

# PEAKING OF SPORTS

by Bob Mesziane  
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HOW many fight followers remember the only time in the history of the heavyweight division that a man won the title while his opponent was sitting down?

To end this horrible mystery in a hurry, it was July 4, 1919, when Jack Dempsey met Jess Willard in Toledo, Ohio, for the world championship.

Challenger Jack — now Lieutenant Commander Dempsey of the Coast Guard — was in the best shape of his career. And he was exceedingly fortunate because that particular Independence Day happened to be one of the hottest days in the meteorological history of Toledo. Both fighters were literally bathed in perspiration as they climbed into the ring. Dempsey was considerably shorter than Willard and had given him a 65-pound weight advantage.



Jack Dempsey

Jack's excellent physical condition wasn't accidental. He had long set his sights on the heavyweight title and was willing to work hard for it. And Willard was far from his best. In fact, he verged on softness.

## The First Round

Ollie Pecord was the referee. He called the two men to the center of the ring for their last-minute instructions. Then came the opening bell and the brawl was under way. Dempsey circled around for a few seconds, then uncorked a vicious right that plowed into Willard's midsection. Willard staggered and Jack followed with a left high on Willard's cheek.

Dempsey didn't overlook his current opportunity. He moved in like a wildcat. He let loose a long, hard right into Jess' stomach and Jess quivered like an aspen. Then came the most telling blow of the fight. Dempsey let loose with a left to the face that threatened to separate Willard's head from his shoulders. He went to the canvas, a surprised, sickly grin on his face.

Pecord shoved Dempsey to one side and started to count over the prostrate champion. Jess managed to lurch to his feet when the count went up to six, but he was already a beaten man. Again Dempsey moved in for the kill. A left to the head, followed by a right to the body, put Jess on the canvas for the second time. Jack waited for him to get up, which he did at the count of eight. Dempsey belted him all over the ring, the champ going down again for the count of seven. All in all, Willard went down seven times in the first round. The last knockdown came just before the bell ended the round. Referee Pecord was counting when the bell rang — and that's what caused the mixup.

The crowd was yelling so hard that the referee didn't hear the bell and kept on counting. He finished the ten count, crossed the ring and held up Dempsey's right hand in the customary salute of battle.

Jack Kearns, Dempsey's manager, hurried Jack out of the ring into his dressing room while Willard's handlers were helping him to his corner. Just before Jack got to his dressing room the officials were sending a messenger after him to come back to finish the fight.

## Hope for Willard

The one-minute rest had worked miracles for Willard. But the journey towards the dressing room hadn't helped Jack's wind.

Jack coasted for the first minute of round two. The tables were turned a bit when Willard blasted through with a hard right to the chin that caught the challenger unprepared. Dempsey grabbed and held and didn't get up a full head of steam for the remainder of the round. But that first round had been hard on Willard.

By the third round Dempsey was more rested and had recovered. He didn't manage to get in a sledgehammer wallop, but he was giving Willard a terrific beating.

Willard was groggy at the end of the third round. He looked like a beaten man. Just about 20 seconds before the start of the fourth, Jess held a fast consultation with his manager and trainer. At the end of their rapid-fire chat, Willard's manager reached over and grabbed a white towel. Even as the bell rang for the fourth, the towel sailed over to the referee's feet and the fight was over.

## SPORTS SHORTS

The New York racing commission has increased prices at all tracks 10 per cent, to take care of increased taxes.

The game of checkers is at least 3,500 years old and is believed to have been played by the Pharaohs.

Reports say that Buddy Baer's hair turned almost white as the result of worry over a leg injury. He's in a Florida army hospital.

Bucky Harris' name is missing from the rolls of major league managers for the first time in 20 years.

# HOUSEHOLD MEMOS

by Lynn Chambers

## Keep to Simplicity In Foods, Serving For Good Hosting



Create this spring tonic by using salmon and asparagus in a custard when eggs are plentiful. Bake in ramekins set in a pan of water, using a moderate oven so that the texture of the custard will be perfect.

Hospitality is unrationed even in wartime. Food restrictions curb the serving of elaborate meals, but homemakers still want their friends over for a pleasant chat over luncheon or to "try out something new" in the way of a recipe. Simplicity is the keynote of good entertaining. It doesn't do to try out complicated recipes or menu patterns just to make an impression. If something goes wrong then everything is thrown off schedule and as a result the guests may be made uncomfortable, thus defeating the whole purpose of getting together.

With time at a premium, simple combinations are the order of the day. This will keep fluster at a minimum and the food budget within its bounds.

### HOSTESS LUNCHEON MENU

- Meat Ball Pancakes
- Creamed Peas
- Crusty Rolls
- Celery Curls
- Lemon Tarts
- Endive Salad
- Jelly
- Coffee

Simple is as simple does! Bake tartlets ahead of time, fill with a prepared filling if you're rushed for time. Set dough for rolls and shape before luncheon, and in the meantime make cream sauce for fresh, shelled peas or canned, and pop the celery in ice water for curling purposes. Pancakes wait for the last. Mix batter—go powder your nose—and pop them on the griddle just before the guests come in. Easy does it!

