

## SOME REMINISCENCES OF THE RING WHEN BETTING WAS RIFE

Pickpockets Did a Flourishing Business in Old England in Early Days of Prize Fighting

The early days of the 19th century found the English, the Irish and the Jews fighting it out with flying fists and bloody knuckles for the championship of Great Britain.

The Great Mendoza—whose portrait might be mistaken for that of Shelley—was past his prime and "keeping a public house at Whitechapel." London's ghetto sought in vain a man with as tough a jaw and as stout a heart to take his place.

The Irish, now settling in London in great numbers, tried to make a prize fighter out of every strong armed young stone mason. And John Bull's hostlers, bruising butchers, tin men, old clothesmen, featherbed makers and the rest fought grimly to hold the fistic crown for the native population. There was a battle somewhere nearly every week, all faithfully reported by the Sporting Magazine.

Betting on the fights was extravagant. On July 1, 1880, Andrew Gamble, an Irish stone mason, demolished

Noah James, an English butcher, for a purse of 100 guineas. The Sporting Magazine reports the "moneys won and lost on the above occasion:

From a certain great personage Sir H. V. T. won 2000 pounds. From Lord C. the Hon. C. B. won 1,000 pounds. From L. C. there was won by G.S.W., Esq., 1,500 pounds. From a stranger G.S.W., Esq., won 500 pounds. A rabbit merchant in Newgate market won 600 pounds.

### No Consideration for Fighters

For the fortunes of the fighters personally there was no more concern than for fighting cocks or dogs but among these men who would beat each other to death there was a certain sense of brotherhood.

On this occasion James, who thought himself dying, sent for Gamble and assured him of his forgiveness. And the grieving Gamble split his poor purse with the expectant widow, while the young lords caroused on their winnings.

## Soldiers-Then and Now

(By Theodore Goodridge Roberts)  
This series of Articles by a well-known Fredericton Writer will appear each day until further notice.

Captain Brothers continued to instruct the bomb-carrier the bomber's assistant and understudy, as follows:—"You shall always have a grenade handy when required. You must be careful not to crowd up too close to your thrower, lest you should embarrass him in the act of throwing. You shall be thoroughly trained in the duties of the thrower and ready to take his place upon his becoming a casualty."

They did become casualties sometimes; and such a nice way of expressing it!—"they became casualties." It is so much more polite than such expressions as—"He was shot through the liver"—"His face was blown off"—"His legs were torn off." Yes, those grenadiers and their associates become casualties—those throwers, bayonet-men, carriers, snipers and spare men—by ones and couples, by dozens and scores and hundreds. But other scores and hundreds of Willy's pupils survived the practice of Willy's preaching and are now, let us hope, following less "precarious" occupations; so be careful with the gent who offers to sell you a bond, a car, a pup or a bunch of shoe-laces, for in other days he may have thrown bombs "with the action as in overhand bowling." He may have been one of Captain Brothers' star pupils.

The father of the "grenadier platoon" became a lieutenant-colonel in the course of that war, and was recommended for a D.S.O. and received and O.B.E. He will tell you all about it if you ever meet him—without your asking. But where is he now? Shortly after the war he started a good little magazine called "The Listening Post," lifting the name of the 7th Battalion's old trench publication. But it did not last long. Too good, very

They argued over the points of fighters as they argued over the points of horses. "Snake-heads" were supposed to be the best—"one whose head is long measured from chin to poll, a string encircling the head being much longer than when encircling the cranium just above the eyes."

But a big British-Irish fight was no matter for waging or discussion among the lower classes, especially in the great Irish district of St. Giles in London.

### Harvest for Pickpockets

The practice of employing "whippers," armed with either clubs or horsewhips, to drive back the crowd and make a ring, was common. They usually were themselves prize fighters. It was charged that they sometimes had agreements with the pickpockets who attended the fights.

First giving a signal to their friends they would throw the crowd into a turmoil by lashing in with their whips, while the pickpockets would reap a harvest in the confusion.

Partisan frenzy sometimes reached a point where it could not be restrained. When, in the 74th round, it seemed that a fight in 1803 with "Piton the Jew," was going against the Irishman, George Maddox, "the latter's brother with a strong party of friends broke into the ring and stopped further progress of the battle on pretense of its being dark."

"This brought on a sort of general engagement on Wormwood Scrubs and a good deal of bloodshed took place from blows of sticks and fists."

