, out of his head again!"

"No, I ain't out of my head; I know all what I'm talking about. We did set him free—me and Tom. We laid out to do it, and we done it. And we done it elegant, too." He'd got a start, and she never checked him up, just set and stared and stared, and let him clip along, and I see it warn't no use for me to put in. "Why, Aunty, it cost us a power of work—weeks of it—hours and hours, every night, whilst you was all asleep. And we had to steal candles, and the sheet, and the shirt, and your dress, and spoons, and tin plates, and case-knives, and the warming-pan, and the grindstone,

and flour, and just no end of things, and you can't think what work it was to make the saws, and pens, and inscriptions, and one thing or another, and you can't think half the fun it was. And we had to make up the pictures of coffins and things, and nonnamous letters from the robbers, and get up and down the lightning-rod, and dig the hole into the cabin, and made the rope ladder and send it in cooked up in a pie, and send in spoons and things to work with in your apron pocket—"

"Mercy sakes!"

"—and load up the cabin with rats and snakes and so on, for company for Jim; and then you kept Tom here so long with the butter in his hat that you come near spiling the whole business, because the men come before we was out of the cabin, and we had to rush, and they heard us and let drive at us, and I got my share, and we dodged out of the path and let them go by, and when the dogs come they warn't interested in us, but went for the most noise, and we got our canoe, and made for the raft, and was all safe, and Jim was a free man, and we done it all by ourselves, and wasn't it bully, Aunty!"

"Well, I never heard the likes of it in all my born days! So it was you, you little rapscallions, that's been making all this trouble, and turned everybody's wits clean inside out and scared us all most to death. I've as good a notion as ever I had in my life to take it out o' you this very minute. To think, here I've been, night after night, a— you just get well once, you young scamp, and I lay I'll tan the Old Harry out o' both o' ye!"

But Tom, he was so proud and joyful, he just couldn't hold in, and his tongue just went it—she achipping in, and spitting fire all along, and both of them going it at once, like a cat convention; and she says:

"Well , you get all the enjoyment you can out of it now , for mind I tell you if I catch you meddling with him again—"

"Meddling with who?" Tom says, dropping his smile and looking surprised.

"With who? Why, the runaway black man, of course. Who'd you reckon?"

Tom looks at me very grave, and says:

"Tom, didn't you just tell me he was all right? Hasn't he got away?"

"Him ?" says Aunt Sally; "the runaway black man? 'Deed he hasn't. They've got him back, safe and sound, and he's in that cabin again, on bread and water, and loaded down with chains, till he's claimed or sold!"

Tom rose square up in bed, with his eye hot, and his nostrils opening and shutting like gills, and sings out to me:

"They hain't no right to shut him up! SHOVE!—and don't you lose a minute. Turn him loose! he ain't no slave; he's as free as any creetur that walks this earth!"

“What does the child mean?”

“I mean every word I say, Aunt Sally, and if somebody don’t go, I’ll go. I’ve knowed him all his life, and so has Tom, there. Old Miss Watson died two months ago, and she was ashamed she ever was going to sell him down the river, and said so; and she set him free in her will.”

“Then what on earth did you want to set him free for, seeing he was already free?”

“Well, that is a question, I must say; and just like women! Why, I wanted the adventure of it; and I’d a waded neck-deep in blood to—goodness alive, Aunt Polly!”

If she warn’t standing right there, just inside the door, looking as sweet and contented as an angel half full of pie, I wish I may never!

Aunt Sally jumped for her, and most hugged the head off of her, and cried over her, and I found a good enough place for me under the bed, for it was getting pretty sultry for us, seemed to me. And I peeped out, and in a little while Tom’s Aunt Polly shook herself loose and stood there looking across at Tom over her spectacles—kind of grinding him into the earth, you know. And then she says:

“Yes, you better turn y’r head away—I would if I was you, Tom.”

“Oh, deary me!” says Aunt Sally; “Is he changed so? Why, that ain’t Tom, it’s Sid; Tom’s—Tom’s—why, where is Tom? He was here a minute ago.”

“You mean where’s Huck Finn—that’s what you mean! I reckon I hain’t raised such a scamp as my Tom all these years not to know him when I see him. That would be a pretty howdy-do. Come out from under that bed, Huck Finn.”

So I done it. But not feeling brash.

Aunt Sally she was one of the mixed-apest-looking persons I ever see—except one, and that was Uncle Silas, when he come in and they told it all to him. It kind of made him drunk, as you may say, and he didn’t know nothing at all the rest of the day, and preached a prayer-meeting sermon that night that gave him a rattling reputation, because the oldest man in the world couldn’t a understood it. So Tom’s Aunt Polly, she told all about who I was, and what; and I had to up and tell how I was in such a tight place that when Mrs. Phelps took me for Tom Sawyer—she chipped in and says, “Oh, go on and call me

Aunt Sally, I’m used to it now, and ’tain’t no need to change”—that when Aunt Sally took me for Tom Sawyer I had to stand it—there warn’t no other way, and I knowed he wouldn’t mind, because it would be nuts for him, being a mystery, and he’d make an adventure out of it, and be perfectly satisfied. And so it turned out, and he let on to be Sid, and made things as soft as

he could for me.

And his Aunt Polly she said Tom was right about old Miss Watson setting Jim free in her will; and so, sure enough, Tom Sawyer had gone and took all that trouble and bother to set a free black man free! and I couldn’t ever understand before, until that minute and that talk, how he could help a body set a black man free with his bringing up.

Well, Aunt Polly she said that when Aunt Sally wrote to her that Tom and Sid had come all right and safe, she says to herself:

“Look at that, now! I might have expected it, letting him go off that way without anybody to watch him. So now I got to go and trapse all the way down the river, eleven hundred mile, and find out what that creetur’s up to this time, as long as I couldn’t seem to get any answer out of you about it.”

“Why, I never heard nothing from you,” says Aunt Sally.

“Well, I wonder! Why, I wrote you twice to ask you what you could mean by Sid being here.”

“Well, I never got ’em, Sis.”

Aunt Polly she turns around slow and severe, and says:

“You, Tom!”

“Well—what?” he says, kind of pettish.

“Don’t you what me, you impudent thing—hand out them letters.”

“What letters?”

“Them letters. I be bound, if I have to take a-holt of you I’ll—”

“They’re in the trunk. There, now. And they’re just the same as they was when I got them out of the office. I hain’t looked into them, I hain’t touched them. But I knowed they’d make trouble, and I thought if you warn’t in no hurry, I’d—”

“Well, you do need skinning, there ain’t no mistake about it. And I wrote another one to tell you I was coming; and I s’pose he—”

“No, it come yesterday; I hain’t read it yet, but it’s all right, I’ve got that one.”

I wanted to offer to bet two dollars she hadn’t, but I reckoned maybe it was just as safe to not to. So I never said nothing.

CHAPTER, THE LAST

The first time I caught Tom private I asked him what was his idea, time of the evasion?—what it was he’d planned to do if the evasion worked all right and he managed to set a black man free that was already free before? And he said, what he had planned in his head

from the start, if we got Jim out all safe, was for us to run him down the river on the raft, and have adventures plumb to the mouth of the river, and then tell him about his being free, and take him back up home on a steamboat, in style, and pay him for his lost time, and write word ahead and get out all the black men around, and have them waltz him into town with a torchlight procession and a brass-band, and then he would be a hero, and so would we. But I reckoned it was about as well the way it was.

We had Jim out of the chains in no time, and when Aunt Polly and Uncle Silas and Aunt Sally found out how good he helped the doctor nurse Tom, they made a heap of fuss over him, and fixed him up prime, and give him all he wanted to eat, and a good time, and nothing to do. And we had him up to the sick-room, and had a high talk; and Tom give Jim forty dollars for being prisoner for us so patient, and doing it up so good, and Jim was pleased most to death, and busted out, and says:

“Dah, now, Huck, what I tell you?—what I tell you up dah on Jackson islan? I tole you I got a hairy breas’, en what’s de sign un it; en I tole you I ben rich wunst, en gwinter to be rich agin; en it’s come true; en heah she is! dah, now! doan’ talk to me—signs is signs, mine I tell you; en I knowed jis’ ‘s well ‘at I ‘uz gwinter to be rich agin as I’s a-stannin’ heah dis minute!”

And then Tom he talked along and talked along, and says, le’s all three slide out of here one of these nights and get an outfit, and go for howling adventures amongst the Injuns, over in the Territory, for a couple

of weeks or two; and I says, all right, that suits me, but I ain’t got no money for to buy the outfit, and I reckon I couldn’t get none from home, because it’s likely pap’s been back before now, and got it all away from Judge Thatcher and drunk it up.

“No, he hain’t,” Tom says; “it’s all there yet—six thousand dollars and more; and your pap hain’t ever been back since. Hadn’t when I come away, anyhow.”

Jim says, kind of solemn:

“He ain’t a-comin’ back no mo’, Huck.”

I says:

“Why, Jim?”

“Nemmine why, Huck—but he ain’t comin’ back no mo.”

But I kept at him; so at last he says:

“Doan’ you ‘member de house dat was float’n down de river, en dey wuz a man in dah, kivered up, en I went in en unkivered him and didn’ let you come in? Well, den, you kin git yo’ money when you wants it, kase dat wuz him.”

Tom’s most well now, and got his bullet around his neck on a watch-guard for a watch, and is always seeing what time it is, and so there ain’t nothing more to write about, and I am rotten glad of it, because if I’d a knowed what a trouble it was to make a book I wouldn’t a tackled it, and ain’t a-going to no more. But I reckon I got to light out for the Territory ahead of the rest, because Aunt Sally she’s going to adopt me and sivilize me, and I can’t stand it. I been there before.

THE END

YOURS TRULY, HUCK FINN

The Kentucky Housewife

by Mrs Peter A. White

The Kentucky Housewife Cookery was a popular cookbook written by Mrs. Peter A. White during the mid-19th century. It highlights the importance of using locally available ingredients, promoting the flavors and traditions of the South. The cookbook includes recipes for classic Southern dishes such as bourbon-infused recipes, cornbread variations, fried chicken, pecan pie, and an assortment of game dishes. It offers a comprehensive range of recipes for appetizers, soups, main courses, and desserts, with detailed instructions for each recipe. Overall, it is a valuable resource for anyone interested in the history of Southern cuisine.

Please Note: This work shares its title with an earlier, more famous cookbook by Mrs. Lettice Bryan.

AUTHOR'S PREFACE

HAVING always regarded a cookery book as a book for — the kitchen, I have, in order to carry out my idea, not only been explicit in giving proportions, but have endeavored to express myself so simply that any cook who can read can take this book and be her own teacher.

When I call for a coffee cup full in measuring, I mean one that holds thirteen tablespoons; a teacup full, one that holds eleven tablespoons; a cooking-spoonful, one that holds two tablespoons.

Mrs. P. A. W.

Antique Oven Temperatures

Cool Oven	200° F
Very Slow Oven	250° F
Slow Oven	300-325° F
Moderately Slow Oven	325 – 350° F
Moderate Oven	350 -375° F
Moderately Hot Oven	375 – 400° F
Hot Oven	400 – 450° F
Very Hot Oven	450 – 500° F
Fast Oven	450 - 500°F

Remaster's Forward

The Cinderella Dowry

A "Cinderella Dowry" was the collection of skills and social graces that young women acquired in anticipation of marriage to someone with a higher social and economic status than that of the young woman's own family.

We remastered "The Kentucky Housewife", a cookery that was representative of households in the southern United States during the mid Nineteenth Century. That was the era when Tom Sawyer and his friends were having adventures and Becky Thatcher and her girl friends would have been preparing for their eventual marriages.

In the 19th century Southern US, homemaking in small towns played a crucial role in maintaining the social fabric and economic stability of communities. The traditional gender roles of the time assigned women the duties of homemaking, and they were expected to create a warm and nurturing environment for their families.

Homemaking during this period often presented women with numerous challenges and obstacles. Limited resources, primitive technology, and the demands of a growing family made homemaking an arduous task. Women were responsible for cooking meals, cleaning the house, doing laundry, and ensuring their family's basic needs were met. Rural households were particularly impacted by the lack of modern amenities, making these duties even more time-consuming and physically demanding.

On a typical day, a 19th-century Southern homemaker would wake up early to start preparing breakfast for her family. This could involve gathering eggs from the chickens, milking the cows, and cooking with the limited ingredients available. After breakfast, she would clean the house, wash dishes, using various homemade cleaning products. Laundry was another significant task, with clothes often washed by hand and hung outside to dry.

Community support played an essential role in facilitating successful homemaking. Neighbors helped each other through shared labor, such as barn raisings and canning parties, allowing for a sense of camaraderie and support. Women found solace in exchanging homemaking tips, recipes, and even childcare arrangements. Such community interactions were vital for sharing knowledge and experiences, providing a support network that helped women cope with the challenges of homemaking.

Throughout the 19th century Southern US, homemaking profoundly impacted society as a whole. The homemaking skills and values instilled within families were passed down through generations, shaping the cultural identity of these communities. Women's roles as homemakers were instrumental in maintaining a stable social structure, fostering family values, and transmitting cultural traditions. The home itself became a symbol of prosperity, respectability, and the virtue of domesticity, highly valued in Southern society.

Homemaking in small towns created economic opportunities. Women would make and sell products such as butter, cheese, and preserves, providing additional income for their families. Additionally, women often took in boarders or opened their homes as boarding houses, providing essential hospitality services to travelers and contributing to local economies.

Homemaking, although predominantly assigned to women, was a collective effort among families. Men supported their wives by engaging in agricultural work, hunting, or participating in community projects. The division of labor allowed each member of the family to contribute to the overall functioning of the household, ensuring its success. Boys fishing or catching frogs and turtles were as much about providing a family with dinner as they were about youthful recreation.

Homemaking in small town, 19th century Southern US was a challenging yet integral part of daily life. Women faced numerous obstacles in providing for their families, but through community support, the sharing of knowledge, and their own dedication, they created warm and nurturing homes. Homemaking not only shaped the cultural identity and economic stability of these communities but also impacted society by fostering family values and transmitting cultural traditions. The skills passed down through generations continue to influence Southern culture to this day.

Women marrying into wealthy families needed to perfect the same skills to enable them to properly teach and direct members of her household's domestic staff.

Contents

Page 221

BREAKFAST: COFFEE | TEA | CHOCOLATE | THE FIRST YEAST | THE SECOND YEAST

Page 222

POTATO YEAST | TO MAKE THE BREAD | BAKING POWDER BISCUITS | BAKING POWDER FLANNEL CAKES
BREAD OR ROLLS | BREAD CAKES

Page 223

BUCKWHEAT CAKES | BUCKWHEAT CAKES II | TO COOK CORN GRITS | CORN MEAL MUSH BATTER CAKES
CORN MEAL BATTER CAKES | CORN MEAL MUFFINS | CORN MEAL MUSH | CREAM BISCUITS

Page 224

TO COOK CRUSHED INDIAN | ENGLISH MUFFINS | FRENCH ROLLS | GOOD EGG BREAD
GERMAN WAFFLES | GOOD RUSKS | GRAHAM BREAD

Page 225

GRAHAM MUFFINS | HOMINY MEAL MUFFINS | LIGHT BISCUITS | LIGHT ROLLS | MUFFINS
LOAF BREAD WITHOUT LARD | MUFFINS TO BAKE ON A GRIDDLE

Page 226

OATMEAL BATTER CAKES | TO COOK OAT FLAKES | OATMEAL GRITS | POP OVERS | POTATO BISCUIT
POTATO CAKES WITH BAKING POWDER | POTATO ROLLS

Page 227

POUNDED BISCUIT | POUNDED BISCUIT II | RICE FLANNEL CAKES | RICE MUFFINS
RICE MUFFINS WITH CORN MEAL | RICE WAFFLES | ROLLS | ROSETTES

Page 228

SALLY LUNN | SALT RISING BREAD | SPANISH BUNS | WAFFLES | WAFFLES II | WAFFLES III
YEAST FLANNEL CAKES

Page 229

YEAST MUFFINS | YEAST WAFFLES | **ADDITIONAL BREAKFAST COURSES:** DRY BEEF HASH
TO COOK SAUSAGES | SAUSAGE MEAT | SAUSAGE MEAT II | SAUSAGE MEAT III

Page 230

ONE WAY TO COOK A STEAK | ANOTHER WAY TO COOK A STEAK | BEEF STEW FOR BREAKFAST
EGGS: TO BOIL EGGS | EGGS WITH CHEESE | OMELETTE

Page 231

SMALL OMELETTES | TO POACH EGGS | TO PRESERVE EGGS FOR WINTER USE
HAM: TO DEVIL HAM | HAM OMELETTE

Page 232

OTHER: LAMB CHOPS | MUTTON OR LAMB STEW | COLD MUTTON HASH | TONGUE TOAST | TURKEY HASH
TURKEY HASH II

Page 233

TURKEY HASH III | TO MAKE VEAL HASH | WELSH RARE BIT | WELSH RARE BIT II

OFFAL: TO STUFF A CALF'S HEART | FOR THE GRAVY | CALF'S HEAD FRIED | GRAVY FOR FRIED CALF'S HEAD

Page 234

CALF'S HEAD SOUP | CALF'S HEAD SOUP II | FORCE MEAT BALLS FOR CALF'S HEAD SOUP

TO STUFF A CALF'S LIVER

Page 235

BRAINS IN SHELLS | CALF'S HEAD A LA TERRAPIN | TO PREPARE HOGS' BRAINS | TO FRY HOGS' BRAINS

TO STEW HOGS' BRAINS

Page 236

TO FRY HOGS' FEET | TO BOIL HOGS' FEET | TO STEW HOGS' FEET | TO BAKE SWEETBREADS

TO STEW SWEETBREADS WITH CREAM | TO PREPARE TRIPE

Page 237

TO FRY SWEETBREADS | TO FRY SWEETBREADS II | TO COOK CHAMPIGNONS WITH SWEETBREADS

TO STEW TRIPE

Page 238

SOUPS: TO BURN SUGAR FOR COLORING SOUPS | ASPARAGUS SOUP | SOUP STOCK OF BEEF | BLACK SOUP

CHEAP BLACK SOUP

Page 239

ANOTHER RECIPE FOR BLACK SOUP | BOUILLON, OR CLEAR SOUP | CABBAGE SOUP | PUREE OF CHICKEN

WHITE CONSOMME OF CHICKEN

Page 240

SIMPLE CHICKEN SOUP | CHICKEN SOUP FOR THE SICK | CREAM CELERY SOUP | CLAM SOUP

CHESTNUT SOUP | CORN SOUP

Page 241

GREEN PEA SOUP | JULIENNE SOUP | LEEK SOUP | TURTLE BEAN SOUP | TURTLE BEAN SOUP II

Page 242

GUMBO SOUP | OKRA SOUP | CREAM SAGO SOUP | TO MAKE A SIMPLE SOUP STOCK | SOUP A LA REINE

Page 243

SPLIT PEA SOUP | TOMATO SOUP | TOMATO SOUP II | TOMATO SOUP III | A SIMPLE MOCK-TURTLE SOUP

Page 244

FORCE MEAT BALLS FOR A SIMPLE MOCK TURTLE SOUP | VERMICELLI SOUP | CANNED TURTLE SOUP

CANNED TURTLE SOUP II | VEGETABLE SOUP

Page 245

WHITE SOUP | **FISH:** A NICE WAY TO DRESS AND BAKE FISH | TO COOK CODFISH | CODFISH BALLS

CLAM FRITTERS

Page 246

TO SELECT CRABS | FRICASSEE OF SOFT-SHELL CRABS | ANOTHER RECIPE FOR CRABS

TO FRY SOFT-SHELL CRABS | CRAB GUMBO SOUP | TO DEVIL CRABS

Page 247

CREAM FISH | A NICE WAY TO FRY FILLETS OF FISH | TO FRY FISH. | FISH IN SHELLS | TO FRY FROGS
LOBSTER BALLS

Page 248

A FRICASSE OF LOBSTER | LOBSTER CHOPS | SAUCE FOR LOBSTER CHOPS
BAKED LOBSTER or SALMON | LOBSTER SOUP

Page 249

TO FEED OYSTERS IN THE SHELL | A NICE WAY OF PREPARING OYSTERS | TO BROIL OYSTERS
OYSTER CATSUP | OYSTER CROQUETTES

Page 250

TO GRIDDLE OYSTERS | OYSTER PATTIES | TO PICKLE OYSTERS | PICKLED OYSTERS II | TO FRY OYSTERS
ANOTHER WAY TO FRY OYSTERS

Page 251

TO STEW OYSTERS | VEGETABLE OYSTER SOUP | OYSTER GUMBO | SCALLOPED OYSTERS

Page 252

SCALLOPED OYSTERS II | OYSTER SOUP | SALMON CROQUETTES | POTATO SOUP | TO BOIL PIKE

Page 253

TO BAKE SHAD | TO BROIL SPANISH MACKEREL | TO FRY SMELTS | RED SNAPPER | TO OPEN TERRAPINS
TO CAN TERRAPINS

Page 254

DRESSING FOR ONE TERRAPIN | COOKING AND DRESSING TERRAPINS | TO DRESS A TERAPIN II
TERRAPIN DRESSING III | ANOTHER DRESSING FOR TERRAPINS

Page 255

EGG BALLS FOR TERRAPINS | **BEEF AND ENTREES, OBSERVATIONS ON ROASTING, BOILING AND FRYING**

Page 256

ASPEC JELLY | HOW TO MOLD ASPEC JELLY | BEEF BOUILLI | TO CORN BEEF | TO BOIL CORN BEEF
CROQUETTES

Page 257

CROQUETTES II | BEEF WITH PARSLEY | ROAST RIBS OF BEEF | BEEF ROLL | TO COOK A FILLET OF BEEF

Page 258

A KENTUCKY RECIPE FOR CURING HAMS | TO BOIL A HAM | TO BAKE A HAM | MUTTON | LAMB
BOILED MARROW BONES

Page 259

QUENELLES | TO ROAST A PIG | RISSOLE | ROLLED STEAK

Page 260

A DELICIOUS WAY TO USE UP COLD ROAST BEEF | TO ROAST A SIRLOIN OF BEEF | TONGUE A LA MODE
VEAL CUTLETS | TO ROAST A FILLET OF VEAL

Page 261

VEAL LOAF | VEAL LOAF II | VEAL LOAF III | CREME DE VOLAISLE | **SAUCES FOR MEATS:**
TO MAKE A SAUCE FOR BOUILLI

Page 262

TO MAKE DRAWN BUTTER | CHAMPIGNON SAUCE | TARTARE SAUCE FOR FISH
A SAUCE FOR EITHER BAKED OR BOILED FISH | SAUCE A LA HOLLANDAISE FOR FISH
LOBSTER SAUCE | BROWN SAUCE FOR MEATS

Page 263

MINT SAUCE | WHITE SAUCE FOR VEGETABLES | SAUCE FOR QUENELLES
TO MAKE THE OYSTER SAUCE FOR BOILED TURKEY | TRUFFLE SAUCE
TOMATO SAUCE FOR STEAKS AND CHOPS | CREAM SAUCE FOR BOILED TURKEY

Page 264

FOWL AND GAME | TO BOIL A CHICKEN | FRICASSEE OF CHICKEN | CHICKEN PIE
BROWN FRICASSEE OF CHICKEN | TO FRY CHICKEN

Page 265

JAMBALAYA OF CHICKEN AND RICE | TO ROAST A CHICKEN | CURRY | TO COOK CANVAS BACK DUCKS
TO ROAST DUCKS | TO ROAST WILD DUCKS

Page 266

TO ROAST A GOOSE | TO BOIL GROUSE | TO BROIL PRAIRIE CHICKEN | TO ROAST QUAILS
TO BROIL QUAILS | BOUDINS A LA RICHELIEU

Page 267

A NICE DISH OF QUAILS AND TRUFFLES | TO ROAST REED BIRDS | TO ROAST SNIFE AND WOODCOCK
TO BOIL A TURKEY | THE SAUCE | TO MAKE THE SAUCE FOR THE BOUDINS

Page 268

STUFFING FOR A TURKEY | CHESTNUT STUFFING FOR A TURKEY | TO ROAST A TURKEY
TO STUFF A TURKEY WITH OYSTERS | ANOTHER WAY TO ROAST | AND STUFF A TURKEY

Page 269

TO BROIL VENISON STEAKS | TO ROAST VENISON | **SALADS:** SALAD DRESSING | SALAD DRESSING II

Page 270

SALAD DRESSING III | SWEETBREAD SALAD | SHRIMP SALADA SALAD OF CABBAGE AND CELERY
DRESSING FOR COLE SLAW

Page 271

VEGETABLES: TO BOIL POTATOES | TO BAKE POTATOES IN THEIR JACKETS | MASHED POTATOES
TO BAKE POTATOES WITH BEEF | SCALLOPED POTATOES

Page 272

TO STEW POTATOES | SARATOGA POTATOES | FRIED POTATOES | POTATOES A LA LYONNAISE
POTATOES A LA PARISIENNE | TO BAKE SWEET POTATOES

Page 273

SHOOFLY POTATOES | POTATO CROQUETTES | POTATO CROQUETTES II | POTATOES A LA NEIGE
TO FRY TOMATOES | TO STEW TOMATOES | STUFFED TOMATOES

Page 274

TO STUFF TOMATOES II | TO BAKE TOMATOES WITHOUT STUFFING | TO SCALLOP TOMATOES
TO BOIL CABBAGE | TO FRY CABBAGE | HOW TO COOK BEETS

Page 275

SPINACH | ASPARAGUS SAUCE | TO COOK SUMMER SQUASH | BAKED CAULIFLOWER
CAULIFLOWER WITH WHITE SAUCE | CAULIFLOWER WITH FRIED CHICKEN

Page 276

GREEN PEAS | TO COOK MARROWFAT PEAS | TO BOIL GREEN CORN | TO STEW GREEN CORN
CORN PUDDING | CORN PUDDING II | CORN PUDDING III | CORN FRITTERS

Page 277

GUMBO | TO FRY EGGPLANT | TO BOIL RICE | RICE CROQUETTES | RICE CROQUETTES II
LIMA OR BUTTER BEANS

Page 278

EGGPLANT PUDDING | TO FRY OKRA AND CORN | TO COOK SNAP BEANS | TO STEW CELERY
TO FRY CELERY | TO BOIL TURNIPS | TURNIPS WITH WHITE SAUCE

Page 279

TURNIPS WITH BROWN SAUCE | TO STEW SALSIFY | SALSIFY FRITTERS | TO BAKE SALSIFY
MACARONI | MACARONI II

Page 280

MACARONI III | MACARONI WITH WHITE SAUCE | MACARONI SAUCE II | TO BOIL PARSNIPS
PARSNIPFRITTERS | PARSNIP FRITTERS II | TO STEW ONIONS WITH CREAM

Page 281

BOILED ONIONS | TO COOK BURR ARTICHOKEs | TO STEW PUMPKIN | TO BAKE PUMPKINS
HOMINY PUFFS | HOMINY FRITTERS | TO BOIL HOMINY

Page 282

PUDDINGS AND PIES: TO PREPARE APPLES FOR PIES | TO PREPARE APPLES FOR PIES II
TO PREPARE APPLES FOR PIES III | A CHARLOTTE OF APPLES (PuDDing) | APPLE CHARLOTTE II
A DELICIOUS WAY TO BAKE APPLES | TO FRY APPLES

Page 283

BAKED APPLE PUDDING | APPLE PUDDING II | TAPIOCA AND APPLES | MERINGUED APPLES | TO FRY APPLES
PASTRY | PUFF PASTE

Page 284

WASHINGTON PIE | CREAM FOR WASHINGTON PIE | LEMON PIES | ORANGE PIE | BREAD FRITTERS
BELL FRITTERS | SPANISH FRITTERS

Page 285

FRENCH FRITTERS | BLANC MANGE | BLANC MANGE II | SNOW PUDDING
TO MAKE THE CUSTARD FOR SNOW PUDDING | ANOTHER RECIPE FOR SNOW PUDDING
IRISH POTATO DUMPLING

Page 286

IRISH POTATO PUDDING | SWEET POTATO PIE | SWEET POTATO PUDDING | SWEET POTATO PUDDING II
BROWN BETTY | PANCAKES

Page 287

SILVER CAKE PUDDING | SAUCE | GINGER CAKE PUDDING | BAKED INDIAN PUDDING
BOILED INDIAN PUDDING | RICE PUDDING | RICE PUDDING II | RICE PUDDING III

Page 288

RICE AND CREAM PUDDING | COTTAGE PUDDING | SUET PUDDING | YANKEE CAKE PUDDING
ROLY POLY PUDDING | FEATHER CAKE PUDDING

Page 289

MERINGUE PUDDING | FIG PUDDING | COCONUT PUDDING | ORANGE PUDDING | LEMON PUDDING
TRANSPARENT PUDDING |

Page 290

A SIMPLE PUDDING | A BOILED BREAD PUDDING | BOILED BREAD PUDDING II | BAKED BREAD PUDDING
BAKED BREAD PUDDING II | A SIMPLE BAKED PUDDING

Page 291

NONPAREIL PUDDING | TAPIOCA PUDDING WITH COCONUT | PUMPKIN PUDDING | CAKE PUDDING
CORNSTARCH PUDDING | CHOCOLATE PUDDING

Page 292

A CHRISTMAS PUDDING | ICE PUDDING | CABINET PUDDING | SAUCE FOR CABINET PUDDING
DUTCH PUFFS

Page 293

A SIMPLE PLUM PUDDING | POOR MAN'S PLUM PUDDING | ENGLISH PLUM PUDDING | MINCE MEAT

Page 294

SAUCES FOR PUDDINGS: WINE SAUCE FOR PUDDING | PUDDING SAUCE | PUDDING SAUCE II
PUDDING SAUCE III | PUDDING SAUCE IV | HARD SAUCE FOR PUDDING | HARD SAUCE FOR PUDDING II

Page 295

CREAMS and ICES: OMELETTE SOUFFLE | CHARLOTTE RUSSE | CHARLOTTE RUSSE II | CHARLOTTE RUSSE III
CREAM FOR PUFFS | EGG KISSES | CREAM MERINGUES

Page 296

APPLE CREAM | ITALIAN CREAM | SPANISH CREAM | BAVAROISE | FLORENCE CREAM | ICE CREAM
VANILLA ICE CREAM

Page 297

MACARON ICE CREAM | PINEAPPLE CREAM | PINEAPPLE ICE | NESSELRODE PUDDING | FROZEN SHERBET
ORANGE WATER ICE

Page 298

ROMAN PUNCH | FROZEN CUSTARD WITH FRUIT | JELLY | JELLY II | ORANGE JELLY | CREME DIPLOMATE

Page 299

ANGEL'S FOOD | BIVAVONE | VANILLA CUSTARD | CHOCOLATE CUSTARD | CHOCOLATE CUSTARD II
CHOCOLATE CUSTARD III | BAKED CUSTARD

Page 300

LEMON CUSTARD FOR PIES | SPONGE CUSTARD | SPANISH CUSTARD
DIRECTIONS TO THE INEXPERIENCED FOR CAKE BAKING | COOKIES | TEA CAKES | TEA CAKES II

Page 301

TEA CAKES III | TEA CAKES IV | ANOTHER RECIPE FOR TEA CAKES | DOUGHNUTS | CRULLERS
ANOTHER RECIPE FOR CRULLERS | HORSE MANDERS | CINNAMON JUMBLES

Page 302

JUMBLES | JUMBLES II | JUMBLES III | ANOTHER RECIPE FOR JUMBLES | COCONUT CAKES | COCONUT CAKES II
COCONUT CAKE III | MOLASSES GINGERBREAD

Page 303

MRS. DUFFRIES' GINGER NUTS | SOFT GINGERBREAD | SOFT GINGERBREAD II | GINGER CAKE
HARD GINGER CAKES | CINNAMON CAKES | SCOTCH CAKE

Page 304

NEWTON CAKE | WHITE CAKE | WHITE CAKE II | CUP CAKECUP | CAKE II | CHOCOLATE CAKE | BANNOCK

Page 305

ANGEL'S FOOD CAKE | BISQUIT SOUFFLE | CORNSTARCH CAKE | SPICE CAKE | SPICE CAKE II
A ONE-EGG CAKE

Page 306

VANILLA CAKE | FILLING FOR VANILLA CAKE | SILVER CAKE | GOLDEN CAKE | A CHEAP SPONGE CAKE
WHITE SPONGE CAKE | SPONGE CAKE | SPONGE CAKE II

Page 307

COCONUT SPONGE CAKE | WHITE CAKE | WAFER CAKES | CUSTARD CAKE | THE CUSTARD | BLACK CAKE
CHOCOLATE FRUIT CAKE

Page 308

ICING FOR CAKES | ICING FOR CAKE II
PRESERVES, SYRUPS, CORDIALS AND CANDIES: STRAWBERRY PRESERVES | CHERRY PRESERVES
PEACH PRESERVES | CITRON OR WATERMELON PRESERVES

Page 309

CURRANT JELLY | BLACKBERRY JAM | RED RASPBERRY JAM | TO BRANDY GREENGAGES | TOMATO FIGS
FRESH FIG PRESERVES

Page 310

PEACH MARMALADE | ORANGE MARMALADE | QUINCE PRESERVES | QUINCE JELLY | QUINCE MARMALADE
PINEAPPLE MARMALADE | APPLE MARMALADE

Page 311

TO DRY CHERRIES | TO DRY APPLES | APPLE BUTTER | EGG NOGG | TO PREPARE HONEY FOR WINTER USE
TO MAKE LEMON SYRUP

Page 312

LEMON SYRUP II | PEACH CORDIAL | BLACKBERRY CORDIAL | RASPBERRY CORDIAL | RASPBERRY VINEGAR
PUNCH A LA REGENT | ORANGE CORDIAL

Page 313

PUNCH FOR BOTTLING | WHISKEY PUNCH FOR BOTTLING | CURRANT WINEBLACKBERRY WINE | CANDY
TAFFY | CARAMELS

Page 314

CHOCOLATE CARAMELS | PHILADELPHIA WALNUT CANDY
PICKLES AND PICKLING: TO PREPARE VINEGAR FOR CUCUMBER PICKLES
PICKLES AND CATSUPS TO GREEN PICKLES | TO GREEN PICKLES IN THE FALL | TO STUFF CUCUMBERS

Page 315

ANOTHER WAY TO STUFF CUCUMBERS | OILED CUCUMBERS | TO MAKE YELLOW PICKLE | FRENCH PICKLE

Page 316

ROUGH AND READY PICKLE | SWEET CANTALOUPE PICKLE | GREEN TOMATO PICKLE
GREEN TOMATO PICKLE II | TO PICKLE MUSHROOMS

Page 317

CHOW-CHOW | CUCUMBER CHOW-CHOW | CABBAGE PICKLE | SPICED PEACHES | PEACH MANGOES

Page 318

CUCUMBER CATSUP | TOMATO CATSUP | TOMATO CATSUP II | GREEN TOMATO CATSUP
STUFFING FOR FORTY MELONS

Page 319

CELERY VINEGAR | CHILI SAUCE | TOMATO SAUCE | VENETIAN PICKLE | TO PREPARE HORSERADISH
FRENCH MUSTARD

Page 320 --- APPENDIX I

HOUSEHOLD NOTES: A COMPOUND TO WASH WITH | HOW TO USE THE COMPOUND | SOAP
TO MAKE SOFT SOAP | BORAX SOAP FOR BLEACHING CLOTHES | TO MAKE A WHITEWASH
TO CLEAN BRASS | TO CLEAN OLD MATTING | TO REMOVE GREASE FROM TIN

Page 321

FOR CLEANSING SILK | ANOTHER WAY TO CLEAN BLACK SILK | TO CLEAN OIL CLOTH
TO CLEAN CARPETS | TO STIFFEN COLLARS AND CUFFS | REMOVE INK AND FRUIT STAINS
ANOTHER WAY TO REMOVE FRUIT STAINS | TO TEST EGGS | TO REMOVE DRY PAINT FROM ARTICLES
TO SET COLORS | TO REMOVE A STOPPER

Page 322

| FOR PLANTS | TO WASH FURNITURE | TOOTH POWDER | TO MAKE COLD CREAM | A WASH FOR THE HAIR
ANOTHER WAY TO CLEANSE THE HAIR | A HAIR TONIC | CAMPHOR ICE

Page 323 --- APPENDIX II

MENUS FOR BREAKFASTS, LUNCHESES & DINNERS:

SPRING BREAKFAST No. 1 | SPRING BREAKFAST— No. 2

SUMMER BREAKFAST— No. 1 | SUMMER BREAKFAST— No. 2 | SUMMER BREAKFAST— No. 3

FALL BREAKFAST—No. 1 | FALL BREAKFAST— No. 2 | WINTER BREAKFAST— No. 1 | WINTER BREAKFAST No. 2

WINTER BREAKFAST— No. 3 | SPRING LUNCH— No. 1 | SPRING LUNCH— No. 2 | SUMMER LUNCH— No. 1

SUMMER LUNCH— No. 2 | FALL LUNCH— No. 1

Page 324

FALL LUNCH— No. 2 | WINTER LUNCH— No. 1

WINTER LUNCH— No. 2 | WINTER LUNCH— No. 3 | SPRING DINNER— No. 1 | SPRING DINNER— No. 2

SPRING DINNER— No. 3 | SPRING DINNER— No. 4 | SUMMER DINNER— No. 1 | SUMMER DINNER— No. 2

SUMMER DINNER— No. 3 | SUMMER DINNER— No. 4 | SUMMER DINNER— No. 5 | FALL DINNER— No. 1

FALL DINNER— No. 2

Page 325

FALL DINNER— No. 3 | FALL DINNER— No. 4 | WINTER DINNER— No. 1 | WINTER DINNER— No. 2

WINTER DINNER— No. 3 | WINTER DINNER— No. 4 | WINTER DINNER— No. 5 | WINTER DINNER— No. 6

WINTER SUPPER— No. 1 | WINTER SUPPER— No. 2

Winter suppers for twenty-five or thirty persons No.1 | Winter suppers for twenty-five or thirty persons No.2

Page 327 --- APPENDIX III

FOOD IN SEASON:

DECEMBER: VEGETABLES | FRUITS

FEBRUARY: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FRUITS

MARCH: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FRUITS

APRIL: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FRUITS

MAY: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FRUITS

JUNE: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FRUITS

JULY: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FOR PICKLING | FRUITS

AUGUST: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FOR PICKLING | FRUITS

SEPTEMBER: FISH | MEATS | POULTRY AND GAME | VEGETABLES | FOR PICKLING | FRUITS

Page 329 --- APPENDIX IV

Nexus of British and Southern Cooking

Page 331 --- APPENDIX V

The Invisible Hand of Domestic Culturalism

BREAKFAST

COFFEE

Some think that mixing coffee improves it. To those who think so, I would suggest one third Mocha and two thirds Java.

The coffee must be carefully roasted. A few grains roasted too much will make the coffee taste bitter. If not enough roasted, it will give the whole a very raw taste. I think the old idea of roasting coffee every day is necessary to have it perfect, has in a great measure been given up. Twice a week, or even once and it will be just as good, if you keep it airtight.

To make it, allow two heaping tablespoons to every pint of boiling water. First, scald out the coffee pot; put in the coffee, with white of the egg; beat well; then add a tablespoon of cold water, so as to have the coffee thoroughly moistened; pour on the boiling water; let it boil twelve minutes, stirring the grounds down once when it boils up the first time.

Pour out a cup full to see if clear, then pour it back; throw in half a teacup full of cold water; let it stand five minutes and pour off the grounds immediately. If for strong after-dinner coffee, put two tablespoons and a half to one pint of boiling water.

TEA

Three things are essential in order to have good tea. First, the water must be boiling when it is poured on the leaves; second, the water must be boiled for the "purpose; third, the tea must be freshly drawn.

For black tea, one teaspoon for each person is a fair allowance; to that, allow a large teacup full of boiling water and after pouring on the number of cups required, allow an extra cup and an extra teaspoon of tea.

Oolong tea does not require so long to draw as the Souchong tea, say five minutes for the former and ten for the latter.

For green tea, allow one teaspoon and a half to each quart of boiling water and don't let it stand over three minutes.

Always scald out the pot, which should be of earthenware.

First, pour on one half of the water and after allowing the time required for drawing the different teas, pour on the other half of the water.

NOTES

CHOCOLATE

*Five squares of chocolate, One pint of new milk,
One pint of rich cream.*

- Break the chocolate into very small pieces; pour on it two tablespoons of boiling water and let it stand half an hour; then mash perfectly smooth.
- Boil the milk and cream and add by degrees to the chocolate; boil hard for ten minutes, beating well, with an egg-beater, until it becomes light and frothy.
- It is better to serve it immediately, but if it must stand, put it in a saucepan with hot water underneath, the object being to keep it hot, but not to allow it to cook any more.
- If Maillard's chocolate is used, do not add anything to it; but if it should be Baker's chocolate, sweeten and flavor with vanilla.
- If cream should not be convenient, all new milk will answer.
- Cocoa can be made in the same way, only flavor and sweeten.

BREADS, ETC

THE FIRST YEAST

*Two yeast cakes, Four good-sized potatoes,
One tablespoon of hops, Four tablespoons of flour,
Two tablespoons of granulated sugar, One tablespoon of salt.*

Put the potatoes on, without peeling, in a quart of water and when almost done, add the hops; when the potatoes are done, peel them and mash through a colander; then strain the water they were boiled in and while boiling hot, mix in the potatoes, salt and the two yeast cakes, which have been previously soaked for an hour in a teacup full of warm milk.

THE SECOND YEAST

*Four peeled potatoes, Four tablespoons of flour,
Two tablespoons of granulated sugar, One tablespoon of salt.*

Let the first yeast stand all day; at night, boil the four potatoes until soft; mash them through a colander and add a teaspoon of the water they were boiled in, the flour, sugar and salt; when cold, mix it with the first yeast, let it stand overnight and in the morning it will be ready for use.

Keep in a cool place and make fresh every two weeks.

NOTES

POTATO YEAST

*Six large potatoes, One tablespoon of flour,
One tablespoon of white sugar.*

- Peel the potatoes and put them in a saucepan, with water enough to cover them well. Boil until perfectly soft, take them out, leaving the water on the fire.
- Mash them smooth with the flour and sugar and stir in by degrees a quart of the water. Let this boil and strain through a colander.
- When lukewarm, stir in a cake of Fleischman's yeast, having previously dissolved it in a little water. Let it rise and when light, put it in the ice-chest or a cool place.
- Fresh yeast can be made by using a teacup full of this instead of Fleischman's, or a teacup full of brewer's yeast.
- Yeast should be made twice a week in the summer.

TO MAKE THE BREAD

*One teacup full of yeast, One quart of flour,
One tablespoon of lard, One teaspoon of salt,
One tablespoon of granulated sugar,
Half a pint of water.*

- Put the yeast, lard, salt and sugar in the flour, then the water.
- Work until it blisters, which will take from fifteen to twenty minutes.
- Put a little lard on top and put into a wooden bowl.
- Let it rise from five to six hours, then make out into rolls.
- Let them rise for about an hour and a half, then bake in a quick oven.
- If for loaves, they will require two hours for the second rising and a more moderate oven for baking.

BAKING POWDER BISCUITS

*One quart of flour, Three teaspoons of baking powder,
One large cooking-spoonful of butter,
One teaspoon of salt, One pint of milk.*

- Sift the flour, then put in the baking powder, salt and butter; mix thoroughly with the hands and pour in the milk.
- Roll only once, half an inch thick; cut with a biscuit cutter and bake twenty minutes in a quick oven.
- Begin to make these biscuits just half an hour before they are to be eaten, allowing ten minutes to mix them.
- The dough should only be stiff enough to roll, so add more milk if needed.

BAKING POWDER FLANNEL CAKES

*One quart of well-sifted flour, Three well-beaten eggs,
One cooking-spoonful of butter and lard, Three heaping teaspoons of
baking powder, Milk enough for a thick batter, Salt to the taste*

- Mix the flour, salt and milk and beat hard, then add the well-beaten yolks and lard and butter melted.
- Beat the whites of the eggs very stiff and stir in slowly. Lastly, sift in the baking powder.

BREAD OR ROLLS

*Two quarts of flour, One pint of potato yeast,
One pint of cold water, One tablespoon of lard,
One dessertspoonful of white sugar,
A heaping teaspoon of salt*

- Mix all the ingredients together and work well for fifteen minutes. Set it aside to rise.
- If in the summer, put in a cool place, if in the winter, put in a warm place.
- When light, work it for fifteen minutes more.
- Don't make into loaves or rolls until two hours and a half before baking in the winter and two hours in the summer.
- This will allow half an hour for baking the rolls and an hour for the loaves.
- Have a quick oven for the rolls and a more moderate one for the loaves.

BREAD CAKES

*Half a pint of stale bread, One pint of flour,
One dessertspoonful of lard and butter mixed,
One teaspoon of baking powder,
Two eggs and salt to taste.*

- Take a pint of sweet milk and pour it over the bread to soak for half an hour; then add the well-beaten yolks and flour, alternately.
- Should the latter be too stiff, add a little more milk, as it should be the consistency of flannel cakes.
- Beat well until the bread and flour are thoroughly mixed.
- Melt the butter and lard and stir in, adding salt to the taste.
- Sift in the baking powder; lastly, beat the whites very stiff and stir in slowly. Have the griddle hot and well-greased.

NOTES

BUCKWHEAT CAKES

One pint and a half of buckwheat, One coffee cup full of corn meal, One teacup full of yeast, One tablespoon of lard and butter, mixed One tablespoon of thick molasses, One quart of water, Salt to the taste.

- Let the water be lukewarm and beat into it alternately, the buckwheat and corn meal.
- Add lard and butter, melted, the molasses and salt and lastly the yeast.
- If wanted for breakfast, put to rise at 9 o'clock the night before.
- If for tea, at 11 o'clock in the morning — that is if potato-yeast is used. Fleischman's is much quicker.
- Just before baking stir in half a teaspoon of soda.

BUCKWHEAT CAKES II

One quart of buckwheat flour, Two cooking-spoonfuls of corn meal, Half a coffee cup full of yeast, One teaspoon of salt, One quart and a half of milk and water, One tablespoon of lard and butter, mixed.

- Mix the buckwheat with the milk and water, meal, salt and yeast.
- Beat well with a large spoon and put into a stone jar to rise over night.
- The first thing in the morning stir the batter down and just before baking stir in two-thirds of a teaspoon of soda.
- Mix it with milk.
- Bake on a quick and well-greased griddle.
- To make them brown nicely, a tablespoon of New Orleans molasses should be added just before the yeast.

TO COOK CORN GRITS

One coffee cup full of grits, Three coffee cup fulls of boiling water, One teaspoon of salt.

- Put the grits in the water with the salt and boil steadily an hour and a half, stirring frequently while boiling.
- Just before it is done add a small cup full of milk.

CORN MEAL MUSH BATTER CAKES

One pint of corn meal mush, Two tablespoons of flour, One teaspoon of baking powder, Salt to the taste, Two eggs

- Beat the yolks very light and stir in the mush, then add the flour, beating well all the time.
- Put in the salt and whites of the eggs beaten to a froth.
- Add the baking powder. Fry on a quick griddle and have it well-greased.

CORN MEAL BATTER CAKES

One pint of corn meal, Two-thirds of a pint of buttermilk, A small teaspoon of soda, One teaspoon of butter, One dessertspoonful of flour, Yolks of two eggs, the white of one, Salt to the taste.

- Sift the corn meal well; beat the soda in the buttermilk until it foams, then stir in the meal.
- Add the well-beaten yolks, then the salt, lastly, the whites of the eggs, beaten to a froth.
- This batter should be thin and well stirred up from the bottom, when baking each cake.
- Bake on a well-heated and well-greased griddle.
- If buttermilk or sour milk cannot be had, use sweet milk and a teaspoon of baking powder sprinkled in just before the whites of the eggs.

CORN MEAL MUFFINS

One pint of corn meal, Two-thirds of a pint of sour milk, One dessertspoonful of lard and butter mixed, One saltspoonful of soda, A little salt, One egg.

- Beat the soda in the milk until it foams.
- Put the salt in the meal, add the milk and beat well, then the lard and butter melted.
- Lastly, the well-beaten egg.
- Bake quickly in molds.
- If sour milk cannot be had, substitute sweet milk and a teaspoon of baking powder.

CORN MEAL MUSH

One teacup full of sifted meal, One quart of cold water, Salt to the taste.

- Let the water come to a boil and stir in the meal, by degrees, then add the salt.
- If after boiling for a while it is too thin, stir in a little more meal. If too thick, thin with a little milk. Stir often and boil slowly for three hours.

CREAM BISCUITS

One pound of flour, One pint of sweet cream, Half a teaspoon of salt.

- Sprinkle the salt over the flour, mix in the cream with the hands thoroughly and pound or work until the dough blisters.
- Shape or cut, then prick as for pounded biscuits and bake in a well-heated oven.

NOTES

TO COOK CRUSHED INDIAN

*One pint of Crushed Indian, Three pints of boiling water,
One teaspoon of salt.*

- Put the boiling water in the saucepan with the salt, then stir in the Crushed Indian and stir constantly done; half an hour will cook it.
- Just before it is done, add a little boiled milk.

