



SATURDAY, JULY 16, 1910.

Johnson and Jeffries

Both Reno Principals Again Put On Pan For a Roasting.

Chicago, July 11.—The most savage attack that has been made on James J. Jeffries in connection with the recent fistic fiasco comes from the pen of H. E. Keough, one of the best known sporting writers in the middle West, who went to the coast to represent the conservative Chicago Tribune at the fight. In a letter telegraphed from San Francisco, to which city the writer went to pick up some of the aftermath of the fight, Keough openly accuses Jeffries of having been afraid of Johnson, says that his peculiar moods of the last few days of training were due to discovery that Johnson was in no fear of him, and insinuates that failure to fix things with the negro also had its effect. He says: "Those who were not deceived in Jeffries can afford to spare a corner of the mantle of charity for those who really are responsible for Jeffries' deception. Jeffries is not to blame. He showed only his real nature, which in his previous fights cleverer handlers than those who surrounded him in his last battle kept in obedience. Jeffries was made a fighter, not a born one. He never fought willingly. He never fancied the trade, except for the money, and he became champion of the world not through influences working from within, but through influences exerted from without. The man who was proclaimed the greatest of fistic champions always was a coward at heart."

BALKED ON THE SQUIRES MATCH

"When the influence which kept his cowardice from showing in the battles in which he won and defended his title was withdrawn, he quailed; when it manifested itself on the side of an opponent he collapsed utterly. Jeffries has tried to run out every time he has approached a match. There are men here who will tell you, and bring witnesses too, that it even has been necessary to delude him into the belief that his opponent had been fixed to 'lay down,' or that the referee would give him the better of it. "How he deliberately maimed himself before his match with Munroe, and how he abjectly crawled out of a fight with Bill Squires, leaving the man who made him holding the bag, will become matters of ring history when the facts which have been kept under cover as a matter of policy come out. Had he fought Squires, who afterward proved a momentary counterfeiter, he would have whipped him in a punch; then there would not have been a Tommy Burns to profane the title of champion and there would not have been a Jack Johnson to take it away from him. "None of all these things came out while Jeffries was being exploited by intriguing showmen as the only means of relieving a condition he created himself."

TRAINERS DID BEST THEY COULD.

"There should be no reflection on Jeffries' trainers. They performed a miracle by getting along as far as they did. They first had to create an atmosphere about him. This giant had to be constantly fed with assurances not only that he could be brought back to all the vigor of his former self, but that the man he had to whip lived in terror of him and would put up but a feeble resistance. Had the truth about Johnson's condition and condition brought to him and impressed upon him convincingly something would have happened to the white man's hope up in the Santa Cruz mountains long before the match was switched to Reno. "Had the truth about Johnson reached Jeffries about the time Gov. Gillett issued his ukase, Jeffries would have seized upon that pretext to break training and throw the match high in the air. This is the general belief now. Although he worked conscientiously in his own way to recover his physical form and strength, it was with the idea amounting almost to an undertaking to the quitting point. This thought sustained him to a week before the fight. "When he came to realize that the black man was no myth, that he could not depend upon outside help in disposing of him, terror seized him. His churlishness to visitors and impulses to skulk away and hide when persons on friendly missions came to his camp were ingeniously contrived as his dislike for adulation and so presented to the public."

DELANEY HAS LOST NO FRIENDS

"When he heard it for a fact that Delaney had his friends betting on the negro and that Delaney in person would manage the negro in the ring, it was all off with the boiler-maker. He could not sleep and became a prey to nervous dyspepsia. He was led to the ring like a doomed man to the electric chair. "One can search San Francisco from the ferry dock to the Presidio without finding one who has any sympathy to bestow on Jeffries. He estranged the old friends who were with him in his previous battles and has made no new ones among the

native sons. "Billy Delaney, instead of losing caste for lending the negro his assistance, has enhanced his popularity over in Oakland, where he makes his home. The Warwick of the prize fight is satisfied and at peace with himself and the world. Jeffries is the only man in all the world he would refuse to shake hands with, and no one as yet, has told him after hearing the details that he is to blame. "In the midst of the excitement in Chicago, Johnson took time to send Delaney a night letter, addressing him as 'Jack Johnson's manager,' and thanking him profusely. Delaney said, in showing the telegram, that Jeffries never did anything like that in his life. As to the manager's complaint, Delaney said: "There's nothing in that. I'm through with the fighting game. I won a good bit and made my friends or those of them as would listen to me, win well on Johnson, and that let's me out."

