A FACT A DAY ABOUT CANADA

FROM THE

DOMINION BUREAU OF STATISTICS

AS SUPPLIED TO THE

CANADIAN RADIO BROADCASTING COMMISSION

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No. 340 Tues. Sept. 1, 1936 -- Chromium

Chromium is a metallic element which has come into common use in very recent years. It is closely related to iron and manganese. Its only commercial source is the mineral chromite.

Chromium is a very important constituent of the so-called stainless steel alloys and the familiar heating element "nichrome" is an alloy containing approximately 20 per cent chromium. There is also a demand for chromium bronzes and chromium aluminium, both of which are characterized by high tensile strength. Another important use of chromium of recent origin is in the plating industry. It gives a plating that is white and hard, has excellent resistance to corrosion and abrasion. It has a fine appearance and wearing qualities.

Chromite is utilized in the manufacture of emerald green glass and chrome oxide is extensively employed in the ceramic industry for black, green and brown glazes. Bichromate of soda is used in the tanning of light leathers and, as an oxidizing agent, is utilized in the manufacture of dyes and other synthetic chemicals.

About half a million tons of chromite is produced in a year, the chief sources being Rhodesia, Turkey, Russia, India, Yugoslavia and New Caledonia. Thirty tons of chromite were produced in Canada in 1933 and the following year the output had trebled. It came entirely from the Eastern Townships of Quebec and from the Obonga Lake area of the Thunder Bay District in Ontario.

This information comes from the Mining and Metallurgical Branch of the Dominion Bureau of Statistics.

No. 341 Wed. Sept. 2, 1936 -- Saffron

Saffron is a perennial herb, a native of Europe and Asia. Its rootstock is like that of the garden crocus, its leaves grasslike and its flowers light purple. The orange-coloured stigma and style are the parts of commercial value. They have a strong aromatic odour and a bitter flavour.

Saffron is used in medicine and for colouring and dyeing, particularly confectionery, liquors and varnishes. It gives a rich orange colour.

While saffron is grown extensively in countries such as France, Belgium and Spain, it is peculiarly English in its connection. The goodwives of Devonshire and Cornwall make a specialty of saffron cake which has a wide popularity. Saffron Hill, the London thoroughfare, was so named from the saffron grown in the gardens of Ely Place. Dickens in "Oliver Twist" placed Fagin's kitchen in Saffron Hill, a densely crowded neighbourhood with an unsavoury reputation. Saffron Walden, near London, got the first part of its name from the saffron crocus grown there until about 1750.

Saffron is now grown in the United States commercially but in Canada it is only to be found as a decorative flower. Curiously enough, although it belongs to the crocus family it blooms in the fall instead of in the spring.

Our imports vary greatly. Last year they amounted to 216 pounds valued at $1,492 and that was about double the imports of the previous year.

This information comes from the Department of Agriculture and the External Trade Branch of the Dominion Bureau of Statistics.

No. 342. Thurs. Sept. 3, 1936 — Canada's Trade with Barbados

Barbados is the only island of the West Indies that has remained continuously in the possession of the British. It was colonized about 1625 by the English. The area is about 106,000 acres and the population less than 200,000, of whom the great majority are coloured. Barbados in 1885 was constituted a distinct government. It has a Legislative Council and a House of Assembly.

The island is almost encircled by coral reefs which here and there extend as far as three miles to seaward. Inside these reefs the coast presents long lines of sandy beach. The interior is generally hilly. The climate is regarded as almost ideal.

Education is very advanced in Barbados and Codrington College, founded under the will of a beneficent citizen who died in 1710, is affiliated with Durham University in England. The island has given many highly regarded citizens to this Dominion and there are some in the government service who are doing valuable scientific work. Small gatherings of these natives of Barbados take place occasionally here and there throughout Canada.

The soil, although shallow, is fertile and 100,000 acres are cultivated, growing sugar cane, sea-island cotton, tobacco, coffee, arrowroot and indigo. Canadian imports from Barbados run to a value of between three and a half and nearly five million dollars, consisting mainly of sugar, molasses, fresh tomatoes and rum. Our exports amount to over one million and are very varied, the chief items being wheatflour, lumber, oats, automobiles, ammonium sulphate, canned fish and cheese.

This information comes from the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 343. Fri. Sept. 4, 1936 — Glass, Silk and Linen Thread

Threads for sewing have undergone remarkable changes since the time when needles were made of bone, and sinew was used for thread, until the recent development of glass thread. Cinderella wore a glass shoe but in the near future the modern miss will be wearing a whole costume made of glass. The modern bride will have napery of glass. Glass thread can be woven at the rate of one mile in three seconds, while it takes a silkworm three weeks to spin the same length of thread.

How ancient silk thread is we do not know, but we do know that there were silk textiles in China as early as 2600 B.C. The thread is noted for its tensile strength and the permanence of the colours dyed into it. It is produced to a great extent in Japan, China, Italy and France where the silkworm industry flourishes. Canada manufactures silk thread.

The next oldest thread is linen. Linen thread and twine have been spun in the United Kingdom for centuries, the chief centres being Belfast in Ireland and Dunfermline in Scotland, two places that have become famous the world over for their damasks and fine linen fabrics. The fine yarn is spun wet in order to soften the glutinous matter so as to produce more regular yarn. It is used in sewing boots, saddles, carpets, sails, tents and aeroplane wings. The fibres are longer than cotton. Linen sheds less lint.

