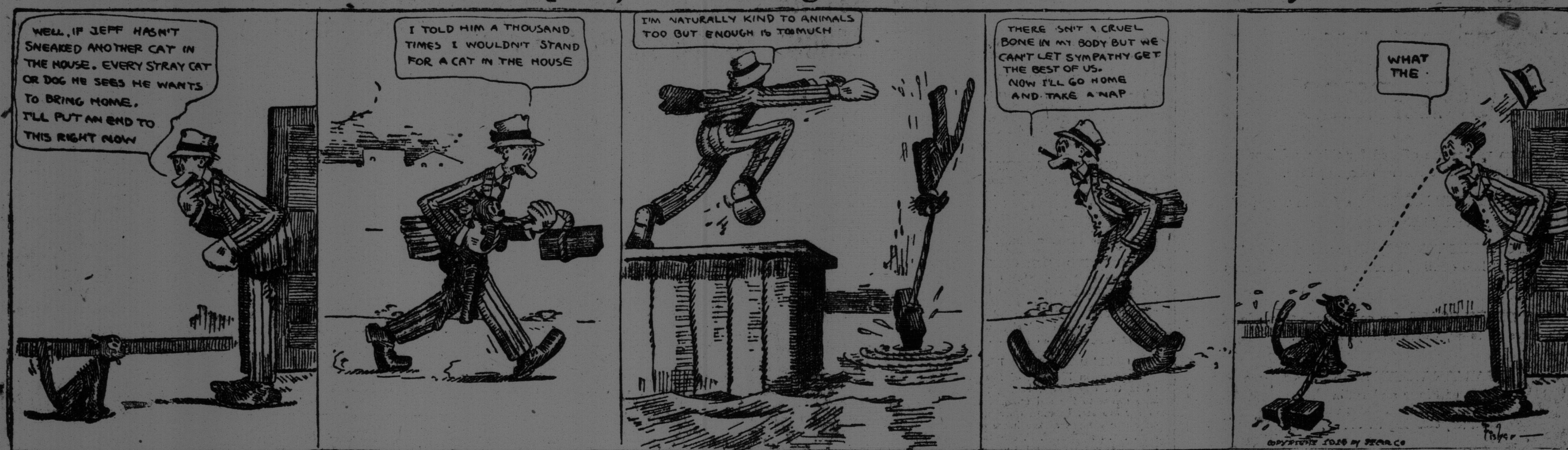


THE EVENING TIMES AND STAR, ST. JOHN N. B., WEDNESDAY, MAY 7, 1913

## And Now We Have To Get Rid of the Cat Again Tomorrow

By "Bud" Fisher



## SPORT NEWS OF A DAY; HOME AND ABROAD

## BOWLING

On Black's Alleys.

In the two-men team tournament on "black's" alleys last night Harrison and one won from Sullivan and Armstrong, 7 points to two. The score was 902 to 804 and Howard split evenly. Burton and McLeod, 837 to 888, and Slocum tied with Harrison and one, three points each, 903 to 908. Night's games will be Burton and McLeod vs. Norris and Logan; White and Ray vs. Archibald and Stubbs.

## BASEBALL

## The Marathons.

Up to date the Marathons have the following players under contract: Bedrich, Wallace, J. Harrington and G. Harrington, pitchers; Thacker and Bie, catchers; Mulligan, left base; Gillespie, 2nd base; Waterhouse and Nolan, shortstops; Brown, 3rd base; Little, Hoffman and Jay, outfield. The players will begin practice on Monday next.

## F. M. A. Team Practicing.

The members of the F. M. A. baseball team had their first practice last evening.

## Umpires in White.

The umpires in the American League are protesting against Ben Johnson's order that "On special occasions the arbiters be dressed in white suits." The umpires would rather dress themselves in a gray uniform for several reasons. The first: Gray would be less conspicuous than white, and umpires usually like to disappear as quickly as possible at the close of the game.

