

DON LASH IN OLYMPIC FINAL

Helen Jacobs Upsets Polish Net Favorite

American Girl Gains Final Round in Decisive Wimbledon Match.

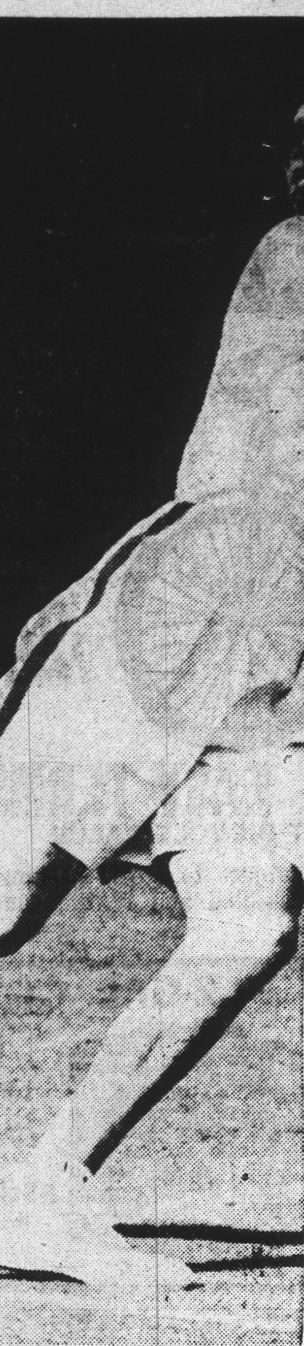
By United Press

WIMBLEDON, England, July 2.—Helen Jacobs of Berkeley, Cal., American champion, gained the final round of the All-England tennis tournament for the third successive year today when she defeated Jadwiga Jedzejewska of Poland, 6-4, 6-2, in a semi-final round match.

Her opponent in the final on Saturday will be Mrs. Hilda Krahwinkel Sperling of Denmark, who defeated Mme. Simone Mathieu of France, 6-3, 6-2, in the first round of four engagements.

Miss Jacobs defeated Mrs. Sperling in straight sets in a semi-final round match last year. The All-England title, the most coveted of all tennis wins, is the one major

U. S. Feminine Mainstay



Miss Jacobs ... In Action at Wimbledon

title which has escaped Miss Jacobs. She was beaten in the final round in 1934 by Dorothy Round of England, and by her arch-rival, Mrs. Helen Wills Moody, last year.

Has Trouble at Start

Miss Jacobs, who despite her high ranking was an underdog in the betting today, had trouble with the Polish girl in the opening set. Unable to come to the net for volleys or kills because of Miss Jedzejewska's length and pace on her forehand, Miss Jacobs trailed 3-4. She pulled up even in the eighth game when she served with a true game.

Miss Jacobs' advance in the second set was made possible by the complete refusal of Miss Jedzejewska's backhand to produce a decent shot. Once Miss Jacobs spotted this weakness she exploited it to the fullest.

Fans Cheer American Girl

When the Californian, who has tried long and hard to win the title, walked off the court, the spectators gave her a rousing hand. She probably will be a heavy favorite to defeat Mrs. Sperling. The Danish woman played the poorest tennis today she has shown during the tournament.

The veteran French Davis Cup pair of Jacques Brugnon and Jean Borotra gained the semi-final in the doubles with a 6-2, 7-5, 5-7, 6-2 victory over Merrettion Cling of Nashville, Tenn., and his Japanese partner, Eikichi Itoh.

Johnny Van Ryn and Wilmer Allison of the United States gained the semi-finals of the men's doubles with a 6-4, 6-2, 6-4 victory over Vivian McGrath and Clifford Sproule of Australia.

Donald Budge of California and Mrs. Sarah Palfrey Fabyan, Brookline, Mass., gained the semi-finals of the mixed doubles with a 6-0, 6-2 triumph over Franja Kukulevic of Yugoslavia and the Countess De La Valdene of Spain.

Kuss, Sitko Meet on I. U. Mat Show

In Benefit Performance for Olympic Wrestlers.

BLOOMINGTON, Ind., July 2.—The fourth and last all-star wrestling and boxing show sponsored by Coach W. H. (Billy) Thom, Indiana University wrestling coach, will be held tonight in the fieldhouse for the benefit of Indiana's representatives on the Olympic wrestling team.

