

## CAMP SITES FOR MOTOR TOURISTS

BY H. LOUIS RAYBOLD.

With the tremendous increase in motor camping, there has come a new business for farm housewives which, for profit, rivals chickens, butter making and summer boarders. It is the business of providing camp sites for the tourist, whose number is becoming legion—and the end is not yet in sight.

The supply of desirable camp sites is far too small. One can often ride for miles, with night coming on, and see no welcoming sign of "Camp Site." This, too, in sections that are pretty well settled up.

There are many splendid municipal camps, but the farm camp site has a peculiar appeal to some tourists. It offers not only a greater seclusion, but the very things for which the tourist has loaded up his car and is daily undergoing all sorts of discomforts to secure, and which the city camp, for all its shower-baths and electric lights, seldom gives him. He can have baths and electric lights at home, but not the rolling meadow, the smell of hay in the barns, the sight of sleek cattle ambling back at milking time.

Three facilities the camp site must have in order to be usable: level ground on which to pitch a tent, abundant drinking water, clean toilets. Land that is practically a dead one is frequently the very place to turn into campsite, particularly if it has a bit of view. A corner of the old orchard or scrubby pasture can be used. This may earn several dollars a night at the usual price of 50 cents a day, right through the tourist season. Mightily little work, too, and at small expense.

Every farm has its well, but often a pipe from a spring will serve the camper nicely. At any rate, the handier the water supply, the better. The tourist will usually have a fall or glass jug in which to carry his water.

The third requisite is a clean and sanitary toilet should be near, but not too near, and kept sanitary by frequent and liberal drenchings of chloride of lime.

With not one extra inducement be-

yond these three, the good wife can put up her "Camp Site" signs, one facing each way, sit on her vine-shaded porch reading her favorite farm paper with one eye and with the other watch the cars slow down and swing in the drive; cars from all over the country, bearing a quiet, orderly folk with whom it is pleasant to pass the time of day, for the average tourist is a likeable person who finds in motor camping an opportunity to get himself and family into the outdoors.

Another thing—there might be a little stand, not so much to catch the passing traffic, although that counts, as to supply the wants of those who use the camp sites. For milk there is always a demand. The camper will buy it on his way in for supper, and order a pint or a quart for his breakfast. Butter, doughnuts, eggs, an occasional cake or loaf of bread or ginger bread—these are snapped up gratefully by the hungry tourist who so often is fed up on "hot dogs" or delicatessen stuff. Home-made root beer is a splendid seller.

In the very heart of Muskoka there is a wonderful site—wonderful because of its sparkling water, shaded grounds and splendid view—supplemented by a stand run by the two children of the household, who are making a very considerable sum to lay aside for their college education. Incidentally, what they learn in balancing their books and about the human nature with which they come in contact, may be as valuable a lesson as any they will learn later.

A swing for little campers, a table for Mrs. Camper, a box for rubbish—these are small things but can add the finishing touch to the camp site. At the site, the tourist will usually have a fall or glass jug in which to carry his water. The third requisite is a clean and sanitary toilet should be near, but not too near, and kept sanitary by frequent and liberal drenchings of chloride of lime.

### Nursery Stock.

Nurserymen usually start to fill and ship out their orders for spring delivery before the time actual planting can begin. So customers may receive their plants days, even weeks before conditions are favorable for setting.

As soon as a shipment arrives the trees or plants should be unpacked and if possible planted at once. If the ground is not ready, open the package, cut the bundles open, shake out the plants in the ground or place them in a cool cellar and cover with damp packing or burlap. Either procedure will prevent drying out.

When heading in plants choose a well-ventilated location. If they can be headed in on the north side of a building or some other place where they will be protected from the sun, they will be kept cool and the buds will be prevented from starting into growth prematurely.

To head in dig a trench deep enough to receive the roots without crowding them; then lay the roots in the trench in thin layers and carefully cover with loose, moist soil. Care should be taken to work the soil well around the roots, and it should be firmly packed so that no air spaces are left.

Strawberry plants should be placed in a shallow trench so that when covered the crown or bud will be just at the top of the soil.

If trees or shrubs have been delayed in shipment so that they have become dried out, they may be buried in wet soil for a few days until they appear fresh and plump. They should then be planted at once.

The roots of all plants should be exposed to the sun, air and wind as little as possible when distributing them in the field. Keep them covered with a wet cloth or put them in a little water or thin mud to prevent them from drying. Trees and plants are living things and subject to injury even when in a dormant condition; if we remember this, much trouble and loss will be avoided.

