The Picnic Lunch and Motor Outings

With a car to come to the very door and to go right to the spot where one wants to spread a picnic lunch, the chief objection to frequent family excursions has been swept away.

Most people invite friends to the capacity of the car when going for such an outing, so the problem is to pack everything so it will take up the least room and cause the least trouble. A carrier on the running board solves the difficulty in many cases. Other people would rather dispose of parcels inside the car than to be unable to open the door on that side when there are a number of passengers. Often those who have a camping cabinet they fasten to the automobile before starting on long trips think it is too much trouble to get out only for picnics Certainly one does not often plan an excursion if the preparations involve work incommensurate with the pleasure to be gained.

Specialization

Cord carriers that may be suspended from the robe rail or the door handles of the car are excellent for picnic purposes. They need not clutter the floor and force passengers to sit in cramped positions. Also they may be carried even by children, and are easier to keep clean and odorless than ar market bags. To suspend these carriers from the robe rail, slip the handles down over the rail from in front and run through them a short curtain rod or a stick so the ends of the rod come under the ends of the rail.

If there are as many such carriers as there are members of the family, and the necessaries for the lunch are evenly distributed among them, each person can take a package to the picnic table so everything will be at hand when it is needed.

With this means of transportation in thought, it is a good idea to keep together in two carriers, at the most, all the breakable dishes, with the understanding that the adults in the party will be responsible for them. Paper plates, cups, napkins and tablecloth will not only make a good package for the littlest of the picknickers to carry, stimulating him to feel a happy responsibility for the success of the occasion, but it will bring together most of the articles one wants to put on the table first.

Sandwiches, cookies, stuffed eggs and the like, packed in cracker boxes, make another light package for a child to handle, and he can place the containers on the cloth to hold it in place. As the boxes need not be opened until every member of the party is at the table, they do not attract flies and insects.

When cups or jelly glasses are to be used for lemonade, the salad may be packed in them. Line each receptacle with a piece of oiled paper, then fill them with the salad and twist the corners. When the plates are in place at the picnic table, turn the paper package from each cup out onto a plate. The paper plates thus weighted will not blow away, the hungry people can start eating at once. Moreover, the salad is protected from dust by this method of packing and the cups are clean and ready for filling.

Packing Beverages

Lemonade for a small party may well be made in a two-quart fruit jar. Before leaving home, put into the container the amount of sugar and lemon juice that will be required and immediately before serving add the desired amount of cold water. An experiment or two along this line will soon enable one to get just the right proportions to suit her particular household. With this should go a large spoon for stirring the lemonade and a towel to be dampened when needed and used to wipe from the hands any liquid spilled while the jar is being used as a pitcher from which to fill the glasses.

Any hot beverage will retain its heat for a surprisingly long time if poured into a hot fruit jar, sealed with a ring and cover and then wrapped with many thicknesses of newspapers.

Avoiding Inconveniences

Hot dishes like baked beans, escalloped potatoes and other food that is especially good when the weather becomes cold, may be kept hot, even when one has no casserole, by covering the container closely, then wrapping it, as described, in newspapers. If under the dish the hot radiator from the fireless is placed before wrapping, the heat will be conserved for an even longer time. The best place to pack such a dish is under the seat where the insulation may be made even more effctual. Before preparing the dish it is well to find a container that will pack there to the best advantage.

Other inconvenience may be avoided by keeping a picnic list on a card that may be hung over the kitchen table while preparations for the lunch are made. On this should be noted everything one could possibly need on such occasions, from the can opener to the tablecloth, from pepper and salt for hard-boiled eggs to the bread knife. Before leaving the houce, one can read over such a list to see if anything will be needed for that particular picnic that has not already been packed. In the confusion incident to such trips when there are children in the party, one needs such a memory jogger.

Containers

For keeping a cold dish cold, few conveniences are better than a small fireless-cooker vessel that will set into a larger similar container with space between the two for shaved ice. A wrapping of newspapers around the package will further help to keep the cold air inside. If there is not plenty of room on the floor for this, it may be swung from the robe rail by a cord run through the handle. A dish to be served very cold at a picnic is best made so it can stand overnight in the refrigerator to become thoroughly chilled before it is packed at the last minute.

Candy jars with close-fitting covers, in plain designs of clear glass, make splendid containers for the picnic table. Fresh sliced tomatoes, or a salad with slices of hard-boiled egg, radish, pimola or lettuce hearts showing through the glass, look most appetizing and may be kept covered, except when needed, so it will not attract flies.

Layer cake may be carried without the slightest injury to the icing by putting the cake, plate and all, in a shallow pan, inverting similar pan over it and tying the two together. Loaf cake for a picnic is best frosted and left in the pan; when ready to pack, lay over the top of the pan a piece of cardboard and tie securely.

HOUSEHOLD HINTS

Summer Schedule

Summer housekeeping and cooking should be reduced to a minimum. To save time and effort, plan each week's schedule and stick to it.

Invalid's Catch-All

To keep an invalid's belongings, such as handkerchief, glasses, notebook, etc., from getting lost, pin a stiff, chintz envelope bag to the underside of her pillow.

Mattress Handles

All difficulties in turning mattresses can be overcome if you will sew loop handles on all four corners with heavy thread.

Flower Stems

Clear crystal vases give double beauty from a bouquet if you arrange the stems under the water as carefully as you do the blooms above.

Chicken Grill

Chicken legs and wings can be utilized appetizingly by grilling with small sausages and bacon and serving with fried pineapple slices.

Stuffed Tomatoes

Tomatoes stuffed with fruit and served with boiled cream dressing make an unusually delicious and different tasting luncheon salad.

