

THREE-DAY RACE MEET FOR NARBERTH

Horse Dealers Sweepstake Valued at \$1000 Attracts Fast Talent—Many Entries

Philadelphia will be treated to three days of horse racing, June 9-11 inclusive, at the Belmont track, near Narberth.

Three stake races are listed on the triple-day meeting, two of the trotting and one of pacing. The Horse Dealers' Sweepstake race for 230 class trotters, Keaton's Stake, 2:17 class pacers, and Belmont Stake, for 2:16 trotters, make up the list.

On the opening day, 23 horses will contest for the honors in the Horse Dealers' Sweepstake, in which the winner will take a purse of \$1000 or more.

It has already leaked out that one local horseman will drive Senator James McNichols' fast trotter, Roy Miller, for the Dealers' purse.

READING BASKETBALL SALE RATIFIED BY LEAGUE

Eastern Basketball Association Makes Important Rule Changes.

At a special meeting of the Eastern Basketball League, held at the Hotel Bingham last night, the sale of the Reading franchise by A. A. Herliner to the Reading Basketball Association, composed of H. B. Schwartz, president; Bert G. Babo, secretary-treasurer; William R. Kyrie and R. R. Schwartz, was ratified.

Herliner had been given a certain time into possession of the Reading Basketball League, which should be of benefit to the game. The first was in changing the time out method, the new rule reading:

"The second change was made on the toss-up in center and which was done to prevent the bunching up of forwards and guards near the center men when the ball was put into play. The rule reads:

"On the toss-up in center the forwards and guards must be kept 10 feet from center until the ball is tossed up. Lines must be drawn across the floor the full width of the cage. Players stepping across this line before the ball is put into play commit an offense."

The league also made one striking change in the constitution and by-laws which hit directly at the play-off series. Hereafter only one game can be played in the event of a tie in the play-off series, and that game must be played upon a neutral floor and under the control of the league, and not individual owners. The rule reads:

"In the event of two clubs ending in a tie only one game shall be played on a neutral floor and under the jurisdiction of the league."

QUERIES AND ANSWERS ON SPORTS PROBLEMS

Queries relating to any branches of sports, if briefly stated, and accompanied by a return address, will be answered by the Sports Editor of the Evening Ledger.

Miner Brown With Chifed

Sports Editor—Will you kindly inform me through your columns whether Mordcau Brown, the famed "Three-fingered" or "Miner" Brown, is playing on any of the Federal League teams this season?

Mordcau Brown was obtained at the waiver price last season by Joe Tinker for the Chicago Federal League Club from St. Louis, of the same league, and is still with Tinker.

On a Tennis Return

Sports Editor—To decide a wager, kindly state in your columns whether a return made from the outside of the net tennis court that passes between the net post and the net but below the top cord of the net is good or not.

Shoes for Track Events

Sports Editor—Are rubber-soled shoes (tenackers) as practical as spiked shoes for track and field work?

Rules for Motorboats

Sports Editor—I would like to know the navigation laws governing the passing of vessels, and what the signal one blast and two blasts on the whistle means. Also tell me if it is necessary for a motorboat man to furnish with the rules.

Lost Ball in Golf

Sports Editor—A and B are playing a two-ball golf match. On one of the holes A claimed a win because of the fact that B's ball was lost in a recognized water hazard. B said that he could drop back for the loss of one stroke. Who was right?

Sansom Street Business Men Meet

A large membership turned out for the annual meeting and banquet of the Sansom Street Business Men's Association, which was held at the Adelphi Hotel last night. The speakers were J. Warner Hutchins, president of the Jewelers' Guild; E. J. Gettel, city statistician; J. Washington Lewis, Louis Siskie, president of the National Wholesale Jewelers' Association; Judge Raymond MacNeeley; Prof. John D. Mahoney, of the West Philadelphia High School, and Morris E. Conn, President D. V. Brown, president and secretary of the Sansom Street Business Men's Association. They and Vice President Charles Disinger and Treasurer U. A. Davison were re-elected officers for the ensuing year.

