

RADIO, STAGE and SCREEN

WEDNESDAY'S PROGRAMS

CFNB Fredericton

8.30—Music and Song.
9.30—Mus. Kee Kee.
12.30—Maytag Melodies.
1.00—Royal York Concert Orch.
1.30—Kelinator Program.
6.30—Building Products Program.
7.00—News and Stock Quotations.
7.15—Real Life Drama.
7.20—Studio Program.
7.30—News Bulletin.
7.35—Silhouettes Marines.
8.00—Chas. Dornberger's Orch.
8.30—Fundy Fantasy.
9.00—Harmony Highway.
9.25—Say It With Music.
10.00—Geo. Olson's Orch.
10.30—Concert Recital, Quebec.
11.00—Musical Program Montreal.
11.15—Ethel Greig, with Al Smith.
11.30—News Bulletin. Dom. Weather.
11.35—Old Mill Orchestra.

WABC NEW YORK

5.00—On the Air Tonight.
5.30—Jack Armstrong.
5.45—The Oxol Feature.
6.00—Tito Guizar.
6.15—Bobby Benson.
6.30—Jerry Cooper, baritone.
6.45—Russian Orchestra.
7.15—Vera Van.
7.30—Silver Dust Serenades.
7.45—Boake Carter.
8.00—Maxine, Ensemble.
8.15—Emery Deutsch & Violin.
8.30—Broadway Vanities.
9.00—Detroit Symphony Orch.
10.00—Byrd Expedition.
10.30—Melody Masterpieces.

CKAC MONTREAL

5.15—The Small School.
7.00—Gene Kardos Orchestra.
7.15—Vera Van.
7.30—Sun-o-Co Ramblings.
8.00—Modern & Classic.
8.30—Broadway Vanities.
9.00—Detroit Symphony.
10.00—Chas. Cramer's Orch.
10.25—Molson Sport Reporter.
11.15—Little Jack Little.

WEAF NEW YORK

6.05—Al Pearce & His Gang.
6.30—Waldorf Astoria Orch.
7.00—Baseball Resume.
7.15—Comedy Sketch.
7.30—Lillian Bucknam.
7.45—String Ensemble.
8.00—Baron Munchausen.
8.30—Wayne King and Orchestra.
9.00—Town Hall Tonight.
10.00—Guy Lombardo.
10.30—The Other Americas.
11.00—Dance Orchestra.

WTIC, Hartford, Conn.

5.45—Orchestra.
6.00—Baseball Scores.
6.30—Musical Program.
7.00—Studio Program.
7.15—WTIC Sports Review.
7.30—Program from NBC.
8.00—The Baron.
8.30—Wayne Kings' Orchestra.
9.00—Fred Allen's Hour of Smiles.
10.00—Musical Airship.
10.30—The Travelers Hour.
11.00—Dance Orchestra.
11.30—National Radio Forum.

THURSDAY'S PROGRAMS

CFNB Fredericton

8.30—Music and Song.
9.30—Mus. Kee Kee Program.
12.30—Maytag Melodies.
1.00—Royal York Concert Orch.
1.30—Kelinator Program.
6.30—Building Products Programme.
7.00—News and Stock Quotations.
7.15—Studio Program.
7.30—Canadian Press News.
7.35—Piano Ramblers.
8.00—Knights of Modern Melody.
8.30—Swinging Along.
9.00—Flower Exhibition.
9.15—Connie Co. Halifax.

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MOVIE CHATTER

Movie-goers can all recall the Harold Lloyd of the naive days of buffoonery and clowning. Soon they will see a Harold Lloyd as fresh and new as the latest paper. The new Lloyd has turned a sharp corner in comedy, streamlined for action, developed for character, instead of a buffer for slapstick and gagging. This rejuvenated Lloyd will be found in the screen version of Clarence Budington Kelland's novel, "The Cat's Paw", which is to be released soon by Fox. This new turn in the comedian's career has brought with it an entirely changed philosophy. Lloyd has decided to produce a picture which will stand up as its own as a story without falling back on the type of buffoonery, which had been his staple in film fare since the beginning of his career.

Stepin Fetchit, the colored comedian with the longest record for laziness in the motion picture studio annals, stopped work on the Fox film, "Marie Galante" for a few minutes recently. Director Henry King left the scene to ascertain what went wrong with Stepin and then came back smiling. "That fellow is so lazy he's just caught spring fever", was the verdict.

It would seem that whenever a snow scene is to be shot the mercury sky rockets, thus making things as uncomfortable as possible for the unfortunate principals and extras, who, as in the Swiss scene for "The Man Who Knew Too Much" Gaumont-British production, spent a day dressed in heavy woollens, scarves skiing kit and enormous Alpine boots under blazing studio "suns", when even the outside temperature was well over 80. As one perspiring player remarked to another, mopping his brow: "I'm an old alpinist, but I never in all my experience knew St. Moritz so confoundedly hot!" Edna Best plays a featured role in this film as well as Pete Lorre, to whom this was his last job on an English lot before leaving for Hollywood.