HOW GLEASON GOT IN ON IT.

"Jack Gleason motored over the mountains, from Reno, and was abroad on his native health last night. They are talking about Jack's luck in straying into a money-making condition which he had no hand in creating. The story goes that Jack was in light-marching order when he conceived the idea of going to Reno to fight, and found it expedient to throw down Jack Landrigan, who controls the petty municipality of Ocean View. Landrigan, it is said, secured a special permit for 45 rounds, put it in Gleason's pockets, together with \$500 expense money and a certified check for \$5,000 to use as a forfeit, and sent him East. When Gleason arrived in New York he found Rickard had the fight sewed up by an agreement with the principals. Happy Jack was bound to bring home something, however, and he went to Berger. Berger in turn told Rickard that there would be nothing doing with Jeffries unless Gleason was in. Rickard had to take Gleason, and has had him ever since. "Landrigan naturally thought he was included with Gleason, but Gleason eventually assured him he was not, and Landrigan was left 27 lots, which he had bought for a site for the arena at Ocean View. Finding himself on the outside, Landrigan got to work on the Oakland authorities, and is credited with taking the first step in having the fight moved out of Emeryville."

Chicago, July 11.—George Little, one time manager of Champion Jack Johnson, is back in Chicago with blood in his eye. His first breath was spent in denying the many statements which Johnson has circulated relative to crooked deals in their relations, while his second was utilized in the statement that he would not only start suit for libel against the black champion, but that he would make disclosures against the ring giant himself that would startle the pugilistic world and would set things in an entirely different light. As a starter—for more is promised—the erstwhile manager said that Johnson had not fought a square battle since he had been with him, and that the go with Ketchel just prior to the fight in Reno had been 'fixed.' This merely to start the ball rolling. "The charge that I tried to bribe him to throw the fight, or ever for a moment entertained such an idea, is a deliberate lie," said Little. "I am on my way now to New York to collect some \$3,700 which I bet on Johnson while we were there in December to fix up the articles of agreement. Bob Murphy, of the Alban Hotel, holds \$2,000 of this, and here is a receipt you may see, dated December 8, showing that I bet \$500 with Abe Attell on Jack."

MONEY UP, HAD TO STICK.

Little refuted all charges which Johnson had so far made against him. Then the castoff fight manager started in to tell the history of his dealings with Johnson from first to last, embellishing the whole with as fine a little story of double-crossing as was ever narrated. "The trouble really started in New York," said Little, "just after the fight articles were signed. I put up all the money for everything, giving Sullivan the \$10,000 for our appearance in the ring, and here is Sullivan's receipt to show for it. Johnson then had the bulge on me, and he knew it, and from that time on he led me more or less of a dog's life. "The real break came when they tried to beat me out of picture money. Rickard and Gleason were to have 33-1-3 per cent. of the film returns while the rest was to be divided in quarters between Jeff, Berger, Jack, and myself. Rickard had promised Coffroth a slice of the picture money, however, for laying down in bidding for the fight, as Coffroth later told me, and this slice they wanted to take out of my share. Kicked and left the camp. They tried to get me back, but I wouldn't go. "Then at the ringside I tried to lay back some of the money I had on Johnson, for I didn't like the way things looked. To start with, in New York, Berger had come to me with a proposition to divide everything 55 and 45, win, lose, or draw, the long end to go to Jeff, but this I refused stating that if any such division was made it should be half and half. We couldn't agree, and the division was made 75 and 25."

IN JOHNSON'S FAVOR HERE.