### The Kind of Live Cattle the British Buyer Demands.

In the business of shipping live cattle to the British Isles, the steer which best meets the demand and which is most likely to bring profitable returns to the Canadian shipper is one that weighs between 1,100 and 1,200 pounds. Lighter steers, except in the case of small stockers, which are carried at a higher freight rate, have to overcome the handicap of carrying the same mean freight rate as heavier ones, and steers over 1,350 pounds have passed the growing stage and can make gains in weight only by laying on fat. A series of trial shipments made by the Dominion Experimental Farms have brought out these and many other facts which are recorded in a new bulletin on "Shipping Cattle to Britain," which may be obtained free from the Publications Branch, Dept. of Agriculture, Ottawa. These shipments have thrown a great deal of light on the problem of how and when Canada should export chilled beef store cattle, short keep cattle and fat cattle to Great Britain and to what ports they should be sent. It is shown that cattle shipped from one and the same farm at different times may profitably go to different ports.

preferred. They do not require to be so well finished as older, heavier cattle, as their size precludes the possibility of their being sold for immediate slaughter. The cattle shipped should be short-legged, deep-bodied, heavy animals of the best beef type, and of some recognized beef breed such as Aberdeen-Angus, Hereford, or Shorthorn, or good grades or crosses of these breeds.



PARIS SAYS—LONG SLEEVED DRESS.

The popular crepe back satin frock assumes additional prominence as the fashion of the season. Simple and distinguished is this model which maintains a flat back and front, with the sides revealing a flared movement by circular sections set in over the hips. The severe line of the long sleeves is broken by a circular frill extending from below the elbow to the wrist. The round neck is finished with a collar having long ends looped and tied in front. No. 1307 is in sizes 38, 40, 42, 44 and 46 inches bust. Size 38 bust requires 3 1/2 yards 39-inch material. Price 20 cents.

The secret of distinctive dress lies in good taste rather than in lavish expenditure of money. Every woman should want to make her own clothes, and the home dressmaker will find the designs illustrated in our new Fashion Book to be practical and simple, yet maintaining the spirit of the mode of the moment. Price of the book 10 cents.

HOW TO ORDER PATTERNS. Write your name and address plainly, giving number and size of each pattern you want. Enclose 20c in stamps or coin (coin preferred); wrap carefully for each number, and address your order to Pattern Dept., Ladies' Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

To Protect Walls. When washing, oiling, or painting baseboards hold a piece of tin or cardboard against the wall to prevent soiling it.

## S.S. LESSON

May 9. Abram and the Kings, Gen. 14: 1-24. Golden Text—In all things we are more than conquerors through him that loved us.—Rom. 8: 37.

### ANALYSIS.

I. CAMPAIGN OF THE EASTERN KINGS AGAINST THE CITIES OF THE PLAIN, 1-12.

II. ABRAM'S VICTORIOUS PURSUIT, 13-16.

III. RETURN, OFFERING OF THE TITHE, AND DIVISION OF THE SPOIL, 17-24.

INTRODUCTION.—The story of Abram begins in ch. 11:26. After giving in chap. 10, an account of the nations of the ancient world, and after the story of the tower of Babel and the confusion of tongues, in the first part of chap. 11, the writer turns to a detailed account of the immediate ancestors of Abram, who is regarded as the first great leader of the Hebrew people.

I. THE CAMPAIGN, 1-12. The name of *Amraphel king of Shinar* may possibly be identical with that of a king of Babylon, who reigned shortly before, or about, the year 2,000 B.C. He was at first subject to the king of Elam, but afterward secured the freedom of his kingdom. Many documents of his reign have been found, the most notable of which is an elaborate code of laws written upon stone. His name is found in these documents as *Hammurabi*. Shinar is an ancient name of Babylonia. *Elam* may be the same as *Larsa*, a city of southern Babylonia, one of whose kings, a contemporary of Hammurabi, is named *Eri-aku*, which is very much like *Amraphel*. Shinar is apparently the leader of this confederacy, and is so regarded in the *Genesis* account. *Elam* lay to the east of the *Land of the Chaldeans*, a contemporary of Hammurabi, is named *Eri-aku*, which is very much like *Amraphel*. Shinar is apparently the leader of this confederacy, and is so regarded in the *Genesis* account. *Elam* lay to the east of the *Land of the Chaldeans*.

II. ABRAM'S VICTORIOUS PURSUIT, 13-16. The cities of Canaan named in v. 2 were probably situated about the southern end of the Dead Sea, but their exact location is unknown. All, except *Zoar*, were destroyed in the catastrophe described in chap. 19. The route taken by the invaders seems to have been southward past Damascus through the country east of Jordan, as far as the gulf of Akabah, against the Amalekites and the rebellious "cities of the plain."

