

SPORTING NEWS

STANDING OF THE CLUBS. Wm. Lost. Pct. Checkers 9 3 .750 Cubs 4 5 .444 All Stars 5 7 .417 Dominions 3 6 .333

LADIES.

Table listing names and scores for ladies' sports, including Mrs. H. M. White, Miss Bertha Mochel, Mrs. Wm. La Charty, etc.

GENTLEMEN.

Table listing names and scores for gentlemen's sports, including L. B. Bunting, Bert White, P. Vix, etc.

AMUSEMENTS

AT THE CHICAGO THEATRE.

CHICAGO OPERA HOUSE.

On Sunday, March 21st, "Via Wireless" entered upon the fifth week of its tremendously successful Chicago engagement.

UNIQUE THEATER MEETINGS.

Dr. James M. Gray, dean of the Moody Bible Institute, will give a series of popular Bible expositions on Romans in the Great Northern Theatre.

MAJESTIC.

The Majestic Theatre, Chicago, has provided an excellent program for the week of March 29. The headline feature will be the great dramatic musical number, "The Love Waltz Dream."

HOUSEHOLD NOTES

PHILADELPHIA ICE CREAM.

Put a quart of cream and a half pint of milk in a double boiler and bring to a scald. Do not boil. Melt a cup of sugar in the hot cream, then cool. Flavor with one tablespoonful of vanilla and freeze.—New York Telegram.

VINEGAR PUDDING SAUCE.

Mix a rounding tablespoonful cornstarch with one cupful sugar and stir into a cup and a half boiling water. Cook five minutes. Add a rounding tablespoonful butter, a tablespoonful vinegar, a pinch of salt and either lemon extract or nutmeg to flavor.—Washington Star.

CURRIED SWEETBREADS.

Cut the sweetbreads into dice and simmer until tender in white stock, either veal or chicken. Season with a little onion juice in the cooking. When nearly done, add a tablespoonful each vinegar and curry powder, with a tablespoonful each butter and flour rubbed together to thicken the gravy. Simmer a little longer and serve.—New York Telegram.

PRUNE PIE.

Make a tender crust and line the pie tin, saving out enough of the crust for a lattice work cover. Soak three-quarters of a pound of prunes and cook tender with four tablespoonfuls sugar and a half cupful grape or other fruit juices. Press through a colander, add two tablespoonfuls chocolate and two or three tablespoonfuls more of the juice, cover with the lattice strips and bake.—Washington Star.

CHOCOLATE ICE CREAM.

Sift together one cup of sugar, two level teaspoonfuls flour and a half teaspoonful of salt. Add two eggs and beat all together. Add one pint of hot scalded milk, turn into a double boiler and cook, stirring constantly, until smooth, then occasionally for twenty minutes. Cool, then add a pint and a half of cream, one cup of sugar, half a tablespoonful of vanilla and two bars of sweetened chocolate, melted with a tablespoonful of hot water and mixed with a little of the cream. Add half a teaspoonful of Cayton cinnamon with the chocolate of a teaspoonful of cinnamon extract, which gives the cream a rich, spicy flavor.—New York Telegram.

LEMON MILK SHERRIT.

Put one quart of fresh milk, two cups of sugar and the thin yellow rind from two lemons in the double boiler and let it come to a scald. Remove the peel and let the liquid cool. When cold freeze until almost solid enough to remove the beater, then add the juice of four large lemons, or five medium sized ones, mixed with three tablespoonfuls of sugar and the whites of three eggs beaten stiff. Mix thoroughly with the frozen mixture, then cover the freezer, and stir until frozen quite hard. Remove the beater, scrape off the ice, heat and pack closely in the can. Put a cork into the opening in the cover, lay the crosspiece on top to keep it from coming in the ice, and cover with an old piece of carpeting, wet in salt water. Let it stand on hand and serve. If it is to be kept longer, draw off the water and pack with more ice and salt.—New York Telegram.

HOUSEHOLD HINTS.