"But although Johnson never openly approached me with an offer to throw the fight, he acted queerly in lots of ways in this connection while I was still with him. He has had battles since I have been around, has been queer, and naturally I got rather dubious, for I was afraid of him. "I settled with them as I did simply because the whole bunch were fixing it up to sign new articles of agreement and make a new fight in an effort to cut me out of my share, but my contract was still good, and even if they had done this I could have stopped the pictures. Johnson still owes me about \$12,000, which I have advanced him, as he was always broke, and I am going to collect it. "He was never on the square with

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whip Jeannette? Joe is twice as tough as Langford, and Sam knows it as well as I do, and you can take it from me that he will pass up Jeannette just as he will pass me upon my proposition to fight him in private for \$20,000 a side. I made him a proposition before to fight Jeannette, and he passed it up, and still he wants to fight me for the title. "With these remarks out of his system about Langford and to the great surprise of all for the high opinion he has of Jeannette and the compliment he paid the local heavyweights, Johnson turned to other things. "I am delighted with the treatment I received since my fight with Jeffries. I have been welcomed on all sides and why, even in Reno I met the governor personally, and he said many kind things to me, and I was quartered at a hotel that never before held a colored man. "Now all this trouble and talk about race prejudice is bosh. There would be no trouble over the fight pictures or the result of the fight if the youngsters were watched wherever the films are shown. It's the boys that range from 12 to 14 years that cause all the trouble. It's not the grown folks but the wild boys who think they are doing something by starting rows with colored folk. The men that I have met since the fight have treated me fine, and even the staunchest supporters of Jeffries have welcomed me, for they all say I fought a good clean fight and won entirely on my merits."

JOHNSON LAUDS JEFFRIES.

"Now," continued Johnson, "there is another thing that hurts me, and it's the unjust way that some of the papers have treated Jeffries. It's a crying shame to try and intimate that he quit. A gamer man never drew on a boxing glove, and I have the highest respect for Jeffries, but can't see the same for some of his supposed friends. Jeff was worried sick, and his supposed friends are to blame for it all. Just recall that when I returned here with the title of world's champion that the whole country raised a hue and cry for Jeffries to return to the ring and fight me. When he answered that call as a soldier would, and went through a course of training that would have been a severe test to any one—and

JOHNSON NAMES TERMS FOR FIGHT WITH SAM LANGFORD

Will Meet Him in Private for a \$20,000 Side Bet, or If He Will Go and Beat Jeannette in Finish Bout—Praises Jeff. New York, July 13.—"Will I fight Langford? Say, will I ever pass up a fine spring broiler?" "That was Jack Johnson's answer and query, and his golden smile threw a glow over his apartments at 'Baron Wilkins' liquid emporium as he sat in his library to be interviewed. "Now this Langford matter has about reached a point where it's up to me to call Samuel's bluff. Here's what I am prepared to do: I will fight Langford, provided he will wager the \$20,000 he claims he has for a side bet. I am going to bring him out of that damn, for he never saw that kind of money, and what's more, you know it's a fortune when it comes to placing it up in real coin. I will have to be shown. Now, Samuel is due here, so I understand, within a few days. Let him put up that money and we will go in some side room, cellar, or out in a lot and fight it out. There need be no purse and all the trouble about training and the great expense that it incurs. I will take a night off from the show and fight him and let the winner take the \$40,000. "Samuel is after a fat and juicy purse, but why fool the public into paying out its good money for me to fight a man that I can almost name the round I can whip him in? Let's have it out in private, and that will settle it for all time. "There is one chance of Samuel getting away without putting up that kind of coin. He can't lick me and won't bet, and now here's another proposition: If he will agree to meet Joe Jeannette in a finish contest, I will back Jeannette, and perhaps if he can beat Jeannette he will not have to make that bet with me."

With Shotgun After Johnson.

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Richmond Independent Vs. Lexington Giants.

The Independent Base Ball Team has arranged a royal treat for the fans and fannies at Broad Street Park, Monday and Tuesday, July 18, 1910, when they cross bats with the tourists who are now touring the Northern states and scalping everything they meet. The Lexington Giants is unquestionably the best organized team this side the Mason and Dixon line, according to their record, but it is to be seen whether they can give the Independents the hook. Let the public patronize these games.