Otto Kuss, 220 pounds, former I. U. star, and Al Sitko, 225 pounds, former heavyweight champion of Poland, are to meet in the main event. Dustin McDonald, 202 pounds, wrestler, and Bill Woods, 220 pounds, boxer, will engage in a mixed match feature.

Two I. U. men, Charles McDaniel and Dick Voliva of Bloomington, have been chosen for the Olympic team. McDaniel is a senior in the university while Voliva was graduated two years ago and now is coach at Ohio State University. They will meet in an exhibition match. Two boxing bouts and an other mat tussle will complete the program.

YACHT RACES AT WAWASEE

SYRACUSE, Ind., July 2.—A series of races for sailboats, snipe and O class and outboards is planned for Saturday and Sunday by the Wawasee Yacht Club on Lake Wawasee.

Gehrig Best of All Time

So Says Joe McCarthy, Who Has Managed Many 'Greats.'

By DANIEL J. DANIEL

ST. LOUIS, July 2.—"I'm convinced that Lou Gehrig is not only the best first baseman of baseball history, but the greatest player of all time," said Joe McCarthy, manager of the Yankees, today as he analyzed teams and individuals in the American League.

"I was in close contact with Babe Ruth for four seasons. I managed Hack Wilson when he was at his crest with the Cubs. I have seen Ty Cobb, Tris Speaker, Hans Wagner and others who are rated in the all-time debates. But in my estimation, Gehrig is in a class by himself. He's going to win that pennant for us."

McCarthy's eulogy of the Iron Horse, who has accumulated 20 home runs and is hitting .289, is a well deserved recognition of the fact that Gehrig has been keeping the Yankees in first place.

Lou's feats stand out as the most noteworthy individual accomplishments in the major leagues this season. In his own circuit, nobody comes close to the 33-year-old endurance king. The National League, which is led by the freshman Stu Martin, offers no one comparable to Gehrig.

Only those who watch the Yankees day in and day out are in a position to appreciate the Gehrig of 1938. Last year he stood too close to the plate and tried to pull every ball. He kept turning his body. Now he stands off from the plate and hits naturally, with the result that he is lashing terrific balls to all fields.

Gehrig also is fielding brilliantly, hustling on every ball and unquestionably is a more effective player all around than he was in 1937, when he won his only American League batting title. He may turn out to be the first .400 hitter since Bill Terry won the National League championship with .401 in 1930.

epidemic of poor pitching in the American League is going to foster Lou's ambition.

STRIKELIN said he conceded to Gehrig because he will not be free to leave the city during the week the national event is held—July 20-23.

Bethpage State Park, Farmingdale, Long Island, is the tourney site.

Thomas Richardson, 2258 N. Meridian st., was going around Pleasant Run course in a onesome yesterday, and when he came to hole No. 5 he found a courteous of the mixed doubles with a 6-0, 6-2 triumph over Franja Kukulevic of Yugoslavia and the Countess De La Valdene of Spain.

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Hoosier Star Enters Event at Princeton

Five Other I. U. Runners in Qualifying Heats for Later Trials.

Times Special

BLOOMINGTON, Ind., July 2.—Headed by Don Lash, Indiana University's stellar distance runner, a group of six Hoosier trackmen will represent I. U. in the national A. A. U. track and field meet to be held tomorrow and Saturday at Princeton, N. J.

Other I. U. trackmen competing in the Princeton meet will be Duke Hobbs, James Smith, Dan Caldwell, Tommy Deckard and Charles Hornbostel.

Lash will compete in the 10,000-meter event tomorrow. He is a favorite to breast the tape ahead of the field at Princeton. The race will be the Olympic final in this event, with the men who win the first three places representing the United States in Berlin.

Other Distance Stars Bid Hobbs will participate in the 800-meter run. Smith, Negro distance star, will compete in the 5000-meter run and Caldwell in the 110-meter high hurdles.

Lash is to run in the 5000-meter race Saturday if he feels equal to it after the long grind of the previous day. Other events in which Indiana men will participate Saturday are the 3000-meter steeplechase, with Deckard wearing the Hoosier colors, and the 800-meter race, with Charlie Hornbostel, former I. U. star, will run. Deckard gained a third place in the steeplechase at the Olympic semi-finals at Milwaukee, and Hornbostel came in a close second in the semi-finals at Harvard last week.

