

## EXHIBITS OF GOODS OF FREDERICTON

## MERCHANTS AT FAIR ATTRACT MANY

Many Visitors Yesterday and on Monday Took the Opportunity of Visiting the Many Exhibits in the Main Hall of the Fredericton Exhibition Building, Where a Wide Variety of Many Choice Articles are being Advertised and Where the Public Are Cordially Invited to Ask for any Information Desired Before Doing Any Actual Buying—It is a 'Buy At Home' Movement and Every Success in This Drive Ought to be Certainly Welcomed by the Public.

## FAMOUS BRICK

M. Ryan and Son have a very artistic and beautiful showing of some of their kiln products made from the famous Ryan clay quarries. Over a fire place faced with Red Rustic brick is a certificate awarded at the Colonial and Indian Exhibition to R. Ryan in 1886. The fireplace is lined with the well known Ryan fire brick and a lighting arrangement makes a very real cosy room scene. There is also an exhibit of tile for ventilation and drainage purpose. The famous Fredericton clays are still under the hands of the competent founder and the public are invited to visit their booth and to ask for any particulars that they would like to know.

## PHOTOGRAPHY SECTION

One of the most extensive displays of portraits artistically finished by the expert workmanship of the staff of Harvey Studios is featured at the 1935 Fredericton Exhibition. The booth is well lighted and is such as to give this display an attractiveness that is excellent. In the exhibit there are over one hundred and fifty photographs from the different Harvey Studios in the province. In conjunction with this display there is a display of scenes tinted in oil by E. Madge Smith of the Harvey Studios. These scenes are of local interest, a group of two pictures are winter scenes at the Fredericton Market. Other scenes are of Grand Manan, Campobello and Prince Edward Island, a particular one from that province being a scene from the birthplace of the author of the story "Anne of Green Gables." The Studio has a rest room and many visitors are taking the opportunity of resting there while at the Exhibition.

## HANDSOME DISPLAY

One of the most interesting features at the fair is the 24 hours reception of music from London, Eng., Scotland and European musical centres over the famous Marconi Radios which are on display in the J. S. Neill & Sons booth at the entrance of the main building. There is a large showing of Marconi Console and Mantles. In conjunction with the exhibit there is a display of the Aladdin Mantle Lamp, a kerosene lamp which gives a white light and is used extensively throughout the country. Frigidaires put out by the General Motors Company, the Maytag washers and the Vacric cleaners, which is entirely a suction cleaner.

## IN BUSINESS SINCE 1886

J. C. Risteen who have been in business since 1886, occupy the booth

## ROUND TRIP BARGAIN FARES

—TO—

\$ 6.00—Quebec  
7.60—Three Rivers  
7.00—Montreal  
9.25—Ottawa  
12.00 Toronto

From all stations in New Brunswick except Edmundston to Quebec \$4.85; Three Rivers \$6.45.

Children of Five and under Twelve years of age HALF FARE

FRI. SEPT. 20, 1935

Return Limit: Tues. Sept. 24, 1935. Except Toronto Wed. Sept. 25, 1935.

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## LONG, LONELY VOYAGE INTO THE ARCTIC

## The Hudson's Bay Steamship Nascopie on Her Way on a Trip to Isolated Parts

NEW YORK, Sept. 11—Summer tours to Alaska are common enough these days but for modern maritime adventure the prize goes to the Hudson's Bay Company steamship Nascopie, now en route from Montreal with mail, supplies and relief personnel for thirty-one isolated trading stations and posts of the Royal Canadian Mounted Police in the Far North.

The Nascopie left Montreal on July 13, and before she returns, late in September, she will have covered more than 10,000 miles and have carried her passengers within 700 miles of the pole. During all these weeks she may not meet another ship, for she sails through lonely seas, jammed even in the summer with heavy ice, and along rugged coasts where there are no ports, in the civilized sense of the term, and often few safe harbors.

This is the 266th successive year that the Hudson's Bay Company has sent a ship into the North. The first was in 1668, when the tiny ketch *Non-such*, commanded by Capt. Gillam, sailed from London to found at the mouth of Rupert's River the far-flung fur empire of the Company of Gentlemen Adventurers Trading into Hudson's Bay. Every year, in good seasons and bad, in war and in peace, since the company obtained a charter from Charles II, it has sent its ships into the North, either from England or from Canadian ports. Carrying consignments of trade goods, flying the company's flag—which once waved as far south as San Francisco—have brought out a thousand fortunes in rich furs during the last 266 years.

With the Nascopie, a big steel ship especially constructed for arctic work the dangers of the long run through Davis Straits and Baffin Bay to latitude 76.50 degrees north—which is, as one may easily calculate, more than 700 miles north of the arctic circle—have been reduced to a minimum. Equipped with engines giving her a speed of fifteen knots, the Nascopie under experienced handling can smash the berg-studded ice fields and cruise safely where luxury liners wouldn't dare venture.