WHICH GOES TO PROVE ALL MEN ARE BORN FIBBERS

NAW, TELL HIM TO COME IN NEXT WEEK! LOOK AT THAT PIE OF WORK. I HAVEN'T GOT TIME FOR ANNOBODY.



NO THANKS! I'D LIKE TO BUT I'VE GOT TO GRAB A LUNCH IN ABOUT 20 MINUTES AND RUSH BACK TO WORK. I'M UP AGAINST IT RIGHT.



SEE HIM? FETTER, NO! I'M HEARD OVERHEELS IN RUSH WORK AND I CAN'T BE BOTHERED.



SAY ROB, JOHN AND MATE AND I ARE GOING OUT TO SKRIVE FOR A LITTLE GOLF THIS AFTERNOON. WHY NOT MAKE IT A FOURSCOME?



WHI SURE, JOE, IM ON!

PORT OF PHILADELPHIA

Table with columns: Vessels Arriving Today, Steamships to Arrive, Steamships to Leave. Lists ship names, companies, and dates.

FOODS IN SEASON

STRAWBERRIES By MRS. ELSIE C. MCKAY Perhaps there is no season so delightful and much anticipated as the one in which the strawberry festival makes merry the hearts of all, and a season when the bounty of the housewife should run rampant with the season and be as profuse in concocting the dainty delicacies possible to serve this luscious fruit.

Most delicious of all berries, and the forerunner of all other fruits, the most popular, no doubt, since it is the first fresh fruit of the season, and when one's appetite has been keyed up to appreciate it after the long winter, with its preserved fruit, should be served generously while the season lasts, and before it ends the housewife should provide herself in storing away a nice array of preserved glasses for future use.

When the height of season is here and lowest price of home-grown berries attainable, there is time to embrace the opportunity for preserving.

Strawberries are very reasonable for this time of the year owing to the immense crops in North Carolina and Maryland, and the great quantity of berries shipped here have sent the price tumbling down as low as 8 and 10 cents a quart. At this figure they cease to be a luxury and come within the bounds of every purse string; therefore, they should be preserved in various ways as the housewife's skill will permit.

When preparing berries always wash them with stem ends on, otherwise they become water soaked and lose much of their flavor. Drain thoroughly.

Since they are so reasonable in price they can be indulged in for breakfast as well as other meals. When served on bread, toast, or waffles, with sprinkling of powdered sugar and accompanied with rich cream, they are delicious, or a very dainty way of serving is to hollow out the center of shredded wheat biscuits and fill with berries. Berries served with cream. If preferred separate from cereal serve berries as first course at breakfast. Place berries, with stems on, in a dish encircled about a mound of pulverized sugar.

Following are a number of favorite recipes, some of which are quite inexpensive. For instance, the biscuit dough tuted for berries and hot water or all water for milk. Surely by these substitutions all classes may be able to have shortcake.

MADE OF CREAM DOUGH. Cream 1 cup sugar, 1 or 2 tablespoons of butter if 1 will do if butter is scarce. Add 1 egg beaten thoroughly, 1 cup sweet milk, 2 cups additional cups of berries, 2 cups of baking powder for 2 or 3 cake tins and bake in moderately hot oven. Fill and clear in berries; place between two square pieces of cake for each individual serving, the whole piece to be placed on top. Whip 1/2 pint cream until stiff; spread on top of berries between two layers and on top of upper layer, placing the whole berries on top of cream. Whipped cream is used by many instead of white cream.

SHORTCAKE NO. 2, OLD FASHIONED, MADE OF BISCUIT DOUGH. 2 cups flour, 2 teaspoons baking powder, 1 scant teaspoon salt, 2 tablespoons sugar, 3/4 cup butter, milk enough to mix. Sift flour, salt, sugar and baking powder together; rub in cold butter, add milk and mix into smooth dough just soft enough to handle. Divide in halves and roll out on floured surface. Bake in hot oven about 20 minutes. Separate cakes and spread with butter. Hull 1 quart berries, wash and add 1 cup sugar, spread over cake and serve either plain or with rich cream or whipped cream.

