

THEATRE OF THE AIR

THURSDAY'S PROGRAMS

CFNB Fredericton
 8.30—Music and Song.
 12.30—Maytag Melodies.
 1.00—Royal York Concert Orch.
 1.30—Kelvinator Program.
 6.30—Building Products Programme.
 7.00—News and Stock Quotations.
 7.15—Studio Program.
 7.30—Canadian Press News.
 7.36—Piano Ramblers.
 8.00—Knights of Modern Melody.
 9.00—Horticultural Hints.
 9.15—Concertina Program—Halifax.
 9.30—Band Program.
 10.00—Parade of the Provinces.
 10.30—Earl Hill's Orch.
 11.00—Old Time Frolic.
 11.30—Canadian Press News.
 11.38—Dance Orchestra.

WABC NEW YORK
 5.00—On the Air Tonight.
 5.30—Jack Armstrong.
 5.45—Chas. Barnett & Orch.
 6.00—Mitscha Razinsky and Orchestra.
 6.15—Sunny Jim.
 7.00—Beale Street Boys.
 7.15—The House by the Road.
 7.30—Sylvia Froos.
 7.45—Boake Carter.
 8.00—Kate Smith.
 8.15—Walter Pitkin.
 8.30—Leith Stevens Harmonies.
 9.30—From Old Vienna.
 10.00—To Be Announced.
 10.45—The Playboys.
 11.00—Vera Van, Contralto.
 11.30—Dance Orchestra.

CKAC MONTREAL
 5.30—Fireplace Program.
 6.25—Recreation Hour.
 8.00—Kate Smith.
 9.30—From Old Vienna.
 10.00—45 Minutes in Hollywood.
 10.45—Molson Sport Review.
 12.00—Orchestra.

WEAF NEW YORK
 5.30—Tales of Courage.
 5.45—Echoes of Erin.
 6.00—Palace Hotel Orch.
 6.30—John B. Kennedy.
 6.45—Mary Small, Songs.
 7.00—Baseball Resume.
 7.15—Comedy Sketch.
 7.30—The Mollie Show.
 7.45—Fox Fur Trappers.
 8.00—The Fleischman Hour.
 9.00—Show Boat.
 10.00—Paul Whiteman.
 11.00—Your Lover, Songs.

WJZ NEW YORK
 5.30—The Singing Lady.
 5.45—Little Orphan Annie.

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6.45—Lowell Thomas.
 7.00—Dance Orchestra.
 7.30—Ed Lowry, Singer.
 8.00—Mountaineer Sketch.
 8.30—Melody Romantic.
 9.00—Death Valley Days.
 9.30—Goldman Band Concert.
 10.00—Parade of the Provinces.
 10.30—Echoes of the Palisades.
 11.00—The Cavaliers.

FRIDAY'S PROGRAMS

CFNB Fredericton
 8.30—Music and Song.
 12.30—Maytag Melodies.
 1.00—Royal York Concert Orch.
 1.30—Kelvinator Program.
 6.30—Building Products Programme.
 7.00—News and Stock Quotations.
 7.15—Studio Program.
 7.25—Real Life Dramas.
 7.30—Canadian Press News.
 7.36—Pierrot and Pierrette.
 8.00—Rex Battle Orch.
 8.30—Musical, Toronto.
 9.00—Tito Fandos, Tenor.
 9.25—Summer Serenade.
 10.00—In the Shadows.
 10.15—The Triads.
 10.30—NBC Symphony Concert.
 11.00—Moonlight on the Pacific.
 11.30—News and Weather.
 11.38—Dance Orchestra.