There is production of silk thread in Canada but the value of the imports at $60,000 is somewhat greater than the home production. This importation does not include raw and unmanufactured silk intended for processing in factories and which runs into millions of dollars. Imports of linen thread for hand or machine sewing last year amounted to $523,000.

This information comes from the Manufactures and External Trade Branches of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 344. Sat. Sept. 5, 1936 -- Cotton, Tinsel and Rubber Thread

Last evening we were talking about silk and linen thread and the coming of glass thread, but there are other threads which enter largely into our economy. Chief of these is cotton. Cotton was in use in India at least three thousand years before Christ and many ancient writers, such as Herodotus and Livy, speak of it.

Cotton fibre makes a smooth thread, although it is not so strong as the thread made from flax. The fibre is not so long. The historic homes of cotton thread-making, so far as our modern world is concerned, is the Scottish town of Paisley and the Lancashire city of Manchester. The Lancashire cotton textile industry is famous.

Sea-island cotton is said to make the stoutest of the cotton threads. Its original home is some small islands of the United States in the Caribbean Sea. It is now grown in the West India Islands and in several of the States of the American Republic. Egyptian cotton is also held in high repute. It has been in use in the Valley of the Nile since remote times. Mummy wrappings in Peru show that cotton was known there long ago. However, growing conditions in the southern states of the United States are peculiarly favourable to the growing of cotton and that cotton belt supplies three-fourths of the world's needs.

Then we have thread covered with a metallic strip and used for decorative purposes. We also have the important rubber thread. It is woven into fabrics from which a great variety of surgical and domestic apparatus and apparel are made.

Cotton thread making has become a large industry in Canada and runs to a value of nearly four millions of dollars. It is made chiefly in Quebec and Ontario.

This information comes from the General Manufactures Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 345. Sun. Sept. 6, 1936 -- The Call of the Bells

In joy and in sorrow the bells ring out. They call us to worship, to bid us be happy with the young bride and groom, to grieve with the mourners. Clocks chime the

passing hours, and an alarm clock awakens us to a new day. Bells proclaim that the factory is ready for the workers and sends them home tired from labour. Over the radio sometimes we hear the music of the carillon from the Peace Tower at Ottawa. Bells enter into our lives to an extent astonishing to contemplate.

The carillon is the bell supreme. It had an interesting origin. Necessity for watchfulness against invasion in the Low Countries resulted in the building of towers. The first bells were placed in the towers to give warning of attack, of floods, of the closing of the city gates and of fire. As cities grew rich, they accumulated numbers of bells and bell founders improved the tone. In some cases a clockwork mechanism played melodies. The tuning process was kept a trade secret.

Organs at first were played from a great wooden keyboard pounded by the fists and when the newer type of keyboard was devised, the older ones were generally stored in the towers. Later the idea of using these to play the carillon was seized upon. All Canadians are familiar with their own carillon in the Peace Tower at Ottawa. This carillon has 53 bells. There are several carillons in Canada and a number in the United States. Several American universities and colleges have carillons.

There was a very large increase in the importation of church bells last year. The value was $40,000 or about five times the amount of the previous year. The United Kingdom supplied the largest number. Other bells and gongs amounted to $33,000.

This information comes from the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 346. Mon. Sept. 7, 1936 — Lithium

Lithium is one of the metallic elements. It has a white silvery lustre. It is soft and may be pressed into wire and welded at atmospheric temperatures. In moist air it takes on a film of yellowish oxide. It decomposes water readily. Lithium is the lightest metal known, its specific gravity being not much more than the half that of water. Lithia preparations are much used in medicine and the knowledge of the curative power is very old. They are requisitioned in cases of gout, calculus or gravel.

The largest consumer of lithium is the glass industry. Research work of an international character has resulted in a steady output of the metal which is finding extensive employment. Lithium calcium alloys are now commercial materials for strengthening cast iron, whilst lithium itself improves the machinabilities of stainless steel. It is usefully employed as a de-oxidizer for producing oxygen-free copper and as a hardener for lead alloys and aluminium-zinc alloys. As an alloy with magnesium its lightness is used for aeronautical purposes. Lithium chloride solutions are employed for air conditioning and in the manufacture of fireworks and signal lights.

The annual world production of lithium is reported to amount to several thousand kilograms, none of which is produced in Canada. However, important deposits have been located in south-eastern Manitoba. One of these, situated at Bernic Lake, has been under active exploration during the current year.

The foregoing information comes from the Mining and Metallurgical Branch of the Industrial Census, Dominion Bureau of Statistics.

No. 347. Tues. Sept. 8, 1936 -- What We Get from Corn

When Columbus reached the West Indies he found, among other things, the aborigines eating cakes from a new grain which they called "Mahiz". Hence maize. When the Pilgrim Fathers penetrated the woods back of Plymouth Harbour, they too discovered a cache of Indian corn. Since that time corn has become an American cereal, rivalling the wheat of Europe and the rice of Asia. The American chemist, however, has discovered that corn has possibilities other than food.

Much whiskey is made from corn and in Canada we are using up about 25 million pounds in a year for that purpose. The corncob pipe of Uncle Sam is familiar.

