

Secret Bread

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Excerpt: ... though with his mind he still admitted the absurdity of it, could even look at his own state dispassionately, he yet had to admit the fact. It was some time since he had been near Boase, because, although the Parson never so much as hinted it, Ishmael knew he was not in sympathy with him over this. Annie he felt he could hate for her antagonism, which, as long as it had been against himself alone, he had not minded; even Vassie would not yield altogether and come in on his side. Blanche had to fight the lot of them, he told himself-resentful, fearful lest they should frighten her away. But at the bottom of it all was the fear, the distrust of her which he refused to recognise. On this morning as he went down over the fields to Mrs. Penticosts he was more uneasy than ever before-he knew it was not his imagination that she had been different these last few days; he began to be beset by vague fears to which he had not dared give form even in his own mind, much less in any speech with her. Yet since the dance he had faced the conclusion that they could not go on as they were, that Blanche must either agree to a wedding or a final parting.... He reached the cottage and had to wait awhile till Blanche, pale and grave, came to him in the little parlour. Come out, he said to her. Theres a lot of things I want to say, and I cant here. The rooms too small. Blanche hesitated, seemed to be weighing something in her mind, and then agreed docilely; she put on a hat, and then went beside him towards the cliff. As they went Ishmael tried to take her hand, trying to capture with it some of the spirit of joy which had fled, but she was carrying a little bag, which she snatched away; there came from it a crackle as of a letter.... They went down on to the cliff together and stood awhile in a speechless constraint among the withered bracken. It was a day of sunlight so faint it seemed dead, like some gleam refracted onto the pale bright sky, and so

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