CANADA WELL SERVED BY GOOD RADIO STATIONS

Our Dominion is Covered by Limited Number of Broadcasting Stations Which Insures Satisfactory Reception

OVERLAP NOT ALLOWED

Somewhere in the neighborhood of 75 radiocasting stations cover the Dominion of Canada from coast to coast. Every section of the vast expanse which makes up the nation is adequately covered with a network of entertainment and information-giving voices, whose audibility ranges from 50 to 10,000 miles.

To the radio fan come the voices of the Maritimes, wending their way from Halifax and Moncton; the English and French announcements from the studios of Montreal, Quebec and Ottawa, lend an air of romance and by-gone times to the everyday words of the newest of showmen—the radio announcer; from Toronto, Ottawa, Hamilton, Brantford, London and a number of other cities in populous Ontario, are received some of the best programs radiocast on the continent; from Winnipeg, Saskatoon, Regina and Edmonton, the vastness of the prairies reverberates, while the magic touch of the Pacific seaboard is heard from Vancouver.

Government Strict.

The stations in the Dominion are licensed by the Department of Marine and Fisheries. Each is operated by a competent Government-examined official, and all are under constant supervision from the local radio inspectors. In fact a nightly checking up on each station is made by inspectors throughout the Dominion..

Radio and electrical concerns top the list with stations in operation, while the newspapers come a good second and the Canadian National Railways come third. Religious organizations and churches, private persons, radio societies and financial companies finish the list in this order. A very varied assortment to give entertainment as they think entertainment should be given.

It is interesting to note that the Canadian National Railways operate 11 stations, extending from Moncton to Vancouver. Not all of these are stations owned by the railway, some being rented for the night of radiocasting from some other station owner.

And this brings us to a point which few know about. . One often hears a great number of Canadian stations in one city and wonders if each of these has its own station. A number of concerns have what is known as a "phantom" license, that is a license under which they can operate from some other station. For instance, when station CHNC at Toronto puts on a concert it is through station CKNC. .

Canadian stations are each assigned a wavelength. This wavelength is assigned to a city or locality, so that all stations in a certain territory shall be on the same wavelength. With this arrangement no two stations are allowed to put on a concert simultaneously in the same city. Thus there is not the overcrowding that is prevalent in the United States, and one is able to tune out a local program, with some assurance of getting one from some other centre.

Stations Outside Cities.

This system has worked out wonderfully, the station owners arranging their own time schedules by mutual agreement. Only in Montreal and Toronto has there been a deviation from this practice This is so arranged that any stations now built to operate from Toronto or Montreal must be erected at least 10 miles outside the city and then they are put on a different wavelength to that assigned to either Montreal or Toronto..

These stations situated at a distance from the city, usually in a desolate and barren spot so as to be efficient from a radio standpoint, do not have magnificent studios in which to receive noted artists. . They are equipped so that on a stormy night the operator can remain, so as not to have to go home in rain or snow. But the artists never see the interior of these stations. For them is provided a studio in a downtown hotel or art gallery, from whence their music is fed by telephone lines to the distant radiocasting equipment.

Coast to Coast.

The range of Canadian stations is continent wide, and some are heard in such distant points as the West Indies, Hawaii and Australia. They serve each bit of local territory as well as more distant points. In order to give an adequate idea of the regular reception of Canadian stations, the writer was furnished with a special analysis of reception reports from the Canadian National Railways. These charts show that every inch of the country is well covered.

For instance the station at Moncton, N.B., is heard regularly throughout the Maritimes, Newfoundland, and all the American states in the eastern standard time zone as far south as Georgia. Some difficulty in the reception of this station is had in St. John, N.B., Halifax, Fredericton, Campbellton and Cape Breton, where the station is heard irregularly. On the other hand CNRA is reported in the British Isles, Holland, Spain, the northwest territories and Central America..

Take the case of CNRW at Winnipeg, where station CKY is used for radiocasting. This station has a regular audience of nearly all Manitoba, part of Saskatchewan, Ontario as far east as Fort William, and eight states to the south and southeast.. Besides this it is heard with some regularity on both the east and west coasts, and has been reported from Liverpool, England, Hawaii and the Isle of Pines in the West Indies.

The Vancouver station of the chain covers perhaps more territory than any other Canadian station. East as far as Manitoba, north to Alaska and south to Mexico, on regular radiocasts, with the occasional report from Eastern Canada, Oceania, the Antipodes and Hawaii.

