

HILDRETH'S GAME FILLY WITFULL

Horse's Victory in Crescent City
Derby Causes Comment.

COMPARED WITH MODESTY.

Made Wonderful Showing in New
Hands—Went to the Post a Hot
Favorite.

However throughout the east claim that in Witfull, Sam Hildreth has another Modesty. This little filly won the Crescent City Derby against some world beaters and since that event the animal has occasioned much comment from racing circles. Never since Ed Corrigan's chestnut daughter of War Dance-Hallet, ridden by Isaac Murphy, defeated the great Kosciuszko by a nose in 1884 has there been a filly looked upon as having a chance to win the Derby equal to that of any of the colts until Hildreth's Witfull made her showing Saturday.

There may be something in the training which Hildreth has on other owners for when he took Witfull from Albert Simons she had broken out of the maiden class only a short time previous and she was hardly looked upon as a stake filly. In new hands Witfull became a factor in all handicaps and stakes at New Orleans and finally

went to the post in the Crescent City Derby the hottest kind of favorite, only to make good in such a manner as to stamp her one of the best 3-year-olds in the country and with possibly no equal among her sex.

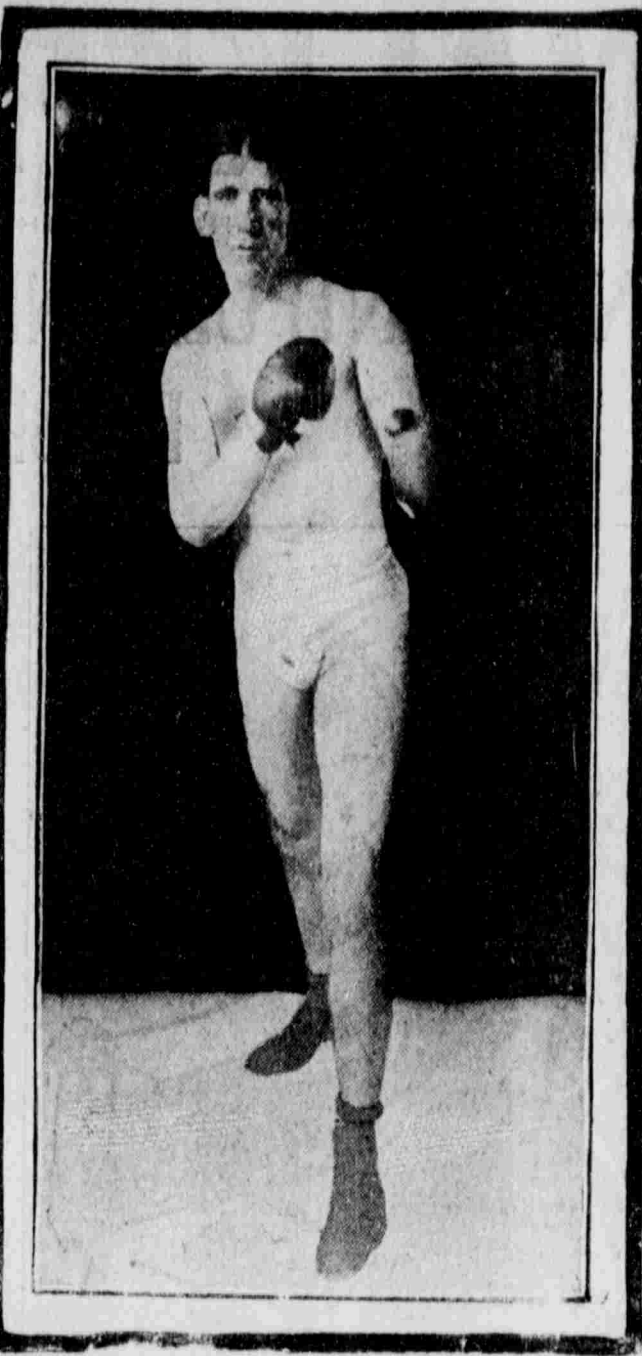
Hildreth is said to have remarked that he believed Witfull was just as good a mud-running thoroughbred as Lucien Appleby ever was, and if that is true she will have things pretty nearly her own way in the stakes around Chicago this summer over muddy and sloppy tracks, for Lucien Appleby was almost invincible last season in the slop and he was the only horse which took the measure of Articulate in going they both liked and when Articulate was an odds-on favorite over the Worth track.

