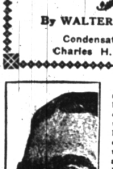
CONDENSED CLASSICS

ALL SORTS AND CONDITIONS OF MEN

By WALTER BESANT

Condensation by Charles H. Lincoln



Sir Walter Besant, novelist and biographer, lover of London and of the poor folk who lived in the slums of the British metropolis, was born at Portsmouth, England, Aug. 14, 1836. He died on June 9, 1901.

Besant was one of the most many-sided men of his time. He was educated at King's college, London, and at Cambridge; he taught in college on the picturesque island of Mauritius; he was secretary of the Palestine Exploration Fund. He earned the undying gratitude of scores of struggling young writers by establishing the Society of Authors, which kept them from being duped by unscrupulous publishers and editors. He labored indefatigably to improve the conditions of the poor.

Of his many novels, "All Sorts and Conditions of Men" stands out above the others—a tale of the poor that gripped the minds of his readers.

THE girl was the greatest heiress in England. On the morrow she was to leave the university where, in anticipation of assuming the responsibility of her fortune, she had acquired all of the theory of political economy that text books could give her. Speaking to a girl friend, she summed up the sources of her wealth:

"To begin with, there is the Brewery. You cannot escape from a big brewery if it belongs to you. You cannot hide it away. Messenger, Marsden & Company's Stout, their XXX, their Old and Mild, their Bitter, their Family Ales (that particularly at eight-and-six the nine-gallon cask, if paid for on delivery), their drays, their huge horses, their strong men—these things stare one in the face wherever you go. I am Messenger, Marsden & Company, myself, the sole partner in what my lawyer sweetly calls the Concern."

Also there was an unconscionable sum of money in the Funds. And whole streets of houses.

Yet Angela Messenger never had been inside one of her own houses. Never had visited her brewery. She knew all the theories about people; but she didn't know people themselves. She resolved:

"I efface myself. I vanish. I disappear. Your Angela will be a dressmaker, and she will live by herself and become—what her great grandmother was—one of the people."

This was in June, 1881.

For a long time to come, fashionable London would see Angela Messenger no more.

But in Whitechapel district, a charming young woman claiming the name of Kennedy appeared from nowhere in particular, to open dressmaking rooms.

At Mrs. Bormalack's boarding house she met the man.

The man had all of personal refinement, education and aristocratic poise that was to be expected in the favorite member of the family of Lord Jocelyn Le Breton. Reaching the age of twenty-three, he had been told the secret of his birth; his only claim upon that home of wealth and social distinction was one of gratitude. For, in truth, he had been the child of a sergeant in the English army; and instead of Le Breton, his name was Goslett—Harry Goslett, the first name being pronounced 'Arry in the neighborhood where he had been born.

Free to make his choice, he resolved to go back to his own people.

Mrs. Bormalack's boarding house was old and mean.

The boarders numbered an elderly couple from a New Hampshire town, hugging the delusion that they were rightful owners of a peerage, and awaiting the day when their rights would be recognized; a sleight-of-hand performer out of employment, who bored his fellows by practicing his magic upon them; a learned scholar from Australia, who claimed the discovery of the original tablets of stone upon which the Ten Commandments had been written, but who was deprived of the glory of his great achievement by the jealousy of rival scholars; a clerk in the great brewery, who for thirty years had labored under suspicion of stealing certain valuables from a safe of the Concern—holding on to an ill-paid position through the decades, without hope of promotion or fear of discharge, until guilt might be proven or the missing valuables discovered.

In such surroundings, Angela and Harry naturally gravitated toward each other. Without question, they took each other at face value.

Their talk naturally would come around to the wealthy Miss Messenger—whom none of those concerned with the story except Miss Kennedy ever had seen. They would speculate as to what they would do with her money, if they had the opportunity.

The cabinet-maker, Harry, had ideas. He had observed a lack in the life of the East End of London, with its two millions of people. "We have no pleasures; a theater and a music hall in Whitechapel Road. That has to serve for two millions of people. Now if this young heiress wanted to do any good, she should build a Palace of Pleasure here."

"Let us talk over your Palace of Pleasure," she said.

And as time went on they elaborated and amplified the idea, as the needs of the people among whom they lived became more apparent to them. To him it was a fanciful idea, largely of interest because it gave him opportunity to talk with the little dressmaker. To her, it was the opportunity for which the greatest heiress in England had gone searching in Whitechapel.

But first came the "Stepney Dressmakers' Association." Never before had London seen such a business, conducted upon such extraordinary principles. The young women employees actually were encouraged to leave their work at certain hours, for exercise and play. They were furnished appetizing food at the expense of the shop. Lawn tennis courts were provided for them. In the evenings, they were encouraged to dance and sing. And a share of the earning of the establishment was theirs.

