

# THEATRE of the AIR

ALL TIMES ATLANTIC STANDARD TIME

## SATURDAY'S PROGRAMMES

CANADIAN BROADCASTING CORP.  
This is the official programme which you are entitled to receive over Stations CFNB, CHSJ, CKCW, and CHNC.

CBC, OTTAWA, 550 K.  
6.00—Variety Show  
6.30—Doris Foote, Contralto  
6.45—Closing Stock Quotations  
7.00—Len Salvo, Organist  
7.15—Four Californians  
7.30—Lucio Agostini  
8.00—Luigi Romanelli and Orch.  
8.30—Book Review  
8.45—Novelty Program  
9.00—Ten Thousand Miles in the Air  
9.15—Irene Landor  
9.30—Reflections  
10.00—Louisiana Hayride  
10.30—BBC Music Hall  
11.00—NBC Jamboree  
11.30—Horace Lapp's Orch.  
11.45—The News  
12.00—Orchestra

CKAC, MONTREAL, 730 K.  
6.00—Columbia Concert Hall  
6.15—Music School  
6.30—Gems of Melody  
7.00—Sports of the Air  
7.30—Le Bon Parler Français  
7.45—LaSalle Cavaliers  
8.00—Radio Divinettes  
8.30—Radio Clubs  
9.00—Di-so-ma  
9.30—La Chansonnette  
10.00—M. Lesage, Organist  
10.15—Newscast  
10.30—Alex. Lajole and Orch.  
11.00—Sports Reporter  
11.30—Anson Weeks and Orch.  
12.00—Radio Minuit  
12.30—Dance Orchestra  
1.00—Sign Off

WEAF, NEW YORK, 660 K.  
6.30—Kaltenmeyer's Kindergarten  
7.00—El Chico  
7.30—Press Radio News  
7.45—Today's Sports  
7.55—The Art of Living  
8.00—Top Hatters  
8.20—Football Scores  
8.30—Steinle Bottle Boys  
8.45—Jimmy Kemper  
9.00—Meredith Wilson  
9.30—Linton Wells  
9.45—Concert Orchestra  
10.30—Special Delivery  
11.00—NBC Jamboree  
12.00—Orchestra  
12.30—Orchestra  
1.00—Orchestra

WBAB, NEW YORK, 860 K.  
5.15—The Dancopators  
5.45—George Olsen and Orch.  
6.15—Frank Dalley's Orch.  
6.45—Dorothy Gordon's Corner  
7.00—Columbia Concert Hall  
7.25—Press Radio News  
7.30—Eddie Dooley's News  
7.45—Fighting Crime  
8.00—Count Basie and Orch.  
8.15—Ben Feld's Orch.  
8.30—Saturday Night Swing Club  
9.00—Your Unseen Friend  
9.30—Johnny Presents  
10.00—Professor Quiz  
10.30—Among Our Souvenirs  
10.30—To be Announced  
11.00—Your Hit Parade  
11.45—Patti Chapin, Songs  
12.00—Orchestra

WBZ, BOSTON, 990 K.  
6.45—Orchestra  
7.00—Piano Recital  
7.30—Press Radio News  
7.35—To be Announced  
8.00—Message of Israel  
8.30—Uncle Jim's Question Bee  
9.00—Home Towners  
9.30—Nola Day, Songs  
10.00—National Barn Dance  
11.00—Gun Smoke Law  
11.30—Gems of Light Opera  
12.00—Orchestra  
12.30—Orchestra  
1.00—Orchestra

WTIC, HARTFORD, 1040 K.  
6.00—Vagabond Adventures  
6.30—Kaltenmeyer's Kindergarten  
7.00—News  
7.15—Casey at the Mike  
7.30—Wrightville Clarion  
7.45—Behind the Scenes  
8.00—Top Hatters  
8.30—Shero Trio  
8.45—Sports of the Week  
9.00—Meredith Willson's Orch.  
9.30—Linton Wells, Commentator  
9.45—NBC Concert Hour  
10.30—Special Delivery  
11.00—Jamboree  
12.00—News  
12.15—Orchestra  
12.30—Orchestra  
1.00—Weather

**Chest Colds**  
... Yield quicker to the  
Poultice-Vapor action of  
**VICKS**  
VAPORUB

## SUNDAY'S PROGRAMMES

CANADIAN BROADCASTING CORP.  
This is the official programme which you are entitled to receive over Stations CFNB, CHSJ, CKCW, and CHNC.

