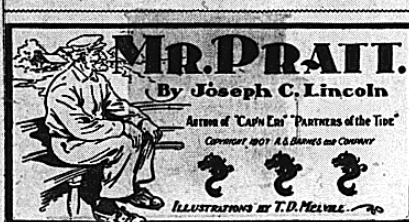




"Perhaps You'd Like to Hire the Whole Shebang?" Says I, Sarcastic.



CHAPTER I.

The Master.

I heard about the pale first from Emeline Eldredge, "Emmie T." as I always call her. She was first mate to the cook at the Old Summer Home house that summer. She came down to the landing one morning some breakfast and gave alongside of where I was sitting in the stern of my sloop, the Dora Bassett, untangling fish lines. She had a tin pail in her fat, indicating that her sailing orders was to go after milk. But she saw me and ran down to the boat to give me a start.

"My eldest, Mr. Pratt," says she, "have you heard about Nate Scudder?"

"Yes," I say. "Ever since I come to Westmouth."

"I mean about what him and his wife has just done," says she. "It's the queerest thing! You'll never guess it in the world."

"Ain't been giving his money to the poor, has he?" says I, for, generally speaking, it takes a strong man and a cold skull to separate Nate Scudder from a cent.

"Oh, ain't you the funniest thing!" she squeals. "No indeed! He's let his house to some city folks, and—"

"Ain't that the cook calling you?" I ask. I'm a housewife when it comes to Emmie T.; I like to take her in small doses—she agrees with me better that way.

It was the cook, and Emeline lifted off, after the milk, only stopping long enough to yell back: "Folks—say they're dreadful rich and stylish. I'll tell you next time I see you."

Well, I called, she wouldn't—not if I saw her first—and didn't pay no more attention to the yarn, except to think that June was pretty early for city folks to be renting houses. There was only three or four boarders at the Old Home so far, and I was to take a couple of 'em over to Trumet in the sloop that very day.

But, while we was on the way over, one of the couple—sort of a high-toned edition of Emmie T., she was—she turns to her messmate, another pippet from the same coop, and says she: "Oh! say! I says. 'Have you heard about the two young fellows from New York who've rented that Scudder house on the—what do they call it? Oh, yes, the Neck road.' I heard Nettie Brown say they were too dear for anything. Let's drive past there to-morrow; shall we?"

So there it was again, and I began to wonder what that two young Nate had looked. I judged that they must be a kind of goldfish or he wouldn't have baited for 'em. Nate ain't the man to be satisfied with a mess of scuppin'.

I landed the boarders at Trumet and they went up to the village to do some shopping. Then I come about and the harbor to show hands with the Trumet light keeper, who is a friend of mine. His wife told me he'd gone over to town, too, so I come about and back to the landing again. And I'm blessed if there wasn't a mackerel nag himself, setting on a mackerel keg at the end of the wharf and looking woe.

I hadn't hoisted the jib on the way down, and now I let the mainmast drop and went forward.

"Hello, Nate!" I called, as the Dora Bassett slid up to the wharf.

He kind of jumped, and looked at me as if he'd just woke up.

"Hello, Nate!" he says, "I was out."

Then he turned his eyes toward

York that I sell emberries to. He said a couple of friends of his wanted to come to the party on the pier where 'twas quiet. Did I know of such a place round here? Well, course I wrote back that 'twas nice and quiet right at our house. There wasn't no lie in that, was there, Sol?"

"No," I says. "I should say 'twouldn't be having the truth too close. If you said there was more quietness than anything else down on the Neck road."

"Well," he goes on, not noticing the sarcasm, "I wrote and never got a word back. Me and Hully had given up hearing. And then, yesterday morning, they come—both of 'em. Nice looking young fellows as ever you see, they are; dressed just like the chaps in the clothes advertisements in the back of the magazine. And the biggest one—there's both half as tall as that neat, seems so—he took up his hat and says, kind of lassy and grand, like a steamboat captain:

"Mr. Scudder?" he says.

"That's my name," says I. I was kind of suspicious; there's been so many sewing-machines agents and such round town this spring. And yet I'd ought to have known he wasn't no sewing-machine agent.

"Ahh!" he says. "You've been expecting us, then. Has the luggage come?"

"What in time did I know about his luggage?" he asks.

"No," says I. "Tain't."

"Oh, well, never mind," he says, just as if a ton or two of baggage didn't count anyway. "You give us two sleeping rooms, two baths, a sitting room, and a room for my man?"

"Two baths?" says I. "Can't you take a bath by yourself? You seem to be having lots of funny jokes with me. Would you mind saying what your name is and what you want?"