Miss Kennedy's father in this narrative was supposed to be the wealthy Miss Messenger's of the brewery. The young cabinet-maker, already deep in love with the dressmaker, suggested that Miss Kennedy might persuade Miss Messenger to start the Palace of Delight, as he now called it.

"What is a Palace of Delight," he was asked.

"Truly wonderful it is," said Harry, "to think how monotonous are the gifts and bequests of rich men. Schools, churches, almshouses, hospitals—this is all that is their monotonous round." Then he proceeded to give his imagination full sway in a day-dream that, unknown to him for the time being, was to become a wonderful reality through the magic of the Messenger millions.

While the Palace was growing, Miss Kennedy, through her supposed influence with the unseen Miss Messenger, was bringing sunshine into the lives of the poor folk of Mrs. Bormalack's boarding house. The seekers for a peerage were set up in the Messenger mansion in the city, and had a taste of all that wealth could bestow. The discoverer of the Tablets of Stone had his discovery put into a book, and was sent home to Australia glowing with joy and pride. The sleight-of-hand man was given opportunity to prove his skill, and proposed marriage in return. All this through the dressmaker's "influence" with the heiress of the brewery.

The young cabinet-maker, for his part, found the long-missing valuables and freed the old clerk from the suspicions he had labored under for thirty years. At the same time, Harry discovered proof that he himself was a fairly well-to-do person.

He laid his heart and fortune at the feet of the dressmaker. The day for the wedding was set.

All this time, be it remembered, the young man had no inkling of the girl's identity; nor did he know that his imaginary Palace of Delight actually was taking form in brick and stone. The girl, however, had long since discovered the secret of Harry's life.

Harry saw his Palace of Delight only when all was completed. It contained a great hall, where a thousand couples could dance without crowding. On wet days it was to be a playground for children. There was a concert room, with organ and piano and a platform for scenes for painting, drawing, wood-carving and all manner of small arts.

"In the Palace of Delight," said Angela, "we shall not be like a troop of revellers, thinking of nothing but dance and song and feasting. We shall learn something every day; we shall all belong to the same class. This is our own palace, the club of the working people; we will not let anybody make money out of it. We shall use it for ourselves, and we shall make our enjoyment by ourselves."

The first notes of the great organ of the Palace were the wedding march of the girl and the man. The first festivities within the walls attended their wedding feast.

And still the man whose imagination had given birth to these marvels had never guessed that his bride was anything but what she seemed.

The truth came to him only when in the evening, she came to him no longer clad as a simple dressmaker, but radiant in white satin, mystic, wonderful, with white veil and white flowers, and round her white throat a necklace of sparkling diamonds, and diamonds in her hair.

"Take her, my boy," said Lord Jocelyn proudly, "But you have married—not Miss Kennedy at all—but Angela Messenger."

Harry took his bride's hand in a kind of stupor.

"Forgive me, Harry," she said, "say you forgive me."

Then he raised her veil and kissed her forehead before them all. But he could only do so because all in a moment the sense of what this would mean poured upon his brain in a great wave, and he would fain have been alone.

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CONDENSATIONS

To prevent motion picture fires an inventor has planned an attachment for projecting machines that envelops flame extinguishing chemicals to be immediately applied should a film ignite.

Metal toes and heels have been given shoes invented for tight-rope walkers to make contacts with a wire included in their ropes, causing lights to flash from various points on their costumes.

Norwegian interests will conduct an airplane freight and passenger service between points in their own country and to neighboring countries.

The mattress in a bed invented by a Frenchman is supported on springy slats that run from the head to the foot and are arched upward in the center.

With a new steel alloy, machine tools with many cutting edges are being cast practically in their finished forms instead of being ground from blanks.

AMERICANS CONSUME FEW FISH COMPARED WITH OTHER NATIONS

The Sooner a Fish Can Be Served After Being Caught the More Appetizing It Will Be.

(Prepared by the United States Department of Agriculture.)

Many families during the war formed the habit of having two or three fish days a week and some of them have kept it up ever since. Many others, if they tried it, would find that the use of more fish adds pleasant variety to the meals.

America has as good a fish supply as any country in the world, say food specialists of the United States Department of Agriculture, but Americans eat less fish than the people of many other countries. For instance, in England an average of 65 pounds of fish yearly for each person is eaten, while here the average is only 18 pounds.

All told, there are said to be about 100 kinds of edible fish available in the United States, but most persons are familiar with not more than a dozen. It is a good plan to try new kinds of fish whenever there is an opportunity and, if they are not available in the local market, to suggest to the fishman that he add them to his supply. Also, if fresh fish cannot be obtained, many kinds of salt, smoked and canned fish can be obtained anywhere at any season of the year.

How to Select a Fresh Fish.