Interference Minimized.

Every station could be described in this manner, but some idea of the distances covered can be gleaned from the above. That the stations in the Dominion, although fewer in number than those in the United States, cover their territories to a good degree is one reason why there are not more stations in Canada.. It is felt that they are not necessary. A great many more stations would cause interference problems. Incidentally the license fee for a Canadian station is $50 per annum, and the initial cost for a good station is in the neighborhood of $25,000.

The Canadian Government has wisely regulated the disposal of stations and in doing so has kept in mind that a population of 10,000,000 stretching out over 3000 miles has a very good way of providing everyone with some Canadian entertainment..

Rotaries Now Making Plans For Convention

Much Continental Touring by Rotarians Follows the Recent Brussels Parley

Brussels. — Preparations for the next Rotary convention, to be held at Minneapolis, June 18-22, 1928, are being made well in advance. Information for British and Irish Rotarians wishing to partake in the meeting will soon be available. It is probable that a special steamer will be chartered and eastern Canada will be included in the itinerary, so that those who have friends or relatives in Canada or the United States will have opportunities of seeing them again. This reunion of friends and relatives was one of the features of the Ostend convention.

King Albert Only Royal Member.

It is generally conceded that the most successful figure of the meeting was that of King Albert of Belgium, the only Rotarian of his classification.

The official post convention continental tours are already over, but large numbers of Rotarians are still traveling over Europe. Two or three parties visited the Geneva club recently. Rotarians have also been entertained at the local clubs at The Hague, Utrecht, Haarlem and Amsterdam. Lunches were given them at Bergen, Trondhjem, Oslo and Stockholm, where they were well represented at the convention of the International Chamber of Commerce. They were also entertained at Copenhagen, at Aarhus, by the local clubs..

League Buildings Shown Rotarians.

At the headquarters of the Rotary International at Zurich many visitors have been received in the course of the summer. At Lucerne there were 250 Rotarians at the meetings, week after week. Three hundred visited Geneva, immediately after the Ostend meeting, and small contingents have reached the city throughout the summer. They have been taken around the League of Nations Building, to the Labor Bureau and to other places of interest, and the working of the institution has been explained to them.

Few details of these continental tours and their contribution to the promotion of understanding between the peoples are to hand as yet, but it appears that the post-convention tours have been productive of much good in this way. Now that everything is over, there is a disposition among Rotarians to be much gratified at the efficiency with which everything was done and at the splendid effort made by the Ostend club, with only 40 members.

Coast Province Egg Trade

New Westminister, B.C.—Speaking here during the recent provincial exhibition, Dr. Warnock, Deputy Minister of Agriculture for British Columbia, stated that the success achieved by the province at the recent World's Poultry Congress at Ottawa would result in this province becoming a leading exporter of well-bred poultry. He quoted figures to show that there had been an increase of 52 per cent. in the export of eggs from British Columbia last year as compared with the previous 12 months. During the first eight months of the present year no less than 144 carloads of eggs had been shipped out of the province.

Lady—"Tell me, doctor, I want my husband to take me to Cannes. What ailment do you recommend?"

Improves City Entrance

BAD HILL TO BE ELIMINATED

For the past six years plans for the alteration of the course of Yonge street, Toronto, so as to avoid the bad hills immediately north of the city limits at Hogg's Hollow, have been mooted. Announcement was made recently to the North York Township Council by the Ontario department of highways that tenders would be called for a new high level viaduct. When the work is completed this picturesque old piece of road will likely fall into desuetude.

Farm Notes

The Ploughing of Clay Soils.

Late summer or fall ploughing is the general practice that should be followed for clay soils. . Where weeds are not troublesome clay soils ploughed late in the fall and kept in the rough ploughed form permit the frost and weather to break down the clods. Results of many experiments show that no profitable increase in yield will be secured from ploughing deeper than 5 or 6 inches. All these tillage operations for clay soils must be carried out only when the soil has its most desirable content of moisture, according to a bulletin on Crop Rotations and Soil Management for Eastern Canada available at the Publications Branch of the Department of Agriculture at Ottawa. The bad effect of a single ploughing when the soil is too wet is believed to last for three or four years. Ploughing in the spring when too dry greately increases the work and may result in a cloddy seed-bed.

Fattening Turkeys.