- Meat Ball Pancakes. (Serves 6)
- 3 eggs
- 1/2 pound ground beef
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- Dash of pepper
- 1 teaspoon lemon juice
- 1 tablespoon minced parsley
- 1 tablespoon grated onion

Beat egg yolks until light, blend in remainder of ingredients and last stiffly beaten egg whites. Drop spoonfuls on hot griddle. When browned and puffed, turn and brown other side. Serve with mushroom sauce, if desired.

- HOSTESS LUNCHEON MENU
- Salmon Asparagus Custard
- Jellied Grapefruit-Lime Salad
- Whole Wheat Muffin
- Rhubarb Crisp

A delicate custard with perfect texture is the base of this menu—orange-pink in color with green asparagus tips. Rhubarb Crisp is a

### Lynn Says:

**Dress-Up!** Domestic herbs will dress many a stew and pot-pie into a dish fit for kings. Try a dash of thyme, marjoram and sage, but remember, just a dash!

Meat loaves become party-ish if topped with catsup. Meat pies take on color if topped with green pepper rings before serving.

Muffins and rolls made in small-size muffin tins give distinction to dinners and luncheons. Pieces of leftover fruit atop muffins and breads are colorful.

Vegetables are gay if served in buttercups. Trim crusts off bread slices, press them in muffin cups and toast to a golden brown. Very pretty!

Give these beauty-aids to salads and garnishes: carrot curls are made by slicing carrots thinly lengthwise with a carrot cutter and winding the slice around finger. Let crisp in cold water. Peel cucumber thinly, and run prongs of fork down the length of the cucumber. Slice thinly.

### Be a Hostess!

Not just in name but in deed! As a hostess, see that your guests are comfortable, not just in food you feed them but in the conversation channels into which you guide them; in the introductions by which you open up new worlds and friends to them; in the games which they play; in everything, be gracious, smiling and unflustered. Yours then will be the invitations they prize.

delightful dessert very much in season.

Liquor from the canned salmon contains precious vitamins and minerals; it should be used in the custard as part of the liquid and for purposes of flavor.

### Salmon Asparagus Custard. (Serves 4)

- 1 pound canned salmon
- 1/4 cup salmon liquor
- 3/4 cup chicken broth (or 1 chicken cube dissolved in 3/4 cup hot water)
- 1 cup light cream
- 3 eggs, slightly beaten
- Salt, pepper
- 1 cup asparagus tips (cooked in boiling water for 10 minutes)
- Flake salmon into large pieces. Scald salmon liquor, chicken broth and cream. Add to slightly beaten eggs. Season to taste with salt and pepper, then add flaked salmon.
- Arrange asparagus tips around edges of ramekins so that the tips show just above the edge of the ramekin. Pour custard mixture into ramekins. Bake in a pan of hot water in a moderate (350-degree) oven for about 45 minutes until custard is set.

### Rhubarb Crisp. (Serves 5 to 6)

- 1/4 cup butter or substitute
  - 3/4 cup sugar
  - 1 egg
  - 1/2 teaspoon nutmeg
  - 1/2 teaspoon vanilla
  - 1 cup toast cubes
  - 2 cups cereal flakes
  - 2 cups diced fresh rhubarb
- Blend 1/4 cup sugar with butter. Add egg and beat well. Stir in nutmeg, flavoring, toast cubes and cereal flakes. Spread half of the mixture in buttered baking pans and arrange rhubarb evenly over top; sprinkle with remaining sugar and cover with remainder of mixture. Bake in a moderate oven (375 degrees) about 40 minutes, until rhubarb is tender. Serve warm with cream, if desired.



### HOSTESS BUFFET DINNER

- Ham Ring with Creamed Potatoes
- Garnish: Spiced Peaches
- Buttered Green Beans
- Cucumber Pear Aspic
- Hot Rolls
- Devil's Food Cake
- Beverage
- Spread

A few large, attractive platters will hold the menu placed on a large dining room table or buffet for easy self-service. As soon as the ham ring is unmolded, spoon creamed potatoes into center, and garnish outside of ring with parsley and spiced fruit. Set green beans in vegetable dish, salad on another large platter.



Cucumber in this jellied aspic salad is just the thing to give tartness to a bland meal. Make the salad in a large mold and serve from buffet for real effectiveness.

### Cucumber Pear Aspic. (Serves 6)

- 1 package lime-flavored gelatin
  - 1 1/2 cups hot water
  - 2 tablespoons vinegar
  - 1/2 teaspoon salt
  - 1 cup drained diced cucumber
  - 1 cup diced pears
- Dissolve gelatin in hot water. Add vinegar and 1/4 teaspoon salt. Chill until slightly thickened. Season cucumber with 1/4 teaspoon salt; add pears. Fold into slightly thickened gelatin. Turn into mold and chill until firm. Garnish cucumber slices and crisp lettuce.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

# IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL Lesson

By HAROLD L. LUNDQUIST, D. D. Of The Moody Bible Institute of Chicago. Released by Western Newspaper Union.