## Eddy Collins.

Edgar T. Collins, the star second baseman of the Philadelphia Athletics, was born in Millerton, N. Y., on May 2, 1887. He is five feet ten inches and weighs about 160 pounds. He first came into prominence at Columbia University, where he played baseball and football. He excelled in both branches of sport and finally Connie Mack persuaded him to join the Athletics. He did so in 1900, playing that year under the assumed name of Sullivan, but in 1907 he resumed his correct name. For a couple of years he was kept on the bench, but three seasons ago he was given a place on the regular team, and he once did well. His hitting, fielding and base running put him in the front rank, and today he is considered one of the best ball players in the country. Collins is a left-handed batter and right-handed thrower. His average during 1912 was as follows: Hits, 127; runs scored, 137; leading both American and National Leagues; total hits made, 189; sacrifice hits, 29; stolen bases, 63; being second to Milan of Washington in this respect; batting average, .348; fielding: Put outs, 387; assists, 428; errors, 28; fielding average, .985.

## National League.

At New York—New York, 8; Cincinnati, 6. Batteries—Tarsan, Demare and Myers; Suggs, Brown and Clark.

At Brooklyn—Brooklyn, 4; Chicago, 3. Batteries—Egan, Rucker, Miller and Ervin; Cheney and Archer.

At Philadelphia—St. Louis, 3; Philadelphia, 2.

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## Ad Wolgast Fails in His Effort to Do "Come-Back" Act

By TOM ANDREWS

There are few champions "who ever come back." There have been one or two exceptions, but no more. Battling Nelson proved to be an exception by defeating Joe Gabe after he had lost the title. In making an attempt to regain his laurels lost to Willie Ritchie, Ad Wolgast, the Michigan bearcat, failed to "come back" and must be considered as one of the past champions from now on.

Ad made his first attempt to come back on Feb. 22, last, when he fought twenty hard rounds with Harlem Tommy Murphy at Jim Coffroth's arena in San Francisco. He felt confident after that bout that he was good enough to beat the New York boy and arranged another battle, thereby hoping to beat him and get another try at the championship from Willie Ritchie, which had been promised him if he won. It was his last chance, but try as he would, he could not "come back." For seven rounds he put up a brave battle and fought as hard as his strength and stamina would allow, but after that he began to weaken under the steady fire from Tommy's gloved hands and toward the latter part of the contest, from the sixteenth round until the end, it was only his dogged determination and courage that carried him to the end. He was badly beaten by a boy who showed more stamina, more cleverness and aggressiveness. Ad had his old-time courage and all that, but his wonderful power of recuperation, evidenced in former battles, was missing. It meant the passing of a wonder.

It was in Milwaukee that Wolgast got his first start. The little fellow at that time weighed under 122 pounds, but he was willing to meet any one on pounds heavier, just to get the chance. One day he came into my office and said: "Say, can't you get me a bout with anyone here for a prelim, semi, or win-up? I bar none and will meet a light weight if you can. I can beat all these fellows around here anywhere near my weight." Ad was given the chance and he succeeded from the jump. That was in 1908 and soon afterwards, after having about ten bouts around Milwaukee, he headed for the Pacific coast. His first battle with Danny Webster, then well thought of, proved a win by the knockout route in eighteen rounds, and it put him right with Tom McCarry. His chance came when he met Battling Nelson after a hard contest of sixteen rounds. Ad is well fixed financially, he need not worry about the future. He seldom weighed more than 128 to 130 pounds when in shape and in nearly all his battles gave away weight. He must also be given credit for meeting any light weight the matchmakers selected.

phi, 1. Batteries—Steele, Harmon and McLeod; Brennan, Seaton, Mayer and Kilmer, Doon.

At Boston—Boston, 3; Pittsburgh, 1. (10 innings. Batteries—Purdue and Brown; Hendrix and Kelley.

## International League.

At Buffalo—Buffalo, 6; Jersey City, 4. Batteries—Pullewider and Gowdy; Brandon, McAlle and Sullivan.

At Rochester—Rochester, 3; Rochester, 2. Batteries—Shawkey and Egan; Quinlan and Blair.

At Montreal—Montreal, 8; Montreal, 5. Batteries—Whitely, Bailey and J. O'Leary; Mason, Smith and Burns.

At Toronto—Toronto, 4; Newark, 1. Batteries—Lach and Remia; Bell, Egan and Higgins.

Cubs Defeated.

The Nationals defeated the Cubs at the Orange street grounds yesterday afternoon by the score of 9 to 7. The batteries were: For the Nationals, McGourty and Mooney; and for the Cubs, Massey and Cox.