The proper time to begin fattening turkeys is four weeks before they are wanted for table use.. They need not be confined in pens, because, when properly fed they take no more exercise than is necessary. Turkeys raised in the open during the summer cannot stand close confinement during the fattening period. In a bulletin on turkeys, available at the Publications Branch of the Department of Agriculture at Ottawa, complete instructions for feeding the fattening birds are given. The young birds should be started feeding gradually. The feed should consist of mash and whole grain. The mash, which is fed for the morning and mid-day meals, is made up of equal parts of ground oats, barley meal, cornmeal and wheat bran. Ground buckwheat may be used instead of the ground barley. The ground grains should be mixed thoroughly before moistening with water or skim-milk, using only enough to make the meal stick together and not enough to make it sticky or sloppy. The moistening should be done about two hours before feeding. The mash is fed in a clean trough, giving only as much as the turkeys will eat readily. The evening meal should consist of whole grain, whole corn being about the best, and no more should be fed than the birds can clean up nicely. Fresh water and grit should be provided in abundance. The turkeys can be conditioned in this way in about three weeks, another week being used for killing, shipping and retailing.

Tulip Planting.

Tulip planting time is approaching and unless the bulbs are set out during the next few weeks another spring will pass without the gorgeous display of bloom for which the tulip is noted. According to the Superintendent of the Nappan, Nova Scotia, Experimental Farm, good bloom may be expected from bulbs set as late as the beginning of November. In his report for 1926 Mr. Baird, the Superintendent, states that the early varieties Vermillion Brilliant, Pottebakker Scarlet, Chrysolora, Joost Van Vondel, made a splendid showing from May 26th to June 12th. The Darwin tulips, Mr. Baird points out, come into bloom later, but are richer and have more delicate colors than the early sorts, filling in nicely between the early tulips and the summer annuals. The first bloom of the Darwins noted at Nappan in the year under review was June 5th. The flowering season lasted until the 24th of the month. . Among the most prominent sorts grown that year were Europe, Edmee, Farncombe Sanders, Bartigon, La Tulipe Noire and Prof.. Rauwenhof. This report, which is distributed by The Publications Branch of the Department of Agriculture at Ottawa, contains valuable information on dahlias, sweet peas, perennials, and other flowers besides field field crops, and garden crops and other questions related to general farming.

Harvesting Field Root Seed.

During recent years the federal and provincial experimental farms have taken up root seed raising with very favorable results. They have proved conclusively that field root seeds can be successfully raised in Canada and that the crops produced from such seed are equal, and in many cases superior, both in yield and quality, to crops of the same varieties grown from imported seed. A new bulletin on Field Roots in Canada, distributed by the Publications Branch, Department of Agriculture, Ottawa, along with a great deal of information on field root seed raising in general, gives instructions for harvesting these seeds. Mangels are ready to harvest when the majority of the seed starts to turn brown. . The top of the root just below the seed stalks is cut off with a sharp spade and the crop tied up in small sheaves. When the sheaves are tied they are butted, that is the tops of the roots are cut with a spade, and the sheaves then put up in small loose stooks until ready for threshing. In harvesting swede turnips the stalk is cut just above the crown, bound in sheaves and stooked until threshed. The cutting, binding, and stooking of mangels, sugar beets and turnips is best done when dew is on the plants as their seed is readily lost by handling. When possible large canvas or jute sheets should be used, the seed stalks when cut being thrown on them and the binding and butting being done there. The sheets can be pulled along as harvesting proceeds. Carrots, due to the fact that the individual seed clusters do not ripen at the same time, cannot be harvested in the same way as mangels and turnips. The seed clusters must be picked by hand when they become brown, and several pickings are necessary to get the crop in the best condition. As they are collected the seed stalks should be spread out to a depth of 4 to 6 inches where drying conditions are good and forked over several times to facilitate the thorough drying of the seed heads.

Wintering Roots to Be Used for Seed Growing.

Field root seed is grown from either mature roots or stocklings, planted in the spring. Stockings are small immature roots and there are certain advantages in using them, but, conditions being equal, they do not produce so much seed as mature roots.

Roots for seed raising must be handled with care, particular pains being taken that no damage is done in harvesting and storing.. The proper methods of harvesting and storing are fully described in a new bulletin on Field Roots in Canada available at the Publications Branch of the Department of Agriculture at Ottawa. In gathering the roots that are to be used for seed raising the leaves should not be twisted off but cut two or three inches from the top of the root. The roots should not be trimmed, and a critical examination of them should be made at harvest time and all damaged, misshapen, prongy and off-type ones discarded.

