

SPORTS—NEAR and FAR

HOW BOSCO SOLD THE BIG
BROOKLYN BRIDGE TO A SUCKER
FOR TWO THOUSAND DOLLARS

(New York Sun)

"Have you ever heard the story of Bosco, who tried to sell, in fact did sell, the Brooklyn Bridge?" asked the Old Sergeant as he stood idly in City Hall park surveying the changes that have come over the famous section that he once bossed as a policeman.

"The sale of the bridge," by Bosco," he added, "was not a fantastic idea but a reality. It started with the sharper fencing space on a bootblack stand at the New York entrance to the bridge. The sucker, a pardone, thought he saw a fortune in controlling the industry at the bridge, and Bosco took him down there to look over the field. Bosco pointed out where chairs could be placed. The two men walked around and Bosco did most of the talking, but it was all in Italian. The expected buyer of space had not long been in America and Bosco had found him through a stealer who had picked him up at the Battery.

"The men walked on the promenade where there were comfortable settees. And ideal spot to clean shoes," said the ignorant one, and Bosco felt like a ton of bricks. Greater possibilities than he had even dreamed. He would sell the bridge instead of only the right to place his shoe shining chairs. Bosco was not a fast thinker, but he decided then and there to sell his man the exclusive right to shine shoes on the Brooklyn Bridge from Park Row to Sands street in Brooklyn.

"It was a good outlook for Bosco as the two got to the price to be paid. The development of selling the structure upset Bosco, who hadn't the mental capacity to go into big money. They talked and finally argued.

A Fair Price

"Bosco thought \$3,500 would be a fair price. He didn't know just how strong his sucker was, and he didn't want to lose him. 'Give me \$2,000 cash,' he argued, 'and you can pay the balance in ten days!' The 2,000 was paid over and the pardone began to take possession. The first two stands he delivered were dumped without trouble. But when he started to carry his property farther into the bridge entrance, that was something else again. In perfectly good Italian and English too he was told to beat it before he was locked up. Then it dawned upon him that he had been swindled.

"He took advice from a more learned friend who advised that he go to

court. This he did, and Magistrate Cornell in the Tombs Court gave him a summons. Bosco had relatives who did not want to see him go to jail, so they gave the padrone his \$2,000 back and the incident was closed. Bosco, however, kept on selling things he did not own and he was in hot water all the time.

"All of this brings to mind a scheme many years ago to organize the bootblacks in New York into a trust. A couple of smart guys thought out the idea and capitalized themselves for \$1,500,000. Then they started out to sell stock at the par value of \$1 a share. They were progressive and their literature attempted to prove that one out of seven persons had his shoes shined daily. The scheme was the boldest and everybody would benefit because the suckers would buy stock in a corporation that would manufacture shoe blacking. Every shoeblack in an hour of the day would buy the product and all the shoeblack money.

"The whole thing was called 'Shoe Shining Company,' and an attractive prospectus was sent out. 'We propose to revolutionize the great profit producing shoe shine business.'

"The literature was alluring, but the suckers did not fall as hard as expected. However, enough was marketed to cause the District Attorney to look into the swindle and the perpetrators of the scheme took it on the run. Even the physical part of the office in which they trimmed their suckers disappeared from a large building at Thirty-fourth street and Broadway.

"It was just another racket of another period. Shoestring operators are selling cigar stands in office buildings they do not own these days. It's a present day racket and the police often make arrests.

"Bootblacks infest City Hall Park today, but probably no one of them ever heard of the 'Bootblack Trust' of those long ago days. The present business seems a bit precarious for the price has been cut to 5 cents a shine, and the park harbors all sizes, ages and colors. When the sun shines brightest you will see the greatest number willing to back you up against the park railing or seat you in a chair for a more comfortable rest while the mechanics go through the motions of cleaning your shoes."

BOXING NEWS

Willard Claims Ownership

Los Angeles, California, Feb. 27—Appearing in Referee's court today to explain failure to pay a \$106 judgment, Jess Willard, ex-heavyweight champion, produced two pennies and said that, besides the quarter necessary to get a motor car out of a parking station, it was all the money he had.

When Referee N. L. Mulville raised his eyebrows at mention of the car, Willard explained it belonged to his daughter.

"And the market I am supposed to own belongs to my sister-in-law," he added. "My home in Glendale and the market are heavily mortgaged. Business has been very bad."

Dempsey's Bouts Fail

New York, N. Y., Feb. 27—Jack Dempsey and his four-round exhibition campaign may be the answer to promoters' prayers in boxing regions west of the Hudson, but it means nothing to Madison Square Garden.

With Tex Rickard at the helm, Dempsey and the Garden shared millions in receipts in the golden days, but Jimmy Johnston, latest successor to the promotional genius, wants no part of the old man mauler.

"Dempsey'll fight no four-round exhibition here," he said today. "In fact

HAWKS, BEARCATS
AND CAPS LIKELY
TO STAGE SERIES

Moncton, N. B., Feb. 28—Put out of further competition in the Maritime playdowns by Dalhousie Friday night the Moncton Hawks will not ascend for some time yet it was learned today. Several exhibition games will be played, both on home ice and in other sections.