CBC, OTTAWA, 550 K.  
6.00—Choir Invisible  
7.00—It Came to Pass  
7.30—Weekly News Review  
7.45—Leo Pol Morin  
8.00—Music of the Masters  
8.30—The Constitution  
9.00—Benny Davis' Revue  
9.30—Music Time  
10.00—Within These Walls  
10.30—Friendly Music  
11.00—Along the Danube  
11.30—To be Announced  
11.45—The News  
12.00—Director's Choice

CKAC, MONTREAL, 730 K.  
6.00—1947 Silver Theatre  
6.30—Continental Varieties  
6.45—Catholic Hour  
7.30—Bleau and Rousseau  
7.45—Jacques and Jacqueline  
8.00—Association des Marchands  
8.15—Alouette Program  
8.30—Child Amateurs  
9.00—Columbia Workshop  
9.30—David Ross' Birthday Party  
10.00—Ford Sunday Evening Hour  
11.00—Jose de Laquerriere, Tenor  
11.15—Westinghouse Newscast  
11.30—To be Announced  
12.00—Molson Sports Reporter

WEAF, NEW YORK, 660 K.  
6.00—Marion Talley  
6.30—The Time of Your Life  
7.00—Catholic Hour  
7.30—A Tale of Today  
8.00—Jack Benny  
8.30—Fireside Recitals  
8.45—Interesting Neighbors  
9.00—Nelson Eddy, Baritone  
10.00—Manhattan Merry-go-Round  
10.30—Album of Familiar Music  
11.00—Sunday Night Party  
12.00—Russ Morgan and Orch.

WBAB, NEW YORK, 860 K.  
5.00—Our American Neighbors  
5.30—Guy Lombardo and Orch.  
6.00—Phil Harris and Orch.  
6.30—Chicagoans  
7.00—Columbia Workshop  
7.30—Gulf Summer Stars  
8.00—Singing Alliance  
8.30—Texaco Town  
9.00—Ford Sunday Evening Hour  
10.00—Pete Cavallo and Band  
11.00—Press Radio News  
11.05—Orchestra  
11.30—Orchestra  
12.00—Orchestra

WBZ, BOSTON, 990 K.  
6.00—Opera Auditions of the Air  
6.30—Smiling Ed McConnell  
7.30—Coddolan and his Violin  
7.30—Helen Traubel, Soprano  
8.00—Ted Wallace and Sing Band  
8.30—Ozzie Nelson's Orch.  
9.00—Symphony Orchestra  
10.00—Tyrone Power  
10.30—Walter Winchell  
10.45—Irene Rich  
11.00—The Zenith Foundation  
11.30—Ernest Gill and Concert  
12.00—Judy and the Bunch

WTIC, HARTFORD, 1040 K.  
5.00—Orchestra  
5.30—Roy Shields Music  
6.00—Catholic Hour  
6.20—News  
6.45—Baseball Results  
7.00—Jane Frohman  
7.30—Fireside Recital  
7.45—Sunset Dreams  
8.00—Edgar Bergin  
9.00—Manhattan Merry-go-Round  
9.30—Album of Familiar Music  
10.00—Sunday Night Party  
11.00—News  
11.15—Orchestra  
11.35—Musical Interlude  
12.00—Weather Report  
12.02—Orchestra  
12.30—Orchestra  
1.00—Silent

