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CHAPTER XIX.—(Cont'd.)

Events accurately fulfilled Trask's prediction. The selection of a jury occupied the greater part of two days. Dave followed all the proceedings with an intense, nervous interest: Schlupfe seemed stolid and unconcerned. The two prisoners sat so far apart that direct communication between them was impossible, and from the first they took little notice of each other. Dave, leaning on the table in front of him, concentrated his attention on the juror who was being examined; Schlupfe lolled comfortably in his seat as one who had nothing to fear. Behind Dave sat his mother; at frequent intervals she would reach forward and touch or press his arm, striving to communicate her love and faith.

Once the jury was chosen, the trial moved rapidly. Mulkern, the District Attorney, made a brief opening address. He was a sallow, sharp-featured man, thin and tall, and he gave the impression of being both just and merciless. He outlined the case for the prosecution, commented on the peculiarly brutal nature of the crime, and closed by saying that he believed the evidence to be presented would warrant the finding of a verdict of murder in the first degree against each of the defendants.

He called Henry Morrison as the first witness. Morrison testified that he lived in the house adjoining Walsh's store, that on the night of September 15, at about eleven o'clock, he was in bed reading when he heard a shot and almost immediately, on the sidewalk under his open window, the footsteps of a man running. He had wondered about it for a moment before getting up to investigate; when he reached the window and looked out he saw a policeman pursuing a man who was then far up the street. He had not waited to see the outcome of the chase, but had hurriedly dressed gone out of his house and into the store. At first he saw no one; then he looked behind the counter and found Walsh lying unconscious, with blood flowing from a wound in the neck. With a handkerchief he had tried to stanch the flow, and then had telephoned to Dr. Curran and to police headquarters. And then he had run upstairs and roused Mrs. Walsh, who was asleep in the apartment over the store.

Trask cross-examined Morrison and asked him if he had not seen two men fleeing. Morrison said that he had seen only one; that the policeman was almost under his window when he looked and that he had taken just a glance up the street which had shown him the fugitive, perhaps a hundred yards away, that he had then drawn in his head and got ready hastily to find out what had happened.

"You wouldn't swear that there weren't two men running away?"

"No, but I saw only one, and my impression is that there was only one."

"You were, of course, very much excited, and didn't observe as carefully as you might have done—you were in a hurry to get away and see what had taken place?"

"That might be," admitted the witness.

Dr. Curran described the wound and explained that it was necessarily fatal. The man was in fact moribund when he arrived, which was within five minutes of receiving the telephone message. The skin round the wound was blackened and burned; the weapon had evidently been discharged with the muzzle almost touching the victim.

Dr. Kelly, the medical examiner, corroborated Dr. Curran and exhibited the 38-caliber revolver bullet that had been recovered in the autopsy.

Mrs. Walsh took the stand. She was a comely, middle-aged woman of character and self-control; she answered the questions quietly, and though her lips trembled and she sometimes seemed on the verge of tears, she did not break down. She looked frequently at the prisoners, from one to another, with an expression of sorrowful wonder rather than of vengefulness. Dave could not meet her eyes, but Schlupfe gazed back at her hardily. Her testimony was of no real importance; she said that she had been in the store talking with her husband at a quarter past ten on the night of the murder, and that a few minutes after eleven she had been roused from sleep and had come downstairs to find him dying.

Next Sheehan was called and testified to the circumstances under which he had made the arrest and to the difficulty which he and the lieutenant had had experienced in trying to draw a confession from the prisoner. Court was adjourned for the day with the lieutenant about to testify to the details of the confession.

Jerry, who had been in the room for part of the afternoon, walked home with his mind disturbed about many things. Schluphe's attitude of indifference and confidence was disquieting. It made Jerry wonder if Schlupfe knew things that Dave hadn't told, and would be able to prove facts to Dave's disadvantage. Moreover, Jerry looked forward to his own appearance on the witness stand the next day with uneasiness. In the two months that had elapsed since the night of the murder his dereliction from duty in letting Dave escape had troubled him but little. Now, however, it was giving him concern. Should he be obliged on the witness stand to narrate that episode? Would there be any way of evading it? He had not confided it to Trask; he couldn't quite bring himself to the point of going to a lawyer and asking advice about suppressing or evading the truth. Yet if the truth came out, it might not only affect most seriously his own future, but it might also be prejudicial to Dave. Not of an introspective habit, and disposed to look on the bright side of things, Jerry made up his mind after some pondering that he could tell a sufficiently truthful story without incriminating or doing an injury to Dave's case.

