

CANADIAN RADIO COMMISSION POWERFUL SHORT WAVE RECEIVING STATION GETS OVERSEAS PROGRAM

Finals tests are now being made of the Radio Commission's new short wave receiving station, construction of which was recently completed on Ontario Highway 15, ten miles west of Ottawa. Ottawa newspapermen inspected the station last week and were given a demonstration of the quality of reception of programs from Great Britain. Commission engineers pronounce the operation of the station to be highly satisfactory.

This station is to be used for bringing in programs by short wave from Great Britain, France, Germany and other countries, and giving them to the Commission's networks covering Canada from coast to coast. This additional service by the national broadcasting system will be inaugurated very soon, and overseas programs will be fed to the networks daily. Thus another of the original purposes of the national system is being carried out. It will be recalled that the Aird Commission in its report in 1929 recommended that the proposed public service broadcasting system for Canada should not only supply Canadian listeners with the best Canadian broadcast entertainment that could be produced but should also effect an exchange of programs with other countries. During the past eighteen months the commission has been exchanging selected programs with the big networks of the United States, and now choice programs from overseas will be made available to Canadians. Hitherto, over-

seas programs brought in by the Commission have come by way of the trans-Atlantic radio telephone system. Through the new station near Ottawa they will be picked up by the Commission itself.

PERFECT RECEPTION ENSURED

The short wave receiving equipment of this station is the latest development of the Canadian Marconi Company. The nature of this equipment and the location of the station and the quality of the soil on which it is built ensure practically perfect short wave reception at all times. It is not subject to interference, fading and other interruptions, experienced by listeners using ordinary short wave receivers. The station actually has two complete receiving antenna systems and two reception units, giving the station double reception at all times. This double reception is to overcome the interruption known to radio listeners as fading. The two antenna systems, installed on two sets of four poles, are directionally placed to most effectively tap the route travelled by short waves from Great Britain, and the European continent. The fading, or fluctuation, in short wave reception is caused by the short waves skipping several wave lengths at intervals. Radio engineers have found that the skip is about ten wave lengths. For this reason one of the two antenna systems is placed 1,000 feet closer to the station building than the other so that when the short wave skips the first antenna system it is caught by

the second and taken into the receiver with which the antenna is joined. The receiving units are coupled by a control board and their combined reception synchronized, this having the effect of keeping reception constant. CAN OVERCOME LOCAL INTERFERENCE

Reception interference from local causes such as ignition systems on automobiles, weather conditions in the vicinity of the receiving apparatus, and other conditions are overcome, first by the isolation of the station, next by the nature of the soil on which it is built, and then by special insulation of the lead-in wires from the antenna. These wires are carried from the aerials to the receiving units inside two sets of copper tubing. One small tube is inside a larger tube and the space between the two tubes is filled with nitrogen gas under 100 pounds of pressure. All this insulation has the effect of keeping out mechanical interference and dampness.

The station building is modest in size and appearance. It is located on a twenty-acre site, this acreage being necessary for the proper separation of the two antenna systems. K. A. MacKinnon, Radio Commission engineer, is in charge of this station and the operator is Charles Finlay, who has handled the control panels of station CROO, Ottawa, and other stations.

PROGRAMS FED TO CROO

As the programs are received from overseas they will be carried by special wires to the Commission studios in the Chateau Laurier in Ottawa, from where they will go to the networks. As the best British and European programs are usually broadcast in the evening hours overseas which are daytime hours here, the Commis-

sion will reproduce the programs by its blattnerphone equipment in order that they may be given to Canadians during the evening hours when most people are able to listen and when the Commission networks are in operation. The Commission's blattnerphone apparatus is the only reproducing equipment of its kind on this side of the Atlantic. Identical apparatus is used extensively by the British Broadcasting Corporation.

Dow Settlement

DOW SETTLEMENT, N. B., July 25—There will be an open air service at Meductic on the United Baptist church grounds on August 4th, Sunday afternoon at three o'clock. Rev. Harold Camp, D.D., pastor of First Baptist Church, Oakland, California will be the special speaker. Each and every one from everywhere is cordially invited to attend and we know you will be helped and blest.

The order of the day here for men is haying and picking strawberries and raspberries for the woman.

The Sunday worship service was well attended it made us feel more at home to see our pastor's smiling face again. May God always Bless him and keep him.

The serenade was largely attended last night at the home of Mrs. Bertum Cummings, his daughter being recently married.

Lloyd Wilson has not arrived here yet, but we are looking forward to his coming in the near future.

3:30 P. M., A. S. T.—CBS Broadcast from London features Gertrude Lawrence and Noel Coward in the Jubilee Gala Program tomorrow night.

Of Interest to Women

FOR YOUR JELLY SHELF

To make fruit jelly you must have of making it. There are special directions to follow, of course, in preparing the fruits and straining off the juice. Then you cook the juice, with sugar, to the point where it meets the "jelly test"—a very delicate point. To recognize it takes a trained eye and skilled judgment. For this test, dip a large spoon into the boiling syrup, lift it up and let the syrup run off the side of the spoon. As the syrup cooks down, it reaches a stage when it no longer runs off the spoon in a steady stream, but separates into two distinct lines of drops, which sheet together. Stop the cooking as soon as the boiling syrup shows this "sheeting off."

We know from the chemists, however, that pectin is a jelly-forming substance which develops in fruits as they grow and ripen. In very green fruits there is little pectin, but there is a substance that gradually turns to pectin. When the fruit is fully ripe the pectin begins to disappear—changing chemically into still another substance and losing its jelly making power.