ENGLISH MUFFINS

*Three pints of flour, One pint of hot milk, Half a pint of yeast,
A teaspoon of salt, Two eggs.*

- Put the flour into a bowl, pour the hot milk on it, mix well and when it cools slightly, stir in the yeast.
- Let this rise and when light work over; add the two well-beaten eggs and salt.
- When thoroughly mixed bake in rings on a well-greased and well-heated griddle and turn as you would flannel cakes.
- Split and butter
- If for breakfast and potato yeast is used, set them to rise at 10 o'clock the night before, or at 12 o'clock in the day if for tea
- If quick yeast is used, they will rise in three hours.

FRENCH ROLLS

*One pint of bread dough, One tablespoon of butter,
One tablespoon of granulated sugar.*

- Put into the dough the butter and the sugar; work for about five minutes, then put it in a cool place until an hour before the rolls are to be baked.
- Roll, cut, butter one-half of each and turn over the other half. Put in tins to rise and bake in a quick oven twenty minutes.

GOOD EGG BREAD

*One quart of corn meal, One tablespoon of lard and butter,
One teacup full of milk, One teaspoon of salt, Three eggs.*

- Pour a little boiling water over the meal to scald it; add the salt; stir in briskly the well-beaten yolks of the eggs, then the milk and lard and butter melted; lastly, the well-beaten whites of the eggs.
- Bake in a slow oven nearly an hour.

NOTES

GERMAN WAFFLES

*One quart of sweet milk, Half a pound of flour,
A quarter of a pound of butter, Two tablespoons of quick yeast,
Eight eggs, Salt to the taste.*

- Warm the milk; cut the butter up and with the salt, stir in the milk until melted; then the well-beaten yolks and flour in alternation.
- Lastly, put in the yeast. Cover the pan with a cloth and set it in a warm place to rise.
- Just before baking, beat the whites very stiff and stir in gently. Half this quantity can be made.
- If wanted for breakfast, it would be better to set the batter to rise the night before and use potato yeast. Have the irons well heated and well-greased.

GOOD RUSKS

*Two tablespoons of light dough, Four ounces of butter,
Eight ounces of pulverized sugar, Four eggs.*

- The dough must be raised with yeast and flour enough must be mixed with it until it ceases to stick to the hand.
- Add the well-beaten eggs and the butter melted, lastly the sugar.
- Roll out and shape with the hands.
- Put on tins to rise and when very light, which will be in about an hour, bake in a quick oven twenty minutes.
- The crust would be improved by sprinkling a little pulverized sugar and ground cinnamon over each rusk, about ten minutes before taking them out of the oven.

GRAHAM BREAD

*Two quarts of brown flour, One teacup full of fresh yeast,
One teacup full of molasses, One dessertspoonful of lard,
One teaspoon of salt.*

- Mix the flour with a little lukewarm water, add the molasses, salt and yeast.
- Work well and set it to rise.
- After it has risen make into loaves; let it rise for the second time; grease it on top with a little lard to prevent it from cracking.
- Bake in a moderate oven.

NOTES

GRAHAM MUFFINS

One pint of sweet milk, One teacup full of Graham flour, One teacup full of white flour, One large cooking-spoonful of butter, Two teaspoons of baking powder, One egg and a little salt.

- Stir the flour in the milk, add the melted butter, salt and well-beaten egg.
- Mix thoroughly and lastly, sift in the baking powder.
- Bake quickly, in well-greased muffin molds.

HOMINY MEAL MUFFINS

One quart of hominy meal, One cooking-spoonful of butter, One teaspoon of salt, Three eggs.

- Scald the meal well and stir in milk enough to make a stiff batter; add the yolks of the eggs well beaten; salt; lastly, the whites beaten to a froth.
- Warm and grease the molds and bake in a well-heated oven thirty minutes.

LIGHT BISCUITS

One pint of sweet milk, One quarter of a pound of butter, One teacup full of yeast, Three well-mashed potatoes, A saltspoonful of salt.

- Warm the milk and butter, put in flour enough for a soft sponge, then put in the yeast and salt.
- Let it rise, work in the potatoes and add more flour, until a nice dough is made, but don't have it quite as thick as bread dough.
- Let this rise again and one hour before kneaded, roll, cut, put into pans and bake in a quick oven.
- These are for tea; but if wanted for breakfast, make them up the night before and work the first thing in the morning.
- Use a small teacup in measuring the yeast.

LIGHT ROLLS

Two quarts of flour, Three pints of sweet milk, Two tablespoons of melted butter, Two tablespoons of white sugar, Half a teacup full of potato yeast, A saltspoonful of salt.

- Put the flour in a bowl and make a hole in the center of it.
- Warm the milk, pour in it the butter, melted, salt and sugar, lastly the yeast.
- Set this to rise over night.
- Early in the morning knead for about twenty minutes.
- When it blisters, roll, cut and put into pans, set it in a warm place to rise again, which will take about an hour and a half.
- Bake in a quick oven.

If wanted for supper, set them to rise early in the morning.

NOTES

MUFFINS

Six ounces of flour, Four ounces of butter, Half a pint of sweet milk, Half a teaspoon of salt, Three eggs.

- Put the butter and flour together, beat the yolks of the eggs very light and with the milk add to the mixture by degrees.
- Lastly, put in the salt and the well-beaten whites of the eggs.
- Put into well-greased and heated molds and bake quickly.

LOAF BREAD WITHOUT LARD

Two quarts of flour, One pint of potato yeast, One pint of cold water, A dessertspoonful of sugar, Salt to the taste.

- Put the flour into a bowl and mix in the water, sugar, yeast and salt.
- Work for fifteen minutes, make into loaves, put them in greased pans and let them rise until light.
- Bake for three-quarters of an hour in a quick oven.
- It will take nearly two hours after the working before the loaves will be ready for baking.

MUFFINS TO BAKE ON A GRIDDLE

One pint of warmed milk, One teaspoon of melted butter, Two tablespoons of yeast, Half a saltspoonful of soda, One teaspoon of salt, Flour enough for a thick batter, Two eggs.

- Mix with the warmed milk the two well beaten eggs, melted butter, salt and soda, previously dissolved in a tablespoon of hot water.
- Beat in sufficient flour to make a thick batter, then put in the yeast.
- Set in a warm place to rise for three hours, if in the summer; if in the winter it will take an hour longer.
- When light, heat the griddle, grease it well with butter.
- Grease the rings, put them on the griddle and half fill with batter.
- When one side is done turn and bake both sides a light brown.
- When done, break them open, butter and serve very hot; never cut them. If cold they can be toasted lightly on each side and buttered.

NOTES

OATMEAL BATTER CAKES

*One pint of cooked oatmeal, One teacup full of flour,
One pint of sweet milk, Two teaspoons of baking powder,
Salt to the taste, Two eggs*

- Beat the oatmeal and flour in the milk, alternately, until thoroughly mixed, then the well-beaten yolks and salt to the taste.
- Beat the whites to a froth and stir in gradually.
- Lastly the baking powder.
- Fry on a quick and well-greased griddle.

TO COOK OAT FLAKES

*One coffee cup full of oat flakes, One quart of boiling water,
Half a teaspoon of salt.*

- Put the boiling water into the saucepan with the salt and stir in the oat flakes. Let this boil steadily for half an hour, stirring constantly.
- Add a little boiled milk to keep it from being too stiff.
- Boil half an hour longer, continuing to stir, then serve.

OATMEAL GRITS

*One coffee cup full of fine oatmeal,
One quart of boiling water, One teaspoon of salt*

- Put the salt in the boiling water, sprinkle the meal lightly in with one hand while stirring it with the other.
- When thoroughly mixed, let it boil steadily for one hour without stirring it more than necessary to keep it from sticking, for the steam swells the grains and makes them light.

POP OVERS

*Two teacup fulls of flour, Two teacups of sweet milk,
One teaspoon of butter, Half a teaspoon of salt,
The yolks of two eggs, the whites of three.*

- Mix the milk and flour, then add the well-beaten yolks.
- Beat well for five minutes, stir in the melted butter.
- Beat the whites to a froth and stir slowly in.
- Heat and grease the molds well, fill just half full with the batte.
- Bake quickly and serve immediately.
- Use the largest sized teacup for measuring.

NOTES

POTATO BISCUIT

*Three pints and a half of flour, Three tablespoons of baker's yeast,
One pint of warm sweet milk, A quarter of a pound of butter,
One teaspoon of salt, Two potatoes, boiled, Two eggs*

- Sift the flour twice; mix through it the teaspoon of salt.
- Make a hole in the center and put in the yeast and warm milk.
- Let this stand a quarter of an hour.
- Mash the potatoes and mix in the yeast and milk with the butter and well beaten eggs.
- Put it before the fire for an hour and a half; then mix all together and let it rise until light, then take a pint of flour for shaping.
- Cut off small pieces and shape lightly into cakes, as they are better not rolled.
- Let them rise again in the pan and when they begin to crack open bake in a quick oven ten minutes

POTATO CAKES WITH BAKING POWDER

*Three pints of flour,
One cooking-spoonful of lard and butter, mixed,
Three teaspoons of baking powder
Six mashed potatoes, A saltspoonful of salt*

- Sift the baking powder in the flour and add the salt.
- Rub the butter through the flour with the hands, then the mashed potatoes; and put in milk enough to make it mix well, but don't let it be too soft.
- Roll, cut and bake quickly. Split and butter while hot. These are very nice for breakfast.

POTATO ROLLS

Two tablespoons of flour, One teacup full of yeast, One tablespoon of melted butter, Two boiled potatoes, A saltspoonful of salt

- Boil the potatoes, peel and mash them smoothly with the flour, adding enough of the water the potatoes were boiled in to make the consistency of thin mush.
- Then pour in the melted butter and when cold, add the yeast.
- Put it away until morning in a moderately warm place. This is the sponge and will be risen by daylight.
- Work into this sponge a quart of flour, shape as rolls and put away for an hour and a half.
- Bake in a quick oven.
- If in the winter, the kitchen will do to have them in. If in the summer, put them where there has been no fire.
- The second rising will require a warmer place than the first rising.

POUNDED BISCUIT

*One quart of flour, One cooking-spoonful of lard and butter, mixed;
One teaspoon of salt*

- Sift the flour into a bowl, sprinkle the salt, then rub in the lard and butter. Now add milk, or milk and water enough for a stiff dough.
- Pound, or work, for fifteen or twenty minutes.
- If the dough blisters and snaps when you pull it, it is worked enough.
- Roll, cut and stick with a fork.
- Have a good oven; bake and brown nicely.

POUNDED BISCUIT II

*One pound and a half of flour, A quarter of a pound of lard,
One teaspoon of salt, Ice water enough, to make a stiff dough*

- Mix thoroughly with the hands and pound or work until the dough blisters.
- Roll or shape with the hands, or cut and bake in a well-heated oven, but don't bake too quickly.
- Don't forget to prick nicely with a small fork.

RICE FLANNEL CAKES

*One teacup full of well boiled rice. One even tablespoon of lard and butter mixed. One teaspoon of baking powder. Two pints of flour,
One quart of sweet milk, Salt to the taste, Two eggs*

- Beat the yellows of the eggs very light, add the milk, flour, rice, lard and butter, melted and the salt.
- Beat all well together, then stir in the whites beaten to a froth. Lastly, sift in the baking powder.
- Bake on a well-heated and well-greased griddle. The rice must be soft enough to mash with a spoon

RICE MUFFINS

*One teacup full of well-boiled rice, One teaspoon of butter,
One pint of flour, Half a teaspoon of salt, One egg.*

- Melt the butter and mix with the rice, add the well-beaten egg, flour and milk enough, in alternation, to make a batter of medium thickness.
- Bake in a well-heated oven in molds.
- A teaspoon of baking powder can be added if desired.

NOTES

RICE MUFFINS WITH CORN MEAL

*Five tablespoons of corn meal, Five tablespoons of flour, Five tablespoons of well-boiled rice, One tablespoon of lard and butter,
One teaspoon of baking powder, One teaspoon of salt, Two eggs*

- Mix the meal and flour, with milk enough to make a thin batter.
- Add the well-beaten eggs, rice, melted butter, lard and salt.
- Lastly, the baking powder.
- Bake quickly in molds, in a well-heated oven.

RICE WAFFLES

*One teacup full of well-boiled rice, One pint and a half of flour
One teaspoon of baking powder, One dessertspoonful of butter and lard mixed, One teaspoon of salt, One quart of milk, Three eggs*

- Soak the rice for half an hour in the milk; stir in the flour, the well-beaten yolks of the eggs, lard and butter melted and salt.
- Beat well and add the well-beaten whites of the eggs; lastly, the baking powder.
- The irons must be well greased and very hot.

ROLLS

*Two quarts of flour, One pint of yeast, One pint of cold water,
A tablespoon of lard, A tablespoon of granulated sugar,
Salt to the taste.*

- Mix the flour, water, sugar and melted lard together, then add the yeast and salt.
- Work for fifteen minutes and let it rise until light, then shape into rolls and let them rise again until light.
- Bake in a well heated oven for twenty-five or thirty minutes.
- It takes about two hours after the last rising before the rolls will be ready to bake.

ROSETTES

*Four teacup fulls of flour, One quart of sweet milk,
Two tablespoons of butter, Half a teaspoon of salt, Three eggs*

- Beat the yolks of the eggs very light and stir in the milk.
- Add the melted butter and sift in the flour, then the salt.
- Beat the whites of the eggs to a stiff froth and mix through gradually.
- Warm and grease the pans and bake in a good oven.

SALLY LUNN

*One quart of flour, One quart of milk, One tablespoon of lard,
One tablespoon of butter, One teaspoon of salt,
One tablespoon of white sugar, Half a pint of yeast, Three eggs*

- Stir the yellows of the eggs in the milk.
- Add the flour, sugar, melted lard and butter, then the yeast.
- When risen, add a little more flour, enough to make a soft dough

SALT RISING BREAD

*Two-thirds of a pint of milk, Two tablespoons of corn meal,
One teaspoon of salt, One tablespoon of white sugar,
One tablespoon of lard*

- Mix the salt and meal, pour on the boiling milk and stir until it thickens.
- Put it on the table about nine o'clock at night to rise.
- In the morning add hot water enough to warm it, then stir in flour enough to make it quite thick, adding the sugar and melted lard.
- Make into loaves and set it to rise in a warm place. When light, bake in a moderately quick oven.

SPANISH BUNS

*One pound of granulated sugar, Three-quarters of a pound of flour,
One coffee cup full of cream, One coffee cup full of dried currants,
Six ounces of butter. Two teaspoons of baking powder, Four eggs*

- Cream the butter and flour.
- Beat the yellows of the eggs very light with the sugar and add to the flour.
- Wash, pick and dry the currants; flour well and mix through.
- Beat the whites of the eggs to a stiff froth and stir in slowly.
- Lastly sift in the baking powder. Bake in a well-heated oven.

WAFFLES

*One pint of flour, One pint of sour cream, or buttermilk,
One dessertspoonful of lard and butter mixed,
Half a teaspoon of soda, A little salt, One egg*

- Stir the soda in the milk until it foams, then add the flour and lard and butter melted, beating well all the time.
- Beat the egg separately, adding the yellow first, then the white. The salt should be put in the flour dry.
- Bake in well-greased and well-heated irons.

NOTES

WAFFLES II

*Two pints and a half of flour, One cooking-spoonful of butter and
lard mixed One pint of milk, Half a teaspoon of salt,
One teaspoon of baking powder, Two eggs*

- Mix the milk and flour, then the well-beaten yolks of the eggs.
- Stir in the butter and lard melted and salt.
- Beat well and add slowly the well-beaten whites of the eggs.
- Sift in the baking powder.
- Waffle batter should always be thin.
- Should this batter be too thick, thin with equal portions of milk and water.
- Bake quickly in well-heated and well-greased irons.

WAFFLES III

*Half a pound of flour, Half a pound of butter,
Half a pint of sweet milk, Salt to the taste, Six eggs*

- Cream the butter and flour; add the milk and well-beaten yolks of the eggs in alternation.
- Should this be too stiff, add more milk, as waffle batter should be thin.
- Lastly, stir in gently the well-beaten whites.
- Bake quickly in well-greased and well-heated waffle irons.

YEAST FLANNEL CAKES

*One quart of flour, One pint of sweet milk, One tablespoon of lard,
One tablespoon of butter, One tablespoon of yeast,
One saltspoonful of salt, Three eggs.*

- Beat the milk and flour together until thoroughly mixed, then add the lard and butter melted and the yeast.
- Let this rise and just before baking beat the eggs separately, stir in the yolks, then the whites beaten to a froth.
- Bake on a quick and well-greased griddle.
- If
 - you wish rice in them, when you put in the yolks of the eggs you can add a teacup full of rice that has been boiled until it can be mashed with a spoon.
 - these cakes are made of potato yeast put them to rise over night, if wanted for breakfast.
 - for supper put them to rise at twelve o'clock.
 - quick yeast is used they will be light in three hours.
 - the batter should taste at all sour add a saltspoonful of soda just before baking.

YEAST MUFFINS

*Three teacup fulls of flour, One quart of sweet milk,
One cooking-spoonful of butter, Half a teaspoon of salt,
Half a teacup full of yeast, Three eggs*

- Mix the milk with the flour, beat the yolks of the eggs and, with the butter melted and salt, add to the flour.
- Lastly the yeast.
- Put this to rise at ten o'clock the night before.
- Just before baking the next morning beat the whites very stiff and stir slowly into the batter.
- Grease and heat the molds and bake thirty minutes in a quick oven.
- If these muffins should be wanted for supper put them to rise at twelve o'clock that day.

YEAST WAFFLES

*One pint of flour, A quarter of a pound of butter,
Half a pint of milk, Two tablespoons of yeast, Four eggs*

- Beat the yellows, stir in the milk, then the flour and butter melted, with a little salt.
- Add the yeast; lastly, the well-beaten whites.
- If for supper, put the batter to rise three hours before.
- If for breakfast, make the batter over night.

ADDITIONAL BREAKFAST COURSES

BEEF

DRY BEEF HASH

*One pint of chopped beef, One pint of mashed potato,
Half a teacup full of cream, A teaspoon of chopped onion,
A teaspoon of chopped parsley, Salt and cayenne pepper to the taste*

- Have the beef, that has either been boiled or roasted, free from all fat.
- Mix with the potato, cream, onion and parsley, add the salt and cayenne pepper to the taste.
- Stir in a skillet or bake in an oven for twenty minutes.
- If baked, put in a dish, sprinkle some bread-crumbs on top and put here and there some small pieces of butter.
- A tablespoon of butter can be added when mixing.

NOTES

TO COOK SAUSAGES

Make into small cakes half an inch thick, dredge with a little flour and fry in a skillet with a small piece of lard until a dark brown

SAUSAGE MEAT

*Eleven pounds of tenderloins, Seven pounds of leaf fat,
Four heaping tablespoons of powdered sage, Three teaspoons of salt,
Four tablespoons of ground black pepper,
One teaspoon of cayenne pepper*

- Chop or grind the meat as fine as possible.
- Put in "the salt and pepper; lastly, the sage.
- Mix well with the hands and fry in little cakes.

SAUSAGE MEAT II

Five pounds of tenderloins, Four pounds of leaf fat,
Four tablespoons of ground sage, One tablespoon of black pepper,
One tablespoon and a half of salt, One teaspoon of cayenne pepper.*

**The fat that lines the abdominal cavity and encloses the kidneys*

- Pick out the strings from the fat and the pieces of skin from the tenderloins before weighing.
- Run through the meat grinder twice; put in the seasoning and mix well with the hands.
- Pack in a stone jar and keep in a cool place.
- Fry in small cakes.

SAUSAGE MEAT III

Three pounds of tenderloins, Two pounds of leaf fat,
Two heaping tablespoons of powdered sage,
Two tablespoons of ground black pepper, Half a teaspoon of cayenne
pepper, One heaping teaspoon of salt.*

**The fat that lines the abdominal cavity and encloses the kidneys*

- Grind the tenderloins and fat as fine as possible; add the sage, pepper and salt and mix thoroughly with the hands.
- Then put in a stone jar and keep in a dry, cool place.
- When cooking, make into small, round cakes and fry a very dark color.

NOTES

ONE WAY TO COOK A STEAK

A nice, tender beefsteak, Butter, black pepper and salt.

- Wipe the steak dry and pepper it well with black pepper.
- Put it on a gridiron before a bright fire.
- Broil one side until half done and do the other side the same way.
- Have ready a pan over hot water, with a large piece of butter, black pepper and salt.
- Press the steak well on each side, return to the fire and broil a few minutes longer.
- Have a dish heated, put the steak on it and pour over the butter in which the steak was pressed.
- Never salt a steak until half cooked.

ANOTHER WAY TO COOK A STEAK

*A nice tender steak, Tomato or walnut catsup,
Black pepper and butterflies*

- Put a little butter in the skillet and when quite hot put in the steak.
- Press and turn in the butter until nearly done, then take it out, put in a little walnut or tomato catsup and let it stew for a minute.
- Return the steak to the skillet, press it for a few minutes longer, then put it on a heated dish and the gravy over it.

BEEF STEW FOR BREAKFAST

*One quart of beef cut in dice, One dessertspoonful of chopped onion,
One pint of cold boiled potatoes cut in dice,
One cooking-spoonful of butter, Salt and black pepper to the taste,
One dessertspoonful of flour*

- Put the beef and onion into a skillet, with water enough to cover and simmer for twenty minutes and add the potatoes and cook five minutes longer.
- Put the flour and butter together, stir in and when it thickens, season.
- Have ready, in a heated dish, some nicely cut pieces of buttered toast and pour the stew over them.
- A little summer savory can be added if desired. Cold roast beef must be used.

NOTES

EGGS

TO BOIL EGGS

- Wash the eggs and put them as wanted into a kettle of boiling water.
- If wanted soft, boil three minutes, if wanted harder, boil five minutes.
- If wanted for salad, boil fifteen minutes, then put them in cold water, so as they will peel easily.
- Always eat soft-boiled eggs as soon as they are done.

EGGS WITH CHEESE

*Two ounces of grated Parmesan cheese, Two chopped spring onions,
Two tablespoons of sherry wine, One ounce of butter, Six eggs*

- Put the grated cheese into a saucepan with the chopped onion and sherry wine.
- Stir all over the fire until the cheese is thoroughly melted.
- Beat the eggs, put them into the saucepan with the cheese and stir over a slow fire until done.
- Have some nicely cut pieces of hot fried toast and pour the mixture over them.
- A teaspoon of chopped parsley would be a pleasant addition stirred in the cheese before it is melted.

OMELETTE

*One teaspoon of flour, One teaspoon of chopped parsley, A
saltspoonful of chopped onion, A tumbler of milk, A large cooking-
spoonful of butter, Eight eggs*

- Beat the eggs together very light, add the milk and the flour.
- Then the onion, parsley, salt and black pepper to the taste and melted butter. Have ready some butter in a well-heated pan.
- Pour in one half of the mixture and shovel to the middle of the pan, so as to have it in the shape of a half moon.
- Let it brown nicely and turn into a heated disk.
- Make another omelette out of the remaining half.

NOTES

SMALL OMELETTES

*Half a teacup full of milk, Two tablespoons of stale breadcrumbs,
Half a teaspoon of chopped parsley, One dessertspoonful of butter,
Five eggs, salt and black pepper to the taste,
A saltspoonful of chopped onion*

- Soak the breadcrumbs in the milk, stir in the well-beaten yolks of the eggs.
- Beat hard and add the parsley, onion, salt and black pepper; then the butter, melted.
- When ready to fry, beat the whites to a stiff froth and stir in slowly.
- This will make five small omelettes, or one large omelette.

TO POACH EGGS

*One pint of boiling water, One saltspoonful of salt,
As many eggs as required*

- Put the water in the skillet with the salt, let it boil, then break the eggs carefully into it, one at a time and let them poach for three minutes.
- Take them out carefully and put each one on a round, thin slice of buttered toast and then on a well-heated dish.

TO PRESERVE EGGS FOR WINTER USE

A piece of lime the size of a quart bowl, Half a pound of cream of tartar, Two quarts of water, Salt sufficient to float an egg

- Slack the lime by degrees with a little boiling water, keeping it well covered during the process.
- Add the water, cream of tartar and salt. Let this preparation stand for a week.
- Place the eggs in a wide mouth crock or tub, with the little ends down, being sure that each end is perfectly sound.
- Place on them a thick cloth, then a plate with a weight on it, to keep the eggs in place.
- Lastly, pour over the pickle, taking care to have all the eggs well covered.
- Eggs preserved in this way will keep fresh for nearly a year.

NOTES

HAM

TO DEVIL HAM

*A few thin slices of cold boiled ham, Mixed mustard,
breadcrumbs and black pepper*

- Pepper the slices of ham, spread the mustard on them and sprinkle with grated breadcrumbs.
- Roll each piece and tie a thread loosely around.
- Put them in the oven, with some butter in the pan, for about ten minutes, basting the pieces with the butter as they are cooking.
- The thinner the slices are cut, the better.

HAM OMELETTE

*One teacup full of chopped ham, One dessertspoonful of butter,
Black pepper to the taste, Six eggs*

- Cold boiled ham must be used for chopping.
- Put in black pepper to the taste and add the well-beaten yolks and a tablespoon of butter melted.
- Lastly, beat the whites of the eggs very light and stir slowly in.
- Have ready a hot pan with some butter in it, pour in the mixture and when done, fold over and serve in a well-heated dish.

NOTES

OTHER

LAMB CHOPS

They should be neatly trimmed; the bone scraped, peppered and rolled in butter; then broiled with great care.

When done, put more butter on them, also some salt and black pepper.

Wrap little ruffles of white paper around the ends of the sticks; place the chops nicely around the dish and have a center of tomatoes, peas, champignons or mashed potatoes.

Chops are also nice dipped in breadcrumbs, after broiling and browned in lard and served as above.

MUTTON OR LAMB STEW

One pound of lamb or mutton, One medium sized onion, One cooking-spoonful of butter, One teaspoon of flour, Salt and cayenne pepper to the taste, Half a pint of milk, Six potatoes

- Take cooked mutton and cut into dice.
- Boil the potatoes and cut them also into dice.
- Have the milk boiling in the skillet, then put all in and stew for ten minutes.
- Cream the butter and flour and stir in the mutton until it thickens.
- Have in the dish some hot buttered toast and pour the stew over them.
- The onion should also be boiled before putting in the stew and chopped fine.

COLD MUTTON HASH

One pint of chopped mutton, One pint of chopped potatoes, One medium sized onion chopped fine, Half a teaspoon of powdered summer savory, A cooking-spoonful of butter, Salt and black pepper to the taste

- Put the potatoes and onion in a skillet with enough water to cover.
- Stew for half an hour and add the butter, summer savory, mutton, salt and pepper.
- Stir for ten minutes and serve on pieces of buttered toast.
- Should the hash be thin, mix with the butter a teaspoon of flour.
- Cold beef hash can be made in the same way

NOTES

TONGUE TOAST

One boiled tongue, A teacup full of cream, Yolk of one egg, A half-teaspoon of mixed mustard

- After the tongue has been well boiled and is perfectly cold, either grate or mince very fine.
- Mix with it the cream, the well-beaten yolk of the egg and the mustard.
- Simmer two or three minutes.
- Cut off the crust of some slices of bread, toast nicely and butter well.
- Heat a flat dish, lay the slices of toast on it, spread the mixed tongue on them and send to the table hot in a covered dish.
- This makes a nice breakfast or supper dish.
- For tongue, substitute cold boiled ham.

TURKEY HASH

One quart of chopped turkey, One pint of potatoes cut in dice, One cooking-spoonful of chopped celery, Half a coffee cup full of cream, A dessert-spoonful of flour, Salt and black pepper to the taste

- Put the potatoes and celery in a skillet, with water enough to cover and stew for half an hour.
- Then put in the turkey, cream, salt and pepper and let all come to a boil,
- Mix the flour with a little of the liquid of the hash and stir in until it thickens.
- If cream is not to be had, substitute milk and a tablespoon of butter and if celery is not convenient, put in a teaspoon of chopped onion and summer savory, to the taste.

TURKEY HASH II

One pint of chopped turkey, One pint of mashed potatoes, A half teacup full of cream, Two tablespoons of chopped celery, A cooking-spoonful of butter, Salt and cayenne pepper to the taste

- Mix the turkey, potato and cream well together; add the celery, salt and cayenne pepper; melt the butter and stir in.
- Put all into a skillet and stir for five minutes, or put into a dish, sprinkle breadcrumbs and pieces of butter on top and bake in an oven for twenty minutes.
- If not baked, when putting it in the dish have ready in it some pieces of hot buttered toast.

NOTES

TURKEY HASH III

- Take what cold turkey you have, chop very fine, add the stuffing, a little water and a cooking-spoonful of butter.
- Stir for ten minutes and serve on nicely cut pieces of buttered toast.
- Should there be no stuffing left, put in as much mashed potatoes as you have chopped turkey and cook as directed.

TO MAKE VEAL HASH

One quart of chopped veal, One teaspoon of chopped onion, Two tablespoons of tomato catsup, One cooking-spoonful of butter, Salt and black pepper to the taste, One teaspoon of flour

- Cut in dice a quart of the cold fillet of veal, cook the onion before chopping, put it with the veal, a pint of hot water, salt and pepper into a skillet.
- While it is simmering, wet the flour and butter together and stir in until it thickens, then add the catsup.
- Have pieces of buttered toast about four inches square in a heated dish and pour the hash over them.
- Stuffing can be added instead of the flour if desired.

WELSH RARE BIT

Half a pound of new cheese, The yolk of one raw egg, Salt and cayenne pepper to the taste

- Melt the cheese slowly and add by degrees dry mustard to the taste, then the salt and cayenne pepper; thin with beer.
- Have some nicely cut pieces of buttered toast and spread the cheese on them.

WELSH RARE BIT II

Half a pound of fresh cheese, Half a teacup full of cream, One teaspoon of mixed mustard, Salt and cayenne pepper to the taste, One teaspoon of butter

- Put the cheese in the dish you intend serving this in and let it be one that will stand the heat.
- While it is melting, mix the mustard with the cream; melt the butter and add; then season to the taste.
- Let it come to one simmer, stirring all the time to have the ingredients well mixed, then serve immediately.
- Let it stand for a moment or two after you stop stirring, so as to have the top smooth.

OFFAL

TO STUFF A CALF'S HEART

One calf's heart, Four tablespoons of soaked bread, Half a teaspoon of chopped onion, Half a teaspoon of powdered summer savory, A tablespoon of butter, Yolk of one raw egg, Salt, cayenne pepper and nutmeg to the taste

- Mix the ingredients thoroughly.
- Make a little hole in the heart and put the ingredients in with a piece of fat, bacon, skewered over the end.
- Put on in water enough to keep it well covered and boil for an hour.

FOR THE GRAVY

- Take a coffee cup full of water the heart has boiled in
- Mix a teaspoon of browned flour with a tablespoon of butter.
- Stir in the gravy until it thickens
- Add a cooking-spoonful of wine.
- Pour this over the heart

CALF'S HEAD, FRIED

One calf's head, Yolk of one egg, A tablespoon of butter, Two rolled crackers, Salt and cayenne pepper to taste, Ground cloves and nutmeg to taste, Two large onions

- Mix the flour and butter perfectly smooth and stir in the two-thirds of a pint of the water the head has boiled in.
- Then the salt and cayenne pepper to the taste.
- Boil until it thickens and just before taking it off, add the wine glass of wine.
- Put the calf's head in the center of the dish, pour the gravy over it and garnish with thin slices of lemon and sprigs of parsley, in alternation, until the head is covered.
- Put the little cakes, made of the brains, around the dish.

GRAVY FOR FRIED CALF'S HEAD

- Two-thirds of a pint of water the head was boiled in,
- Two tablespoons of butter
- A dessertspoonful of flour
- A wine glass of wine
- Salt and cayenne pepper to taste

CALF'S HEAD SOUP

*One pelted ["skinned"] calf's head, A knuckle of veal,
A pint of turtle beans, Three gallons of water*

- Soak the head in water over night, putting in a cooking-spoonful of salt in the water.
- Take out the brains and put them in another pan of salted water, changing the water until the blood is all drawn out.
- The next morning, put in the calf's head and veal, or a set of calf's feet, into the three gallons of water and boil six or seven hours, until the head is perfectly tender;
- Take it out of the water; remove the bone, cut the meat into small pieces and put them back into the soup.
- Season with black pepper, salt, sweet marjoram and summer savory, to the taste.
- Put the Mexican beans also to soak overnight and boil until thoroughly done.
- Then pass through a sieve and add the soup.
- Make egg balls with the yolks of two hard-boiled eggs, one raw egg and flour enough to mix them with. Roll out the size of a hazelnut.
- Take two pounds of cooked fillet of veal, chop very fine, season with salt, pepper, sweet marjoram and one small onion chopped fine.
- Add half a cup full of breadcrumbs and one egg.
- Mix all together with a wooden spoon and make into small balls with a little flour.
- Fry in boiling lard, a cinnamon brown.
- Put this in the ice-chest with the soup and fry the balls as you wish each day.
- When serving, put some slices of lemon in the tureen and pour the soup over them, adding the force meatballs, egg-halls and wine to the taste; also, the yolks of two hard-boiled eggs mashed fine.
- If you do not use the black beans, brown a little flour or sugar to color the soup with.
- Put the brains in a cloth, boil till tender.
- Mash the yolks of two hardboiled eggs and mix with the brains, adding black pepper and salt.
- Boil the calf's tongue until tender and put the brains in spoonful around the tongue, alternating with a slice of lemon.

This will make a nice side dish.

CALF'S HEAD SOUP II

*One calf's head, Six quarts of clear water, Two bunches of parsley,
One teaspoon of ground allspice, Half a teaspoon of ground cloves,
One teaspoon of powdered summer savory, One pint of sherry wine,
Salt, cayenne and black pepper to the taste, One onion*

- Boil the head until the meat drops off of the bones, which will take about four hours.
- Take out the bones and chop the meat very fine. Take the brains for the force-meat balls.
- Also, chop very fine the onion and parsley and mix with the meat, adding cayenne and black pepper, salt, spices, summer savory, a cooking-spoonful of butter and a dessertspoonful of flour.
- Boil ten minutes and just before serving heat the wine and stir it in.
- Serve a slice of lemon, yolk of a hard-boiled egg and a force meat ball in each plate; or, mash the yolks of six hard-boiled eggs very smooth and stir in the soup.

FORCE MEAT BALLS FOR CALF'S HEAD SOUP

- Half a pound of well-cooked veal, One calf's brains, Salt, cayenne pepper and nutmeg to taste, Two eggs.
- Chop the brains and veal as for mince meat; mix with the eggs, salt, cayenne pepper and nutmeg.
- Flour a board, drop a small piece here and there, roll into balls in the flour, using as little flour as possible.
- Throw them into boiling lard and fry a dark brown.
- Drain and when cool put into the soup.
- A spoonful or two of fine breadcrumbs can be used in mixing the balls if desired.

TO STUFF A CALF'S LIVER

*One calf's liver, One pint of breadcrumbs, One chopped onion,
One teaspoon of summer savory, One teaspoon of chopped parsley,
Salt, black pepper and mace to the taste.*

- Take out all the veins of the under side and make deep incisions on the other side.
- Mix the stuffing well together and put carefully in the incisions and skewer each tightly.
- Pepper and dredge with flour, not forgetting to put two thin slices of pickled pork on top.
- Put into a pan, with a pint of water.
- Baste well for an hour and a quarter, then take out of the pan, thicken the gravy with a little browned flour, adding allspice and wine to the taste. Pour over the live and serve very hot.

BRAINS IN SHELLS

*One quart of brains, One tumblerful of sweet cream,
One cooking-spoonful of butter, Salt and black pepper to the taste,
One teaspoon of flour*

- Soak the brains until the blood has disappeared entirely from them, pick the gristle and bone from them and parboil until white and tender.
- Then add the cream, butter, flour, pepper and salt and stew until done.
- Break up the brains with a spoon until fine, put them in shells with grated breadcrumbs and small pieces of butter on top and put them into the oven to brown.

This recipe applies to hogs' brains. Calves' brains can be cooked the same way and a little of the extract of celery put in just before filling the shells is a great improvement.

CALF'S HEAD A LA TERRAPIN

*One calf's head, One pint of the water the head has boiled in,
One teaspoon of allspice, One tablespoon of white flour,
One teaspoon of browned flour, Two large cooking-spoonfuls of
butter, Half a tumblerful of Madeira wine, Salt,
cayenne pepper and mace to the taste.*

- Boil the calf's head until perfectly done.
- Chop up the meat with the brains, taking out the bones and gristle. Put into a saucepan, with the pint of water it has boiled in.
- Let it simmer.
- Mix perfectly smooth the butter and flour, adding two tablespoons of the liquor. Stir into the calf's head.
- Add the allspice, mace, salt and cayenne. Let it simmer until it thickens and just before taking it off the fire, pour in the wine.
- Garnish the dish with thin slices of lemon.
- This is just as delicious baked.
- Take out the brains and parboil.
- Put the head in a pot with cold water enough to cover it and the onions whole, with a little salt.
- Boil until tender enough to take out all the bones.
- Then season with cayenne pepper, salt, cloves and nutmeg to the taste.
- Dredge with flour and fry a light brown.
- Season the brains also with salt, nutmeg, cayenne pepper, to the taste.
- Add the butter, yolk of the egg and two rolled crackers.
- Mix well with the hands, shape into little cakes and fry a light brown.

TO PREPARE HOGS' BRAINS

- When they are taken from the heads they must be picked, skinned and washed, changing the water while washing until it is clear.
- Put them into a bucket of cold water with some salt, soak for fifteen minutes and they will be ready for use.
- Stew or fry.
- They can be kept for ten days by soaking them in salt and water and changing the water every third day.

TO FRY HOGS' BRAINS

*One quart of brains, One large cooking-spoonful of butter, Salt,
black pepper and powdered sage to taste, Four eggs*

- Beat the eggs together and mix with the brains.
- Heat the skillet, put in the butter and when melted add the brains.
- Stir rapidly all the time, as you do when scrambling eggs.
- When half done add the salt, black pepper and powdered sage, continue to stir and when they cease to stick to the skillet they are done.
- This makes a delicious dish for breakfast.
- Be sure to wash all the blood from the brains and pick out all the pieces of bone and the strings.

TO STEW HOGS' BRAINS

*One quart of brains, One teacup full of sweet cream, One tablespoon
of butter, Salt, black pepper and powdered sage to the taste*

- After the brains have been well washed and picked, put them into hot water enough to cover them and stew ten minutes.
- Pour off the water, stir in the cream, butter, pepper, salt and sage. Simmer for five minutes longer and serve.

NOTES

TO FRY HOGS' FEET

*Three pigs' feet, Two eggs, salt and pepper,
One teacup full of breadcrumbs*

- Slice the feet lengthwise; dip thoroughly first in the egg, then in the breadcrumbs, let them stand for about fifteen minutes so as the egg will be well dried upon them.
- Have a good deal of hot lard in a deep skillet and fry as you would oysters.
- The salt and pepper, to the taste, must be put in the eggs, which should be well beaten before dipping the feet in them.

TO BOIL HOGS' FEET

*Two dozen pigs' feet, A good deal of water,
A large cooking-spoonful of salt*

- Put the feet into a large pot and cover with lukewarm water, adding the salt.
- Simmer slowly until thoroughly done, which will take four or five hours.
- The bones must be loose, but they must not be allowed to remain in the water until they are ready to fall out.
- When done, put in a large, wide-mouthed jar and cover with the water they were boiled in.
- Put in the following spices: one coffee cup full of whole allspice, half a teacup full of whole cloves, one coffee cup full of whole black pepper grains.
- Lastly, add a third as much vinegar as you have water.
- Watch them closely, so as not to let the water and vinegar be absorbed entirely, but when you see it disappearing add more according to directions.

TO STEW HOGS' FEET

*Some cold boiled hogs' feet, Cream according to the quantity of feet
Salt and pepper to the taste, A little sweet marjoram*

- Take the quantity of feet you wish to serve, put them into a saucepan with a little hot water.
- Cover and steam until perfectly soft and put in the cream.
- Let it boil up once, rub the butter and flour together, add to the feet, boil up once more, season and put in a little sweet marjoram to the taste.

TO BAKE SWEETBREADS

*Three sets of sweetbreads, Two tablespoons of butter and lard,
One coffee cup full of breadcrumbs, Two eggs*

- After the sweetbreads have been well boiled and are cold, roll them carefully first in the egg, then in the crumbs.
- Let them stand, so as the egg and crumbs will dry on them, then have the lard and butter, half and half, in a hot skillet, put in the sweetbreads and baste constantly for fifteen minutes.
- Serve either with a tomato or champignon sauce.

TO STEW SWEETBREADS WITH CREAM

*One set of sweetbreads, One pint of rich cream,
One dessertspoonful of butter, Two teaspoons of flour, salt, cayenne
pepper and nutmeg to the taste*

- Cook the sweetbreads thoroughly, pick off the gristle and fat.
- Cut into small pieces and put into a saucepan with the cream.
- Boil five minutes and add the butter and flour well creamed.
- Lastly the salt, cayenne pepper and nutmeg to the taste.
- This quantity can be increased according to the number to be served.

TO PREPARE TRIPE (Cow's Stomach)

Cold water, Tripe, Vinegar, Salt

- Scrape and wash the tripe thoroughly.
- Put it in cold water and salt and soak for ten days.
- Don't put much salt in and just keep it covered with water and change it every other day.
- Boil it for nine hours steady and it will be ready to fry, stew or boil.

*If it is to be kept any length of time,
it should be put in brine or vinegar.*

NOTES

TO FRY SWEETBREADS

*Three sets of sweetbreads, One large coffee cup full of sweet milk,
One teaspoon of flour, One dessertspoonful of butter,
Salt and black pepper to the taste, One well-beaten egg.
Three sets means of six sweetbreads*

- Wash them clean; put them into a kettle of boiling water, with a teaspoon of salt.
- Boil slowly for twenty minutes, then throw them into cold water.
- After five minutes, take them out and set them away to get cold
- Have ready the batter made of the above ingredients; split the sweetbreads, dip each piece into the batter and fry a nice brown in hot lard.

TO FRY SWEETBREADS II

*Three sets of sweetbreads, One large coffee cup full of sour milk,
One teaspoon of flour, One teaspoon of butter, One well-beaten egg,
A saltspoonful of soda, Salt and black pepper to the taste*

- Wash the sweetbreads clean, put them into a saucepan with boiling water and half a teaspoon of salt.
- Let them boil for twenty minutes, then put them into cold water for about fifteen minutes and put them aside to get cold.
- Beat the egg, add the flour, then the butter melted.
- Dissolve the soda in a little water and beat into the sour milk until it foams, then stir in the egg.
- Season to the taste, split the sweetbreads, dip in the batter and fry in hot lard a cinnamon brown.

NOTES

TO COOK CHAMPIGNONS WITH SWEETBREADS

*Two cans of champignons, Two sets of sweetbreads,
Three teaspoons of white flour, One teaspoon of brown flour,
One pint of clear soup, One large cooking-spoonful of butter, Two
wine glassfuls of wine, Mace, salt and cayenne pepper to the taste*

- Cook the sweetbreads thoroughly and break into small pieces, taking care to get off all the skin and gristle.
- Cut up the champignons and put them, with their liquor, into a saucepan with the clear soup.
- Boil three-quarters of an hour, then add the salt, pepper and mace, also the sweetbreads.
- Mix the butter with the flour, put into the sweetbreads and stir until it thickens.
- Just before taking the saucepan off the fire add the wine.
- Serve very hot.

TO STEW TRIPE (Cow's Stomach)

*One teacup full of cream, One tablespoon of butter, One teaspoon of
flour, Three hard-boiled eggs, Salt and pepper to the taste*

- Cut the quantity of tripe you intend stewing into small pieces, about two inches square.
- Pat it into a saucepan, with equal quantities of milk and water, enough to cover well.
- Boil half an hour, then stir in the cream.
- Put the flour and butter together and add to it; after it has boiled five minutes longer, chop the hard-boiled eggs and stir them in.

A little vinegar and mixed mustard is an improvement.

NOTES

SOUPS

TO BURN SUGAR FOR COLORING SOUPS

Half a pound of sugar, A tablespoon of water

- Put the sugar into a saucepan, with the water.
- Stir constantly over the fire, until it has a rich dark-brown color, taking great care not to let it burn or get black.
- Then pour in a teacup full of water. Let it boil five minutes longer; cool and strain through a coarse piece of muslin.
- Put it in a bottle, cork tightly and use when needed.

ASPARAGUS SOUP

*Three pounds of veal, Three bunches of asparagus,
One gallon of water, One teacup full of cream,
One tablespoon of corn starch, Salt and white pepper to the taste*

- Put one-half of the asparagus in the water with the veal and boil in a closely covered pot for three hours, or until the meat is in pieces, or the asparagus is dissolved.
- Strain and return to the pot and add the remaining half of the asparagus.
- Season with salt and white pepper and boil twenty minutes longer.
- Just before you take it off the fire add the cream, into which has been stirred a tablespoon of corn starch
- Boil ten minutes longer and serve with nicely cut squares of fried toast. In the winter use celery instead of asparagus. (Three bunches will be the quantity required for this soup)

SOUP STOCK OF BEEF

*One large shin bone, Four quarts of water, Two pounds of lean beef,
Four carrots, three onions, Four turnips, one bunch of parsley,
One teaspoon of celery seed, Salt to the taste.*

- Put the bone, which has been previously cracked in three pieces, into the soup-pot, with the water and beef cut into pieces the size of an egg and some salt. Boil slowly for an hour, skimming well until all of the grease is taken off.
- Scrape the carrots, peel the onions and turnips, then quarter and, with the celery seed, add to the soup
- Let this boil slowly for four hours; take off, strain into a stone jar and keep in a cool place.
- Veal stock can be made in the same way, by getting a large knuckle of veal and adding two pounds of the meat.

BLACK SOUP

One veal shank, One gallon of water, Two large carrots, One large onion, Three medium-size potatoes, One bunch of parsley, One bunch of summer savory, Half a pint of browned flour, One pint of Madeira wine, Salt and black pepper to the taste

- Cut up the shank and put it on with the vegetables, salt and pepper, to boil slowly for four hours, skim-ming constantly while boiling; strain.
- Put into a clean pot with the parsley, summer savory and browned flour.
- Boil for one hour; take out the parsley and summer savory and, just before serving, heat the wine and put it in.
- Put in the soup as many yolks of hard-boiled eggs, thin slices of lemon and force-meat balls* as you have guests to serve, allowing one yolk, one force-meat ball and a slice of lemon for each plate.

**Force Meat Balls: Force meat is heavily seasoned, ground meat that is used to make meatballs or patties and is often used as a stuffing. When made into balls, force meat is often used as a garnish, particularly for whole animal heads and stews.*

CHEAP BLACK SOUP

*The bones of a cold roasted turkey, One slice of pickled pork,
A teaspoon of powdered summer savory,
One cooking-spoonful of butter, One large carrot, One large turnip,
One medium-sized onion, One bunch of parsley,
One teacup full of cooking wine, Half a teacup full of browned flour,
One gallon of water, Salt, black and cayenne pepper to taste*

- Crush the bones, scrape and cut the carrot into four pieces, peel and cut the onion into four pieces and do the same with the turnip.
- Put all into the soup pot with the butter and pickled pork.
- Fry until well browned, then pour on the water and put in the parsley and summer savory. Boil slowly for four hours, skimming carefully all the time.
- Strain through a sieve, return to the soup pot, put in the browned flour and boil twenty minutes longer, then add the salt, pepper and allspice and just before serving, heat the wine and stir in.
- Crush the yolks of two hard-boiled eggs, put them in the tureen and pour the soup in.

NOTES

ANOTHER RECIPE FOR BLACK SOUP

One three-pound beefsteak, Two carrots, One onion, Three potatoes, One bunch of parsley, Half a pint of browned flour, Half a teacup full of wine, Salt and pepper to the taste

- Cut the beefsteak up and put it on with three quarts of water.
- Boil for four hours, skimming constantly
- Peel and cut up the vegetables and put them into the soup.
- Boil one hour longer and strain through a colander, then return to the soup pot.
- Put in the parsley and browned flour, boil slowly an hour longer, heat the wine and pour in.
- Make some force-meat balls* out of the meat and put in the soup, with some thin slices of lemon.

**Force Meat Balls: Force meat is heavily seasoned, ground meat that is used to make meatballs or patties and is often used as a stuffing. When made into balls, force meat is often used as a garnish, particularly for whole animal heads and stews.*

BOUILLON, OR CLEAR SOUP

Four pounds of lean beef, Four quarts of clear water, One teaspoon of celery seed, Four large onions, Six large carrots, One bunch of parsley, Six blades of mace, Sixteen whole cloves, The whites of four eggs, Salt and pepper to the taste

- Cut the beef into pieces the size of a walnut, taking care not to leave a particle of fat on them.
- Pour on the four quarts of water and let it boil up three times, skimming well each time; for if any of the grease is allowed to go back into the soup, it will be impossible to get it clear.
- Scrape the carrots, stick four whole cloves firmly into each onion and put them in the soup.
- Then add the celery seed, parsley, mace, pepper and salt.
- Let this boil until the vegetables are tender, then strain through a bag, return to the soup pot and stir in the well-beaten whites of the eggs.
- Boil until the eggs gather to one side, skim off and color a delicate amber by burning a dessertspoonful of brown sugar and stirring it into the soup until sufficiently colored.
- Wash the bag in warm water, pour the soup through again and serve.