The next morning the lieutenant corroborated Sheehan's story of the confession, and, as Sheehan had done, told how obstinately Dave had resisted the effort to make him disclose his confederate's identity.

"So up to the time when you left Scanlan on that night he had not mentioned Schlupfe's name?" asked Maxwell in cross-examination.

"No, sir."

"When did you first learn that he had implicated Schlupfe?"

"About half an hour later, when Officer Donohue came to the desk and told me."

Officer Donohue was called. Mulkern, the District Attorney, asked him if his patrol on the night of the murder took him into the neighborhood of the crime.

"Yes, sir," Jerry answered. "I had just turned the corner from Ransom Street into Eighth when the thing happened."

"Tell what you saw."

"I heard a shot, and two men rushed out of a house some distance along the block and ran up Eighth towards Weaver Street. I chased them, but they got round the corner of Weaver Street, going south. I wasn't very far behind, and when I turned into Weaver Street they were both in sight. Where Seventh crosses Weaver, one of them took the turn to the left, and I went after him. But he had disappeared; I thought he'd gone into the alley between Seventh and Eighth, but I couldn't find him. The other fellow had gone up Seventh in the opposite direction; when I came out after searching for the first man, he wasn't to be seen. So I went back to find out what had happened. There were three women in the entrance to Walsh's store, kind of afraid to go in; Walsh was lying on the floor behind the counter, dead; Mrs. Walsh and Mr. Morrison were both there. I stayed until Officers Pinkham and Thomas came, and then I told them what I've told just now."

"What did you do then?"

"I finished my patrol and at two o'clock went to Station 9 to report. Then I learned that Scanlan had been arretsed and that Officer Sheehan and Lieutenant Murphy were still questioning him. I thought maybe Scanlan might talk to me, for I had known him well for years, so I went up to the room. I waited outside and heard him tell the story that Officer Sheehan and Lieutenant Murphy have told. Then I went in and asked Lieutenant Murphy to leave me alone with him a while. I talked with Scanlan and told him I thought he was making a mistake to feel that he was under an obligation not to give the name of the man that had fired the shot. He was very loath to do it, but after a lot of arguing I persuaded him. He told me the man was Schlupfe. He told me that he had just got done serving a month's time in the reformatory for drunk and disorderly, and he ran into Schlupfe when he was feeling down and out, and Schlupfe proposed the thing—all just as the other witnesses have described."

The District Attorney had no further questions to ask the witness; Trask rose to examine Jerry.

"You say, Officer Donohue that you used to know the defenant Scanlan; how well did you know him?"

"About as well as if he was my brother. We were together out at Millvale as boys, and we worked together in the Purroy Mills until they changed hands; Scanlan was about my best friend."

"He bore a good reputation among his fellow workmen?"

"Yes sir."

"This sentence that he has just served—drunk and disorderly—do you know anything about that?"

"I saw him early in the evening that it happened—his getting drunk. He was in Lapatka's place, sitting at a table with this fellow Schlupfe. He told me that he was out of a job, and I said if he would come to me the next morning I thought maybe I knew where there was one that he might get. Well, he didn't come, and when I tried to get track of him a few days later he'd disappeared. I never learned until the night of his confession what had happened to him—and then I didn't learn much. He only remembered he had been in Lapatka's place with Schlupfe; when he came to the next day he was under arrest, for the first time in his life."

(To be continued.)

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THE FAMILY PICKLE JAR.

From now until late in the fall, catsup, sauces and condiments can be made for the home. The housewife knows that these delicacies for the table will give zest to the plainest meal.

The prudent woman will conserve for future use during the winter and early spring the foods of summer, knowing that when wintry days come she can then successfully reap the results of her labors and please the family palate.

Do not use any coloring agent, alum or other chemicals; they are very dangerous. The food laws prohibit the sale of foods containing them. And many serious troubles can be traced directly to their use.