The 10,000-meter run is the only race at Princeton that will be considered an Olympic final. All Indiana men will remain in the East for the Olympic finals to be held July 11-12 at the Randall Island Field in New York.

Amateurs Penn-Joe Athletics want a game for Sunday. Write Bob Emminger, 949 N. Pennsylvania, Indianapolis, or call Riley 2923 or Riley 1117.

Question Marks will meet tonight and will practice tomorrow evening at 7:30. A game is wanted for Sunday. Call Harrison 4581-M and ask for John.

Teams needing a pitcher for Sunday out-of-town games, call Riley 5541.

Frankfort Athletics have an open date Saturday. Call Earl Monroe, 1328, Frankfort, Ind.

A game for Sunday morning at Riverside is wanted by the Salvage Equipment Secos. The club won the second straight game of the series with Greenwood, 5 to 2. Write Abe Goldsmith, 703 W. New York-st., Indianapolis, or call Lincoln 1831.

Freetown Merchants have an open date July 19. Write Edgar Sprague, Freetown, Ind.

Softball Before approximately 1000 fans, Holy Cross won a 4-to-1 victory over the Knights of Columbus All-Stars, a team comprised of players from 15 parish squads, last night. Holy Angels defeated St. Catherine, 8 to 4, in another contest.

The Indianapolis Machinery and Supply club will play the Maytag team at Martinsville tomorrow night. The local team defeated the Gibson squad, 15 to 3, last night with Nickerson yielding only two hits.

Greer A. C. players are to meet at the park around tonight at 7 for the game with Victory Cleaners at the stadium at 8. LaRossa, Kostoff, Williams and Mulhern notice.

Salvage Equipment Secos are to oppose Dean Bros. tomorrow night at 9 at the stadium.

Big Four will oppose Rockwood A. C. in the other All-Star League contest.

The standing of the Industrial Night League follows:

Crown Products 3 1/2 Armour 2 1/2 U. S. Tire 2 1/2 Swift-Dum's 2 1/2

NEW YORK, July 2.—Jebby, 161, New York, kayeod Al Cocozza, 166, New York, in the second round of the windup bout on a fight card here last night.

STERLING'S RAN HOME TO SAFETY in every inning but two and fired 27 of the boominger tosses of Impe, Halahari and Wapoo back for hits and an equal number of runs.

Impe, Halahari, Wapoo and Nyassa: Paugh, Hoffa and Allison, Cornell.

MEET NOT-CANCELED CHICAGO, July 2.—Final Olympic trials for women track and field athletes, threatened by financial difficulties of the Providence (R. I.) tertiary committee sponsoring the event, will be staged as planned Saturday, an Olympic official has disclosed. An earlier report indicated the trials might be canceled because the committee could not finance the event.

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SLOW COOKING ESSENTIAL FOR CURED MEATS

Low Temperatures Should Be Maintained for Best Flavor.

Baked ham is a dish that finds especial favor during hot weather. Once ham and other cured meats were served because fresh varieties were not obtainable in the summer. We serve them still because they are so palatable.

But that palatableness is largely a matter of preparation. No foods respond more completely to right and wrong ways of cooking. Here are a few rules well worth following:

If you are going to bake a ham or several pounds of Canadian bacon, always let the meat stand in cold water for at least eight hours (depending, of course, on the size of the cut). Both the flavor and texture will be greatly improved by this soaking.

Cook Ham Slowly Always cook cured meats slowly. The curing process dries and hardens the fibers of the meat and, in order to prevent brittleness, slow cooking is imperative. Whether the meat is to be boiled, broiled or baked, low temperature should be maintained.

Something that seems to be necessary as an accompaniment to salted meats, but try to avoid serving the same thing over and over. There's a wide variety to choose from.

For example—slices of orange (rind and all) browned in apple slices; glazed apricots; spiced peaches; glazed baked apples; chilled, spiced apple sauce; broiled bananas; ices and sherberts of pineapple, orange, lemon or lime. Raisin sauce is an old favorite, and orange sauce, tomato sauce, frozen horseradish sauce and frozen mustard sauce are as delicious for summer meals. The combination of horseradish and mustard is splendid, too.