## FOUND GUILTY AT BATHURST

BATHURST, Dec. 29—The case of The King versus Claude Buraglia, charged with allowing a slot machine to be operated on his premises, was resumed before Magistrate Lemarquand here yesterday. The accused was found guilty and the magistrate suspended the imposition of the sentence. He ordered the two slot machine recently seized by the Chief of Police Lazarre B. Russell confiscated to The King in the right of the Dominion of Canada. A. M. Robichaud represented the attorney-general and C. T. Richard, M.L.A., the accused. It was intimated that the decision would be appealed.

likely. After that he edited The Herald of Montreal; and after that?—I don't know. He may be in England now, or in New York. If he were still in Canada, one would be aware of him; for he is clever, active and not of a retiring disposition. England or New York might obscure him, but no Canadian city could do it—not Montreal the bilingual, Victoria the leisurely, Vancouver the spectacular, Winnipeg the unwavering, Edmonton the dauntless, tea-and-crumpetty Halifax nor Toronto of the Pollyannas. He was never one to sit idle and muted in a corner, making a cat's cradle with a piece of string and waiting for someone to fetch him a pie with a plum in it. Willy was always one to go fetch his own pie. In France, he was wont to choose his own line and ride it straight, not to be checked or diverted by anyone beneath the rank or importance of brigadier-general.

I say Colonel Brothers last in New York; and he was in good company, as usual. He was with one Arthur Cecil Murray, late of the 2nd King Edward's Horse.

### The Unhorsed Troopers

Seely's Canadian cavalry units, which afterwards developed into the Canadian Cavalry Brigade, were called down from their horses and up into bayonet-distance of the enemy in May, 1915; and it was in this connection that Canada first became aware of Arthur Cecil Murray, at that time commanding a squadron of the 2nd King Edward's Horse, an English outfit attached to Seely's command. Major Murray's squadron, along with squadrons of Strathcona's Horse and the Royal Canadian Dragoons, were in up to the knees and elbows at Bexhill. His squadron distinguished itself; and the major himself built a block at the hottest end of a captured trench with his own hands. He was lunching with Willy Brothers in New York, and very well too, when I last saw him; and that was a long time ago.

## McADAM NEWS

McADAM JCT., Jan. 1—Miss Pauline Bartlett, R.N., of Providence, R. I., spent the Christmas holidays with her parents, Mr. and Mrs. Kenneth Bartlett.

Mrs. Fred Sheehan, of New York City, spent Christmas with relatives here.

Charles Anderson made a business trip to St. John Saturday.

Mrs. Horace Nason spent Saturday in St. Stephen the guest of Mrs. Frank Dooley.

Mrs. Arden Moffitt was the week end guest of Mr. and Mrs. Russell Moffitt at Harvey.

Mr. Claude Coburn of Montreal, is visiting relatives here.

The Young People's Union of the United Baptist Church met on Friday evening with a good attendance, a very interesting programme was carried out by Group 3 of which Mrs. Donald Storr is the leader.

Among the visitors to St. Stephen Saturday were Mr. and Mrs. Fred Jones, Mr. and Mrs. William Smith, Frank Storr, George Maxwell and daughter Dorothy.

Mr. Russell Dow, of Milltown, N. B., is spending New Year's at his home here.

The infant son of Mr. and Mrs. Gordon Pollard is a patient at Chipman Memorial Hospital, and is making favourable progress toward recovery.

Mr. and Mrs. Kitchener Hayman and son of Milltown, N.B., spent a few days last week at Mrs. Hayman's home.

Mrs. Mary Miller was a visitor at Fredericton, Saturday.

Mrs. Thomas Moffitt of Harvey, is visiting relatives here.

Mr. and Mrs. Murray Davidson spent New Year's with relatives at South Hampton.

Mr. and Mrs. O. H. Duplisea and son Evans spent the week end with relatives at Nashwaakisis.

Mrs. Hildred McCartney of Boston, Mass., spent Christmas with her parents, Mr. and Ms. Alex. Hay.

Miss Pauline Bull, who is a nurse in training at New Jersey, spent the Christmas holidays at her home here.

Mrs. Burt Lindsay, of Lawrence, spent Thursday visiting relatives here while enroute to Boston to visit her mother, who is ill.

Rev. A. B. Gibson made a business trip to Fredericton on Monday.

## Of Interest to the Women

### COOKY DOUGH WITH A GOOD NUT FILLING

At Christmas time the supply of cookies is hardly complete without some good old-fashioned German filled cookies. This type of cookie is made with a raised-yeast dough and should be one of the last recipes made before the holiday rush.

The recipe I am going to give you today is slightly changed from the original, because most Americans like rather sweet cookies and the old recipe would not satisfy the sweet tooth. For the cookie dough use one and one-half cups of fresh unsalted butter, one cake of compressed yeast, half cup of sugar, one teaspoon of vanilla, half cup top milk, five eggs and one pound of flour, or from three and one half to four cups of flour.

Dissolve the cake of yeast in one-fourth of a cup of sweet top milk. Separate the eggs and beat the yolks until they are custard colored. Add the sugar, the remainder of the milk, the vanilla and the moistened yeast. Add sufficient flour to make a thick batter sponge. Place the sponge—well covered—in a warm place and let it rise until it is double in bulk.

