

Flynn failed to do—knock out Carl Morris—a trick no other boxer has turned.

McCarty's father is Irish and his mother a full-blood Indian. Possessed of the physique, stolidity and craftiness of the Indian and the natural fighting instinct of the Irish, McCarty is ideally moulded for a fighter. He is 6 feet 4 inches high and weighs 215 pounds.

McCarty was born 20 years ago last St. Patrick's day (another fine asset) in Lincoln, Neb. He fought and won his first fight before he was 19 year old, scoring a knockout over Watt Adams, Canadian champion, in two rounds, on Jan. 7, 1911. Three months later he stopped Joe Grim in four rounds. Grim is the famous "Iron Man" of Philadelphia, whom Al Kaufman and Bob Fitzsimmons failed to stop.

McCarty's next battle was with Al Withers, whom he finished in 13 rounds. In the fall of 1911 Tommy Crawford, a Philadelphia heavyweight, was put to sleep in 30 seconds. Then he fought a brace of 10-round no-decision affairs, winding up his 1911 campaign.

He began the new year by knocking out Jack Harper in one round on March 19. Twelve days later he disposed of Bill Shulz, a 250-pounder, in 55 seconds.

Real fame did not come to McCarty, however, until he gave Morris a terrific beating, putting him out in the sixth round. The following week McCarty stopped Jack Reed in three rounds.

McCarty will meet the winner of the Charlie Miller-Soldier Elder heavyweight contest in San Francisco. If he wins that match his next opponent undoubtedly will be Al Kaufman.

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* **SANDWICHES.** *

Roll Sandwiches—Wrap fresh bread in a cloth which has been wrung out of cold water, using dry cloth to cover it on the outside. Let stand for several hours. When ready to use cut off the crust and cut in thin slices. Spread with any preferred paste.

Meat Sandwiches—Nearly all kinds of meat may be used for this purpose if cut in nice, thin slices. Rare roast beef may be seasoned with salt, pepper and tomato catsup. Thin slices of dill pickles added give more flavor. Chicken and turkey always make dainty sandwiches.

Club Sandwich—This is an expensive sandwich to buy, but does not cost much if made at home. It will almost constitute a whole meal. Toast the bread a light brown and not hard. Cut in triangles or diamonds either before or after the filling has been put in. Make the sandwich two or three stories high, according to individual taste. Filling—a lettuce leaf, then a thin slice of breast of chicken; then very thin boiled ham or bacon. The finish may suit the taste. A pickle or a stuffed or plain olive commonly used.

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Banana skins are fine shoe polish