Barrett Scores Knock-Out.

Boston, May 6.—A dozen Canadian amateur boxers participated tonight in the preliminary rounds of the national amateur boxing championships at Mechanics' building tonight.

Thomas J. Barrett, St. John, knocked out Ed. McCormack, Vancouver, B. C., in the first round. Barrett made an excellent showing and will figure in tomorrow night's meet.

McDonald, of Sydney, put up a good fight in the 125 class, but was defeated by John Noonan, Boston.

Walter Jackson, 135-pounds Canadian standard bearer, was knocked out by Mike Sullivan, of East Boston, in the third round.

In the 158-pound class Dan McDonald of New Glasgow stopped Charles Fulton of Boston in two rounds.

John Smith, of Bevere, defeated George T. Baller, of Cold Brook, N. B., in two rounds. Both these bouts will take place tonight.

The semi-finals and finals will take place tonight.

AQUATICO

The Lipton Challenge

The New York Yacht Club has written the Royal Ulster Yacht club replying to Sir Thomas Lipton's challenge and asking for more definite terms in regard to the regulation governing the challenge.

London, May 7.—Sir Thomas Lipton said last night that he had not yet received a copy of the letter from the New York Yacht Club. But he added: "The New York Yacht Club's committee which have the matter in charge, are thorough sportsmen and as anxious for a race as I am, and I have not the slightest doubt that the points they raise will be settled to our mutual satisfaction and that the race will take place."

Harry Vail.

Boston Globe—"Coach Harry Vail of Wisconsin and formerly of the Weld (Harvard) Boat Club, is in a peak of trouble at Madison because he dared to talk of incendiarism.

Four or five miles of concrete sidewalk will be laid in Montreal this season. The make the variety crew of it. Now Capt. contract was awarded last evening to J. Jack McLeod and Bruce Tasker of the W. and W. N. Duport, of St. John.

It was said yesterday in Montreal that two new direct, steamship lines between Canada and Italy would be established in the near future. The Navigazione Generale Italiana and the Italia Co. will operate the lines. The former will have passenger and cargo at Halifax and Boston, and the other at Quebec and Montreal.

It is regarded as probable in Ottawa, that F. P. Brady will be retained on the I. O. R. staff as general superintendent.

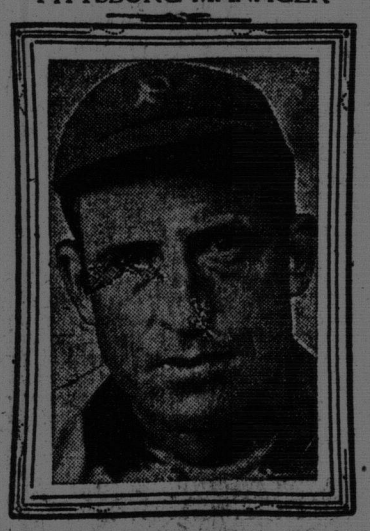
The I. C. R. oiler in Montreal, a wooden structure containing about 200 barrels of engine oil, was destroyed by fire last night. The loss is about \$8,000. There is talk of incendiarism.

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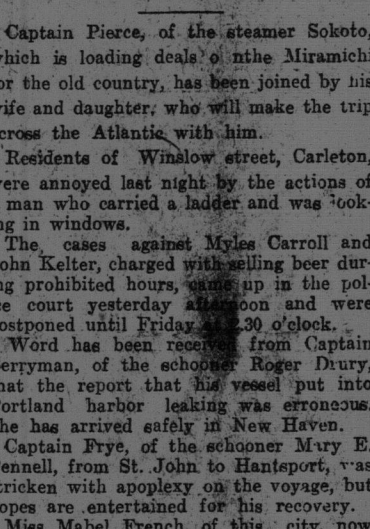
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## PITTSBURG MANAGER



Fred Clarke, manager of the Pittsburgh National League team, whose team is greatly handicapped by the absence of Hans Wagner. Clarke says if he had Wagner back he would win the pennant.

## MANAGER OF THE PHILLIES



Charlie Doolan, manager of the Philadelphia National League team, who, with new material, is making an excellent showing with his rejuvenated team.