Roll the butter through the remaining flour then add the flour mixture to the sponge. Roll the dough out in a thin sheet, not more than one-fourth of an inch thick.

The filling is made by grinding either pecan wernels or black walnuts. To two cups of ground nutmeats add two tablespoons of lemon juice and three tablespoons of sugar. Work these all together until they are evenly mixed.

Cut the dough in four-inch squares. Place a teaspoon of the filling near one point of each square, then roll the pieces of dough from this corner in crescent shape. Place the rolls in a buttered pan so they are about an inch apart. Beat the five egg whites until they are broken, but not stiff. Add six tablespoons of sugar and beat the eggs for a few minutes to dissolve the sugar. Pour the egg mixture over the cookies and place the pan, well covered, in a warm place to rise until the cookies are light. Then bake them in a moderate oven for twenty-five to thirty minutes. The oven should not be over 350 degrees or the frosting will be cooked too much before the dough is baked. Cool the cookies, then wrap them separately in waxed paper and store them in a cookie jar which has a tight-fitting lid. These are delicious from the first day and retain their natural freshness from seven to eight days if properly stored.

### North Cardigan

NORTH CARDIGAN, January 2—Christmas passed very quietly, it being a beautiful mild day and the roads in good condition for either sleighing or motoring.

Messrs. Norman and Eldon Painter, who are working in this vicinity, spent the Christmas holiday with their father at Tay Falls.

McConnell Bros., who are cutting wood for David Evans, have gone to Fredericton.

Benjamin Thomas is conducting quite a large lumber operation here. They will return to camp after their short Christmas vacation.

Douglas Thomas had the misfortune to break his leg some time ago.

Daniel Montieth had the misfortune to lose a horse last week.

Edward Wilkins and lumber crew are in Fredericton for a few days.

There was a good attendance at the various Christmas concerts and entertainments and all report good times.

Miss Josephine Wilson, teacher of Hamtown, is spending the holidays at her home in Fredericton, and Miss Jessie Rogers, teacher at Woodlands, has gone to her home at Fredericksburg.

Mr. Charles Jones spent the week end with his family at Tay Falls.

Mrs. Archibald Thomas, who has been on the sick list, is so far recovered as to be able to go to Fredericton on business.

Mrs. Archibald Thomas and Mrs. James Wilkins were guests of Mrs. William Brewer on Sunday last.

Misses Maggie Wilkins and Dora Thomas, of Woodlands, are visiting their grandparents, Mr. and Mrs. Archibald Thomas, Tay Falls.

The trucks hauling hardwood from Scott's operation in Tay Falls, are still busy. The roads have been ideal for their job.

Mr. and Mrs. Archibald Thomas entertained their friends to a dance at their home on Christmas night. Many attended.

The Sunday Schools of the Anglican, Baptist and United Churches held their annual Christmas Tree programs, this year with Santa Claus in attendance.

Mrs. Fred DeWitt was a visitor at St. Stephen Saturday.

A fire which started about ten o'clock Thursday evening totally destroyed the residence owned by Mrs. Maude Hethington, the building was occupied by the owner, Howard Burrell, and George Proctor, who operated a tailor shop on the first floor. The origin of the fire which started on the outside of the building, has not been fully determined yet, the loss will be partially covered by insurance.

Mr. Ralph Munro, of St. John spent a few days last week visiting Mr. and Mrs. George Luff.

Mrs. George Moore, of St. Stephen, is spending a few days visiting Mrs. Clarence Stannix.

Mr. and Mrs. James Fowler spent Sunday afternoon the guests of Mr. and Mrs. David Hawthorne, at St. Croix.

### LEMON SPONGE PIE

3 egg yolks, beaten thick, 5 tablespoons lemon juice, 1 teaspoon grated lemon rind, 1 cup sugar, 3 tablespoons flour, half teaspoon salt, 1 tablespoon melted butter, 1 1/2 cups milk, 3 egg whites, uncooked pastry.

Combine the ingredients, folding in last the stiffly beaten egg whites. Turn into pie tin lined with uncooked pastry, put into hot oven, 450 degrees. After 10 minutes, reduce the heat to moderate (350 degrees) and bake 30 minutes longer or until the filling is firm.