Use the best materials for successful results. It is vitally necessary to use all-glass jars when canning pickles, catsup, sauces, and so forth. The vinegar content of the food creates an action between the zinc covering of the top of the lid and its porcelain lining. The noticeable difference between imported catsup, sauces and condiments and those made at home is due to the use of malt vinegars, which are always used in Europe.

Do not cook pickles, sauces, catsups, and so forth in aluminum, copper or tinware. The porcelain-lined kettle is the proper kind.

The secret of keeping home-made catsup a pleasing red color is to tie the spices in a piece of cheesecloth. Long boiling is not necessary. Do you remember how the whole day long catsup boiled and boiled until it was sufficiently thick? Ah, I see you do, and how hot it was to stand over the kettle and stir and stir to prevent scorching. Now try my method.

To Can Tomatoes for Soup

Wash one basket of tomatoes and then cut in pieces and cook until very soft. Rub through a colander to remove the cores and skins. Return to kettle and boil for twenty minutes. Fill into sterilized pint jars and adjust the rubbers and lids, partially tightening. Process forty minutes in hot-water bath. Seal securely, then test for leaks and store in a cool, dry place.

Canned Tomatoes

Select basket of firm tomatoes and plunge into boiling water and then into cold water to remove the skins. Peel and core and then pack into sterilized jars. Fill jars to overflowing with tomato pulp. Adjust the rubbers and lids and process in hot-water bath forty-five minutes. Remove from bath, fasten lids securely and test for leaks. Cool, then store in a cool, dry place.

Drain the tomato pulp by turning the tomato mixture into a sieve and rubbing through sieve. This method of removing the water eliminates long boiling. This is a saving of fuel. The water drained from the tomatoes may be used for making vinegar.

Chili Sauce

Wash one basket of tomatoes, cut in pieces. Place in preserving kettle and add:—3 quarts of onions, peeled and cut in slices, 1 clove of garlic, peeled and cut in bits, 10 large, green peppers, washed, seeds removed and peppers chopped fine. Cook mixture until very soft and then rub through a very coarse sieve or colander. Drain fifteen minutes through jelly bag. Return to kettle and add:—1 pound brown sugar, 1 cup of salt, 1 quart strong cider vinegar, and the following spices tied in a cloth:—1 ounce celery seed, 1 ounce mustard, 3 tablespoons mustard, 5 tablespoons ground cloves, 6 tablespoons ground allspice, 3 tablespoons mace, ½ cup of salad oil. Cook until mixture is very thick. Fill into sterilized pint jars, adjust the rubbers and lids and place in hot-water bath for thirty minutes. Fasten lids securely, test for leaks and store in cool, dry place.

If these directions are followed carefully these will be delicious products for the winter without the loss of a single jar. Chili sauce may be placed in jars and sealed without processing if desired.

Pickled Onions

Use the small onions. Scald in boiling water for ten minutes to loosen the skins, and then plunge into cold water. Remove the skins, and then soak for twenty-four hours in brine that will float an egg. Then rinse in plenty of cold water. Place in a preserving kettle and cover with: 1 part skim milk, 2 parts water. Bring to a boil and cook gently for fifteen minutes. Drain, wash in plenty of cold water. Fill into bottles and cover with hot, spiced white wine vinegar. Seal in the usual manner for pickles and catsup.

Gherkins

Pick small cucumbers or kherkins. Wash, place in a strong brine that will fifloat an egg. Weigh down to keep them under the brine. Let stand for six days. Take from brine and rinse well. Place in a preserving kettle and cover with spiced cider vinegar. Cook slowly for ten minutes and fill into all-glass jars. Fasten securely and store in a cool place.

Sweet Pickles

Take the cucumbers or gherkins, as prepared in the foregoing recipe, from the brine and place in a preserving kettle. Cover with cider vinegar, and then to each quart of vinegar add:—1 cup brown sugar, 1 ounce mixed spices, 4 blades mace, 1 lemon cut in paper-thin slices and parboiled until tender, 1 clove of garlic. Cook slowly for fifteen minutes and then fill into all-glass jars. Seal and store in a cool place.