CABBAGE SOUP

One large head of cabbage, Two quarts of clear water, One pint of sweet milk, One large cooking-spoonful of butter, One bunch of parsley, Salt and cayenne pepper to the taste

- Take off the outside leaves of the cabbage, cut it up and fry it with the butter until it commences to turn yellow.
- Put it into a saucepan with the parsley, salt and cayenne pepper.
- Boil one hour, take out the parsley, pour in the milk and boil fifteen minutes longer.
- Serve very hot.

PUREE OF CHICKEN

One large chicken, One small knuckle of veal, Three quarts of water, A quarter of a pound of rice, One bunch of parsley, One blade of mace, Half a teaspoon of celery seed, A coffee cup full of boiling cream, Salt and pepper to the taste

- Put the chicken and veal on with three quarts of water, together with the rice, parsley, mace and the celery seed, tied in a muslin bag.
- Boil gently until the chicken is thoroughly done, taking care to skim well all the time it is boiling.
- Take out the veal, bone, cut and pound the chicken in a mortar; moisten it with a little of the stock and pass it through the colander.
- Strain the stock, pressing the rice through the sieve.
- Return the chicken to the stock, season and just before serving, pour in the cream.
- Heat thoroughly, but don't boil.

WHITE CONSOMME OF CHICKEN

Two large, fat chickens, Half a teaspoon of celery seed, One blade of mace, One bunch of parsley, Salt and white pepper to the taste

- Cut each chicken into four parts; put them into cold water to cleanse them entirely from the blood.
- In fifteen minutes drain and put them into the pot.
- Tie the celery seed in a thin piece of muslin; add the mace and parsley; pour on three quarts of water and boil gently for two hours, if young; three, if old
- Skim constantly and when they are tender, strain through a sieve.

This will answer also for white sauces and should be used instead of water for filling them up.

SIMPLE CHICKEN SOUP

*One coffee cup full of cream, One teacup full of well-boiled rice.
One blade of mace, A saltspoonful of celery seed,
One dessertspoonful of corn starch*

- When boiling a pair of chickens for dinner, put in a blade of mace and a saltspoonful of celery seed.
- After the chickens are done, take out two quarts of the water; skim well and add the cream, or rich milk; then the rice and the dessertspoonful of corn starch; season to the taste.

*It will require about three quarts of water
for a pair of chickens.*

CHICKEN SOUP FOR THE SICK

One large chicken, Three pints of cold water, Three tablespoons of rice, One bunch of parsley, Salt and pepper to the taste

- Cut the chicken into four parts and wash in cold water;
- Put the pieces into a saucepan with the three pints of water, a little salt, the rice and parsley.
- Let it boil gently for an hour and a half, skimming constantly
- Take out the meat and parsley and pour the soup into a bowl.

CREAM CELERY SOUP

*One quart of chicken soup, One dessertspoonful of butter,
One dessertspoonful of corn starch, Three heads of celery,
One quart of milk or cream*

- Take the white part of the celery and chop it as fine as possible.
- Put it to boil with the milk and let it cook until it can be rubbed through a sieve.
- If too thick, after it has been rubbed through, add a little more milk.
- Return it to the pot and add the chicken soup.
- When it has boiled about ten minutes, rub the butter and corn starch together and stir in until it thickens.

Season to the taste with salt and white pepper.

NOTES

CLAM SOUP

*Fifty clams, A quarter of a pound of butter,
A teaspoon of chopped parsley, One pint of cream,
Salt and cayenne pepper to taste, Two quarts of hot water*

- Strain the liquor from the clams and put it in the saucepan.
- Let it boil ten minutes, skimming well while boiling.
- Add two quarts of hot water, the butter and parsley; then the clams, chopped quite fine; lastly the cream, salt and cayenne pepper to the taste.
- Boil five minutes longer and serve. When adding the clams, be careful not to let the soup curdle.

CHESTNUT SOUP

Two quarts of Spanish chestnuts, Two quarts of chicken stock, One pint of rich cream, Salt, nutmeg and cayenne pepper to taste

- Shell the chestnuts, put them in a pan and cover with cold water. Let them scald until the inner skin can be taken off.
- Put them on a sieve, to allow the hot water to drain off. While draining, pour on some cold water, so as the skins can be removed with the hand.
- When they are well skinned, put them into a saucepan with the chicken stock and let them simmer until perfectly tender.
- Then mash through the sieve into the same stock.
- Season with nutmeg, salt and cayenne pepper to the taste.
- Put it into a saucepan with hot water underneath, stirring all the time until it begins to simmer. Pour in the pint of cream and after stirring five minutes longer, serve.

CORN SOUP

*Two dozen ears of corn, Two quarts of water, Two quarts of milk,
Two tablespoons of butter, One tablespoon of flour,
Salt and black pepper to taste*

- Grate the corn, put the cobs in the water and when it comes to a boil take out the cobs.
- Put in the grated corn and when it boils add the two quarts of milk,
- Mix the flour and butter
- Put in two tablespoons of the soup to have it smooth and keep it from curdling the soup, then stir it in the same pan and let it boil until it thickens.
- Lastly, put in the pepper and salt.

GREEN PEA SOUP

Three pints of hulled peas, A knuckle of veal, Four quarts of water, Salt and pepper to the taste, One onion.

- Put the water into a saucepan with the veal, onion, salt and pepper.
- Boil until well skimmed, add the peas and boil steadily for two hours.
- Strain through a colander, then through the sieve, pressing while straining.
- Return to the saucepan and when it boils, add a tablespoon of butter, mixed with two teaspoons of flour and let it boil five minutes longer.
- Have ready in a well- heated screen some fried toast, cut in dice and pour the soup over them.

JULIENNE SOUP

Two quarts of clear soup, Two good-sized carrots, One good-sized turnip, Two large pieces of celery, One small onion, Salt to the taste.

- Cut the vegetables in thin small squares.
- Put the carrots, turnips and onions in the soup and boil steadily for three-quarters of an hour, then put in the celery and boil half an hour longer.
- Poach some eggs, say one for each person, trim them around nicely, drop into the tureen, pour the soup over them just as it is ready to send to the table.

This soup can be served without eggs, according to taste. Add the salt before putting in the eggs.

LEEK SOUP

Two medium sized onions, Six average sized potatoes, One slice of bread. Salt and pepper to the taste, Four leeks.

- Out the leeks and onions into small pieces and fry in butter for ten minutes, add the potatoes, cut in two and the slice of bread.
- Cover the whole with water and, boil until the potatoes are very tender, then mash.
- Add clear soup until the proper thickness and boil over a slow fire for forty-five minutes.

The onions may be omitted if objectionable.

NOTES

TURTLE BEAN SOUP

One quart of turtle beans, Three quarts of water, A quarter of a pound of pickled pork, Yolks of four hard-boiled eggs, A dessertspoonful of flour, Two tablespoons of butter, A teacup full of Madeira wine, Salt and cayenne pepper to the taste.

- Soak the beans all night in one quart of water and in the morning add the other three quarts and the pork.
- Boil steadily, but not too hard, until the beans are perfectly soft, which will take about four hours.
- Mash through the colander, then strain through a sieve, taking care to get all the beans through, except the hulls. Return to the pot, thicken with the flour and butter and let it boil up once.
- Chop the yolks of the hard-boiled eggs and as many thin slices of lemon as may be required, allowing one slice for each person.
- Put these into a well-heated tureen and just before taking the soup off the fire, pour in the wine and add the salt and cayenne pepper to the taste.
- Be sure to take the seeds out of the lemons and the pork out, before mashing the beans.

TURTLE BEAN SOUP II

A knuckle of veal, One medium-sized onion, One pint and a half of beans, One large carrot, Three quarts of water, Wine, salt and pepper, to the taste, One bunch of parsley.

- Soak the beans over night; the next morning put them into a soup pot with the veal and let them boil one hour.
- Peel and quarter the onions, scrape and cut up the carrot, which, with the parsley, put into the soup.
- Boil two hours longer, pour through a colander, then through a sieve and return to the soup pot.
- Cream two tablespoon of flour with a cooking-spoonful of butter, stir in the soup, let it boil ten minutes; then add the wine, salt and pepper.
- Have in heated tureen some thin slices of lemon and yolks of hard-boiled eggs, allowing one of each to every plate and pour the soup over them.

NOTES

GUMBO SOUP

*Two large chickens, Two quarts of okra, Three large onions,
One teaspoon of allspice, One bunch of parsley,
Three quarts of water, One teaspoon of summer savory.*

- Skin and quarter the chickens, cut up the onions and put all into a saucepan with three slices of pickled pork and two tablespoons of butter.
- Fry until the chickens are a light brown and put all into a soup-pot, adding the allspice, parsley, summer savory, salt and cayenne pepper to the taste.
- Let this boil slowly from ten o'clock, skimming frequently.
- At twelve o'clock put on the okra, whole, in a separate pot, with water enough to cover well.
- Boil for an hour and a quarter.
- Half an hour before dinner, take the chicken out of the soup; pick out the bones and cut the meat in small pieces.
- Put back into the pot and add the okra.
- Let it come to a boil and serve.
- This soup can be made in the winter out of canned okra and tomatoes.
- To the above quantity of soup two cans must be used. This quantity is for a large family. Half the quantity can be made if preferred.

OKRA SOUP

*One chicken, or a small knuckle of veal, Two quarts of clear water,
Six large tomatoes, Four large onions, One quart of okra, One bunch
of parsley, Salt and cayenne pepper to the taste, One teaspoon of
summer savory, Half a teaspoon of powdered allspice.*

- Put on the chicken, or veal, in the water and let it boil up twice, skimming carefully until all of the grease is taken off.
- Add the tomatoes, parsley, onions, summer savory, allspice, cayenne pepper and salt.
- Put this on at breakfast time: at 12 o'clock, put in a separate saucepan the quart of okra, cut up in thin slices.
- Boil for an hour, or until perfectly tender.
- Half an hour before dinner, strain the soup and add the okra.

*This is for a 2 o'clock dinner; if for a late dinner,
put on the meat and vegetables at 1 o'clock
and the okra at 5 o'clock.*

CREAM SAGO SOUP

*One large old chicken, Eight whole white pepper grains,
One large blade of mace, One pint of cream, or rich milk,
The yolks of two raw eggs, Salt to the taste.*

- Put the chicken on with about three quarts of water, the pepper grains, mace and salt.
- Boil until the chicken falls to pieces; strain and skim.
- To every two quarts of stock, take three ounces of sago; wash it in hot water and boil it in the soup half an hour.
- Beat the yolks of the eggs into half a pint of cream, or rich milk
- Pour it gradually into the soup, taking care not to allow the soup to boil after the sago is put in and stir all the time while pouring in.

TO MAKE A SIMPLE SOUP STOCK

- Make it either of beef shin or a knuckle of veal, as the vegetable stock is made, only leave out the vegetables and clear it with the whites of eggs, allowing one white to each quart.
- Skim as you would clear soup.

SOUP A LA REINE

*Three fat chickens, One teacup full of breadcrumbs,
Four hard-boiled eggs, One quart of cream,
One teaspoon of celery seed, Three quarts of clear water,
One bunch of parsley, Salt and cayenne pepper to the taste.*

- Put on the chickens with the water, celery seed and parsley.
- Boil about two hours.
- Take out the chickens and strain the water they were boiled in through a cloth.
- Soak the breadcrumbs in the water.
- Take away the skin, gristle, bones and fat, leaving nothing but the lean of the chicken. Grind it and make a paste of it and the yolks of the four hard boiled eggs.
- Press through a coarse sieve, stir into the stock and let it simmer for ten minutes, stirring well all the time. Then pour into a well heated tureen and serve very hot.

NOTES

SPLIT PEA SOUP

Three pints of split peas, A quarter of a pound of pickled pork, Four quarts of water, Three large onions, Two large carrots, Salt and cayenne pepper to the taste.

- Soak the peas overnight.
- In the morning put them on with the four quarts of water and a little salt.
- Peel the onions, scrape the carrots and put them with the pork into the pot with the peas.
- Boil steadily, but not too rapidly, for five hours, then take out the pork and vegetables and press well through a sieve.
- Return to the fire, put in the pepper and more salt if necessary and let it boil up once.
- Have ready in a well-heated tureen some small pieces of fried toast and pour the soup on them.

A teaspoon of celery seed tied in a thin muslin bag and put in at the same time with the vegetables, is quite an improvement.

Soup of navy beans can be made in the same way, only do not put in but a quart of beans.

TOMATO SOUP

One quart of tomatoes, One pint of clear soup, One pint of cream, One dessertspoonful of flour, One tablespoon of butter, Salt and pepper to the taste, A salt spoonful of soda.

- Stew the tomatoes for about half an hour with the soda.
- Rub through a sieve and return to the saucepan.
- Heat the clear soup and cream and stir into the tomatoes.
- Rub the flour and butter together, add to the soup.
- Boil ten minutes; season and serve in a heated tureen with some pieces of fried toast cut in dice.

If made in the winter, canned tomatoes may be used.

NOTES

TOMATO SOUP II

One quart of tomatoes, One pint of hot milk, One teaspoon of soda, One teaspoon of butter, One teaspoon of flour, A saltspoonful of celery seed Salt and cayenne pepper to the taste, Pieces of fried toast.

- Put the tomatoes into a saucepan to boil, with the carrot and celery seed tied in a muslin bag and the soda.
- When it has boiled twenty minutes take out the carrot and celery seed. Put into another saucepan the butter and when it bubbles stir in the flour; then stir in the hot milk, salt and pepper.
- When this comes to a boil add the tomatoes.
- Heat well, but do not boil.
- Have the small pieces of fried toast in the tureen and pour the soup over them. The tomatoes must be thoroughly cooked and strained before putting them in the soup and they must be measured after they are cooked.

TOMATO SOUP III

Two cans of tomatoes, One pint of sweet milk, Six butter crackers, One cooking-spoonful of butter, One teaspoon of soda, Salt and cayenne pepper to the taste.

- Rub the tomatoes through a sieve, put them in a saucepan and let them come to a boil.
- Stir in the soda until it ceases to foam.
- Add the milk, let it boil for about five minutes and stir all the time.
- Take it off and put in the crackers, which have been previously rolled very fine.
- Lastly, the salt and cayenne.

A SIMPLE MOCK-TURTLE SOUP

A knuckle of veal, Four calves' feet, One bunch of parsley. One teaspoon of powdered summer savory, One gallon of water, Three blades of mace, Two large onions, Twelve whole cloves, Salt and cayenne pepper to the taste.

- Put the veal and calves' feet into a pot with the water, parsley, summer savory, mace and onions, having previously stuck six of the cloves firmly in each onion.
- Boil for four hours, skimming off carefully all the grease.
- At the end of that time, strain through a cloth and let it stand overnight,
- The next morning skim off any grease which may have risen on the top, put the stock into a pot, mix a small teacup full of browned flour, boil half an hour and put in the salt and cayenne pepper.

A little allspice and wine can also be added.

FORCE MEAT BALLS FOR A SIMPLE MOCK TURTLE SOUP

*Half a pound of veal, Two tablespoons of chopped suet,
Two tablespoons of breadcrumbs, The juice of one lemon,
The yolks of three raw eggs,
Mace, cayenne pepper and salt to the taste.*

- Pick enough meat off the knuckle and feet to make the half pound and chop as for croquettes.
- Mix with the breadcrumbs the suet and yolks of the eggs, then add the lemon juice, mace, salt and cayenne to the taste.
- Make into balls the size of a large hickory nut, roll in flour and fry in boiling lard for about five minutes.
- Mash the yolks of four hard-boiled eggs and stir in the soup.
- When serving allow a thin slice of lemon and about two of the balls to each person.

*This will make soup enough for two dinners
for a small family.*

VERMICELLI SOUP

*A quarter of a pound of vermicelli, Four pounds of veal,
One gallon of water, Two large onions, Two large carrots,
Half a teaspoon of celery seed, Eight whole cloves,
One blade of mace, Salt and cayenne pepper to the taste.*

- Put the meat into the pot with cold water; let it boil up three times, skimming carefully each time.
- Scrape and divide the carrot; peel the onions and stick four whole cloves firmly in each onion; then, with the other ingredients, put into the soup and boil steadily until the veal and vegetables are tender.
- Strain through a sieve; put back into the pot; beat up the whites of three eggs, stir in and let it boil until the eggs gather to one side.
- Strain off and color with a little brown sugar.
- Now break up the vermicelli into pieces about four or five inches in length, put it in the soup and boil until tender.

NOTES

CANNED TURTLE SOUP

*Two quarts of beef soup, Two tablespoons of brown flour,
One tablespoon of butter, One dessertspoonful of chopped parsley,
Two carrots cut in dice, Three tablespoons of ham cut in dice,
One tablespoon of chopped onion, Yolks of six hard-boiled eggs,
Salt, cayenne pepper and wine to the taste, One can of turtle.*

- Stir the ham, butter, onion, parsley and carrots together in a soup pot over the fire for five minutes.
- Add the beef soup, brown flour, turtle, salt and cayenne pepper.
- Boil fifteen minutes and add the hard-boiled eggs, chopped very fine, with the wine.
- Have some thin slices of lemon and serve two with each plate.
- Have the tureen heated with hot water before pouring in the soup.

CANNED TURTLE SOUP II

*One quart of vegetable soup, One can of turtle,
Four hard-boiled eggs, One teacup full of Madeira wine,
Allspice, salt and cayenne pepper to the taste,
One cooking-spoonful of butter, Two teaspoons of browned flour.*

- Put the soup in a saucepan with hot water underneath and let it simmer for ten minutes, put in the turtle, salt, cayenne pepper, allspice and yolks of hard-boiled eggs, mashed smooth and boil for a few minutes.
- Then cream the butter and flour and stir in the soup until it thickens.
- Warm the wine and just before serving the soup pour it in.
- Serve thin slices of lemon, with the seeds taken out, in each plate.
- Have the tureen very hot before pouring in the soup.

VEGETABLE SOUP

*Two quarts of well-made beef stock, Three large carrots,
Two large turnips, Two large onions, One bunch of parsley,
Three large tomatoes, One quart of clear water, One teacup full of
milk, Two large potatoes, Salt and cayenne pepper to the taste*

- Peel and cut the vegetables in small pieces, put into the stock and add the clear water, boiling for one hour.
- Take out the parsley and rub the vegetables through a sieve; return to the stock, add the milk, salt and cayenne pepper and boil twenty minutes longer.

*Have ready some fried toast cut in dice, put them in a
well-heated tureen and pour the soup over them.*

WHITE SOUP

Two large, fat chickens, Five quarts clear water, One teacup full of rice, Two small onions, Eight whole cloves, One large carrot, One bunch of parsley, One pint chopped celery, Yolks of two hard-boiled eggs, One pint of rich cream, Salt and cayenne pepper to the taste.

- Boil the chickens until thoroughly done, take them out and use the water they were boiled in for the stock.
- Skim off all of the grease, put in the carrot, celery, parsley, salt, cayenne pepper and onions, with four whole cloves stuck firmly in each onion.
- Boil until the rice is soft enough to thicken the soup without using flour.
- Strain the soup, grind the chicken very fine, mash the yolks of the eggs until smooth and mix with the chicken.
- Put this in the soup and boil about fifteen minutes.
- Just before sending the soup to the table, boil the cream and pour in.
- Fry pieces of toast in butter, put in the tureen and pour the soup over them.

FISH

A NICE WAY TO DRESS AND BAKE FISH

One good-sized white fish or haddock, One quart of milk, A quarter of a pound of flour, A quarter of a pound of butter, Two teaspoons of chopped parsley, One medium sized chopped onion, Salt and cayenne pepper to taste, Two eggs.

- Boil the fish until done, take out the bones and sprinkle with a little salt and cayenne pepper.
- Heat the milk, cream the butter and flour together and add to the milk.
- Boil until thick.
- When cool, stir in the eggs, parsley and onion.
- Put in the baking dish a layer of fish and a layer of the sauce and so on until the dish is filled.
- Cover the top with stale breadcrumbs and small pieces of butter.
- Bake three quarters of an hour.

NOTES

TO COOK CODFISH

Two pounds of codfish, Two pounds of mashed potatoes, Four large boiled onions, One dozen hard-boiled eggs, Half a pound of pickled pork, One tablespoon of mixed mustard.

- Soak the fish all night and wash it off in the morning.
- Put it on in cold water to simmer for about a half or three quarters of an hour, as it must be very tender.
- Pick to pieces, chop the onions very fine and mix with the potatoes, cut the pork in thin slices, fry until the grease is out.
- Take pieces out and mix the grease slowly with the potato and codfish, adding the spoonful of mixed mustard.
- Lastly, chop the eggs and add.
- Shape as an omelette and fry in butter until well browned.
- Serve with a rich drawn butter with hard-boiled eggs chopped in it and three tablespoons of Worcestershire sauce beaten in while boiling.

CODFISH BALLS

One pound of codfish, One pound and a half of mashed potato, One cooking-spoonful of butter, The yolks of two raw eggs.

- Skin the fish, take out the bones, weigh and soak overnight.
- In the morning change the water and over it enough hot water to cover
- Let it stand on the range where it will keep warm for about ten minutes, then change the water again and let it boil ten minutes.
- Pick and chop the fish very fine, mash the potatoes while hot and mix with the fish.
- Add the butter and yolks of the eggs, into which you have previously stirred half a teaspoon of mixed mustard.
- Make into small round cakes or balls and fry a nice brown, in lard and butter mixed.

CLAM FRITTERS

Two cup fulls of sweet milk, Two cup fulls of flour, Fifty well chopped clams, One large cooking-spoonful of butter, Three eggs.

- Beat the yellows of the eggs well, stir in gradually the flour and milk in alternation.
- Then the clams and butter melted, salt and black pepper.
- Lastly the well-beaten whites of the eggs.
- Drop in boiling lard and fry a nice brown.

Measure with a coffee cup.

TO SELECT CRABS

Select the thickest and heaviest crabs, which are generally considered the best, though the medium-sized are the most delicate.

When perfectly fresh, the shell should be a bright red and the joints of the legs stiff.

- Boil them as you would lobsters, only boil them longer.

FRICASSEE OF SOFT-SHELL CRABS

Six large, fat crabs, Two tablespoons of chopped onion, Two teaspoons of chopped parsley, Two tablespoons of butter, One cooking-spoonful of browned flour.

- Put the butter and onion into a pan and stir until the onion is soft and well browned.
- Then add the browned flour and parsley, stir for two or three minutes and pour on a quart of boiling water.
- Wash the crabs and chop off the claws while they are alive; put them into the gravy and let them simmer for half an hour. Then put them on a dish and pour the gravy over them.
- Serve with nicely boiled rice.

They should be alive when put into the gravy to cook.

ANOTHER RECIPE FOR CRABS

Two dozen crabs, Three pints of rich milk, Three shallow tablespoons of flour, A salt-spoonful of curry powder, Worcestershire sauce, Salt and pepper to the taste, Six ounces of butter.

- Boil the crabs twenty-five minutes, pour off the water and when cool enough, pick the meat carefully from the shell.
- Let the milk boil slowly, mix the butter and flour together until perfectly smooth, put it in the boiling milk and stir gently to prevent burning, for five or ten minutes.
- Season to the taste with the Worcestershire sauce, salt, cayenne and black pepper and the curry powder.

This dressing must be made the consistency of thick cream.

- Put the crab meat into a bowl, mix the dressing with it, a little at a time, until it is all mixed.
- Chop the parsley very fine, sprinkle it in the bowl and stir all together.
- Wipe each shell with a piece of onion, fill them with the mixture and put breadcrumbs and small pieces of butter over each shell and bake for about fifteen minutes.

TO FRY SOFT-SHELL CRABS

Six softshell crabs, One teacup full of milk, One teaspoon of flour, One egg, Salt and pepper.

- The crabs must be perfectly fresh. Wipe them dry; sprinkle over them a little salt and pepper.
- Beat the egg and milk together.
- Roll the crabs, first in the flour, then in the egg and milk and fry in boiling lard until well browned.

Or sprinkle them with salt and pepper and roll them in cracker powder, then drop them in boiling lard and fry as you would croquettes.

CRAB GUMBO SOUP

One knuckle of veal, Three good-sized onions, A quarter of a peck of okra, Six large crabs, Two gallons of boiling water, Two tablespoons of butter. Salt and pepper to the taste.

- Cut up the onions, slice the okra and fry them in butter with pepper and salt.
- When browned, put all into a pot with the boiling water and when half cooked, divide the crabs, fry them in butter and stir them in.
- Let this simmer for five hours; then it will be done.
- Serve quickly.

If wanted in the winter use the canned okra, one quart and three pints of oysters in the place of the crabs.

TO DEVIL CRABS

One dozen crabs, Inside of a baker's loaf of bread, Yolks of four hard-boiled eggs, Parsley and Worcestershire to the taste. Salt and cayenne pepper to the taste, A quarter of a pound of butter.

- Boil the crabs twenty minutes, then dissect.
- Chop the parsley very fine, mash the eggs smooth and mix all with the meat, sauce, salt and cayenne pepper.
- Wash the shells, fill and dip each one in egg, roll in pounded crackers and fry a nice brown.

NOTES

CREAM FISH

Six pounds of fish, One small white onion, One teaspoon of summer savory, One quart of sweet milk, A quarter of a pound of flour, One tablespoon of butter.

- Boil the fish until done, then bone it.
- Tie in a thin bag, the summer savory and chopped onion.
- Boil one quart of milk, season with salt and pepper, put the bag in and let the milk boil eight minutes, then take it out.
- Put the flour and butter together, stir in the milk and boil three minutes.
- Now arrange in a baking dish a layer of fish, a little salt, then another layer of fish and some salt.
- Pour the milk over, cover the top with breadcrumbs and small pieces of butter and bake until a nice brown.

Cream will be delicious if convenient.

A NICE WAY TO FRY FILLETS OF FISH

The juice of four lemons, One tablespoon of chopped parsley, Half a teacup full of salad oil, Salt and pepper to the taste.

- Place some nice fillets of any kind of fish in a crock; mix the above ingredients well and pour over the fillets.
- Turn them over now and then and when wanted, drain, wipe well, dip each piece in flour and fry in boiling lard a nice brown.
- Serve with any kind of fish sauce.

If this should be prepared in summer, keep the crock in the ice chest and only prepare a small quantity at the time.

TO FRY FISH.

A five pound fish, Salt and cayenne pepper to taste, Three eggs.

- Take a five-pound fish and skin it with a very sharp knife.
- Take out the bones and cut in pieces about three inches square.
- Beat the eggs, season to the taste, with salt and cayenne pepper and a little black pepper.
- Dip each piece of fish in the eggs; and fry a nice brown.

(“HOW TO SERVE IT” --- Next Column)

HOW TO SERVE IT

Put potato croquettes in the center of the dish and arrange the squares of the fish around them.

Garnish the dish with thin slices of lemon and small sprigs of parsley.

Serve with tartare sauce, in a gravy boat.

This makes a delicious dish for breakfast, or luncheon.

FISH IN SHELLS

One white fish weighing three pounds, One pint of sweet thick cream, One cooking-spoonful of butter, One teaspoon of flour, Extract of celery, Salt and pepper.

- Let the fish boil for twenty minutes, then skin and bone it and pick it very fine.
- Put the cream into a saucepan; rub the butter and flour together, then stir into the cream until it thickens. Add extract of celery, salt and pepper to the taste and mix with the fish.
- Fill the shells, put on the top of each some stale breadcrumbs and small pieces of butter and put them in the oven for about ten minutes.

TO FRY FROGS

As much cracker crumbs as will be needed, Two eggs, salt and pepper to taste, One teacup full of milk.

- First boil them in salt and water for about three minutes; take them out and wipe well; beat the eggs and stir in the milk, adding salt and pepper to the taste.
- Dip each frog, first in the egg, then in the cracker crumbs.
- When they have all been dipped, put them carefully into a wire frying basket.
- Put it into a skillet of boiling lard; let them fry a nice brown and serve at once.

LOBSTER BALLS

One large hen lobster, One pint of breadcrumbs, Curry powder, salt and cayenne to the taste, Two eggs.

- Parboil the lobster, allowing ten minutes to the pound.
- Take out the meat and coral and pound well in a mortar, mix with it the breadcrumbs, curry, salt and cayenne pepper and the two eggs.
- Shape into balls the size of a small potato; roll in breadcrumbs, fry a nice brown in hot lard and serve on a napkin.

A FRICASSE OF LOBSTER

*Two large lobsters, One pint of cream, The juice of one lemon,
Salt and cayenne pepper to the taste.*

- Parboil the lobsters, allowing ten minutes to the pound.
- Take out all of the meat and the coral; cut the meat into small pieces and with the coral, put into a saucepan and pour on the cream.
- Cover and let it stew gently for the same time it took to cook the lobster then add the lemon juice and curry powder to the taste.
- Simmer for five minutes and serve very hot.

LOBSTER CHOPS

*A three-pound lobster, Two teaspoons of chopped parsley,
One teaspoon of chopped onion, A quarter of a pound of butter,
One heaping tablespoon of flour, One large teacup full of rich cream,
One tablespoon of Worcestershire sauce, Two raw eggs.*

- Take out the lobster, put into boiling water and let it boil for about twenty-five minutes.
- When cool, select the meat from the shell and chop it very fine.
- Mix the parsley and onion with the meat and season to the taste.
- Put the butter into the frying-pan and when melted, stir in the flour until it is slightly browned.
- Add the cream, or rich milk and the two well-beaten eggs.
- Stir gently over the fire until smooth and the consistency of rich cream.
- Season to the taste with salt and put in the "Worcestershire sauce; then add the lobster.
- Let this come to a slow boil and stir gently for three minutes.
- Pour on a dish and when cold, shape as chops and stick in the claw to represent the bone.
- Dip them in raw egg, then in breadcrumbs; put them into a deep pan and fry in boiling lard until a delicate brown.
- Serve with a sauce.

Don't put the claws into the chops until they have been rolled in the breadcrumbs.

(SAUCE FOR LOBSTER CHOPS – Next Column)

SAUCE FOR LOBSTER CHOPS

*One pint of rich cream, A piece of onion the size of a nutmeg, A tablespoon of butter, A desertspoonful of flour,
A teaspoon of Worcestershire sauce,
Salt and pepper to the taste.*

- Put the cream into a saucepan with the piece of onion and when it comes to a boil, add the butter and flour.
- Rub until perfectly smooth and stir slowly for five minutes.
- Take out the onion, put in the Worcestershire sauce, salt and pepper; then serve very hot with the chops.

BAKED LOBSTER or SALMON

*A two-pound can of salmon or lobster, Yolks of four hard-boiled eggs, A teaspoon of curry powder, Two tablespoons of butter,
One teaspoon of flour, One pint of milk,
Salt and cayenne pepper to taste.*

- First make a thick drawn butter of the milk, butter and flour. If one teaspoon of flour should not make it quite thick, add a little more.
- Pick out all of the bones from the salmon and skin.
- Mash the hard boiled eggs very smooth and mix with the drawn butter.
- Then add the fish, salt, cayenne pepper and a small teaspoon of curry powder.
- Put into a dish, sprinkle over it cracker powder enough to cover well and a few pieces of butter.
- Bake twenty minutes.

This is delicious for supper or is very pretty served in shells for luncheon. Either California, or Kennebec salmon will answer.

LOBSTER SOUP

*Two pounds of fresh lobster, or one can of preserved, weighing two pounds, One quart of milk, One quart of boiling water,
Two tablespoons of corn starch, One teaspoon and a half of salt,
Two tablespoons of butter, Mace and cayenne pepper to the taste.*

- Put the milk in a saucepan, with hot water underneath.
- When it comes to a boil, stir in the corn starch, previously dissolved in a little cold water.
- In the meantime, cut the lobster in very small pieces.
- Put it in the pint of water with the seasoning and butter and boil until the lobster is done.
- Strain and pour into the thickened milk.
- Pound the coral very fine and add to the soup, which will give it a pretty pink color.

TO FEED OYSTERS IN THE SHELL

- *Wash them clean, lay the bottom downwards and pour over them salt and water, allowing six ounces of salt, one quart of corn or oatmeal to each gallon of water.*
- *Mix well and sprinkle over the oysters. Do this every other day and keep them in a cellar.*

A NICE WAY OF PREPARING OYSTERS

*One hundred oysters, Two teacups of oyster liquor,
One teacup full of cream, Two tablespoons of flour,
Three tablespoons of butter, Salt and black pepper to taste.*

- Drain the oysters well, take two teacups of the liquor, boil it and skim for five minutes; then put in the oysters and let them boil up once and then take them out of the liquor.
- Cream the flour and butter together and stir into the liquor until it thickens.
- Put back the oysters and let them come to another boil and just before taking them up add the cream, salt and pepper.

TO BROIL OYSTERS

*Four dozen large oysters, A quarter pound of butter,
Salt and black pepper*

- Drain and wipe the oysters.
- Place them carefully on the wire broiler, have the butter, salt and pepper, in a saucepan with hot water underneath.
- Broil the oysters before the fire, turning the broiler to have them nicely browned; and as you broil them, put them in the butter, until all are broiled and serve quickly in a heated dish.

OYSTER CATSUP

*Four pints of fresh oysters, One heaping teaspoon of ground mace,
Half a teaspoon of cayenne pepper, Four ounces of salt,
Three pints of white wine, Half a tumblerful of brandy.*

- Wash the oysters in their own liquor, then put them into a marble mortar, with the mace, salt and cayenne pepper and pound all well together.
- Now put the mixture into a saucepan with the wine and let it boil ten minutes.
- Rub through a sieve, boil five minutes longer, skim well and when cold, add the brandy; bottle, cork and seal tightly. This gives a fine flavor to meat sauces and will keep for some time.

OYSTER CROQUETTES

*One hundred large oysters, A small teaspoon of chopped onion.
Twelve sprigs of parsley, Half a pound of butter,
Two tablespoons of flour, One pint of rich cream.*

- Put the oysters into a saucepan, over a moderate fire and let them cook slowly until the leaves are well opened, then drain well through a colander.
- Take out the muscles and chop the oysters, but don't chop them too fine.
- Season to the taste with salt, black and cayenne pepper.
- Chop the onion and parsley very fine and mix well with the oysters.
- Put the butter into a large frying pan; add the flour and rub with a spoon until perfectly smooth; then add slowly the cream, stirring over a brisk fire until it becomes a smooth paste.
- If this should be too thick, add a little more cream, or some of the juice strained from the oysters; for the paste must be the consistency of thick custard.
- Put the oysters into the paste and let all cook over a slow fire for ten minutes; stirring gently every minute or two.
- Now spread the mixture on a dish and let it get cold.
- Shape the croquettes, roll in stale breadcrumbs and egg and put them in a frying basket. Fry to a nice brown in hot lard.

*Should the mixture be too soft to shape the croquettes,
take out a spoonful at the time,
roll first in breadcrumbs, then in egg and
again in crumbs and let them stand awhile before
putting them in the frying basket.*

*Should the weather be at all warm, it would
be well to put the mixture in the ice chest for an hour
or two before shaping them.*

NOTES

TO GRIDDLE OYSTERS

- Select the largest and finest oysters, drain the liquor from them.
- Have the griddle hot and butter it well.
- Lay the oysters on it in single layers and when browned on one side, turn on the other, to brown too.
- While they are cooking, a small piece of butter maybe added, this, combined with the juice given out by the oyster, forms a brown skin.
- When done to a nice brown, remove both oysters and skin with a tin cake turner.
- Put them on a hot dish, pour over them some plain melted butter, seasoned with a little black and cayenne pepper.

OYSTER PATTIES

- Prepare the oysters as in the recipe for scalloped oysters No. 2.
- Make the patties of puff paste; bake them until the pastry begins to brown and when done, put three oysters in each pattie, with a little of the sauce.

TO PICKLE OYSTERS

One quart of vinegar, One gallon of oysters, One pint of sherry wine, Two quarts of oyster liquor, Half an ounce of ground cloves, Half an ounce of ground allspice, Half an ounce of ground mace, Six small red pepper pods, One dessertspoonful of salt, Two lemons.

- Put the oysters into a porcelain kettle with their liquor and let them simmer slowly until the edges curl.
- When done take them out of their liquor, drop them in cold water and let them remain in it ten minutes, then drain.
- Take two quarts of the liquor, the vinegar, spices, salt and pepper pods; let this boil for about three minutes.
- Pour into a bowl to get cold. Cut the lemons into thin slices, taking care to throw away all of the seeds. Put them with the wine into the mixture, then put the oysters into wide-mouth bottles and pour it over.
- Cork tightly.

NOTES

PICKLED OYSTERS II

Three hundred large oysters, One pint of Madeira wine, One quart of vinegar, Four teaspoons of salt, Four tablespoons of whole black pepper, Eight blades of mace.

- Strain the liquor off the oysters, boil and pour it over them while hot.
- Let them stand for about ten minutes, pour off the liquor and cover the oysters.
- Put the wine, vinegar, pepper, mace and salt, in the liquor and boil again for about ten minutes.
- Put the oysters in close jars and when the liquor is cold pour it over them.
- Cover the jars tightly and the oysters will keep a long time.

TO FRY OYSTERS

- The oysters should always be handled with a spoon, a flat spoon is preferable.
- Some prefer olive oil to lard, but pure sweet lard is the best.
- Drain the oysters thoroughly in a colander, then roll them in cracker powder, not using any meal or flour.
- Let the oyster be rolled gently with the hand until it will not receive any more of the powder.
- Have the very best lard and when it has come to a good boil in the frying pan and is in sufficient quantity to entirely cover the oysters.
- Put them in with the spoon and cook them until a nice brown.
- Serve immediately.

ANOTHER WAY TO FRY OYSTERS

- Drain the oysters in a colander, then lay them between soft towels to dry.
- Beat up some eggs, according to the quantity of oysters you intend frying, first roll the oyster gently in the egg, then in the cracker powder and put them on a board to dry for about half an hour.
- Heat the skillet well, put in a little lard and a few oysters at the time, turning them carefully, as you would cakes, until they are a nice cinnamon brown.
- Serve immediately.

NOTES

TO STEW OYSTERS

One can of oysters, One pint of cream, Half a pound of butter, A dessertspoonful of flour, Black pepper and salt, to the taste.

- Put the oysters, with their liquor, into a saucepan, on the fire.
- Heat, but do not boil.
- Pour off the liquor into another saucepan and, as soon as it boils, add the butter, pepper and salt.
- Put into the cream, the flour and then stir it into the liquor until it thickens.
- While it is boiling, add the oysters and let them remain on the fire for about three minutes, then serve.

Should crackers be preferred to flour, roll some very fine and put in a dessertspoonful and a half.

Milk can be used, if cream is not to be had, but the latter is much more delicious.

VEGETABLE OYSTER SOUP

Three bunches of salsify, Two tablespoons of butter, Two tablespoons of flour, One quart of rich milk, Two pounded crackers, A piece of codfish the size of a cent.*

- Scrape the salsify and cut it up fine; boil it three hours in four quarts of water; put the codfish in and boil an hour; boil the other ingredients half an hour.
- Rub the flour and butter together very smooth, stir in, add the crackers and serve.

**Salsify is like a parsnip, but skinnier*

NOTES

OYSTER GUMBO

One large chicken, One can of oysters, Half a pound of boiled ham, Two quarts of boiling water, One bunch of summer savory, One bunch of parsley, One tablespoon of filee powder, Salt, black and cayenne pepper to the taste.*

- Divide the chicken, skin and flour each piece well; cut the ham in dice and, with a cooking-spoonful of butter, fry until brown.
- Then pour on it two quarts of boiling water, the bunches of summer savory and parsley tied together, salt and cayenne pepper.
- Let this boil slowly for four hours.
- Take out the summer savory and parsley, pull the chicken to pieces, return it to the pot.
- About fifteen minutes before serving, heat the oysters and their liquor and add to the soup.
- While they are simmering very slowly, take out a teacup full of the soup and mix with the filee powder.
- When perfectly smooth put it in the soup; let it boil up once and it will be done.
- Pour into a heated tureen and serve with some nicely boiled rice in another dish.

**Filee is now called file. A sassafras herb commonly found in gumbo spice mixtures.*

SCALLOPED OYSTERS

One quart of large oysters, One coffee cup full of breadcrumbs, A quarter of a pound of butter, Mace, salt and pepper to the taste.

- Drain and dry the oysters well.
- First put in a layer of oysters, then a little mace, salt and pepper and breadcrumbs, on top of the crumbs, arrange nicely some small pieces of butter.
- Then another layer of oysters and so on, until the dish is filled, having the last layer of breadcrumbs and small pieces of butter.
- Bake in a moderate oven about twenty minutes.

NOTES

SCALLOPED OYSTERS II

One quart of oysters, One pint of cream or rich milk, One cooking-spoonful of butter, One dessertspoonful of cornstarch, Mace, salt and pepper to the taste.

- Put on the milk or cream and when it comes to a boil, season to the taste.
- Put in the cornstarch and butter and stir in until it thickens.
- Add the oysters; and when they curl, pour them into a baking dish, sprinkle breadcrumbs on top and cut up some small pieces of butter with them.
- Bake ten minutes.
- If not thick enough before pouring in the dish, add a teaspoon more of cornstarch.
- The cream after it is cooked, should be the consistency of boiled custard.

These will be very nice baked in shells.

OYSTER SOUP

One quart of oysters, One quart of cream or rich milk, One cooking-spoonful of butter, One tablespoon of corn starch, Mace, salt and white pepper to the taste.

- Strain the liquor from the oysters and pick off any pieces of shell remaining on them.
- If cream is not to be had, use milk and two cooking spoonfuls of butter.
- Put the milk into one saucepan and the liquor into another.
- Let each boil and skim the liquor while boiling.
- After the has boiled about five minutes stir in the liquor.
- Season with the mace, salt and pepper to the taste.
- Put the corn starch and butter together and stir in the milk and liquor until the consistency of thick cream.
- Lastly, put in the oysters; stir them gently and when the leaves curl, they will be cooked enough.

If crackers are preferred to corn starch, use two tablespoons of cracker powder.

Some do not like mace, in that case leave it out.

SALMON CROQUETTES

One pound of cooked salmon, One pound of mashed potatoes, Half a teaspoon of curry powder, Two tablespoons of butter, Two tablespoons of cream, Salt and cayenne pepper to taste

- Take all of the bones out of the salmon and skin.
- Chop very fine and mix all well together. If too stiff, add a little more cream.
- Shape as croquettes and fry quickly in boiling lard.

POTATO SOUP

Eight large potatoes, One small onion, One tablespoon of chopped parsley, Two quarts of stock, Salt to the taste.

- Slice the potatoes and onion and put them into a saucepan with a cooking-spoonful of butter.
- Stir until nicely colored, then put in the soup and chopped parsley.
- Boil until the potatoes are perfectly soft.
- Put through a colander, return to the fire, add the salt and a little black pepper, boil five minutes.
- Just before taking off the fire stir in the well-beaten yolks of three eggs.
- Don't let the soup boil after adding the eggs but stir for a minute so as to mix well.

TO BOIL PIKE

One pike, Twelve medium-sized oysters, Half a pint of breadcrumbs, One saltspoonful of summer savory, One dessertspoonful of butter, Salt and black pepper to the taste, Two eggs.

- Take out the gills and wash thoroughly.
- Chop the oysters, mix with them the breadcrumbs, butter, yolks of the eggs, summer savory, a teaspoon of grated lemon peel, salt and black pepper.
- Stuff the fish with this, sew it up, then wrap it in a cloth and put it into a fish kettle of boiling water, adding two tablespoons of vinegar to the water and a dessertspoonful of salt.
- If the fish is of medium size, it will be done in half an hour; if a large one, it will take an hour.
- Garnish the fish alternately with thin slices of lemon and small sprigs of parsley and serve with egg sauce.

TO BAKE SHAD

One large shad, One pint of breadcrumbs, One teaspoon of chopped parsley, Half a teaspoon of powdered summer savory, One tablespoon of butter, The yolk of one raw egg, Salt and black pepper to the taste.

- Clean the fish nicely and if it be a male remove the back bone, if a female remove the roe.
- Make a stuffing of the above ingredients and put it into the cavities made by removing the backbone or roe; put some egg and fine breadcrumbs on top of the fish and lay it full length in a pan, with about a pint of hot water.
- Baste well and let it bake gently for about an hour.
- Boil the roe and garnish the dish alternately with slices of it, small sprigs of parsley and thin slices of lemon.

This can be eaten without sauce, or with a tartare sauce.

TO BROIL SPANISH MACKEREL

One Spanish mackerel, The juice of one lemon, Butter, pepper and salt.

- Split the mackerel down the back, rub it over with a little salad oil; then sprinkle it with a little black pepper and salt.
- Put it on the gridiron before a good fire and brown both sides nicely.
- When done, squeeze the lemon juice on it and garnish tastefully with sprigs of parsley.
- Serve as it is, or with a tartare sauce.

TO FRY SMELTS

Seven smelts, One teacup full of breadcrumbs, One tablespoon of butter, The yolks of two eggs.

- Do not wash the smelts any more than is necessary.
- Cut off the fins, wipe them with a towel and sprinkle a little flour over each one.
- Melt the butter and beat it in the eggs.
- Dip each smelt into the eggs, then into the breadcrumbs and drop them in boiling lard.
- Let them fry gently until a light brown and when done, dish them up on a napkin and serve with tartare sauce.

RED SNAPPER

One nice fresh red snapper, The juice of three lemons, Salt and black pepper.

- Wash the fish, clean and wipe dry, then rub the lemon juice in it and sprinkle over that some salt and black pepper.
- Put into a cloth, then into a fish kettle; cover it with hot water and add a tablespoon of salt.
- Let it boil gently, skimming carefully while boiling.
- If it is a large fish, boil three-quarters of an hour, if a medium size, half an hour will do.
- If lemons are not to be had, a half pint of vinegar put in the water, when the fish is put on to boil, will do.
- This rule can be observed with all fish to be boiled.
- Have the dish hot and garnish the fish with sprigs of parsley and thin slices of lemon.
- Serve with either a hot or cold sauce.

TO OPEN TERRAPINS:

- Place it on its back with the head from you.
- The gall bladder is then in the left-hand liver. This must be removed very carefully.
- The other liver and all that part which is not too close to the gall should be cut up and put in.
- The only other part which cannot be used is the sand-bag.
- If the pipes are used, they should be chopped almost to a hash and will serve as thickening.
- Be sure to leave out the nails and bones of the head

The eggs should have the slight film which surrounds them pulled off and then put them in cold water for a short time.

TO CAN TERRAPINS

- Terrapins can be canned as tomatoes or peaches.
- Parboil them and seal very hot.
- As they are so delicate, it would be better to put them up in glass jars.
- A little salt, cayenne and black pepper should be put in while boiling.

DRESSING FOR ONE TERRAPIN

A quarter of a pound of butter, One teacup full of cream, Three tablespoons of Madeira wine, Yolks of two hard-boiled eggs, Salt and cayenne pepper to the taste.

- Let the cream come to a boil, add the butter.
- Mash the hard-boiled yolks until perfectly smooth and stir in.
- Lastly, put in the salt and cayenne pepper.
- Boil for five minutes, pour in the wine and while boiling hot, pour over the terrapin.

The terrapin should always be heated first.

FOR COOKING TERRAPINS

- Place the terrapin in boiling water for five minutes; then take it out, throw that water away and put on fresh water to boil.
- Remove the outside skin, which is on the legs and flesh between the upper and lower shells. This can be easily done at this stage by rubbing with a towel.
- Put the terrapin back into the boiling water and cook until it is done, which will take from three-quarters of an hour to an hour and a quarter, according to the size and toughness of the terrapin.
- When the joints of the leg break under a slight pressure it has boiled enough.

TO DRESS THE TERRAPIN

The yolks of three hard boiled eggs, A quarter of a pound of butter, Half a teacup full of sherry or Madeira wine, One teacup full of sweet cream.

- Mash the eggs and add the butter; but if they do not mix nicely, a little heat can be applied.
- Put a saucepan on the fire and put in some terrapin, then a little cream dressing and so on, until it is thoroughly heated and the dressing is all dissolved.
- Then stir in the eggs, wine, cayenne pepper, black pepper and salt to the taste.

This will be enough for one large terrapin, or three small ones.

TO DRESS A TERRAPIN II

One pint of the water the terrapin was boiled in, One quarter of a pound of butter, One wineglass and a half of Madeira wine, One saltspoonful of salt, One teaspoon of browned flour, Cayenne pepper to the taste.

- Mix the flour and butter together, add three tablespoons of the terrapin liquor, let this simmer for a few minutes and add the rest of the liquor.
- Put in the terrapin while boiling, color with a tea-spoon of burnt brown sugar.
- Put in the salt and pepper and just before serving add the wine.
- This should be prepared in a saucepan, with hot water underneath.

*One terrapin is enough for four persons.
Garnish the dish with thin slices of lemon.*

TERRAPIN DRESSING III

One good sized terrapin, One teaspoon of made mustard, Half a tumblerful of sweet cream, A large wineglassful of sherry wine, The yolks of two hard boiled eggs, The eighth of a pound of butter.

- Put the terrapin on in a saucepan with hot water underneath and let it steam.
- Heat the cream and butter and stir in the terrapin with the mustard and hard-boiled eggs rubbed very fine.
- Let this boil for about five minutes, put salt and cayenne pepper to the taste and just before serving, heat the wine and pour in.
- Serve very hot, with the dish garnished with thin slices of lemon. Take out the seeds.

ANOTHER DRESSING FOR TERRAPINS

One pint of clear soup, A quarter of a pound of butter, A teacup full of sherry wine, Yolks of four hard-boiled eggs, Salt and cayenne pepper to the taste.