Whenever possible, it is best to go to the market and select fish. A fresh fish has full, bright eyes, bright red gills, firm flesh and a fresh odor. The flesh along the backbone should be examined with special care, because that is where a fish spoils first.

Frozen fish should be bought in that condition and thawed in a cool place just before cooking. Much of the prejudice against frozen fish has come from the fact that it was thawed out some time before it was sold. Fish does not change in flavor and food value so long as it remains frozen, but it spoils very quickly after it is thawed.

Broiled Fish.—Broiling over coals or under the gas flame until brown is a favorite way of preparing the smaller fish. Fresh fish of one to two pounds size, or smoked fish, such as finnan haddie or white fish, are delicious served in this way.

Wash the fish, split, season, dot with fat, place on a greased broiler and broil until the flakes can be easily separated. If a gas broiler is used, place the rack several inches below the flame and brown. Sliced lemon makes an attractive garnish and, gives additional flavor and food value.

Boiled Fish.—Boiled fish is easily prepared and, when served with a well-seasoned sauce, is delicious. Cook whole or, if too large, cut in pieces. Cover with boiling salted water, but do not allow it to boil rapidly, as hard boiling breaks the fish. Cook for ten minutes per pound. Strong flavored fish, such as carp, is improved by adding a half cupful of vinegar to the cooking water.

Baked Fish.—Use the whole fish or a piece from the middle of a large one. If desired, stuff with mashed potatoes, cooked rice, or bread crumbs well seasoned. Cut gashes down the back and insert strips of salt pork or dot with fat. Dredge with fine corn meal or flour, place in a baking pan and cook till tender, allowing ten to twelve minutes a pound. Sometimes fish is baked in a tomato sauce or in milk enough to cover the bottom of the pan.

Fried Fish.—Small fish may be fried whole; larger ones should be cut into pieces suitable for serving. Roll the fish in corn meal or flour, or dip it in batter, or in bread crumbs, egg, and again in crumbs. Fry in deep fat, or in a small amount of fat in a skillet. Fish fried in deep fat is less likely to be greasy than when fried in a pan.

EGGS QUITE USEFUL FOOD FOR CHILDREN

If Overcooked They Are Likely to Cause Indigestion.

Best Ways of Serving Them for Young People Are Poached, Soft Boiled or Coddled—They May Be Scrambled for Change.

(Prepared by the United States Department of Agriculture.)

Eggs are especially useful food for young children. The chief point to remember in preparing them for children is that they must not be overcooked for such are likely to cause indigestion, say food specialists in the United States Department of Agriculture. Every one knows how the heat of cooking hardens the egg, and it is easy to understand why the digestive juices might have difficulty in penetrating such hard substance as the white of a hard-boiled egg. Overcooked yolks are also thought to be hard to digest. However, when eggs are cooked in the shell, the heat reaches the white before it does the yolk, and there is more danger of the white being overcooked than of the yolk. The best ways of serving eggs for children are poached, soft boiled, or coddled, though they may be scrambled for a change if one is careful not to scorch the fat used nor to overcook the egg.

Many means have been suggested for cooking eggs in such a way that the yolks will be cooked and the whites will not be overcooked. One of the most satisfactory is by coddling, which is done as follows: Allow a cupful of water to each egg, bring the water to the boiling point, remove it from the fire, put in the eggs, cover the dish closely, and leave the eggs in the water for about seven minutes. There is some uncertainty about this method, for eggs differ in weight and also in temperature at the time the cooking begins. On the whole this method can be more depended upon than others. Good results can be obtained by pouring hot water over eggs, if the same dish with the same amount of water is always used, but each cook must make her own rules.

Roll Pastry Lightly.

Pastry should be rolled lightly that the air may not be pressed out of it.

Make Skirts Keep Shape.

Skirts keep their shape well when hung up in a press which grips the folded bands, or, if this is not to be had, a couple of safety pins will keep the bands secure and so insure even hanging.

Handy Chest of Drawers.

A little chest of drawers covered with cretonne or a range of small boxes of the same kind and kept on a shelf can be used for keeping lace, ribbon, gloves and other accessories.

RICE-STUFFED STEAK LIKED

It Is Good Eating and Possesses Additional Advantage of Extending Small Amount.

Stuffed steak is good eating, and possesses the additional advantage of extending a small amount of meat. The following recipe for this dish is recommended by the food specialists in the United States Department of Agriculture:

1 pound round steak.
2 cupfuls boiled rice.
2 tablespoonfuls chopped parsley.
1 teaspoonful onion juice.
Salt.
Paprika.

Blend the rice with the seasoning. Pound the steak until thin. Spread the steak with a layer of the rice stuffing about three-quarters inch thick. Roll and tie in shape or fasten with skewers. Put in a covered pan with enough water to keep from burning and cook in the oven for 30 minutes. Take off the cover and brown before removing from the oven. Thicken the stock left in the pan for gravy.