III. RETURN, OFFERING OF THE TITHE, AND DIVISION OF THE SPOIL, 17-24. When Abram heard he was naturally much concerned for the safety of his kinsman, Lot. That Abram was the head of a community, or tribe, of considerable numbers is evident from the fact that he could lead forth a band of three hundred and eighteen fighting men, trained men, born in his house. With him went also his allies, Aner, Eshcol and Mamre.

They pursued as far as Dan, in the extreme north of Canaan, at the foot of Mount Hermon, and unto Hobab, probably some distance north of Damascus, and recovered the captives and the goods which had been taken.

II. THE RETURN, 17-24. The King's Vale is mentioned again in 2 Sam. 18:18, as the place where Absalom erected a monument. It was not far from Jerusalem. Salem is probably an ancient name of Jerusalem. The name *Melchizedek* means "King of Righteousness." It would seem that Abram recognized the God Most High (Hebrew *El Elyon*), whose priest Melchizedek was, he being both priest and king, as identical with the God whom he himself acknowledged and worshipped, and so willingly paid tithes of all the spoil taken from the enemy. *Byle* (commentary on *Genesis*), says, "The custom of paying a tithe, or tenth part, to the priest, hood, or to the sanctuary, was very general in ancient times. Traces of it are found in Assyria and Babylonia. It prevailed among the Greeks." In Israel it was practiced from very early times. See 22:27.

Because Melchizedek was both priest and king, and because of the blessings which he pronounced upon Abram, he is taken in Psalm 110 as a type of the glorious king and Saviour who is to come, and in Hebrews 5:9 and 7:4 as representing a priesthood older and of higher dignity and authority than that ordained by Moses. He thus became, in early Christian thinking, a type of Christ, who is "named of God a high priest after the order of Melchizedek."

I will not take a thread nor a shoe-latchet. Something of the high character, and the magnanimity, ascribed to Abram, is evident here. He is the sort of man who cannot be paid for an act of duty. No doubt, too, he recognizes the evil character of the Sodomite king, and will not be beholden to him. But he would have his lie to go upon this adventure, suitably rewarded.

Laundry Receipts. At a grocer's one may purchase, at small cost, a high round tin can in which cookies have been shipped. Some of these cans are about 30 inches high and about 16 inches across, and have a tight-fitting cover. Such a can, placed in the bathroom, makes an excellent receptacle for soiled clothes. It should be painted white or any color to harmonize with the woodwork or walls of the bathroom.

Cabbage Supreme. Chop a boiled cabbage and for every two cups or less of this use one well beaten egg and one tablespoonful of cream (or milk). Season with salt, pepper, and butter or meat fryings. Mix together and bake until brown. This tastes like cauliflower, and is relished even by those who do not usually care for cabbage.

## MOLLIE'S ADVENTURES AT WEMBLEY

### A TRUE STORY.

As Billie says: "It is always Mollie who has the nicest adventures." Mollie had a kind face; what Mollie called a "motherly" face, with blue eyes and silvery white hair. There seemed to pleasant adventures, and the most interesting of all was the one that happened to her last year at Wembley.

Mother, Billie, Mollie and Baby Joan had never seen them before. The gentleman smiled at her as she stared hard at him, trying to think who he could be. "Not frightened now are you?" he asked.

Then in a flash Mollie knew. "I do believe you are the King and Queen," she said, breathlessly.

Both the King and Queen laughed merrily as if they thought it a great joke, and presently Mollie lost her shyness and laughed too, and told them how strange she had thought it that Mother did not hurry into the train, but stood like everybody else just staring at it.

"They must have known who you were," she said. Then the Queen asked Mollie what she liked best in the Exhibition, and when Mollie said "The Doll's House, Won't you be glad when you have it back to yourself?" the Queen laughed again and said it was one of the things she liked best herself, and one of the loveliest presents she had ever had.

But soon the train drew up at the next station, and the Queen, who seemed to have taken a great fancy to Mollie, bent and kissed her, and the King himself lifted her to the platform and told the official to take care of her until her mother came on by the next train.

Mollie stood and waved her hand to the King and Queen as the train went on, and they waved back to her. Mother, Billie and Joan came on by the next train, and Billie said: "Fancy your jumping into the King and Queen's compartment like that! If you'd done that a few hundred years ago you'd have been clapped into the Tower!"—which made the adventure seem more wonderful than ever.