So that if Witfull can be classed with Lucien Appleby, then she certainly must be credited with having a royal chance in the American Derby, especially if the track is muddy, sloppy or slow. Witfull can run in front or come from behind. She won the Crescent City Derby Saturday by twelve lengths pulled almost to a walk, and so far outclassed her field that it made the finish ridiculous, with the field strung out all over the track. Gannon played her nicely until he realized that the filly could run over her field and was fighting so hard for the bit he finally turned her loose and she simply passed her field so quickly it looked as though she had suddenly found a hard track while the others were laboring in the sea of mud actually knee deep in some places.

She entered home an even dozen lengths in front of James Robertson's Rosamond, which was 10 lengths in the lead of S. W. Street & Co.'s Birch Brook, the latter having Bulman to pilot her.

By winning this race Witfull will pick up five pounds for the Montgomery handicap, in which she is entered, and many think that in the even of a muddy track she will easily take the measure of McChesney, which does not like heavy or sloppy going, and around Chicago, in such footing, was easily beaten by such horses as Hoodwink, in the Liberty handicap at Worth, which Lucien Appleby won from the Brossman filly in a hard drive and by a scant nose. Vagawit was third, while McChesney, coupled with Appleby, was

CORBETT CONFIDENT HE WILL WIN.



Talk in sporting circles is of the coming bout between James J. Corbett and Jim Jeffries, which will undoubtedly prove to be the most interesting battle in the history of American pugilism. Corbett is confident that he will win the championship again. He declares he was never in better condition and is ready to fight now.

far back anchored in the going with his 130 pounds.

With this added weight Witfull will carry 100 pounds and visceras do not think McChesney can give away so much weight and deliver the goods. The Memphis track is sandy and slow at its best and from now on McChesney may not find the going laid out for him so easy as was the picking around New Orleans, where Old Hutch was about the best hardcap horse there and he raced McChesney to a nose when they hooked up at a mile. By the time the season warms up and McChesney starts in the Chicago stakes, such as the Hawthorne handicap and the National handicap at Harlem, he may meet his Waterloo, so that it will not be necessary to take him east to meet Hermis.

YE OLD TIME BASEBALL.

Rules Which Were in Vogue Fifty Years Ago.

How many ardent fans in Salt Lake know what rules obtained in the now national game 50 years ago? The Knickerbocker club of New York city was the first one organized to play the game of baseball, and was the one from which the succeeding clubs derived their rules of playing. The organization bears date Sept. 23, 1845, when playing rules were adopted, which are given below, and present a curious contrast to those now in vogue:

First—The bases shall be from "home" to second base, 42 paces; from first to third base, 42 paces, equidistant.

Second—The game to consist of 21 counts, or aces; but at the conclusion an equal number of hands must be played.

Third—the ball must be pitched, and not thrown, for the bat.

Fourth—A ball knocked out the field, or outside the range of the first or third base, is foul.

Fifth—Three balls being struck at

and missed, and the last one caught, is a hand out; if not caught is considered fair, and the striker is bound to run.

Sixth—If a ball be struck, or tipped, and caught, either flying or on the first bound, it is a hand out.

Seventh—A player running the bases shall be out, if the ball is in the hands of an adversary from catching or getting the ball before making his base, is a hand out.

Eighth—A player running who shall prevent an adversary from catching or getting the ball before making his base, is a hand out.

Ninth—Three hands out, all out.

Tenth—Players must take their strike in regular turn.

Eleventh—All disputes and differences relative to a game, to be decided by umpire, from which there is no appeal.

Twelfth—No ace or base can be made on a foul strike.

Thirteenth—A runner cannot be put out in making one base, when a balk is made by the pitcher.

Fourteenth—But one base allowed when a ball bounds out of the field when struck.

A Young Horseman.

The sight of an eight-year-old child driving a \$60,000 horse is a novel one and has set the tongues of Minneapolis horsemen wagging as they never wagged before. A few days ago young Harold Savage made his appearance in the streets of the city driving the pacer with which his father expects to win the world's championship. It is a great tribute to the intelligence of Dan Patch that his owner permits his young hopeful to handle the ribbons over the horse, for few men would trust their young sons behind a stallion, and there are fewer men who would trust so valuable a horse with so youthful a driver, for Harold Savage is only eight years old.