Sour Pickles

Wash fifty cucumbers and then place in a brine that will float an egg, for one week. Wash, place in a preserving kettle, and cover with cold water. Bring to a boil, cook for five minutes and then rinse. Place in a crock, packing tightly, and adding: 4 cloves of garlic, 1 dozen bay leaves, 1 ounce of mixed spices. Cover with boiling vinegar and cover the crock with a cloth and then with heavy brown paper. Tie with string and store in a cool, dry place.

Mixed Pickles

4 quarts of cucumbers, peeled and cut in 1½ inch blocks, 1 quart of small onions, 1 quart of cauliflower, 1 dozen red pepper pods, 1 lemon cut in thin slices and parboiled until tender. Remove the skins from onions and break the cauliflower into small flowerets. Parboil until tender. Place all together in preserving kettle and cover with: 1 part water, 2 parts cider vinegar. Adding:—1 cup of brown sugar to each quart of cider vinegar used. Now mix and add: 6 bay leaves, 2 cloves of garlic, 2 tablespoons whole cloves, 2 tablespoons of whole allspice, 1 tablespoon of mustard seed, 1 tablespoon of celery seed, 1 stick of cinnamon, 2 blades of mace. Bring to a boil and cook for fifteen minutes. Fill into all-glass jars and seal.

Change the drinking water two or three times a day and keep the drinking vessels clean.

If the ground is hard, file the edge of the hoe with a large flat file until the hoe edge is sharp. This will make the work comparatively easy.

Food Control Corner

For ignoring the regulation which calls for a reckoning for bad eggs purchased from producers or country dealers, over and above an allowance of one per cent., the William Davies Company and the Matthews-Blackwell Company, both of Montreal, have been forbidden to buy, sell or otherwise deal in eggs for 30 days. According to the regulations in force since June 1st last, every dealer placing eggs in cold storage is required to furnish to the operator of the warehouse, a statement in writing certifying that such eggs have been candled and that bad or unsound eggs have been removed. No licensee of the Canada Food Board is permitted to pay, or demand payment for bad eggs in excess of an allowed margin of one percent. of the total amount of the transaction. The object of the Canada Food Board was to make the handling of such eggs unprofitable for the dealer, who is now obliged to charge them back against those from whom they are originally purchased. In the case of the two companies under suspension, it was found that no attempt had been made to charge back for unsound eggs in this way, although the candling records showed percentages running as high as fourteen. A firm in Charlottetown has been disciplined in the same way for a similar offence.

It was manifestly nothing but fair that the public should not be called upon to pay for bad eggs. If a dealer purchases bad eggs and pays for them the least trouble for him would be to say nothing about it after finding the fact out by candling, but pass the eggs on into the channels of trade, where the consumer would eventually pay for the loss. Everybody else who handled the eggs, from the producer to the retail storekeeper would thus have charged their profits and expenses just the same. By the order of the Canada Food Board it is provided that bad eggs be reported and charged back to their source of origin so that the loss is borne by the parties responsible for their delay in reaching the market fresh. In these times of high prices for eggs and every other food commodity, the consumer is doubly entitled to fresh eggs bought in good faith in the regular way. Producers should be careful of the stock they sell and dealers should be watchful of the stock they buy.

H. Tom, proprietor of the Paris Cafe, 15 Notre Dame Street, Quebec City, has been ordered to close his restaurant for a period of seven days, commencing August 31st for manufacturing and retailing iced cakes contrary to the Order of the Canada Food Board.

The Canada Food Board has ordered Henry Wong, proprietor of the Boston Cafe, Three Rivers, Quebec, to close his restaurant, and his license has been suspended for a period of seven days, during which time he may not serve any meals or purchase any foodstuffs. Investigation by the Board's Inspectors showed that this restaurant had been serving beefsteak at all hours and bread in excess of the proportions permitted by the food regulations.

For violation of the Canada Food Board's Order regarding the sale of substitutes for wheat flour in a proportion of one to four, and for operating without a license, M. Kennedy & Company, Breadalbane, P.E.I. has been ordered to close his business commencing midnight, August 31st, and to remain closed until he receives a license from the Canada Food Board. During the period of suspension he must not purchase or sell or otherwise deal in food or food products.

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