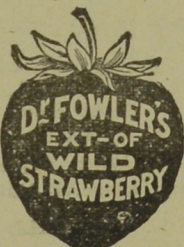
WABC NEW YORK
 5.00—On the Air Tonight.
 5.15—Skippy.
 5.30—Jack Armstrong.
 5.45—The Oxol Feature.
 6.00—H. V. Kaltenborn.
 6.15—U. S. Open Golf Championship.
 6.30—The Playboys.
 7.00—Household Music.
 7.15—Fox Fur Trappers.
 7.30—Silver Dust Serenaders.
 7.45—Boake Carter.
 8.00—Kate Smith.
 8.15—The Columbians.
 8.30—True Story Programme.
 9.15—The Friend of the Family.
 9.30—Johnny Green.
 10.00—The Spotlight.
 10.30—Ensemble and Trio.
 10.45—Carlie & London.
 11.15—News Service.
 11.20—Isham Jones & His Orch.

WEAF, New York.
 6.00—Waldorf Orchestra.
 6.30—Cheerio Musical Mosaics.
 6.45—William Hain, Tenor.
 7.15—Comedy Sketch.
 7.30—Three X Sisters.
 7.45—To Be Announced.
 8.00—Cities Service Concert.
 9.00—Waltz Time.
 9.30—One Night Stands.
 10.00—First Nighter.
 10.30—General Tire Programme.

WJZ, New York
 6.00—Dorothy Page Contralto.
 6.45—Lowell Thomas.
 7.00—To Be Announced.
 8.00—Nestle's Programme.
 8.30—Council Talks.
 8.45—Songs & Guitar.
 9.00—Phil Harris Orchestra.
 9.30—Armour Programme.
 10.00—Stories that Should be Told.
 11.35—Dance Orchestra.

There are so many things we hear about, but never hear: for instance—shouting from the house-tops.

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FOR THE DANCERS

THURSDAY, JULY 26

11:15 P. M.—Reggie Childs and his orchestra.
 11:45 P. M.—Henry Busse and his orchestra.
 12:00 Mid.—Joe Reichman and his orchestra.
 12:30 A. M.—Enoch Light
 1:00 A. M.—Sam Robbins and his orchestra.

"Bar X Days and Nights" Starts New Columbia Series

Carson Robison and his Buckaroos, aided by a cast of dramatic actors, will present a program of western songs and dramatized stories of the range during the premiere broadcast in a new series of "Bar X Days and Nights" over the WABC-Columbia network, Thursday, July 26 from 9:00 to 9:30 P. M., A. S. T.

Robison will give the narrative preludes to the dramatizations and will harmonize in vocal numbers with his Buckaroos, consisting of Bill and John Mitchell and Pearl Pickens. Three veteran radio actors, John Battle, Ann Elsner and Kenneth Daigneau, will head the dramatic cast. This program first was heard over the WABC-Columbia network in 1933.

"45 Minutes in Hollywood" Becomes a Thursday Feature

"Forty five Minutes in Hollywood", popular dramatic and musical program featuring screen celebrities and previews of now films, will be heard over the WABC-Columbia on a new schedule—Thursdays, from 10:00 to 10:45 P. M., A. S. T., starting July 26. A contract renewal will present the series over the same group of stations as heretofore.

Radio's foremost impersonators makes up the dramatic cast which enacts the plots of new motionpictures. The musical setting for the broadcasts is supplied by Mark Warnow's orchestra, augmented by Evelyn MacGregor, Maria Silveira and the Eton Boys quartet, Cal York, veteran screen reporter, gives intimate gossip of recent Hollywood doings.

TIGER FANS EXCITED OVER PENNANT BID

DETROIT, July 26—The Tigers' present bid for a pennant has this city more excited over baseball than it has been in a decade heretofore, and President Frank Navin of the Detroit club predicted new attendance records for the Bengals' park. The Yanks helped establish the present record of 42,712 when they last battled the Tigers in a first-class battle on August 3, 1924.

Happiness adds ten pounds to every satisfied school teacher's weight, an expert declares. But that will make the reducers unhappy.

It has been found possible to age whisky in three minutes by shooting several thousand volts of electricity through it. The drinker can be aged by the same process in a few seconds.