The next time you must resort to cold boiled ham as an emergency, try ham rolls. They take only a few minutes to prepare and are most appetizing. Serve with grilled apple slices.

Four slices cold boiled ham, 1 cup state bread crumbs, 1 tablespoon melted apple or currant jelly, 5 tablespoons milk, 4 tablespoons prepared mustard, paprika.

Combine bread crumbs, milk, jelly, mustard and paprika. Spread a thin layer on each slice of ham. Roll and fasten with wooden toothpicks. Place in a shallow baking dish and bake in a moderate oven (375 degrees Fahrenheit) for 20 minutes. Baste two or three times during the baking with fruit juice or vinegar from sweet pickles.

Grilled Apple Slices Cut thin apple in slices about an inch thick. Core, but do not peel. Dip in melted butter and then in sugar, mixed with powdered cinnamon. Arrange on broiler and dot with bits of butter. Slide under the low flame of the broiler and cook five or ten minutes on one side. Turn, dot again with butter and cook until brown.

Corned beef is another good summer meat. A vegetable dinner, cooked in the broth after the meat has been removed, is exceedingly appetizing. Press the meat between two heavy plates and when very solid and firm, slice thin and serve.

Cook new cabbage whole in the meat broth. Place on a large platter and surround with piles of baby carrots, well seasoned with butter, fingers of tender cucumbers boiled in salted water and smothered in cream, and halves of tomatoes, dipped in melted butter and fine cracker crumbs and broiled.

The meat itself is delicious served with other cold cuts, and the broth flavors the cabbage inimitably.

MURDERER IS SENTENCED By United Press DANVILLE, Ind., July 2.—Mark B. Hopey, 58-year-old Indianapolis Negro, who shot his wife Feb. 17, 1937, was sentenced today after his conviction on a second-degree murder charges last night by a Hendricks Circuit Court jury.

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GRape CHEESE SALAD IS REAL DELIGHT

Grape cheese salad is one of those dishes in which you use the best of everything to give it that delicious perfection. It consists of a layer of cream cheese mousse on one of jellied grape juice, served in slices.

(From Maramor Tearoom, Columbus, O.)

'Salad Wagon' Also Adds to Attractiveness for Parties.

BY MARY E. DAGUE Times Special Writer My Great Aunt Nancy used to say, "Never save one egg and waste two, as well as butter and sugar, by baking a cake that will go begging after the first taste."

Aunt Nancy followed a precept of her own that poorly prepared food is really wasted food, and that skimping on quality is an extravagance, since dishes thus prepared are almost sure to go uneaten. She followed this rule implicitly and became a famous cook.

The recipe was given to me by Mrs. M. L. McGucken of Columbus, O., whose tearoom, the Maramor, is one of the places I always enjoy visiting. Mrs. McGucken has worked out the proportions in the recipe for the average homemaker's use.

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Before I tell you how to make "grape cheese salad" I want to describe another of Mrs. McGucken's ideas that you might like to follow. Salads are served from a salad wagon in this tearoom. If your tea wagon can be furnished up a bit, this would be a grand way to serve a small group of people on the porch.

Now for the salad recipe: For cheese layer: One pound cream cheese, 1 tablespoon gelatin, 1/2 cup cold water, 1/4 teaspoon salt, 6 drops tabasco sauce, 2 teaspoons lemon juice, 1 cup whipped cream.

For grape layer: 1 1/2 tablespoons gelatin, 2 cups bottled grape juice, 1/2 cup sugar, 1/4 cup orange juice, 1 teaspoon lemon juice.

Place cream cheese in double boiler and heat until soft and creamy, stirring constantly. Combine gelatin and cold water and let stand five minutes. Add slowly to cheese, stirring well. Add salt, tabasco and lemon juice and blend.

Fold in whipped cream lightly, but do not beat. Pour into an oblong quart mold and place in refrigerator to become firm and very cold.

For the grape layer, soak the gelatin in one-fourth of the grape

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MEAT SALE Franks Large and 15c 1 lb. 25c Beef Fresh Ground 1 lb. 15c Sugar Cured—4 to 6-lb. average Picnics 1 lb. 20c Bologna Sliced 1 lb. 15c

Mixed Ham 1 lb. 20c Cream Cheese 1 lb. 23c Kingan's Lard 2 cartons 27c Sausage Thuringer 1 lb. 20c

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