- Let the soup come to a boil, mash the yolks of the hard-boiled eggs until perfectly smooth and with the butter stir in, then the salt and cayenne pepper.
- Boil for five minutes; and just before taking it off the fire, heat the wine, put it in the dressing and pour over the terrapin while boiling hot.
- This will do for two good sized terrapins.
- Garnish the dish with thin slices of lemon, leaving out the seeds.

EGG BALLS FOR TERRAPINS

Yolks of two hard-boiled eggs, The white of one raw egg, A saltspoonful of butter, Salt and cayenne pepper to the taste.

- Mash the yolks smoothly with the butter, then add the white of the egg.
- Salt and cayenne pepper to the taste.
- After mixing thoroughly, take bits of the mixture and soil the size of terrapin's eggs; then roll in flour and fry carefully in butter, but don't let them change color in frying.
- If wanted for turtle soup, shape the eggs as large as a medium-sized marble.

BEEF AND ENTREES, OBSERVATIONS ON ROASTING, BOILING AND FRYING

Also Directions for Choosing Meat

1. When roasting, let the piece lie in water one hour, then wash it, wipe perfectly dry and put it in the oven, or on the spit.
2. Put on it two thin slices of pickled pork and put two inches of water in the pan; pepper and salt it.
3. After the meat is about half cooked and before it begins to look brown, cover it with white paper and baste on it.
4. When it is nearly done, take off the paper, dredge with flour, baste frequently to raise a froth, then serve.
5. When mutton is roasted, after you take off the paper, loosen the skin and take it off carefully, then dredge and froth it up.
6. Mutton, veal, lamb and pork, must be well roasted, but beef must be rare.
7. The two last must be skinned in the manner directed for mutton.
8. Beef may look brown, but the whiter the other meats are, the more genteel are they and if properly roasted, they may be perfectly done and quite white.
9. Whatever meat is to be boiled, must be put into cold water, with a little salt, which will cook it regularly.
10. When the meat is put into boiling water, the outside is cooked too much before the inside gets heated.
11. Dredge everything with flour and be sure to add salt to the water.
12. Good beef, when fresh, has a fine grain and is of a vermilion color, with a slight tint of purple on the cut surface; it is firm and tender to the touch and is so elastic, that no mark is left after pressure from the finger.
13. The fat is white and firm. When beef is lean, coarse and sinewy looking, it is old and tough.
14. When hams are cooked, they should instantly be thrown into cold water, as the change from the boiling water they were cooked in, to the cold water, instantly loosens the skin from the flesh and it peels off without trouble.
15. In choosing mutton or veal when fresh, the quality may be determined from the fat inside the thigh.
16. If there be a plenty of clear, firm fat, the meat is good.
17. Veal should be six weeks old before it is killed, else it will be unwholesome.
18. Too young veal, may be detected by a bluish tint.
19. Fish and all other articles for frying, after being nicely prepared, should be laid on a board and dredged with flour or meal, mixed with salt.
20. When it becomes dry on one side, turn it and dredge it on the other.
21. For broiling, have very bright, clear coals.
22. If wild fowls, poultry or birds, pepper and salt well before broiling.
23. If beef steak or mutton chops, only pepper at first and do not salt until pressing them; then have butter, salt and more pepper in a pan for that.
24. To have viands served in perfection, the dishes should always be well heated.
25. There should always be a supply of browned flour kept in readiness to thicken brown gravies, which must be prepared in the following manner: Put a pint of flour in a pan, which place in a hot oven and stir until it is uniformly browned.

ASPEC JELLY

*Three pints of clear soup, One box of Cox's gelatin,
Half a pint of wine, One tablespoon of vinegar, Whites and shells of
three eggs, Six whole cloves, Salt to the taste, One Lemon.*

- Put the soup in a saucepan with the wine, gelatin, vinegar, cloves, rind and juice of a lemon, salt and egg shells.
- Lastly, stir in the well-beaten whites of the eggs.
- Boil twenty minutes, let it settle for five minutes and strain through a jelly bag.

HOW TO MOLD ASPEC JELLY

- Put the mold on ice, pour in until about one-third full, let the jelly get stiff.
- Then cut some thin slices of cooked sweetbreads, champignons and truffles, which place tastefully on the jelly, with some cooked peas here and there.
- Pour on some more jelly, let it get stiff, put some more champignons, etc. and so on, until the mold is full. This is a delightful dish to be served as a course at a dinner, lunch, or supper.

BEEF BOUILLI

*Five pounds of the round of the beef, Three medium-sized onions,
Four large carrots, A teaspoon of black pepper grains,
A small pod of red pepper, A teaspoon of celery seed,
A teaspoon of powdered summer savory, Three turnips.*

- Put the beef on the fire with water enough to cover it and a dessertspoonful of salt.
- When it boils, remove and set it back to simmer slowly.
- Peel and chop the onions; cut the carrots and turnips in dice and put them in with the beef.
- Tie the parsley, pepper grains, red pepper pod and celery seed, in a muslin bag and put it in the beef.
- Sprinkle the summer savory over all and boil slowly three hours.
- Take it off and a few minutes before dishing, beat up an egg, spread it on top, sprinkle with breadcrumbs and brown in the oven.

NOTES

TO CORN BEEF

*Four gallons of water, Five pounds of salt, Two ounces of saltpeter,
One pound and a half of brown sugar.*

- Mix the above and boil fifteen minutes, being careful to take off the scum as it rises.
- Let it stand until cold, then having packed the meat you wish to corn in a vessel, pour the pickle on it, taking care to have the meat well covered with it.
- Before putting the pickle on the beef, it will be better to rub it well with salt and saltpeter and let it stand three days.
- Let the beef remain a week in the pickle.

This pickle will also be excellent for tongues.

TO BOIL CORN BEEF

One piece of corn beef, Six whole cloves, Six whole allspice.

- Soak it for about half an hour in cold water, then pour off that water and cover it with fresh cold water.
- When it comes to a boil, set it back on the range, put in the cloves and allspice and if to be eaten hot, add two good-sized carrots; let it simmer steadily for four or five hours, according to size; skimming frequently.
- When thoroughly done, put it in a vessel rather small for it; put a plate on top and a heavy flat iron on top of that, leaving it so until the next day
- If it is to be eaten hot, garnish the dish with the carrots, cut in dice, or some nicely boiled cabbage.

CROQUETTES

*One set of sweetbreads, Half a teacup full of chopped turkey breast,
Two-thirds of a pint of boiling cream, One small teacup full of stale
breadcrumbs, One small onion, A dessertspoonful of chopped celery,
A quarter of a pound of butter, One teaspoon of chopped parsley,
Salt, cayenne pepper and nutmeg to taste.*

- Pour the boiling cream over the breadcrumbs and mash smooth.
- Parboil the sweetbreads and chop very fine; grate the onion and mix all well together with the hands.
- Shape as pears; roll in egg, then in stale breadcrumbs.
- Drop in boiling lard and fry a cinnamon brown.

CROQUETTES II

Half a pound of the breast of chicken or turkey, Half a pound of sweetbreads, Half a pound of breadcrumbs, Half a pound of butter, Three teaspoons of chopped parsley, One teaspoon of grated onion, Four eggs, Nutmeg, salt and cayenne pepper to the taste.

- Put the breadcrumbs into a saucepan and pour over them hot water enough to mash perfectly smooth.
- Add the yolks of two eggs, stir over the fire until a moderately stiff panada is made and set aside to cool.
- Chop the meat and sweetbreads as fine as possible, add the panada, butter, parsley, salt and cayenne pepper.
- When thoroughly mixed, add the other two eggs, both whites and yolks and shape as pears.
- Break into a pan two more eggs and have ready some stale breadcrumbs.
- Roll each croquette in the egg, then in the crumbs and let them stand for a while to dry.
- Drop in boiling lard and fry a cinnamon brown.
- Be sure to cook the sweetbreads before chopping and if they are not to be had, substitute for them four tablespoons of rich cream.

*The more creamy the croquettes are,
the more delicious they will be.*

BEEF WITH PARSLEY

*Seven pounds of beef, Two large bunches of parsley,
Three small slices of pickled pork.*

- Put the beef in a pot with water enough to cover it. Boil slowly for about four hours.
- Take out the beef, dredge it with flour and put it into an oven to brown.
- Take a pint and a half of the water the beef was boiled in, stir in a teaspoon of white flour and the same of brown flour; stir this until it thickens, garnish the beef with some thin slices of pickle, pour some of the gravy over it and put the rest in a dish.

Serve very hot.

NOTES

ROAST RIBS OF BEEF

*A roast of two or three ribs, Some flour for dredging,
Salt and black pepper.*

- Put the beef into a pan, season with pepper and salt and pour in the pan a pint of hot water to baste with.
- Keep the oven well heated and closed until it begins to roast, then baste well every fifteen minutes.
- Add more hot water as it begins to simmer away, so as the gravy will not burn.
- Allow about fifteen minutes to the pound and half an hour before it is done, dredge well with flour and baste often, so as to brown nicely.
- Take the meat up, dredge in more flour and add seasoning and boiling water, but don't let the gravy be too thin.
- Let it boil up once and strain into a gravy boat.

BEEF ROLL

*Two pounds of lean beef, One pound of fat bacon, One lemon,
A teaspoon of chopped parsley, A teaspoon of chopped onion,
Nutmeg and salt to taste, Two eggs.*

- Chop the beef and bacon very fine; season with nutmeg, salt and a little pepper.
- Add the onion, parsley, grated rind of the lemon and the juice of one half of it.
- Then the eggs and mix well together with the hand.
- Shape into a roll, surround the roll with buttered paper and tie a cord securely around it.
- Then cover it with a paste made of flour and water and bake two hours. Remove the paper and crust and serve with a tomato sauce or brown gravy.

TO COOK A FILLET OF BEEF

*Three pounds of the fillet, Half a pint of clear soup,
Salt and black pepper.*

- Put the fillet into a pan, sprinkle some salt and black pepper over it.
- Heat the clear soup and pour over the fillet.
- Have a good oven, baste well for three quarters of an hour

Serve either with a tomato sauce or champignon sauce.

A KENTUCKY RECIPE FOR CURING HAMS

Some red and black pepper, Some saltpeter and brown sugar.

- Make a strong red pepper tea of the pods, moisten the salt with it and add some brown sugar, allowing about a quarter of a pound to each ham; mix all well together and rub the hams thoroughly with it.
- Put a teaspoon of saltpeter on the fleshy side of each ham; let them stand in the salt three weeks, then smoke with green hickory or red oak until a good color.
- Canvas them by mixing red and black peppers together; about three- fourths black pepper.
- Wrap in paper, put them in cotton bags and hang in a cool, dry place.

TO BOIL A HAM

One ham, One pint of vinegar, Enough water to cover well.

- If the ham is one year old, soak it overnight.
- If two years old, soak a day and a night. If three years old soak two days and two nights.
- Wash well and put it on in cold water, having the water at least four inches above the ham.
- If small, let it simmer six or seven hours. If large, it will require at least nine hours simmering and never let it boil hard.
- After it has been on the fire three hours, pour off the water and add fresh boiling water with the pint of vinegar.
- Skin while the ham is warm

TO BAKE A HAM

*Half a teaspoon of mixed mustard, The yolks of two eggs,
Some grated breadcrumbs*

- After the ham has been well boiled and skinned, before allowing it to get cold, mix the mustard with the yolks of the eggs and spread nicely over the ham
- Sprinkle the breadcrumbs over
- Put it in the oven and bake half an hour.

It is a great improvement to pour over the ham half a tumblerful of sherry or port wine, just about ten minutes before taking it out of the oven.

NOTES

MUTTON

- *The best pieces of mutton for roasting, are the saddle, the leg and shoulder.*
 - *It improves mutton to let it hang, but it is a great mistake to allow it to hang too long.*
 - *In the summer, if surrounded by ice, it can hang a week.*
 - *In the winter, three weeks at the utmost.*
 - *If allowed to hang too long it becomes dark and dry.*
- For boiling a leg of mutton, allow a quarter of an hour to the pound and serve with caper sauce.
 - For roasting allow the same time, baste well and serve with jelly.

LAMB

The best pieces of lamb for roasting, are the forequarter and hindquarter.

- If preferred rare, allow fifteen minutes to the pound.
- If preferred well done, allow twenty minutes to the pound
- Serve either with a mint sauce or brown gravy and jelly.

BOILED MARROW BONES

Some marrow bones, Some nicely cut squares of toast.

- Saw the bones according to fancy, make a little paste of flour and water and cover the ends with it, so as the marrow will not come out in boiling.
- Put them into a kettle and cover them with boiling water.
- Cook for two hours and if served without taking the marrow out, take the paste off; wrap each end with white fringed paper and arrange nicely on the dish.
- In this case, the bones ought to be four inches long.
- If served with the toast, have the squares nicely cut, buttered while hot and spread the marrow on the squares.

NOTES

QUENELLES

One pound of ground chicken or turkey breast, Six ounces of panada, A quarter of a pound of chopped beef suet, A quarter of a pound of butter, A tablespoon of scraped pork, Two tablespoons of cream sauce, One teaspoon of chopped onion, Nutmeg and grated lemon rind to the taste, Salt and pepper to the taste.

- Mix the panada and meat well together with the hand, add the butter, salt, pork and cream sauce and work for two or three minutes.
- Then put in the onion, nutmeg, pepper, salt and grated lemon rind.
- Let the seasoning be so delicate, that the taste of no one ingredient can be detected above the other.
- Shape about three inches long, two inches wide and two inches thick, roll in flour and cook as croquettes.
- Serve with a white champignon sauce poured over them.

TO ROAST A PIG

Have a very young pig, Two medium-sized onions, A coffee cup full of breadcrumbs, Two teaspoons of summer savory, Two tablespoons of butter, One saltspoonful of salt, One egg, black pepper to the taste.

- Clean the pig well and chop the onions very fine.
- Put the butter and breadcrumbs together; add the egg, chopped onion and powdered summer savory, salt and black pepper.
- Stuff the pig with this and sew it up with coarse thread.
- Truss the fore legs forward and hind legs backward.
- Rub the pig with butter, sprinkle with black pepper and salt and dredge with flour.
- Just before putting it in the pan, take a sharp knife and cut the skin of the body in squares, but don't cut any deeper than the skin.
- Put hot water in the pan and have a moderate oven.
- Baste very often and cook for three hours and a half.
- Make a gravy of the drippings, by adding a little summer savory and dredging with a little flour.

NOTES

RISOLE

A quarter of a pound of the breast of chicken or turkey, A quarter of a pound of sweetbreads, A quarter of a pound of butter, A pint of rich cream, A teaspoon of parsley, Yolks of three hard-boiled eggs, Nutmeg, salt and cayenne pepper to the taste.

- Chop the chicken, sweetbreads and parsley, very fine and mix with the butter; then stir in the cream and hard boiled eggs rubbed very fine;
- When thoroughly mixed, put in the nutmeg, salt and cayenne pepper.
- Put all into a saucepan and stir until it boils, then put it in the ice chest to get cold.
- Make some nice pastry, roll very thin and cut with a biscuit cutter, roll an oblong shape, put in a large spoonful of the mixture. Turn the pastry, which will make it a half-moon shape.
- Grease the ends inside with butter and press them gently together. Dip in egg, then in vermicelli, which must be broken in small pieces.
- Let them stand a little while, then fry in boiling lard like croquettes.

ROLLED STEAK

A large tender steak, One teacup full of breadcrumbs, One medium sized chopped onion, Two teaspoons of chopped parsley, Two teaspoons of powdered summer savory, Half a teaspoon of powdered allspice, Half a teaspoon of powdered mace, Half a teaspoon of black pepper, A saltspoonful of salt.

- Get either a sirloin, or a porter-house steak. If the latter, cut out the bone and pound just enough to flatten it out well, so it will roll nicely.
- Mix the above ingredients thoroughly together and as you roll the steak, sprinkle freely with the preparation.
- Then tie firmly with twine and put it, with a pint of hot water, into a skillet, on the fire, two hours before dinner.
- Baste well and turn frequently, for one hour; pour off the gravy, put a cover on the skillet and set it back on the range for an hour, so as the steak will brown nicely.
- Before taking it off the fire, put the gravy into a saucepan, with a tea-spoon of browned flour and stir until it thickens; then add a wineglassful of Madeira wine and pour over the steak.
- Cut the twine in several places, so as not to disturb the form of the steak.

A DELICIOUS WAY TO USE UP

COLD ROAST BEEF

One cup full of turnips, cut in dice, One cup full of carrots, cut in dice, One chopped onion, Some slices of cold roast beef, One cooking-spoonful of butter, One tablespoon of flour, Two tablespoons of currant jelly, Half a teacup full of wine.

- Put the vegetables into a skillet with a quart of water, some salt and some pepper.
- Let them boil for one hour, then put in the beef and currant jelly.
- While the meat is heating, rub the butter and flour together and stir in until it thickens.
- Then heat the wine and add.

Use a medium sized coffee cup for measuring.

TO ROAST A SIRLOIN OF BEEF

- Time to roast, a quarter of an hour to the pound,
- If wanted more cooked, roast twenty minutes the pound.
- Have a good oven, put a little clarified beef dripping in the pan and baste well as soon as it begins to cook.
- Baste again and every quarter of an hour after, until twenty minutes before it is done, then sprinkle salt and black pepper and dredge flour over the sirloin and turn it.
- When nicely browned, take it off the fire.
- Make a gravy in the pan, by adding a little more hot water and dredging a little more flour, then stir until it thickens.

TONGUE A LA MODE

One fresh beef tongue, Half a teaspoon of whole black pepper, One teaspoon of ground cloves, One teaspoon of ground cinnamon, One teaspoon of celery seed, One teaspoon of ground allspice, One dozen bay leaves, Two medium sized onions, One pint of vinegar, one lemon, Water enough to cover.

- Get a stone crock, one foot in diameter and six inches high.
- Put a fresh beef tongue in it, with the above ingredients and boil until tender.
- Cook one can of champignons three quarters of an hour, take out a pint of the broth, thicken with soft gingerbread and pour over the tongue.
- The onions and lemon must be sliced and be sure to take the seeds from the lemon. Add salt to the taste, when boiling. Add also, half a tumbler of sherry.

VEAL CUTLETS

Two large veal cutlets, A teacup full of breadcrumbs, A teaspoon of chopped parsley, A teaspoon of summer savory, Salt and cayenne pepper to the taste, One large onion, One egg.

- Rub the veal cutlets with egg; sprinkle them well with breadcrumbs and brown them in butter and lard, mixed, for about ten minutes.
- Peel and chop the onion and brown that also; add to the gravy a pint of boiling water, the parsley, powdered summer savory, salt and pepper.
- Put the cutlets back and let them simmer for an hour.
- Take them up; stir a tablespoon of tomato catsup in the gravy and pour it over the cutlets.

If the gravy should be thin, a teaspoon of browned flour should be put in before the catsup.

TO ROAST A FILLET OF VEAL

A six-pound fillet of veal, One pint of breadcrumbs, One cooking-spoonful of butter, One teaspoon of summer savory, One teaspoon of chopped onion, One saltspoonful of powdered mace, Salt and cayenne pepper to the taste.

- Take the bone out of the fillet, mix the breadcrumbs with the other ingredients and put them in where the bone was.
- On the top there will be a piece of skin, skewer that over the stuffing
- Pepper and flour and put three thin slices of pickled pork on the fillet; then put it in the pan with a quart of boiling water.
- Put another pan on top, so as the steam will assist in the cooking.
- This must be put in the oven five hours before dinner.
- Keep the top pan on for three hours, basting constantly; remove it then, so as it will be nicely browned.
- About fifteen minutes before dinner, open the oven door, so as it will not cook any longer.
- Take out a pint of the gravy, add a teaspoon of browned flour, a dessertspoonful of tomato catsup; stir until it thickens; put into a gravy-boat and serve with the veal.

NOTES

VEAL LOAF

Three pounds of lean veal. Two pounds of fresh pork. Two teaspoons of black pepper, A small saltspoonful of cayenne pepper, Two teaspoons of salt, One tablespoon of summer savory, Ten pulverized crackers, Six eggs.

- Chop the veal and pork as fine as possible; mix the salt and pepper together and put into the meat; then the crackers, eggs; lastly the summer savory — rubbed very fine.
- Mix well with the hands; mold into a loaf and put it in a pan with a teacup full of water.
- Add occasionally a few small pieces of butter on the top, which will assist in basting, cooking and browning nicely.
- Bake carefully in a good oven for two hours, but don't let it be too hot.

VEAL LOAF II

Three pounds of veal cutlets, A teacup full of breadcrumbs, Half a teacup full of sweet milk, A tablespoon of butter, A teaspoon of powdered summer savory, A dessertspoonful of salt, Nutmeg to the taste, One egg.

- Chop the cutlets as fine as possible, add the breadcrumbs, milk and butter melted, mix thoroughly.
- Then put in the summer savory, eggs, salt and cayenne pepper.
- Put into a nicely shaped bowl and bake for three hours, basting occasionally with a little hot water.
- It would be a great improvement to put a teacup full of Madeira wine in the water when basting it.

Serve cold.

VEAL LOAF III

Three pounds of lean veal, Two pounds of fresh pork, Two heaping teaspoons of black pepper, Two heaping teaspoons of salt, One heaping tablespoon of summer savory, One teaspoon of thyme, Ten pulverized crackers, Yolks of six raw eggs.

- Chop the veal and pork as fine as possible.
- Rub the thyme and summer savory to a powder and mix with the meat, then add the well beaten yolks.
- Lastly, put in the pulverized crackers and, when thoroughly mixed, season with the salt and black pepper.
- Mold into a loaf and bake two hours, basting constantly with butter and hot water.
- Just half an hour before it is done, add three tablespoons of wine and finish basting.

CREME DE VOLAISLE

Half a pound of chicken breast, Half a pound of beef suet, Half a pound of butter. Two cans of champignons, One teacup full of boiled chopped beef tongue, One teacup full of truffles, Two tablespoons of cream, Salt, cayenne pepper and mace to the taste, Five eggs.

- Grind the meat and suet, then pound through a colander, so as to get out all the sinews and threads.
- Add the eggs, one at a time, beating as for cake, then the salt, cayenne pepper, mace and liquor of the champignons.
- Mix well and line a mold made for the purpose, leaving a hollow in the center for the sauce, which make in the following manner:
- Cut up the champignons and mix with the tongue; then add the cream, butter and a little more cayenne pepper and salt to the taste.
- Fill the hollow, leaving out some to go around the mold when it is served; cover over with a little of the chicken mixture, put the tin top tightly on and steam for three hours.
- Decorate the dish with cut-up truffles and hard-boiled eggs, according to taste.

Serve hot.

SAUCES FOR MEATS

TO MAKE A SAUCE FOR BOUILLI

One pint of water the bouilli was cooked in, One saltspoonful of ground allspice, One teaspoon of browned flour, Two tablespoons of Madeira wine, Salt and black pepper to taste.

- Take the pint of water the bouilli has cooked in, skim off all of the grease and if very thick, add half a teacup full of hot water.
- Stir in the allspice and the browned flour, moistened with a little cold water to mix it.
- Let this boil five minutes and just before putting it in the sauce-boat heat the wine and stir it in.
- Put the bouilli on a heated dish, garnish tastefully with the vegetables and small sprigs of parsley.

NOTES

TO MAKE DRAWN BUTTER

*One pint of milk, Two tablespoons of butter,
One teaspoon of corn starch, Salt to the taste.*

- Put the milk on in a saucepan.
- While it is boiling, rub the corn starch and butter well together and stir in until it thickens, then put in salt to the taste.
- This can be served either with a tablespoon of capers, or two hard-boiled eggs, chopped and stirred in.
- If capers are used, have them in the sauce boat and pour the drawn butter over them.
- The sauce boat must be heated.

Flour can be used for thickening if preferred.

CHAMPIGNON SAUCE

*Two cans of champignons, One quart of clear soup,
One dessertspoonful of flour, One cooking-spoonful of butter,
Two tablespoons of wine, Salt and cayenne pepper to the taste.*

- Cut the champignons into small pieces and cook in their own liquor for half an hour.
- Let the clear soup come to a boil and add to the champignons, with the salt and cayenne pepper.
- Rub the flour and butter and stir in the champignons until quite thick.
- Heat the wine and pour in before serving.

TARTARE SAUCE FOR FISH

*The yolks of two hard-boiled eggs, The yolks of two raw eggs, Eight
tablespoons of olive oil, Three dessertspoonfuls of vinegar, One
teaspoon of chopped onion, One tablespoon of capers, Salt and
cayenne pepper, to the taste.*

- Mash the hard-boiled eggs, add the raw eggs to them and beat until perfectly smooth and light.
- Then beat in well, the oil and vinegar, in alternation.
- Add the onion and capers, the salt and cayenne pepper.

Serve cold in a sauce boat.

NOTES

A SAUCE FOR EITHER BAKED OR BOILED FISH

*One teaspoon of mixed mustard, One tablespoon of walnut or
mushroom catsup, One dessertspoonful of butter,
One tablespoon of olive oil, Two medium-sized cucumber pickles,
Salt and cayenne pepper to the taste, One large onion.*

- Chop the onion very fine, sprinkle with a little browned flour and fry until well browned.
- Mix the onion and catsup together and boil five minutes, then stir in the oil, butter, salt and cayenne pepper.
- Lastly, the cucumber pickles, chopped very fine.

SAUCE A LA HOLLANDAISE FOR FISH

*One pint of boiled milk, Two tablespoons of butter, One tablespoon of
flour, One tablespoon of Madeira wine, One tablespoon of capers,
Salt and cayenne pepper, to the taste, One egg.*

- Put the milk into a saucepan and when it comes to a boil, stir in the well-beaten eggs, salt and cayenne pepper, also extract of celery, to the taste.
- Cream the butter and flour until perfectly smooth and stir into the milk until it thickens.
- Have the capers in the sauce boat and pour the sauce over them and serve very hot.

LOBSTER SAUCE

- Make a sauce a la Hollandaise; heat the lobster and stir in.
- Shrimp and salmon sauce can be made in the same way.
- Do not cut up the shrimps and simply take out the bones and remove the skin of the lobster and salmon.

Always serve these sauces hot, with fish.

BROWN SAUCE FOR MEATS

*One pint of clear soup, One teaspoon of browned flour, One
dessertspoonful of butter, Salt and cayenne pepper to the taste.*

- Put the soup into a saucepan with hot water underneath, with the salt and cayenne pepper.
- While it is boiling, rub the flour and butter together and stir in the sauce until it thickens, then serve.

*A small wineglassful of sherry or Madeira wine can be
added just before serving if preferred.*

MINT SAUCE

*Two tablespoons of fresh mint, One teaspoon of brown sugar,
Half a teacup full of vinegar, Half a teacup full of water.*

- Put the vinegar, sugar and water in a gravy boat.
- Chop the mint very fine and stir in. Let this stand for half an hour before using it.

This quantity can be increased according to the number of guests to be served.

WHITE SAUCE FOR VEGETABLES

*One pint of sweet cream, Two pieces of celery, One teaspoon of flour,
One dessertspoonful of butter, Salt and black pepper to the taste.*

- Boil the cream with the celery until it tastes well of it, then take it out and put in the salt and black pepper to the taste.
- Rub the flour and butter together and stir in until it thickens.
- If celery is out of season, tie a saltspoonful of celery seed in a piece of fine muslin and boil in the cream or the celery can be left out altogether.

SAUCE FOR QUENELLES

*Two cans of champignons, One pint of cream,
A heaping tablespoon of butter, One tablespoon of flour,
Nutmeg, salt and cayenne pepper to the taste.*

- Cut the champignons up in small pieces and put them into a saucepan with their own liquor, to cook gently for half an hour.
- Stir in the cream and while boiling, mix the butter and flour well together and add to the champignons by degrees.
- Boil for five minutes, then season with the nutmeg, salt and cayenne pepper. Use two tablespoons of this sauce for the quenelles, leaving out the champignons.

TO MAKE THE OYSTER SAUCE

FOR BOILED TURKEY

*One quart of oysters, One pint of cream or rich milk,
One dessertspoonful of flour, Salt and black pepper to the taste.*

- Strain the liquor from the oysters and put it into a saucepan to boil.
- Add the cream, then the flour moistened with a little cold water.
- Let this boil until it thickens, then season and drop in the oysters.
- When they curl, take them off; serve in a sauce boat.

If cream is not to be had, put into the milk a cooking-spoonful of butter and a tablespoon of flour.

TRUFFLE SAUCE

*One pound can of truffles, One pint of clear soup,
One tablespoon of butter, One teaspoon of white flour,
One teaspoon of browned flour, Two tablespoons of sherry wine,
Salt and cayenne pepper to the taste.*

- Chop the truffles and put them with their liquor into a saucepan with the clear soup.
- Boil steadily for half an hour.
- Rub the flour and butter together, stir in the truffles and simmer until thick, then add the wine, salt and cayenne pepper
- This sauce is delicious in an omelette, only don't put as much of the sauce as of the truffles.

This is also delicious for meats and entrees

TOMATO SAUCE FOR STEAKS AND CHOPS

*One pint of tomatoes, One small carrot, Two whole cloves,
A small piece of a blade of mace,
Salt and black pepper to the taste, One onion.*

- The tomatoes must be measured after they have been peeled and cut up.
- Peel and quarter the onion; scrape and divide the carrot.
- Put the tomatoes into a saucepan with the other ingredients and stew until the carrot and onion are tender.
- Pour through a sieve, return to the saucepan and thicken with a teaspoon of flour and a dessertspoonful of butter.

Serve very hot.

CREAM SAUCE FOR BOILED TURKEY

*One pint of the water the turkey was boiled in, Two tablespoons of
butter, One tablespoon of flour, Half a coffee cup full of boiled milk,
Three stalks of celery, Salt to the taste.*

- Put the pint of water in a saucepan on the fire; put in the boiled milk, cream the butter and flour and stir in.
- Add the salt; cut the celery about four inches long, boil it twenty minutes and drop into the sauce.
- Slice some pieces of the breast of boiled turkey, enough for a nice dish and pour the sauce over them.

*This is delicious and can be served as a course,
after fish.*

FOWL AND GAME

TO BOIL A CHICKEN

One fat, tender chicken, Two-thirds of a pint of breadcrumbs, Half a teaspoon of sweet marjoram, One dessertspoonful of butter, Salt, black pepper and nutmeg to the taste.

- Wash the chicken and wipe dry.
- Rub the butter and breadcrumbs together and if too dry, add a teaspoon of water.
- Put in the powdered marjoram, salt, black pepper and a suspicion of nutmeg; stuff the chicken with this and skewer tightly.
- Wrap a cloth around the chicken and boil until tender, which will take from an hour and a quarter, to an hour and a half.
- Make a rich drawn butter and stir in two chopped hard-boiled eggs; pour some over the chicken and serve the rest in a boat.

FRICASSEE OF CHICKEN

One tender chicken, One teacup full of butter, One tablespoon of flour, One bunch of parsley, A saltspoonful of celery seed.

- Wash the chicken and cut it up as for frying, put into a stewpan, with hot water enough to cover it, the celery seed and salt; let it boil gently, taking off the scum as it rises, until it is tender, which will take about one hour.
- Rub the butter and flour together, put into the stew pan with the well chopped parsley; let it stew fifteen minutes. Add the yolks of two raw eggs; stir as you would for custard and boil five minutes longer.
- Serve on a dish with boiled rice arranged nicely around it. When putting the celery into the stew pan, put it in a thin piece of muslin.

CHICKEN PIE

One tender chicken, Two pints of sweet milk, Half a pound of butter, Two tablespoon of flour, Salt and black pepper to the taste, One quart of water.

- Divide the chicken as for frying and put it on with the quart of water, which should be freshly boiled. When it is done, take it out of the pot; then simmer the water until reduced to a pint; then add the salt, pepper, milk, butter and flour.
- Boil ten minutes and line a dish with pie crust; fill it with the chicken; cover with a top crust and bake slowly one hour. A little celery can be boiled with the chicken or a bunch of parsley.
- Keep the chicken covered with water, while it is cooking.

BROWN FRICASSEE OF CHICKEN

One chicken, One cup full of suet dripping or lard, One teaspoon of salt, One tablespoon of flour, One tablespoon of butter, A teaspoon of summer savory tied in a bag, Cayenne pepper to the taste.

- Cut the chicken into joints, dividing the back and breast into two pieces each; lay these into cold water, slightly salted, for half an hour and wipe dry.
- Roll each piece in flour; heat a cup full of dripping or lard ; add the salt and pepper and when the fat is at boiling point, lay in the pieces of chicken, frying brown on both sides.
- When all the pieces are fried, lay them in a saucepan and cover with boiling water, letting the water be an inch above the chicken; it will be well to pour this water into the frying pan first, to simmer for a few minutes, so as to secure a little of the gravy.
- Cover closely and if the chicken is tender, it will be done in an hour and a half.
- For the gravy, take a pint of what the chicken was boiled in, cream, flour and butter; stir into the broth and simmer until it thickens.
- Put the chicken on a hot dish, pour over some of the gravy and put the rest in a boat.
- Put the summer savory in the chicken, when put to boil and take it out before making the gravy.

TO FRY CHICKEN

One fat, tender chicken, Two thin slices of pork, One teacup full of sweet cream, Two teaspoons of chopped parsley, One teacup full of pure lard.

- Divide the chicken nicely, salt and pepper each piece, using black pepper and dredge with flour.
- Lay them aside on a board until you get the pork fried and the lard boiling.
- Drop in a few pieces at the time, allowing room in the pan for each piece to be nicely turned.
- As fast as the pieces are fried, put them on a dish over hot water to keep them hot while the gravy is being made.
- Pour off some of the grease, dredge in flour and let it brown.
- Have the parsley in the cream; pour in a little at the time and let it get thoroughly mixed.
- Put the chicken back in the gravy for three or four minutes; then arrange on a dish and pour the gravy over.

JAMBALAYA OF CHICKEN AND RICE

*One good sized chicken, Two large tomatoes,
One thin slice of pickled pork, One teacup full of rice,
Salt and cayenne pepper to the taste, One large onion.*

- Prepare the chicken as for gumbo; peel and cut up the tomatoes and onions and fry all together.
- While frying, slowly, have the rice boiling and boil until it swells; add it to the chicken, etc. and fry until a light brown.

TO ROAST A CHICKEN

*One tender, fat chicken, Two-thirds of a pint of breadcrumbs,
Half a teaspoon of summer savory, One dessertspoonful of butter,
Salt and black pepper to the taste.*

- Wash the chicken and wipe dry.
- Rub the butter with the breadcrumbs and the powdered summer savory, then the salt and pepper.
- Stuff the inside of this and skewer well.
- Put two thin slices of pickled pork across the breast bone and a pint of hot water in the pan.
- Have a good oven; baste frequently for an hour and a half.
- Put the giblets on to cook at the same time you put the chicken to roast; chop very fine, dredge some flour in the pan and when the gravy thickens stir, in the giblets, adding salt and pepper.

Serve the gravy in a boat.

CURRY

*Two tablespoons of curry, One teaspoon of ground ginger,
One teaspoon of salt, Three tablespoons of flour,
Yolks of two hard-boiled eggs, One quart of clear water.*

- Prepare the meat as for a stew.
- Mash the yolks well; add to them the curry, ginger and salt.
- Mix well with the water; then put in the flour; stew the meat in this mixture until done; serve with rice.
- Put the meat in the center of the dish, pour the sauce over it and put the rice around it.

By the sauce is meant what the meat was stewed in.

TO COOK CANVAS BACK DUCKS

One canvas back duck, Some currant jelly, Salt and black pepper.

- Wipe out the inside of the duck and if at all strong, wash out with a little saleratus* water. [*19th century term for Baking Soda]
- Sprinkle the inside with black pepper, also sprinkle a little on the outside, with some salt and flour.
- Lay a thin slice of pickled pork across the breast bone; have a very hot fire, baste every five minutes and let the duck cook just eighteen minutes;
- When putting the duck in the pan, a pint of hot water could be put in to baste with.
- Make a brown gravy of clear soup, currant jelly and wine to the taste.
- Serve quickly, as a canvas-back should never be overdone, or allowed to stand; some like it just red hot through.

The gravy can be omitted if objected to.

TO ROAST DUCKS

*One medium sized onion, One teaspoon of powdered summer savory,
One teacup full of breadcrumbs, One tablespoon of butter,
Salt and pepper to the taste.*

- The above ingredients are for stuffing one duck.
- Select a young duck and fill it with the stuffing; sprinkle a little salt and black pepper on top and dredge with flour.
- Lay two thin pieces of pickled pork across the breastbone and put it into a pan with a little hot water. Baste frequently and cook for an hour.

Serve with brown gravy, made of the giblets and currant jelly.

TO ROAST WILD DUCKS

*Some currant jelly, A few thin slices of lemon,
One thin slice of pickled pork, Salt, pepper and flour.*

Do not stuff.

- Put a teaspoon of black pepper inside of the duck, sprinkle flour and salt on the outside and lay the slice of pork across the breast bone.
- Put it in the pan with a pint of hot water, have a hot fire and baste frequently for twenty or twenty-five minutes, according to the size.
- Make a brown gravy; stir in currant jelly to the taste and serve in a boat.
- Garnish the dish with thin slices of lemon and small sprigs of parsley.

TO ROAST A GOOSE

*One young goose, Three large onions,
One teaspoon of powdered sage, Two teacup fulls of bread crumbs,
One heaping tablespoon of butter, One tablespoon of chopped pork,
Salt and pepper to the taste; one egg.*

- As you truss the goose, cut out the neck and put back the piece of flesh that surrounded it.
- Sprinkle pepper and salt over the goose and dredge with flour.
- Keep the giblets for the gravy.
- Lay on the breastbone three thin slices of pickled pork, put it in the pan with a quart of hot water and baste every ten or fifteen minutes.
 - *If it is a green goose cook two hours, if an older goose, cook nearly three hours.*
 - *Make a nice brown gravy, put the chopped giblets in and serve in a boat.*
 - *Have some nice apple sauce in a dish to serve also with the goose.*

TO BOIL GROUSE

*One good-sized grouse, A quarter of a pound of butter,
Salt and black pepper.*

- Split the grouse down the back; have ready one half of the butter in a hot skillet; pepper the grouse well; put it in the skillet; keep pressing and turning it all the time it is cooking and add the rest of the butter by degrees.
- Put it on a heated dish; pour over the gravy that is in the skillet and garnish with sprigs of parsley.
- Roast a grouse as you would a canvas-back, only cook it fifteen minutes longer.

Serve it with wine and jelly in a brown sauce.

TO BROIL PRAIRIE CHICKEN

*One fat young prairie chicken, Four tablespoons of butter,
Salt and black pepper to the taste.*

- Pepper the chicken and rub with a little butter; have a hot fire; broil a little on one side, then on the other.
- Have some more butter in a pan, with pepper and salt; press the chicken well in it, then broil until done.
- Put on a hot dish and pour over it the melted butter in which it was pressed; garnish with sprigs of parsley and serve immediately.

TO ROAST QUAILS

A few oysters. Some breadcrumbs, Butter, salt and black pepper

- Put over each breast bone a thin slice of pickled pork and a little salt and pepper.
- For each quail chop the soft parts of two oysters.
- Mix a little butter, some of the oyster liquor, with a heaping tablespoon of breadcrumbs and salt and black pepper to the taste.
- Put this quantity in each bird; put them into a pan with a little hot water, baste well, roast twenty minutes and serve quickly.
- Garnish the birds and around the dish with sprigs of parsley.

Another way to roast quails is simply to put a teaspoon of black pepper inside of each bird, with the pork, etc., on the outside; and baste well.

Or make a chestnut stuffing, as for turkey and fill each bird with some of it.

TO BROIL QUAILS

- On a quick fire; put the quails on the broiler and have some butter, pepper and salt in a pan nearby.
- When each side of the quail has been partly broiled, press well in the pan holding the butter, etc., drain each bird well.
- Return to the broiler and cook until done.

Serve on some nicely cut squares of toast.

BOUDINS A LA RICHELIEU

*Some raw turkey breast, One half as much butter,
Three eggs, Salt, nutmeg and pepper to taste.*

- Take as much turkey breast as you wish, say a heavy pound, grate and pound in a mortar until it can be passed through a fine sieve.
- Add half as much butter as there is turkey breast and one-third as much paste, made as follows:
- Take the inside of a loaf of bread, soak it in milk and dry on the range, but don't let it get in the least hard, then add the butter until it becomes a stiff paste.
- Add the eggs, nutmeg, salt and pepper to the taste.
- Fry a small piece in boiling water, to see that it is not too stiff or too soft. If too stiff add more yolks. The above should be a light-yellow in color.

A NICE DISH OF QUAILS AND TRUFFLES

Eight fat young quails, One wineglassful of wine, Half a pound of truffles, One pint of clear soup, Salt and pepper to the taste.

- Cut out the breasts of eight quails; divide them and broil very delicately; cook the truffles for three-quarters of an hour in the pint of clear soup.
- Thicken with a teaspoon of browned flour and a tablespoon of butter.
- Add the wine; arrange the quails' breasts nicely on a dish; sprinkle the truffles over them; then pour over the sauce.

TO ROAST REED BIRDS

Some nice, fat reed birds, Black pepper, butter and salt. Rub them with butter and sprinkle with black pepper.

- Have a good fire; put them in a pan with a little butter and baste well for fifteen minutes.
- These little birds are so delicate that you can eat bones and all.
- They can be fried also in the following manner: Split them down the back; place each bird on pieces of buttered toast to catch the juices;
- Sprinkle them with pepper and have butter in the pan;
- Baste well and allow about twelve minutes.

They will cook quicker when split open.

TO ROAST SNIPE AND WOODCOCK

Some snipe or woodcock. Some thin slices of pickled pork, Butter, black pepper and salt.

- First pluck them and take the skin off the heads and necks.
- Put the heads under the wings, pepper each one well, lay one thin slice of pickled pork across the breast bone of each bird and skewer it.
- Have a bright fire; put each bird over a slice of buttered toast, to catch the trail.
- Put a little butter in the pan to start the basting and baste each bird well every five minutes, cook twenty minutes.
- Sprinkle a little salt over each bird and serve quickly on the pieces of toast they were cooked on.
- Garnish with sprigs of parsley and slices of lemon.

TO BOIL A TURKEY

- Sprinkle a cloth with flour, tie the turkey up in it. put it in a pot and cover with cold water.
- Let it boil slowly for half an hour, taking off the scum as it rises, set the pot back and let it simmer slowly for two hours, or two and a half, according to the size.

Serve with **SAUCE**

One pint of the water the turkey has boiled in, Half a teacup full of cream.

- Put the water into a saucepan.
- Add the cream and salt to the taste. Let it boil.
- While boiling mix a teaspoon of flour with cold water; stir in and let it boil until it thickens.
- Have ready in the sauce boat, the chopped yolks of four hard-boiled eggs and pour the sauce over them.
- Garnish the turkey with slices of hard boiled eggs and a little of the sauce poured over it.

TO MAKE THE SAUCE FOR THE BOUDINS

One fourth of a box of truffles, One large wineglassful of sherry wine, One aschalot [Shallots].

- Chop and cook the aschalot; put into a pan with the sherry wine, then add the chopped truffles.
- Let all cook again until nearly dry, then stir in a tablespoon of brown sauce.
- Simmer for ten minutes and put into a dish to cool.
- The boudin should be the shape and size of a wafer cake and rolled in heavy white paper, wet with sweet oil inside and outside.
- Then boil in clear soup for twenty-five minutes

Serve with the sauce.

NOTES

STUFFING FOR A TURKEY

*One loaf of stale bread, A quarter of a pound of butter.
One teaspoon of summer savory, Salt and black pepper to the taste,
The yolks of three eggs.*

- Cut off all the crust of the bread and pour on it enough hot water to soak it thoroughly; then squeeze all of the water out of it.
- Put the pepper and salt in the bread, mix with the eggs and summer savory; then put all into the turkey and sew it up carefully.

CHESTNUT STUFFING FOR A TURKEY

*One teacup full of boiled mashed chestnuts,
One teacup full of mashed sweet potato,
One dessertspoonful of butter, One wineglassful of cream,
Salt to the taste, Black pepper to the taste.*

- Mix the potato, chestnut and cream well together, then add the salt and black pepper.
- When the turkey is half roasted, put in the stuffing and continue to baste well until done.
- Get the Spanish chestnuts.

This makes a delicious stuffing for quails also.

TO ROAST A TURKEY

Tie the legs and wings together or fasten with skewers.

- Put in the stuffing, salt and pepper well, dredge with flour, lay three thin slices of pickled pork across the breast bone and put it into a pan with a pint of hot water; increasing it as you think necessary to make a sufficient quantity of gravy.
- Baste it frequently and roast from two hours and a half to three hours, according to its size.
- When it is done, take some of the gravy, say a pint, put in a teaspoon of flour and stir until it thickens.
- Chop up the gizzards and liver, which have been previously well cooked and mix with the gravy.

It is always well, when putting the turkey to roast, to put a pan over it, until half done, then remove the pan so as to let it brown nicely This will keep the turkey from roasting too quickly or drying up.

NOTES

TO STUFF A TURKEY WITH OYSTERS

*Twenty-five large oysters, Half a pint of breadcrumbs,
One tablespoon of chopped celery, Two tablespoons of cream,
Salt and black pepper to the taste, The yolk of one egg.*

- Chop the oysters fine, mix with the celery, cream and breadcrumbs.
- Add the yolk of the egg, then the salt and pepper.
- Mix thoroughly and put in the turkey.
- Boil, as in the recipe for boiling a turkey.

Serve with oyster sauce.

ANOTHER WAY TO ROAST AND STUFF A TURKEY

*One turkey, weighing ten or twelve pounds,
One dozen chopped oysters, One pint of bread crumbs,
One teaspoon of powdered summer savory,
One large cooking-spoonful of butter,
Black pepper, salt and nutmeg to the taste, Two eggs.*

- Truss the turkey; put the salt, pepper, nutmeg and summer savory in the breadcrumbs
- Rub in the butter, then moisten with the eggs; add the chopped oysters and stuff the turkey, sewing it up very carefully, so as the stuffing will not come out.
- Cut three thin slices of pickled pork, lay them across the breast bone, dredge the turkey with flour and put into a pan with one inch of water in it.
- Roast for two hours and a half, basting frequently.
- Make a sauce of the drippings, into which stir in the giblets, which have been previously cooked and chopped fine.
- Thicken this sauce with a little brown flour

NOTES

TO BROIL VENISON STEAKS

*Some nicely cut venison steaks, A few thin slices of lemon,
Some currant jelly and sherry wine*

- Have a good fire, pepper the steaks well, broil partly on one side, then on the other.
- Take them off, rub with butter, return to the gridiron, broil a few minutes longer and put them on a hot dish.
- Melt some currant jelly and while hot, add wine to the taste.
- Put a few small pieces of butter on each steak, then pour the wine and jelly over, which must be very hot.

*If wine and jelly are objected to, then broil,
as you would a beef steak.*

*Arrange some thin slices of lemon and
sprigs of parsley around the dish.*

TO ROAST VENISON

*A haunch of venison, Some wine and currant jelly,
Brown gravy as required.*

- Sprinkle the Venison with pepper and salt and cover the whole with white paper greased with butter.
- Put it in the oven with a little hot water and two or three thin slices of pickled pork on top.
- Baste well for about two hours, then remove the paper and baste well for nearly an hour longer, so as to brown nicely.

Make a brown gravy, by dredging the gravy in the pan with both white and browned flour, then add wine and currant jelly to the taste.

Serve very hot in a boat.

NOTES

SALADS

SALAD DRESSING

*The yolks of sixteen eggs, Twenty tablespoons of oil,
Fifteen tablespoons of vinegar, Nine tablespoons of water,
Salt and cayenne pepper to the taste.*

- Beat the eggs, add the oil, vinegar and water in alternation, beating well all the time, then the salt and cayenne pepper.
- Put this into a saucepan with boiling water underneath and stir constantly and rapidly until the consistency of very thick custard; put it away to get perfectly cold.

This will be sufficient for one large turkey.

Always cut up as much celery as you have turkey, which must never be chopped, but cut in dice.

The advantage of this dressing is the proportions are so perfect that enough for six turkeys can be made in less than three-quarters of an hour.

The water is put in to keep the vinegar from tasting too strong, or it would destroy the taste of the oil and make the salad too acid.

I always use this dressing when making a large quantity of salad.

SALAD DRESSING II

*One well-boiled chicken, Two teacup fulls of celery cut in dice,
Two teacup fulls of cream, One tablespoon of mixed mustard,
Two heaping tablespoons of butter, Vinegar, salt and cayenne
pepper to the taste, The yolks of four eggs.*

- Put the cream into a saucepan and when it comes to a boil stir in the butter, vinegar, salt and cayenne pepper.
- Add the well-beaten eggs; stir well until it becomes like thick boiled custard.
- Take it off of the fire, put the saucepan in cold water and stir until it cools, so as to keep it from curdling.
- Take off the skin and fat of the chicken, cut it in dice and with the celery, mix carefully with the dressing.

NOTES

SALAD DRESSING III

Two tablespoons of mixed mustard, Two tablespoons of butter, Three tablespoons of oil, Three tablespoons of vinegar, One pint of rich cream, Salt and cayenne pepper to the taste, Five eggs.

- Scald the cream, stir the vinegar in the yolks of the eggs, add the cream and butter, stirring well to keep from curdling, until it thickens; take it off the fire and when cold, beat in the mustard, cayenne pepper and salt.
- The whites of the eggs can be beaten very light and added to the mixture when it is cold, but it will be found good enough without them.

A little extract of celery is a great improvement.

