

SPORTING EVENTS OF THE PAST WEEK

SIDNEY VS. FULFORD.

A game of baseball has been arranged with Fulford Harbor and will take place next Sunday afternoon at 2.30 on the grounds of the local athletic association. Sidney is going to field a strengthened and rejuvenated team and will endeavor to wipe out the unsavory memory of the game played here last Sunday.

TENNIS PLAYERS WIN.

On Sunday last four of the Sidney tennis players made the trip to James Island on the invitation of the members of that club. They had a most excellent time and were most hospitably entertained during the afternoon. Mr. Rommell acted as umpire in the matches that were played which resulted in a victory for the Sidney players by three rubbers to two, and 44 games to 39.

The James Island team was captained by Mr. Barclay, and Mr. Dennis acted in the same capacity for the Sidney players. Following are the results:

Dennis and Payton, Sidney, defeated Gamble and Barclay, James Island, 6-4, 6-3.

Grubb and Newton, James Island, defeated Dr. Cumming and Blason, Sidney, 6-1, 6-3.

Gamble and Barclay, James Island, defeated Dr. Cumming and Blason, Sidney, 6-1, 6-1.

Dennis and Payton defeated Grubb and Newton, 6-1, 6-1.

Dennis and Payton defeated Gamble and Barclay, 8-6, 6-0.

THE GUN CLUB.

On Friday evening, June 26, the Gun Club held their regular weekly shoot, the attendance being small owing to the disagreeable weather. The shooting for the Adamson and Roberts cups took place in a downpour of rain. Very keen interest is being taken in the contest for the above cups, one or two birds only separating a number of the shooters. July 3rd is the date set for the big shoot for the Sidney Trading Company's medal.

Following are the scores for last week in the fifty bird event.

George J. Brethour	42
F. North	41
J. Roberts	40
Capt. W. D. Byers	38
J. J. White	29
F. Roche left at the post.		

LOCAL LACROSSE BOYS DEFEAT PROSPECT LAKE

The lacrosse game on Saturday, June 27th, between the Prospect Lake and Sidney teams on the grounds of the Sidney Amateur Athletic Association resulted in a win for the local lads by the close score of 4-2. Both teams surprised the spectators by their neat stick handling and the knowledge they had already gained of the game. They were both speedy in the field and the splendid passing close in by the homes was a feature of the game, as was also the checking of both defences. The game was very clean throughout, as the referee did not call a single foul. The sportsmanship of both clubs was excellent, each team giving the other three hearty cheers and a tiger, and all the players joined in three hearty cheers for the referee at the close of the game.

The game started promptly at three o'clock and Referee Tester lined up the teams as follows. On account of Prospect Lake being short two of their players it was decided to play ten men aside.

Prospect Lake—Horne, goal; Wilkinson, point; Pimlott, cover; Greig, 1st defence; Piercy, 2nd defence; Heal, centre; Campbell, 2nd home; Love,

1st home; McCullough, outside home; Reid (capt.) inside home.

Sidney—Reid, goal; McClure, point; McKillican, cover; Simpson, 1st defence; Robertson, 2nd defence; Seglelabra, centre; W. Simpson, 2nd home; Fairclough, 1st home; "Boots" McClure, outside home; Veitch, inside home.

The first game was scored by Sidney, Phillip Seglelabra doing the needful after five minutes play, while Prospect Lake got the next one just before the first quarter ended, McCullough putting the ball through. In the second quarter "Boots" McClure got another one for Sidney after about ten minutes play, the score standing at half time two to one in favor of Sidney. In the third quarter Walter Veitch tallied another one for the locals, and in the fourth stanza both teams scored one each, McClure again scoring for Sidney and Love for Prospect Lake. The combination of both teams at times was very good.

These teams will meet again in about two weeks, when another good game ought to take place.

P. E. Tester refereed the game while Capt. Byers and Archie Johns acted as goal umpires, and Messrs. Veitch, Joe Mason and Willie Veitch were the official time keepers.

THE JOHNSON-MORAN FIGHT

In a full twenty round contest in Paris last Saturday, June 27, Jack Johnson, the much advertised colored champion boxer, defeated another "white hope" for the heavyweight championship of the world and a purse of \$35,000, of which Johnson got \$30,000, win, lose or draw, and Morgan drew the other \$5,000. The fight was very unsatisfactory, both Johnson and Moran seemingly making a poor exhibition. Some are of the opinion that the fight was faked and that Johnson allowed Moran to stay the route for the pictures. We think otherwise, however, for a fake fight generally brings out a fake knockout. Also Johnson's vanity would stand in the way of anything but a spectacular win if he felt himself to be in good enough condition to go the limit. Johnson, not having fought for two years, was not certain of himself and took no chances.

Moran, on the other hand, failed to show enough science to "boost" himself for a championship contest. Very little was known of him outside of his native town, and not much expected of him, but even at that he was hardly entitled to any fame for his attempt to annex the championship belt. One noteworthy incident was the number of titled and aristocratic personages who were spectators, included in the number being a considerable representation of the Paris society fair sex. All through the fight Johnson had the lead, using his old time cleverness, but did not attempt to mix as in the Jeffries or Flynn fights, and when the fight ended the referee had no option but to give Johnson the decision. One other point for consideration was the fact that this was the first big fight ever refereed by a Frenchman, or in fact by anyone outside of the British empire or the United States, and shows to the world that other nations besides these will soon be heard from in all classes of international sport. Georges Carpentier is now the heavyweight champion of Europe and will undoubtedly be in a few years, or even months, a contender in a battle for the world's heavyweight title.