Many methods of holding over winter roots to be used for seed have been tried out, according to the bulletin, by far the best method under ordinary Canadian conditions is to store them in properly constructed cellars or pits. For satisfactory storage, temperatures shouild be maintained between 32 and 38 degrees Fahrenheit. Sudden and extreme temperature changes are the cause of greater loss than continued low temperatures. Mangels, sugar beets and carrots will even stand considerable freezing provided they are not handled while frozen and that the frost is allowed to come out gradually. Stored roots must not be allowed to dry out as drying is one of the principal causes of loss in cellar storage.

Issued by The Director of Publicity, Dom. Dept. of Agriculture, Ottawa, Ont.

Care of Brushes

Brooms and brushes give much longer and more efficient service if they are taken care of.

Before being used for the first time, all household brushes and brooms should be soaked in cold water and allowed to dry thoroughly. This makes the wood around the bristles swell and thus strengthens the hold on them, it also prevents the bristles from breaking off short.

A broom should be kept free from all sweepings. Keep at hand an old piece of comb, and, when sweeping is over, gently remove all hairs, bits of fluff and odds and ends before putting the broom, brush-end upward, in the corner.

Periodically brooms should be treated to a bath of soft soap and water, to which a little borax, soda or ammonia has been added. Having been well rinsed in several cold waters the brooms should be thoroughly dried.

The bristles of hair brushes, brooms and scrubbing brushes may be stiffened if dipped in a strong solution of alum, or, in the case of tooth brushes, a solution of salt and water. Brooms and brushes, however thick the bristles, must never be allowed to rest upon the bristles when not in use.

A certain young barrister had been addressing a jury for about two hours, and when he had finished the opposing counsel arose and said, "Your lordship, I will follow the example of my friend who has just finished; and submit the case without argument!"

Bowls of Flaming Autumn Berries

Now that winter is not far away, one begins to realize the fact that six months must pass before we are again available the garden flowers which have made indoors as well as outdoors beautiful during summer.

Why not gather some berries, which are plentiful and burn with fiery colors in the woods and swamps?

The earliest of these is the bittersweet, with its gorgeous red and yellow coloring. A bunch placed in water, say in a hanging basket on the wall, will serve as a gleaming bouquet until replaced by Christmas holly.

Of all our native berries, none is finer than the black alder. These are found quite late in the autumn in the swamps and the remote districts of the woods. The scarlet globes set richly along the black stems are the most vivid of all the autumn fruit.

One of the most luxuriant and artistic of the berry bushes is the barberry. Its fruit ripens slowly, and its warm golden leaves, set thickly with tiny thorns, are almost as hardly as the berries. Bunches of these may be kept in the house all winter, retaining their color and beauty.

Then there are partridge vines and tiny ferns, beautiful if set in a round berry bowl. Art is required in making this quaint object. In the bottom of the receptacle place a piece of moist moss, green side out so that its roots and the earth clinging to them may form a carpet for the little tendrils of the vine and ferns. Place these latter firmly, but not too closely together, and have about a fifth of the space in the bowl free at the top for growth and expansion. Turn all leaves and berries so that they may look out of the bowl; and the pretty thing is complete.

These dishes should be filled late in the season and should be opened at intervals during the winter. Placing them in the cold so that the bowl may frost over is the surest way of gaining the moisture desired.

The great heavy clusters of ash berries are beautiful for house decoration, but mean so much as food for the birds that one forebears to pick them.

The heavy blue fruit of the carrion flower; the berries of the Jack-in-the-pulpit and of many other plants are found in the woods and along the fences.

"Sing a song of seasons
Something bright in all,
Flowers in the spring time,
Fires in the fall."

Kitchen Hints

To Preserve Lemons

Rub the lemons thoroughly with a dry cloth until the skins are clean, then roll them in a white of an egg. Let them dry. They will keep for months. When required for use, rub the coating off and they will be like fresh lemons.

Apple Cream

Remove the pulp from two baked apples, rub it through a sieve, add ½ gill cream. Sweeten to taste. Flavor with a squeeze of a lemon. Mix well and serve in custard glasses. Serve with sponge fingers.