WHAT TO EAT.

Valuable Suggestions for the Kitchen and Dining Room.

This matter will be found to be entirely different from and superior to the usual run of food articles, in that every item is a nugget of culinary wisdom and eminently practical. Conducted by Katherine Kurtz, Marquette Building, Chicago, to whom all inquiries should be addressed. All rights reserved by Manning Co., Chicago.

Menus for Next Three Days.

SUNDAY.
BREAKFAST.
Grape Fruit. Cream.
Panned Ham. Cream Gravy.
Whole Wheat Muffins.
Coffee.

DINNER.
Clear Tomato Soup with Croutons.
Olives. Celery.
Crown of Lamb. Mint Sauce.
Escalloped Potatoes. Creamed Turnips.
Corn Salad. French Dressing.
Cheese Croquettes. Wafers.
Pineapple Souffle. Coffee. Cake.

SUPPER.
Shrimp Salad. Brown Bread.
Sliced Oranges. Citron Cake.
Cocoa.

MONDAY.
BREAKFAST.
Baked Apples with Cream.
Cereal. Cream.
Broiled Fennel Haddie.
Baked Potatoes.
Popovers.
Cocoa.

LUNCHEON.
Cold Sliced Tongue with Currant Jelly.
Sweet Potato Croquettes.
Egg Biscuit. Canned Peaches.

DINNER.
Cream of Celery Soup. Salted Wafers.
Broiled Squab on Toast.
Peas with Brown Sauce. Mashed Potatoes.
Lettuce Salad. French Dressing.
Cheese. Wafers.
Apple Dumplings. Hard Sauce.
Coffee.

TUESDAY.
BREAKFAST.
Stewed Prunes.
Cereal. Cream.
Lamb Chops. Potato Cakes.
Bread Roll. Coffee.

LUNCHEON.
Oyster Patties.
Steamed Brown Bread.
Stewed Apples. Cocoa.
Sponge Cake.

DINNER.
Vegetable Soup.
Stuffed Shoulder of Veal.

Riced Potatoes. Stewed Tomatoes.
String Bean Salad. Mayonnaise Dressing.
Cheese.
Date Pudding. Custard Sauce.
Coffee.

SAVORY TOASTS.

These would be more popular if the housewife understood how thoroughly useful they may be made. They may serve as the "saving clause" when the larder is all but empty and we are called upon to entertain an unexpected friend. Often these tempting morsels will entice a dainty feeder when other foods are rejected. They may be served as a relish, or if of sweet composition they may be the ending of a little home dinner. They make acceptable additions to the breakfast, luncheon or supper menu, and always their gustatory quality and digestibility recommend them. They are susceptible to various modes of treatment, may be of the simplest kind and conform to the most economy, or fashioned to the demands of the most sumptuous taste.

The savory toast must be quickly made before the heat of the fire, so that the moisture of the outside is driven into the interior, making the toast soft and crisp, while the outside is sweet, crisp and brown. Savory toast must be served the moment they are done and not kept heated for any length of time.

Bohemian Toast.
Beat two eggs light, add half a cup of milk, quarter of a teaspoonful of salt, a dash of pepper, flavor with a teaspoonful of onion juice. Have some rounds of bread toasted, scramble the egg mixture and heap over the toast, and sprinkle lightly with minced parsley.

Beef Marrow Toast.
Put some large pieces of beef marrow in a saucepan with a little salted, boiling water and let it stand for a few minutes; then drain off the water through a fine sieve. Place the marrow on some rounds of toast and place in a hot oven for a few minutes. Sprinkle with salt, cayenne and parsley and serve very hot.

Beef Tongue Toast.
The scraps remaining of cold boiled tongue may be used for this dish. Mince as finely as possible; add a little finely chopped parsley, salt and pepper to taste. Work the mixture into a thin paste with the yolks of eggs. Heat as hot as possible over hot water, then spread on thin slices of toast, sprinkle buttered bread crumbs over the top, adding a few drops of mushroom catsup to each slice of toast, and brown quickly with a salamander or in lower oven of the gas stove.