SHORTCAKE NO. 3, OF SOUR CREAM. This is an excellent recipe and if it so happens that there by your cream on hand, which often happens, especially in warm weather, this is a very good way of utilizing it. Two cups of flour into which has been sifted 1 level teaspoon soda, 1 scant teaspoon of baking powder and small amount of salt. Wet with sour cream, enough to handle well, divide into two portions, roll or pat into two pans, spread with melted butter, bake in quick oven. Serve with crushed berries same as previous biscuit shortcake.

JITNEY STRAWBERRY DUMPLINGS DELICIOUS. Make nice, rich pastry dough, roll out, cut into squares, place spoonful of berries on each and little sugar, bring corners together, place in buttered pan, placing on each dumpling a little butter and sugar, bake quickly in hot oven. Serve with sauce, or with cream and sugar; strawberries poured over dumpling and running around it in individual dish; on top place spoon of hard sauce or whipped cream.

STEAMED STRAWBERRY DUMPLINGS. Into one pint of sifted flour rub two rounded tablespoons of butter; add one teaspoonful salt, one egg, well beaten, one-half cup sugar, one-half cup milk, and sufficient milk to moisten. Mix quickly and roll out into thin sheet about one-quarter inch thick. Cut out with round biscuit cutter, place four berries in center of each, fold edges over and steam about 20 to 25 minutes. Serve with strawberry sauce and spoon of hard sauce on top of each.

BAKED DUMPLINGS OF BISCUIT DOUGH. Roll out biscuit dough, cut in squares, put spoonful of berries on, bring corners together and place in buttered pan. Mix one tablespoonful of butter, heaping spoonful of sugar, one-half cup of hot water. Dip over squares, sprinkle with sugar and bake. Serve with cream or whipped cream and strawberry sauce.

STRAWBERRY TARTS. Line little tart pans or patty pans with delicate puff paste, fill with strawberries. Heap up in center; sprinkle freely with pulverized sugar, wet edges of paste with ice water and cover with thin crust of light puff paste; top center with and with knife trim evenly. Brush crust of each with ice water and bake in hot oven. Serve with whipped cream and strawberry sauce.

SNOWBALLS AND STRAWBERRIES. Take any good white cake recipe, cut round portions of cake, ice white and sprinkle with fresh grated coconut. Serve on individual plates two snowballs garnished with whole strawberries on plate and whipped cream. This makes a dainty as well as delicious snack.

STRAWBERRY COCKTAIL. A variety served at luncheon or dinner. Pineapple juice with good scattering of strawberries and little lemon juice served in cocktail or sherbet glasses, or juice of grapefruit, either with pineapple or without, and strawberries and a little of the grapefruit is very nice when served in grapefruit shell.

STRAWBERRY BAVARIAN CREAM. Take one cup washed strawberries, using both pulp and juice; three-quarters

WHEN IS A WOMAN OLD? ASKS Y. W. C. A.

Age Limit of Youth Placed at 35 by Association Here and in Other Cities.

When does a Christian woman cease to be young? Estimates vary from 30 to 35 years, and it is cheering to think that in Philadelphia 35 is the critical figure when it is time to set back the clock.

Two tablespoons gelatin, two-thirds cup water, two tablespoons lemon juice, three cups steamed strawberries and juice. Serve molds in sherbet glasses with whipped cream and whole strawberry on top.

Strawberry sponge is made same as Bavarian cream, except whites of four eggs are substituted for whipped cream.

STRAWBERRY SHERBET. One pound sugar, one quart water, juice of one orange, one pint of mashed strawberries. Boil sugar and water; add crushed berries; turn mixture with freezer and stir rapidly during freezing. This makes it light. Serve in sherbet cups, with whipped cream in attractive design.