"He looked me over sort of odd. 'Beg pardon,' he said. 'I thought you were expecting us. Here's my card.'"

I looked at it, and there was the name Edward Van Brunt, printed on it. Then I began to get my bearings, as you might say.

"Oh, I says, see."

"So glad, I'm sure," he says. "Now can you give us the sleeping rooms, the baths, and the room for my man?"

"Jump! says I, looking back at the house behind me. If me and Hully bunked in the henhouse and the chore boy in the cellar, maybe we could accommodate you. This is all but the bath. You'd have to take turns with the wash tub for them, I says.

"He laughed. He was so oversteering cool about things that it sort of riled me up.

"Perhaps you'd like to hire the whole shebang?" says I, sarcastic, pointing to the house.

"He looked at it. He looked sort of cheerful, with the syringa over the door and the morning-glories hiding where the whitewash was off.

"Good idea," he says. "I would."

"Well, that was too many for me! I went into the house and fetched out Hully. When—she's my wife. There ain't no more in this town can beat her when it comes to managing and business, if I do say it.

"How long would you want the house?" he says, looking at me. "I told her what was going on.

"A month," says Van Brunt, turning to the other city fellow. They, Martin, T. looked at me.

"All right," says Van Brunt. "How much?"

"Thinks I, 'I'll scare you, my the fellow. And so I said 'A month.' Well, I don't know. Maybe, to accommodate, I might let you have it for two hundred." I sort of edged off then, thinking my wife'd be mad; but he wasn't—not him. Two hundred it is," he says, and fished out of his blank book and one of them pocket pens.

"Name's Scudder?" he asks.

"Yes," says I. "Nathan Scudder. One T in Nathan."

"So, you know as you'll believe it. Sol," says Nate, flashing up, "but that fellow made out a check for two hundred and passed it over to me like 'was a post stamp. What do you think of that?"

I didn't know what to think of it. On general principles I'd say that a man who wanted to board with Nate and Hully Ann Scudder was crazy anyhow; but of course these fellows didn't know.

"It beats me, Nate," I says. "What do you think?"

"Blessed if I know!" says Scudder, with another of them long breaths. "All I'm sure of is that they're up home, with the parlor blinds open and the carpet fading, and me and Hully's living in the barn. She's doing the cooking for 'em till this 'morn' of their come. Land knows what kind of a man he is, too. And that check on a New York bank, and I've just had him up to Trumet here with it, and the cashier says 'twell be a week afore I know whether it's good or not. And I can't make out whether them two see above, or bustle, or what. Me and Hully can't neither. I never was so worried in my life."

I kind of chuckled down inside. The fellow who wanted to board with Nate Scudder was the slightest to the biter's leg bit of anything I ever come across. And just then I see my two passengers come.

"Well, cheer up, Nate," I says. "Maybe you'll get the reward, whether it's lunatic or taker. Only you got to look out and not to be took up for an accomplice."

He fairly strutted up when I said that, and I laughed to myself all the way out of Trumet harbor. One thing I was sure of: them two New Yorkers must be queer birds and I wanted to see 'em, 'twas what you think.

"'Twas this way," he went on; "I got a letter from the fellow in New

POINTS CONCERNING THE USE OF STARTERS

Practical Suggestions Which Will Prove Helpful to Butter and Cheese Makers—By L. D. Bushnell, Michigan.

A growth of micro-organisms in a milk and cream starter as milk, when or beef test, is called a culture. If only one species of micro-organism be present the growth is called a mixed culture; but if two or more be present the growth is called a mixed culture. For us to be thoroughly familiar with a starter we must understand a culture, because a starter is used in daily operations is generally a culture containing one species of micro-organisms. In some few instances "pure" or "mono" micro-organisms are found that harmonize in their modes of growth, a mixed culture is better, thereby bringing about useful results than when developed

separately. The starter is used to overcome obnoxious micro-organisms and adds to the finished product the desired flavor, aroma, keeping quality and perhaps other essential properties. Starters are of two general classes, viz., natural and commercial. Under the head of natural starters are placed all those originating at home, usually by selecting and setting aside until lapped a quantity of carefully drawn mixed milk. In the whole milk, sour cream, and whey are sometimes used in this capacity. A starter produced in this way may contain several species of micro-organisms. Thus it is not difficult to understand why a starter produced by natural souring may develop taint or become

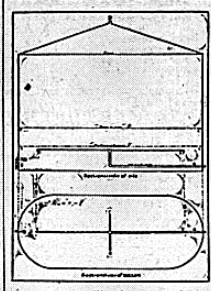


Fig. 1.