SWEETBREAD SALAD

The yolks of two hard-boiled eggs, The yolks of two raw eggs, One teaspoon of dry mustard, Two cruets of the best oil, One tablespoon of vinegar, Salt and cayenne pepper to the taste.

- Mash the yolks of the eggs smoothly together, then sprinkle in the mustard and beat in by degrees the oil and vinegar.
- Season to the taste and beat hard for a few minutes. If it is too stiff, add the juice of one lemon.
- Have the sweetbreads well cooked and picked to pieces, taking off all of the skin.
- Put the dressing on in alternate layers with the sweetbreads and garnish the dish with small heads of crisped lettuce.

SHRIMP SALAD

Two cans of shrimps, Yolks of two hard boiled eggs, Yolks of two raw eggs, Twelve tablespoons of oil, Salt, cayenne pepper to taste.

- Mix the eggs perfectly smooth, then beat in the oil slowly, alternating every third tablespoon with half a teaspoon of vinegar and three drops of lemon juice.
- When very light add the salt and cayenne pepper to the taste.
- Don't put this over the shrimps until they are to be served.
- In the winter, cut up as much celery as you have shrimps and mix in.
- In the summer, put the shrimps in the center of the dish, pour the dressing over them and put delicate pieces of lettuce around.
- Always put the dressing on the ice for a while before serving.

If this quantity should not be enough, more oil, vinegar and lemon juice can be beaten in.

A SALAD OF CABBAGE AND CELERY

One pint of cabbage, One pint of celery, One teacup full of vinegar, A tablespoon of butter, A teaspoon of mixed mustard, A tablespoon of rich cream, Salt and cayenne pepper to taste, Yolks of two eggs.

- Beat the eggs, stir in the vinegar, mustard, melted butter, salt and cayenne pepper.
- Put all into a saucepan with boiling water underneath and stir steadily until it thickens. When cold, add the cream.
- Cut the cabbage and celery in small pieces, mix well and pour the dressing over.

DRESSING FOR COLE SLAW

Yolks of two hard-boiled eggs, Yolks of two raw eggs, Five tablespoons of oil, Three dessertspoonfuls of vinegar, Salt and cayenne pepper to the taste.

- Shave the cabbage with a sharp knife until you have a quart.
- Put it in a dish and set it on the ice for an hour.
- Mash the hard-boiled eggs smoothly, then mix the raw ones with them.
- Beat the oil and vinegar in the eggs, alternately and carefully, to prevent curdling.
- Lastly, add the salt and cayenne pepper.
- Have the dressing in a small bowl and pour it over the cabbage as you serve it.

The above quantity will be sufficient for six persons.

NOTES

VEGETABLES

TO BOIL POTATOES

- When putting potatoes on to boil, always choose them of equal size, or the small ones will cook too quickly and the large ones will not be sufficiently cooked.
- Let the water be boiling and put in it a teaspoon of salt.
- Either peel the potatoes or boil them without peeling.
- Put them in the boiling water and boil until thoroughly done, which will take about half an hour.
- Pour off the water, sprinkle a little salt over them, shake them around gently, remove the lid and let them remain about five minutes over the fire to steam.
- They should be dry and flaky.
- Never let them remain in the water a moment after they are done and serve immediately.

TO BAKE POTATOES IN THEIR JACKETS

- Choose them of equal size.
- Have your oven well heated and bake until tender.
- A large potato will take an hour, a medium-sized one about three-quarters of an hour.
- Serve as soon as done.

*If underdone, they will be very indigestible.
Neither should they be overdone.*

MASHED POTATOES

*One quart of mashed potatoes, Half a teacup full of cream,
One tablespoon of butter, Salt to the taste*

- Boil them properly, then throw them into a colander and mash them well through it.
- After they are thoroughly mashed, put them into a saucepan with hot water underneath and add the butter, cream and salt.
- Beat well for five or ten minutes and serve

If cream is not to be had, use milk and increase the quantity of butter.

If preferred to be baked, put into a baking dish and brown in the oven for about ten minutes.

TO BAKE POTATOES WITH BEEF

- Mash and peel as many potatoes as you have guests to serve and have them all as near the same size as possible.
- Put them in the pan with the beef. If medium sized, three quarters of an hour will be sufficient for baking them; if large, it will require one hour.
- As often as you baste the beef, baste the potatoes and when done and nicely browned, serve them on the same dish, arranged nicely around the beef.

SCALLOPED POTATOES

*Eight good sized Irish potatoes, A heaping tablespoon of butter,
Flour, salt and black pepper.*

- Peel the potatoes and slice them thin.
- Have ready a deep dish that will hold two quarts. Put in a layer of potatoes, dredge well with flour, then a second layer of potatoes, which dredge again with flour and sprinkle a little salt and black pepper.
- On the third layer, cut the butter in small pieces and arrange nicely over the potatoes, then fill up with rich milk or cream, leaving room enough in the dish to cook slowly for two hours.
- If the potatoes should soak up the milk or cream, add more, so as to have the potatoes creamy, when they go to the table.

Be sure not to cook too rapidly.

This quantity will be sufficient for a family of eight.

NOTES

TO STEW POTATOES

*One quart of boiled potatoes, One pint of sweet milk,
One large cooking spoonful of butter, One heaping teaspoon of flour,
Salt and black pepper, to the taste.*

- Boil the potatoes and while hot, cut them in dice, then measure a quart.
- Put the milk into a saucepan and when it comes to a boil, put in the potatoes and let them simmer.
- While simmering, cream the butter and flour, put into the potatoes and stir until the milk is the consistency of thick custard, then add salt and a very little black pepper.

A teaspoon of chopped parsley is sometimes a pleasant addition.

Be sure, after putting the potatoes in the milk, not to let them cook long or hard enough to break and get mushy.

One pint of cream can be used and in that case leave out the butter.

SARATOGA POTATOES

Three large potatoes, Half a pint of fresh lard, A little salt.

- Peel the potatoes and cut them with a potato cutter into slices as thin as a wafer.
- Put them into a pan of ice water for half an hour.
- Have the colander in a pan in the oven with the door open.
- Put a few slices at the time in the boiling lard and when a delicate yellow, take them out and put them in the colander to dry, sprinkling a little salt over them as you put them in.
- When all are fried, put them in a heated dish and serve.

A frying basket made of fine wire is exceedingly nice for frying the potatoes in, as you can take them out of the lard without any trouble, by merely lifting the basket and pouring them into the colander to drain.

The pan underneath the colander is intended to catch the grease.

FRIED POTATOES

- Take cold boiled potatoes and cut them in slices about a quarter of an inch thick.
- Have ready some boiling lard and butter mixed.
- Then throw in the potatoes and stir until they are a light yellow.
- Put into a sieve before the fire for a moment; sprinkle a little salt over them and serve in a very hot dish.

POTATOES A LA LYONNAISE

*One pound of cold boiled potatoes, Two teaspoons of minced onion,
Two teaspoons of chopped parsley, One large cooking-spoonful of
butter, Salt and black pepper to the taste*

- Slice the potatoes.
- Put the butter into a skillet; when hot, throw in the potatoes and onions and fry until a light brown.
- Put in the chopped parsley and when thoroughly mixed put into a heated napkin, which must be in a heated dish.

Don't put the cover on the dish, simply close the napkin over the potatoes.

POTATOES A LA PARISIENNE

Have a little round potato cutter about three-quarters of an inch in diameter.

- Peel the potatoes and cut as many small ones from each potato as you have guests to serve.
- Have the lard boiling, put the little balls into a frying basket and hold it in the lard until the potatoes are done and nicely browned, which will take about fifteen minutes.
- Take them out and sprinkle salt over them.

They are nice to garnish a dish of broiled fish with, or to garnish a beef steak or game with.

The pieces of potatoes left from the cutting can be boiled or mashed.

Potatoes cut this way, boiled about fifteen minutes and dressed with a nice white sauce, are very pretty with boiled fish.

TO BAKE SWEET POTATOES

*Six large, sweet potatoes, Two heaping tablespoons of sugar,
Two heaping tablespoons of butter, A little salt.*

- Boil the potatoes.
- When done, peel and slice lengthwise, in two or three pieces; first put in a deep baking dish a layer of potatoes, one tablespoon of sugar, one tablespoon of butter, cut in small pieces and arranged over the potatoes; then another layer of potatoes, sugar and butter; lastly some thin slices of butter and sugar sprinkled freely over them.
- Bake about twenty minutes.

Serve hot.

Before sprinkling sugar on top, sprinkle about two tablespoons of hot water, then the sugar.

SHOOFLY POTATOES

There is a machine that comes expressly for cutting shoofly potatoes.

- The potatoes are cut in strips like macaroni.
- Have the boiling lard in the skillet, put the potatoes in a frying basket, then put the basket into the hot lard, fry a nice brown and they will be done.
- Then sprinkle salt through them.
- Serve in a heated dish with the top off.

POTATO CROQUETTES

*Twelve large potatoes, Two tablespoons of butter,
One teaspoon of chopped parsley,
Salt, black pepper and nutmeg to the taste, Six eggs.*

- Boil, peel and mash the potatoes and let them get cold; then put them into a bowl with the butter and beat until thoroughly mixed.
- Put in the yolks of four of the eggs and two whole ones, continue to beat until very light.
- Add the nutmeg, salt, pepper and parsley. Shape as croquettes, dip them in egg and bread crumbs and fry a light brown.
- Serve immediately.

These are particularly nice with fish.

POTATO CROQUETTES II

Six large potatoes, A tablespoon of butter, One wineglassful of cream, Yolks of two eggs, Salt to the taste

- Peel, boil and mash the potatoes until perfectly smooth; add the salt, then the butter, cream and lastly the eggs; shape as croquettes.
- Dip in egg and breadcrumbs and fry in boiling lard a nice brown.
- It would be well, after mixing, to let it stand in a cold place for an hour, so as to handle easily.

POTATOES A LA NEIGE

- Prepare the potatoes as for mashed potatoes.
- Place the dish they are to be served in over hot water and press the potatoes through the colander into the dish, having previously heated the colander.

They will look like rice or vermicelli and will be very pretty served with venison, roast beef, or beef tongue

NOTES

TO FRY TOMATOES

Six large ripe tomatoes, Half a tumblerful of cream, Some brown sugar, Salt and black pepper

- Slice the tomatoes half an inch thick, but don't peel them.
- Put a few slices at a time into a hot skillet with a cooking-spoonful of butter.
- Fry a good brown; take them out carefully, place them in a dish which you must have over hot water; and over each layer, sprinkle about a dessert-spoonful of sugar, a little salt and black pepper.
- When all are fried, pour the cream into the skillet and dredge in flour enough to make it as thick as a drawn butter; stir until smooth and pour over the tomatoes.

If cream is not convenient, they will be just as good without it

TO STEW TOMATOES

Three pints of tomatoes, Three tablespoons of bread-crumbs, One salt-spoonful of chopped onion, One dessert-spoonful of butter, One dessert-spoonful of brown sugar, Salt and black pepper to the taste

- Peel and cut enough tomatoes to make three pints.
- Put them into a saucepan with the chopped onion, salt and pepper.
- Let them stew for half an hour, then add the breadcrumbs, sugar and butter; stew for an hour longer, chopping the tomatoes frequently while stewing, then serve.

STUFFED TOMATOES

One dozen large tomatoes, One teacup full of chopped tenderloin, Two tablespoons of chopped ham, One tablespoon of chopped parsley, One teaspoon of salt, Half a teaspoon of white pepper, Four pounded crackers, One large chopped onion

- Cut off the stem of each tomato and take out the seed and the pulp, chop fine and mix with the ham, parsley and onions, then put in the salt and pepper, lastly the crackers.
- If too stiff, thin with a little water or soup stock.
- Fill the tomatoes well with this, put cracker powder and small pieces of butter on each and bake in a moderate oven about an hour.

NOTES

TO STUFF TOMATOES II

Eight firm, ripe tomatoes, One pint of breadcrumbs, One teaspoon of chopped parsley Half a teaspoon of chopped onion, Salt and black pepper to the taste, One egg

- Moisten the bread crumbs a little; mix with the parsley, salt and pepper.
- Cut off a slice from the stem side of the tomato, take out the cores and seeds; chop the cores and mix with the stuffing.
- Brown the onion slightly in the skillet with a teaspoon of butter.
- Put the stuffing in and brown that a little also.
- Then add a dessertspoonful of butter and the egg.
- Stir quickly to prevent it from curdling.
- Cook ten minutes and stuff the tomatoes with it. Place them close together in a pan; put some grated Cheshire cheese over each tomato; cover closely, baste frequently and bake slowly for one hour.
- Remove the cover and brown nicely.

TO BAKE TOMATOES WITHOUT STUFFING

Six good ripe tomatoes, A teaspoon of salt, Half the quantity of black pepper, One cooking-spoonful of butter

- Wash the tomatoes nicely, cut out a little piece from under each stem and put in the little hollow a little salt, black pepper and a small pinch of butter.
- Put them in a baking dish with two tablespoons of hot water; bake and baste for one hour and after basting, brown, for ten minutes.

TO SCALLOP TOMATOES

Eight large, full ripe tomatoes, Three tablespoons of bread crumbs, One teaspoon of salt, One saltspoonful of black pepper, One dessertspoonful of brown sugar, One tablespoon of butter

- Pour scalding water over the tomatoes and when well skinned, get out the seeds and cut up the tomatoes fine.
- First, put in one-half of the tomatoes, then one-half of the bread crumbs; salt, pepper, butter and sugar.
- Sprinkle all well over the tomatoes in layers.
- Then put in the rest of the tomatoes and other things with the breadcrumbs last and small pieces of butter scattered here and there on top. Bake one hour and serve.

NOTES

TO BOIL CABBAGE

Two heads of early York cabbage, One pint of drawn butter

- Take the medium-sized heads of cabbage, pull off the outside leaves, cut through the heads to the stalks, then cut across the other way to the stalks, but don't cut through.
- Put them on in a pot two hours before dinner, in hot water enough to cover well, with a tablespoon of salt in the water.
- Boil steadily for one hour, pour off this water, pour on some more hot water, leaving out the salt and boil one hour longer.
- Put the heads in a hot dish, make a rich drawn butter and pour over the heads.
- After cutting the heads, tie them loosely together with a strong cord and clip it before putting the heads in the dish.

This is delicious and perfectly digestible.

TO FRY CABBAGE

Two quarts of cut up cabbage, Two thick slices of pickled pork, Salt and cayenne pepper to the taste

- Put the chopped cabbage with the pork into a skillet and cover with hot water.
- Keep it steadily frying for two hours, add the salt and cayenne pepper and fry half an hour longer.
- Should the water boil down, add a little more, but not during the last half hour.
- Have a heated dish ready, put the pork in the center and the cabbage around it.

The cabbage must be freshly cut.

HOW TO COOK BEETS

Some sugar beets, Butter, salt and pepper

- Wash the beets, but don't trim the roots too close, or they will bleed and lose their sweetness.
- If they are young, cook three hours; if old, cook four hours.
- When done, slice them, put into a hot dish; add butter, pepper and salt.
- If any should be left, pour vinegar over them and they will be nice the next day.

NOTES

SPINACH

- Wash and pick well; put it in a saucepan with hot water underneath, with a little salt and no more water than remains on the leaves after washing.
- Keep the water boiling underneath for an hour, taking care to chop it well with a spoon while cooking.
- Before serving, put in a little cream, salt and black pepper.
- After mixing well, steam for about five minutes, then put into a heated dish and garnish the top with slices of hard-boiled eggs.
- Scrape the outside of the stalks and cut off about an inch of the end.
- Tie them evenly in bundles, keeping the heads one way.
- Put them in well salted boiling water and cook for a half an hour, or three quarters, according to the size of the stalks.
- Drain; have some nicely cut pieces of buttered toast at the bottom of a heated dish; lay the stalks in regularly and pour over them some melted butter, or asparagus sauce.

ASPARAGUS SAUCE

One pint of water the asparagus has cooked in, One cooking-spoonful of butter, One dessert-spoonful of flour, Salt and black pepper to taste, Yolk of one egg

- Take the pint of water the asparagus was cooked in, put into a saucepan with hot water underneath.
- When it comes to a boil, add the egg, salt and pepper.
- Rub the butter and flour well together and stir in until the sauce is the consistency of boiled custard.
- When putting in the egg first, stir in it a tablespoon of the boiling asparagus water, then put in the saucepan. (This precaution is to keep it from curdling.)

TO COOK SUMMER SQUASH

One large summer squash, Two tablespoons cream. One tablespoon of butter, Salt and black pepper to the taste

- Have the squash young and tender; peel, cut up and take out the seeds.
- Put it on in hot water and cook steadily until perfectly done.
- Drain well and mash with a wooden spoon.
- Put into a saucepan, with the butter, cream, pepper and salt.
- Simmer and stir constantly, until the squash looks dry, then serve very hot.

BAKED CAULIFLOWER

One fine fresh cauliflower, One ounce of grated Parmesan cheese, One ounce of cracker powder, A tablespoon of butter, A dessert-spoonful of flour, White pepper and salt to the taste

- Put the cauliflower, top down, in cold salt and water for an hour, then put it in a pot of well-salted boiling water and boil for twenty minutes.
- While it is boiling, mix smoothly the butter and flour, let it simmer for a moment and add to the boiling water, stirring until it thickens, not forgetting to put in the white pepper and salt to the taste.
- Lay the cauliflower in a baking dish, pour over the sauce, then sprinkle with the Parmesan cheese and cracker powder.
- Brown slightly and serve hot at once.

CAULIFLOWER WITH WHITE SAUCE

Two nice heads of cauliflower, One pint of sweet milk of cream, One tablespoon of butter, One teaspoon of flour, Salt and white pepper to the taste

- Take off the outside leaves of the cauliflower and cut off the ends of the stalks.
- Put them, with the heads downward, in salt and water for an hour.
- Then put them into a pot, with plenty of fast boiling water and cook thirty-five minutes if large and twenty-five if small.
- In the meantime, put on the cream to boil, add a teaspoon of flour and let it simmer until it thickens.
- Season to the taste and pour over the cauliflower.

If milk is used, rub the flour into a tablespoon of butter and simmer until the milk thickens

CAULIFLOWER WITH FRIED CHICKEN

One quart of sweet cream, One dessert-spoonful of butter, One dessert-spoonful of flour, Salt to the taste

- Put the cream into a saucepan with hot water underneath; cream the butter and flour and when the cream boils, stir in until it thickens, then add the salt.
- Put in a teaspoon of chopped parsley just before taking it off the fire.
- Place the heads of cauliflower in the center of the dish and pour some of the dressing over them.
- Arrange the pieces of fried chicken around them, pour the rest of the dressing over and serve very hot.

GREEN PEAS

- Gather them just before being cooked; shell and put them on in boiling water, just enough to keep them well covered and when fresh, they will only take twenty minutes boiling.
 - If old, they will require longer cooking than twenty minutes.
 - If young and tender, wash some of the pods and put them with the peas, always keeping the water a little above them.
 - If the water is allowed to boil down, they will be tough.
 - Do not let them boil too hard, or they will be mushy.
- Put in the water, when putting the peas to cook, about a teaspoon of salt.
- Some persons like a little sugar. In that case a dessertspoonful of granulated sugar can be put into a quart of peas.

TO COOK MARROWFAT PEAS

Three pints of hulled peas, Hot water enough to cover them, A teaspoon of salt

- Put the peas into a saucepan, with the salt and hot water and keep them covered while they are cooking.
- If very young, let them boil for twenty minutes.
- Throw off that water and cover them with fresh hot water, giving them ten minutes more boiling.
- Now mix a teaspoon of flour with a dessertspoonful of butter and stir in until the water thickens, then serve.
- Don't allow them to boil too hard, or they will be mushy.

These peas are later, somewhat richer in flavor, but not quite so delicate as the earlier ones.

TO BOIL GREEN CORN

- Trim off the husks and silk; put the corn into a pot of boiling water, with a dessertspoonful of salt and cook twenty minutes.
- Another way: Leave on the silk and husks; put into a pot of boiling water and a dessertspoonful of salt and boil twenty-five minutes; and take off the husks and silk as quickly as possible and serve.

NOTES

TO STEW GREEN CORN

One dozen ears of corn, One quart of cold water, One tablespoon of butter, One teaspoon of flour, One pint cup full of boiled milk, Salt and black pepper to the taste

- Cut the corn from the cob, put it on with the quart of water and let it stew for half an hour.
- Drain off the water; mix the butter and flour with the milk and add to the corn. Let it simmer about five minutes, season and serve.

CORN PUDDING

Twelve ears of corn, Half a pint of sweet milk, Half a pound of butter, A teaspoon of flour, Salt and black pepper to the taste, Two eggs

- Grate the corn; then scrape the cob so as to get out the milk.
- Add the sweet milk to it, salt, pepper, melted butter and flour, lastly, stir in slowly the well-beaten eggs.
- Bake in a slow oven one hour.

CORN PUDDING II

Two dozen ears of corn, A quarter of a pound of butter, A pint of milk, Four eggs, Salt and black pepper to the taste, A tablespoon of flour

- Grate the corn, stir in the milk and eggs, beaten together.
- Add the butter (melted) with a tablespoon of flour mixed with it.
- Add the salt and black pepper.
- Bake one hour in a well-heated oven.

Should this quantity be too much for the number of persons to be served, one-half the quantity can be made.

CORN PUDDING III

Eight ears of corn, One tablespoon of butter, One teacup full of milk, One teaspoon of flour, Salt and black pepper to the taste, Three eggs

- First grate the corn, then, with a knife, scrape the cob to get out all of the milk.
- Beat the eggs light and stir in; cream the butter and flour.
- Mix with the milk, then add the corn; season to the taste and bake three-quarters of an hour.

CORN FRITTERS

Six ears of corn, A dessertspoonful of flour, Two tablespoons of cream, Salt and black pepper to the taste, One egg

- Grate the corn, beat the egg very light and mix with the corn.
- Add the cream, flour, salt and pepper.
- Fry quickly in hot lard, as fritters.

NOTES

GUMBO

One large chicken, Three large tomatoes, One large onion, A quart of young okra, Two thin slices of pickled pork, Salt and cayenne pepper to the taste

- Skin and divide the chicken.
- Peel and cut up the tomatoes and onion and with the salt and cayenne pepper and pickled pork fry until the chicken is two-thirds done.
- Boil the okra in water enough to keep it covered for one hour.
- Mix with the chicken, etc. and fry until thick, stirring quite often to keep it from sticking.

TO FRY EGGPLANT

- Cut the eggplant into slices a half an inch thick, leaving the skin on.
- Put them in salt and water and keep them well covered, so as to keep each slice under the water and let them remain one hour.
- Make a batter, dip each slice in the batter separately, then into the breadcrumbs.
- Have ready in a skillet some boiling lard. Fry each slice a nice brown; drain and serve in a heated dish.
- Or cut each slice a little less than a half an inch thick; drop into boiling lard and fry a good brown. Season them as you remove them.

TO BOIL RICE

One teacup full of rice, Four teacup fulls of water, One teaspoon of salt

- Pick and wash the rice, rubbing it hard with the hands and changing the water until it ceases to be milky.
- Put it in the saucepan with the salt and pour over it the four teacup fulls of clear water. Let it boil steadily for fifteen minutes.
- Strain through a colander, return to the saucepan and, with the top off, let it stand on the back of the range for half an hour to dry.

NOTES

RICE CROQUETTES

One teacup full of rice, One tablespoon of butter, One tablespoon of sugar, One teacup full of milk, One pint of water, Grated rind of one lemon

- Wash the rice thoroughly, put it in a saucepan and pour over the milk and water hot.
- Let it boil until the rice is soft, say half an hour; add the butter, sugar and grated lemon rind.
- Mix well and spread on a large dish until it dries.
- Shape as pears.
- Roll each in egg, then in breadcrumbs and let them stand for twenty minutes.
- Fry in boiling lard a cinnamon brown and serve hot.
- If necessary, drain the milk and water from the rice before putting in the other ingredients.

RICE CROQUETTES II

One large coffee cup full of cold boiled rice, Half a cup full of sweet milk, Two dessertspoonfuls of sugar, One teaspoon of salt, Grated nutmeg to the taste, One egg

- Boil the milk, add the salt, sugar and nutmeg.
- Stir in the egg smoothly, boil a minute and take off to cool.
- Add the rice, boil two minutes longer and set on the ice to get stiff.
- Shape as pears, dip into the yellow of the eggs, then in grated breadcrumbs and fry a cinnamon brown in boiling lard.
- When preferred without sugar, a teaspoon of finely chopped parsley or celery can be added.

LIMA OR BUTTER BEANS

- Shell them and lay them in cold water for an hour (or a little longer, but not less) before cooking, as this makes them more delicate.
- When ready for cooking, put them into a saucepan with boiling water enough to cover them and a little salt.
- Let them boil steadily for an hour and if young, they will be done and tender; if old, they will take half an hour longer.
- When done, pour off nearly all the water, rub a teaspoon of butter with a teaspoon of flour; let it simmer for ten minutes, add salt and black pepper to the taste and serve.

NOTES

EGGPLANT PUDDING

Two eggplants, Yolks of six hard-boiled eggs, A quarter of a pound of butter, A teaspoon of chopped onion, A teaspoon of sweet marjoram, Three teaspoons of chopped parsley, Salt and cayenne pepper to the taste, One raw egg.

- Split the eggplants and soak them in cold salt and water for two hours.
- Parboil them, peel and press out all the water.
- Chop very fine, mash the yolks of the hard boiled eggs very smooth and mix with the above.
- Add the onion, parsley and sweet marjoram, rubbed and sifted.
- Beat the raw egg and mix well, adding lastly, the butter melted, salt and cayenne pepper.
- Put into a baking dish
- Dredge some grated cracker on top and bake slowly for half an hour.

TO FRY OKRA AND CORN

One pint of sliced okra, One pint of cut up corn, Half a teacup ful of milk, One teaspoon of flour, One slice of pickled pork, Salt and black pepper to the taste

- First fry the pork, then take it out, leaving only the grease in the pan.
- Put in the okra and let it fry ten minutes.
- Add the corn and fry until thoroughly cooked.
- Mix the flour with the milk, pour it in the okra and corn.
- Fry for five minutes longer, season and serve.
- A teacup full of chopped tomatoes fried with the above instead of the milk, is an improvement, though it is very good without

TO COOK SNAP BEANS

Two quarts of snap beans, One coffee cup full of rich milk, Two tablespoons of butter, One teaspoon of flour, Salt and black pepper to the taste

- Snap the beans and take every particle of string from them.
- Put into boiling water, with a teaspoon of salt and boil steadily for two hours, if young; if old, boil three hours.
- Boil the milk, rub the flour and butter together and stir in the milk until it thickens.
- Pour the milk into the beans.
- Season and simmer for five minutes longer, then serve.

NOTES

TO STEW CELERY

Four heads of celery, Four tablespoons of cream, One dessertspoonful of butter, Salt and black pepper to the taste, One teaspoon of flour

- Wash the celery and take off the discolored parts; if there should be much cut off, have five heads.
- Cut them in pieces about two inches long, cover with water and boil steadily for ½ hour.
- Now add the cream and stew half an hour longer; cream the flour and butter, put into the celery and stir until it thickens, then season.
- If cream is not to be had, substitute milk and in that case, add another dessertspoonful of butter.

TO FRY CELERY

Four heads of celery, Two well-beaten eggs, Four teaspoons of wine, One dessertspoonful of flour, Four tablespoons of lard, Two tablespoons of butter, Salt to the taste

- Cut the green tops of the four heads of celery, remove the outside stalks and clean the lower parts well.
- Then cut each head in half, make a batter of the eggs, wine and salt.
- Have ready the lard and butter in a hot skillet; dip each head in the batter and fry nicely in the lard and butter.
- Put them in a hot dish and pour melted butter over them.

TO BOIL TURNIPS

Eight large white turnips, One cookingspoonful of butter, Two tablespoons of cream, Salt and black pepper to the taste

- Wash, peel and slice the turnips; put them into a saucepan with boiling water and let them boil steadily until they are tender enough to be pressed through a sieve, which will take over an hour.
- Return to the saucepan, put in the butter, cream, salt and black pepper; stir well over a bright fire for twelve minutes and serve very hot with boiled mutton.

TURNIPS WITH WHITE SAUCE

Four large turnips, One pint of sweet milk, One tablespoon of butter, One teaspoon of flour, Salt and black pepper to the taste.

- Peel the turnips, cut first in strips, then in dice.
- Cover with hot water and let them cook until tender, which will take about an hour.
- Have ready the boiled milk.
- Drain the turnips and pour the boiled milk over them and return to the fire.
- Rub the butter and flour together and stir in the turnips, until the milk thickens; add the salt and pepper and serve.

TURNIPS WITH BROWN SAUCE

*Four good sized turnips, One coffee cup full of clear soup,
One cooking-spoonful of butter, Salt and black pepper to the taste,
One teaspoon of flour*

- Peel the turnips, then cut into strips and afterwards in dice.
- Put them into a saucepan, cover with boiling water and simmer until half done, which will take about half an hour.
- Drain and put them into a skillet with the cooking-spoonful of butter and fry a nice brown.
- Heat the clear soup, pour over the turnips and simmer five minutes.
- While simmering, rub the teaspoon of flour with the dessert-spoonful of butter, stir in and when the soup is the consistency of custard, pour into a heated dish with a cover to it and serve.

TO STEW SALSIFY

Several bunches of salsify, Half a pint of sweet milk, One tablespoon of butter, One teaspoon of flour, Salt and black pepper to the taste

- Scrape the salsify and cut in pieces one inch long.
- Let them stand in cold water for twenty minutes, then put into a pot with a teaspoon of salt and boiling water enough to cover well.
- Cook until tender, which will take about two hours.
- Drain off the water, except a teacup full, which put into a saucepan with the milk ; and when it comes to a boil, rub the flour and butter together and stir in until it thickens.
- Season to the taste, pour over the salsify and let it boil up once. Enough for about a quart of cut up salsify.

SALSIFY FRITTERS

*One quart of well boiled salsify, One dessert-spoonful of butter,
Two teaspoons of flour*

- Mash the salsify as smooth as you can mash it.
- Add the flour and butter and a little salt and black pepper, make into small cakes, dip into egg and fine breadcrumbs.
- Drop in boiling lard, frying a nice brown as you would fritters, or simply dredge the cakes with flour and fry as you would a flannel cake, only using more lard.

NOTES

TO BAKE SALSIFY

*One quart of well-boiled salsify, Two tablespoons of butter,
A half a teacup full of cream, Two tablespoons of breadcrumbs,
Salt and black pepper to the taste*

- The salsify must be boiled so as it will mash perfectly smooth, then measure.
- Mix the breadcrumbs with it, add the butter and cream, then the salt and pepper.
- Bake twenty minutes.
- The breadcrumbs must be grated and sifted. Put some on the top, with a few small pieces of butter.

MACARONI

Six ounces of macaroni, One quart of tomatoes, One pint of clear soup, One dessert-spoonful of sugar, Two tablespoons of flour, Two tablespoons of butter, Six tablespoons of grated Parmesan cheese

- Don't break the macaroni up, but put it in broken pieces of suitable size into hot water and add two teaspoons of salt.
- Let it boil twenty minutes, then take it off; have ready the sauce, made in the following manner:
- Cook the tomatoes one hour, then strain; add the clear soup, sugar, pepper and salt; let it boil and while boiling, cream the butter and flour; stir in and let it boil until it thickens. Mix all together.

MACARONI II

*A quarter of a pound of macaroni, A quarter of a pound of grated Parmesan cheese, A teaspoon of mixed mustard,
Two tablespoons of butter, Half a pint of rich cream,
One pint of sweet milk, Salt and cayenne pepper to the taste*

- Boil the macaroni until it is tender, but not broken; drain the water off and cover the saucepan to let it dry.
- Boil the milk and cream together; mix the butter with a teaspoon of flour and put into the boiling milk, stirring in one direction until it thickens.
- Add the mustard; put in a dish a layer of macaroni, then of cheese and of sauce and so on until the dish is filled.
- Put in the salt and pepper just before taking the sauce off the fire. Bake half an hour.

NOTES

MACARONI III

Six ounces of macaroni, A quarter of a pound of butter, A coffee cup full of cream, Five tablespoons of grated Parmesan cheese, Two teaspoons of mixed mustard, Salt and cayenne pepper to the taste, Two eggs

- Boil the macaroni until perfectly tender; boil the cream and butter together and stir in the eggs until the mixture thickens.
- Add the mustard, salt and cayenne pepper; put the dish that this is to be served in over hot water and arrange in the following manner:
- A layer of the macaroni, then of the sauce and one of cheese and so on until the dish is filled; serve very hot. This can be put in a baking dish and browned in the oven for twenty minutes.
- If baked, sprinkle cheese generously over the top and put small pieces of butter with it.

MACARONI WITH WHITE SAUCE

Four ounces of macaroni, One pint of rich cream, One tablespoon of butter, One dessertspoonful of flour, Four tablespoons of grated Parmesan cheese, Salt and pepper to the taste

- Boil the macaroni or use spaghetti, which is more delicate.
- Have the sauce made in the following manner:
- Boil the cream, put in the salt, pepper and extract of celery to the taste.
- Let this continue to boil and while boiling, rub the butter and flour and stir in the cream until it thickens.
- Arrange the macaroni and cheese in layers in the dish and pour the sauce over immediately.
- This quantity will make enough for twice, so only serve half of it at the time.

MACARONI SAUCE II

One pound of veal, Half a pound of chopped ham, One dessertspoonful of whole allspice, One teaspoon whole cloves, One small carrot, one small onion, Six bay leaves, one can of tomatoes, One fourth of a pint of sherry wine, Two tablespoons of butter

- Have cold boiled ham, scrape the carrot, peel the onion and put into a saucepan, with allspice, cloves, bay leaves, tomatoes, salt and black pepper to the taste and a little mace.
- Let all boil until done, stirring carefully all the time.
- Strain, thicken the sauce by rubbing a dessertspoonful of flour with the butter; stir in and let it simmer until the consistency of custard.
- Heat the wine and pour into the sauce.
- Boil the macaroni twenty minutes, arrange in the dish a layer of macaroni, one of grated parmesan cheese, then pour over some of the sauce.
- Now another layer of macaroni, etc., having the last a layer of cheese. Serve while hot.

TO BOIL PARSNIPS

Eight large parsnips, One tablespoon of salt, One gallon of water

- If the parsnips are young and not very large, scrape them and put them into a saucepan with the water boiling and salt in it.
- Boil until tender, which will take about an hour.
- If they are old and large, peel thinly with a sharp knife and boil for an hour and a half.
- Drain, put into a hot vegetable dish and serve with butter, black pepper and salt put on them.
- If to be fried, boil as above, slice lengthwise, fry in boiling lard and butter; brown each side; drain, put in a hot dish and put butter and black pepper on them.

They are very nice served with roast beef or mutton.

PARSNIP FRITTERS

Five large parsnips, One large tablespoon of flour, One teaspoon of brown sugar, One tablespoon of butter, Black pepper, salt to the taste, Two eggs

- Scrape and cut the carrots, put them into a saucepan with a teaspoon of salt and two quarts of boiling water.
- Boil until perfectly tender, then mash smooth; add the other ingredients, lastly the eggs.
- Make into round cakes and fry a nice brown on both sides.

PARSNIP FRITTERS II

Six good sized parsnips, One teaspoon of flour, One tablespoon of butter, One egg

- Boil the parsnips for an hour and a half.
- Skin and mash very fine, add the flour, the well beaten egg and salt to the taste.
- Shape into small round cakes, sprinkling a pinch of sugar over each cake.
- Put some lard and butter into a hot skillet, put in the cakes and when nicely fried on each side, serve.

TO STEW ONIONS WITH CREAM

Six Spanish onions, Three teaspoons of butter, One dessertspoonful of flour, Half a pint of cream, Salt and black pepper to the taste

- Boil the onions steadily, but not too rapidly, for two hours and a half, changing the water three times.
- Drain, put them into a saucepan with the cream and let them simmer very gently.
- Rub the flour and butter, stir in the onions, until the cream is quite thick; add salt and black pepper. Serve immediately.
- Pour the sauce over onions in a dish.

BOILED ONIONS

*Time for young onions, sixty minutes,
For old onions, an hour and a quarter*

- Take off the outer layers until you get to the crisp skin.
- Put them on in a plenty of boiling water and a little salt.
- Let them cook steadily, but not too rapidly, according to the above directions.
- Pour off the water, add a teacup full of milk to a medium-sized dish of onions, a tablespoon of butter and a teaspoon of flour.
- Simmer for five minutes and serve.

TO COOK BURR ARTICHOKE

- Get them young or they will not be tender.
- Wash them in salted water; then put them on in boiling water.
- Boil until you can pull off each leaf easily.
- Sprinkle a little salt over them; serve with drawn butter flavored with a little vinegar; or with a tartare sauce.

Eat by dipping each leaf in the sauce.

TO STEW PUMPKIN

- Peel the pumpkin, take out the seeds and cut into small pieces
- Put into a pot, with water enough to keep it from sticking.
- Simmer for three hours and when nearly done, take off the cover to allow some of the water to evaporate.
- This is delicious either as a vegetable, for puddings, or for corn bread. When perfectly done drain through a sieve.

TO BAKE PUMPKINS

*Three pints of stewed pumpkin, One teacup full of cream, One
tablespoon of cornstarch, Salt to the taste*

- Drain the pumpkin through a sieve and add to it the cream, cornstarch and salt.
- Put into a baking dish and bake slowly for three-quarters of an hour.
- In place of the cream and cornstarch a coffee cup full of mashed sweet potatoes, mixed well with the pumpkin and baked half an hour, is very nice.

HOMINY PUFFS

*One quart of cold boiled hominy, Four heaping tablespoons of flour,
Three teaspoons of baking powder, One coffee cup full of sweet milk,
One teaspoon of salt, Four eggs*

- The hominy must be thoroughly cooked and when cold stir in the well-beaten yolks of the eggs.
- Then blend in the flour, milk and salt in alternation with the baking powder
- Lastly the whites of the eggs beaten to a froth and stirred slowly in.
- Have the lard boiling and drop in with a spoon and fry a nice brown.
- Cold boiled corn grits can be used in the place of hominy.

HOMINY FRITTERS

*Two teacup fulls of boiled hominy, One teacup full of sweet milk,
Four tablespoon of flour, Half a teaspoon of baking powder, Salt to
the taste, One egg*

The hominy must be well boiled and cold.

- Mash well with a spoon; stir in the flour and milk alternately, with the well beaten yolk of the egg, then put in salt to the taste.
- Sprinkle the baking powder lightly through, lastly the white of the egg beaten to a froth. Fry in boiling lard, as you would fritters.

TO BOIL HOMINY

One quart of hominy, Two quarts of water, One teaspoon of salt

- Wash well in two or three waters, rubbing the grains well with the hands, so as to whiten them.
- Soak overnight and boil in the same water, from four to six hours, according to the size of the grains.
- Put the salt in the water in the morning and add boiling water continually, so as to keep it an inch above the hominy while boiling.
- After boiling the time required, press a grain with the fingers and if it is soft, it is done.
- Drain through a colander and keep where it will not get musty.
- This quantity will do for two or three times.
- When heating it over, put it in a saucepan with a little milk and after it has simmered for about twenty minutes, rub a little butter and flour together, which must be according to the quantity of milk and stir in until it thickens.

PUDDINGS AND PIES

TO PREPARE APPLES FOR PIES

One quart of stewed apples, Yolks of four eggs, Two tablespoons of butter, Four tablespoons of sugar, Juice and grated rind of one lemon

- Measure the apples after being stewed and rubbed through a sieve.
- Add the eggs, butter melted and sugar; lastly, the juice and rind of the lemon.
- Put into a saucepan over boiling water and stir until quite thick.
- When cold put into the pies.

TO PREPARE APPLES FOR PIES II

Three pints of stewed apples, A quarter of a pound of butter, Sugar and nutmeg to the taste, Yolks of two eggs

- Mash the apples and add the well-beaten eggs, then the sugar and nutmeg.
- Cook in a saucepan, placed over hot water.
- Stir until it thickens.
- When cold, put in the pie plates, lined with well-made pastry.
- Lemon juice can be used to flavor, instead of nutmeg.

TO PREPARE APPLES FOR PIES III

One quart of stewed apples, Yolks of four eggs, Two lemons, A large cooking-spoonful of butter, Sugar to the taste

- Beat the eggs and stir into the apples.
- Add the melted butter and sugar to the taste.
- Add the juice of one of the lemons and grated rind of two.
- Put into a saucepan, with hot water underneath and stir until it thickens
- Let it get cool, then put into plates lined with nice pastry and bake quickly.
- The whites can be beaten and put over the tops of the pies and browned in the oven.

The above quantity will make three large pies.

A CHARLOTTE OF APPLES (Pudding)

Three pounds of apples, Three-quarters of a pound of sugar, Six ounces of butter, Essence of lemon or vanilla to the taste.

The apples should be pared, cored and quartered, before weighed.

- Put them in a saucepan with the above ingredients, except the essence and let them simmer until perfectly smooth, stirring well all the time to keep from burning.
- When cool, add the essence and pour into the crust.

NOTES

APPLE CHARLOTTE II

One dozen and a half pippin apples, Two large cooking-spoonfuls of butter, One dessertspoonful of ground cinnamon, The grated rind and juice of one lemon, Half a teaspoon of grated nutmeg, Pulverized sugar to the taste

- Peel, core and chop the apples, put them with the above ingredients into a saucepan, with hot water underneath and stew until smooth.
- Butter some slices of bread and line a mold with them, as you would for Charlotte russe.
- Fill it with the apples and cover the top with more slices of buttered bread.
- Bake in a moderate oven until a rich brown and eat with or without sauce.
- It will be better to butter both sides of the slices of bread for the top of the Charlotte.

A DELICIOUS WAY TO BAKE APPLES

A quarter of a box of gelatin. A few small pieces of stick cinnamon Some apples, Sugar to the taste

- Peel and core the apples, put them into a baking dish and fill each apple with granulated sugar.
- Cover them with hot water and let them stew gently; and, while stewing, lay a few small pieces of stick cinnamon on top.
- When the apples are half done, sprinkle over them the quarter of a box of gelatin and let them stew until done.
- Put them in a dish and pour the juice over them.
- Let them get cold.
- They can be eaten with or without cream. A few pieces of lemon peel put in with the cinnamon is a great improvement.
- Take them out, also the pieces of cinnamon, before pouring the juice over the apples.

TO FRY APPLES

Two pints of apples, One teacup full of brown sugar, Half a teacup full of butter

- Peel and seed the apples and slice as you would for preserves.
- Have the skillet hot, put in a dessertspoonful of lard and when melted add one-half of the butter.
- Now put in one-half of the apples, in a few minutes turn and when nearly done, put in one-half of the sugar.
- When they look clear and like a peach preserve, take off and put in a dish over hot water.
- Do the rest the same way. Turn them carefully, but do not stir them.

BAKED APPLE PUDDING

Six large apples, Four tablespoons of butter, One lemon, One egg

- Cream the butter and sugar together; mix with them the well-beaten yolks.
- Then add peeled and grated apples, juice and half the grated rind of the lemon; nutmeg to the taste and lastly, the whites of the eggs beaten to a stiff froth.
- Bake half a hour and serve either with a hot sauce or cream.

APPLE PUDDING II

Half a pound of butter, One lemon, Six eggs

- Grate as many apples as will fill an ordinary sized pudding dish
- Stir in the well-beaten yolks of the eggs, melted butter, juice, grated rind of the lemon and sugar to the taste.
- Put this into a saucepan with no water underneath and stir for five minutes, after it begins to simmer; let this cool.
- Put into a dish lined with nice pastry and cover the top also with pastry.
- Bake until a light brown.

TAPIOCA AND APPLES

- Take a pint of tapioca, pour some hot water over it and continue to add more hot water to it until it swells.
- Peel and core some juicy apples, fill each hole with granulated sugar and sprinkle sugar freely over the apples.
- When the tapioca is perfectly soft, put in extract of lemon and sugar to the taste, with a little salt. Pour it over the apples and bake slowly for two hours.
- Tapioca should be put to soak before breakfast.

Serve with cream.

NOTES

MERINGUED APPLES

*Eight large pippin apples, Some granulated sugar,
Three large lemons*

- Peel and core the apples and put them into a deep baking dish.
- Fill each core with sugar; strain the lemon juice on, put half a pint of water in the dish and the thinly shaved rind of one lemon, cut into small pieces and scattered through.
- Put the dish into a moderate oven and cook the apples until they are perfectly tender.
- Take them out and let them get perfectly cold.
- Prepare some icing, adding to it lemon juice to the taste; spread some thickly on each apple and brown in a moderate oven.

This makes a very nice simple dessert.

PASTRY

*One pound of the best flour, Three-quarters of a pound of butter,
A wine glass of ice water, The whites of two eggs*

- Take three-quarters of a pound of the flour and put in a bowl; put the other quarter of a pound in a plate.
- Beat the whites of the eggs very light and mix in the flour, with the wine glass of ice water, so as to make a stiff dough.
- Beat well with a rolling pin for ten minutes, roll, adding the butter in four rollings and the quarter of a pound of flour.
- Put the pastry on the ice for two hours.

This quantity will make three large pies.

PUFF PASTE

*One pound of butter, One pound and a half of flour,
Half a pint of ice water*

- Wash the butter in cold water, then carefully squeeze out all the water.
- Divide in about six parts; separate the flour, leaving half a pound to sprinkle with.
- Take the pound of flour and one piece of the butter and mix with the ice water, using a knife for mixing and handle as little as possible.
- Roll the paste from you and spread with the butter and half a pound of flour in, three rollings.
- Put in a cool place for an hour or two. In the summer put it in the ice chest.
- When making out into pies, cut off only enough to make one pie at the time, so as not to roll more than once after taking off of the ice.

WASHINGTON PIE

One cup of granulated sugar, Half a cup of butter, Half a cup of milk, One egg, Two cups of flour, One teaspoon of cream of tartar, Half a teaspoon of soda

- Cream the sugar and butter, add the flour, milk and well beaten egg, cream of tartar and soda; flavor delicately with vanilla.
- Put in two round tins, about an inch deep and bake in a moderately quick oven.

CREAM FOR WASHINGTON PIE

One tablespoon of flour or cornstarch, One-third of a cup of granulated sugar, One cup of milk, One egg

- *Put the milk on to boil, add the sugar, egg and corn starch; stir until it thickens and flavor with vanilla.*
- *Cut the cake in two and when the cream is cold, not stiff, spread it on one-half of the cake.*
- *Put back the other half, making two layers for each cake.*
- *A little grated coconut can be sprinkled over the cream before putting the cake on it.*

This must be served cold.

LEMON PIES

Two teacup fulls of granulated sugar, One tablespoon of butter, One teacup full of cream, One tablespoon of cornstarch, Juice and grated rind of three lemons, Six eggs

- Beat the eggs separately, then together; add the sugar, butter, cream, juice and grated rind of the lemons; lastly, the cornstarch.
- Stir over the fire until it thickens and when perfectly cold, pour into pie plates lined with pastry.

ORANGE PIE

Three-quarters of a cup full of sugar, Two tablespoons and a half of butter, Juice and grated rind of one orange, One dessertspoonful of corn starch, Three eggs

- Beat the sugar and butter, then the well-beaten yolks of the eggs, the juice and grated rind of the orange, nutmeg and cornstarch.
- Lastly, the whites of the eggs beaten to a stiff froth. Put into a saucepan with hot water underneath and stir until thick and perfectly smooth. Line the plates with pastry and when cool pour into the plates and bake quickly.

NOTES

BREAD FRITTERS

One quart of sweet milk, Two teacup fulls of breadcrumbs, One teaspoon of soda, Two teaspoons of cream of tartar, Nutmeg and salt to the taste, Two tablespoons of granulated sugar, Two eggs

- Boil the milk and soak the bread crumbs in it for ten minutes, in a covered bowl.
- Beat until smooth; add the well-beaten yolks of the eggs, then the salt, nutmeg, soda and cream of tartar dissolved in a little hot water.
- Lastly the whites of the eggs, beaten to a stiff froth.

Serve with butter and sugar, or maple molasses.

BELL FRITTERS

One pint of water, Two tablespoons of butter, One pint of flour, Six eggs, one pint of lard

- Put the butter into a pint of water; let it boil a few minutes, thicken it very smoothly with a pint of flour; let it remain a short time on the fire, stirring it all the time, that it may not stick to the pan.
- Pour it into a wooden bowl; add six eggs, breaking one and beating it in, then another and so on, until they are all in and the dough is quite light.
- Put a pint of lard into a pan, let it boil; drop the fritters in, have them round like bells and fry a light brown.
- Salt to the taste.

SPANISH FRITTERS

One loaf of bakers' bread, A tablespoon of pulverized sugar, One teacup full of cream, Nutmeg and cinnamon to the taste. One egg

- Take off the crust and cut the inside of the loaf in pieces three inches square and one inch thick.
- Put the sugar, nutmeg, cinnamon and well-beaten egg in the cream.
- Soak the bread well in it and fry in butter a nice brown.

Serve with a hot sauce.

NOTES

FRENCH FRITTERS

*One quart of boiled milk, Flour enough for a stiff batter,
One tablespoon of butter, Salt to the taste. Four eggs*

- Beat the milk and flour together until a stiff batter is made.
- Add the salt, melted butter and well-beaten yolks of the eggs.
- Beat the whites very light and stir in gradually.
- Have the lard boiling and drop in a cooking-spoonful at the time, which is enough for one fritter.

Serve with golden syrup.