It is likely that the Truro Bearcats, last year Maritime and Quebec champions, who were also put out of the running for honors Friday night by the Halifax Wolverines, will play here Wednesday or Thursday night of next week. The week following either Canadians or M. A. A. six of Montreal are expected to perform on local ice.

The Hawks are likely to remain intact for next year although it is possible that two or possibly four additions will be made.

HOCKEY RESULTS

NATIONAL LEAGUE

Canadian Division									
	P	W	L	D	F	A	Pts		
Canadiens	..	39	19	14	6	90	83	44	
Toronto		39	18	15	6	121	101	42	
Maroons		41	15	20	6	122	122	36	
Americans		38	13	18	7	66	101	33	

American Division

	P	W	L	D	F	A	Pts
Rangers	39	20	12	7	104	80	47
Detroit	40	16	17	7	82	93	39
Chicago	40	14	15	10	67	73	38
Boston	39	12	16	11	94	88	36

PLAYED SATURDAY

National League									
Canadiens	4;	Boston	2						
Toronto	4;	Chicago	2						

International League									
Pittsburgh	7;	Cleveland	3						

Canadian-American League									
Boston	5;	Providence	3						
Boston	3;	Springfield	1						
Providence	3;	Philadelphia	0						

Surgeons in Alabama are attempting to dislodge a wishbone from the throat of a patient. Meanwhile the unhappy suffered must look at the moon over his left shoulder to make a wish.

Lima Beane says the man who asks you if you are a Christian may or may not be a Christian himself, but there is no question about him being impertinent.

he'll never get an offer to fight for the Garden until he proves he can lick some one. I don't think he can do that, so we're just not interested."

Is Cited For Court Appearance

Chicago, Ill., Feb. 27—Jack Kearns, ex-manager of Jack Dempsey, was cited today to appear in court March 4 and show cause why he should not be held in contempt, for failure to pay \$2625, recently awarded his estranged wife, Mrs. Legana Kearns.

Kearns has a bill for annulment pending in contest to his wife's suit for separate maintenance. He claims he was never legally married.

His wife's suit is pending before the Appellate Court. She was awarded \$5 a month in the lower court, but the sum was cut to \$250 a month.

ARCTIC RINK

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Saturday Afternoon

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3.30 —
For School Children

AMHERST RETAINS
LEAGUE LAURELS
BY MOUNT A. WIN

Amherst, N. S., Feb. 28—For the second successive season the Amherst Ramblers have captured the title in the Central Hockey League. Last night Mount Allison held the Ramblers to a 1-1 tie in the Amherst Arena but on the previous evening the local team had picked up a two-goal lead and captured the series 5 to 3. The collegians marked every Amherst forward and made but few efforts to score, being content to hold the final game to a low count.

The Ramblers will now meet Dalhousie Rangers with the championship of the Northern Section of the Maritime Amateur Hockey Association at stake. Their series, home and home affair, will constitute the title finals of New Brunswick and Prince Edward Island. The rival clubs open at Dalhousie tonight, with the final match here Thursday.

Cornier scored the first goal for Amherst while Boyd tallied for Mt. Allison. Boyd was later badly hurt and was forced to retire from play when a skate was driven through his upper lip.

Immediately after the game James Wry, president of the Central loop, presented the R. R. Hickman Trophy, sectional championship cup, to Arthur Dalton, captain of the Amherst team.

Oriental sagacity has found a way to keep the dotted line inviolate. Two nations engage in war without making formal declaration.

TURNING THE DIAL

By Harry Garvie

The recent battle between the Moncton Hawks and the Dalhousie Rangers was followed with much interest by Fredericton fans and when the result became known there was much joy in the Capital's dugout. The Hawks are anything but popular in this city and the fact that their first of good breaks had ended caused a good deal of satisfaction.

It seems that the Capitals and the Hawks are contemplating a five game series. Whether or not the series would bring the local club out of their financial difficulties is a hard question to answer due to the fact that the games would have no significance regarding championships, etc. Premier Richards is reported to have offered a cup of the winner of the series, which offer we consider to be very sporting. No doubt many of the fans would like such a series hoping to see more of the rough stuff that has characterized the playoff games, and that is probably what is causing the hesitation in completing the arrangement.

The next winter olympic games in 1936 will probably find Canada represented by all all-star team instead of the Allan Cup winners. The U. S. their all-star team gave Canada quite a scare in the last Olympics and precautions will undoubtedly be taken at the next meeting of the C. A. H. A.