The Nascopie's most northern port or call is Craig Harbor on Ellesmere Island, where the Dominion Government maintains what is probably the

under the Canadian National flag and touch New Zealand first are Canadian Victor, out September 30; the Canadian Highlander, departing October 31, and Canadian Britisher, sailing November 25. Their itinerary in each case is from Montreal via Panama to Auckland, and Wellington, New Zealand; Sydney and Melbourne, Australia, and back to Auckland again.

## Motorship St. Louis

The motorship *St. Louis*, of the Hamburg-American Line, is due in New York today from Hamburg, Southampton and Galway. Among the passengers she will bring are the Countess Zichy, Richard Hagemann, composer and member of the staff of the Metropolitan Opera House, who is returning from the European music season accompanied by Mrs. Hagemann; Franc Arangi, noted professor of music in Budapest, who is coming to take up a post at the University of Pittsburgh and many others.

## French Line Cruiser

The French Line cabin steamer *Champlain* will make a 12-day cruise to the West Indies and the Canal Zone during the Christmas and New Year's traffic.

## Europa to Europe

Tonight's departures by the North German Lloyd express liner *Europa*, sailing from New York for Cherbourg, Southampton and Bremen, include H. B. Peirce, president of the American Chamber of Commerce in Berlin, who is returning to Germany; Kitty Cheatham, interpretive singer, internationally famous as an authority on the literature and songs of childhood; Matthew T. Mellon, of Pittsburgh, accompanied by Mrs. Mellon. A group which will attend the Third Lutheran World Convention at Paris next month will leave with the *Europa*.

## Lady Drake

The Lady Drake, Canadian National Steamships sailed from Halifax, and Boston over the week-end for Bermuda, the Leeward and Windward Islands, Barbados, Trinidad and British Guiana on a month-long voyage. She is loaded almost to capacity. On the present sailing there will be the following passengers, E. R. Whitford, secretary-treasurer of The Star Company, Limited of Montreal; R. G. Hawkins of Halifax; Miss F. Boman of Boston, E. D. Channell, of Philadelphia; Miss Sadie Hagan, of Boston; superintendent, of New England Deaconess Hospital, accompanied by Miss L. V. Mank; Mr. and Mrs. D. H. Roach, Barbados; Mrs. A. E. Barlas, wife of Major Barlas of His Majesty's Forces at Bermuda, and Miss E. Barlas.

## Lachine Canal Depth

Until further notice, the Department of Marine, advises the recommended maximum draft of the St. Lawrence canals has been reduced to 13 feet. The notice is issued by the new deputy minister, R. K. Smith.

most isolated outpost in the world. More than 300 miles nearer the pole than Point Barrow, Alaska, a small detachment of Royal Canadian Mounted Police, usually three men, sometimes two, maintain a post that is the sole oasis of human life on an island 78,000 square miles in area. With no one living between them and the pole not even Eskimos—the nearest Eskimos are far to the south—they carry on year after year, completely out of touch with the world except for the glorious day when the Nascopie steams up over the southern horizon.

After leaving Craig Harbor and bidding its tiny garrison good-by the Nascopie will steam 200 miles south to another post of the mounted police, almost as isolated, at Dundas Harbor on North Devon Island. Like Ellesmere, North Devon is uninhabited except for the police and one or more families of Eskimos imported, usually for a year, from Greenland or Daffin Island.

Volumes of arctic history have been written in the icy seas through which the Nascopie plows her lonely way. Just east of Craig Harbor lies Smith Sound, gateway to the pole. The group of wooden huts at Dundas Harbor overlooks Lancaster Sound, along which Franklin sailed to his tragic fate. Not far west of Dundas is Beechey Island, where stands a weather-worn cenotaph erected to the memory of Franklin and his men by one of the fifty expeditions, many of them from the United States, that sought him in vain. Along Lancaster Sound sailed Amundsen on the voyage that gave to his little *Gjøa* the honor of being the first vessel to sail the Northwest Passage.

A hundred and fifty miles south of Dundas the Nascopie puts into Ponds Inlet, an Eskimo settlement on the tip of Baffin Island, where the HBC and the Mounted have posts. There, as elsewhere along the coast of Baffin Land, the Nascopie's passengers see Eskimos living in a primitive state of moneyless communism and as yet little changed by contact with white men. In winter the Eskimos scatter to their trapping grounds but in summer when the sun shines gloriously for weeks without dipping below the horizon, they congregate at Pond's Inlet, Pangnirtung, Clyde River, Lake Harbor and other posts for the most important event of their simple lives—the arrival of the great komiatok from the land of the kabluna.