BLANC MANGE

*Three pints of new milk, One ounce of gelatin,
Sugar and vanilla to taste*

- Put one quart of milk in the saucepan with the gelatin and boil until it is thoroughly dissolved.
- Add the other pint with the sugar and let it boil once more, strain and set it aside to cool.
- When it begins to congeal, flavor with vanilla to the taste and then mold.

Any other extract that may be preferred can be used.

BLANC MANGE II

*One ounce of Cox's gelatin, One pint of rich cream,
Extract of vanilla and sugar to taste*

- Pour enough hot water over the gelatin to cover it and when it is thoroughly dissolved, let it boil slowly for half an hour.
- Sweeten and flavor the cream, strain the gelatin into it and let it boil up once gently, then strain again into a mold, which has been previously dipped in cold water.

SNOW PUDDING

*One ounce of gelatin, One pint of cold water, Whites of three eggs,
Sugar to the taste, Three lemons*

- Soak the gelatin in the water for fifteen minutes, put it into a saucepan with hot water underneath and when thoroughly dissolved take it off of the fire.
- Let it cool, then beat to a stiff froth with an eggbeater.
- Sweeten to the taste and add the juice of the three lemons.
- Pour into a mold and put it into a cool place to get stiff.

Serve with the following custard:

TO MAKE THE CUSTARD FOR SNOW PUDDING

- *One quart of sweet milk, Three tablespoons of sugar, A dessertspoonful of cornstarch, The grated rind of one lemon, The yolks of three eggs.*
- *Boil the milk, add the yolks slowly, stirring all the time to keep from curdling. This custard should be boiled in a saucepan with hot water underneath.*
- *Then put in the sugar, grated rind of the lemon and lastly the cornstarch.*
- *Stir until it thickens and when perfectly cold serve with the pudding.*

ANOTHER RECIPE FOR SNOW PUDDING

Half a box of Cox's gelatin, One pint of boiling water, One teacup full of pulverized sugar, Whites of five eggs, Juice of one lemon

- Dissolve the gelatin in the boiling water, add the lemon juice after straining it, then the sugar.
- When cool, stir in the well-beaten whites of the eggs and beat until it gets very thick, then mold and serve with a custard made of the yolks of the eggs and flavored with lemon.

IRISH POTATO DUMPLING

*One pint of mashed potatoes, One teaspoon of baking powder,
One tablespoon of lard and butter, One saltspoonful of salt,
Flour enough for a stiff dough*

- Rub the potatoes through the sieve, so as to have it entirely free from lumps.
- Add the butter and lard, half and half, then the salt, sift the baking powder into half a pint of flour and with some milk mix with the potato, then add more flour, so as to make the dough quite stiff.
- Roll with any kind of fruit, have a floured cloth ready and tie the dumpling in it.
- Put it in a pot of boiling water and boil two hours.
- Keep the pot well filled with boiling water and serve with either a hot or cold sauce.

NOTES

IRISH POTATO PUDDING

*One pint of mashed potato, One tablespoon of butter,
One pint of cream, Granulated sugar to the taste,
Juice and rind of one lemon, Four eggs*

- Rub the potato through a sieve before measuring; stir in the cream and well beaten yellows of the eggs, with the melted butter, sugar, rind and juice of the lemon.
- Mix thoroughly and add the well beaten whites.
- Bake half an hour in a pudding dish.
- Serve with a hot or cold sauce.

This can also be baked in pastry.

SWEET POTATO PIE

*Two pounds of boiled, mashed sweet potatoes, One pound of sugar,
One pound of butter, Two tablespoons of wine, two of brandy,
One tablespoon of rose water, One pint of rich, sweet cream*

- Cream the butter and sugar together.
- Boil and mash the sweet potatoes; beat them by degrees into the sugar and butter; add five well beaten eggs; then the wine, brandy and rose water mixed; lastly the cream.
- Line your pie plates with some nice well-made pastry.
- Fill them with the potato and bake until a nice brown.

SWEET POTATO PUDDING

*Half a pound of mashed sweet potato, Half a pound of butter,
Half a pint of cream, One wineglassful of wine, Half a wineglassful
of brandy or whiskey, Essence of lemon to the taste,
Granulated sugar to the taste, Three eggs*

- Stir the cream, in the potato and butter melted.
- Beat the yellows of the eggs and add, with the wine, brandy, lemon and sugar.
- Stir well and mix in gradually the well beaten whites of the eggs.
- Bake half an hour and serve with hot or cold sauce.

*This will be nicer put in a pudding dish lined with
pastry and a layer of it on the top.*

NOTES

SWEET POTATO PUDDING II

*One pound of mashed sweet potatoes, Half a coffee cup full of butter,
One teacup full of sugar, Half a grated nutmeg, Juice and grated
rind of one lemon, One glass of brandy or sherry wine,
Four eggs beaten separately*

- Cream the butter and sugar, add the yolks of the eggs, spice, lemon and wine or brandy.
- Then beat in the potato slowly; stir in the well beaten whites of the eggs and bake in a buttered dish half an hour.

Eat with a hot sauce.

*This can be baked with an under crust of pastry,
if preferred.*

BROWN BETTY

*Two cup fulls of chopped apples, One cup full of breadcrumbs,
Half a cup full of brown sugar, One teaspoon of ground cinnamon,
Two tablespoons of butter*

- Have a deep dish; first put in a layer of chopped apples, tart ones; then some of the brown sugar, cinnamon and breadcrumbs and small pieces of butter; then another layer of apples and so on until the dish is full, having the last layer, of breadcrumbs and small pieces of butter.
- Steam three-quarters of an hour, by putting the dish in a pan of hot water and a cover over it; then uncover and bake until well browned.
- Eat either with sugar and cream, or a hot sauce.

Use a coffee cup for measuring.

PANCAKES

*One quart of sweet milk, One small nutmeg, Half a pound of flour,
One pound of melted butter, One pound of sugar,
Two tablespoons of wine, Sixteen eggs*

- Beat the yolks very light, add to them the quart of milk, grated nutmeg, flour and melted butter; beat well for a while, so as to have the flour free from lumps.
- Add the sugar and wine, lastly the well beaten whites.
- Butter the pan, run the pancakes as thin as possible and when colored, they are done.
- Do not turn them, but lay each one carefully in the dish, sprinkling powdered sugar, spreading a little butter between each layer.

Have about six pancakes in each plate.

*Serve hot. Half of this quantity will do for
a family of six.*

SILVER CAKE PUDDING

Two cups and a half of flour, Half a cup of butter, Two cups of granulated sugar, Half a cup of sweet milk, Half a teaspoon of soda, One teaspoon of cream of tartar, Whites of six eggs

- Cream the sugar and butter together, add milk and flour alternately.
- Beat the whites of the eggs to a froth and stir in slowly.
- Flavor with vanilla and just before baking, put in the soda and cream of tartar, with milk enough to mix.
- Have the oven well heated and bake nearly an hour.

SAUCE

Half a pound of butter, Half a pound of granulated sugar, Yolks of two eggs, Grated rind and juice of a lemon, One wineglass of wine

- Cream the butter, add the sugar, egg, juice and rind of the lemon, lastly the wine.
- When thoroughly mixed, stir over the fire till it comes to a good boil.

GINGER CAKE PUDDING

One coffee cup full of molasses, One coffee cup full of brown sugar, One pint and a half of flour, One tablespoon of ground ginger and cinnamon, One teacup full of sweet milk, One teaspoon of vinegar, One teaspoon of soda, One teacup full of butter, Four eggs

- Beat the butter and sugar together, then add the well-beaten yolks of the eggs.
- Sift in the flour and spices, mix the soda and vinegar in the milk and stir in the mixture.
- Add by degrees the well-beaten whites of the eggs.
- Bake one hour and a half.

BAKED INDIAN PUDDING

Two coffee cupsful of Indian meal, One coffee cup full of molasses, A large cooking-spoonful of butter, Milk enough for a batter

- Scald one cup of the meal with a little hot water.
- Add the other cup not scalded, the molasses and butter.
- Thin with the milk and bake three hours in a slow oven.

NOTES

BOILED INDIAN PUDDING*

Three coffee cupsful of buttermilk, Half a teaspoon of soda, two eggs, sugar and nutmeg to the taste

- Beat the soda in the buttermilk and stir in Indian Meal** enough to make a thick batter.
- Add sugar and nutmeg to the taste; and lastly, the well beaten eggs.
- Boil in a bag one hour and a half and eat with a hot sauce.

** Also called "Hasty Pudding" **Corn meal or maize meal*

RICE PUDDING

One quarter of a pound of rice, One quart of rich milk, One quarter of a pound of sugar, One teaspoon of powdered cinnamon

- Wash the rice through three waters and pick it carefully.
- Stir in the milk, sugar and cinnamon.
- Put into a pudding dish and bake slowly for two hours.

RICE PUDDING II

Two quarts of milk, One teacup full of raw rice, One teacup full of granulated sugar, Cinnamon and nutmeg to the taste, A dessertspoonful of butter

- Mix thoroughly and bake in a slow oven for two hours and a half.

To be eaten hot.

RICE PUDDING III

One coffee cup full of raw rice, Eight tablespoons of granulated sugar, Two tablespoons of butter, Two quarts of sweet milk, One saltspoonful of salt

- Wash the rice through several waters, rubbing it well with the hands while washing it, which makes it much whiter.
- Let it soak in a pint of the milk for one hour, then pour over the remainder of the milk and let it boil for an hour.
- Add the sugar and salt and some grated nutmeg to the taste, or ground cinnamon.
- Pour into a pudding dish and bake one hour in a slow oven.

NOTES

RICE AND CREAM PUDDING

*Four tablespoons of rice, One pint of sweet milk,
One pint of rich cream, Two tablespoons of Cox's gelatin,
Sugar and vanilla to the taste*

- Dissolve the gelatin in a little hot water.
- Boil the rice in the pint of milk until it is perfectly soft, then stir in the gelatin.
- Sweeten to the taste. Add the vanilla.
- Beat the whites of the eggs to a stiff froth and stir slowly in.

Serve with cream.

COTTAGE PUDDING

*One pint of the best flour, One teacup full of pulverized sugar,
Two tablespoons and a half of butter, Two teaspoons of cream of
tartar, One teaspoon of soda, One teacup full of sweet milk
Nutmeg to the taste, One well-beaten egg*

- Warm the butter and stir in the sugar and egg.
- Put the cream of tartar in the flour and after dissolving the soda in the milk, add to the flour.
- Flavor with the nutmeg, or lemon, to the taste. Bake three-quarters of an hour in a slow oven.

Serve with a hot sauce.

SUET PUDDING

*One teacup full of chopped suet, One teacup full of molasses, One
teacup full of sweet milk, Three teacup fulls and a half of flour, One
teaspoon of soda, Two teaspoons of cream of tartar, Half a teaspoon
of ground cloves, One teacup full of raisins and currants mixed*

- Chop the suet as fine as possible and mix well with the milk and molasses.
- Sift in the flour and cloves.
- Dredge the currants and raisins with flour and add.
- Lastly, the cream of tartar and soda, mixed with a little milk.
- Steam three hours and serve with a hot sauce.

*Butter can be used instead of suet; in that case,
put in two-thirds of a teacup full.*

NOTES

YANKEE CAKE PUDDING

*One pint of flour, One coffee cup full of sweet milk,
Two teacupsful of granulated sugar,
One teaspoon of cream of tartar, Half a teaspoon of soda,
One large cooking-spoonful of butter One egg*

- Beat the butter and sugar together until very light; then add the flour and milk in alternation, with the extract of lemon or vanilla to the taste.
- Lastly, mix the cream of tartar and soda in a tablespoon of milk and stir in the mixture.
- Bake in a slow oven.

Serve with a hot or cold sauce.

ROLY POLY PUDDING

*One quart of milk, Yolks of three eggs, One coffee cup full of sugar,
A dessertspoonful of butter, A quarter of a pound of seeded raisins,
A quarter of a pound of blanched almonds, A quarter of a pound of
figs, A piece of citron three inches square, Vanilla to the taste*

- Boil the milk, beat the eggs and sugar together and pour the milk over them.
- Put in the butter and vanilla and stir over the fire until it thickens.
- Cut the fruit and almonds in small pieces and put into the custard.
- Have ready a sponge cake, that has been baked in a large stove pan; spread the mixture over the cake while both are hot.
- Roll and serve with a hot sauce.

FEATHER CAKE PUDDING

*One coffee cup full of white sugar, Half a coffee cup full of milk,
One tablespoon of butter, One coffee cup full and a half of flour, One
teaspoon of baking powder, Flavor with vanilla or lemon to taste,
One egg*

- Cream the sugar and butter, add the well-beaten yolk of the egg, then the flour and milk alternately.
- Stir in the melted butter, then the flavoring and white of the egg beaten very light.
- Lastly, sift in the baking powder.
- Bake in a quick oven and serve with a hot sauce.

NOTES

MERINGUE PUDDING

One pint of stale breadcrumbs, One quart of sweet milk, One cup full of granulated sugar, The juice and grated rind of one lemon, The yolks of four eggs

- Mix the breadcrumbs and milk, then the well-beaten yolks, sugar, juice and grated rind of the lemon.
- Bake half an hour.
- When cold, spread the top with any kind of fruit jelly.
- Beat the whites of five eggs to a froth, adding by degrees two tablespoons of pulverized sugar and the juice of one lemon.
- Spread this over the pudding, put it in the oven and brown nicely.

Top with cream.

FIG PUDDING

One pound of fresh figs, Half a pound of brown sugar, One pound of breadcrumbs, One pound of beef suet, Four eggs

- Soak the figs for about ten minutes in hot water. Drain and chop very fine and mix well with the sugar and suet.
- Then the well-beaten yolks and the bread crumbs
- Lastly the whites of the eggs beaten stiff.
- Put into a mold and steam, or boil, three hours.

Eat with a hot sauce.

COCONUT PUDDING

One teacup full of desiccated coconut, One quart of sweet milk, Two tablespoons of cornstarch, One tablespoon of butter, Sugar and nutmeg to the taste, Three eggs

- Boil one pint of the milk and soak the coconut in it for half an hour.
- Put it into a saucepan and as soon as it boils, add the remainder of the milk, yolks of the eggs, sugar, nutmeg; lastly, the cornstarch.
- Stir until it thickens, then put into a pudding dish and bake quickly for fifteen minutes.
- Beat the whites of the eggs until stiff, add a tablespoon of granulated sugar, cover the top of the pudding with it and brown nicely.

NOTES

ORANGE PUDDING

One quart of sweet milk, Yolks of three eggs, One coffee cup full of sugar, Four tablespoons of cornstarch, Five large oranges, Juice and grated rind of two lemons

- Boil the milk and, while boiling, stir in the well beaten yolks of the eggs and the cornstarch, previously mixed with a little water.
- Boil fifteen minutes, stirring all the time to keep from curdling.
- When cool, add the lemon juice and grated rind.
- Peel, seed and slice the oranges; put them in layers in a dish and pour the custard over them.
- Beat the whites of the eggs to a stiff froth, add two tablespoons of pulverized sugar to them, spread over the pudding and serve with cream, or without it.

LEMON PUDDING

Two coffee cupsful of grated breadcrumbs, Three coffee cupsful of sweet milk, The juice and grated rind of two lemons, One large cookingspoonful of butter, One coffee cup full and a half of sugar, Five eggs

- Scald the milk and stir in the breadcrumbs and butter; let it boil, take off the fire and put it away to cool for half an hour.
- Beat the yolks very light and stir in the mixture, alternately with the sugar.
- Boil for five minutes and when cool pour into the plates lined with pastry.
- Beat the whites of the eggs very stiff, add slowly two tablespoons of granulated sugar and spread over the puddings after they are baked. Then put in the oven and brown.

TRANSPARENT PUDDING

Half a pound of butter, Half a pound of granulated sugar, One dessertspoonful of cornstarch, Grated nutmeg to the taste, Six eggs

- Cream the butter and sugar and add the well beaten yolks.
- Beat the whites to a froth and stir in gently, then the nutmeg.
- Lastly, sift in the cornstarch.
- Put into a buttered pudding dish and bake in a quick oven half an hour.

Serve with a hot sauce.

A SIMPLE PUDDING

Half a cup full of butter, One cup of molasses, One cup of sweet milk, Three and a half cups of flour, Two teacupsful of cream of tartar, One teaspoon of soda, A cup full of seeded raisins

- Mix the milk and flour, then the molasses, melted butter and raisins.
- Lastly the cream of tartar and soda, dissolved in a little milk.
- Steam for three hours and serve with a hot sauce.
- Be sure to flour the raisins before putting them in the pudding.

Use a coffee cup for measuring.

A BOILED BREAD PUDDING

Half a pint of breadcrumbs, Half a pint of scalded milk, Three tablespoons of sugar, Half a pound of dried currants, One ounce of blanched almonds, Two ounces of citron, Two tablespoons of butter, One teaspoon of flour, Orange flower water to the taste, Five eggs

- Pour the scalded milk on the breadcrumbs and cover for an hour.
- Beat the eggs light and add to the bread, the flour, butter, sugar, currants and almonds that have been pounded as well as blanched.
- Lastly, the orange flower water to the taste.
- Butter a covered mold, add mixture and boil steadily one hour.

Eat with either hot or cold sauce.

BOILED BREAD PUDDING II

Half a pint of breadcrumbs, Half a pint of scalded milk, One teaspoon of flour, One ounce of butter, Two ounces of sugar, Half a pound of currants, Flavor with extract of lemon to the taste, Four eggs

- Pour the milk over the breadcrumbs and cover for an hour.
- Beat up the eggs until light, stir in the flour, then add to the breadcrumbs.
- Wash, pick and dry the currants, flour them and with the sugar, stir into the mixture.
- Lastly, add the extract.
- Flour a cloth, put in the pudding, tie it tight and boil for one hour.

Serve with a hot sauce

BAKED BREAD PUDDING

One quart of sweet milk, Two coffee cupsful of stale bread, Two tablespoons of butter, One teaspoon of baking powder, Three tablespoons of sugar, Four eggs

- Soften the breadcrumbs with the milk, stir in the well-beaten yolks of the eggs, then melted butter, sugar and nutmeg to the taste.
- Beat the whites of the eggs very light and mix through.
- Lastly, sift in the baking powder.
- Have a moderately heated oven and bake one hour.
- If preferred, this pudding can be put in a mold or bag and boiled two hours.

Serve with a hot sauce.

BAKED BREAD PUDDING II

One pint of stale breadcrumbs, Three sticks of cinnamon, One quart of milk, Grated rind of a half of a lemon, One tablespoon of butter, Sugar to the taste, Eight eggs

- Break the cinnamon into the milk and boil ten minutes.
- Strain and when cold, stir in the yellows of the eggs, alternately with the sugar and breadcrumbs.
- Add the lemon and if desired, a little rose water and lastly, the well-beaten whites of the eggs.
- Bake in a buttered dish for three-quarters of an hour.
- Grate a little nutmeg over the top when done and serve either, with a hot or cold sauce.

A SIMPLE BAKED PUDDING

Half a pound of flour, One pint of sweet milk, Half a teaspoon of baking powder, One teaspoon of salt, Extract of lemon to the taste, A cooking spoonful of butter, The yolks of four eggs, The whites of two eggs, Granulated sugar to the taste

- Beat the yolks very light and stir in the flour, then the milk, melted butter, salt, sugar and extract.
- Beat the whites to a froth and stir in slowly.
- Lastly, the baking powder.
- Peel, core and cut up six apples; put them in a buttered dish, pour the batter over and bake an hour in a moderate oven.

Any kind of fruit can be used in the same way.

NONPAREIL PUDDING

*One pint of breadcrumbs, One quart of sweet milk,
One coffee cup full of sugar, Grated rind of one lemon,
A cookingspoonful of butter, The yolks of four eggs*

- Beat the yolks of the eggs light and put in the milk.
- Mix gradually with this the breadcrumbs and melted.
- Add the lemon rind.
- Bake in a good, but not too quick, oven.
- Beat the whites of the eggs very stiff and add the pulverized sugar to them, beating until a froth.
- Before putting in the sugar stir the juice of the lemon in it.
- Spread over the pudding a layer of jelly, or any other sweetmeat and pour on it the whites of the eggs.
- Return to the oven to brown.

Serve cold with cream.

TAPIOCA PUDDING WITH COCONUT

*Three tablespoons of tapioca, Three tablespoons of grated coconut,
One teacup full of granulated sugar, One quart of milk, Four eggs*

- Soak the tapioca overnight. In the morning pour off the water.
- Let the milk come to a boil, put in the tapioca and cook ten minutes;
- Beat the yolks of the eggs and sugar together until light; add to this the grated coconut and stir into the tapioca.
- Boil ten minutes and pour into a pudding dish
- Beat the whites of the eggs, add to them three tablespoons of granulated sugar and spread on top of the pudding.
- On top of all, spread a thick layer of coconut and brown in the oven five minutes.

PUMPKIN PUDDING

- *Half a pound of stewed pumpkin, A quarter of a pound of butter, A quarter of a pound of sugar, Half a pint of sweet milk, One wineglassful of wine, Nutmeg or cinnamon to the taste, Three eggs.*
- Mix the milk and pumpkin, add the sugar, well-beaten eggs and melted butter.
- Put into a saucepan with hot water underneath and stir until it thickens.
- When cool add the wine and put into plates lined with pastry.

Bake in a quick oven.

CAKE PUDDING

*Two cups of sugar, One cup of butter, One cup of sweet milk,
One teaspoon of baking powder, Flour enough to make it as stiff
as a pound cake, Two eggs*

- Beat the yellows of the eggs, mix with them the sugar, sweet milk and butter melted; then add the flour and lastly the well beaten whites of the eggs and any flavoring that may be preferred.
- Bake in a moderate oven and serve with either a hot or cold sauce.

CORNSTARCH PUDDING

*Four tablespoons of cornstarch, One quart of rich milk, Two
tablespoons of sugar, Vanilla or lemon to the taste, Two eggs*

- Mix the cornstarch with a little milk until perfectly smooth, put it in the quart of milk and beat.
- Add the two well beaten eggs and when it boils stir in the sugar by degrees.
- Lastly, flavor with vanilla or lemon.
- Pour into a mold to get cold.

Serve with a custard sauce.

*A dessertspoonful of butter stirred in after the eggs
have been added, would be an improvement.*

CHOCOLATE PUDDING

*Twelve tablespoons of grated breadcrumbs, Six tablespoons of grated
vanilla chocolate, One cookingspoonful of butter,
One quart of sweet milk, Yolks of six eggs*

- Boil the milk and sweeten to the taste with granulated sugar, then add the butter to it while boiling.
- Cool and add the well beaten yolks of the eggs and grated chocolate.
- Bake for half an hour.
- Beat the whites of the eggs to a stiff froth, adding, while beating, two tablespoons of pulverized sugar.
- Spread evenly over the pudding and brown nicely.

Eat with cream.

NOTES

A CHRISTMAS PUDDING

One pound of flour, One pound of granulated sugar, One pound of currants, One pound of raisins, One pound of beef suet, Juice of two oranges, Juice of one lemon, Six eggs

- Seed the raisins, wash and pick the currants, dry them and flour both well.
- Put in the flour, sugar and suet and add the juice of the oranges and lemon and grated rind of one orange.
- Lastly, beat the eggs very light and stir in by degrees
- Flour the pudding bag, pour in the pudding and tie loosely, to allow the pudding to swell.
- Boil five hours.

Serve with hot or cold sauce.

Butter can be used instead of suet and in that case use a half of a pound.

ICE PUDDING

One pint and a half of new milk, One dessertspoonful of Cox's gelatin, Sugar and extract to the taste, Five eggs

- Boil the milk with the isinglass.
- Beat the eggs and milk as you would for custard and when the milk comes to another boil, take it off.
- Have a tin mold with a cover to it, buttered and lined with candied fruits.
- Then pour the custard in gradually, so that the fruit will remain at the bottom.
- Put the cover on and bury the mold in ice for the whole day, only turning out the pudding at the moment it is wanted.

The custard can be sweetened a little, but be careful not to put in too much sugar, on account of the fruit being sweet.

NOTES

CABINET PUDDING

Half a pound of butter, Half a pound of flour, Half a pound of granulated sugar, Half a pound of seeded raisins, Half a coffee cup full of cream, The juice and grated rind of one lemon, Five eggs

- Cream the sugar and butter together, add the well-beaten yolks, milk and flour, alternately with the whites, which have been previously beaten to a froth.
- Lastly, the raisins well dredged with flour.
- Turn into a well-buttered mold and boil two hours and a half.

SAUCE FOR CABINET PUDDING

Yolks of four eggs, One wineglass of wine, One tablespoon of butter, Half a teaspoon of powdered cinnamon, Juice and grated rind of half a lemon.

- Cream the butter and sugar together; add the well-beaten yolks, lemon and spice, lastly the wine.
- Beat ten minutes and put into a saucepan with hot water underneath, stir until it is the consistency of a thick custard.

Serve hot, with the pudding.

DUTCH PUFFS

Two cups of granulated sugar, One cup of butter, Four cup of flour. One teaspoon of baking powder, Juice and grated rind of one lemon, Yolks of eight eggs

- Beat the sugar and butter together, then add the flour and well beaten yolks of the eggs, beating all the time, so as to have the puffs very light.
- Put in the juice and grated rind of the lemon, then the baking powder.
- Lastly, beat the whites of the eggs to a stiff froth and stir slowly in.
- Bake in round molds and serve with a hot sauce.

Measure with a large teacup.

NOTES

A SIMPLE PLUM PUDDING

One loaf of stale bread, One teacup full of stoned raisins, One teacup full of currants, One teacup full of light molasses, One teaspoon of cinnamon and cloves, mixed, One grated nutmeg

- Slice the bread very thin and pour over it a little boiling water; cover closely until thoroughly softened; mash smooth and add the raisins that have been seeded and divided.
- Add the currants that have been washed, picked and floured. Also the spices.
- Mix well with the hands; flour a pudding cloth, or mold; pour in the pudding and boil one hour.

Serve with a hot sauce.

POOR MAN'S PLUM PUDDING

One five-cent loaf of baker's stale bread, One coffee cup full of stoned raisins, One coffee cup full of currants, washed and picked, One large teacup full of molasses, One tablespoon of butter, Half a teaspoon of powdered cloves, One grated nutmeg

- Slice the bread very thin, pour on it a little boiling water and cover it closely.
- Let it stand until it softens.
- Mash very smooth; add the molasses, fruit and butter.
- Mix well and boil in a pudding cloth for an hour.

Serve with an old-fashioned hot brown sugar sauce.

NOTES

ENGLISH PLUM PUDDING

One pound of raisins stoned and cut in half, One pound of currants picked, washed and dried, One pound of butter; eight eggs, One pound of breadcrumbs, or a half a pound of flour, One cup of sweet milk; half a tumbler of wine, One pound of sugar; Half a tumbler of brandy, One tablespoon of cinnamon and mace, mixed, One saltspoonful of salt

- Prepare all the ingredients the day before, except the eggs.
- Beat the eggs very light and add half the milk, flour (or breadcrumbs if used) and the butter.
- Sprinkle the fruit with flour and mix in by degrees.
- Add the spices and liquor, beating very hard and stir in the remainder of the milk.
- If not thick enough, add more breadcrumbs.
- Dip the pudding cloth into boiling water, shake it and sprinkle the inside of it with flour.
- Lay it in a deep pan, pour the mixture in the cloth; tie so as to allow the pudding to swell and boil six hours.
- Turn out carefully.
- Before sending to the table, have ready some blanched sweet almonds and some citron cut in slices.
- Stick tastefully all over the pudding and serve with a hot or cold sauce.

This pudding will be much improved by adding some rose water, some grated orange and some lemon rinds.

MINCE MEAT

Two pounds of cooked beef, One pound of well-boiled beef tongue, One peck of pippin apples, Three pounds of seeded raisins, Two pounds of citron, Three peeled and seeded oranges, Two peeled and seeded lemons, One quart of brandy, One dozen nutmegs, Two tablespoons of rose water, Two ounces of powdered cloves, One pint of good cider, One pound of brown sugar.

- Chop the meat and fruit, as fine as possible.
- Add the brandy, sugar, spices and rose water.
- Mix thoroughly, then stir in the cider.
- Put into a stone jar and tie paper tightly over it.

NOTES

SAUCES FOR PUDDINGS

WINE SAUCE FOR PUDDING

*Half a pound of brown sugar Six ounces of butter,
One teaspoon of flour, Four tablespoons of wine,
The yolks of two eggs*

- Cream the butter and sugar together and add the well-beaten yolks of the eggs.
- Thicken with the flour and put the mixture on the fire.
- Let it boil until the consistency of thick custard, taking care to stir well all the time it is boiling.
- Just before taking it off the fire, heat the wine and stir in.

PUDDING SAUCE

*One cup full of boiling water, Half a cup full of butter,
Half a cup full of granulated sugar, Two wineglasses of Madeira
wine, One teaspoon of cornstarch, Nutmeg to the taste*

- Cream the butter and sugar; stir in the hot water.
- Add the nutmeg and then the corn starch.
- Put into a saucepan with hot water underneath and stir until it thickens.
- Just before taking off the fire, add the wine.
- This will make sauce enough for a medium-size pudding, say for a family of six.
- Should the pudding be a large one, then the proportions must be doubled.
- Use a coffee cup for measuring.

PUDDING SAUCE II

*Two cup fulls of granulated sugar, One cup full of butter,
Nutmeg and wine to the taste, The yolks of three eggs.*

- Cream the butter until very light; add the sugar, well-beaten eggs and nutmeg.
- Put into a saucepan with hot water underneath and stir until it thickens; then put in the wine.

Serve very hot.

Use a coffee cup for measuring.

This will be sufficient for a large pudding.

NOTES

PUDDING SAUCE III

*Half a pound of granulated sugar, Half a pound of butter,
Wine or brandy to the taste, Four eggs*

- Cream the butter, add the sugar, wine or brandy to the taste and lastly the well-beaten eggs.
- Put into a saucepan with boiling water underneath and stir until it thickens.

Serve very hot.

PUDDING SAUCE IV

*One cup full of brown sugar, One pint of boiling water, Two
tablespoons of flour, Two cookingspoonsful of butter, Two
wineglassfuls of wine, Nutmeg to the taste*

- Put the water and sugar into a saucepan and boil for fifteen minutes, then add the butter.
- Mix the flour with a little cold water until smooth and stir slowly in the boiling sugar-water until it thickens.
- Add grated nutmeg to the taste.
- Heat the wine and pour in.

Use a coffee cup for measuring the sugar.

HARD SAUCE FOR PUDDING

*Two cupsful of powdered sugar, Half a cup full of butter,
Juice and grated rind of one lemon,
A teaspoon of grated nutmeg*

- Cream the butter and beat in the sugar, lemon juice, grated rind and nutmeg, for about ten minutes.
- A wine glass of sherry wine might be added.
- Pile lightly on a pretty dish and set it away to cool.

HARD SAUCE FOR PUDDING II

*Six ounces of butter, Six ounces of granulated sugar,
One wineglassful of wine, A little grated nutmeg,
The white of one egg*

- Beat the butter and sugar very light.
- Add the well-beaten white of the egg, then the wine.
- Continue to beat until it is frothy, then put in the nutmeg to the taste.

Put it in the dish lightly, don't press it down.

CREAMS and ICES

OMLETTE SOUFFLE

*Four tablespoons of granulated sugar, Six tablespoons of flour,
One quart of sweet milk, Twelve eggs*

- Boil the milk; beat the yolks of the eggs well and mix in alternately the flour and sugar.
- Stir in the boiling milk and let it stand without boiling, after the ingredients have been added to the milk.
- One hour before it is to be eaten, beat the whites to a stiff froth and stir them into the mixture.
- Flavor with any extract to suit the taste.
- Bake in a quick oven for fifteen minutes.

CHARLOTTE RUSSE

*Half a pint of sweet milk, A quarter of a pound of granulated
sugar, Two pints and a half of rich cream,
One teacup full of boiling water, Half a box of Cox's gelatin,
Half of a vanilla bean, Yolks of two eggs*

- Put the milk on to boil, beat the eggs and stir in.
- Add the sugar and vanilla bean, split and cut in small pieces and boil five minutes.
- Pour the boiling water over the gelatin and let it boil up once.
- Sweeten the cream to the taste, beat the cream to a stiff froth.
- When the custard is cool, not cold, mix all together.
- Line the molds with sponge cake and pour the mixture in

Keep in a cool place.

Before molding take out the pieces of vanilla bean.

CHARLOTTE RUSSE II

*One pint of cream, Half a box of Cox's gelatin,
Four ounces of granulated sugar, Four tablespoons of sherry,
Extract of vanilla to the taste, Whites of four eggs*

- Dissolve the gelatin in a teacup of milk, then scald, cool and strain.
- Beat the whites of the eggs to a stiff froth and add the gelatin.
- Then stir in the sugar, wine and vanilla, whip the cream and add slowly.
- When it gets cold, put into molds that have been previously lined with sponge cake.

NOTES

CHARLOTTE RUSSE III

*One quarter of an ounce of gelatin, One pint of rich cream,
Three heaping tablespoons of sugar, Extract of vanilla to the taste,
The whites of three eggs*

- Pour on the gelatin enough boiling water to dissolve it thoroughly, then cool.
- Beat the cream and eggs to a froth and stir into the gelatin, alternately.
- Add the sugar slowly and when well mixed, flavor with vanilla.
- Pour into a mold well lined on each side with sponge cake.

CREAM FOR PUFFS

*One ounce of butter, One pint of water, Four ounces of flour,
Two ounces of cornstarch, Two ounces of granulated sugar,
One pint of sweet milk, Yolks of two eggs*

- Put the water in a saucepan over the fire, with the butter to melt.
- When the water boils, beat in the flour and cook for five minutes, stirring all the time to keep from burning.
- Mix together cold the cornstarch, sugar and eggs; add the milk, put it on the fire and stir until it boils five minutes.
- When cool, flavor with a teaspoon of vanilla and put into the puffs.

EGG KISSES

*Twelve ounces of pulverized sugar, The whites of six eggs,
Vanilla to the taste. Beat the whites to a stiff froth, then beat the
sugar in lightly and add the vanilla to the taste*

- Drop with a tablespoon on a paper half an inch apart.
- Bake on a board one inch thick, in a cool oven until the tops are a light brown. Slip a knife under and put two of each together.

CREAM MERINGUES

*One pound of pulverized sugar, Whites of eight eggs, Two teaspoons
of vanilla, One quart of rich cream, A small pinch of alum*

- Beat the eggs to a stiff froth and add while beating, half a pound of the sugar, one teaspoon of the vanilla and the alum.
- Allow a tablespoon of this for each meringue and brown in a quick oven.
- Shape smoothly and handle lightly.
- Whip the cream and add the other half pound of the sugar and the other teaspoon of vanilla.
- When very stiff, fill the meringues.

This quantity should make seven full meringues.

APPLE CREAM

*Two coffee cupsful of the pulp of baked apples,
One coffee cup full of pulverized sugar, The whites of two eggs,
Juice and grated rind of a lemon*

- Beat the apples and sugar together.
- Add the juice and rind of the lemon.
- Stir in slowly the well-beaten whites of the eggs.
- Serve with boiled custard or whipped cream.

ITALIAN CREAM

*Two tablespoons of Cox's gelatin, One pint of sweet, rich cream,
Extract of vanilla and sugar to the taste*

- Pour over the gelatin enough warm water to dissolve it thoroughly.
- Sweeten and flavor the cream to the taste.
- Whip to a very stiff froth.
- Stir in the gelatin when it is lukewarm, then mold and put in a cool place for a while.

Eat with or without cream.

SPANISH CREAM

Half a box of gelatin, One quart of sweet milk, Six tablespoons of granulated sugar Vanilla to the taste, Three eggs

- Mix all ingredients, except the egg whites, in a saucepan and allow them to boil up once.
- Add the well-beaten whites of the eggs.
- Mold and eat cold.

BAVAROISE

*Half a pound of granulated sugar, One quart of thick cream,
Half a pint of water, One-third of a vanilla bean*

- Put the water, sugar and bean, in a saucepan and boil until dissolved.
- Sweeten the cream to the taste, beat to a stiff froth and mix with the gelatin and water.
- When lukewarm, take out the vanilla bean and mold.

Serve with cream or a rich boiled custard.

NOTES

FLORENCE CREAM

*One pint of milk, Yolks of three eggs, One third of a vanilla bean,
Three tablespoons of granulated sugar, One pint of rich cream,
One teaspoon of cornstarch, Half a teacup full of Madeira wine,
Four square sponge cakes.*

- Boil the milk, stir in the eggs and sugar; split the vanilla bean, cut in small pieces and put in the custard while boiling.
- Stir in the cornstarch and when it thickens, take it off to get cool.
- Beat the cream as for charlotte russe, add the wine.
- Split the sponge cakes and line the bottom of the dish.
- Pour in the custard, then put the cream on top.

ICE CREAM

*Half a box of Cox's gelatin, A quarter of a pound of granulated sugar, Four pints of rich cream, One pint of boiling water,
Half of a vanilla bean*

- Split the vanilla bean, cut into small pieces and put into a saucepan with the gelatin, sugar and boiling water.
- Let this boil until the gelatin is dissolved.
- Strain and let it get cool, but not cold.
- Take out the pieces of bean, scrape the inside into the gelatin.
- Stir in the cream.
- If not sweet enough, add sugar to the taste.
- Put into a freezer and stir constantly until well frozen.

VANILLA ICE CREAM

*Half a gallon of thick cream, Half a pound of granulated sugar,
Half a vanilla bean*

- Boil the vanilla bean in a half a teacup full of water.
- Split it and scrape well, then put it in the cream, with the sugar and freeze, hard.

Pack well as in recipe for macaroon ice cream.

NOTES

MACAROON ICE CREAM

One gallon of rich cream One dozen macaroons, Three large oranges, One teaspoon of extract of vanilla

- Sweeten the cream to the taste.
- Put it into the freezer and when partially frozen, roll the macaroons very fine and stir in.
- Grate the rind of one of the oranges and add, with the juice of the three; then the vanilla.
- Freeze hard.
- Pack the freezer well with ice broken in small pieces and a quantity of salt, which will keep the cream until wanted to serve.

PINEAPPLE CREAM

*Two quarts of rich cream, Two teacupsful of granulated sugar
Two cans of pineapple, The juice of two lemons*

- Beat the cream very stiff and add two teacupsful of the sugar, mixing thoroughly.
- Grate the pineapple very fine and put in it the other two teacupsful of sugar and lemon juice.
- Stir in the cream.
- Pour two-thirds of it into the freezer and when partly frozen add the other third.
- Freeze well and pack with ice and salt to keep from melting.

PINEAPPLE ICE

*Two cans of pineapple, Six lemons, One quart of water,
Sugar to the taste*

- Grate the pineapple, squeeze the lemons and strain the juice.
- Stir in the water and sweeten to the taste.
- Put into a freezer well packed with ice and salt.
- Beat well while freezing and cover with salt and ice to keep until served.

NOTES

NESSELRODE PUDDING

Two ounces of candied cherries, Two ounces of seeded raisins, Two ounces of candied apricots or peaches, Two ounces of candied citron, Four wineglassfuls of Maraschino cordial, One dozen waxy meringues, Half a pound of granulated sugar, One quart of rich cream, One quart of sweet milk, Four dozen Spanish chestnuts, Half of a vanilla bean, The yolks of twelve eggs

- Blanch the chestnuts, take off the skins, boil until tender and when cold, pound with the vanilla bean.
- Mix with the sugar and rub through a sieve.
- Make a custard of the eggs and milk and mix with the chestnuts and vanilla bean.
- The night before this is to be made, the fruit must be soaked in the cordial.
- Pound the meringues, half freeze the custard, stir in the fruit and meringues.
- Whip the cream to a froth, mix well with the custard and fruit.
- Freeze hard and mold

FROZEN SHERBET

*Three pints of clear water, One pound and a half of sugar,
The whites of two eggs, The juice of four lemons*

- Take six lumps of sugar and rub them on the rinds of the lemons until the sugar is perfectly yellow. This is done to get the flavor of the rind.
- Put them in the water with the rest of the sugar.
- While it is dissolving squeeze, strain the juice and stir it in the water.
- Put all into a freezer and when half frozen, add the well-beaten whites of the eggs and finish freezing.
- Pack well with salt and ice to keep from melting.

ORANGE WATER ICE

Eight large oranges, A pound and a half of granulated sugar

- Rub and squeeze the oranges, as you do lemons.
- Pour the juice over the sugar and mix thoroughly.
- Add water until it measures two quarts.
- Freeze well.

NOTES

ROMAN PUNCH

Three pints of water, Six lemons, A teacup full of Jamaica rum

- Squeeze the lemons and strain the juice.
- Sweeten to the taste, put into the freezer, surrounded by cracked ice, well packed with salt.
- When well frozen stir in the rum, just before you send it to the table.

This quantity will be sufficient for six persons.

Of course it can be increased according to the number to be served.

FROZEN CUSTARD WITH FRUIT

Two quarts of new milk. The yolks of eight eggs.

One quart of whipped cream. One pound of granulated sugar.

One pint of strawberry preserves. One pint of seeded raisins.

Half a pint of finely chopped citron. One pint of candied cherries

- Let the milk come to a boil, add the sugar and when thoroughly mixed, stir in the well beaten yolks of the eggs.
- Dissolve a half an ounce of gelatin in a half a teacup full of cold milk.
- Put it in the custard, boil once and let it get cold.
- Put this in the freezer and when it begins to freeze, add the fruit.
- Stir in slowly the well whipped cream.
- Freeze well.

JELLY

Two boxes of Cox's gelatin, Three pints of clear water, One pint and a half of granulated sugar, One teacup full of brandy or whiskey, One quart of sherry wine, Juice of six lemons and rinds of three, Two tablespoons of stick cinnamon, Six whole cloves, Eighteen raisins, Whites of three eggs

- Put the water on to boil.
- Add the gelatin, sugar, juice of lemons, thinly cut rinds, cloves, cinnamon, raisins and well beaten whites of the eggs.
- Boil until the whites gather to one side.
- Pour in the wine and brandy.
- Strain through a bag and mold.

Be careful not to stir the jelly when taking it up to pour through the bag.

NOTES

JELLY II

One box of Cox's gelatin, One pint of Madeira wine. Three-quarters of a pound of granulated sugar, Three pints of clear water, Two tablespoons of stick cinnamon, Whites of three eggs, Four lemons

- Cut the rind of the lemon very thin,
- Strain the juice put it in with the rind, water, sugar and cinnamon, broken in pieces.
- Beat the whites of the eggs very stiff and stir in the mixture, adding the crushed shells.
- Let this boil until the eggs gather to one side.
- Let it settle for about five minutes.
- Strain through a bag and mold.
- Never leave the seeds of the lemon in.

ORANGE JELLY

Twelve large oranges, One pound of granulated sugar, Two ounces of isinglass, A teacup full of hot water, The whites of two eggs.

- Cut the oranges in pieces and squeeze out all the juice. If this should not make a pint, squeeze more until you get a pint cup full.
- Put in the sugar and when it is dissolved put it on the fire.
- Dissolve the isinglass in the hot water and stir into the juice.
- Add the well beaten whites of the eggs.
- Boil steadily for twenty minutes.
- Strain slowly through a bag and mold.

To be eaten with cream.

CREME DIPLOMATE

One pint of whipped cream, Half an ounce of gelatin, One teacup full of candied cherries, Vanilla and sugar to the taste

- Dissolve the gelatin in a little water and stir in the whipped cream.
- Sweeten and flavor to the taste and beat well.
- Then add sherry wine to the taste and the candied cherries.
- Put into a mold and leave it in a cool place until it gets stiff.

NOTES

ANGEL'S FOOD

*Half a box of gelatin, One quart of sweet milk,
Four tablespoons of sugar, Vanilla to the taste, Three eggs*

- Put the milk and gelatin on the fire.
- Boil until the gelatin is entirely dissolved.
- Add the well beaten yolks of the eggs, with the sugar.
- Let it boil about five minutes; remove from the fire and stir in lightly the whites, beaten to a froth.
- Flavor with vanilla and mold.

BIVAVONE

*Three pints of thick cream, Three ounces of isinglass,
One pint and a half of boiling water,
Half a pound of granulated sugar, Half of a vanilla bean*

- Beat the cream until stiff and set aside in a cool place.
- Put in the water the isinglass, sugar and vanilla bean.
- Split open and cut in pieces one inch long.
- Boil until the isinglass is thoroughly dissolved, then strain and let it cool, but don't let it get stiff.
- Stir in the whipped cream and mold.
- If made in warm weather the cream must be surrounded by ice, or it will not rise.

*This can be eaten for a dessert, either
with or without cream.*

VANILLA CUSTARD

*One pint of sweet milk, One pound of granulated sugar,
One ounce of isinglass, One quart of cream, Half a pint of water,
One tablespoon of rose water, Vanilla to the taste,
The yolks of three eggs*

- Heat milk to a boil.
- Stir in the yolks; add til the sugar and isinglass, previously dissolved in the half pint of cold water.
- When almost cold, whip the quart of cream to a stiff froth and mix it.
- Add the rosewater and a little vanilla.
- Put this on the ice and half an hour before serving, pour it into a mold lined with ladyfingers, also covering the top with the same.
- Put it back into the ice-chest and when wanted, it will turn out nicely.

CHOCOLATE CUSTARD

*A quarter of a pound of vanilla chocolate, Half a pound of granulated sugar,
Two quarts of sweet milk. Yolks of twelve eggs, Whites of five eggs*

- Grate the chocolate and put it into the milk.
- When near a boil stir in the well-beaten yolks of the twelve eggs, the well-beaten whites of five and sugar.
- Boil for about five minutes, stirring well to keep from curdling.

Serve cold.

CHOCOLATE CUSTARD II

*One quart of sweet milk, Four tablespoons of vanilla chocolate,
Sugar to the taste, Four eggs*

- Boil the milk and stir in the grated chocolate, taking care to have it perfectly smooth.
- Beat the eggs lightly, sweeten them and put them into the boiling chocolate, stirring well to keep from curdling.
- Pour through a sieve and put it on the fire for a few minutes to thicken.
- It will not curdle if you will first pour in enough of the boiling milk to the eggs to warm them, before putting them in the chocolate; but should it curdle, let it get cold.
- Pour it through the sieve again and add gradually half a teacup full of fresh milk while pouring through the sieve.

CHOCOLATE CUSTARD III

*Half a pound of vanilla chocolate, One tablespoon cornstarch,
One coffee cup full of white sugar, One quart of sweet milk,
Yolks of three eggs*

- Grate the chocolate; boil the milk and mix well.
- Add the sugar and eggs, lastly the cornstarch.
- Let it boil three minutes and when cold, cover the top with a little sweetened whipped cream.

BAKED CUSTARD

Half a gallon of milk, Sugar and nutmeg to the taste, Six eggs

- Let the milk come to a boil, then take it off and let it cool a little.
- Beat the eggs, pour the milk over them and stir until smooth. Sweeten and add a little nutmeg.
- Combine and set the dish in hot water to bake until stiff like jelly.

LEMON CUSTARD FOR PIES

One teacupful of granulated sugar, Two tablespoons of butter, One teaspoon of cornstarch, Two lemons, Four eggs

- Beat the yolks well, stir in the sugar, melted butter, juice and grated rind of the lemons.
- Add the well-beaten whites of the egg and the cornstarch.
- Put into a saucepan with hot water underneath.
- Stir until it thickens and when cool, not cold, put into the pies and bake quickly.

SPONGE CUSTARD

One quart of new milk, Yolks of three eggs, One teacup full of granulated sugar, One tablespoon of cornstarch, Vanilla to the taste

- Put the milk on to boil.
- Beat the yolks of the eggs, sugar and cornstarch together and pour the boiling milk over, stirring while pouring.
- Put back on the fire and stir until thick and when cool, flavor to the taste.
- Dip some slices of stale sponge cake in wine and line a pudding dish with them.
- Pour in the custard, over the top put a meringue, made in the following manner : Beat the whites of the eggs to a stiff froth and add to them three tablespoons of granulated sugar and half a teaspoon of vanilla.
- After spreading this nicely over the custard, brown in the oven and serve cold.

SPANISH CUSTARD

One quart of cream or rich milk, Three-quarters of an ounce of gelatin, Eight tablespoons of granulated sugar, The yolks of eight eggs, Vanilla to the taste

- When the milk comes to a boil, add the well-beaten yolks of the eggs and the sugar.
- Stir until it cools to keep from curdling.
- Dissolve the gelatin in half a pint of boiling water and when cool, mix it with the custard.
- Flavor, strain and stir until cold to keep the gelatin from separating from the custard.
- Mold and eat with cream.

NOTES

DIRECTIONS FOR INEXPERIENCED CAKE BAKERS

The flour should always be well-sifted, the sugar well-rolled and the soda and cream of tartar thoroughly pulverized before measuring; and the measurement should be exact, in order that an excess of any ingredient should not be used.

Care must also be taken in baking. An oven too hot or too cool, or an irregular heat, will cause clammy streaks through the cake. If the heat is not uniform in all parts of the oven, as is not always the case, the cake should be turned around frequently.

COOKIES

One teacup full of butter, Three teacups of granulated sugar, One teaspoon of soda, One grated nutmeg, Four eggs

- Beat the eggs very light, then beat with the sugar; add the nutmeg and soda, mixed with a teaspoon of sour cream.
- Then work in flour until stiff enough to roll.
- Roll very thin; cut and bake in a quick oven.