Speaking of novel hockey games, the proposed battle between the mem-

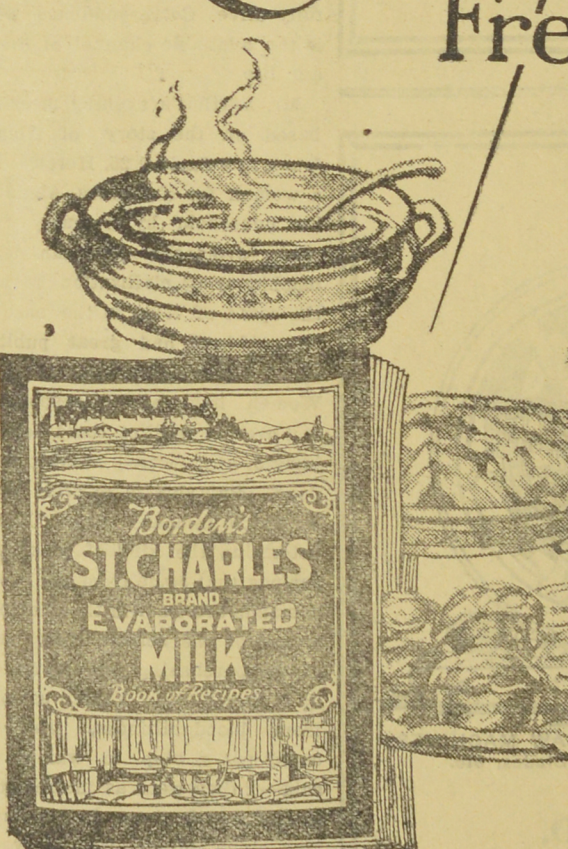
bers of the N. B. Legislature and the members of the N. S. Legislature ought to bring record crowds. A game in Moncton and another in Halifax with the proceeds to go to charities is the plan to date. In all probability the brand of hockey would not be very good but it would be nice to see our favorite member of the government puffing and blowing in a most unstatesman-like manner while E. C. A. is arguing with the referee about a goal that he scored.

Now that the hockey season is over for many of teams, we hear rumors of changes of players for next year. "Daddy" Bubar is supposed to have received an offer from the Abbies for next year. From all reports the Truro Bearcats are breaking up and negotiations are being carried out to land some of the r players. Ferguson seems to be slated for the Hawks next winter and either Gill or Burrage is going to be released—figure that out. It has also been rumored that the Capitals will endeavor to keep Beaton and McArthur, perhaps the two most popular players on the team—"Claude" with the ladies especially. Incidentally if you ever sat in the bleachers among a bunch of women while "Hymie" was on the ice you would be driven nearly frantic by the yells of condolence and fear for his safety. Yes, "Hymie" has many followers among the fairer sex.

Some men can't tell whether a girl uses a lipstick until they taste it.

Recipes!

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POP-OVERS

3 eggs; 1 cup Borden's St. Charles Milk; 2 cups flour; 1/2 small tspn. salt; 1 cup water.

Beat the eggs ten minutes and then add the milk. Gradually add the flour, sifted, and the salt. Beat until absolutely smooth. Turn into hot, well-oiled gem pans and bake quickly.

LEMON MERINGUE PIE

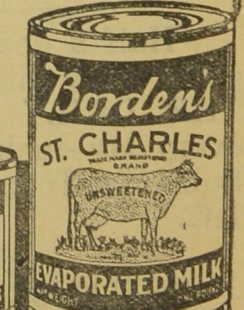
3/4 cup Borden's St. Charles Milk; 3/4 cup hot water; 1 1/2 cups sugar; 4 1/2 tblspns. corn starch; 1 tspn. butter; 2 eggs; juice 2 lemons; grated rind 1 lemon; few grains salt; 1 cooked pastry shell.

Combine the milk and water in a double boiler top, add the sugar and cornstarch, thoroughly mixed together, and cook fifteen minutes, stirring occasionally. Separate the eggs, beat the yolks light, combine them with a little of the hot milk, stir into the thickened mixture and cook five minutes longer, stirring occasionally. Then add the salt and when somewhat cooled stir in the lemon juice and rind, pour into the pastry shell, heap with a meringue made of two egg whites, and a third cup of powdered sugar, and cook in a slow oven for ten minutes until the meringue is firm and delicately browned.

CREAM OF ASPARAGUS SOUP

1 bunch or can asparagus; 4 cups cold water; 2 slices onion; 1/2 tspn. sugar; blade of mace; 2 tblspns. butter; 2 tblspns. flour; 1 tspn. salt; 1-8 tspn. pepper; 2 cups Borden's St. Charles Milk; 1 egg yolk; dash of paprika.

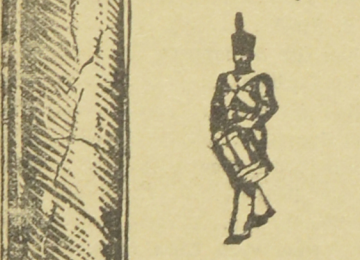
If fresh asparagus used, remove tips and cook them in a little boiling salted water until tender; if canned, cut off tips and lay aside. Cut up stalks. Cover with cold water. Add onion, sugar, and mace. Cook until tender. Strain through sieve, pressing asparagus well to extract flavor. Melt butter in saucepan and stir in flour. Add salt, pepper, and asparagus puree. Continue stirring until thickened. Add one-and-a-half cups St. Charles Milk and the asparagus tips. Bring to boiling point, and simmer five minutes. Combine beaten egg yolk with the remaining milk and add to mixture. Let come to boil. Serve each portion with a dash of paprika over top.



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