

NEAR NATURE'S HEART in the SUMMER CAMP

The Camp Cook-Store.

Life under Canvas in Negligee & Tonic for Man, Matron and Schoolboy.

CAN YOU hear the patter of raindrops—pit-a-pat, pit-a-pat—over your head?

Can you hear the leaves moving and lisp under the drenching rain? Is the delightful fragrance of the woods in your nostrils? Are you sensible of the delicious aroma of balsam boughs beneath your pillow?

It is night—your day's work is done. You have pitched your tent, made your bed of pines, unpacked your gripsack and camp outfit. You are there for a camp in the woods—and your first day's work is done. You have crept under your oilskin blanket, and you feel as cozy and comfortable as can be.

The work was rather hard, wasn't it? It began raining in the afternoon, and you had to hurry putting up posts, stretching your canvas and getting your equipment out of the wet. But now it is all over. You have two weeks, two months, maybe, of absolute freedom—freedom to roam in the woods, go fishing, shoot birds, climb mountains—all as near to nature's heart as it is possible to snuggle.

Now, as you lie cozily beneath the tent, there is something suggestive in the light fall of rain—it is a lulling melody that makes you drowsy and soothes you into sleep.

Then, suddenly, you awake. There is a flash of gold in your eyes—the sunshine bursts between the folds of your tent. The air is fresh and clear and pungent; it invigorates you and it sharpens your appetite.

You spring from bed—throw on your dressing gown. A plunge in the lake, a good rub-down, and breakfast. Flapjacks and bacon! The delights of your life in the woods have begun. Ho! Ho! Ho! You've dreamed of this at your desk all winter—and now for the fun. Ho! Ho! Ho!

From earth to my kingdom I return
To winds and waters, councilors of mine;
My treasure—wooder lake, where sunsets burn,
My palace—roof—the blue against my pine.

And this our life, exempt from public haunt,
Finds tongues in trees, books in the running brooks,
Serpents in stone,—Shakespeare.

“W” HERE shall I go for my summer vacation? This question, somewhat delayed this year because of the unduly erratic spring, like love, sooner or later finds its way into every home.

Perhaps your wife will snuggle under your arm and suggest a camp in the woods. No doubt little Johnnie will grasp your hands and look at you with open-eyed pleading. And little Kathryn will exclaim, lispingly, “Yes, papa, let's go campin’!”

Camping! Why, you recall your boyhood—or those truggles in the forest that potatoes cooked in the wood fire and the makeshift that added to the zest of living.

Camping! Just the thing. If you are a bachelor, no doubt your friends at the club will suggest it to you.

At this time almost every one is thinking of a summer vacation. Within the last few years the pleasures of camping have appealed more and more to hundreds and thousands.

In colleges the boys have been planning camping trips. For the younger sons, in “prep” institutions, school camps have been arranged. Men have been forming camping clubs. Families have been getting their neighbors and friends enlisted in forming village camps, somewhere, doesn't much matter where, if only it's in the woods.

More persons are camping now, in the good old-fashioned way, than ever before. The strenuousness of the city and the fever of work in winter are having their reflex in the summer vacation—the camp in the woods.

Men are turning to nature. The city is turning to the country. The man who gets next to nature cannot but commune with the poet's “soul of nature.”

He may not know what it is, that mysterious influence of the woods. Somehow, no matter how methodical he may be over his ledger and his bond business, there's something romantic, something spiritual in the green things that stir him, freshen him, rejuvenate him, spiritually, mentally, physically.

The whole country at this time of year yearns for the simple life, an unconventional, care-free, negligee existence.

That will all come when you get there, after due preparations have been made, after the work is done. Where will you go? What must you take with you? How are you going to get along when you pitch your tents? There's where you're “stumped.”

At this point is where the pocketbook speaks, and in no uncertain tones.

Of course, there are the Adirondacks and the Catskills, with their limpid lakes and wonderful streams. There are the Maine woods, with lakes for long, ideal boating trips and fishing. There are the Thousand Islands, a Venice of nature. There are the camping places of the shores of New Jersey, Long Island Sound and all through Canada.

For those in the far West and Northwest there are the rivers and lakes of Washington, Oregon and California. A popular camp location is Devil's Lake, North

Dakota. The groves back of Winnipeg, Manitoba, attract many. All about the Great Lakes, the Ohio, Mississippi and other rivers are ideal camping grounds. There are delightful spots in north New Hampshire and Maine. There are the mountainous regions of middle and northeastern Pennsylvania. And there are the Rockies, if you are in it for the “real thing,” for a long camp in the grizzly wilderness.

To select a place should be your least trouble. Consult a ticket agent. No doubt there's an ideal place near your own city. Nature is the same smiling, benevolent dame wherever you go.

You must have a knowledge, however, of the necessities, for, although one of the chief charms of life in the woods is its makeshiftness, there are articles which you will absolutely need.

Food, for instance, you must have, and that which can be most easily prepared without conflicting with your digestive machinery should be selected.