With "Lottery Lover" the new "Pat" Patterson and Lew Ayres starring film in readiness for production, work was suddenly halted the other day at Fox Movietone city when its director Hanns Schwarz, was stricken with appendicitis and immediately operated upon. Production will start as soon as he is able to take charge again, which should be the latter part of August. Others in the cast are Peggy Fears, Ned Sparks and Sterling Holloway.

DOLL 134 YEARS OLD GOES ULTRA MODERN

Kitchener, Aug. 7.—Prized possession of a little Kitchener girl is a wooden doll said to be 134 years old, handed down by her great-great-grandmother, in Germany from generation to generation.

Brought to Canada in a wooden chest whose date of manufacture was indicated as 1800, the doll is believed to have been made the same year. The body is wood, with hinges fastened with screw nails for joints. The head made of a substance resembling plaster of Paris, is solid and fastened to the body with screws.

Mute witness to the triumphs of Napoleonic hosts, to the rise and fall of monarchs and empires, the doll by no means preserves the fashion of the dying years of the 18th century. Until the present owner obtained the doll from her mother, who in turn received it from her mother, "Fraulein Gretchen" wore a cretonne gown made with a bustle and an old-fashioned bonnet to match. Now, however, she flaunts the acme of twentieth century modishness.

One reason why the modern daughter doesn't tell mother everything is that there isn't much you can tell a modern mother.

MICROPHONICS

Radio editors the country over are uniting in praise for the dramatic interludes of Al Jolson on the Paul Whiteman Music Hall program on NBC. The erstwhile mammy singer emerges as one of the finest actors ever to face the microphone. His remarkable characterizations are the result of intensive study and preparation and are projected not from the script, but from memory.

The popular idea that a radio announcer must be a man able to think fast on his feet is not shared by Milton J. Cross. When the American Academy of Arts and Letters in 1929 awarded him the gold medal for diction, NBC's veteran mike-master declared: "All my life I have been what is termed a slow thinker and this, I am sure, has been reflected in my radio voice".

Jimmy Durante's schnozzle is widely publicized by himself, but his real concern is his hair. It is thinning so rapidly that the NBC comic lives in mortal terror of going bald before his time and seeks to arrest the process of nature by frequent applications of olive oil to his scalp.

Admiral Byrd May Speak From Isolated Little America

Rear Admiral Richard Evelyn Byrd, who isolated himself four months ago in a hut 123 miles south of Little America, may be back at his expedition base in time to speak over the WABC-Columbia network tonight, from 10:00 to 10:30 P. M., A. S. T.

A radiogram from Little America sent by Charles J. V. Murphy, communications officer of the expedition stated this week that, if "all goes well" with a second attempt to reach their leader's snow-bound hut by tractor, "Admiral Byrd will be here to speak on the coming broadcast".

The first tractor party set out from the expedition base in July to break Byrd's protracted isolation but was forced to turn back at about the halfway point, where the trail markers were obliterated by snow-drifts.

The musical program by Mark Warshaw and his orchestra, broadcast regularly from the New York CBS studios, will reach the audience by a circuitous route in Wednesday night's show. At one point it will be transmitted to Little America by short wave and relayed back to New York by station KFZ before it goes over the network.

NEGRO INQUIRES DIRECTIONS FOR MAKING MONEY

HALIFAX, N. S., Aug. 7.—The following letter, written at Cornerbrook, Nfld., to a Philadelphia publishing firm and forwarded to Halifax, led police to question a huge West Indian negro when he arrived at this port over the week-end. The Star correspondent at Halifax quotes him:

"I am a money-maker. I can make coins but the coin does not be genuine because I makes it out of block tin. I will like to know the right way of making silver so that the coins be genuine."

"The next thing I will like to know the way of making paper money such as \$1, \$2 and \$5 notes. I will be glad if you can supply me with parchment paper for that purpose. Also the liquid—or any other paper that is used for that purpose. If it isn't possible that you can supply me with what I ask I will be much thankful if you can put me on to any firm where I can get it."

The writer, whose name police did not disclose, said he would be in Halifax. Communications from Philadelphia to the local police resulted in the negro being questioned here. No other action has been taken.

Guests at the banquet who have the good time are those who have not a thing to do but eat, laugh and clap their hands.

THIRTY THOUSAND WERE KILLED LAST YEAR

Last year in the United States alone, 30,000 persons were killed in motor accidents. Add to that the 850,000 more persons who were injured and still you do not have the total toll of suffering and heartache. The ghastly part of it all is that it will be increased in the year 1934.

Informing the public is the first step in stopping this modern plague. Everyone who grips a steering wheel should know the practices which breed trouble. A large insurance company, after an extensive study of causes of accidents has set them down in this order:

1. Drove too fast for conditions—this accounted for approximately three-fourths of all mishaps in 1933 assigned to driving blunders.
2. Failed to slow down at intersections.
3. Failed to keep to the right.