PROBATE COURT, COUNTY OF YORK, PROVINCE OF NEW BRUNSWICK

To the devisees, legatees and creditors of SARAH L. C. MANZER, late of the City of Fredericton, in the County of York and Province of New Brunswick, deceased, and to all others whom it may concern:

The Executors of the Last Will of the above named deceased, having filed their accounts in this Court and asked to have the same passed and allowed, you are hereby cited to attend if you so desire, at the passing of the same, at a Court of Probate to be held in and for the County of York, at my office in the City of Fredericton on the THIRTY-FIRST DAY OF JULY next, at the Hour of TWO O'CLOCK in the Afternoon, when the said accounts will be passed.

Given under my hand this Second day of June, A.D. 1934.

(Sgd.) JOHN BLACK,
 Judge of Probate pro hac vice for the Estate of Sarah L. C. Manzer, deceased.

(Sgd.) LEO F. CAIN,
 Register of Probate.
 C. L. DOUGHERTY,
 Proctor.

Kate Smith Breezes With the Breeze

Kate Smith will sing the number—"Breezin' Along with the Breeze"—that now serves as Fred Waring's middle theme melody, as the highlight of her broadcast over the WABC-Columbia network, Thursday, July 26, at 8:00 P. M., A. S. T. Her other numbers will include "I'll String Along With You", "You Call It Madness" and "Rollin' Home". Kate will be accompanied by Jack Miller's orchestra.

Symphony Orchestra To Feature Lassen's "Festival Overture"

A group of rarely performed compositions of famous composers will be featured by the Detroit Symphony Orchestra, Victor Kolar conducting, in its broadcast from the Century of Progress Exposition over the WABC-Columbia network, Thursday, July 26, from 4:00 to 5:00 P. M., A. S. T.

BLUE RIDGE MOUNTAINEERS

The "Blue Ridge Mountaineers", a new group of hill-billy singers, will present mountain melodies and border ballads over the WABC-Columbia network, Thursday, July 26, from 5:45 to 6:00 P. M., A. S. T. Songs of the hills, plains and sea will be featured vocally, along with novelties on the ocarina, harmonica, and other "early" American instruments.

Heidelberg Students Sing of Iowa on Air

Selections ranging from spirited college tunes to the slower strains of waltz music will be offered by the Heidelberg Students over a WABC-Columbia network, Thursday, July 26, from 10:45 to 11:00 P. M., A. S. T. The Students will open their program with a medley of University of Iowa songs, "Corn Song" and "Oh, Iowa", and their other numbers will include "On Miami Shores", "Steak and Potatoes", "Two Hearts in Three-Quarter Time", and excerpts from "Maytime".

SIX HANDS ON TWO PIANOS

The Playboys, representing six hands on two pianos, will give a new keyboard interpretation of "Sunday Is Daddy's Day with Baby" during their WABC-Columbia program Thursday, July 26, from 10:45 to 11:00 P. M., A. S. T. The three keyboard artists will also offer their arrangements of "As Far as I'm Concerned", "Riptide", "Hold Your Horses", and "Smoke Gets in Your Eyes".

Vera Van To Sing Johnny Green Hit

Vera Van, personality singer, will feature a group of love songs and modern ballads over the WABC-Columbia network, Thursday July 26, from 11:00 to 11:15 P. M. Her first number will be Johnny Green's hit song "Easy Come Easy Go", followed by "She Reminds Me of You", "Roses in the Rain", and "Goin' Home", from the famous melody in Dvorak's "New World" Symphony. The accompanying orchestra will present a new setting of "All I Do Is Dream of You".

CITY OF FREDERICTON

Notice of Assessment

The Assessment Roll for the City of Fredericton for the year 1934 is now in the hands of the City Treasurer for collection and all persons therein assessed are hereby required to pay the amount of their respective taxes forthwith to the City Treasurer at his office in the City Hall, Fredericton. A discount of five per centum will be allowed on all taxes paid on or before the 26th day of July next, after which date interest at the rate of one-half per centum per month will be added, and execution may be issued and proceedings had thereon as by law provided.

Dated at the City Hall, Fredericton, this 26th day of June, A.D. 1934.
 FRED I. HAVILAND,
 City Treasurer.