We make starch for laundry and the dinner dessert from corn. The body of the corn kernel is mainly starch. The story is told of Governor Dinwiddie of Virginia regaling his old friends in Scotland with a dish of corn flour. It is still called "corn flour" in that country.

This same starch, digested under steam pressure and treated with hydrochloric acid, gives us the corn syrup which children like.

Dextrin, another commercial product of corn, forms the basis of a light mucilage which is used on envelopes and postage stamps.

Still another gum, called paragol, is extracted from corn. From it is manufactured the common red rubber sponges and pencil erasers. Twenty per cent of paragol goes into synthetic soles for shoes.

So many are the uses of corn that one is almost tempted to forget Pope's warning and say, with the inglorious punster, that it is amazing.

Canada's production of corn last year amounted to twelve million bushels and we imported more than eight million bushels, chiefly from British Africa.

This information comes from the General Manufactures, Metallurgical and External Trade Branches of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 348. Wed. Sept. 9, 1936 -- Fuller's Earth

The clay known as Fuller's Earth is so named because of its use by fullers as a grease absorbent. Fulling is the process of cloth finishing, an operation of considerable antiquity originally carried out by treading on the wet cloth with the feet but now done by machinery. This earth is a soft, granular clay with a greasy feel. It has a larger proportion of silica than ordinary clay and, on immersion in water, forms a powder so fine that when it is rubbed between the fingers no grit can be felt.

Fuller's earth is found principally in what geologists call the Jurassic strata of the west of England. Interbedded with the sands and clays is a marly limestone - the fuller's earth rock which is from 20 to 150 feet thick. Some varieties are blue, others yellow; the yellow more highly esteemed for practical purposes.

Fuller's earth was discovered in Florida towards the end of the last century and the majority of the United States product is now got from that district. American fuller's earth is used chiefly for deodourising, bleaching and clarifying fats, oils and greases.

Fifty Saskatchewan clays were investigated as to their possibilities for use in the place of imported clays of the fuller's earth type now used in packing houses, refineries and other plants in Canada. In view of what has been learned concerning these clays for purposes described, it may be expected that Saskatchewan will eventually supply the Canadian refining industries with their requirements of clay of the fuller's earth type.

The amount imported last year was valued at $55,000. The quantities from England and the United States were about the same and there was a comparatively small amount from Germany.

The foregoing information comes from the Mining and External Trade Branches of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 349. Thurs. Sept. 10, 1936 -- Favourite Canadian Canned Fruit

The most popular Canadian canned fruit is the pear, if the quantity put up by the canning factories is a guide. Unfortunately we are unable to tell what is the favourite canned fruit put up in the homes of the people, and the factory is the only source available for comparison.

The year 1934 may be regarded as a fair average year. There were considerably over fourteen million pounds of pears canned and less than six million pounds of apples. Roughly speaking there were two and a half times the number of pears. Over twelve and a half million pounds were canned in Ontario and slightly over one and a half million in British Columbia. About half of the apples were canned in Ontario and British Columbia. The Maritime Provinces have a heavy production of evaporated apples.

Just about the same amount of peaches was canned as apples -- less than six million pounds. Wih the exception of nearly half a million pounds put up in British Columbia, all the peaches were Ontario-grown.

Cherries came fourth in the list with about three and a half million pounds. Three and a quarter million were got in Ontario and the balance in British Columbia. There were two and a half million pounds of loganberries, a Pacific Coast fruit, and after them, in the following order: apricots, blueberries, plums, raspberries, strawberries and rhubarb.

This information is taken from a report by the General Manufactures Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 350. Fri. Sept. 11, 1936 -- Wilf Life in Buffalo National Park

Many Canadians have seen the Buffalo National Park for the first time this year. It is near Wainwright, in the province of Alberta. It is one of the Dominion's most interesting wild animal reservations. The park boundary is about 200 miles west of the city of Saskatoon. It was reserved by the Government of Canada nearly thirty years ago and now comprises an area of 197 square miles, or approximately 125,000 acres. It is a good deal larger than the Island of Barbados. The whole territory encompassing the park is one of rolling prairie interspersed with numerous lakes and forms an ideal retreat for many kinds of Canadian wild animal life.

A census of all species of wild animals in the Buffalo National Park at the close of the fiscal year 1934-35 resulted as follows: 4,772 buffalo; 2,548 mule deer; 1,389 elk; 115 moose; 45 yak; 2 antelope and 27 hybrid livestock. The animals are kept within the parks boundary by means of a steel wire fence nine feet high, while fire-guards twenty feet wide, ploughed on each side of the enclosing fence, serve as a protection for the herd against the menace of fire.

The American bison, commonly called "buffalo", form one of the parks chief attractions, and the story of the inception of the present herd in this park is one of the most interesting in the annals of wild life conservation. From a nucleus of 748 buffalo, it is estimated that the total increase has been approximately 25,000. Reduction from time to time has been made through transfer to the Northwest Territories, supervised slaughter and by donations to zoological parks and other institutions.

This information comes from the Parks Branch of the Department of the Interior and the Fur Statistics Branch of the Dominion Bureau of Statistics.