This will make a large number if rolled thin, as directed and are delicious.

TEA CAKES

One pound of flour, One pound of sugar, One pound of butter, Half a teaspoon of cinnamon, Half a teaspoon of grated nutmeg, Three eggs

- Wash the butter well in cold water, cream it with the sugar. Add the well-beaten yolks. Throw in the flour lightly with the spices.
- Beat the whites very light and mix in.
- Roll, cut and sprinkle each cake with granulated sugar and bake quickly in buttered pans.

TEA CAKES II

Two pounds and a half of flour, Two pounds of brown sugar, One pound of butter, One wineglass of brandy, One wineglass of wine, One teaspoon of powdered cinnamon, One teaspoon of baking powder, Four eggs

- Sift the flour and mix in the baking powder. Rub the butter in and add the cinnamon.
- Stir in a little milk.
- Add the well-beaten eggs, wine and brandy.
- Make the dough stiff enough to roll and cut.
- Bake quickly.

TEA CAKES III

Three coffee cups of sugar, One coffee cup full of butter, Three teaspoons of carbonate of ammonia, Flour enough for a stiff dough, Nutmeg to the taste, Six eggs

- Beat the sugar and butter together, break in the eggs, three at the time and beat all well for five minutes.
- Put in the carbonate and nutmeg and mix with flour enough for a very stiff dough.
- Roll, cut and bake quickly.

TEA CAKES IV

Two pounds of flour, One pound of granulated sugar, Half a pound of butter, Half a teacup full of sweet cream, One teaspoon of baking powder, Nutmeg to the taste, Two eggs

- Mix the baking powder with the flour.
- Cream with the butter.
- Add the sugar, well-beaten eggs and nutmeg.
- Roll, cut and bake quickly.

ANOTHER RECIPE FOR TEA CAKES

Two pounds of brown sugar, Two pounds of flour, Half a pound of butter, One teaspoon of powdered cinnamon, Three eggs

- Beat the eggs together very light, mix the butter and sugar and stir in the eggs alternately with the flour.
- Add the cinnamon.
- Roll thin and cut with a cake cutter.
- Bake quickly.

An extra pint of flour will be required for the rolling.

DOUGHNUTS

Two pounds of flour, One pound of sugar, One pint of milk, One tablespoon of rosewater, One teaspoon of soda, One nutmeg, Four eggs

- Cut the butter into the flour and mix well with the hands.
- Add the sugar, rosewater, milk and soda.
- Add the well-beaten eggs.
- Fry a nice brown in boiling lard.
- Sugar each doughnut well while hot.

NOTES

CRULLERS

Two pounds of flour, Half a pound of butter, Three quarters of a pound of sugar, A teaspoon of powdered cinnamon, Nutmeg to the taste, Six eggs

- Cream the butter and flour, add the sugar and well-beaten yolks with the cinnamon and nutmeg. Beat the whites very light and stir in slowly.
- Roll out, cut into strips, twist and fry in boiling lard a light brown.

ANOTHER RECIPE FOR CRULLERS

One coffee cup full of sugar, Half a coffee cup full of butter, One coffee cup full of sweet milk, One tablespoon of baking powder, Nutmeg and cinnamon to the taste, Flour enough for a stiff dough, Three eggs

- Beat the yolks and sugar very light; add the butter and milk and flour enough for a stiff dough.
- Then the nutmeg, cinnamon and well-beaten whites.
- Lastly the baking powder.
- Roll, shape and bake as in the previous recipe for crullers.

HORSE MANDERS

One pound of flour, One pound of granulated sugar, Half a pound of butter, Cinnamon and mace to the taste, Five eggs

- Wash the butter well in a little cold water or rosewater.
- Beat it to a cream, add the sugar, then the eggs, leaving out the whites of two.
- Throw all into the flour and mix lightly.
- Take out small pieces, roll in sugar as for jumbles and bake in a moderate oven.

CINNAMON JUMBLES

One pound and a half of flour, One pound of butter, One pound of sugar, Two tablespoons of ground cinnamon, Three eggs

- Rub the flour and butter together, add the sugar and eggs beaten well together, lastly the cinnamon.
- Roll, cut and bake in a quick oven.

Should the above quantity of flour not be sufficient to make the dough stiff enough to roll well, add more.

NOTES

JUMBLES

*One pound of granulated sugar, One pound and a quarter of flour,
One pound of butter, One gill of rosewater, Five eggs*

- Beat the butter and sugar to a cream, add the eggs, well beaten, separately ; then the rosewater.
- Lastly, the flour mixed lightly through the other ingredients.
- Roll into round strips the thickness of your little finger and form into rings the size of half a dollar.
- Bake them in tins about an inch apart, in a moderate oven.
- When partly cold, they can be iced if preferred.

JUMBLES II

*One pound of butter, One pound of granulated sugar,
One pound of flour, Half a wineglassful of rosewater,
Nutmeg to the taste, Six eggs*

- Cream the butter and flour.
- Add the well beaten yolks and sugar in alternation and beat very light.
- Put in the rosewater and nutmeg; lastly, the whites of the eggs beaten to a froth.
- Roll, shape and bake in a good, but not too quick an oven.

JUMBLES III

*Three-quarters of a pound of flour, Half a pound of butter,
Half a pound of granulated sugar, Nutmeg to the taste, Two eggs*

- Cream the butter and flour. Add the sugar, well-beaten eggs and nutmeg.
- Break off small pieces of the dough the size of a walnut.
- Shape into rings, sugar well and lay on well-buttered tins, an inch apart. Bake quickly.

ANOTHER RECIPE FOR JUMBLES

*One pound of flour, One pound of butter, One pound of granulated
sugar, One tablespoon of ground nutmeg, cinnamon and mace,
One wineglass of wine and brandy, mixed,
Juice and grated rind of one lemon, Six eggs*

- Cut the butter up in the flour.
- Add the spices, sugar, wine and rind and juice of the lemon.
- Beat in the eggs and stir hard until the whole becomes a soft dough.
- Shape as rings, sugar well and put into well-greased pans.
- Bake quickly.

COCONUT CAKES

*One pound of grated coconut, One pound of pulverized sugar,
Rose water to the taste, The whites of three eggs*

- Stir the coconut and sugar together over the fire until it begins to dry.
- Add the eggs without beating and while hot, flavor delicately with the rosewater.
- Drop on greased paper and put into the oven to brown.

COCONUT CAKES II

*One pound of white sugar, Half a pound of flour,
Whites of ten eggs, Two coconuts, Rose water to the taste*

- Grate the coconuts and add to the well-beaten whites of the eggs.
- Stir in the sugar and the flour, then lastly, the rosewater.
- Have buttered white paper, drop the cakes with a spoon on it and bake a light brown.

COCONUT CAKE III

*Two eggs, Two tablespoons of butter, One cup of sugar,
Half a cup of milk, Two cups of desiccated coconut,
Half a teaspoon of soda, One teaspoon of cream of tartar,
A little rosewater*

- Cream the butter and sugar, add the yolks well beaten, then the flour.
- After the coconut has soaked half an hour in the milk, mix it with the above.
- Add the whites, well beaten, rosewater, and lastly the soda and cream of tartar, mixed with a little water.
- Bake in a good oven nearly an hour.
- Run a straw through the center of the cake and if it is perfectly dry, it can be taken out of the oven.

MOLASSES GINGERBREAD

*Four teacups of flour, Three teacups of molasses, One teacup of
butter, One tablespoon of powdered ginger, Two eggs*

- Mix the flour and molasses.
- Stir in the well -beaten eggs.
- Add the melted butter and then the ginger.
- Should the above quantity of flour not be enough to make it as thick as pound cake, add more.
- Bake slowly in a moderate oven.

MRS. DUFFRIES' GINGER NUTS

*Two pounds of flour, One pint of molasses,
Half a pound of brown sugar, Three-quarters of a pound of butter,
Two ounces of ground ginger, Extract of lemon to the taste*

- Rub the butter and sugar together, then the molasses and with the hands mix in the flour. Add the ground ginger and extract.
- Roll out thin, cut and bake in a good oven.

SOFT GINGERBREAD

*Six cups of flour, Two cups of molasses,
Two cups of lard and butter, mixed,
Two cups of brown sugar, One cup of sweet milk,
Two tablespoons of ground ginger,
One tablespoon of baking powder. Four eggs*

- Melt the butter, lard and molasses together.
- Stir in the flour and sugar alternately, then the milk, ginger and well-beaten yolks.
- Beat the whites very light and mix through slowly.
- Lastly, sift in the baking powder.
- Divide in two or three pans and bake in a slow oven.
- This is good either warm or cold.

Use a coffee cup for measuring.

SOFT GINGERBREAD II

*Six cups of flour, One cup of butter, One cup of lard,
Two cups of brown sugar, Two cups of molasses,
Two tablespoons of ground ginger, One cup of sweet milk, Four eggs*

- Put the butter and lard on the fire and when melted, add the molasses.
- Then stir in the flour and milk by degrees and the ginger.
- Beat in the mixture the yolks of the eggs, one by one and add slowly the well-beaten whites and lastly sprinkle in two tablespoons of baking powder. Divide in two or three square pans and bake in a moderate oven.
- Bake this in one large cake mold and serve with a hot sauce.

It would make a delicious pudding.

Measure with a coffee cup.

NOTES

GINGER CAKE

*Three cup and a half of flour, Two cup of brown sugar,
One cup of molasses, One cup of butter,
Three teaspoons of ground ginger, One pint of milk,
The yellows of three eggs, One teaspoon of baking powder*

- Beat the sugar and eggs together, add the other ingredients and the milk.
- Add the baking powder.
- Bake quickly.

HARD GINGER CAKES

*Half a pound of flour, Half a pound of butter,
Half a pound of brown sugar, Two tablespoons of ground ginger,
One teaspoon of ground cinnamon, Half a teaspoon of ground cloves,
One pint of molasses*

- Mix with the hand, the flour, butter and sugar.
- Add the molasses, adding more flour to make the dough quite stiff.
- Roll and cut and bake in a quick oven.

CINNAMON CAKES

*Flour enough to make a sponge, One heaping tablespoon of butter,
One tablespoon of lard, One small teaspoon of salt, One coffee cup
full of granulated sugar, Some powdered cinnamon, Three eggs*

- Put the milk on the fire and put in it the lard, butter and salt.
- Let it come to a boil, then let it get lukewarm.
- Add the sugar, three well-beaten eggs and flour enough to make a sponge.
- Let it rise until it gets quite light, then roll and cut as you do biscuit.
- Mix up a little butter, sugar and powdered cinnamon, as you would for sauce.
- Just before baking, make a hole in the center of each cake, pour in the mixture and bake until a nice brown.

SCOTCH CAKE

*One pound of butter, One pound of powdered sugar, Two pounds of
flour, One tablespoon of nutmeg and cinnamon, mixed, One
wineglass of brandy, Yolks of two eggs*

- Mix the eggs and sugar, then the flour, butter and spices, lastly the brandy.
- Pound for five minutes.
- Roll, cut and bake quickly.

NOTES

NEWTON CAKE

*Four teacups and a half of flour, Two teacups of pulverized sugar,
Two teacups of molasses, One teacup of butter,
One teacup of sour cream, One teaspoon of soda,
One tablespoon of ground cinnamon, Four eggs*

- Cream the butter and flour together, then add the molasses, melted butter and the well-beaten yolks of the eggs.
- Beat the soda in the cream and stir in the mixture, then the cinnamon.
- Lastly, the whites, beaten to a froth.
- Bake in a moderate oven.

WHITE CAKE

*Two cups of flour, One and a half cups of sugar,
Half a cup full of sweet milk, Half a cup full of butter,
Half a teaspoon of soda, Half a teaspoon of cream of tartar,
Flavor with vanilla or lemon to the taste, The whites of five eggs*

- Cream the butter and sugar, add the well-beaten eggs.
- Dissolve the soda and cream of tartar in a little milk and stir in.
- While adding the flour, add the milk and lastly the flavoring.
- Bake immediately, in a moderately warm oven.

Use a coffee cup in measuring.

WHITE CAKE II

One pound of flour, One pound of butter, One pound of granulated sugar, Vanilla or rose water to the taste, Whites of sixteen eggs

- Cream the butter, add the flour, then the sugar.
- Beat well for about five minutes.
- Stir in gradually the well-beaten whites of the eggs.
- Flavor to the taste and bake slowly for two hours.

CUP CAKE

*Three teacups of flour, One teacup of sweet milk,
One teacup of butter, One teaspoon of baking powder,
Two teacups of sugar, Vanilla to the taste, Four eggs.*

- Mix the baking powder thoroughly with the flour, then with the butter.
- Beat the yolks of the eggs with the sugar and add the flour, then the milk and whites of the eggs, which have been previously beaten to a stiff froth.
- Lastly, the vanilla to the taste.
- Bake in a good oven.

CUP CAKE II

*One coffee of butter, Three coffee cups of flour,
Two coffee cups of granulated sugar, Half a coffee cup of milk,
One teaspoon of baking powder, Four eggs*

- Cream the butter and flour.
- Add the well-beaten yolks of the eggs and sugar, in alternation with the milk.
- Beat the whites to a stiff froth and stir in slowly.
- Then sift in the baking powder and bake in a quick oven.
- Should this be used for jelly cake, put in five eggs and a cup of milk.
- Flavor with any extract to the taste

CHOCOLATE CAKE

*Two cups of flour, Two cups of granulated sugar, One and a half cups of grated chocolate, Half a cup of sweet milk,
Two teaspoons of vanilla, One teaspoon of baking powder,
One cup of butter, Four eggs*

- Cream the butter and sugar together and add in alternation the well-beaten yolks and the flour.
- Boil the milk, melt the chocolate in it, then mix it with the butter, eggs and flour and the well-beaten whites.
- Lastly, sift in the baking powder.
- Bake in a good oven.

Measure with a coffee cup.

BANNOCK

*One quart of sweet milk, Half a coffee cup full of pulverized sugar,
Half a teaspoon of soda, One teaspoon of cream of tartar, A cooking-spoonful of butter, Cornmeal enough for a thin batter, Three eggs*

- Stir into the milk enough meal to make a thin batter.
- Add the well-beaten yolks of the eggs, sugar, melted butter, soda and cream of tartar.
- Lastly, the whites beaten very light.
- Bake in a long tin pan, in a good oven.
- Cut in squares and serve hot.

NOTES

ANGEL'S FOOD CAKE

One tumblerful of flour, One tumblerful and a half of granulated sugar One teaspoon of cream of tartar, One teaspoon of vanilla, The whites of eleven eggs

- Sift the flour four times.
- Add the cream of tartar and sift again.
- Sift the sugar four times.
- Beat the eggs to a stiff froth; then on the same platter, add the sugar lightly to them.
- Add the flour slowly and vanilla.
- Do not stop beating until the cake is put in the pan to bake
- Bake forty minutes in a moderate oven.
- Turn the pan upside down to cool and don't grease it before putting in the cake.

The tumbler for measuring should hold about four gills [2 cups] and a quarter.

BISQUIT SOUFFLE

Two ounces of granulated sugar, One dessertspoonful of flour, One pint of milk, Vanilla to the taste, Six eggs

- Put the milk into the saucepan with a teaspoon of sugar and vanilla to the taste.
- Let it boil.
- Add the flour and stir until it thickens and detaches itself from the pan, which will take about half an hour.
- Remove it from the fire; stir in the eggs, one at a time and sift in the two ounces of sugar.
- Have ready in a skillet some hot lard, in which drop a tablespoon at the time, as the boiling will increase the size.
- When a nice brown, drain and sprinkle sugar on each.

CORNSTARCH CAKE

Three teacups of flour, One teacup of cornstarch, Two teacup and a half of white sugar, One teacup of sweet milk, Two teaspoons of cream tartar, One teaspoon of soda, One teacup of butter, Four eggs

- Cream the butter and sugar together.
- Add the yolks of the eggs, milk and flour alternately, then the cornstarch.
- Beat the whites very light and stir in gently.
- Lastly, put in the soda and cream of tartar, mixed with a little milk.
- Flavor with lemon and bake in a well-heated oven.

Eat cold or serve as a pudding with sauce.

SPICE CAKE

One pound of flour, One pound of brown sugar, One tablespoon of ground cinnamon, One tablespoon of ground cloves, One tablespoon of ground allspice, One wineglass of brandy or sherry, One teacup of sour cream, One teaspoon of soda, Half a pound of butter, One grated nutmeg, Six eggs

- Cream the butter and flour, add the yolks of the eggs, well-beaten, sugar, spices and brandy.
- Mix the soda with the cream and stir in.
- Lastly beat the whites of the eggs to a froth and mix in very slowly.
- Bake slowly for an hour and a quarter.

This is delicious served hot as a pudding with a hot sauce.

SPICE CAKE II

Three coffee cups of flour, One coffee cup of butter, One coffee cup of milk, Two coffee cups of sugar, Half a coffee cup of raisins and currants, mixed, One teaspoon of ground cinnamon, Half a teaspoon of ground cloves, Two teaspoons of baking powder One grated nutmeg, Flavor to the taste, Two eggs

- Stone the raisins, wash, pick and dry the currants.
- Flour well.
- Beat the eggs and stir in the milk, then the sugar and butter melted.
- Beat well.
- Add the spices and flavoring and lastly the baking powder.
- Bake slowly.

A ONE-EGG CAKE

One and a half cups of flour, One cup of granulated sugar, Three tablespoons of melted butter, A heaping spoonful of baking powder, Flavoring to the taste, One egg

- Mix the flour and butter together.
- Add the sugar, well-beaten yolk of the egg and flavoring.
- Beat the white of the egg to a stiff froth and stir in; lastly, add the baking powder.
- You can substitute a half a teaspoon of soda and a teaspoon of cream of tartar for the baking powder.
- Bake in a well-heated oven for three-quarters of an hour, or one hour; as so much depends upon the regular heat of the oven.

Measure with a coffee cup.

VANILLA CAKE

A quarter of a pound of butter, Half a pound of flour, Half a pound of sugar, The whites of four eggs, Extract of vanilla to the taste

- Cream the butter and sugar, add alternately the flour and well-beaten eggs.
- Lastly, the extract to the taste.
- Bake in jelly cake pans.

FILLING FOR VANILLA CAKE

Half a pint of milk, Two tablespoons of cornstarch, The yolks of two eggs, One vanilla bean.

- Boil in the milk, the vanilla bean.
- Add slowly the well-beaten eggs and be careful not to let the mixture curdle.
- Stir in the cornstarch until it thickens.
- Take out the bean and when cool spread over the cake and arrange in layers as for jelly cake.

SILVER CAKE

The whites of eight eggs, Two and a half cups of flour, Two cups of granulated sugar, One cup full of sweet milk, Half a cup full of butter, One teaspoon of baking powder, Flavor with any extract to the taste

- Cream the butter and sugar, add the milk and extract.
- Beat the whites to a stiff froth and stir in lightly.
- Sift in the baking powder and bake quickly.

Use a coffee cup in measuring.

GOLDEN CAKE

Yolks of eight eggs, Two coffee cups of flour, Half a coffee cup of butter, One coffee cup of sweet milk, One and a half coffee cups of brown sugar, A heaping teaspoon of baking powder, Extract of vanilla to the taste

- Cream the butter and flour, add the well-beaten eggs, sugar and milk in alternation.
- Flavor with vanilla.
- Sift in the baking powder and bake in a quick oven.

NOTES

A CHEAP SPONGE CAKE

Two cups of flour, One cup full of pulverized sugar, A tablespoon of butter, One cup full of sweet milk, One teaspoon of cream of tartar, Half a teaspoon of soda, Flavoring to the taste, One egg

- Cream the batter and flour.
- Add the sugar and milk alternately.
- Add the well-beaten yolk of the egg.
- Sift in the soda and the cream of tartar and flavor to the taste.
- Lastly, beat the white of the egg very light and stir in gradually.
- Bake in square tins twenty minutes.

Measure with a coffee cup.

WHITE SPONGE CAKE

Whites of twelve eggs, Yolks of four eggs, One pound of granulated sugar, Half a pound of flour, One tablespoon of vinegar

- Beat the yolks separately until very light, then together.
- Add the sugar.
- Sift the flour three times and stir in slowly.
- Put in the vinegar.
- Bake slowly.

SPONGE CAKE

The whites of twelve eggs, The yolks of four eggs, One pound of granulated sugar, Half a pound of flour, The juice and grated rind of one lemon

- Beat the eggs separately until very light, mix the together.
- Add the sugar, juice and rind of the lemon lastly the flour, through a sieve, a little at the time.
- Bake slowly in a good oven, but not too quick a one.
-

SPONGE CAKE II

Two coffee cups of flour, Two coffee cups of granulated sugar, Two teaspoons of baking powder, Vanilla or lemon to the taste, Eight eggs

- Beat the yellows of the eggs and sugar well, sift the flour in lightly, then the baking powder.
- Beat the whites of the eggs to a froth and stir in slowly.
- Then stir in the extract to the taste.
- Bake slowly in a good oven, but not too quick a one.

COCONUT SPONGE CAKE

One grated coconut, Half a pound of granulated sugar, A quarter of a pound of flour, One teaspoon of essence of lemon, Half of a grated nutmeg, A saltspoonful of salt, Six eggs

- Beat the yolks of the eggs with the sugar, then add the flour, salt, essence of lemon and grated nutmeg.
- Beat the whites to a stiff froth and stir in.
- Lastly, put in the grated coconut.
- Line square tin pans with well-greased paper.
- Put the mixture in an inch deep and bake in a quick oven a half an hour.
- Cut into squares and serve either with or without icing.

WHITE CAKE

Whites of thirteen eggs, One pound of granulated sugar, Half a pound of butter, One pound of flour, Two teaspoons of cream of tartar, Vanilla to the taste

- Beat the eggs until very stiff and add the sugar slowly to them.
- Put the cream of tartar in the flour and cream it with the butter; then add the eggs.
- Bake slowly.

WAFER CAKES

One quart of flour, One pint of brown sugar, Two tablespoons of butter, Cinnamon and nutmeg to the taste, Four eggs

- Beat the yellows of the eggs very light.
- Add the sugar and flour, then the butter, melted.
- Beat the whites to a froth and stir in lightly.
- Lastly, the cinnamon and nutmeg to the taste
- Roll very thin and bake in wafer irons.

CUSTARD CAKE

Whites of six eggs, Half a pound of butter, One pound of sugar, One pound of flour, One teaspoon of cream of tartar, Half a teaspoon soda, One cup of milk. Flavor with lemon or vanilla

- Cream the butter and sugar.
- Add the flour and milk alternately, beating well all the time.
- Beat the whites of the eggs to a froth and stir in.
- Lastly, put in the soda and cream of tartar, mixed with a little milk.
- Bake the cake in jelly pans in a well-heated oven.

THE CUSTARD

One pint of milk, Four ounces of sugar, Yolks of three eggs, One teaspoon of cornstarch, Vanilla or lemon to the taste

- Boil the milk, add the eggs well beaten. Add the sugar and extract.
- Lastly, the cornstarch. Stir until very thick.
- When cool, spread over the cake and put one on top of the other, as you would jelly cake.

BLACK CAKE

One and a half pounds of flour, One pound and a half of sugar, Four pounds of seeded raisins, Two pounds of currants that have been washed and dried, One pound of citron cut in thin slices, Two pounds of blanched almonds, One pint of cherry preserves, One pint of molasses, One tumbler of whisky or brandy, Two tablespoons of rosewater, Half an ounce of ground mace, Two ounces of ground cinnamon, Three grated nutmegs, One dozen eggs

- Cream the butter and sugar well together.
- After beating the eggs very light, mix then into the sugar alternately with the flour.
- Let the spices stand overnight in the liquor and add to the above in the morning.
- Dredge the fruit well with the flour and put in last.
- In putting the mixture in the mold to bake, distribute the almonds in layers.

CHOCOLATE FRUIT CAKE

A quarter of a pound of Maillard's chocolate, One pound of flour, One pound of sugar, Half a pound of butter, One teacup of sour milk, One teaspoon of soda, Half a pound of seeded raisins, Half a pound of dried currants, Two teaspoons of cream of tartar, Half a teaspoon of vanilla, Six eggs

- Beat the eggs separately, then together and then with the sugar.
- Sift the flour and cream of tartar, twice and cream with the butter.
- Mix well with the eggs.
- Beat the soda in the milk.
- Pour enough boiling water on the chocolate to dissolve it and add to the above.
- Seed the raisins, wash, pick and dry the currants, dredge well with flour and stir lightly into the cake.
- Grease a cake mold well, pour in and bake slowly until thoroughly done.

(Icing Recipes Follow)

ICING FOR CAKE

Beat to a stiff froth the whites of two eggs, or more, according to the quantity desired.

- Add the extract of vanilla or lemon to the taste.
- Stir in gradually pulverized sugar, until it will spread nicely with a knife and always dip the knife in cold water before spreading the icing.
- As eggs vary in size, no rule can be given as to the quantity of sugar required, but enough must be added to prevent its running, or it will not be hard or firm.
- Spread while the cake is warm.

ICING FOR CAKE II

One pound of pulverized sugar, Whites of four eggs, Juice of one lemon

- Pour over the sugar cold water enough to dissolve it.
- Beat the eggs until very stiff and add by degrees the sugar.
- Pat the bowl in a pan of ice water and stir well until it thickens, then add the lemon juice.
- Put this on the cake with a knife and when smoothing it over the cake dip the knife in ice water to keep it from sticking.

PRESERVES, SYRUPS, CORDIALS AND CANDIES

STRAWBERRY PRESERVES

Ten pounds of full ripe strawberries, Ten pounds of granulated sugar. Do not weigh the strawberries until they have been picked

- Put the sugar into a preserving kettle, with one pint of water; let it boil until perfectly clear.
- Put in the strawberries and in five minutes they will begin to boil; let them boil twenty minutes; skim with a perforated skimmer, all the scum that rises from them while boiling.
- When it ceases to rise, take out the strawberries with the skimmer, a few at a time.
- Let the syrup boil five minutes longer and pour over the fruit.
- Seal tightly in glass jars.

NOTES

CHERRY PRESERVES

Twelve pounds of stoned cherries, Twelve pounds of granulated sugar. Stone the cherries and save the juice that escapes while stoning them

- Pour the cherry juice on the sugar and when dissolved, put it on the fire.
- After it has boiled about fifteen minutes, put in the fruit and boil steadily one hour.
- Seal in glass jars.

PEACH PRESERVES

Eight pounds of peaches, Six pounds of granulated sugar. Get full ripe cling-stone peaches, either white or yellow

- Take a pen-knife and cut closely around the stone until you get it out, then weigh the peaches.
- Put the sugar on them and let them stand one hour.
- Drain the juice into a preserving kettle, boil and skim for twenty minutes.
- Put in the peaches and let them boil steadily, skimming frequently, until they are perfectly done.
- Take them up with a perforated spoon, put into glass jars.
- Let the syrup boil fifteen minutes longer, then pour over the peaches.
- Put brandy paper over each jar and seal tight.

CITRON OR WATERMELON PRESERVE

One pound of pared watermelon rind, One pound of granulated sugar, The thinly cut rind of one lemon, Half a teaspoon of ground ginger. The rind of the melon must be carefully pared and cut in pieces before weighing. Cut in any shape you choose.

- Soak the pieces a day and night in a little weak alum and salt water.
- Rinse and boil in clear water until you can pierce them with a fork.
- Make a syrup of the sugar, adding enough vinegar to keep from turning to sugar and boil the lemon rind in it (cut thin) and ginger until clear.
- Pour over the fruit while hot.

These proportions can be increased as required.

NOTES

CURRENT JELLY

To every pint of currant juice One pound of granulated sugar. Pick as many currants as you intend preserving.

- Put them in stone jars and place them in kettles of cold water over the fire.
- Let the water boil and keep it boiling as high as the fruit.
- In order to do that, it will be necessary to replenish with hot water from time to time.
- When the currants are soft, press out the juice, strain and measure; and to as many pints of juice, allow so many pounds of granulated sugar.
- Put the juice in the kettle to boil. At the same time spreading the sugar in large bread pans and putting it in the oven to heat. When the juice has boiled eight minutes, pour in the sugar and boil five minutes longer.

Before you fill the tumblers, put in a teaspoon and by allowing the jelly to fall on the spoon first, it will prevent the glass from cracking.

BLACKBERRY JAM

Twelve pounds of blackberries, Three pounds of white sugar, One teaspoon of soda

- Pick the fruit and mash through a colander with a potato masher, throwing away the white seed, or inside of the berries.
- After it has been mashed, weigh it according to the above proportions and put it on the fire.
- When it begins to boil, stir in the teaspoon of soda and boil it about three quarters of an hour, skimming carefully all the time.
- Then add the sugar and let it boil until it gets thick and looks as though it will be stiff when it gets cold.
- Seal it tightly in glass jars.

RED RASPBERRY JAM

Eight pints of red raspberries, Two pints of currant juice.

- Mash the raspberries well and mix with the currant juice.
- Weigh and add an equal quantity of granulated sugar.
- Boil slowly until quite thick, then seal in glass jars.

Old currant jelly can be used.

The juice cannot be bad. In that case only put in sugar in proportion to the berries.

TO BRANDY GREENGAGES

- Take the quantity of greengages you wish to brandy; wipe them dry and throw them into boiling water and boil only until they are tender, but don't let them burst open.
- Spread them on dishes to cool and when cold put them into jars and fill the jars with equal portions of syrup and white brandy.
- The syrup should be made rich and strong, as the gages are very acid.
- The proportions for a rich syrup are, to every pint of granulated sugar, put in half a pint of water.
- Boil slowly and skim carefully until it is thick and clear.
- The gages must be sealed tightly.

TOMATO FIGS

One peck of tomatoes, Six pounds of brown sugar

- Scald the tomatoes, remove the skin in the usual way and weigh them.
- Put them in a kettle with the sugar and boil them until the sugar penetrates and they are clarified.
- Take them out, spread them on dishes, flatten and dry them in the sun.
- Sprinkle small quantities of syrup occasionally over them until dried.
- Then pack them in boxes in layers, sprinkling each layer with powdered white sugar.

They will keep well from year to year and retain surprisingly their flavor, which is nearly as good as the best quality of figs.

The pear shaped or single tomato answers the purpose best.

FRESH FIG PRESERVES

Five pounds of southern figs, Five pounds of granulated sugar, Five pints of clear water, Extract of lemon to the taste

- Dip the figs in hot lye, as for brandy peaches and wipe each one with a coarse, dry cloth, so as to have the skin perfectly smooth.
- Put into a kettle the water, sugar and extract, boil and skim until clear.
- Put in the figs and let them simmer until transparent.
- Put into preserve jars and seal.

PEACH MARMALADE

Ten pounds of soft yellow peaches, Six pounds of brown sugar

- Get the full ripe, open stone, yellow peach. Peel. Bake out the stone and weigh.
- Then chop very fine and mix the sugar thoroughly with them.
- Put into a preserving kettle, let them simmer steadily but not too rapidly, for two hours, stirring constantly, to keep them from burning.
- Put into glass jars and when cooled, cover with paper saturated with brandy and seal with flour paste.

ORANGE MARMALADE

*As many oranges as are to be preserved,
Granulated sugar according to the quantity of fruit*

- Remove the rind and seeds from the oranges.
- Cut the rind of one half in very fine strips and parboil in water until enough of the bitter has been removed and sufficient taste remains to flavor the pulp nicely.
- Cut up the pulp as fine as possible and mix with the rind.
- Add to every pound of the fruit, one pound of granulated sugar.
- Put into a preserving kettle and stir slowly all the time it is boiling.
- When it is a clear golden color it is done.

*This is delicious with ice cream, plain cream,
or on pastry puffs.*

QUINCE PRESERVES

Ten pounds of ripe quinces, Ten pounds of granulated sugar

- Boil the quinces for a quarter of an hour, then peel them, cut the size you wish and weigh.
- Keep the cores and peelings for jelly.
- Wet the sugar with some of the water the fruit was boiled in, say a half a teacup to the pound.
- Skim and boil for fifteen minutes, then put in the fruit and cook until the pieces are tender enough to be pierced with a straw.
- Put in glass jars and seal tightly.
- To make the jelly, take the water the fruit was boiled in and put in the peelings, seeds and sugar to the taste. Boil slowly until it will jelly by trying it on ice.
- Strain and put in tumblers.

QUINCE JELLY

- Pour over the cores and peelings, water enough to cover them.
- Boil until tender, then strain.
- To a pint of the water put a pound of pulverized sugar and boil until it will jelly, which you can see by trying a little of it in a saucer and placing the saucer over cold water.

QUINCE MARMALADE

Six pounds of ripe yellow quinces, Four pounds of granulated sugar

- Peel the quinces, core and quarter them.
- Put the peelings and cores into a preserving kettle, with water enough to cover them.
- Boil until very soft and strain.
- Put the quinces and sugar into the kettle and pour over them the strained liquor from the peelings and cores.
- Boil the whole until a smooth mass, skimming well all the time and stirring from the bottom to keep it from sticking.
- Put into glass jars and seal tightly.

PINEAPPLE MARMALADE

Six pounds of grated pineapple, Six pounds of granulated sugar

- Peel and grate the pineapple.
- Mix with the sugar and let it stand one hour.
- Put into a preserving kettle, boil until smooth
- Put into glass jars and seal tightly.
- Skim and stir as peach marmalade.

APPLE MARMALADE

*Six pounds of chopped pippins, Six pounds of white sugar,
Five lemons*

- Peel and chop the apples and put them into a preserving kettle with two teacups of clear water and the thin rind of the lemons.
- Boil until very soft and mash smooth with a spoon.
- Take out the rind; add the sugar and lemon juice.
- Boil until quite thick, stirring from the bottom and skimming frequently.
- Put into glass jars and cover tightly.

NOTES

TO DRY CHERRIES

Take as many cherries as you wish to put up, stone them and save the juice. Weigh the cherries and allow one pound of good brown sugar to three of fruit

- Boil the sugar with the juice for ten minutes, put in the cherries and stew them twenty minutes.
- Take them out to drain and lay them on dishes in the sun to dry.
- Keep the syrup and pour a little at the time over the cherries to dry.
- They must be frequently turned over and when all the syrup is used, put the cherries in layers in jars, sprinkling powdered sugar between each layer.

These will be nice for pies, puddings or rolled dumplings.

Damsons and plums can be dried in the same way.

TO DRY APPLES

- Take the quantity of apples you wish to dry;
- Peel and slice them
- String them on a very coarse thread and hang them up in a warm place until thoroughly dried.

Peaches can be dried in the same way.

APPLE BUTTER

- Take as much new sweet cider as you wish to use, fresh from the press.
- Boil it down to one half the original quantity.
- Have ready some fine juicy apples, pared, cored and quartered.
- Put as many in the kettle as can be kept moist by the cider.
- Stew until the consistency of soft marmalade and a dark brown color, stirring frequently.
- It is quite an improvement to have one fourth as many quinces as apples.

If well boiled, it will keep a year.

NOTES

EGG NOGG

Yolks of two dozen eggs, Three quarts of rich cream, One tumblerful of brandy and whisky, mixed, One tumblerful of sherry wine, Sugar and nutmeg to the taste

- Beat the eggs and sugar together and stir in the brandy and whiskey to cook the eggs.
- Then add the sherry wine and nutmeg.
- Beat the cream very light and stir gradually in the eggs.

TO PREPARE HONEY FOR WINTER USE

- Pour all the honey to be prepared in a clean colander; support the ears of the colander by two rods resting on the brim of the bowl.
- Cut the comb transversely and repeatedly, then leave it to drain.
- This will take a day or two, the honey running through a clear liquid, leaving the wax behind clear and dry.
- Bottle the strained honey, cork tight and it will be ready for use at any time.

To make assurance doubly sure, some housekeepers let their honey boil before bottling and say thus prepared it may be kept for an indefinite length of time. A warm, dry storeroom is best to keep it in.

TO MAKE LEMON SYRUP

Ten fresh lemons, Three pounds of granulated sugar, Two pints of clear water, The thinly cut rind of four lemons

- First cut the rind of four lemons, as thinly as it can be cut.
- Squeeze the lemons and strain the juice.
- Put on the water with rind and sugar and skim until perfectly clear.
- Then add the juice of the lemons, boil about eight minutes longer, bottle and seal.

This will keep well in a cool place for months.

This quantity can, of course, be increased as may be desired.

NOTES

LEMON SYRUP II

*Two large fresh lemons, Two pounds of lump sugar,
Two ounces of citric acid, One pint of boiling water*

- Slice the lemons very thin, taking out the seeds.
- Pour the boiling water on the lemons, sugar and citric acid.
- Stir constantly and when cold, strain through a fine strainer and bottle.

PEACH CORDIAL

*Three dozen yellow peaches, One gallon of peach brandy,
One pound and three quarters of loaf
(Antique packaging for granular sugar) sugar*

- Peel and cut the peaches in half, crack the stones and take out enough of the kernels to make a half a tumblerful and put all into a stone jar.
- Pour about a teacup full of water over the sugar and let it boil until a rich syrup, skimming carefully while it is boiling. Mix it with the brandy and pour over the fruit.
- Let this stand for six weeks, then strain and bottle.

BLACKBERRY CORDIAL

*Two quarts of blackberry juice, One pound of granulated sugar,
Half an ounce of grated nutmeg, Half an ounce of ground
cinnamon, A quarter of an ounce of ground allspice,
One pint of the best brandy*

- Prepare the blackberries as you would currants, by putting them into a stone jar and keeping it in boiling water until the quantity of juice required is extracted from them.
- Put in the sugar, tie the spices in a muslin bag and boil all for one hour.
- Strain through a flannel bag; add the brandy and cork tightly.

RASPBERRY CORDIAL

Six quarts of ripe red raspberries, Six quarts of the best brandy

- Pour the brandy over the berries; cover and let them stand for one week.
- Strain through a bag, pressing out all the liquid.
- When you have got out all you want, reduce the strength to your taste with water.
- Allow a pound of granulated sugar to the gallon and let it stand until clear, then bottle.

Don't boil, or you will destroy the flavor of the fruit.
Make strawberry cordial in the same way.

RASPBERRY VINEGAR

Four quarts of raspberries. Two quarts of vinegar

- First, get the red raspberries and have them fully ripe.
- Pour over the four quarts of berries two quarts of vinegar.
- Let this stand for twenty-four hours.
- Strain and pour the juice over four quarts of fresh berries.
- Let this stand another twenty-four hours; strain again, then allow a pound of granulated sugar to every pint of juice.
- When the sugar is dissolved, pour into a preserving kettle and boil and skim for one hour. Seal tight.

PUNCH A LA REGENT

*One quart bottle of dry champagne, One pint of good brandy,
One quart of well-drawn green tea, One tumblerful of maraschino
cordial, One wineglassful of good rum, Eight thin slices of pineapple,
Four tablespoons of granulated sugar,
The rind and juice of one lemon, The rind and juice of one orange*

- Mix the champagne, brandy and rum together.
- Peel and cut in thin, small pieces the pineapple, also the rinds of the lemon and orange; and, with the strained juice, stir into the champagne, etc.
- Lastly, add the maraschino cordial and green tea.
- This can be put into wide-mouthed bottles and kept for weeks on the ice.

*When drinking it, use ice freely.
Water can also be added, should it prove
too strong for some tastes.*

ORANGE CORDIAL

A quart of the best alcohol, Orange peelings, Granulated sugar

- Put into a large jar the quart of alcohol.
- Throw into it the peelings of as many oranges as it will conveniently hold.
- When the alcohol is highly colored it will be ready for use.
- Make the syrup in the following manner:
- Take two pounds of sugar and a pint of clear water. Let it boil until it thickens, skimming carefully all the time.
- When perfectly clear it is done. When cool, not cold, stir in well the alcohol.

This is delicious as a cordial, or for sauces for puddings.

PUNCH FOR BOTTLING

*One pint of the best green tea, One quart of boiling water,
Two quarts of Jamaica rum, Two lemons, One cup full of currant
jelly, One pound and a half of loaf sugar,
One bottle of Curacoa cordial, Three pints of brandy*

- Pour the boiling water on the tea; let it draw, then strain.
- Slice the lemons, take out the seeds and put them (the lemons) in the hot tea.
- Stir in the jelly and sugar and after the sugar has dissolved, add the rum and brandy.
- Let this stand twenty-four hours in a close stone jar.
- Strain, add the curacoa and bottle.

To be used in punch glasses and water if necessary. Ice also can be used in it.

WHISKEY PUNCH FOR BOTTLING

*One gallon of whiskey. One quart of Jamaica rum,
Three pints of clear water, Ten lemons*

- Squeeze the lemons, strain and stir the juice in the water.
- Add the rum and whiskey and sweeten to the taste.
- Let it simmer slowly for twenty minutes, cover until cold, then bottle.
- Drink either cold or hot and add water if too strong.
- Use Bourbon whiskey.

CURRANT WINE

*One gallon of currant juice, Two pounds of granulated sugar,
One quart of clear water, One pint of Jamaica rum*

- Put the juice, sugar and water, into a preserving kettle.
- Let it boil for five minutes, taking care to skim it well while boiling.
- Take it off and pour into a stone jar to stand for a week.
- If necessary, skim again, then add the rum.

NOTES

BLACKBERRY WINE

Fifteen gallons of blackberries, Five gallons of water

- Mash the berries, but do not bruise the seed.
- Allow them to stand twenty-four hours, strain and add three pounds of the best white sugar to each gallon of juice.
- When the sugar is thoroughly dissolved, put all into a cask with the water.
- Put a piece of muslin over the hole and allow it to stand until fermentation ceases, after which cork tightly or bottle.

CANDY

*Three pounds of white or brown sugar, One and three-fourths of
a pint of cold water, Two tablespoons of butter. One-fourth of a
teaspoon of salt and soda mixed, Three tablespoons of vinegar*

- Mix the sugar and water. When it boils add the butter.
- When thoroughly melted, stir in the vinegar, soda and salt.
- Cook until done, which can be ascertained by putting a little in cold water.
- If it hardens in the water, take it off. While pulling, drop a little vanilla on it.

TAFFY

*Two cups of brown sugar, One-half a pound of butter,
One teaspoon of extract of vanilla*

- Put the above ingredients into a saucepan, melt together and stir over a bright fire for twelve minutes.
- Add the vanilla and cook three minutes longer.
- Grease a marble slab, pour on it the mixture and when cool enough, cut in small squares.
- Before it is perfectly cold, grease a knife and loosen it from the marble to keep it from sticking.

CARAMELS

*One fourth of a cup full of chocolate, One cup full and a half of
brown sugar, A quarter of a pound of butter,
One cup full of sweet milk*

- Mix the sugar and butter well together, then add the sweet milk and chocolate.
- Stir until thoroughly dissolved, then boil half an hour and just before it is ready to be taken off the fire.
- Flavor to the taste with the extract of vanilla.
- Pour into pans and when nearly cool take a sharp knife and cut it in squares.

Measure with a coffee cup.

CHOCOLATE CARAMELS

One quarter of a pound of chocolate, One pound and a half of brown sugar, One teacup full of cream, Extract of vanilla to the taste

- Grate the chocolate, scald the cream and pour it over the chocolate, stirring until smooth.
- Then add the vanilla, put into a saucepan and cook until it thickens.
- Grease a pan, pour in the mixture and when cool cut in squares with a greased knife.

Use Baker's chocolate.

PHILADELPHIA WALNUT CANDY

One quart of New Orleans molasses, One pint of walnut meats, One tablespoon of butter, One tablespoon of soda

- Boil the molasses until a nice candy is made from it.
- When done, stir in the soda, butter and walnut meats.
- Beat hard until it gets light; then pour into buttered pans.

PICKLES AND PICKLING

TO PREPARE VINEGAR FOR CUCUMBER PICKLES

Two gallons of the best cider vinegar, Half a pint of black mustard seed, Half a pint of white mustard seed, One teacup of horseradish, Eight medium sized onions, Two pounds of brown sugar, Two ounces of celery seed, Three ounces of black pepper grains, Three ounces of whole allspice, Two ounces of stick cinnamon

- Pound the allspice, cinnamon and pepper grains together until well broken up.
- Scrape and cut the horseradish into thin pieces.
- Peel and quarter the onions and with the spices, put into the vinegar to boil until it tastes well of the spices.
- Put the pickles into stone jars, with the spices sprinkled through and a teaspoon of alum in each jar.
- Pour the vinegar on while hot and cover closely.

This will be sufficient for four hundred small cucumbers.

PICKLES AND CATSUPS TO GREEN PICKLES

One gallon of cider vinegar, One gallon of water, Two tablespoons of alum

- Put the water, vinegar and alum into a brass preserving kettle and boil for about ten minutes.
- Put the pickles in a jar and pour the vinegar over them boiling hot.
- Do this every morning for nine mornings
- The pickles should be put previously into a brine strong enough to bear an egg and allowed to remain in it for one week.

When packing the jars, it is always better to have the cucumbers as near the same size as possible.

TO GREEN PICKLES IN THE FALL

Two quarts of vinegar, Two quarts of water, Two tablespoons of alum

- First, put into a brass kettle a layer of pickles, then a layer of fresh grape leaves.
- After dissolving the alum in the vinegar and water.
- Pour it over the pickles and let them steam until well greened.

TO STUFF CUCUMBERS

Forty large cucumbers, Three ounces of ground mace, Half a pound of ground ginger, Half a pound of grated horseradish, One pound of white mustard seed, Half a pound of chopped onions, Two ounces of turmeric, One ounce of ground cloves, One ounce of ground allspice, Half a pint of mixed English mustard, Half a pint of salad oil, Half a pound of brown sugar

- Green the cucumbers, take out the seed, sprinkle them inside and out with salt and let them stand for twenty-four hours.
- Drain and make a stuffing of the above ingredients.
- Fill each cucumber and sew up well with strong thread.
- Put them in jars and cover with cold cider vinegar.
- Put sticks to keep the cucumbers under the vinegar.
- Keep in a cool dry place.
- Don't forget to put a lump of alum the size of a hickory nut in each jar.

NOTES

ANOTHER WAY TO STUFF CUCUMBERS

A half pound of white mustard seed, A half pound of black mustard seed, Three tablespoons of turmeric, One tablespoon of ground cloves, Six tablespoons of sweet oil, Four finely chopped onions, Four finely chopped green bell peppers, One pint of chopped cucumbers that have been in brine, Two tablespoons of celery seed or chopped celery, Two ounces of ground ginger

- Let the cucumbers remain for three days in weak salt and water.
- Then put a layer of cucumbers and a layer of grape leaves, until the kettle is nearly full.
- Put in equal quantities of water and vinegar and a teaspoon of alum.
- Let them steam until the cucumbers are green, then throw them in cold water and let them drain on a waiter so as to make them crisp.
- Open and scrape out the seeds and put them in fresh vinegar and water.
- Add a pound of brown sugar to the gallon of vinegar.
- Scald for three consecutive days and make the filling of the above ingredients.
- Fill the cucumbers, sew them up and put them into stone jars.
- Pour boiling hot vinegar over them, into which you have put one pound of brown sugar to the gallon of vinegar.
- Put in each jar three red pepper pods, two teaspoons of scraped horseradish and two or three bruised pieces of ginger root.
- This filling will also answer for melon mangoes.
- Cover tightly.

OILED CUCUMBERS

Fifty large cucumbers, Twelve large onions, Six tablespoons of celery seed, Six small red pepper pods, Five pints of good cider vinegar, A quart bottle of the best salad oil

- Peel the cucumbers and onions and slice quite thin.
- Strew salt over them, then cover and let them stand until morning.
- Put them into a colander to drain thoroughly, cover with the vinegar and let them stand four hours.
- Put into the kettle the oil, celery seed, red peppers and add the vinegar drained from the cucumbers and onions.
- Let all simmer for ten minutes and pour back on the cucumbers and onions very hot.
- Put into close jars and in a week they will be ready for use.

This is excellent with fish, steaks, or as a relish for supper.

TO MAKE YELLOW PICKLE

One pound of sliced ginger, One pound of scraped horseradish, One pound of white mustard seed, A quarter of a pound of celery seed, One ounce of ground mace, One ounce of grated nutmeg, One ounce of white pepper grains, Three gallons of strong cider vinegar, Half a pound of turmeric

- Put all of the articles intended for the yellow pickle into a stone jar.
- Pour on them boiling salt and water and let them stand forty-eight hours.
- Then press out the water and lay them on a table covered with a soft cloth in the full sunshine.
- When dried, put them into stone jars with cold vinegar and a little turmeric in it.
- Let them stand about twelve days, draw off the water.
- Put them into clean jars and cover with vinegar prepared in the following manner:
Put the above spices, horseradish, turmeric, etc., with the three gallons of vinegar into a brass kettle, boil until the vinegar tastes strongly of the ingredients. Let it get cold, then pour over the pickles.

FRENCH PICKLE

A half a bushel of green tomatoes, One dozen white onions, Three pounds of brown sugar, A gallon and a half of cider vinegar, A teaspoon and a half of French mustard, One ounce of ground cloves, One ounce of ground allspice, One ounce of ground cinnamon, One ounce of turmeric, One ounce of ground black pepper, One ounce celery seed.

- Slice the tomatoes and onions, salt and let them stand overnight.
- In the morning drain through a colander, put them in a porcelain kettle and cover with equal portions of vinegar and water.
- Boil slowly one hour, then drain through a colander for a half an hour.
- Put on the fire the gallon and a half of vinegar and three pounds of brown sugar.
- Boil and skim for fifteen minutes.
- Mix the turmeric, spices and mustard to a paste with a little cold water, adding the ground black pepper.
- Stir this in the vinegar while boiling and simmer for five minutes.
- Use stone jars and put in a layer of the tomatoes and a cup full of the mixture until the jars are filled.