: FOR THE WOMEN

CHERRIES ARE RIPE FOR LUSCIOUS JAM

Fruit Now At Finest For Winter Use.

(By Katherine Baker)
 No wonder the minstrels sang, "Cherry Ripe" through old London's streets. There isn't anything much prettier than the clear red of fully ripe cherries. Yet beauty isn't only skin deep with them—the flavour is well worth the few minutes work required to capture it in jams for next winter.

Cherries are deficient in that jelly making substance called pectin, and no matter how long they are boiled, they will not jell unless pure pectin is added. The addition of this refined, concentrated syrup also reduces the cooking period required. With the short boil method, the fruit is not darkened by an hour's steady heat nor is the flavour carried away in evaporating steam.

Real cherry jam, made from the ripe fruit, has the fresh fruit color, and this adds to its value in the fruit cupboard. Whether as a spread or to top off a pudding, or to add sparkling color to a cake, cherry jam is most attractive.

This recipe sounds almost too easy to be true. But it is; it has been tested millions of times to give a perfect product at low cost.

CHERRY JAM

(Any kind except wild cherry or chokecherry)

Four cups (two pounds) prepared fruit; one bottle fruit pectin; seven cups (three pounds) sugar.

To prepare fruit, pit about two and one half pounds fully ripe cherries. Crush thoroughly or grind. Add one-fourth cup water, bring to a boil, and simmer fifteen minutes. (For stronger cherry flavour, add one fourth teaspoon almond extract before pouring.) Measure sugar into large kettle. Add prepared fruit, packing each cup solidly and filling up the last cup with water, if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard three minutes. Remove from fire and stir in pectin. Then stir and skim by turns for just about five minutes to cool slightly, to prevent floating fruit. With whole cherries, ladle off a few glasses of hot clear syrup for jelly. Then fruit will not float. Pour quickly. Paraffin at once. Makes about eleven six ounce jars.

CHERRY JAM FRITTERS

Twelve slices bread; one egg; one fourth cup cold water; cherry jam; one tablespoon lemon juice; three tablespoons butter.

Cut the slices of bread about one fourth inch thick and then cut these in rounds, using a cookie or biscuit cutter. Spread the rounds of bread with the cherry jam and cover them with another round, as in a sandwich. Beat the egg until it is light, add the lemon juice and cold water, and continue to beat until the ingredients are well mixed. Dip each sandwich into the egg mixture quickly and brown in a frying pan, using the butter as fat.

CHERRY PUDDING

One cup pitted cherries; one and one half cups flour; three teaspoons baking powder; one half cup sugar; one half teaspoon salt; one half cup milk; one egg; one fourth cup shortening.

Sift the flour with the baking powder. Cream the shortening and add the sugar, salt, and eggs, which has been well beaten. Add the flour and milk alternately to this mixture. Place the fruit in the bottom of a greased baking dish and pour the pudding batter over it. Bake it in a moderate oven of 375 to 400 degrees Fahrenheit for about 30 minutes. This pudding may be served with a hard sauce, whipped cream or a sauce made of the cherry juice thickened with cornstarch. If the latter is used, allow one tablespoon cornstarch, four tablespoons butter and one cup sugar to one cup of liquid.

CHERRY ICE CREAM

One third cup cherry preserves (puree); one and two thirds cups single cream.

Heat cherry preserves and run through puree. Cool, add cream slowly, then beat with rotary egg beater and pour into tray. When frozen to mushy consistency, remove from tray into ice cold bowl, and beat with rotary egg beater. Add one third cup chopped maraschino cherries. Return again to tray and allow to finish freezing without further agitation.

DEEP-DISH CHERRY PIE

One recipe plain pastry; two and one half cups sour, pitted cherries; two thirds cup sugar; one tablespoon flour; one eighth teaspoon salt.

Mix the cherries with the sugar, flour and salt. If canned cherries are used, drain them from the juice and decrease the amount of sugar to one-third cup. Fill the baking dish, cover with pastry and bake in a hot oven (425 degrees Fahrenheit) until the crust is brown and the filling cooked—about thirty five to forty five minutes.

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