No. 351. Sat. Sept. 12, 1936 -- Canada's Trade with Mexico

Mexico comprises one of the richest and most varied territories in the world. It has an area very much less than that of Ontario and Quebec combined, or 768,000 square miles. The population is over sixteen million. The language of the country is Spanish. The climate varies according to the altitude.

The country is rich in archaeological remains. Near the city of Mexico are a number of pyramids in which the staircases are intact.

The earliest invaders, or Toltecs, gave place to the Aztecs in the twelve-hundreds. They in turn were conquered by Spanish adventurers under Cortes in the fifteen-hundreds. The remains of Cortes have been located in the Temple of Jesus, Mexico City. The country remained under Spanish rule until 1810, when a republic was formed. In 1864 an empire under Ferdinand Maximilian of Austria was proclaimed, but he was put to death three years later and since then the new Republic has endured to the present day. Diaz has been the most famous of the modern presidents. His rule, with the exception of a brief period, extended for 1876 to 1911.

Mexico raises a great variety of agricultural crops and the forests abound with mahogany, rosewood and ebony trees. The mineral wealth is also very great. There is much petroleum.

Our imports from Mexico last year amounted to $885,000, chiefly tomatoes, coffee and vegetable fibre. Our exports were in great variety, the main item being soda compounds, paper and its manufactures, acids, aluminium, copper and electrical apparatus.

This information comes from the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 352. Sun. Sept. 13, 1936 -- Sauerkraut and Chop Suey

In a young country like Canada, whose inhabitants are cosmopolitan in their origin, it is to be expected that national dishes from the old homes of the various peoples who have migrated westward and eastward will find their way to the tables of others, thus enlarging the Canadian menu. Two examples spring to mind - sauerkraut and chop suey.

Sauerkraut is a German word meaning "sour cabbage". It is a staple article of food in Germany and parts of northern Europe. It is just preserved, salted cabbage. Both red and white cabbages are used but chiefly the latter. The outer leaves are discarded and the cabbages finely shredded and placed in a barrel in layers, with salt and often condiments between. When the barrel is full, the whole is pressed down with a heavy weight until white globules appear on the surface, showing that fermentation is taking place. When a crust forms, the sauerkraut is ready for use. It makes a good garnish; it is usually boiled and may be braised. There are other ways of making it, of course.

Presumably, sauerkraut is made mostly at home, but there is a wide demand for it at the grocery stores and to supply this demand the canners are in the field with the product. The supply runs to about one million pounds in a year which, no doubt, indicates that more people than those of German origin have begun to use it.

Chop Suey is a Chinese dish but as it is got mainly in restaurants managed by Oriental immigrants, there are no reliable statistics available. However, many people of Western origin now partake of it.

This information has been obtained from the General Manufactures Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 353. Mon. Sept. 14, 1936 -- Automobile Rugs

Not so long ago we used to talk about the carriage rug or the travelling rug. Every well equipped household had several of them. Travelling was a more arduous affair than now, especially winter travelling, and rugs and greatcoats were very necessary things. These old rugs and plaids were heavy, voluminous wrappings into which the traveller could nestle his limbs comfortably and the plaid could be wound round the body. A sleighing journey on a brisk January day meant such preparations as the modern city dweller wots not of today. We needed rugs in the railway trains and the street cars.

But we have a new mode of travelling. We clear the highways of the winter snow and sand them and we rush along at breakneck speed. We have not very much need of rugs for we ride in closed cars with electric heaters to keep our toes and fingers from feeling the icy cold outside.

So we have developed a lighter rug than the old carriage rug and we call it by a definite name, the "automobile rug". We use it more sparingly than of yore, but we use it.

The manufacture of these automobile rugs in Canada runs up to a factory value of over $80,000, which represents over 30,000 and we import some also. Last year the imports amounted to about $14,000.

The figures are contained in reports issued by the General Manufactures Branch and the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 354 Tues. Sept. 15, 1936 -- Municipal Debt

The bonded debt of the municipalities has been increasing at a swift rate in Canada. While the great increase in the national debt is directly attributable to the European War in which Canada took an active part, this can hardly be said to be a main cause of the increase in the municipal indebtedness. Local conditions and policies have influenced the upward trend.

Municipal bonded indebtedness has doubled since 1919. In that year it amounted to $729,000,000. By 1934 it had risen to $1,452,000,000. To offset this there are sinking funds to the value of about $236,000,000. Even with that considered, however, our municipal debt in the latter year was close to one and a quarter billion dollars. The net debt of the Dominion of Canada at the end of the fiscal year 1935 was less than three billion.

It is curious to note that the municipal debts of Ontario and Nova Scotia have almost exactly doubled in these fifteen years but the debts of Quebec and Prince Edward Island have more than doubled. On the other hand, the municipal bonded indebtedness west of the Great Lakes has increased much more moderately In no province has it doubled. In Alberta the debt since 1932 has actually decreased by nine million. The debt of British Columbia has been decreasing since 1931 Saskatchewan since 1932.

This information is taken from a report issued a few days ago by the Finance Statistics Branch of the Dominion Bureau of Statistics.