## ELECTRICITY

Electricity is listed as among the first four causes of fire safety from this hazard means safe wiring and installation and the proper use of appliances. The best guide in electrical work is the "Canadian Electrical Code," and only the workmen familiar with its requirements are competent. Do not attempt to alter or extend wiring unless you thoroughly understand it. Do not bridge fuse plugs or use coins back of them. Do not overload your circuits by attaching several devices at the same time. A melting fuse plug is a danger signal. Find the cause. Do not overfuse. If the normal fuse will not stand, reduce the load. Do not hang drop cords on nails. Do not put paper shades on light bulbs. Do not permit switches, fixtures or appliances to be out of order.

There are two kinds of literates: those who gush over Dickens, and those who think he wrote a lot of long-winded tripe.

## COURT ADJOURNED TO MONDAY IN THE CASE OF KING VS. WILFRED PHILLIPS

Argument By Counsel Yesterday Afternoon Concerning Motion of Defense to Quash Indictment Against the Accused

### DECISION OF COURT MONDAY

Hon. C. D. Richards, presiding justice at the present sittings of the York County Circuit Court adjourned the court at 5.45 yesterday afternoon, until 11 o'clock Monday morning, upon request of defense counsel W. J. West and Crown Prosecutor, A. R. Murray. Mr. Dougherty stated that he did not feel that the defence could close its case if the case went on today, while Mr. Murray stated that he would appreciate the adjournment to consider the evidence before addressing the jury.

The afternoon was taken up with argument by the defence and prosecution concerning the motions of defence counsel that the indictment against the accused be quashed. Decision on the motions has not yet been given, and in all probability will be handed down on Monday when the case resumes.

Basing his argument on the fact that one marriage must be in force before a second marriage constitutes a bigamy, Mr. West supported his motions made in the morning that the indictment be quashed.

He submitted to the court that the domicile of the accused was not proven and that Joseph E. Wilson was not authorized to perform marriages. He further submitted that the corrections in the Royal Gazette did not comply with the statutes, and also that the invalidity of the divorce of Mildred I. McLean had never been proved.

### Fire Prevention

(Continued from Page Two)

ren should be regularly taught the buying a fire extinguisher, to be sure of getting the right kind. Don't hesitate to ask your firemen whenever you have questions on fire prevention.

Remember always where the nearest fire alarm box is and how to send an alarm. If telephoning, be sure the address is clearly understood. Use a neighbour's phone rather than one in the burning building.

Explain to everyone in the house what to do in case of fire, how to put out fire in clothing by wrapping in a rug or blanket, what to do when grease catches fire in the kitchen.

Save life and property from needless destruction by fire keeping the principles of fire prevention always in mind and never taking a chance with fire.

One of Major Douglas' experts has been hired by the Alberta Government to help administer the Social Credit Act. His contract is for ten years, and the joke seems to be on the expert. Ten years!

He made further motion to quash indictment on the grounds that no offence can be charged against the accused.

He submitted that section 208 of the criminal law states that no person can be charged with an offence, being a British subject and resident of Canada, for being married outside of Canada unless he left the country for that specific purpose. He also submitted that the indictment could not be changed by any but the Grand Jury.

His conclusion was that no offence was alleged in the indictment under this section.

The court then heard Mr. Murray in defence of the indictment. It first referred to the defence contention that Rev. Joseph E. Wilson was not authorized to perform marriages. He submitted that the evidence of George M. Byron in stating that Joseph Wilson had applied for authorization, and that Robert E. Wilson had been gazetted and later the correction made, was sufficient evidence that Joseph and Robert E. Wilson were the same man.

He further submitted that the domicile of the accused was proven by the evidence of Myrtle Kelly Phillips.

Concerning the alleged divorce, he contended that the burden lay on the defence, to prove that the divorce was valid, and not up to him to prove the invalidity.

He submitted that if the burden lay upon the prosecution, he need say no further, because his case had been proved.