It will be ready for immediate use.

ROUGH AND READY PICKLE

*Six dozen cucumbers, Half a peck of green tomatoes,
One dozen green bull nose peppers, One dozen white onions,
Half a teacup full of ground black pepper,
Half a teacup full of ground cloves and allspice, mixed,
Half a pound of white mustard seed, Two ounces of celery seed*

- Peel and slice the cucumbers, onions, tomatoes and peppers.
- Salt them separately and let them stand overnight.
- The next morning press them dry and chop very fine.
- Then add the spices, ground pepper, celery seed and to every gallon of mixture put a pound of brown sugar.
- Cover with good vinegar, stir well and boil five minutes.
- Put in jars and cover tightly.

SWEET CANTALOUPE PICKLE

*One gallon of good cider vinegar, Five pounds of white sugar,
Half an ounce of ground mace, Two ounces of ground cloves,
Two ounces of ground cinnamon, Two ounces of ground allspice,
The peelings of three oranges*

- Take cantaloupes that are just beginning to ripen, remove the rinds and throw away the seeds.
- Cut the rinds into narrow slices and put them into stone jars.
- Fill a kettle with two thirds vinegar and one third water and add a piece of alum the size of a partridge egg.
- Boil it five minutes and, while hot, pour it over the melon.
- Let this stand thirteen or fourteen hours, take out the melon and throw away the vinegar.
- While the melon is draining, put the spices and vinegar on to boil for ten minutes and, while hot, pour over the melon.
- Every morning boil this vinegar over for three mornings and the last time put the melon in the kettle and boil until tender.
- Put into jars and seal while hot.

These proportions can be increased according to the quantity of melon to be pickled.

NOTES

GREEN TOMATO PICKLE

*One peck of green tomatoes, Three tablespoons of dry mustard,
One ounce of yellow mustard seed, An ounce and a half of whole
black pepper, One ounce of whole cloves, One ounce of whole allspice,
One dozen white onions, Half a pound of brown sugar*

- Slice the tomatoes thin, sprinkle them with salt and let them stand overnight.
- The next morning drain them through a colander, peel and slice the onions.
- Put into the kettle in the following order: First, a layer of tomatoes and onions, then seed and spices and so on until all are in the kettle.
- Mix the mustard with a quart of vinegar and the sugar and pour over the tomatoes.
- Add more vinegar until they are covered.
- Place the kettle over the fire and boil twenty minutes.
- Put in stone jars and cover tightly with paper.

GREEN TOMATO PICKLE II

*One peck of green tomatoes, Six large white onions, One teacup full
of salt, Four quarts of cider vinegar, Two pounds of brown sugar,
Half a pound of ground mustard, Two tablespoons of ground cloves,
Two tablespoons of ground ginger, Two tablespoons of ground
cinnamon, One tablespoon of celery seed, Six green bull nose peppers*

- Slice the onions and tomatoes; sprinkle the salt over them and let them stand overnight.
- Drain well in the morning.
- Take two quarts of water and one of vinegar, boil the tomatoes and onions in it for five minutes and drain again through a colander.
- Then take the four quarts of vinegar and put in it the tomatoes, onions, spices and chopped pepper.
- Boil fifteen minutes and put in stone jars.

This will keep well for a year.

TO PICKLE MUSHROOMS

*Nine quarts of mushrooms, One tablespoon of ground mace,
One dessertspoonful of ground cloves, One dessertspoonful of ground
allspice, One teaspoon of cayenne pepper,
One tablespoon of black pepper, One teaspoon of salt*

- Wash and peel the mushrooms, then put them in the jars in which they are to be kept.
- As you put them in, sprinkle spices over each

Cover them with boiling vinegar, tie them up tightly and in two weeks they will be ready for use.

CHOW-CHOW

Two large heads of cauliflower, One quart of sliced cucumbers, Half a pint of mixed English mustard, One tablespoon of cayenne pepper, One tablespoon of black pepper, Three ounces of turmeric

- Cut the cauliflower and cucumbers into small, nicely-shaped pieces and put them into brine for twenty-four hours.
- Drain through a colander for an hour or two.
- Put them in a kettle. Cover with vinegar, in which two teaspoons of celery seed has been previously boiled for twenty minutes and strained.
- Let the vegetables simmer with the spices in the vinegar until perfectly tender, stirring well all the time.
- Put into wide-mouthed jars and tie up closely.
- Put a piece of alum, the size of a hickory nut, into each jar to keep the pickle from getting soft.

CUCUMBER CHOW-CHOW

One gallon of peeled chopped cucumbers. Five chopped green peppers, Four chopped onions, One tablespoon of whole black pepper, One tablespoon of whole allspice, One tablespoon of whole cloves, Four teaspoons of ground mustard, Half a pound of grated horseradish, Half a pint of black mustard seed, Two teaspoons of celery seed

- After peeling and chopping the onions, cucumbers and green peppers, sprinkle them with salt and let them stand overnight.
- In the morning press out the salt and put into stone jars.
- Take a gallon of vinegar, put in all the above ingredients, except the horseradish, which should be mixed with the cucumbers in the jars.
- Boil ten minutes and when cold pour over the cucumbers.

NOTES

CABBAGE PICKLE

One dozen firm heads of cabbage, Half a teacup full of ground ginger, Two tablespoons of allspice, One dozen small green pepper pods, One teacup full of white mustard seed, Two ounces of turmeric

- Quarter the cabbage heads, cover them with brine and let them stand for twenty-four hours.
- In the morning press dry and let them stand for a day.
- Put them in a kettle with the spices, cover with cider vinegar and boil until tender.
- Put them into wide mouth jars and tie up closely.
- They will be ready for use the next day.
- Be sure to cover them well with vinegar after putting them in the jars.

SPICED PEACHES

One peck of peeled peaches, Three pounds and a half of brown sugar, Three pints of cider vinegar, Half an ounce of nutmeg, One ounce of cloves, One ounce of cinnamon

- After peeling the peaches, put them into a stone jar.
- Break up the spices and strew them through the peaches.
- Boil the sugar and vinegar together for ten minutes and pour over the peaches while very hot.
- Repeat this for three consecutive days, then boil all together for ten minutes.

Plums can be done the same way, only don't put in quite so much vinegar.

PEACH MANGOES

One peck of peaches, A quarter of a pound of white mustard seed, A quarter of a pound of black mustard seed, Two tablespoons of turmeric, One tablespoon of cloves, Four tablespoons of sweet oil, Two tablespoons of celery seed or chopped celery, Two chopped red peppers, Two chopped onions

- Get the peaches two-thirds ripe and throw them into strong salt and water for twelve hours.
- Wipe them dry, cut them in half, take out the stones and put in the filling made of the above ingredients.
- Sew them up and pour cold vinegar over them.
- Put them in stone jars and cover tightly.

CUCUMBER CATSUP

One peck of full-grown cucumbers, Two large onions, Half a pint of salt, Six blades of mace, A gill of Madeira wine, A gill of sweet oil, A teaspoon of cayenne pepper A teaspoon of ground black pepper

- Peel the cucumbers and cut them in thin slices.
- Cover them with the half pint of salt, to draw out the water and let them stand six hours.
- Cut the onions also in thin slices and put them in stone jars, in alternate layers with the cucumbers, pepper and blades of mace, broken very fine.
- Stir the oil and wine in the vinegar and pour over the cucumbers cold.

TOMATO CATSUP

Two bushels of ripe tomatoes, Half a peck of onions, One teacup full of salt, One teacup full of whole allspice, Half a teacup full of ground cloves, One teacup full of black pepper grains, One tablespoon of ground mace, Two tumblerfuls of Madeira wine, One dessertspoonful of celery seed, Cayenne pepper to the taste, Three grated nutmegs

- Wash the tomatoes well and cut in slices a half an inch thick.
- Peel the onions and slice thin.
- Put them in a preserving kettle, with the salt, on the fire and let them boil slowly for three hours, taking care to stir frequently.
- Mash through a sieve with a wooden ladle and pour into a stone jar to stand overnight.
- The next morning, return to the preserving kettle, with the spices and wine and simmer until thick, then mash again through a sieve with the wooden ladle and bottle and seal well.

TOMATO CATSUP II

One bushel of full ripe tomatoes, Two quarts of good cider vinegar, One ounce of whole allspice, One ounce of whole cloves, Half a pound of dry mustard, Two pounds of brown sugar, Three teaspoons of celery seed, One ounce of cayenne pepper, One quart of salt

- Slice the tomatoes a half an inch thick and salt in layers until all are salted down.
- Let them stand overnight and in the morning press them through a colander.
- Put them to boil with the spices, vinegar, sugar, mustard, salt and celery seed, for three hours and a half.
- Press through a colander, then through a sieve and seal very tight in bottles.
- Six onions, peeled and cut up, might be added.

NOTES

GREEN TOMATO CATSUP

Three gallons of green tomatoes, One gallon of good cider vinegar, Three pounds of brown sugar, Four tablespoons of dry mustard, Four tablespoons of ground allspice. Four tablespoons of ground ginger, Four tablespoons of ground cinnamon, Four tablespoons of ground cloves, Four tablespoons of celery seed, Four green bull nose peppers, Black pepper to the taste

- Peel and slice the tomatoes and peppers, pack them with layers of salt and put them in colanders to drain overnight.
- Press dry the next morning and put them in the kettle with the above ingredients.
- Boil all together until thick and add a quart of cold vinegar.
- Cover tightly and it will keep for years.

STUFFING FOR FORTY MELONS

Half a pound of ground race ginger, One pound of scraped horseradish, One pound of white mustard seed, One pound of chopped onion, One ounce of ground mace, One ounce of grated nutmeg, Half a coffee cup full of black pepper grains, One tablespoon of celery seed, A quarter of a pound of ground mustard, Two ounces of turmeric.

- Select the melons a size larger than a goose egg.
- Pour boiling salt and water on them and let them stand one night.
- The next morning make a slit from the stem to the blossom end and take out all the seeds with great care.
- Return them to the brine and let them remain six days, then put them in the best cider vinegar and let them remain for ten days.
- Wipe out the insides and stuff in the following manner:
 - Mix the above ingredients to a paste, with a pint of the best salad oil.
 - Fill each melon well with it, putting in each a small clove of garlic.
 - Tie tightly, pack them in a stone jar and put a little of the stuffing over each layer; also a piece of alum the size of a hickory nut and keep well covered, with the best cider vinegar.

NOTES

CELERY VINEGAR

Two tablespoons of celery seed, One quart of vinegar.

- Pound the celery seed in a mortar and put it into a quart bottle with the vinegar poured over it.
- Shake it well every day for two weeks, then strain and keep it for use, as it will impart a pleasant flavor of celery to everything in which it is used.
- A delicious flavor of thyme or summer savory can be obtained by gathering it when it is in full perfection.
- Pick enough from the stalk to make a teacup full, put it in a bottle and pour on it a quart of strong vinegar.
- The next day take out the thyme or savory, put in another teacup full; do this three times.
- Strain, bottle and seal tightly.

This will be much more pleasant than the dried herb and can be used when the fresh is out of season.

Mint can be prepared in the same way.

Great care must be taken not to allow the herbs to remain in the liquor longer than twenty hours, or the taste will be bitter and disagreeable.

CHILI SAUCE

One dozen large ripe tomatoes, Six tablespoons of brown sugar, Four teacups of vinegar, Two teaspoons of ground cinnamon, Two teaspoons of ground ginger, One teaspoon of ground cloves, One tablespoon of mixed mustard, One red pepper pod, Four large white onions, Salt to the taste

- Peel and slice the tomatoes, chop the onions very fine; put in the other ingredients and boil slowly for two hours.
- Rub through a sifter and seal in bottles or glass jars.
- Keep in a cool place in the summer, but not too cold a place in the winter.

This is delicious on cold meats or fried oysters.

NOTES

TOMATO SAUCE

Two pecks of full ripe tomatoes, One quart of salt

- Cut each tomato in two or three slices, but do not peel them.
- Put them in a kettle in layers, salting each layer well.
- Let them simmer slowly three hours; strain them through a colander, then return to the kettle to simmer slowly for an hour longer.
- When scalding hot, pour into bottles and seal hermetically.

This is delicious for steaks, chops, sweetbreads or soups.

VENETIAN PICKLE

Four quarts of cider vinegar, Four tablespoons of white mustard seed, Four tablespoons of turmeric, Four tablespoons of whole black pepper Three tablespoons of whole allspice, Four tablespoons of crushed stick cinnamon, Four cloves of garlic

- Take anything you wish to pickle, cabbage, onions and green peppers; cut them up and cover with salt, vinegar and two tablespoons of turmeric.
- Let them stand twenty-four hours, stirring them carefully three or four times.
- Take them off, dry them well in a cloth and put them into a bowl.
- Put the vinegar, etc., into a kettle, boil all well together and when cool, pour over the pickles.
- In two days they will be fit for use.

TO PREPARE HORSERADISH

- Wash the horseradish clean and let it lie in cold water for about an hour, then scrape into very fine shreds with a sharp knife.
- Put into a wide-mouth bottle, cover with vinegar and cork tightly.

FRENCH MUSTARD

A quarter of a pound of Coleman's English mustard, Half a pint of water, Half a pint of vinegar, A tablespoon of flour, A teaspoon of pulverized sugar, A saltspoonful of salt

- Put the mustard in a saucepan and pour over it the vinegar and water.
- Add the salt and a pinch of calamus root the size of a pea.
- Put it on the fire and when it is boiling add the flour.
- Let it boil twenty minutes, stirring all the time.
- Just before taking it off stir in the sugar.
- When cool, put it in small wide-mouth bottles and cork tightly.

APPENDIX I

HOUSEHOLD NOTES

A COMPOUND TO WASH WITH

Cut six pounds of soap into thin pieces; pour on a gallon of water and boil until the soap is thoroughly dissolved. Then add one ounce of powdered borax, a half a pint of ammonia and boil five minutes longer, stirring well all the time.

HOW TO USE THE COMPOUND

To one ordinary size tubful of water, add a small teacup full of the compound. Soak the clothes in it overnight and in the morning wash them out. Put them in the boiler and while boiling, add another teacup full of the compound. Rinse well and dry. This will take out all the grease and dirt; also saves labor, as well as the hard rubbing of the clothes. Be sure not to wash the clothes in the compound; only soak and boil them in it.

SOAP

Boil one gallon and a half of rainwater; shave into it, as fine as possible, five pounds of Opodeldoc Soap; stir until thoroughly dissolved, then add a half a pound of sal soda, one tablespoon of alcohol and one tablespoon of ammonia. Boil five minutes, stirring hard all the time. Put into a stone jar.

TO MAKE SOFT SOAP

Put to soak overnight a box of chemical lye, into six quarts of water. The next morning put it on to boil and by degrees, add five pounds of grease. Boil two hours and a half, then stir in two quarts at the time, a gallon and a half of hot water, three tablespoons of ammonia and a wineglassful of salt. Boil twenty minutes longer and add three tablespoons of myrrhbane, which is intended to give to the soap a pleasant perfume. Pour into large wide mouth stone jars and if too stiff, add cold water until the consistency of thick honey.

BORAX SOAP FOR BLEACHING CLOTHES

Put one ounce of pulverized borax into eight quarts of water and let it boil. While boiling, cut up three pounds of soap into very small pieces and boil all together ten minutes. Put into a stone jar and keep for use.

TO MAKE A WHITEWASH

Slack one barrel and a half of lime in hot water and keep it covered tightly until you are ready to mix it. Then fill the barrel about half full of hot water; stir in one quart of dissolved glue, a pound and a half of melted tallow and a half a peck of salt; mix well. To color it, take lamp black and alcohol and stir in until you get it the right color. It will be necessary to try it frequently, giving it time to dry, so as not to have it too dark. After it is thoroughly mixed, it should be strained and racked off into a new barrel, then it will be ready for use. This will be found equal to paint.

TO CLEAN BRASS

Brass, when corroded and blackened, may be cleaned with rottenstone, moistened with oxalic acid and a little water. Polish with whiting or silicon powder.

TO CLEAN OLD MATTING

To clean and freshen old matting, rub it with a cloth dipped in salt and water, being careful not to allow any drops of water to dry in the matting, or they will leave spots difficult to remove.

TO REMOVE GREASE FROM TIN

A few drops of ammonia will be effectual in removing grease from the dishpan and it is a good plan, once in a while, to pursue the same course in cleansing the sink.

FOR CLEANSING SILK

Pare and slice three Irish potatoes; pour on them half a pint of boiling water and add the same quantity of pure alcohol. Sponge the silk on the right side and when half dry iron on the wrong side. This will clean light colored silks as well as black silks, also cloth and crape.

ANOTHER WAY TO CLEAN BLACK SILK

To one tumbler of beer, put two tumblerfuls of water. Sponge the silk well on each side; roll together and leave it so for an hour. Then iron on the wrong side, until perfectly dry.

TO CLEAN OIL CLOTH

A dingy old oil cloth, can be brightened up by putting into a gallon of clear water, a teaspoon of powdered borax. After it is dissolved, wipe it with a flannel cloth, which you have previously dipped in milk; wring it as dry as possible and wipe well again.

TO CLEAN CARPETS

Put into a bucket six pints of very hot water; make a good thick soapsuds of it and add two tablespoons of ammonia. First dampen the carpet by dipping a sponge in the suds, then soap it well. Scrub with a brush if very dirty; if not, wash thoroughly with the sponge and wipe dry. If any of the colors should be doubtful, put a tablespoon of ox gall in, at the same time you put in the ammonia. Use aqua ammonia.

TO STIFFEN COLLARS AND CUFFS

Put a small lump of borax in a wineglassful of hot water, mix in it some cold white starch; have the things dry before starching, then starch well only once. Place the collars and cuffs snugly in a towel, with a fold of it beneath each row. Roll up each shirt tightly; have a polishing iron ready and iron at once very quickly. It should be very hot and if kept moving rapidly will not scorch. Each article, as finished, must be placed close to the fire. It is best to lay the cuffs and collars on a tray and place the shirts close to the fire, so as to stiffen them. The borax gives the glaze.

REMOVE INK AND FRUIT STAINS

Ten grains of oxalic acid, in a half a pint of water, will remove all ink and fruit stains. Wet the article in hot water and apply it to the top of the bottle, so the liquid will reach well, then rinse it.

ANOTHER WAY TO REMOVE FRUIT STAINS

Fruit stains can be removed by putting the article stained into boiling water and leaving it there for ten minutes. Then wash it out in the usual way.

TO TEST EGGS

Dissolve an ounce of salt in two ounces of water and put the eggs in it. The good eggs will sink and the bad ones will float.

TO REMOVE DRY PAINT FROM ARTICLES

Dry paint is removed by dipping a swab with a handle in a strong solution of oxalic acid. It softens at once. A common lye of wood-ashes, will soften hard putty in a few minutes. If a door does not shut well, put a drop of sweet oil on the catch, or on the hinge, if it creaks. Soap will also have the same effect, but the oil is better in case there should be any rust. If there is rust on a flat iron, or other roughness, put some fine salt on a board and rub the iron rapidly on it until it moves smoothly.

TO SET COLORS

Put into an ordinary-size bucketful of water, a teaspoon of sugar of lead and let it dissolve thoroughly. Soak the article in it for a half an hour, then wash it out.

TO REMOVE A STOPPER

If a glass stopper will not move, hold the neck of the bottle to a flame, or warm it by taking two turns of a string and see-saw it; the heat engendered expands the neck of the bottle, before a corresponding expansion reaches the stopper.

FOR PLANTS

A weak solution of ammonia scattered over the leaves of plants, from a fine limber brush, gives new life to plants. Even if a little is sprinkled over the earth at their roots, their growth is invigorated.

TO WASH FURNITURE

First wash off the furniture with cold water; wipe dry, then have ready three pints of boiling soapsuds, to which add a wineglassful of sweet oil; apply this, as you would water, with a soft sponge and let it dry on the furniture. If you attempt to wipe it with a cloth, it will make it dull. Just dip the sponge and squeeze it out after applying it.

TOOTH POWDER

A half an ounce of cuttlefish bone; half an ounce of the finest prepared chalk; two drachms of Peruvian bark; two drachms of Florentine orris root. Reduce the whole to a fine powder and mix.

TO MAKE COLD CREAM

Shave one tablespoon of spermaceti and one of white wax, very fine and put into a saucepan with hot water underneath. Keep the water under the mixture steadily boiling and stir gently all the time, until the mixture is the consistency of rich cream; then add the oil and stir a few minutes longer. Just as you remove this from the fire, add two drops of genuine attar of roses and put away for use in a small pot covered with kid.

A WASH FOR THE HAIR

Put a teaspoon of powdered borax, with half a teaspoon of powdered gum camphor in a quart of boiling water. Let it stand for a few minutes, then bottle. When using it, shake well before rubbing on the hair.

ANOTHER WAY TO CLEANSE THE HAIR

A half teaspoon of powdered borax in a teacup full of water, makes a mild and efficient hair and scalp cleanser. Rub it into the hair and scalp with the balls of the fingers, with the head held over a basin and the eyes kept shut, until the entire scalp is in a foam, then rinse with warm water.

A HAIR TONIC

Scald two ounces of black tea in one gallon of boiling water; add three ounces of glycerine, one quart of bay rum and half an ounce of the tincture of cantharides; scald for five minutes longer; strain and bottle. This will prevent the hair from falling out and at the same time will stimulate a new and healthy growth.

CAMPBOR ICE

Heat two ounces of almond oil, then melt one ounce of white wax and two ounces of the best spermaceti and stir in; lastly, add one ounce of liquid camphor; stir well and put into a small jar with lid over it.

APPENDIX II

MENUS FOR BREAKFASTS, LUNCHESES & DINNERS

SPRING BREAKFAST—No. 1

Fruit Broiled Shad — Tartare Sauce — Saratoga Potatoes — Broiled Lamb Chops and Peas — Hot Rolls — Coffee and English Breakfast Tea — Sweetbreads and Champignons — Broiled Snipe on Toast.

SPRING BREAKFAST—No. 2

Fruit. Broiled Salmon — Melted Butter Sauce — Stewed Potatoes, — Hot Pounded Biscuits — Broiled Chickens — Champignons — Hot Rolls — Coffee and English Breakfast Tea — Breaded Lamb Chops and Peas — Hot Muffins — Dressed Tomatoes

SUMMER BREAKFAST—No. 1

Fruit — Broiled Trout — Tartare Sauce — Saratoga Potatoes — Hot Rolls — Spring Chickens — Broiled Tomatoes — Coffee and English Breakfast Tea — Breaded Chops with Peas — Hot Pounded Biscuits.

SUMMER BREAKFAST—No. 2

Fruit. Broiled Salmon — Potatoes cut in dice and fried — Small Broiled Fillets of Beef with Truffles — Hot Rolls. — Coffee and English Breakfast Tea — Sweetbreads Stewed with Cream — Hot Pounded Biscuits.

SUMMER BREAKFAST—No. 3

Cantaloupes — Broiled Chicken — Hot Rolls — Corn Fritters. — Lamb Chops — Hot Biscuits — Boiled Tomatoes — Coffee and English Breakfast Tea — Ham Omelette — Peaches and Cream.

FALL BREAKFAST—No. 1

Broiled White Fish — Plain Omelette — Broiled Doves on Toast — Hot Rolls — Coffee and English Breakfast Tea — Waffles — Golden Syrup.

FALL BREAKFAST—No. 2

Fruit — Small Fillets of Beef — Champignons — Broiled Tomatoes. — Rolls — Fried Oysters. — Pounded Biscuits — Coffee and English Breakfast Tea — Reed Birds on Toast — Fried Potatoes.

WINTER BREAKFAST—No. 1

Fruit — Lamb Chops and Peas — Hot Rolls — Small Broiled Fillets of Beef — Champignons — Hot Pounded Biscuits — Coffee and English Breakfast Tea — Buckwheat Cakes — Golden Syrup.

WINTER BREAKFAST—No. 2

Fruit — Beefsteak with Champignons — Hot Pounded Biscuits — Omelette with Herbs — Quail on Toast — Coffee and English Breakfast Tea — Terrapins — Hot Rolls.

WINTER BREAKFAST—No. 3

Fruit — Broiled Kennebec Salmon Steaks — Scalloped Potatoes — Hot Rolls — Fried Oysters — Rolled Bread — Coffee and English Breakfast Tea — Broiled Sweetbreads — Tomato Sauce — Biscuits. — Omelet with Parmesan Cheese.

SPRING LUNCH—No. 1

Clear Soup — Fish — Sauce a la Hollandaise — Scalloped Potatoes. — Baked Sweetbreads — Green Peas — Frozen Punch — Quenelles with Truffles — Tomato Salad — Mayonnaise Dressing — Ice Cream and Strawberries — Cakes — Coffee.

SPRING LUNCH—No. 2

Green Pea Soup with Small Pieces of Toast — Baked Fish — Tartare Sauce — Stewed Potatoes — Breaded Lamb Chops — Champignon Sauce — Frozen Punch — Snipe on Toast — Creme de Volaille. — Lettuce Salad — Macaroon Ice Cream — Cakes — Fruit — Coffee.

SUMMER LUNCH—No. 1

Clear Soup — Parmesan Cheese — Broiled Salmon Steaks — Tartare Sauce — Chicken a la Curry — Frozen Punch — Sweetbreads in Shells. — Tomato Salad — Raspberry Ice Cream — Cakes — Chocolate.

SUMMER LUNCH—No. 2

FOR SMALL LUNCH. White Soup — Broiled Chickens — Truffle Sauce — Roman Punch — Croquettes — Tomato Sauce — Lettuce Salad — Ice Cream — Cakes — Coffee.

FALL LUNCH—No. 1

Oysters on the Half Shell — White Soup. Boiled Fish — Egg Sauce, Potatoes — Fillet of Beef — Champignons — Roman Punch — Reed Birds — Chicken Salad — Vanilla Ice Cream — Cakes — Fruit — Coffee.

FALL LUNCH— No. 2

Lobster Soup — Broiled White Fish — Tartare Sauce. — Broiled Chickens — Fresh Fall Mushrooms — Frozen Punch — Calf's Head a la Terrapin — Reed Birds — Tomato Salad — Neapolitan Brick — Cakes — Candied Fruits — Chocolate.

WINTER LUNCH— No. 1

Oysters on the Half Shell — White Soup — Quails with Truffles — Stewed Potatoes — Frozen Punch — Croquettes and Green Peas — Salad — Neapolitan Brick — Cakes — Coffee

WINTER LUNCH— No. 2

Clear Soup — Fish — Tartare Sauce — Potatoes a la Lyonnaise. Broiled Venison Steaks — Jelly — Baked Salsify — Frozen Punch. Baked Grouse — Brown Sauce — Salad — Orange Ice — Cakes — Candied Fruits — Coffee.

WINTER LUNCH— No. 3

White Soup with Sliced Almonds — Fish, in Shells — Quails Stuffed with Chestnuts — Oyster Patties — Frozen Punch — Creme de Volaille. Salad — Ice Cream — Cakes — Fruit — Coffee.

SPRING DINNER— No. 1

Green Pea Soup with small pieces of Fried Toast in it — Pompano Fish — Sauce a la Hollandaise — Mashed Potato — Croquettes— Champignon Sauce — Stewed Tomatoes — Orange Punch, dashed with Maraschino Cordial — Snipe on Toast — Dressed Lettuce. Cocoanut Pudding — Strawberry Ice Cream — Cakes — Jelly — Coffee.

SPRING DINNER— No. 2

White Soup — Boiled Lake Fish — Tartare Sauce — Potatoes Stewed in Cream — Chickens Dressed with Truffles — Asparagus — Roman punch — Fillet of Beef — Champignons — Spinach. Salad — Pudding — Pine Apple Sherbet— Cakes. Fruit. Coffee.

SPRING DINNER— No. 3

Okra Soup — Baked Shad — Tartare Sauce — Mashed Potatoes — Roast Lamb — Mint Sauce — Green Peas — Roman Punch — Fillet of Veal — Brown Sauce — Macaroni. Salad — Pudding — Cold Sauce. Lemon Sherbet — Fruit — Coffee

SPRING DINNER— No. 4

Julienne Soup — Baked Fish — Tartare Sauce — Mashed Potatoes — Broiled Chicken — Champignon Sauce — Spinach — Roman Punch — Snipe on Toast — Salad — Cabinet Pudding — Neapolitan Brick — Cakes — Fruit — Coffee.

SUMMER DINNER— No. 1

Gumbo Soup — Baked Bass — Tartare Sauce — Potatoes Cut in Balls — Cream Sauce — Mutton — Caper Sauce — Cauliflower with Parmesan Cheese — Roman Punch — Sweetbreads in Shells — Salad — Lemon Pudding — Peach Ice Cream— Cakes — Charlotte Russe — Fruit — Coffee.

SUMMER DINNER— No. 2

Corn Soup — Boiled Salmon — Lobster Sauce — Cucumbers — Fillet of Beef — Champignons — Macaroni — Roman Punch — Chicken Croquettes with Truffles — Broiled Woodcock — Saratoga Potatoes — Shrimp Salad — Pudding. Lemon Ice Cream — Cakes — Fruit — Coffee.

SUMMER DINNER— No. 3

Lobster Soup — Boiled Sheep's Head — Egg Sauce — Roast Lamb — Mint Sauce — Green Peas — Roman Punch — Fried Chicken — Cream Sauce — Egg — Plant Pudding — Croquettes — Tomato Sauce — Salad — Pudding — Cold Sauce — Raspberry Ice Cream — Cakes — Fruit — Coffee.

SUMMER DINNER— No. 4

Okra Soup — Boiled Fish — Shrimp Sauce — Fried Chicken — Cream Sauce — Cauliflower — Roman Punch — Fillet of Beef with Truffles — Corn Pudding — Creme de Volaille — Tomato Salad — Pudding — Cold Sauce — Lemon Ice Cream — Cakes — Fruit — Coffee.

SUMMER DINNER— No. 5

Vermicelli Soup — Broiled Salmon Steaks — Tartare Sauce — Potatoes — Sweet Breads — Green Peas — Roman Punch — Prairie Chickens — Salad — Pudding — Cold Sauce — Nesselrode Pudding — Cakes — Fruit — Coffee

FALL DINNER— No. 1

Clear Soup with Parmesan Cheese — Boiled Salmon — Hot and Cold Sauce — Mashed Potatoes — Bouilli Beef — Stewed Tomatoes — Roman Punch — Chicken Croquettes — Salad — Cabinet Pudding — Neapolitan Brick — Cakes — Fruit — Coffee.

FALL DINNER— No. 2

White Soup — Boiled Rock Bass — Shrimp Sauce — Roast Chicken — Fresh Fall Mushrooms — Roman Punch — Lamb Chops — Stewed Tomatoes — Baked Sweet Breads — Champignons — Orange Pudding — Ice Cream — Cakes — Jelly — Fruit — Coffee.

FALL DINNER— No. 3

White Soup — Baked Bass — Tartare Sauce — Mashed Potatoes — Boiled Mutton — Caper Sauce — Pine Apple Punch — Sweet Breads in Shells — Broiled Grouse — Scalloped Tomatoes — Salad. Pudding — Hot Sauce — Ice Cream — Cakes — Fruit — Coffee.

FALL DINNER— No. 4

Oyster Gumbo — Boiled Fish — Sauce a la Hollandaise — Baked Mashed Potatoes — Reed Birds — Macaroni — Roman Punch — Croquettes — Champignon Sauce — Celery Salad. Pudding — Vanilla Ice Cream — Cakes — Fruit — Coffee.

WINTER DINNER— No. 1

Oysters on the Half Shell — Clear Soup — Broiled Kennebec Salmon, garnished with Fried Oyster — Tartare Sauce — Saddle of Mutton — Wine and Jelly Sauce — Pine Apple Punch of St. Croix Rum — Roasted Pheasants — Saratoga Potatoes — Mayonnaise — Plum Pudding — Individual Ices — Small Cakes — Candied Fruits — Coffee.

WINTER DINNER— No. 2

Oysters on the Half Shell — Calf's Head Soup — Fish — Red Snapper — Sauce a la Hollandaise — Macaroni — Roman Punch — Creme de Volaille with Champignons — Salad — Cabinet Pudding — Neapolitan Brick — Cakes — Jelly — Coffee

WINTER DINNER— No. 3

Oysters on the Half Shell. White Soup. Boiled Fish — Tartare Sauce, Mashed Potatoes. . Roast Turkey Stuffed with Chestnuts, Stewed Celery. Roman Punch. Terrapins. Roast Quails with Champignons. Salad. Plum Pudding. Ice Cream — Cakes. Charlotte Russe. Fruit. Coffee.

WINTER DINNER— No. 4

Oysters on the Half-Shell — Clear Soup — Boiled Fish — Shrimp Sauce — Baked Mashed Potatoes — Fillet of Beef with Champignons — Roman Punch — Boudins a la Richelieu Truffle Sauce — Pate de Fois Gras in Aspec Jelly — Salad — Pudding — Hot Sauce — Macaroon Ice Cream — Cakes — Jelly — Coffee

WINTER DINNER— No. 5

Oyster Soup — Boiled Fish— Egg Sauce — Mashed Potatoes — Quails Stuffed with Chestnuts — Macaroni — Roman Punch — Quenelles with Sauce — Salad — Vanilla Ice Cream — Cakes — Fruit — Coffee.

WINTER DINNER— No. 6

Oysters on the Half-Shell — Clear Soup — Cream Celery Soup — Kennebec Salmon — Sauce a la Hollandaise — Tartare Sauce — Potatoes cut in little balls — Cream Sauce — Fillet of Beef with Truffles — Roman Punch — Creme de Volaille— Champignons — Terrapins — Quails Stuffed with Chestnut — Macaroni. Salad — Plum Pudding — Charlotte Russe — Fruit — Coffee

WINTER SUPPER— No. 1

A supper of twelve persons to be served at one table and in courses. Oysters in the Shell — Venison — Wine Sauce — Sweet Breads and Peas — Pheasant Breasts — Truffle Sauce — Salad — Ice Cream — Fruit — Coffee

WINTER SUPPER— No. 2

Is to be served as No 1, at one table. Oysters in the Shell — Sweet bread Patties. Tarrapins. Salad Ice cream. Fruit. Coffee.

No. 1. Winter suppers for twenty-five or thirty persons, to be served in courses, at small tables.

Oyster Patties — Sweet Breads and Champignons — Chicken Croquettes and Peas — Salad — Ice Cream — Coffee

No. 2. Is to be served as No. 1, at small tables. Terrapins — Creme de Volaille — Oyster Croquettes — Salad — Ice Cream — Coffee

APPENDIX III

FOOD IN SEASON

DECEMBER

FISH Salmon, codfish, shrimps, lobsters, black bass, rockfish, hard-shell crabs and oysters.

MEATS Beef, mutton, pork and veal.

POULTRY AND GAME Turkeys, geese, ducks, chickens, wild turkey, canvas-back ducks, teal, mallard, quails, pheasants, venison, grouse and terrapin.

VEGETABLES Potatoes, sweet potatoes, squashes, turnips, carrots, parsnips, celery, spinach, cabbage, onions and salsify.

FRUITS Apples, pears, grapes, cranberries, oranges and figs

FEBRUARY

FISH Rock fish, perch, smelts, red snapper, lobsters and oysters.

MEATS Beef, mutton, fresh pork, sausages and ham.

POULTRY AND GAME Turkeys, ducks, geese, chickens, canvas-back ducks, terrapin, teal.

VEGETABLES White and sweet potatoes, turnips, parsnips, salsify, celery, winter spinach, cabbages

FRUITS Apples, grapes, bananas, lemons, oranges and figs.

MARCH

FISH Shad, rock fish, black bass, salmon, smelts, white fish, codfish, lobsters, red snapper, hard shell crabs and oysters.

MEATS Beef, mutton and ham

POULTRY AND GAME Capons, ducks, chickens, canvas-back ducks, teal and terrapin.

VEGETABLES Potatoes, sweet potatoes, southern tomatoes, spinach, salsify, lettuce and radishes.

FRUITS Oranges, apples, figs and southern strawberries

APRIL

FISH Shad, black bass, fresh mackerel, white fish lobsters, red snapper, hard shell crabs and oysters.

MEATS Beef, mutton and spring lamb.

POULTRY AND GAME Spring chickens, capons, ducks, chickens and snipe.

VEGETABLES New potatoes, asparagus, southern peas, lettuce southern cucumbers, spinach, southern tomatoes, spring onions, leeks and radishes

FRUITS Oranges, southern strawberries, apples, cranberries and figs.

MAY

FISH White fish, shad, white perch, fresh mackerel, salmon, pike, lobsters, red snapper, brook trout and hard shell crabs.

MEATS Beef; spring lamb and veal.

POULTRY AND GAME Spring chickens, capons and snipe.

VEGETABLES New potatoes, asparagus, peas, lettuce, cucumbers, southern tomatoes, cauliflowers, spinach, onions, leeks, radishes and mint.

FRUITS Apples, oranges, figs, cherries and southern strawberries.

JUNE

FISH Spanish mackerel, trout, rock fish, salmon, sea bass, red snapper, white fish, blue fish, lobsters, hard and soft shell crabs.

MEATS Beef, spring lamb and veal.

POULTRY AND GAME Spring chickens and snipe.

VEGETABLES New potatoes, peas, lettuce, cucumbers, southern tomatoes, southern squashes, cauliflowers, cabbage, spinach, string beans, beets, watercresses, carrots, radishes, leeks and mint.

FRUITS Oranges, strawberries, raspberries and cherries.

JULY

FISH Sheepshead, blue fish, Spanish, mackerel, trout, halibut, salmon, lobsters, hard and soft shell crabs.

MEATS Beef, spring lamb and veal.

POULTRY AND GAME Spring chickens and woodcock.

VEGETABLES Potatoes, peas, mushrooms, green corn, tomatoes, cucumbers, eggplant, squashes, cauliflowers, lima beans, string beans, beets, leeks, water cresses and mint.

FOR PICKLING Cucumbers, red cabbages, cauliflowers and nasturtiums.

FRUITS Peaches, raspberries, blackberries, cherries, gooseberries, mulberries, apricots, plums, nectarines, greengages, damsons and melons.

AUGUST

FISH Sheepshead, Spanish mackerel, fresh mackerel, trout, perch, sea bass, hard and soft shell crabs.

MEATS Beef, mutton, lamb and veal.

POULTRY AND GAME Spring chicken, woodcock, plover and prairie chickens.

VEGETABLES Potatoes, mushrooms, green-corn, tomatoes, squashes, eggplant, beets, carrots, celery, spinach, cabbage, cauliflowers, Lima beans, onions, garlic, mint and watercresses.

FOR PICKLING Green tomatoes, cabbage, bull-nose peppers, onions and cauliflowers.

FRUITS Pears, grapes, peaches, blackberries, apricots, nectarines, greengages, damsons, quinces and melons.

SEPTEMBER

FISH Spanish mackerel, bluefish, sheepshead, salmon, halibut, sea bass, clams, lobsters, hard and soft shell crabs and oysters.

MEATS Beef, mutton, lamb and veal.

POULTRY AND GAME Chickens, prairie chickens, reed birds, woodcock, teal; terrapin commences its season the latter part of September.

VEGETABLES Potatoes, green-corn, mushrooms, tomatoes, squashes, carrots, celery, lima beans, cabbage, onions, garlic, mint, watercresses and leeks.

FOR PICKLING White cabbage, cucumbers, white onions, green tomatoes and string beans.

FRUITS Apples, pears, grapes, peaches, plums, nectarines, damsons, oranges, melons and quinces.

APPENDIX IV

Nexus of British and Southern Cooking

The antebellum period in the United States, spanning from the late 18th century to the beginning of the Civil War in 1861, was a time of great economic, social, and cultural change. During this era, there was a significant exchange of ideas and influences between American and British upper class cuisine. This nexus of culinary traditions resulted in the blending of flavors, ingredients, and cooking techniques that shaped the development of both American and British cuisine.

Many wealthy American families during this period had extensive business dealings with their British counterparts, leading to a sharing of culinary customs and preferences. As a result, dishes such as roasted meats, pastries, and elaborate desserts became popular in both American and British upper class households.

Another important aspect of the nexus between antebellum US and British cuisine was the influence of French culinary techniques. French cuisine had long been admired by the upper classes in both countries, and many American and British chefs trained in France during this period, bringing back with them the latest cooking methods and recipes. This French influence can be seen in the use of rich sauces, delicate pastries, and precise cooking methods that characterized both American and British upper class dining.

The exchange of ingredients and flavors between antebellum US and upper class British cuisine also played a significant role in shaping the culinary landscape of the time. American foods such as corn, pumpkins, and sweet potatoes were introduced to British palates, while British ingredients like game meats, cheeses, and preserves found their way into American kitchens. This cross-pollination of flavors led to the creation of new and innovative dishes that reflected the diverse culinary traditions of both countries.

One of the most striking examples of the fusion of antebellum US and British cuisines was the development of Southern cuisine in the United States. Plantation owners in the South, many of whom had ties to the British upper class, blended their own culinary heritage with the flavors and ingredients of their European counterparts to create a uniquely American style of cooking. Southern dishes such as fried chicken, collard greens, and cornbread are a direct result of this fusion of influences, showcasing the rich cultural tapestry of antebellum US and British cuisine.

The nexus of antebellum US and British cuisines also had a profound impact on the dining habits and social customs of the upper classes in both countries. Lavish dinner parties, elegant afternoon teas, and elaborate banquets became commonplace among the wealthy elite, with each meal meticulously planned and executed to showcase the host's sophistication and wealth. These dining rituals were often accompanied by extravagant table settings, fine china, and imported wines, further emphasizing the importance of culinary refinement in upper class society.

Despite the similarities between antebellum US and upper class British cuisines, there were also notable differences that reflected the unique cultural identities of each country. While British cuisine was characterized by its emphasis on meat and dairy products, American cooking focused more on the abundance of fresh fruits, vegetables, and seafood that were readily available in the New World. This contrast in culinary preferences resulted in a rich and diverse culinary landscape that celebrated the best of both American and British culinary traditions.

The nexus of antebellum US and British cuisines can also be seen in the proliferation of cookbooks and culinary literature that were published during this period. Wealthy Americans and British elites sought to educate themselves on the latest culinary trends and techniques, leading to a boom in the publication of cookbooks, recipe collections, and culinary manuals. Many of these books contained recipes that blended American and British influences, providing readers with a glimpse into the world of upper class dining in both countries.

Overall, the nexus of antebellum US and upper class British cuisines was a rich and complex tapestry of culinary influences that shaped the development of both American and British cooking. Through the exchange of ingredients, flavors, and cooking techniques, the upper classes in both countries created a unique and innovative culinary tradition that reflected the diverse cultural landscape of the time. This fusion of culinary customs laid the foundation for the modern American and British cuisines that we know and love today, showcasing the enduring influence of antebellum US and British upper class dining on the world of food.

APPENDIX V

The Invisible Hand of Domestic Culturalism

The 19th century was a time of great change and innovation in the United States, with the Industrial Revolution bringing about new opportunities and challenges for American households. As more women found themselves at home with the responsibility of running a household, the role of the American housewife became increasingly important. Housewives in the 19th century were not only responsible for managing their homes and caring for their families, but they also played a crucial role in networking with other women to share information and support each other in their daily lives.

Housewife networking in the 19th century took many forms, from informal gatherings of neighbors to more organized social clubs and women's organizations. These groups provided women with the opportunity to connect with each other, share advice and tips on managing their homes and families, and offer support during trying times. For many women, these networks were a lifeline in an era when there were few resources available to help them navigate the complexities of domestic life.

One of the most important ways that American housewives networked in the 19th century was through women's clubs and organizations. These groups were established in cities and towns across the country, and offered women the chance to meet with others who shared their interests and concerns. Women's clubs often focused on topics such as cooking, child rearing, and home economics, and provided members with the opportunity to exchange recipes, parenting tips, and other practical advice.

Another important form of networking for American housewives in the 19th century was the exchange of letters and correspondence. Women wrote to each other to share news, seek advice, and offer support during difficult times. Letter writing was an important way for women to maintain connections with friends and family members who lived far away, and many housewives valued the opportunity to exchange ideas and experiences with other women through their correspondence.

In addition to women's clubs and letter writing, American housewives in the 19th century also networked through social gatherings and community events. Women would often host luncheons, teas, and parties in their homes, inviting friends and neighbors to come together to socialize and share information. These gatherings were a way for women to forge connections, exchange ideas, and offer each other support in a more informal setting.

One of the key benefits of networking for American housewives in the 19th century was the opportunity to learn from each other. Women shared tips and tricks for managing their homes and families, and often exchanged recipes and other practical advice. By networking with other housewives, women were able to gain new insights and knowledge that helped them become more efficient and effective in their roles as homemakers.

Networking also helped American housewives in the 19th century to create a sense of community and camaraderie. By connecting with other women who faced similar challenges and responsibilities, housewives were able to build relationships and support each other in their daily lives. These connections helped women to feel less isolated and alone, and provided them with a sense of belonging in a rapidly changing society.

In addition to offering practical advice and emotional support, networking also helped American housewives in the 19th century to advocate for social change. Women's clubs and organizations often worked together to address issues such as women's education, child labor, and women's suffrage. By networking with other women and organizing around common causes, housewives were able to make their voices heard and effect change in their communities and society at large.

Overall, networking played a vital role in the lives of American housewives in the 19th century. Whether through women's clubs, letter writing, social gatherings, or community events, women found ways to connect with each other, share information, and offer support in their daily lives. Networking helped women to learn from each other, build relationships, and work together to address important social issues. In a time when women's roles were changing and evolving, networking provided housewives with the tools they needed to navigate the challenges of domestic life and advocate for themselves and their families.

Throughout history, women have played a significant role in shaping social and political movements, particularly in the fight for abolition and suffrage. The impact of housewives on these

movements cannot be overlooked, as they provided crucial support and momentum to push for change.

In the 19th century, housewives were at the forefront of the abolition movement, working tirelessly to advocate for the end of slavery. While many women did not have a formal education or full-time employment outside the home, they used their

domestic skills and networks to mobilize support for the cause. Housewives hosted fundraisers, wrote letters to lawmakers, and organized boycotts of goods produced by slave labor, all from the confines of their own homes.

Housewives also played a key role in the suffragette movement, which sought to secure women's right to vote. While suffragettes often faced backlash and repression from male-dominated society, housewives worked behind the scenes to provide financial support, childcare, and logistical assistance for suffragette events and protests. They also used their social networks to spread awareness and garner public support for the cause.

Despite facing societal expectations to prioritize their roles as caregivers and homemakers, housewives were able to leverage their unique position within the home to influence and shape the abolition and suffragette movements. Their ability to organize, mobilize, and advocate for change from within the domestic sphere was instrumental in advancing the causes of equality and justice.

Housewives were also instrumental in challenging traditional gender norms and stereotypes that restricted women's participation in public life. By actively engaging in social and political activism, housewives demonstrated that women were capable of leadership and advocacy, challenging the notion that their primary role was confined to the domestic sphere.

In addition to their activism within the home, housewives also played a crucial role in shaping public opinion and discourse around key issues related to abolition and suffrage. Through their engagement in community organizing, letter-writing campaigns, and public demonstrations, housewives were able to amplify the voices of marginalized groups and advocate for social change.

The impact of housewives on the abolition and suffragette movements was far-reaching and enduring, as their contributions helped to lay the groundwork for future generations of activists and advocates. By challenging existing power structures and championing social justice, housewives paved the way for greater equality and representation in society.

Despite facing numerous obstacles and challenges, housewives persisted in their activism and advocacy for the causes of abolition and suffrage, demonstrating

their unwavering commitment to justice and equality. Their resilience and determination in the face of adversity serve as a testament to the power of grassroots movements and community organizing in effecting meaningful change.

Housewives were also leading activists in the temperance movement. Housewives recognized the harmful effects of alcohol on their families and communities, and they worked tirelessly to promote temperance and prohibition laws. They organized rallies, wrote petitions, and lobbied legislators to enact laws that would help curb the consumption of alcohol.

In the realm of education, housewives were also leading activists in the 19th century. Many women recognized the importance of education for all children, regardless of their social or economic background. Housewives organized and led campaigns to establish public schools, improve teacher training, and increase access to education for girls and minorities.

In the realm of healthcare, housewives were also instrumental in leading activism efforts in the 19th century. Many women recognized the need for improved healthcare services and sanitation practices, and they worked to establish hospitals, clinics, and public health programs. Housewives also promoted campaigns for better hygiene, nutrition, and maternal and child health care.

Moreover, housewives were leading activists in the labor movement, which sought to improve working conditions and protect the rights of workers. Many housewives supported labor unions, strikes, and boycotts in order to push for better wages, hours, and working conditions for workers in various industries. They also advocated for laws to protect workers from exploitation and abuse.

Housewives were also active in the environmental movement in the 19th century, advocating for the preservation of natural resources and the protection of wildlife. Many women recognized the importance of conservation and sustainable development, and they organized campaigns to raise awareness about environmental issues and promote responsible stewardship of the land.

In the realm of social welfare, housewives were leading activists in the 19th century, advocating for the rights and well-being of marginalized populations. Many women worked to establish charitable organizations, homes for the elderly and orphaned, and programs to assist the poor and disadvantaged. Housewives also supported campaigns for social reform, including housing rights, healthcare access, and child labor laws.

The invisible hands of millions of Nineteenth Century housewives were critical for weaving the fabric of life in our Twenty-First Century.

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