No. 355 Wed. Sept. 16, 1936 -- Jams and Jellies

The fruit canning season is upon us and there are some interesting facts concerning it. Jams, jellies and marmalades, for example, appear to be a more popular dish on the Canadian table than canned fruit; at least that is what the volume output of the canning factories indicates. The latest figures show that 41,180,000 pounds of canned fruits of all kinds were put on the market by the factories in a year. The amount of jams, jellies and marmalades was about 44,890,000 pounds. When one considers also that a pound of fruit does not go so far as a pound of jam, the odds in popularity are very much in favour of the latter. Also, a pound of jam costs somewhat less on the average than a pound of canned fruit.

Most of the native grown fruits are much appreciated. Those most commonly used are apples, apricots, blueberries, cherries, loganberries, peaches, plums, raspberries, rhubarb and strawberries. The jams made from these fruits accounted for over thirty-three million pounds, more than half of the output being produced in Ontario and most of the balance in British Columbia.

The output of marmalades ranks high, the amount being about nine million pounds however, much of the fruit for that favourite breakfast appetizer is imported, oranges, for instance. There is now a great variety of oranges, many of them being imported for definite special purposes. There were two and a quarter million pounds of jelly. Fruit juices, fruit pulp, apple pomace, cider and other preparations are not included in the foregoing figures.

This information comes from the General Manufactures Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 356. Thurs. Sept. 17, 1936 -- Horse-Drawn Vehicles

In no other industry are the peculiar characteristics of wood better known and appreciated than in the construction of horse-drawn vehicles. The Deacon's One Hoss Shay, described by Oliver Wendell Holmes, illustrates this point. The Deacon demanded the best oak for spokes, floor and sills, lancewood for thills, ash for cross-bars, elm for the hubs and so on with every smallest part of this ideal vehicle. As each component was made of the best available material for that particular part, no one could fail before another. Unaffected by depreciation, changes in body style, the invention of new gadgets and increasing license fees, etc. the Deacon's One Hoss Shay, after a long historic career, simply fell apart as a whole.

At the turn of the century, when the automobile was an imported mechanical curiosity, the making of horse-drawn vehicles in Canada amounted to about $8,000,000 annually. The industry reached its peak about ten years later with over $15,000,000 but by this time the automobile industry was well established and soon took the lead. The old-time, cross-roads carriage shop with its ramp leading up to the painting and varnishing floor, so familiar in the nineties, is now a filling station. The big vehicle factory is now engaged largely in making truck bodies and buggy-riding is pretty much a ting of the past, except in certain sections of the country, notably in Quebec, church time on Sunday will see a number in evidence still.

The horse-lover still demands sulkies and light rigs for trotting races and horse shows, business still calls for delivery wagons of certain types and the farmer and lumberman still use heavy wagons and sleighs. The production of horse-drawn vehicles in Canada is still valued at over a million dollars a year.

This information is supplied by the Forestry Branch of the Dominion Bureau of Statistics.

No. 357. Fri. Sept. 18, 1936 -- Turpentine

Like so many of the other vegetable oils, turpentine has a variety of uses. It is a valuable aid to medicine and it is an excellent solvent in the preparation of paints and varnishes.

Turpentine is the resin exuded by various coniferous trees. The crude turpentine was formerly obtained by cutting cavities in the trees near the roots and collecting in boxes, but this wasteful destruction of the trees has been avoided by adopting a method not unlike that used in taking maple sap. On distillation the volatile oil of turpentine passes off leaving resin.

Early settlers on the American continent used to ship their crude turpentine obtained in the vast pine forests to England for distillation. Later it became apparent that it would be better to separate the crude product into spirits of turpentine and resin in the woods and for this purpose iron stills, eventually superseded by copper, were set up.

Canada turpentine, also called Canada balsam, finds employment in medicine, in the preparation of collodion and in microscopy. It assists in producing a transparent film which is useful in surgery to cover wounds. Also in making photographic plates.

Our imports of spirits of turpentine last year were close to one million gallons at a value of less than half a million dollars, the bulk of which came from the

United States. We got over one hundred thousand pounds of crude turpentine, valued at about five thousand dollars. That also came almost entirely from the United States. Domestic production is comparatively small.

This information comes from the Metallurgical and External Trade Branches of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 358. Sat. Sept. 19, 1936 -- Canada's Trade with the Dominican Republic

The Republic of Santo Domingo, formerly the Spanish portion of the West Indian island of that name, is the oldest settlement of European origin in America. In 1496 Columbus ordered his brother Bartholomew to found the capital of La Espanola at the mouth of the Ozama River, on the south of the island, which city he called Santo Domingo. The area of the country is about 19,000 square miles or somewhat smaller than Nova Scotia and the population about one and a quarter million. There is an extensive system of motor highways.

The island immediately became the objective for adventuresome Spanish colonists who exploited the aborigines almost to the point of extermination, for the sake of the gold found in the streams. African negroes were imported for the plantations in Santo Domingo and Haiti and this accounts for the large proportion of negroid blood in both countries.

In 1821, Santo Domingo broke away from Spain but next year was subjugated by the Haitians. They were driven out in 1844 when the Dominican Republic was definitely proclaimed. In 1916 American military forces landed in Santo Domingo and a military government was proclaimed. Since 1924 there has been a properly elected constitutional government.

Canada's imports during the fiscal year 1935 amounted to $1,300,000, chiefly sugar, but in 1936 they took a heavy drop, falling to $126. No sugar came. Besides the usual tropical crops there are supplies of mahogany, furniture woods, lignum vitae, logwood, turtle shell, starch and other commodities available. Our exports to Santo Domingo amounted to $260,000 in 1935, the main item fish, being more than half of the total. This was cut in half in the fiscal year 1936.