If you belong to a club which owns a log cottage somewhere, you will not bother with a tent. Campers say, however, that one cannot appreciate the woods unless he lives under a canvas tent or a thatched pine lean-to and sleeps on balsam boughs.

You can get a good 12x7 canvas tent for \$3. This will comfortably accommodate you and your wife. Of course, need mosquito netting, which will cost \$1.50; a rubber blanket, \$1.50; four canvas bags for food, \$6; a canvas bag for clothing, \$1.50; one canvas folding water bucket, \$1.50, and sundries, consisting of a frying pan, folding baker, coffee pot, bowls, knives, forks, four pots, resting one in the other after the fashion of a steam boiler, costing in all, say \$5. The entire outfit, with little accessories, should not exceed in cost \$20.

Those who are authorities on camping advise novices to take as few things with them as is possible without discomfort. You should have bags for your shoes, your clothing, your toilet articles. It is well to make these bags waterproof and in various colors so you can identify the contents without examining them. Waterproof canvas bags are better for carrying clothing than trunks. These can be slung across one's back. A trunk is unnecessary luggage.

Many dealers supply camping outfits. The best outfit for the kitchen is made of aluminum. It is lighter to carry and more serviceable than other wares. A kitchen outfit of aluminum for two will cost about \$10 to \$15, and from \$25 to \$30 for eight persons.

Perhaps next comes the question what to eat. Of course, you expect to catch fish while you are camping; perhaps some one who is expert with the gun will bring game.

But certain provisions are necessary. The following table shows the food required by five persons on a ten-day jaunt. This will give you an idea of what will be needed, calculating for the number of your party and the length of time you intend to remain in the woods:

Bacon, \$14 pounds, \$1.25; potatoes (white), 4 bushels, 50 cents; potatoes (sweet), 35 pounds, \$1; onions, 10 quarts, 50 cents; milk, 10 cans condensed, \$1.10; butter, 1 pound, \$1.50; sugar, 1 pound, 42 cents; rolled oats, 4 packages, 30 cents; coffee, 5 pounds, 30 cents; tea, 1 pound, 60 cents; crackers, 1 box (100), 25 cents; patent flour, 3 packages, 50 cents; pepper, 5 cents; salt, 1 cent; raisins, 5 pounds, 72 cents; chicken, 2 cans, 40 cents; sardines, 2 cans, 40 cents; deviled ham, 4 cans, 35 cents; apricots, 4 cans, 72 cents; peaches, 4 cans, 30 cents; cheese, 24 pounds, 40 cents; catsup, 1 bottle, 10 cents; sweet corn, 1 pound, \$1.10; fresh pork, 1 pound, \$1.05; lamb, 7 pounds, \$1.54; chicken (3), 3 pounds, \$1.50; total, \$11.11.

Boneless bacon is preferable to canned meat, for if you camp any considerable distance from a doctor, it would be unpleasant to suffer from ptomaine poisoning. Salt pork or ham will amply satisfy an appetite after a long trudge in the woods.

If canned goods are taken, get those in flat cans, as they are more easily packed. Lump sugar should be used instead of the granulated article, for if it is spilled the blocks can easily be picked up.

TO KEEP FOOD

Coffee should be ground and kept in a tight can. Flour, cornmeal and oatmeal should be placed in cotton bags. There are innumerable kinds of dried fruits, which can be handled with little trouble. At camp, when cooked in water and sweetened, they make a dessert that will be appreciated.

Of course, next to food and the outfit comes the question of what one should wear. For tramping through the woods nothing is so comfortable, serviceable and attractive to a woman as a hunting suit.

Wear a shirt of wool, with a rolling collar, and a handkerchief about the neck instead of a stiff collar. Knickerbockers are more desirable than skirts if you



Within a floor of logs or boards should be laid. Then comes the preparation of a bed.

On what will you sleep? Surely you have not lugged a spring mattress or a cot along with you!

It is a couch of boughs for you—and mighty comfortable you'll find it after a day's meandering through the woods.

Lure several armloads of slender boughs, about the thickness of your finger. Lay these side by side on the floor of the tent about an inch apart. Over this place another layer crosswise, and so on until it is “springy” enough. Over this you can place small twigs.

A still better mattress is made by placing small fir boughs in layers, one layer overlapping the other, until the mattress is a foot or two in depth. Over all you place your oilskin blanket, letting it extend from the side, so you can pull it over you after the cloth blankets are laid.

With four yards of unbleached double-width sheeting you can make a first-class oilskin blanket by rubbing linseed oil into the fabric. As it is water-proof, nothing will prove so comfortable and satisfactory on your trip.

Well, you have slept your first night under your tent or evergreen lean-to. It is morning. You feel an appetite. Appetites rage in the woods like ravenous wolves, and a place to cook becomes of utmost importance. Now, how are you going to cook?

If you have built a lean-to, with one side open, you will find it comfortable on cool, crisp mornings to have a camp fire just outside your dwelling.