Or, if preferred, make individual servings. Cut a three-inch square of steak, place a tablespoonful of the dressing in the center, roll the steak around it, and fasten. Place it in a pan with a little water and cook as the roast was cooked. This steak is very good served with a tomato sauce.

Household Questions

Place a broom on its handle end when not in use.

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Before cleaning a radiator put dampened newspapers under radiator to catch dust.

• • •

The general proportion for gelatin is one ounce of gelatin to a quart of liquid.

• • •

Fish can be scaled easily if put into boiling water for a minute before scaling.

• • •

Pieces of oilcloth pasted on the bottom of tin bread boxes will prevent them from rusting.

• • •

When sewing always thread needle before cutting the cotton from the spool and make the knot at the freshly severed end.

• • •

When using bread flour for pastry, add a little more shortening to overcome the glutinous quality.

• • •

Canned pears are delicious drained, sprinkled with powdered sugar, sauted until brown and served with chocolate sauce.

• • •

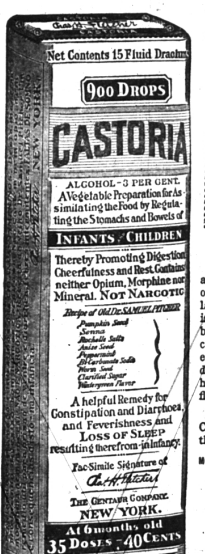
When eggs are being fried the fat usually sputters about. This can be prevented by shaking a little cornflour into the pan before putting the eggs in.

Shame on Them.

PERHAPS there are a few mothers who do not know the virtues of Fletcher's Castoria. Perhaps there are a few who know that there are imitations on the market, and knowing this demand Fletcher's. It is to ALL motherhood, then, that we call attention to the numerous imitations and counterfeits that may be set before them.

It is to all motherhood everywhere that we ring out the warning to beware of the "Just-as-good". For over thirty years Fletcher's Castoria has been an aid in the upbuilding of our population; an aid in the saving of babies.

And yet there are those who would ask you to try something new. Try this. Try that. Even try the same remedy for the tiny, scarcely breathing, babe that you in all your robust womanhood would use for yourself. Shame on them.



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Believe him when he tells you—as he will—that Fletcher's Castoria has never harmed the littlest babe, and that it is a good thing to keep in the house. He knows.

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For China's Health.

Effective work in health education has been accomplished through the school children in China. The American Junior Red Cross members have thrown their efforts into the work already done by welfare organizations. In the fifth health campaign conducted by the Y. M. C. A. the juniors loaned their services in addition to contributing money. They took part in the health parades, carrying large models of flies, mosquitoes, rats and other enemies to health. The older boys conducted open-air classes in the market places, where regular instruction in personal hygiene was given to children and incidentally to the grownups who were looking on. They distributed handbills and gave street-corner lectures on health. Being born actors, they advanced the cause greatly by giving health plays. Part of the contribution from the national children's fund is used in making a survey of "gutter snipes," the destitute children in Shanghai, and in furthering the campaign against blindness.

What's the Difference?

"We have filmed your book, professor," said the moving picture director, "and a check for $5,000 is waiting for you."

"But I hardly feel that I should take it," replied the college professor. "I saw the photoplay and it doesn't resemble the book at all. You see there has been a mistake—"

"Oh, don't let that trouble you. Our scenario writer can turn anything into a photoplay, no matter what it is. By the way, what was the name of your novel?"

"That's what I want to explain," answered the professor. "I made a mistake; instead of sending you my novel I sent you my textbook on algebra."—Cartoons Magazine.

Jud Tunkins.

Jud Tunkins says maybe the fact that people don't read Dickens and Thackeray as much as they used to is 'mebbie the fault of the book agents.

The ravens fed Elijah, and possibly Elijah wasn't very particular.

Have You Heard This?

A Sunday school teacher was trying to explain the parable of the tares.

"Can you tell me any person who is like the evil one who sowed the tares?" she asked.

A hand instantly shot up from the foot of the class.

"Well, David," she asked, "what person are you going to say?"

"Please, ma'am," replied David, "my mother."

"Why?" asked the teacher in astonishment.

"Because," answered he, eyeing his patched clothes, "she sews tears."—Roseleaf.

Beyond His Comprehension.

"A curious case came up in the Court of Domestic Relations this morning."

"What was it all about?" asked the meek little man.

"A wife charged that her husband cut out the department store advertisements from the family newspaper before he'd let her read it. He was a brute, wasn't he?"

"Certainly," replied the meek little man. "But what I don't understand is how he managed to get hold of the paper first."—Birmingham Age-Herald.

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