He submitted that our law states to be valid a divorce must be granted by a court under whose jurisdiction the accused was domiciled.

At the close of Mr. Murray's argument concerning the motion quashed the Court stated that the offering of such motion after the plea of the prisoner was unusual.

Mr. Murray's two contentions were that the motion should have been made earlier, and if the Court ruled against him he should have the right of changing the indictment.

Mr. Dougherty supported Mr. West's contention re section 308 of the criminal code. He submitted that a permission to Mr. Murray to alter the indictment because such changes would constitute a new indictment, indictment would be out of order such changes would constitute a new indictment, since technically, no offence was at present charged.

At the close of argument, the Court suggested a night session and asked both counsel if it would be in their convenience. Both suggested that the court be adjourned until Monday.

His Lordship ordered the jury recalled, and adjourned the session.

...OF...

## Interest to Women

### PROBLEMS HOMEMAKERS ASK ABOUT

Marjorie Mills Answers Many in Today's Column

(By Marjorie Mills)

How to clean a window shade, how to make grape wine, what's the best way to cook smoked haddock, what's your best recipe for fudge and penche. Those are questions popping up in the morning mail that must be taken care of today. What are your questions? Come one, come all. At least we feel as if you could ask us almost anything about cooking and housecleaning and homemaking and you'd be able to help us out if we did not know the answer.

#### Clearing Window Shades

Spread the shade over a flat surface. Rub it briskly with a soft brush dipped in heavy suds. Do not allow the suds to remain on long enough to soak the fabric. Rub the suds off with a sponge squeezed out of clear water. Dry thoroughly.

#### Grape Wine

Crush grapes and let stand until the seeds separate from the pulp. Strain. Add three pounds of white sugar to one gallon of juice. Place in a cool room to ferment. When bubbles cease to rise to the top of the liquid, it is ready to bottle. About eight weeks in fermenting.

#### Baked Haddock a la Preston

Smoked haddock fillets  
1½ tablespoons lemon juice  
Salt and pepper  
2-3 cup buttered bread crumbs.  
2-3 cup cream or milk  
Mushroom stuffing.

Brush fillets with lemon juice and a dash of pepper. Put one fillet in a buttered pan or oven proof platter. Spread with stuffing, cover with remaining fillet, pour over cream or milk and bake 25 minutes in moderately hot oven, 375 degrees F. Sprinkle with bread crumbs and bake until the crumbs are brown. Remove to hot serving platter and strain remaining liquid in pan over it.

Mushroom stuffing—Mix ½ cup bread crumbs with three tablespoons butter and 1-3 cup mushroom caps, cut in pieces, one teaspoon salt and a few grains pepper.

#### Green and Red Pepper Relish

12 green peppers  
12 red peppers, sweet  
1 quart vinegar  
15 large onions  
2 cups sugar  
3 tablespoons salt

Remove seeds from peppers. Put the peppers and onions through food chopper. Pour on boiling water and oven, 400 degrees F., about 15 min-

drain. Cover with cold water, bring to boil and drain. Bring vinegar, salt and sugar to boil, add to chopped mixture and boil one minute.

#### Rice and Raisin Pudding

1 cup boiled or steamed rice  
½ cup sugar  
1 teaspoon salt  
2 tablespoons butter  
1 quart milk  
½ cup seeded raisins  
Few grains nutmeg  
Combine ingredients. Put in buttered baking dish. Bake in a moderately slow oven, 325 degrees F., until milk is absorbed.

#### Plain Chocolate Fudge

2 cups white sugar  
½ cup milk  
Butter size of walnut  
2 squares chocolate  
Boil seven minutes then remove from fire and add one teaspoon vanilla and beat until it begins to grain. Pour quickly into buttered tin, and mark in squares. One cup of any kind of nuts may be added. Another test of when the fudge is done is to drop a teaspoon into a cup of cold water and if you can make a soft ball of the candy, it is done.