A good place for the fire is made in this way: Take flat stones and pile them in a row along the front of your forest residence to the height of three feet. At each end put a strong pole in the ground, and at the top of these fasten another pole, from which you can suspend your pots and boilers over the fire.

Before the stones, which form the back of your fireplace, you can place your wood. Begin the fire with birch bark and dry chips. Mix dry and green logs, and use both hard and soft wood mixed. This makes an ideal fire. It will probably burn all night, should the night be cool.

Sometimes, for cooking purposes, you can find a rock, in the cleft of which you can build a fire. All you have to do is to place a piece of sheet iron over the top.

As good a stove can be made by cutting two green logs about six to eight inches in thickness. Build a fire of glowing coals the size of your hat. Then take the two green logs and place one on either side of the fire, about eight or ten inches apart, lying parallel in the direction of the wind.

You then place a piece of tin or sheet iron over the fire and begin cooking your meal. You must feed the fire from time to time with little twigs. The wind, blowing through the logs, will keep it burning brightly.

If you have a camp fire, the charred embers of logs and pine knots will make an ideal chafin dish. Always let your fire burn to coals before you cook. A smoking, flaming fire is unsatisfactory.

Never build your fire against a tree, for the wind may blow against the tree, and you will have to cook in the face of dense stifling smoke.

As to cooking, if your wife is along, you will need no directions. If several men go out into the woods—well, most of the fun lies in their shifting for themselves.

Burnt potatoes and overdone flapjacks taste better than the well-cooked courses of a hotel dinner. You've got an appetite in the woods—that is all sufficient. You feel like a goat—fit to eat paper or tin.

It has become common for parties consisting of several families to go camping together. Run the camp on a co-operative plan, eating together, and let each take his and her turn at kitchen work. For the family nothing is so pleasant as the double tent. On one side

is the sleeping room; in the other can be arranged a cozy little parlor, where visitors can be received.

It is well to take with you on your trip a small box of veno-to-use remedies. Wandering in the woods, it is quite likely that you will touch poison ivy, and, to your dismay, your skin will become red and irritated. In this case baking soda is an effective remedy. Dissolve it in water, and bathe the affected parts.

At many of the large regular camps and clubs such precautions need not be taken. As there are resident physicians.

One of the most successful organizations of this kind is the Laurentian Club, in Canada. The club controls more than 100 acres of land, teeming with great lakes and trout streams. Excellent fishing and gunning are to be enjoyed. The club is but twelve miles from a railroad station. The annual dues are \$25, and each member must own a share of stock. There are 500 members.

It may be, however, that business will keep you in the city all summer. You go home and tell the untold tale of your trip. Well, who says, she'll go come tidings to your wife. He'd be making all sorts of plans for that camping trip—land—now—now.

Perhaps the wisest thing you can do will be to tell Willie that he shall not be disappointed. You'll send him to a camping school, or school camp, with several of his friends. There, with scores of other boys, he can spend several weeks, having the most glorious time imaginable. And Willie is delighted.

Boys and girls, perhaps more than grown-ups, feel the hankering for the country in the summer. And it should not be denied. Send a girl away with a company of others, in charge of a chaplain of a chapter, and she'll blossom like a field flower. In the Adirondacks many New York society girls have camps.

Camps for boys have become quite popular. Branches of the Young Men's Christian Association take active management of a number of them. Twenty years ago, it is said, there were only three camps for boys in the entire country; ten years ago there were about thirty, and now, it is estimated, there are anywhere from 500 to 1000.

In 1901 the Boys' Department of the Young Men's Christian Association reported 167 camps and 127 campers. In 1906 there were more than 300 camps and more than 3000 campers. Then, there are a great many school camps, conducted by men or women, who teach during the remainder of the year and take this method of making the summer profitable as well as pleasant.

The camp for boys is one of the happiest places for a good, wholesome summer vacation. Under the charge of a director, from the faculty of a well-known school, and counselors, usually college-bred men, the boys are taken care of in every possible way.

These camps are usually situated along the sea coast, rivers or lakes. They are conducted particularly for boys from 10 to 15 years of age. The season at the camps lasts from the latter part of June to the latter part of August, and the charge ranges from \$10 to \$15 for that time.

Perhaps you long for the “odor of pines.” You go to the mountains where the evergreens cast cool and delightful shades and fill the air with a spicy aroma. You can make yourself very comfortable in a lean-to. This is made simply by building a framework of saplings with a roof slanting and forming a structure in the shape of half a triangle. The roof and sides are thatched with fir and hemlock. Large flat boughs of the evergreen are chopped from the trees and laid on the roof framework from the bottom upward, one bough overlapping the other.

Over this is laid another covering of boughs, those on top overlapping the lower ones as shingles on a roof. In this manner layers are placed over the roof to the thickness of two feet. At the side of the structure are placed small fir trees, and over these boughs are thatched. A cooler, more fragrant place for living in the woods cannot be imagined.