"The Queen never said a word about the Tower. She kissed me," said Mollie.

"It's not many little girls who can say they have traveled with the King and Queen," said Mother, who seemed quite overcome. "I shall always remember it," said Mollie, "and won't it be a lovely adventure to tell my grandchildren when I'm an old lady?"

They all went home after that on the top of a bus, and they agreed that the visit to Wembley had been the nicest outing they had ever had, and that Mollie's adventure was the pleasantest thing that had happened of all the delightful happenings of that eventful day.

## Time to Speak of Rhubarb's Good Qualities

A Spring Tonic in Salads, Homely Dainties and Puddings and Custard for Pies and Desserts.

Although simply cooking rhubarb, sweetening it and serving it is the easiest way, there soon comes the chorus, "None of that for me, please." When you feel the appetites of the family are lagging, a rhubarb omelet may be the appetizing bit to bring them back. Add to five well beaten eggs a heaping tablespoon of sugar, a few gratings of nutmeg and the gratings of a lemon. When this has been cooked in an omelet pan until set, add three tablespoons of chopped rhubarb which has been well covered with sugar and steamed until tender, one tablespoon of maple syrup and a tablespoon of whipped cream, if you have it. Roll, turn on a heated dish and serve hot.

SALAD SUGGESTIONS. Few people think of serving rhubarb in salad form, yet a simple and good salad is made by cutting the stalk into half-inch pieces, covering with cold water and bringing them slowly to the boiling point. Remove from the fire, drain and run cold water through them. Sprinkle them with salt and cover with cold water. When cold, drain and serve on any salad green with French dressing.

A more pretentious salad may be made by preparing first a gelatin foundation. Soak three tablespoons of powdered gelatin in half a cup of cold water until soft; add a pint of boiling water and stir until dissolved; add four tablespoons of lemon juice and half a cup of sugar. Pour into a large square granite pan to the depth of an inch and let it stand until it begins to congeal. Have prepared a pint of chopped rhubarb, which has been steamed until tender and slightly sweetened, and a cup of blanched almonds, and stir them into the gelatin. When cold serve on shredded lettuce—after cutting into about inch cubes—with mayonnaise dressing.

JAM AND MARMALADE. You can add a spring tonic to the lunch boxes by making sandwich jam from rhubarb. To each pound of cut rhubarb take a pound of sugar and one lemon. Peel the lemons as thinly as possible, being careful not to get any of the white rind. Put the outer rind with the pulp into a bowl, add the rhubarb and then the sugar. Let stand overnight. Cook slowly the next day, stirring frequently, about three-quarters of an hour and seal in glasses.

Another delicious combination is rhubarb, pineapple and cranberries in equal proportions. A relish to put into the meat sandwiches is made as follows: Chop enough rhubarb to make three quarts, add three green peppers cut in little pieces and one red one and one onion. Add one pint of cider and a cup of currant jelly and simmer gently an hour, stirring often. Then add the strained juice of two lemons, three cups of sugar, a tablespoon of ground ginger, the same quantity of salt and a cup of chopped raisins. Cook an hour longer and seal.

BOILED DUMPLINGS. Wash and cut rhubarb in inch pieces and cook with half its weight in sugar

and just a little water. Make a batter, using two teaspoons of baking powder to a pint of flour, half a teaspoon of salt and a scant cup of milk. Drop it by spoonfuls into the boiling rhubarb. The result is delicious eaten hot with cream, either plain or whipped.

Rhubarb shortcake is also good to serve on a day when the dinner is light. Make a shortcake, not a pie crust dough, and make it in two layers. On the top of each layer put the following mixture: Stew enough rhubarb to make a quart, sweeten to taste and add to it a cup of chopped citron. Garnish the top with whipped cream.

A PUDDING.

The ordinary bread pudding may be changed by the addition of rhubarb. Put a few thin slices of lightly buttered bread in the bottom of a pudding dish. Moisten slightly with boiling water. Then put in a layer of rhubarb cut in small pieces. Sprinkle thickly with sugar and gratings of lemon peel, continuing in this order until the dish is full. Put a few lumps of butter on the top and bake a golden brown. This can be served cold or hot, whichever you desired.

Rhubarb custard puddings are unusual. Butter as many cups as there are people to be served, and into each put a large tablespoon of cooked and sweetened rhubarb. Pour boiling water over a pint of bread crumbs and let them soak until soft then drain. Add to them a well-beaten egg, a large tablespoon of sugar and a little nutmeg. Turn this over the rhubarb in the cups and bake.