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WAY TO SET TABLE

SIMPLE DECORATIONS THAT WILL MAKE IT LOOK ATTRACTIVE. Present Day Table Etiquette in the Placing of Silver Explained—The Hostess Now Serves Herself First. To make a dinner table look attractive attention must be given to its decoration. For example, in the middle of the table there should be a pot of flowers or cut center, and radiating from the center at four corners there should be candlesticks, glass or silver. About the center may be laid any large fancy silver spoons as ornaments, and four small dishes, glass or silver. In one dish there should be jelly, in two others candies and salted nuts, and pickles in the fourth. One of these dishes should be placed between two candlesticks, only farther from the middle. These are left throughout the meal, except that the jelly and pickles are removed when the crumbs are wiped from the cloth; that is, before the dessert is served. No more than three forks are put at one place nowadays, others being brought in afterward if extra courses require them. A fork and spoon are used with dessert, and plates for each person are arranged before being brought from the pantry. A small dolly is put on each dessert plate, and on that is the finger bowl, also in a little plate. The latter should match the bowl. A second dolly should be placed between the bowl and its plate. A fork and spoon should be placed on each dessert plate, the silver resting on the margin. The fork should be on the left and the spoon on the right side, the handles pointing toward the person who will use them. When this plate is set on the table the guest removes the fork and spoon, putting one either side of the plate. She then takes the finger bowl, its plate and the dolly under and places them a little to the left in front of the dessert plate, which is thus left ready for the sweet when the maid brings it. When that course is finished the

Filet of Beef.

Put the short filet under the rump using two, if needed. Wipe, remove the fat, veins and tendinous portion in the middle. Trim into shape, run with salt, pepper and flour, and cover with beef fat, and some pork over the top. Put two slices of pork in the baking pan with a slice of onion and bit of bay leaf. Put the meat on this and bake in very hot oven 30 minutes. Remove scraps and serve with mushroom sauce poured round the meat. Cooking of Rice. To two cups of boiling water in the upper part of double boiler add one-half teaspoonful salt and one-half cupful of rice (washed). Cook directly over the fire for one minute. Place pan in lower part of boiler, half filled with boiling water, and cook about one-half an hour, or until the rice has absorbed all the water. Do not stir while cooking. The grains will be large, flaky, separate and unbroken.

FOUR GOOD, NEW SALADS

Something Out of the Ordinary and Specially Nice and Appropriate for Luncheons. The ingenuity of woman has, as yet, failed to discover anything more appropriate than a salad to serve as refreshment at the afternoon or evening party. Here are four novelties for such occasions: Cherry Salad.—One pint can cherry juice, one cup canned cherries, one dozen pimento olives cut in rings, one small cupful of celery, one-half cupful of black walnuts, one envelope powdered gelatin. Heat cherry juice to boiling point, over gelatin pour three tablespoonfuls of hot juice, stir until dissolved, then add remaining juice. When cold and beginning to thicken add other ingredients. Pour into oblong pan to mold. Serve in slices on lettuce leaf, with wafers and mayonnaise to which whipped cream has been generously added. Will serve eight. Wholesome Vegetable Salad.—Cut two potatoes into dice. Mix with them any vegetables on hand. Use peas or beans or corn, with no milk with it. If you have an apple, cut it up and toss it in. Add the meat of a dozen walnuts, chopped fine. Add a chopped stalk of celery. Cover with any good dressing, stirring it in lightly and using plenty. Serve on lettuce leaves. Chicken and Cheese Salad.—Cream together 1/4 cupful of grated cheese with one cupful of chopped chicken and mix with the following dressing: The yolks of three hard-boiled eggs rubbed to a smooth paste with three tablespoons of salad oil; add a teaspoonful mustard, half a teaspoonful of red pepper, two tablespoonfuls of salt, tablespoonful of vinegar. Garnish with slices of lemon and the whites of the eggs cut in slices. Jellied Salad.—To two teaspoonfuls of gelatin add enough water to cover it, and soak for a half-hour. Put over the fire a quart of water, bring to a boil, stir in the gelatin and a cupful of sugar, and, when both are dissolved, take from the fire and add the juice of two lemons. Turn into a bowl to cool.

Rice Muffins.