So for jelly-making purposes you choose fruit that is nearly—but not quite—ripe, in order to get the most pectin. Then—because ripe fruit has more color and flavor—you use some ripe fruit with that which is under-ripe.

Important Ingredients

Three things are necessary to make fruit jelly—pectin, fruit acid and sugar. The best fruits for jelly, says the bureau of home economics, United States department of agriculture, have their own acid as well as their own pectin, so all you need to add is the sugar. This is true of tart apples such as the Winesap, of crabapples, currants, grapes, gooseberries, or plums of certain types—all of which make beautiful jelly when you add sugar to the juice.

Some good jelly-making fruits however, lack the necessary acid. Some blackberries, raspberries both black and red, ripe Concord grapes, plums and quinces have plenty of pectin and fine flavor for jelly but not much acid. To get your jelly from these fruits you add a little lemon juice—the rule is—one tablespoon of strained lemon juice to each standard measuring cup of fruit juice.

Some Fruits Lack Pectin

Some acid fruits, on the other hand have not enough pectin of their own to make jelly. This is true of strawberries, cherries and peaches. It is true, also, of rhubarb—which though not a fruit has a fine acid flavor for jelly. To make jelly of rhubarb or the acid fruits that lack pectin, you add pectin extract—which you can either buy or make yourself from apples (using skin, core and all) or from the white inside skin of oranges or lemons. The use of the bottled (commercial) pectin now on our market is becoming more and more general.

Use Suitable Combinations

There is probably no fruit from which you can not make jelly by adding either pectin extract, or acid or both—with the sugar that is needed. But this fact makes it important to guard against using so much pectin extract and sugar that you mask the delicate flavor of the original fruit. Another way to make jelly of the fruits that do not have much pectin is to combine them with fruits that do have it, choosing your fruits for flavor and color as well as for the amounts of pectin and acid in the combination.

In such combinations, of course, you must have one fruit that is rich in pectin, and you must have acid enough either in one or both of the fruits, or by adding some. Lemon juice is the best acid to add because you need so little and the lemon flavor blends well with almost any other fruit flavor. But you also consider color and flavor other than acid, and choose your combinations of fruit accordingly. Currants and raspberries are good together, so are raspberries and gooseberries; grapes and crabapples; apples and quinces; cranberries and quinces—and in these combinations you have pectin and acid, as well as good flavor and color.

The Jelly Test

So much for the materials for your jelly. Then come the science and art

of making it. There are special directions to follow, of course, in preparing the fruits and straining off the juice. Then you cook the juice, with sugar, to the point where it meets the "jelly test"—a very delicate point. To recognize it takes a trained eye and skilled judgment. For this test, dip a large spoon into the boiling syrup, lift it up and let the syrup run off the side of the spoon. As the syrup cooks down, it reaches a stage when it no longer runs off the spoon in a steady stream, but separates into two distinct lines of drops, which sheet together. Stop the cooking as soon as the boiling syrup shows this "sheeting off."

Some jelly makers use a temperature test—that is, they cook the juice to 219 or 221 degrees F. and at that point the jelly is supposed to be ready to pour into the glasses, but specialists on the subject do not consider temperature a safe guide. The temperature is not always the same at the jelling point. It varies with the kind and condition of the fruit.

There are many reasons why it is best to work with small lots of juice at one time—about 6 to 8 cupsful, good jellymakers advise. This quantity of juice, with the sugar, boils down very quickly to the jelling stage, and short cooking holds the fresh fruit flavor and color and makes jelly of the best texture.

Important Points in Jelly Making

What you want in your jelly is a bright color and delicate flavor, characteristic of the fruit from which it is made. When turned out on a plate, a mould of jelly should be translucent and should hold its shape, but quiver when the plate is moved. Jelly should be so tender that it cuts away easily with a spoon, yet breaks with a sharp clear line.

Fruit juices may, of course, be canned and stored for jelly-making later on in the season. The stored juice makes jelly of just as good texture as the fresh juice, and there is little difference in other respects. You would be able, by close comparison, to find a little better color and flavor in the jelly made from fresh juice.

Good Chance to Visit in Moncton

MONCTON, N. B., July 26—An excellent opportunity is being afforded to people in the Maritime Provinces to visit Moncton on the low fare coach excursion being operated by the Canadian National Railways on Friday, August 2nd. There is considerable interest in the visitor to Moncton, stated R. J. S. Weatherston, general freight and passenger manager of the Railway here, notably the famous tidal phenomenon of the Petitcodiac river, the bore, and the rocks at Hopewell Cape. Many visitors each year come to Moncton to see these natural phenomena. A generous return limit is allowed on this excursion, tickets being good to return the following Monday, August 5th.

FJORDS PACIFIC COAST TO BE VISITED CRUISE

Spectacular new cruising waters in British Columbia will be opened to the vacationist on August 23 when Canadian National Steamships will operate a four-day 1,200 cruise from Vancouver to Gardner Canal and Douglas Channel, two huge fjords midway between Ocean Falls and Prince Rupert. Of such extent are these great sea inlets, stretching far inland, that an entire day will be spent by the luxurious 7,000-ton S. S. "Prince Robert" cruising their length. Carved out during the ice age, the fjords were left with a series of hanging valleys which disclose the snowfields and glacier-hugged peaks of the mountainous interior.

An historic touch will be given the return voyage through the Inside Passage when the cruise ship will sail up picturesque Dean Channel to pass close by Mackenzie Rock where the valiant overland explorer first sighted the Pacific Ocean.

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