Blushing Bunny

1 can tomato soup, 1 cup finely cut cheese, 1 teaspoon butter, 2 eggs, salt and pepper. Melt butter in sauce pan, add soup and cheese. When cheese is melted add seasonings and beaten eggs. Stir until thick and serve on toast.

Red and Green Pepper Pickles

12 large red peppers, 12 barge green peppers, 15 onions, chopped fine; one int vinegar, 3 cups sugar, 3 tablespoons salt, 3 tablespoons mustard seed. Remove seeds from peppers and chop or grind, mix with the onions and pour boiling water over the mixture. Let stand five minutes, then drain. Make a weak solution of vinegar, taking one part vinegar and two parts water. Put pepper mixture in the vinegar, let come to a boil, let stand 10 minutes, then drain again. Add one pint vinegar, the salt, sugar and mustard seed, let come to a boil, boil two minutes, then bottle and seal.

Sauerkraut

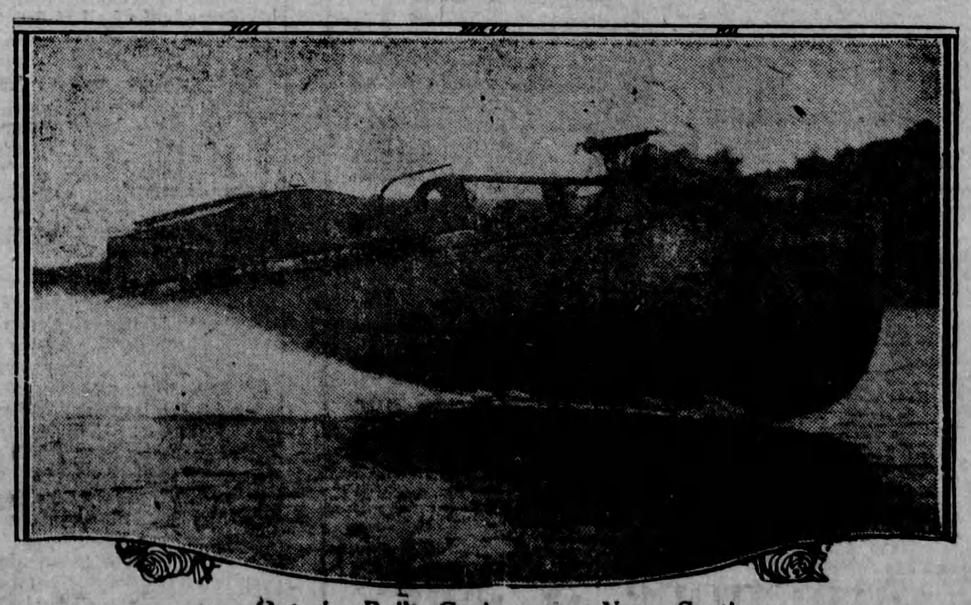
Cut the cabbage into shreds, do not chop. Put a layer of cabbage about three inches deep into tank or vessel having straight sides. Crockery ware or cypress or white pine casks are good for the purpose. Sprinkle over the first layer of shredded cabbage the first grade of dairy salt. The proper proportion is 2½ lbs. salt for each 100 lbs. cabbage. Repeat this until the cask is full and heaped up. Have a cover fitted to inside of cask. Put this over the cabbage and weight it down with rocks. In ordinary room temperature the kraut will cure in from 16 to 18 days.

Apples in Canada

Apples are Canada's leading commercial product in fruit. Since 1888 when seed was imported from Riga, on the Baltic Sea, continuous efforts have been made to originate new and better varieties of apples for Canada. In a recent report of the Horticultural Division of the Dominion Experimental Farms descriptions of eighteen new varieties named during 1926 are supplied.

Most indecent books are so stupid that in order to get them read it is necessary to denounce them.—Thomas Masson.

New Customs Crusiers are Speedy



Ontario Built Cruisers for Nova Scotia

Two 290-horse power, 38-miles-per-hour revenue cruisers were recently put into commission by F. W. Cowan, Chief of the Canadian Preventive Service, to take care of Nova Scotia's indented coast line. Hon. W. D. Euler ordered six speedsters of the Thornycroft sub-chaser type to patrol the little frequentel shallow coves of the Maritime Province. They are equipped with machine guns and search lights. The other four will soon follow. They were built by the Ditchburn Boats at Gravenhurst.