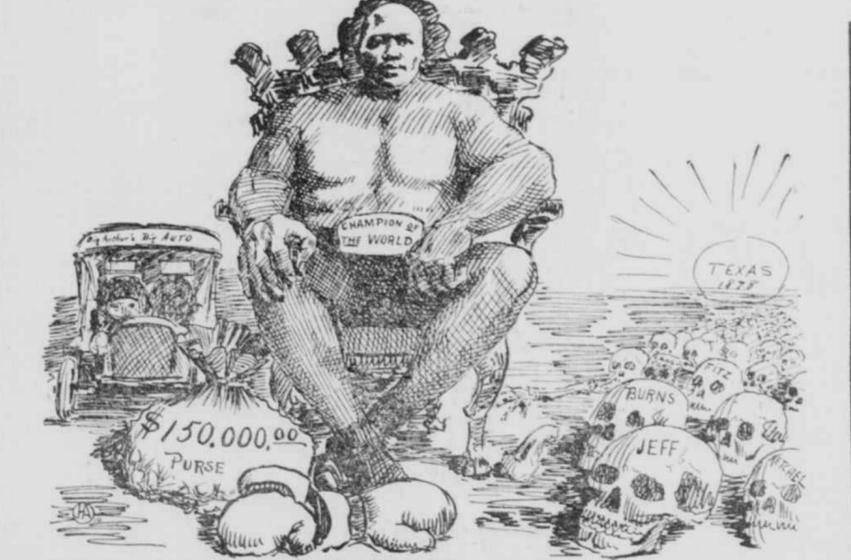
One quart flour, one egg, one-half cupful of sugar, one cupful of boiled rice, two scant teaspoons baking powder, one-half cupful of sweet milk, one-half cupful of thick cream, in which one-half teaspoonful of soda has been dissolved. It should be a rather thick batter. Bake in gem tins. Bride's Cake. Whites of six eggs, one-half cup butter, one and one-half cups sugar, one-half cup milk, two and one-half cups flour, one-half teaspoon soda, one teaspoon cream of tartar, one-half teaspoon almond extract. Bake 45 minutes or more in deep narrow pans. Cover with white frosting. Oatmeal With Dates. Add a tablespoonful of seeded and chopped dates to each dish of well cooked oatmeal and serve with sugar and cream.

Cowslip Wine.

To three gallons of water add seven pounds sugar. Stir, then add the whites of ten eggs well beaten. Bring to a boil quickly and skim. Boil for two hours. Strain through a hair sieve and set to cool. When lukewarm add a softened yeast cake spread on a slice of toast. Let stand overnight to work. Bruise one-half peck cowslips, put into a stone jar and pour the liquor over them, adding three ounces sirup of lemon. Let stand a fortnight to work, then strain and bottle.

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"Now," continued Johnson, "there is another thing that hurts me, and it's the unjust way that some of the papers have treated Jeffries. It's a crying shame to try and intimate that he quit. A gamer man never drew on a boxing glove, and I have the highest respect for Jeffries, but can't see the same for some of his supposed friends. Jeff was worried sick, and his supposed friends are to blame for it all. Just recall that when I returned here with the title of world's champion that the whole country raised a hue and cry for Jeffries to return to the ring and fight me. When he answered that call as a soldier would, and went through a course of training that would have been a severe test to any one—and



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"THE BLACK HERCULES."

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THREE GOOD PIE RECIPES

The Kind You Should Paste in the Kitchen Scrap Book. New Pie Recipe.—Cut stalks of rhubarb in one-half inch pieces. There should be 1 1/2 cups. Mix seven-eighths cup sugar, two tablespoonfuls of flour, and one egg slightly beaten. Add to rhubarb and bake between two crusts. Strawberry Pie.—Bake a rich crust. When done, and about an hour before serving, sprinkle over the bottom of crust a little flour, then put in evenly fresh strawberries (uncooked), cover with pulverized sugar. Make a thick frosting of whites of eggs and brown quickly to avoid cooking the berries. Cream Strawberry Pie.—Line a pie-plate with a puff paste, and fill with strawberries. Spread these thickly with sugar. Put a top-crust on the pie, first rubbing the edge of the lower crust with butter to prevent their sticking. Bake to a light brown. When cold, lift the cover of the pie and put under this top crust a great cupful of whipped cream. Replace the crust and sprinkle this with powdered sugar. —Harper's Bazar.