#### Penuche

2 tablespoons butter  
2 cups brown sugar  
¼ teaspoon salt  
¾ cup milk or cream  
¾ cup coconut or chopped peanuts  
Melt butter in pan, add sugar and milk or cream, stir until sugar is dissolved. Boil without stirring to 234 degrees F., or until mixture forms a soft ball when tried in cold water. Remove from fire, leave undisturbed until cool. Beat until thick then pour into buttered pan and mark into squares.

#### Buttermilk Biscuits

2 cups flour  
½ teaspoon soda  
2 tablespoons shortening  
¾ cup buttermilk  
1 teaspoon salt  
Sift dry ingredients together into mixing bowl, turn out and sift in a second time. Cut the shortening in with two knives, mixing lightly but thoroughly. Add buttermilk to dry mixture, mixing with knife or spoon. Turn onto lightly floured board and pat or roll to ¼ inch thickness. Cut into biscuits and place in greased pan or baking sheet about ½ inch apart. Prick top with a fork. Bake in a hot oven, 400 degrees F., about 15 min-

## HAT STYLING IS GOING IN FOR COMFORT

(By Elinor Williams)

Looking ahead in your life, the hat you buy now will probably be the one you'll wear with your winter coat. Now a winter coat means a fur collar that may be in constant warfare with your hat. You know how they rub and wear at the back of the neck. So it's only common sense that your next hat should be the kind that fits snugly at the back, molding the head closely, with no chance of the discomfort caused by collar interference. And you'll find this comfortable coat-hat in a hundred smart guises.

Some of them are shown on today's sketch. There's the forward sweep of brims and the upward climb of crowns, but always cozy fit and unobtrusive trimming at the back.

For a dressy coat, perhaps with a Persian lamb or silver fox collar, choose a hat with height. If you have thought last year's creations were high, you're due for a shock, for this winter's top-lofty lines reach new and startlingly dizzy heights. Inches have been added to inches, and yet they fit the head perfectly and never look awkward.

They've gone so high that Schiaparelli has designed an amusing tall hat box—something like the one you keep your knitting in—for her high hats.

#### Satin for Contrast

Crowns may be high and narrow, swathed with shiny satin for smart contrast, draped with multi-color jersey or suede, or merely stitched. Many of them have glamor veils, so long that they fall in graceful, misty folds to the shoulders.

The bonnet turban, like the tall one featured in today's sketch, very popular with young things, is disarming in demure lines around the face, and dramatic in its utter newness. Don't hesitate to go high hat!

With casual coats, when veils would be too, too much, and might get into the ice cream or salad dressing, there's the profile hat, just the thing to add a final note of verve to your costume. The brim is trust forward in an exaggerated visor, sweeping forward over one eye and turned back

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utes. The addition of ½ teaspoon of baking powder will insure the lightness of the biscuits.

Shredded beets make a brilliant garnish. And don't discard beet tops; cook them slowly with two or three tablespoons of oil and a little water, serve with vinegar and slice of hard cooked egg.

When you have the windows open in the morning to air the beds before making, open the clothes closet doors wide and let the current of air run through them. It will prevent them from getting that close stuffy odor so undesirable where our clothes are concerned.

## Have you Smoked a Turret lately?



10 for 10¢  
25 for 25¢  
Also pocket tins of 50  
PLAIN OR CORK TIP



Quality and Mildness  
**Turret**  
CIGARETTES

TURRET'S fame as the completely satisfying Virginia cigarette is due to the original and unique blend of tobacco that goes into Turrets. There's nothing artificial about that—even the high quality is inbred! After all, nothing can replace good, honest tobacco grown and ripened right out in the field under Nature's own sunlight. The tobacco blend explains why Turrets are milder, cooler, non-irritating and completely satisfying. Even the Turret package is better—it has a current calendar on the back to keep you up-to-date. Try Turrets today!