4. Tried to pass another car going in the same direction when view was obstructed.

5. Passed on the right of a preceding vehicle.

6. Failed to slow down for approaching pedestrians.

7. Ignored important traffic control devices.

8. Parked at dangerous spots.

We live in a motorized age; from that there is no appeal. We are going to have automobiles; that fact is basic. But individually and collectively we have got to make streets and highway safe, not only for the man at the wheel, but for the pedestrian. Human life is too valuable a thing to sacrifice wantonly to the antics of the ignorant or the "cheese-brained" individual.

Those 30,000 men, women and children must not be forgotten.

FOR THE WOMEN

SOME SUGGESTIONS

FOR USING UP CREAM THAT HAS SOUR

SOUR CREAM SALAD DRESSING

The following are a number of suggestions for using up the cream that sours during the warm summer weather. These are published in response to our readers' requests.

Sour Cream Salad Dressing:—

- One teaspoon salt
- One teaspoon sugar
- One eighth teaspoon cayenne pepper
- One tablespoon lemon juice
- Two tablespoons vinegar
- One cup sour cream

This makes an excellent dressing for vegetable salads. Place the salt, sugar and pepper together in a bowl, mix well and add the lemon juice, then the vinegar. When the mixture is perfectly smooth, put in the cream stir well and set on the ice until needed.

SOUR CREAM COOKIES

- One cup butter
- Two cups brown sugar
- One egg, well beaten
- One cup sour cream
- One half teaspoon soda
- About four and one half pastry flour or slightly less of bread flour
- One teaspoon baking powder
- One eighth teaspoon salt
- Cream the butter add the brown sugar and cream thoroughly. Add the well-beaten egg, then the sour cream, to which the soda has been added. Then add the flour, baking powder and salt. Sprinkle sugar over the top before baking. This is easily done with a sugar shaker. Use plenty of sugar.

When we tested this recipe, we used four and one half cups of flour but one can never state the exact amount of flour needed. The different brands of flour differ in both bulkiness and thickening quality. When you think you have the right amount try a cookie in the oven. If it runs, add more flour. The less flour used, the more tender will be the cookies.

SOUR CREAM MOLASSES COOKIES

- 3/4 cup shortening
- Three fourths cup brown sugar
- Three quarters cup molasses
- Two eggs, well beaten
- Three fourths cup sour cream
- One tablespoon soda
- One half tablespoon ginger
- Flour

Work shortening and sugar together until creamy; then add molasses, eggs, sour cream mixed with soda, salt, and ginger and flour enough to make a soft dough. Chill, roll one half inch thick and bake in a moderate oven (350 degrees Fahrenheit).

CREAM COCOANUT STICKS

- One cup white flour
- Two cups whole wheat or Graham flour
- One teaspoon salt
- One half cup sugar
- One half cup shredded coconut
- One half teaspoon soda
- One half cup sour cream
- One half cup milk

Mix together all of the dry ingredients except the soda. Into the sour cream put the soda. When dissolved,

add one half cup of milk and stir into the dry ingredients until all are barely moistened. The mixture should be quite stiff. Let stand for one half hour, then roll and cut into sticks one third inch thick, and 4 inches long. Bake in a hot oven (400 degrees Fahrenheit) until crisp, turning often in order not to burn them.

SOUR CREAM SPICE CAKE:

- One half cup shortening
 - One cup sugar
 - One cup sour cream
 - One beaten egg
 - One eighth teaspoon salt
 - One teaspoon vanilla
 - One and two-thirds cups cake flour
 - One teaspoon cinnamon
 - One teaspoon soda
 - One teaspoon baking powder
- Cream the shortening and sugar together. Add the sour cream and mix well. Add the well-beaten egg, salt and vanilla, then the flour sifted well with the cinnamon, soda and baking powder. Bake in two layers or in one shallow loaf pan in a moderate oven (350 to 375 degrees Fahrenheit). Cover with coffee icing.

PLUM PUDDING ROYAL

- Two cups finely chopped suet.
- One cup brown sugar
- One cup seedless raisins
- One cup prunes, cut in half
- One half cup thinly sliced citron
- One half cup thinly shaved candied orange or lemon peel
- One teaspoon mixed spices
- Three quarters teaspoon grated nutmeg
- One teaspoon salt.
- Four cups soft bread crumbs
- Three cups flour
- Five eggs
- One half cup fruit juice or brandy
- Mix sugar, suet and bread crumbs. Mix the fruits together and dredge with one cup of the flour. Sift remaining flour with spices and mix with suet mixture. Beat eggs thoroughly and add them with the fruit juice or brandy. Last of all, thoroughly mix in the flour and fruits. Pour this into two large well buttered pudding molds filling about two-thirds full. Close molds securely and place on a rack in a large kettle and surround with boiling water. Cover the kettle with a tightly fitting lid and boil or steam continuously for six hours. Have boiling water handy to pour slowly into the kettle when this becomes necessary, to replace that which has boiled away — do it carefully for it is important that the water should at no time stop boiling.

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