## JOSEPH O'NEILL PRESIDENT

Longshoremen Have Discussion on Matter of Provincial Labor Federation

The proposal to form a provincial federation of labor to secure better legislation regarding protection and compensation of working men and the appointment of a provincial commissioner of labor was discussed by the members of the Longshoremen's Association at their semi-annual meeting last evening.

The officers elected for the coming term were Joseph O'Neill, president; John Montague, vice-president; G. G. Langbein, secretary-treasurer and J. E. Tighe, business agent.

## HERE'S ONE FOR THE POLICE

Editor of Times and Star:

Sir:—In glancing over the local news in the Times last evening, I read this interesting bit of news—"The claims of Haymarket Square are not to be overlooked this summer, and the commissioner of public works is planning some improvements to add to the attractiveness of the spot."

Might I suggest that he begin his operations on improvements with the ornamental fence which has been added to the square since early in spring. I refer to the loads of lumber, etc., which have been surrounding it daily. I have since the 8th of April counted fifty-five loads of lumber left on the roadside for hours at a time without horses attached to the same. If there is a law regulating a fine for this, fine, if collected, would help to pay for the indicator which the city very much needs, or help towards the salaries of some of our policemen whose eyes seem to be in their pockets except when the Almighty sends a little of the beautiful and beneficial snow to cover up the spiteful with which the longhairs hanging around the corners are allowed to cover the sidewalk without hindrance.

In the case of the snow, a policeman will ring your doorbell as though he were sounding a general alarm of fire, and order the snow shoveled, that is, if the householder happens to be a woman.

ONE INTERESTED IN THE APPEARANCE OF HAYMARKET SQ.

## AMUSEMENTS

## GEM--Great Mid-Week Bill

Edwin August and other favorites in fascinating lullaby two part drama. A story with touches of strong appeal.

## "The End of the Quest"

George Irving — Late Hits — Big Orchestra

Look Who's Here

## "Bunny's Honeycomb"

John Bunny in roasting vineyard comedy

## "STAR"-- Programme of Summer Sports

Wednesday and Thursday

"THE LIPTON CUP"—Selig Drama

A Review of the Life of Sir. Thos. Lipton Showing Famous Yachts and Racing

"THE STROKE OAR"—Lubin Drama

A College Story With a Big Boat Race. Full of Spirit From Start to Finish

Screaming "PLAIN COUNTRY FOLKS" A Big Comedy

Edwin August and other favorites in fascinating lullaby two part drama. A story with touches of strong appeal.

Edwin August and other favorites in fascinating lullaby two part drama. A story with touches of strong appeal.

## Natural History Society

At the monthly meeting of the Natural History Society last evening a resolution of regret and condolence regarding the death of the late G. U. Hay was adopted.

Gifts were acknowledged from Mrs. Younghusband, George Scott, A. G. Leavitt and Rev. W. O. Raymond.

The following members were elected: Corresponding members, John D. Tothill, Frederickton (N. B.), George E. Sanders, Round Hill (N. S.); associate members, Miss E. S. Thurnmont, Mrs. G. N. Kenney, Mrs. Harry R. Robby, junior associate, Mrs. Myrtle Burley, Miss Adeline Holder, Miss Florence McLean, Miss Helen Murdoch, Miss Hildred S. Simonds, Miss Marjorie Simonds.

At a meeting of the council previous to the regular meeting Senator Ellis was elected as a delegate to the Royal Society in Ottawa and John D. Tothill and George Sanders were elected to represent the local society at the 50th anniversary of the Entomological Society of Ontario at Guelph on August 27, 28 and 29.

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## Dorchester Court

The May session of the circuit court was convened at Dorchester yesterday. Mr. Justice White presiding. The criminal docket consisted of only one case, that of the King vs. Alex. Cohen, charged with breaking and entering and stealing horses in Moncton. The grand jury elected John H. Hickman as foreman, and heard the evidence but, on account of some irregularity on the part of a court official, they were ordered by the judge not to deliver their verdict and were discharged, while orders were given for the summoning of new jurors for Thursday morning.

The case against Christopher Hosman, of Steeves' Settlement, Westmorland county, who was charged several months ago with incest, was continued and the evidence of his daughter Estelle was taken behind closed doors. The case will be continued today.

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