WITH COCONUT.

Rhubarb and coconut pudding is delicious. Cream together two tablespoons of butter and one and a half cups of sugar. Add the yolks of four eggs and beat until light. Have ready a cup of this cake crumbs; add them to the egg mixture with a pint of stewed rhubarb, six tablespoons of shredded coconut, a teaspoon of lemon extract, the grated rind of a lemon, a cup of grape jelly and the whipped whites of the eggs. Steam in a buttered mold for two hours and serve with a lemon sauce.

IN CUSTARD PIE.

Rhubarb custard pie is out of the ordinary. Mix together a cup of stewed rhubarb, half a cup of sugar, two eggs and beat until light. Have ready a cup of this cake crumbs; add them to the egg mixture with a pint of stewed rhubarb, six tablespoons of shredded coconut, a teaspoon of lemon extract, the grated rind of a lemon, a cup of grape jelly and the whipped whites of the eggs. Steam in a buttered mold for two hours and serve with a lemon sauce.

A LIGHT DESSERT.

If you want a light dessert, and one which is especially good to serve children, stew a quart of chopped rhubarb in as little water as possible, press through a sieve, sweeten well, flavor with lemon and allow it to cool. Beat the whites of two eggs very stiff with two tablespoons of powdered sugar added gradually, whisk lightly into the rhubarb, dust the top with sugar and a few minced almonds or raisins, and serve at once.

### Beauty Baths.

Did you ever know that apart from your usual daily tub there are lots of "beauty baths" you can indulge in?

Suppose, for instance, your skin is not so white as you want it to be, all the soap and water baths in the world are not going to whiten it. No, you must try a lemon bath at least twice a week, often if you like, in preference to a soap and water one. Cut two lemons in slices, and soak them in a basin of water for half an hour, then turn on your bath water, add the lemon water, and stir the whole vigorously. This bath does not only whiten the skin but invigorates, refreshes, and soothes the body.

Then if you want to give yourself an extra special bath before you go to an extra special party, mix two ounces of tincture of camphor with a little eau-de-Cologne and one ounce of tincture of benzoin. Add enough of this to your face water or bath water to make it milky.

When feeling nervous and tired you should fill a cheese cloth or muslin bag with bran, run off your bath water, and swirl the bag about in it till the water is milky. It is better still to steep the bag in a little water for a couple of hours before turning on your water.

To give your face a beauty bath, make four-inch bags of cheese cloth, then mix together in a basin, four pounds of oatmeal, two quarts of bran, two pounds and a half of almond meal, and three ounces of your favorite sachet-powder. Mix well and store in airtight jars, and fill up bags, which you should use in place of face flannels as required. One will do twice or thrice if you are careful.

In an ordinary hot bath, of course, there is nothing more refreshing for tired limbs than a little ammonia, or a dash of eau-de-Cologne.

A new record for milk and butter fat production was established recently by Quatrieme, a two-year-old Canadian cow belonging to the agricultural school of Ste. Anne de La Pocatiere, Quebec, the bovine yielding 8,438 lbs. of milk and 357 lbs. of butter fat in the space of 305 days.

### School Grounds Need Adornment.

Where school gardening is practiced in the rural districts little need can be found with the appearance of the school grounds, but in a great many districts these grounds have been left bare and without any beautification. The need may have been frequently felt but each year the season has been allowed to go by in many cases without action being taken towards horticultural beautification. The Women's Institutes have done a useful work in inspiring action in many districts, but much remains to be done before our rural school grounds will present that attractive appearance that would do credit to an advanced community.

A revival of the observance of Arbor Day would help greatly in this work which has perhaps been repeatedly postponed for the want of a definite incentive. The Canadian Horticultural Council has come forward with the incentive that is needed and is now receiving entries in a competition in the beautifying of school grounds. In co-operation with the Dept. of Education, provincial committees have been appointed and the time of year has arrived when action must be taken in order to get into the competition for this year. The Council provides silver cups as well as merit certificates, to be competed for between schools. The cups, which are handsome trophies, are awarded to schools making the greatest improvement during the year as shown by photographs taken in the spring and fall. Other conditions may be learned from Mr. L. F. Burrows, Secretary of the Canadian Horticultural Council at Ottawa.

Trophy for Competition in Beautifying School Grounds.

If candles are set away on ice for several hours before using, they will not drip nor burn away as fast as they otherwise would.

To make a candle that is too large or too small fit a candlestick, immerse the end of the candle in warm water until it becomes soft, when it can be shaped with the hands until it fits perfectly.

### About Candles.

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