To clean glass use one-half kerosene and water; wipe with a flannel cloth. To remove grease from silk, hold it over the stove, as heat burns it out. Try a kicking exercise for constipation, as kicking football.

WHITNEY OPERA HOUSE.

"The Boy and the Girl," the new musical comedy offered at the Whitney Opera House, is a bright, refreshing and effective attraction with many unique features to commend it to the people of Chicago and vicinity.

The play is in two acts and there are so many brilliant song novelties, and so many humorous situations, that a plot is not at all necessary, and would, in fact, be lost in the general array of good things in the bill. The company is a notable one. The piece is meeting with great enthusiasm, and the usual matinees are given on Tuesdays, Thursdays and Saturdays.

WANTED.

Frank J. Cheney makes out that he is a member of the firm of F. J. Cheney & Co., doing business in the City of Toledo and State of Ohio, and that said firm will pay the sum of one hundred dollars for each and every case of catarrh that cannot be cured by the use of Hall's Catarrh Cure.

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Hall's Catarrh Cure is taken internally, and acts directly on the blood and mucous surfaces of the system. Send for testimonials free.

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The Beauty of the Stover Engine is that it is so simple a child can run it. It is heavy and strong and has no little "fixins" hair triggers to get out of order. You can always depend on it. It's money well invested. Costs no more than the other bothersome kind. A free book of instructions with each engine and a year's gilt edge guarantee. Write for prices and terms. Stover Engine Works, 25 River St., FREEPORT, ILL.

WANTED—A RIDER AGENT IN EACH TOWN and district to ride and sell the new "Bicycle" model "Cyclone" bicycle furnished by us. Our agents everywhere are making money fast. If you are a bicycle rider and you are not an agent, you are missing a big chance. We have the best bicycle in the world. It is simple, strong, and reliable. It is the only bicycle that will run on any road. It is the only bicycle that will run on any road. It is the only bicycle that will run on any road. J. L. MEAD CYCLE COMPANY, CHICAGO, ILL.

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FAMOUS PEOPLE BY FANNIE M. LOTHROP



GUGLIELMO MARCONI The Father of Wireless Telegraphy.

GUGLIELMO MARCONI, at the age of twenty-eight, has added a new chapter to the wondrous fairy tale of modern science, and made wireless telegraphy—a dream seemingly as hopeless as perpetual motion—a reality. When, on December 14, 1901, he announced that on the day previous he had heard, through a telephone attached to his apparatus at Cape Race, Newfoundland, audible signals sent from Cornwall, England, 2000 miles away, the wise-men smiled, some were even charitable enough to forgive the statement, because of his youth and his enthusiasm. They knew that electricity traveling at the rate of 186,000 miles a second would require only one nineteenth of a second to cross the Atlantic; but that this boy did it without the leading strings of cable to show electricity the way, was really too much; it was crowding credence too far—about 2000 miles too far. Now it is Marconi who smiles, and the world believes and accepts, for wireless telegraphy has proved itself. This modest, gentle, unassuming man who has so much enthusiasm for his science that he has no time for vanity or pinning medals on his coat, was born at Bologna, Italy, where his father had large estates upon which at the age of seventy he still lives. His mother, an Irish girl, daughter of John Jamison, the famous Dublin whisky manufacturer, humored her boy when he began at eight to show inventive ability; she sympathized with him when at twelve his tutor attempted to rob him of one of his devices; she was with him, heart and soul, when at sixteen he was absorbed in mathematical, electrical and chemical problems, and spent money freely for books, instruments and every thing else he needed. When at twenty he talked of telegraphing without wires, through hills and forests, across fields and lakes, she still believed in him and went with him to England in 1897 when he made his successful test of two miles at Salisbury Plains, a record increased to thirty-four miles by the end of that year; traversed the English Channel by wireless telegraphy two years later, and in 1901 sent a message across the ocean. The latest of his many inventions is a ship detector by which the exact position and every move of a steamer on the ocean can be known every moment at the home office, by a method somewhat like wireless telegraphy, but requiring no operator or wireless plant on the vessel.