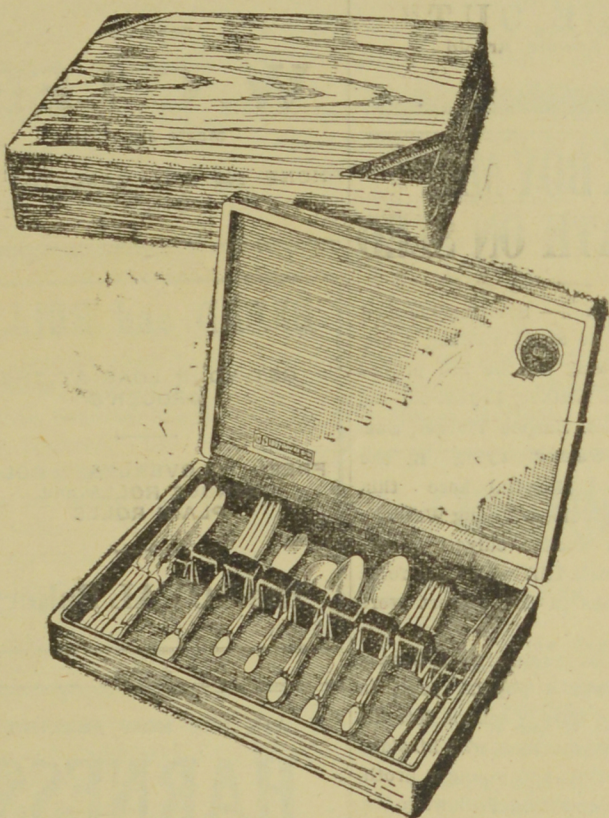
### LEMON BAVARIAN CRUMB CRUST PIE

Soak for 30 minutes: 12 marshmallows, cut fine in 1 cup whipped cream. Soak also for 5 minutes: 1 tablespoon gelatin in 1/4 cup cold water and 3/4 cup sugar. Add to gelatine. Then add quarter cup lemon juice. Let cool until beginning to stiffen. Then fold in whipping cream. Add marshmallows which have been beaten stiff. Pour into crumb crust pie shell. Chill. Decorate with additional whipped cream if desired and for a novel touch chocolate shot.

### ONE WOMAN TO ANOTHER

A married woman's Secret on ENDING PAIN AND DELAY NOW Don't be alarmed or nervous when nature fails. Get a married woman's dependable secret about regaining happiness and relief from distress. Only a woman knows how another woman can suffer at times, so read every word of this message from another woman who wants to help women everywhere. We positively guarantee our successful Royal-Vibor No. 1, Compound, ACTS QUICKER THAN JUST ORDINARY PILLS OR TABLETS. Compounded of time tested vegetable ingredients used by physicians and nurses for over a quarter of a century because of reputed power to relieve pain and aid in restoring a normal flow. Type often favored for conditions where ordinary regulators might fail. Does not contain any narcotics, habit forming or harsh mineral drugs, only pure laboratory tested vegetable extracts used for their effectiveness in functional menstrual disturbances. Pleasantly relieves many of the most stubborn unnatural delays quickly, often in 3 to 5 days without pain or inconvenience. Grateful testimonials like these from women from coast to coast. Mrs. F.: "I was delayed for nine weeks. Had the natural flow in 3 days." Mrs. N.: "I was about 6 weeks past, in 5 days I was O.K. It is wonderful, being odorless, tasteless and pleasant to take." Mrs. S.: "Delayed 3 weeks. Menses started on 4th day. Simple as ABC." Mrs. S.: "I was two months overtime—started menstruating on 5th day. I don't know how to thank you." Many others. Why experiment or suffer unnecessarily when you can get this proven remedy by return mail? Order now. Use airmails. Fast service. Regular package \$3.00. Special Royal-Vibor No. 2 Formula, for obstinate conditions \$5.00. To insure absolute freshness, Royal Vibor is not sold in drug stores. State age when ordering. To insure package add 25c. extra. Sold only by the Royal Laboratory, 768 Royal Bldgs., Box 140 Windsor, Ont. (SUGGESTION: Clip this ad out and put it away. It may come in very handy some day. Or show it to some needy friend—one good turn deserves another).

## The Daily Mail's New Year's Gift



## One Case of Silverware

1847 ROGERS BROS.

*Sylvia*  
DESIGN

This walnut tarnish-proof Chest, containing 32 pieces of Rogers 1847 Sylvia Design Silver—the Newest and Best on the market today, WILL BE GIVEN ON JANUARY 15th 1934, TO THE PERSON BRINGING OR SENDING TO THE DAILY MAIL BY THAT DATE THE LARGEST AGGREGATE PAID-FOR SUBSCRIPTIONS. This is not a voting contest. It is a fair and square deal. Whoever wins in subscriptions gets the prize. Subscriptions to be secured on yearly, half-yearly and on quarterly basis.

IN ADDITION TO THE PRIZE A LIBERAL COMMISSION WILL BE PAID TO ALL CANVASSERS WHETHER THEY WIN THE PRIZE OR NOT!

(This contest is open to everyone except employees of The Daily Mail and their families).

For Further Particulars

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