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Put the short filet under the rump using two, if needed. Wipe, remove the fat, veins and tendinous portion in the middle. Trim into shape, run with salt, pepper and flour, and cover with beef fat, and some pork over the top. Put two slices of pork in the baking pan with a slice of onion and bit of bay leaf. Put the meat on this and bake in very hot oven 30 minutes. Remove scraps and serve with mushroom sauce poured round the meat. Cooking of Rice. To two cups of boiling water in the upper part of double boiler add one-half teaspoonful salt and one-half cupful of rice (washed). Cook directly over the fire for one minute. Place pan in lower part of boiler, half filled with boiling water, and cook about one-half an hour, or until the rice has absorbed all the water. Do not stir while cooking. The grains will be large, flaky, separate and unbroken.

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Something Out of the Ordinary and Specially Nice and Appropriate for Luncheons. The ingenuity of woman has, as yet, failed to discover anything more appropriate than a salad to serve as refreshment at the afternoon or evening party. Here are four novelties for such occasions: Cherry Salad.—One pint can cherry juice, one cup canned cherries, one dozen pimento olives cut in rings, one small cupful of celery, one-half cupful of black walnuts, one envelope powdered gelatin. Heat cherry juice to boiling point, over gelatin pour three tablespoonfuls of hot juice, stir until dissolved, then add remaining juice. When cold and beginning to thicken add other ingredients. Pour into oblong pan to mold. Serve in slices on lettuce leaf, with wafers and mayonnaise to which whipped cream has been generously added. Will serve eight. Wholesome Vegetable Salad.—Cut two potatoes into dice. Mix with them any vegetables on hand. Use peas or beans or corn, with no milk with it. If you have an apple, cut it up and toss it in. Add the meat of a dozen walnuts, chopped fine. Add a chopped stalk of celery. Cover with any good dressing, stirring it in lightly and using plenty. Serve on lettuce leaves. Chicken and Cheese Salad.—Cream together 1/4 cupful of grated cheese with one cupful of chopped chicken and mix with the following dressing: The yolks of three hard-boiled eggs rubbed to a smooth paste with three tablespoons of salad oil; add a teaspoonful mustard, half a teaspoonful of red pepper, two tablespoonfuls of salt, tablespoonful of vinegar. Garnish with slices of lemon and the whites of the eggs cut in slices. Jellied Salad.—To two teaspoonfuls of gelatin add enough water to cover it, and soak for a half-hour. Put over the fire a quart of water, bring to a boil, stir in the gelatin and a cupful of sugar, and, when both are dissolved, take from the fire and add the juice of two lemons. Turn into a bowl to cool.

Rice Muffins.

One quart flour, one egg, one-half cupful of sugar, one cupful of boiled rice, two scant teaspoons baking powder, one-half cupful of sweet milk, one-half cupful of thick cream, in which one-half teaspoonful of soda has been dissolved. It should be a rather thick batter. Bake in gem tins. Bride's Cake. Whites of six eggs, one-half cup butter, one and one-half cups sugar, one-half cup milk, two and one-half cups flour, one-half teaspoon soda, one teaspoon cream of tartar, one-half teaspoon almond extract. Bake 45 minutes or more in deep narrow pans. Cover with white frosting. Oatmeal With Dates. Add a tablespoonful of seeded and chopped dates to each dish of well cooked oatmeal and serve with sugar and cream.

Cowslip Wine.

To three gallons of water add seven pounds sugar. Stir, then add the whites of ten eggs well beaten. Bring to a boil quickly and skim. Boil for two hours. Strain through a hair sieve and set to cool. When lukewarm add a softened yeast cake spread on a slice of toast. Let stand overnight to work. Bruise one-half peck cowslips, put into a stone jar and pour the liquor over them, adding three ounces sirup of lemon. Let stand a fortnight to work, then strain and bottle.

Johnson Lauds Jeffries.

"Now," continued Johnson, "there is another thing that hurts me, and it's the unjust way that some of the papers have treated Jeffries. It's a crying shame to try and intimate that he quit. A gamer man never drew on a boxing glove, and I have the highest respect for Jeffries, but can't see the same for some of his supposed friends. Jeff was worried sick, and his supposed friends are to blame for it all. Just recall that when I returned here with the title of world's champion that the whole country raised a hue and cry for Jeffries to return to the ring and fight me. When he answered that call as a soldier would, and went through a course of training that would have been a severe test to any one—and

Filet of Beef.

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