The exact period of time to heat cannot be given, for such depends upon the heat present in the vigor with which the water is boiled. Tests may be made with a thermometer to determine this point. If kept at 210° F. for 30 or 40 minutes at each period for four consecutive days, sterilization will be effected in case of small quantities of milk. This, however, depends upon the amount of milk in each bottle.

A test for jars of milk supposed to be sterile may be made by placing them in a warm room for a few days. If no visible change takes place we are practically assured in saying that the milk is sterile.

The culture of lacte organisms may be introduced as directions on the package indicate, but using every precaution to prevent any of the material from coming in contact with the hands, neck of the jar, or other objects. If these precautions are not exercised the benefit to be gained from the use of sterile milk will not materialize. Under no condition should the cotton plug of a jar be removed after the first heating, and when about to introduce the starter, and then not longer than four or five seconds.

There are several factors which influence the time required for lapping, viz., temperature, activity of starter, and quality introduced. In order to have a culture at the proper stage when needed the temperature may be changed or the amount of the inocu-

lating culture raised to meet the requirements. Nothing but experience will determine these points.

The starter to be successful, must be transferred daily and some inexpensive transferer must be devised to meet all requirements. These transferers, in order to be successful transfers, must have something that will convey the proper amount, be easy of sterilization, and give freedom of handling. A vital with a wire handle, a piece of cloth wound loosely about a wire handle, or a small amount of cotton wound firmly about a wire, are some transferring tools easily made, and fully meeting all requirements. Of these transferers, the latter seems best fitted for all practical purposes. It is easily constructed by taking a wire which has been made rough on one end and some loose cotton batting. The cotton is wound firmly around the wire by holding between the thumb and first and second fingers.



Fig. 2.

The transferer should be placed in the milk before sterilization begins and should never be removed until ready for the transfer.

After inoculation and lapping, a safe transfer may be made by removing the plugs of both bottles and lifting the transferer very carefully from the lapped milk and placing it in the sterile milk, care being taken not to allow the wad to come in contact with anything during the operation. The plugs should not be transferred from one bottle to another, but should be removed as shown in Fig. 3.

Testing Eggs in Water.—A pail of any kind of water affords convenient means for testing eggs. A real fresh egg will sink; one that is not so fresh will topple around, apparently standing on its end; one that is spotted, lopsided and porous, while that of an old egg appears thin and shriveled. When shaken, a stale egg will rattle in the shell.

Wintering the Stock.—See that all stock goes into winter quarters in good condition, and likewise be sure you have sufficient feed to carry them through the winter.

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"Friend?" says the big one.

"Scudder said you had another man coming to his house," says I.

He smiled. "Oh, I see." Then he bent his head and spoke to me, "I smile, like as if he was amused at himself or his thoughts."

"I don't know that I should call him a friend," says I.

"Thanks, No, I wouldn't go so far as to call him a friend; and yet he's good," says I.

He smiled again, and the other chap, whose name I found out was Hartley—Marty Hartley—smiled too.

"The fellow Van Brunt belongs to," explained the Hartley one. They both smiled again.

I kind of jumped, I guess, when he said that. He began to look as if the say-lum idea was the right one, and this fellow that was coming was the keeper.

"Hully," says I, and nodded my head just as if the whole business was as plain as A B C. "Do you belong to anybody?" I says to Hartley.

"No," he says, "but he's doing time."

"Doing time?" says I.

"Yes," says he, "expiring kind of important like. 'Til the river, you know."

I chewed over for a minute, and all I could think of was that the fellow was in a clock factory or a watch-maker's or something.

"Watches?" I asks.

Hartley seemed to be tired of life to want to answer, but he chum did it for him.

"No," says he. "I believe it was post-studio on the show-down."

Well, this was crazy talk enough for anybody. I didn't want to stir 'em up none—I've always heard that you had to be gentle with lunatics—so I went on, encouraging 'em like.

"Studs, hey?" says I.

"Yes," says he. "He was a British beat, and Martin was all ball'd up in the street at the time—away from his apartments a good deal—and the B. B. annexed everything in sight."

The highest point of the outlet should be lower than the opening C, so that steam upon entering will not have to pass through water. For the support E, some light material should be used, as heavy metal or lead bodies (condense large quantities of steam; the perforated bottom, F, should have numerous openings to permit the free upward movement of steam; G, should be of wire netting. This causes a more uniform distribution of steam, thereby preventing many breakages.

As factories are not supplied with apparatus for the production of steam, a substitute may be made on the plan of an ordinary steam cooker with an inch or two of water in the bottom. When this plan is used sterilization begins when the steam begins to rise from the opening. A thermometer placed in the opening D, should register 210° F.

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