STRAWBERRY TAPIOCA. Wash tapioca through several waters; cover with water and cook several hours. Then cook in double boiler until transparent; when cool, pour over strawberries and sugared pineapple in equal proportions. Let stand until cold and serve with plain cream or whipped cream.

STEAMED STRAWBERRY PUDDING. Mix 1 cup sugar, 2 eggs, 1 teaspoonful baking powder, 2 cups flour, 1 cup sweet milk, 2 cups strawberries, and steam 2 hours. Make 2 additional cups of berries, add 3/4 cup sugar and serve with pudding.

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HELP WANTED-FEMALE

WANTED-2 first-class waiters to replace one who has left. The other for extra help. Phone for call. 1000 N. 10th St. Philadelphia, Pa.

WOMAN of special education and good character, willing to accept of any position, willing to accept of any position, willing to accept of any position.

WANTED-2 young men, college graduates, for teaching positions. Salary \$1000 per year. Write for particulars to 1000 N. 10th St. Philadelphia, Pa.

WANTED-First class cook for hotel. Apply to 1000 N. 10th St. Philadelphia, Pa.

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500 "HIT TRAIL" IN READING TABERNACLE

Hundreds Enthusiastically Answer Call of Dr. Stough.

READING, Pa., May 19.—A grand solemn prayer and hymn, with people lifting their heads heavenward with tears in their eyes, shouting "Praise God," "God be with us, Amen," and the like, 500 persons were present at the "Hit Trail" at the Stough tabernacle here last night in one of the greatest religious spectacles ever witnessed in this city.

It was the first time Doctor Stough asked his hearers to come forward, grasp his hand and publicly declare themselves to be in the "hit for Christ and against the devil."

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DEATHS

COWELL.—On May 18, 1915, SARAH COWELL, widow of the late William C. Cowell, M. D., in the 88th year of her age, died at her residence, 1000 N. 10th St., Philadelphia, Pa. Buried at Mt. Airy cemetery.

JONES.—On May 18, 1915, MARGARET JONES, widow of the late William C. Jones, died at her residence, 1000 N. 10th St., Philadelphia, Pa. Buried at Mt. Airy cemetery.

MOORE.—On May 18, 1915, THOMAS L. MOORE, in the 88th year of his age, died at his residence, 1000 N. 10th St., Philadelphia, Pa. Buried at Mt. Airy cemetery.

PANCAST.—Suddenly, at Atlantic City, N. J., on May 18, 1915, JOHN P. PANCAST, in the 88th year of his age, died at his residence, 1000 N. 10th St., Philadelphia, Pa. Buried at Mt. Airy cemetery.

RANDLE.—Suddenly, on May 18, 1915, MARGARET RANDLE, widow of the late William C. Randle, died at her residence, 1000 N. 10th St., Philadelphia, Pa. Buried at Mt. Airy cemetery.

WINTER.—On May 18, 1915, MRS. WINTER, widow of the late William C. Winter, died at her residence, 1000 N. 10th St., Philadelphia, Pa. Buried at Mt. Airy cemetery.

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REVEREND CROWDS PARADE

West Chester Church Forces in Big Turnout—End of Campaign is Near.

WEST CHESTER, Pa., May 19.—The parade last evening in connection with the Jordan revival was the largest exhibition of church members and Sunday school children ever seen here. More than 500 persons marched to the music of four bands and a drum corps.

The line passed over all the streets of the central portion of the town, and at the tabernacle an immense audience assembled, hundreds of persons being unable to gain admission.

Mr. Jordan spoke briefly and 30 converts went forward. The services will close on Sunday evening in a farewell meeting to the evangelists at 8 o'clock.

Mr. Jordan will hold no more services until autumn, when the campaign will be resumed.

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REMARKS BY COLONEL LEHR

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