Why doesn't the man in the moon get rich.—Ans. "Because he gets a quarter every week and he needs that to get full on."

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PUZZLERS.

Where can a man buy a cap for his knee?

Or a key for a lock of his hair? Can his eyes be called an academy, Because there are pupils there?

In the crown of his head what gems are set?

Who travels the bridge of his nose? Can he use when shingling the roof of his mouth,

The nails on the end of his toes?

What does he raise from a slip of his tongue?

Who plays on the drums of his ears? And who can tell the cut and style Of the coat his stomach wears?

Can the crook of his elbow be sent to jail,

And if so, what did it do?

How does he sharpen his shoulder blades?

I'd like to know, wouldn't you?

RHUBARB DAINTIES

Cloyed with a heavy winter's diet, the appetite is stimulated by the delicious acid of this first spring fruit. (By the way, is rhubarb a fruit?)

Old fashioned housekeepers seldom use it other than for plain sauce and pies, but the English housewife finds numerous ways of preparing it, that we would do well to follow:

Stewed Rhubarb.

Wipe the stalks with a damp cloth and cut into short lengths without peeling. (Do not peel pie plant unless it is late in the season and the skin is tough.) Add a very little water and stew slowly until tender, then add sugar to taste and a few drops of lemon extract, if you like it.

Baked Rhubarb.

Cut the stalks into inch pieces, pour boiling water over them, cover and let stand for five minutes. Pour off the water, put into a crock or jar and add a small cup of granulated sugar to every pint of rhubarb.

Let stand over night and then bake slowly until tender and jellied. If the stalks are very tender, it can be baked without standing over night.

Rhubarb Shortcake.

Bake a rich biscuit crust in two thin layers. Split open, butter and spread with hot stewed rhubarb. Or, two layers of cake can be used with the stewed fruit on top and between them. A meringue of egg whites adds to its attractiveness, or whipped cream can be used.

Rhubarb Folly

Beat the whites of two eggs stiff and add two tablespoonfuls of white sugar. Cook one quart of red stalked rhubarb until soft, press through a colander, sweeten and flavor with lemon or orange. When very cold, whip in the egg whites and beat until foamy.

Pile high upon slices of sponge cake to serve.

Rhubarb Pudding.

Three pints of rhubarb cut into inch lengths, half a teaspoon of grated nutmeg, and three cups of granulated nutmeg, mix thoroughly.

Butter a pudding dish generously, put into a layer of fine bread crumbs, dot with butter and sprinkle with sugar. Over this place a layer of the rhubarb, and so continue until all the rhubarb is used, and the last layer is crumbs.

Bake an hour in a rather slow oven and serve either hot or cold with whipped cream or butter sauce.

Butter Sauce.

Cream together one-third of a cupful each of sugar and soft butter, and add the juice of one lemon.

Rhubarb Pudding No 2.

Steam finely cut rhubarb in a double boiler, allowing one cup of granulated sugar to each pint. When soft,

put through a vegetable press, and for each cupful allow the well beaten yolk of one egg, then fold in the whites beaten to a stiff froth and sweetened. Bake in a buttered dish until the top begins to crack open. Serve alone or with whipped cream.

Rhubarb Cobbler.

Butter a deep dish and place in it a quart of rhubarb. Sprinkle on it one cup of sugar and dot with butter. Make a batter of one cup of sweet milk, two well beaten eggs, half a teaspoon salt, a heaping teaspoon of baking powder and two cups of flour. Pour over the rhubarb and bake until a golden brown. Turn out fruit side up upon a large plate and serve warm with any preferred sauce.

Rhubarb Custard Pie.

Stew a pint of finely cut rhubarb in very little water, until tender, put through a vegetable press, add one cupful of granulated sugar mixed with a tablespoonful of flour and two well beaten eggs. Line a plate with paste and brush over with egg white, pour in the mixture and bake quickly. Place a meringue of one egg white, beaten stiffly and sweetened or when cold cover with sweetened whipped cream.

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SIDNEY, B. C.

A TRIP TO CANADA ON THE S. S.

By W. H. D.

Leaving Quebec at 4.15 the train passes through the city slowly, affording an opportunity to see, as far as possible what it is like. You are struck with the number of tumble-down wooden shanties, along side of which are some fine buildings. The appearance of the people, their dress and the place, remind you of the district of Whitechapel. After leaving Quebec the train proceeds at a much faster pace to Three Rivers, about half-way to Montreal, which is reached after several stops at 10.45. All change here and you learn that you can go no further to-night, as the last train left at 9 o'clock. You are greatly struck with the station buildings, in many respects the finest yet seen, with a magnificent spacious waiting room, marble with oak seating, and at one end a statue of Lord Mount Stephen; also in a case a very fine model of a steamer built for the C. P. R. service. Many of our passengers, who cannot afford a bed in a hotel, make themselves as comfortable as possible. During the night one poor fellow was taken very ill and was removed to the hospital with appendicitis. He was on his way to Regina with his wife and two children. It is to be hoped some one will take care of them until he comes out. The porters are black and look very smart in their grey uniform with red caps. The officials have little to say. A comfortable hotel is easily found; bed and breakfast at \$1.50 is expensive compared with England, but you have now begun to learn the differences in prices. For instance oranges are five cents each, bananas four for twenty cents, apples twenty cents a dozen. The fruit is very good and better in quality than the English. After a good breakfast there is time for a short walk around the city. The Windsor Hotel is a fine building

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