This information comes from the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 359. Sun. Sept. 20, 1936 -- Canada's Edible Mushrooms

Many different kinds of edible mushrooms are found in Canada together with a great number of worthless ones, and a few deadly poisonous toadstools. It is impossible for the average person to learn to know them all, but it is possible to learn to recognize the best edible species and the harmful and deadly poisonous kinds. The best source of information is a book recently published by the Department of Agriculture of the Dominion Government.

Edible mushrooms are so numerous that it is not possible to mention more than a few favourites. The best known are the Field Mushroom and its large cousin, the Horse Mushroom, both of which are "pink" underneath and grow in the open fields. They should not be collected by the inexperienced from the edge of woods or near trees. The Fairy Ring Mushroom is found on lawns during the summer and the Shaggy Mane on lawns in the

fall. The Smooth Lepiota grows in cultivated fields and orchards, looks like a mushroom on top but is white underneath, and resembles the Death Angel. In the spruce and fir woods, the Yellow Chanterelle and the edible Boletus are found throughout the summer.

The great danger is in picking a deadly toadstool. They are very common and few people know them well. The most dangerous kind is the Death Angel, so named because of its stately appearance and pure white colour. There is no known antidote for its slow acting poison.

We import mushrooms to the value of about $10,000, chiefly from Hong Kong, Japan and France and we got mushroom spawn from the United States valued at about $22,000 last year.

This information comes from the Department of Agriculture and the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 360. Mon. Sept. 21, 1936 -- Wood Pulp

There are four methods of preparing wood pulp for further manufacture, one of which is mechanical and three chemical. It takes approximately one cord of wood to produce one ton of ground wood or mechanical pulp and two cords to make a ton of pulp by the chemical processes.

In the mechanical process, coniferous woods such as spruce, balsam and hemlock are preferred. The barked and cleaned wood is held by hydraulic pressure against the face of a revolving grindstone and the fibres thus removed are carried away in a stream of water to be washed, screened and prepared for paper-making. Ground wood pulp prepared in this way contains all the wood substance, a part of which is not durable. The fibres are generally shorter and weaker than in the case of chemical pulp, having been broken in manufacture.

The three chemical methods of pulp production employed in Canada are the sulphite, sulphate or kraft and soda processes, so named because of the chemicals used in each case to dissolve out the non-fibrous or non-cellulose components of wood substance. High grade paper can thus be made, which will remain in perfect condition for centuries.

The sulphite process is the most important in use in Canada. Chipped wood is fed into digesters where it is cooked by steam in the presence of the bisulphite liquor.

There are nearly fifty mills making wood pulp in the Dominion and they are using at present upwards of four and three-quarter million cords in a year. We export about 15 per cent of the cut.

This information is taken from reports issued by the Forestry Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 361. Tues. Sept. 22, 1936 -- Bees and Wasps

Bees and wasps are very closely related insects, and there are many species in each group, some of which live together in colonies, while others are solitary in their habits.

The honey bee is the best example of the social bee; its colonies often consist of 75,000 to 100,000 individuals. Normally a colony of honey-bees is continuous from year to year. The bumble bee is another type of the social bee, but its colonies are smaller and are not continuous, since it is only the queens that live through the winter and each queen starts a new colony in the spring.

In addition to the social bees, there are numerous species of solitary bees that make their nests in many different places but never form colonies, although several may congregate and build their nests in one locality. A common type of solitary bee is the leaf-cutter which takes semi-circles from the leaves of plants, chiefly rose bushels for nest building.

There are also social and solitary wasps. The social wasps form colonies. Some build their nests in the ground or in hollow logs or walls, while others build in the open, suspending their nests from the branches of trees or the eaves of buildings. These nests are sometimes very large.

Both bees and wasps are beneficial insects. Honeybees, of course, are well known. Bumble and solitary bees pollinate flowers while wasps prey on other insects that are injurious.

What is popularly known as the Italian bee is generally recognized as the most valuable, and the best suited to the conditions of this country. We import very many and the imports last year were valued at almost $150,000, all from the United States.

This information is taken from reports issued by the Department of Agriculture and the External Trade Branches of the Dominion Bureau of Statistics.

No. 362. Wed. Sept. 23, 1936 -- Our Honey Gatherers

Last evening we were talking about bees and wasps, but very little was said about the honeybee. All bees produce honey but we have come to regard the domestic bee as the honeybee because of its prolific supply of honey. In this connection it is a fact worth remembering that the honeybee is the only domestic insect we possess in Canada. A hive of bees is an essential thing in an orchard and were it not for the visits of bees, the fruit in many cases would not set.

The honeybee has followed the white man in his migrations from the Old World to the New and to Australia, New Zealand and other countries. Its original birthplace is in southern Asia, probably including the eastern shores of the Mediterranean.

There are several kinds of honeybees, but the Italian, the dark northern type, our common honeybee, is the one that has been carried by the European race to various parts of the world. In some of these new localities this type is now wild. Pure Italian bees are usually very gentle, are more resistant to disease than other races and also repel the wax moth much more effectively. For a time the Cyprians, from the Island of Cyprus, were quite popular. They resemble the Italians but are much more difficult to control. They are so cross that most bee-keepers have discarded them.