This year, as for several years past, the Nascopie has on board dried buffalo meat and green hides shipped from Wainwright National Park for distribution among the needy Eskimos. It is one of the many ways in which the Great White Father meets his obligations to a very gallant and thoroughly deserving race.

## Shouldering the Burden

Alberta's new premier is quoted in the newspapers as attributing a very curious point of view to Prime Minister Bennett. The view that Mr. Bennett is purported to hold is that the Dominion should come to Alberta's financial assistance because the new Alberta government should not be shouldered with the burdens left by the old administration.

But surely Mr. Aberhart is misquoted or he is misquoting Mr. Bennett. Since when did it become a tenet of democratic government as practised in British countries, that a new government coming into power should not be "shouldered with the burdens left by the old administration?"

Mr. Aberhart and his followers sought power, they knew Alberta's financial condition and that did not deter them; in fact it merely encouraged them in their effort to take over the administration. Now they must take over and exactly where the previous government left off.

If they are to unshoulder any of the burdens left by the old government, then someone else must shoulder them. Why should the people of all Canada who put neither the U.F.A. nor the Social Credit governments in power, have to shoulder the burdens?

It is not democracy nor responsible government when a new government asks the privilege of starting with a clean sheet. It is revolution and Alberta has not declared for revolution.

As a matter of fact Alberta is not bankrupt and its burdens are not beyond the capacity of the people of the province to meet. Social Credit may make them insupportable. It may bankrupt Alberta. That is for Mr. Aberhart not for the old administration and, not for Mr. Bennett to decide.

There will be no general objection to Dominion aid for Alberta or any other province. Some fusion of the different branches of public credit is not to be avoided in a deep depression but Dominion aid should only be granted where there is assurance of sound financial administration. Is Mr. Aberhart ready to give such assurance?—Financial Post.

## Of Interest to Women

## HOME-MADE PICKLES AND RELISHES

Pickling is one of the oldest forms of food preservation and there is nothing difficult or mysterious about it. Naturally, in the course of several hundreds of years of pickle-making, many theories have been developed. But theories they remained until recent years.

In pickle-making every ingredient entering into the process plays its part—the food to be pickled, the water, salt, vinegar, sugar, and even the container in which the pickles are packed.

## Ingredients Should Be Fresh

Only fresh fruits and vegetables of high quality should be used for pickling. If pickling cucumbers, peaches, or other fruit or vegetables whole, have them uniform in size. Then the pickling liquid will penetrate and season them evenly. Green or slightly under-ripe fruits and vegetables make firmer, crisper pickles than ripe ones. Cucumbers should not be bruised and should be cut with 1-8 to 1-4 inch of stem on. Fruit or vegetables that have been gathered for several days before the pickling process starts will not make good pickles. None should be over 24 hours old.

## Quality of Vinegar

Vinegar adds a piquant flavor to pickles and also acts as a preservative. Either cider or white vinegar will do. Cider vinegar is best for its rich flavor although it slightly discolors the vegetables. White vinegar is more harsh in flavor, but produces a better color. It is for each home cook to decide for herself. But whether cider or white vinegar is used it should be of the very best quality. Poor vinegar is responsible each year for many hundreds of gallons of spoiled pickles. For positive assurance of quality, the factory-filled and sealed bottled vinegar, procurable at all grocers, is the safest and best for pickling purposes. The quality of the bottled vinegar is superior and there is no danger that the vinegar has been contaminated after leaving the hands of the manufacturer. Some of the cheaper grades of bulk vinegar contain chemicals strong enough to soften pickles. The vinegar used for pickling should be free of sediment.

## Spices

Spices should be bought fresh for each year's pickling. Spices that have been standing around on the pantry shelf for a year or more in containers that permit the loss of the volatile oils, which are responsible for flavor, will spoil the finest pickles. A mixture of spices commonly known as "pickling spice" may be obtained loose or in packages, or they may be blended at home. They should include whole cloves, peppercorns, stick cinnamon, mace, tiny red peppers, mustard seed, allspice, root ginger and bay leaves. Spices are usually tied in a square of muslin and heated with the pickles.

Use spices sparingly. Too much will dominate the flavor and ruin the best pickles. Remember that the flavor continues to come out of the spices as the pickles stand. Bitter flavors often come from boiling the spices in the vinegar too long. A few cloves of garlic, crushed, or a few roots of horseradish scraped and crushed and put in the brine are said to keep the vegetables from softening.

## Grape Leaves

An old practice in pickle making which is interesting, is the use of grape leaves. Old pickle makers thought they prevented moulds and gave flavor and color. Those who have done the most authoritative work on pickles believe that the leaves do not, sealed in glass jars sometimes serve a purpose. They are good covering materials, and they do seem to have a desirable greenening effect.