## Lesson for April 30

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### PAUL WINS RECOGNITION FOR GENTILE CHRISTIANS

LESSON TEXT: Acts 15:23-29; Galatians 2:1, 2, 9, 10, 20, 21.

GOLDEN TEXT: Being therefore justified by faith, we have peace with God through our Lord Jesus Christ.—Romans 5:1.

Problems and differences of opinion need not be harmful if they are properly met and honestly settled. In the church at Antioch a question had arisen which had to be answered, authoritatively, and once for all.

The early converts of the church were naturally from among the Jews, and they carried with them into their new-found faith the traditions of their religion. Some of them did not recognize that the salvation they had in Christ was entirely by grace apart from any works of the law. They not only felt that they must observe the law, but insisted that the Gentile believers must also fulfill the Jewish rite of circumcision. This promptly raised the question whether Christ alone could save, or if men were saved by grace plus works.

To settle this matter, Paul and Barnabas went up to the church at Jerusalem, and there a great council discussed it freely, and came to a decision which was then transmitted by letter and a committee. We find—

### I. Fundamental Principle Established—Salvation by Grace (Acts 15:23b-29).

The believers at Antioch were to abstain from those things which would hinder their spiritual progress and harm their testimony. That was important and right, but it must not be allowed to confuse them regarding the basis of their salvation. They were not saved by works, no, not even by the most commendable.

Salvation is by grace, through faith, not of works, lest any man should boast (Eph. 2:8, 9). That principle, which is absolutely foundational in all Christian thinking, was established then, and is valid and blessedly true for all time.

Is it not strange, then, that all through the church's history there has been a determined effort on the part of some in the church to add something to God's redeeming grace as a ground for salvation? One would think that all the peoples of the world would rejoice in such a gloriously simple and altogether divine redemption.

It is well worth our attention to observe how the matter was handled. Observe the plain rebuke given to the teachers of error in verse 24. It is no light matter to trouble and mislead the souls of men, by injecting our worldly wisdom or our opinions, when we should be teaching the truth of God's Word.

Note that there was fine courtesy in sending the message to the church at Antioch by messengers who were men of distinction and great spiritual courage. It was not a case of abruptly telling this new church what to do, and end it there, but of using this trying situation as a means of drawing the churches together in fellowship and mutual faith.

### II. Sound Practice Observed—Walking by Faith (Gal. 2:1, 2, 9, 10, 20, 21).

The life of grace is not just something to be written or talked about, or to glory in, although it is all of these. It is to show forth in the daily walk of the Christian.

Paul in Galatians 2 tells of his experience in Jerusalem, of his meeting and discussion with the brethren. It was all of vital importance to him and to the cause of Christ, but it is not the record of an academic argument, or the vaunting of a personal victory which he presents.

He rises to the high point of Christian experience, the realization of the fact that a believer has died to self. He is crucified with Christ—and yet he lives. Yes, he lives in a newness of life which is not his own, but Christ living in him. There is the secret of real Christian living—a complete acceptance of all that Christ is, in and for the believer.

This truth is at once deeply spiritual and completely practical. Again we say, it is not something about which one theorizes. It is an actuality—something which Christians can and do live out in daily experience. It is "the life which I now live" of which Paul speaks, and that is by "the faith of the Son of God," who loved us and gave Himself for us.

To fail to receive and appropriate this grace by seeking to be made righteous through the deeds of the law is to deny the need of the death of Christ, in fact, to make it a vain thing.

Some may feel that all this is too deeply theological for them, but it really is not, for God does not expect us to explain it, but only to accept it. This is His work, and it is indeed wonderful in our sight (Pa. 139:6), but not too wonderful to receive by faith, to rest and rejoice in, and to declare to others.

# Things to do

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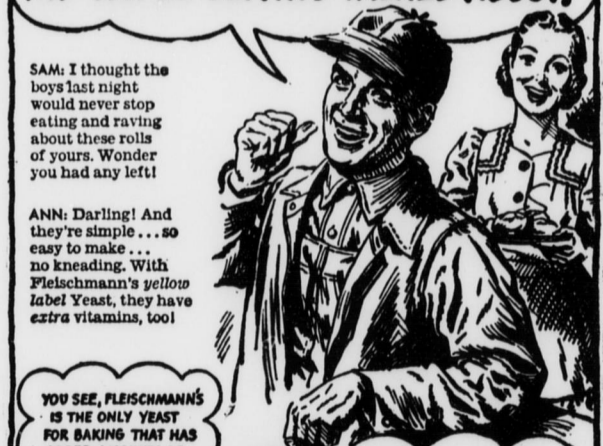
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