As an asset to the farm and garden, apart from their fertilizing powers, bees are a direct source of income. Last year they produced in the Dominion over twenty-four million pounds of honey and more than one-quarter million pounds of beeswax.

This information comes from the Agricultural Branch of the Dominion Bureau of Statistics.

No. 363. Thurs. Sept. 24, 1936 -- Sisal

Sisal is a perennial tropical plant yielding a hard fibre from which cordage and similar articles that require great strength in their composition, are made. The fibre is derived from the leaves of plants which are indigenous to the southern and central parts of the American continent.

The sisal plant has a short stem about fifteen inches thick from which spring upwards and outwards a number of thick, rigid, fleshy, tapering leaves from four to six feet long and from four to seven inches wide. The plant will grow under climatic conditions very unfavourable for most other crops and in a poor soil without any manuring as well as in the presence of a limited amount of moisture. An important characteristic of the fibre is the ability to stretch beyond its elastic limit without rupture.

Sisal provides an interesting example of transplantation. British East Africa is alone responsible for nearly half the world's production and the latest figures available show over 80,000 tons of fibre exported from that country. But the East African plant was introduced from Central America. In its new home the life of the plant is shorter but the annual production greater. The fibre is said to be less brittle and more flexible than the Central American sisal, also whiter and more uniform.

Canada's imports of sisal and tampico fibres increased largely in the last fiscal year. The amount was about 525,000 cwt. of which the main supply came from the United States but originated chiefly in Mexico and the Philippines. The quantity from British East Africa was 110,000 cwt. and this was more than double that of the previous year. It was a little more expensive. We use it extensively in the making of binder twine.

This information is derived from reports issued by the Empire Marketing Board, and the General Manufactures and External Trade Branches of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 364. Fri. Sept. 25, 1936 -- Peppermint

Peppermint is a herbaceous perennial plant. It is met with near streams and in wet places in several parts of Great Britain and on the European continent. It has creeping underground stems which send vertical branches into the air. It is cultivated now in many countries for the sake of its essential oil.

Two varieties are recognized by growers, the white and the black. The black yields more oil but that of the white variety is considered to have a more delicate odour. When pure, the oil is nearly colourless and has an agreeable smell and powerful aromatic taste followed by a sensation of cold when air is drawn into the mouth. The oil, which is distilled from the leaves, is extensively used in medicine as a gastric stimulant in certain forms of dyspepsia.

Sweetmeats with peppermint as an ingredient have long been in use, particularly in Scotland. Peppermint lozenges used to be a favourite with worshippers in church, no doubt highly advantageous when long sermons were the vogue in that country. Indeed so general was the use in that regard that in Canada peppermint lozenges came to be

known as "Presbyterians". Even today most candy store operators when asked for "Presbyterians" will unhesitatingly supply peppermint lozenges.

The use of peppermint oil is increasing in Canada. Last year our import was valued at $92,000. Most of it came from the United States where the plant has been extensively cultivated since 1900. Production on a large commercial scale in that country was first attained in southern Michigan. The Canadian production is small at present.

This information comes from the General Manufactures and External Trade Branches of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 365. Sat. Sept. 26, 1936 -- Canada's Trade with the Straits Settlements

There are four settlements in British Malaya which are called the Straits Settlements -- Singapore, including Cocos and Christmas Islands, Penang, Malacca and Labuan, off the coast of Borneo.

Singapore, the seat of government, is one of the greatest seaports of the world. It is an island city situated off the Malay Peninsula with which it is connected by a causeway across the Straits of Johore about three-quarters of a mile in width. The island has an area of about 200 square miles and the population is nearly half a million, about 18,000 being Europeans.

Singapore was an important Malay city until destroyed by the Japanese in 1377. It lay waste until Sir Stamford Raffles founded the present city in 1819. The island was leased by the Sultan of Johore and later ceded in perpetuity. The settlement is of great importance as the gateway to the Far East. It is strongly defended. It has regular sea services with every part of the world. It has a weekly air service with London and a weekly air service by the Royal Dutch Airways.

Like Singapore, Labuan provides an excellent example of British colonial enterprise. It was an uninhabited island of forty square miles when ceded by the Sultan of Brunei in 1846. It has now a busy, progressive population of 8,000.

Canada's trade with the States Settlements is important. Last year we got goods to the value of over seven million dollars, the chief item being raw rubber which came direct and indirect to the value of ower $6,000,000. We had tin valued at close to one million dollars and canned pineapple at over half a million, as well as sago, tapioca and spices. Our exports reached $1,315,000, the chief item being automobiles.

This information comes from the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 366. Sun. Sept. 27, 1936 -- Fish and Brains

Years ago it used to be remarked that there were more natives of Nova Scotia in high places throughout the Dominion than the small population of that province had any right to expect -- from a proportionate point of view. It was also said by people who were supposed to know, that the Bluenoses of the Maritimes had the brains because they ate a lot of fish, like their ancestors. We in central parts were invited to partake of "Digby Chicken" and other fish products of the Atlantic Coast. Dutifully we did as we were told, hoping to match brains. However, the inhabitants

of British Columbia are also now sending, it is remarked, more than their full quota to fill the "great places". They too eat fish.