Cheese Toast.
Have ready thin slices of bread toasted a light brown. Heap grated cheese on top; sprinkle lightly with mustard, salt and a speck of cayenne. Set in a very hot oven just long enough to melt the cheese slightly, then serve.

Anchovy Toast.
Thoroughly clean and fillet as many anchovies as will be needed; crush them fine with a silver knife. Put into a saucepan with some salad oil, warm slightly and set aside. Cut some slices of bread nearly half an inch thick and trim them

to an oblong shape; toast them on both sides, basting them first with a little oil. Spread the anchovy over these and sprinkle with a little chopped parsley. Serve very hot.

Minced Meat on Toast.
Two cups of finely minced meat (several kinds may be used), one tablespoonful of butter, one teaspoonful of flour, one scant cup of water or soup stock, a level teaspoonful of salt, half a teaspoonful of pepper and ginger and nutmeg to taste. Brown the butter in a frying pan and then add the flour; stir until smooth, add water or stock and seasoning; then the meat and allow to cook for 10 minutes. Serve on slices of toast. A porched egg may be placed on top of each slice.

Salmon Toast.
Cut as many slices of bread as are required and trim off the crusts; toast them a delicate brown and lay on each slice some very thin chops of smoked salmon; sprinkle with pepper, and cover with buttered paper and place before a brisk fire for a few minutes. When very hot arrange on a hot dish, garnish with parsley and cut lemon and serve at once.

Minced Crab Toast.
Place the finely minced meat of three crabs in a saucepan with a glass of white wine and one of vinegar and season to taste with salt and pepper and a little cayenne. Cook gently for about 10 minutes; then add two ounces of warmed butter mixed with a level anchovy. Stir in two well-beaten egg yolks and add sufficient bread crumbs to thicken properly. When hot serve on thin slices of toast.

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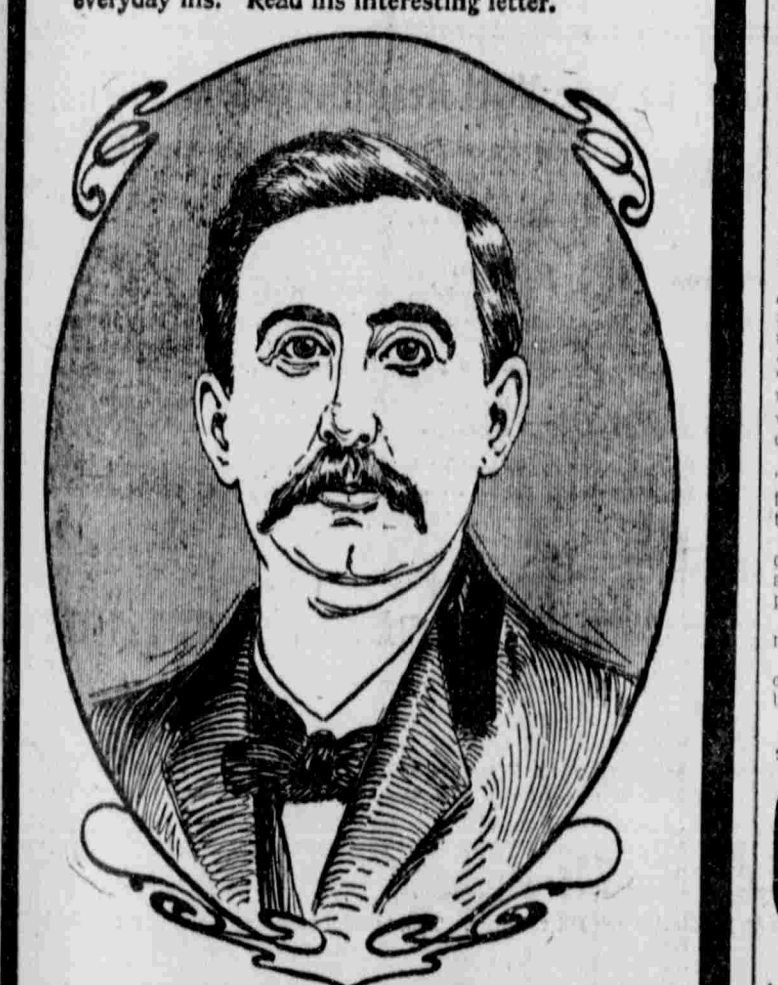
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