## Alum

Alum, used by some pickle-makers, to make cucumbers firmer, is frowned upon by authorities who say that if the right methods are followed in pickling the salt and acids in the brine will give the desired firmness. Alum is an astringent and the effect of it on the digestive system is questionable. If used at all, it should be used in very small quantities.

## Types of Pickles

There are three main classes of pickles.

1. Sour pickles which include mustard pickles.
2. Sweet fruit or vegetable pickles.
3. A large variety of pickles in which the material is chopped finely.

Although many varied recipes may be found for each class, one formula can be used to make a great variety. Sweet pickles, sour pickles and spiced pickles—either sweet or sour—are secured by varying the spices and seasonings.

## The Quick Process

For ordinary households, the long curing is not practical. A shorter process appeals to the average housewife. For the quick process, a weak brine is required. A five per cent solution made by dissolving ½ cup of salt in eight cups of water, is a good strength of brine for quick work. In weak brine

fermentation proceeds rapidly, but the pickles spoil quickly because there is not enough salt to inhibit the growth of spoilage bacteria, yeasts and moulds. One must watch or the pickles will become soft. Usually, 24 hours in the brine is sufficient, particularly during the warmer weather. The ideal temperature for curing the pickles should be kept well under the brine. A plate over the top of the pickles with a stone or other weight to hold it down is adequate.

One naturally wants to know if all the trouble of making brine is necessary. Can't pickles be made without it? Some pickles are made without brine, but salt is included always in the pickling fluid. Pickles with the crisped, most transparent quality and those that have the most satisfactory color are those that are put into brine.

Lactic acid fermentation is what gives pickles transparency, crispness and fine color, and this can take place only in brine. The brine causes the cucumber to become hard or firm and it checks the action of bacteria, yeasts and moulds, that under ordinary conditions would destroy not only the fermentation bacteria, but also the vegetables themselves. The desirable effect of fermentation is to increase firmness or crispness, transparency, and to change the color from a light green to a more attractive dark or olive green.

After standing in the brine for the desired time, the vegetables are ready to be made into delicious products simply by the addition of a pickling mixture of vinegar, spices and sugar.

## Weak Brine

One pound of salt to 8½ quarts of water. (For a small amount of brine use ½ cup of salt to eight cups of water). This is used for Dill Pickles. (Note: One pound of salt is equal to two cups—measured in standard eight-ounce measuring cups).

## Medium Brine

One pound of salt to seven pints of water. (For a small amount, one cup of salt to nine cups of water). This strength is used for finely-cut String Beans, Green Tomatoes and Cucumbers. This is approximately a 10 per cent solution, and is strong enough to float a fresh egg. Cucumbers cured in this strength are used in pickle making.

## Strong Brine

One pound 1½ ounces of salt to five pints of water. This is used for Green Peppers and Cauliflower.

## Very Strong Brine

One pound of salt to 6½ cups of water. This strength is used for onions.

For many years we have been trying to discover the cause of white or yellowish spots on pickled onions. Now we are told that these spots are caused by the use of too weak a brine. This year we are experimenting with the stronger brine—instead of the medium brine, used other seasons. Our tiny silver-skinned onions have never developed white spots, but we have had the contents of many jars of the larger onions become quite discolored.

## Storing Pickles

We have been asked whether pickles can be stored successfully in crocks, or whether they should be stored in sealed jars. From our own experiments we have decided that better results are obtained when the finished pickles are stored in sealed glass jars. The sealed pickles seem to retain both crispness and flavor better when stored in airtight glass jars than when left in open crocks. Pickles not sealed in glass jars sometimes spoil because scum forms on top.

In the case of relishes, catsups, chutneys, etc., it is always better to seal them in usable quantities. If desired, they may be stored in ordinary bottles, corked, and dipped several times in hot paraffin.

## Why Pickles Spoil

More satisfactory results can be obtained if the housewife understands what causes some of the trouble encountered in pickling.

## Softening

In both the slow process and the quick process, pickles may become soft. This softening may occur because the brine has been made too weak to prevent the growth of organisms which cause spoilage. Cucumbers, or other vegetables that have been washed, always should be dried after washing. Otherwise, the excess water left on the cucumber will dilute and weaken the brine.

Vinegar that is too weak, or cheap bulk vinegars which contain certain chemicals, sometimes will cause softening of the pickles. Vinegar should not be boiled, as this causes it to lose strength.

Other causes of softening are: Exposure above the brine or vinegar; cooking pickles too long (if pickles are to be crisp they should not be cooked—merely heated); storage in a place that is too warm; allowing the vegetables to stand too long between pickling and pickling.