Fish is a "brain" food because it is a good general food and therefore helps all the body, we are told by the Department of Fisheries. At any rate we acknowledge that the Scandinavians and the Britishers are brainy people and they consume much fish -- a very large amount compared with our Canadian consumption. The Canadian fish diet averages only about twenty-one pounds per capita in a year while that of the United Kingdom folk is about forty-three pounds.

Canada's Fish Week opens tomorrow and we are going to hear a great deal about the various kinds, from lobster to halibut, quahaugs to salmon, and brook trout to eulachon, the candle fish of the British Columbia Indians.

While we cannot regard ourselves as a fish-consuming people, generally speaking, yet we have built up a very large export business in fish products. From sixty to seventy per cent of our annual capture is an average export. The export amounts to between twenty and thirty million dollars. There are 83,000 persons directly employed and the industry supports a population of over 400,000, which is greater than any urban centre of Canada except Montreal and Toronto.

The foregoing comes from the Fisheries Statistics Branch of the Dominion Bureau of Statistics.

No. 367. Mon. Sept. 28, 1936 -- Our Reading from Abroad

During the last fiscal year there were imported into Canada books and printed matter to the declared value of almost $10,000,000. Over two millions of that came from the United Kingdom and over seven millions from the United States. How far that reading is influencing the trend of thinking of the people of this Dominion is a subject for the psychologist.

There is also the question to consider as to whether newspapers and periodicals have a greater or lesser influence than books in creating opinions and inspiring beliefs. Magazines, which devote 20 per cent or more of their space to advertising, came into Canada to the value of upwards of three-quarters of a million dollars. These presumably are those which are able to be sold at a comparatively low rate. Practically all of them came from the United States. Newspapers and periodicals from the United States, which carry comparatively little advertising matter, amounted to considerably over two million dollars and from the United Kingdom $340,000.

Books for schools, colleges and libraries from the United States aggregated $479,000 and from the United Kingdom $409,000. The value of such publications from France was $66,000.

The same situation occurs in religious publications. We got bibles, prayer books, psalm and hymn books, religious tracts and Sunday School lesson pictures from the United States to the value of $135,000 and from the United Kingdom $121,000, besides $61,000 from Belgium, $24,000 from France, $10,000 from Italy and $6,000 from Germany.

Then there are the books and comic periodicals for juveniles. The value of those which came from the United States was $1,168,000 and from Great Britain $786,000.

These figures are taken from reports issued by the External Trade Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 368. Tues. Sept. 29, 1936 - Thimbles.

From our earliest childhood we are accustomed to thimbles. They are part and parcel of our domestic economy, and they play an important role. The fond mother, sewing buttons on her boy's coat, takes her thimble from her finger and rubs it along the gums of the latest arrival to ease the pain of teething, despite the warnings of the hygienic-minded. And so on through life — there is a multitude of things in which that humble instrument assists.

Thimble is an ansient word of Anglo-Saxon origin. It was at first worn on the thumb but, as sewing came to need less physical force, it was changed to the middle finger.

A generation ago when the young lady made up her mind to marry, a silver thimble was one of the much appreciated gifts, but the giving of thimbles seems to be less in vogue today with all these ready-made garments and lingerie adorning the shop windows.

Of course the silver thimble is usually looked upon as almost a sacred possession, not to be used every day, and so we have them made for common use from a large variety of metals, bone, celluloid and rubber, all of them covered with indentations to prevent the needle slipping.

There are other thimbles besides the domestic one. The tailor's thimble is open at the end. The sailmaker's thimble, called a thummle, is a heavy ring worn on the thumb with a disk for pressing the needle. We have thumbstalls and other fingerstalls.

The estimate is that considerably over one million thimbles are sold in Canada in a year, which is not surprising even though the more ornate and expensive kinds last a long time and become heirlooms.

This information comes from the General Manufactures Branch of the Dominion Bureau of Statistics, Department of Trade and Commerce.

No. 369. Wed. Sept. 30, 1936 - Scallops.

The scallop is one of the delicacies among fish foods. It is a shellfish. While the whole scallop is edible, it is the adductor muscle which opens and closes the two valves of the shell, that is so highly regarded by the epicure. That muscle is very tender, which is not what one would expect a muscle to be.

There are about two hundred species of scallop throughout the world. The valves of the shell are more or less fan-shaped and are winged at the hinge. One valve is often curved while the other is flat. These molluscs can swim with considerable speed by rapidly opening and shutting the valves of the shell.

Scallops occur in certain New Brunswick and Quebec waters and they are also found off Prince Edward Island, but it is from Digby, Annapolis and Lunenburg Counties in Nova Scotia that the largest catches are made. Out of the total landings of over 133,000 gallons made in Canada last year, more than 126,000 gallons came from these three counties of Nova Scotia, mainly Digby and Annapolis.

There are some sixty scallop boats engaged in that special industry in western Nova Scotia. The fish were taken by means of a dredge-like apparatus. The Nova Scotian catch alone was valued at about $200,000. The total catch at $208,000 was nearly three times what it was in 1932. It has been increasing every year recently.

This information comes from the Department of Fisheries and the Fisheries Branch of the Dominion Bureau of Statistics.