Pcture Prints

Old-fashioned tinted prints from books and magazines make charming medallions for smart lamp shades, boxes or even wall decorations.

Cheese Salad

Roll small balls of cream cheese, sprinkle with paprika, place three on lettuce leaf and grate Roquefort cheese over top. Serve with French dressing.

New Dressing

For fruit salads a delightful dressing results from whipping two tablespoons of fruit jam into mayonnaise with a little heavy cream added.

Mint Mousse

If you make your own ice-cream, a delightful dessert can be made by flavoring your regular recipe of mousse with mint.

Crisp Rolls

To crisp rolls in muggy summer weather, sprinkle lightly with water and insert in hot grill pan for a few minutes.

Summer Treats

Bavarian Raspberry

2 tb. gelatin, ½ cup cold water, 1 pt. crushed red raspberries, ½ cup boiling water, 1 cup whipping cream, 1 cup sugar, ½ tb lemon juice.

Soak gelatin in cold water and dissolve in boiling water. Cool and add crushed fruit mixed with sugar and lemon juice. As soon as the mixture starts to jell, fold in the whipped cream and pour into molds to set.

Cooked Salad Dressing

1 tsp. mustard, 1 tsp. salt, Dash cayenne, 1½ tb. flour, 2 egg yolks, 1 cup milk, ½ tb. butter, ¼ cup vinegar, 1 tb. sugar.

Mix dry ingredients in the top of a double boiler. Gradually add the egg yolks, fat and milk, stirring constantly to keep smooth. Cook over hot water for ten minutes. Remove from fire, cool, and add the vinegar.

Peach Salad

6 large peaches, raw or canned, ½ cup cream cheese, ½ cup mayonnaise dressing, ½ cup celery cut in thin strips about 1 in. long, ½ cup shredded green pepper, lettuce leaves, ½ cup milk.

Pare and cut peaches in halves. Place on a bed of lettuce leaves, chopped celery and pepper. Mash cheese and combine with mayonnaise. Put mixture into a pastry bag and fill the hollows of peaches, leaving a rose on top, or fill carefully with a spoon. At the table serve plain or with creamy dressing as preferred.

Sarcasm.

Fly (in background)—"My, ain't you the stuck-up thing!"

Another Reason for Canadian Loyalty

THE DUCHESS OF YORK AND PRINCESS ELIZABETH

Every Canadian mother looks for pictures of this delightful youngest member of the Royal Family.

Broadcasts to Frozen North to Continue Through Winter

Westinghouse Stations Will Convey Messages and Programs by Radio to Mounted Police and Missionaries

The Far North broadcasts to the outposts of civilization along the Arctic Circle in the Hudson Bay district of Canada, which have been transmitted regularly by stations of the Westinghouse Electric and Manufacturing Company during the last three years, will be resumed during the coming Fall and Winter, according to an announcement by Lloyd C. Thomas, commercial manager for the Westinghouse Company.

The advance schedule of transmissions, which has been dispatched northward on the Canadian mail and supply boats to be in the hands of all outlying posts before the initial broadcasts, follows: KDKA, East Pittsburgh, Pa., on 316 meters, will transmit, beginning at 11 o'clock, Eastern Standard Time, on the Saturday nights of Nov. 19, Dec. 25, Jan. 14 and Feb. 28. WBZ, Springfield, Mass., and WBZA, Boston, Mass., utilizing 333 meters simultaneously, will broadcast at 11 o'clock, Eastern Standard Time, on the Saturday nights of Nov. 26, Dec. 17, Jan. 7 and Feb. 4. KYW, Chicago, on 526 meters, will transmit its programs at 10 o'clock, Central Standard Time, or 11 o'clock Eastern Standard Time, on the Saturday nights of Dec. 3, Jan. 1 and 28 and Feb. 11.

"Three supply ships bound for the arctic regions," said Mr. Thomas, "the Bayrupert and the Nascopie of the Hudson Bay Company, and the Boethic of the Canadian Arctic Expedition, which departed early in July, are carrying the advance schedule and the yearly mail delivery to the isolated regions of the North.

"The special broadcasts were inaugurated more than four years ago by KDKA to transmit an emergency message. The regularity with which these signals were heard throughout the Canadian Northwest, Labrador, Greenland and the Hudson Bay district, resulted in the adoption of a regular schedule of transmissions from all the Westinghouse stations. At the outset there were four stations, including KFKX, at Hastings, Neb., which was lately discontinued."

The programs to the Far North consist principally of personal messages gathered from all over the United States, Canada, England, Scotland and Ireland. They are addressed to members of the Royal Canadian Mounted Police, who patrol the Northwest Territories and Yukon district of Canada; to traders and trappers of the two great fur companies—the Hudson Bay Company and Revillon Freres, and to missions of the Oblate Fathers among the Eskimos. The furthest-north inhabited post in the world, a station of the Royal Mounted Police at Bache Peninsula, Ellesmereland, within 10½ degrees of the North Pole, is one of the regular listening points for the Westinghouse broadcasts.

"Often the programs last three or four hours," said Mr. Thomas, "sometimes intermingled with music and songs. Countless letters, when the mailboats return each Fall, tell the story of radio in the lives of those who are removed virtually from all contact with civilization. Even more do these letters carry the heartfelt thanks of the men whose long days in the shadow of the Pole are cheered by intimate personal messages from relatives and friends back home."

Safe to Move Car Right Off Road

In Making Temporary Repairs Prudence Suggests Being Out of Way

One form of road-hogging that is coming in for considerable condemnation at the present time is that of utilizing the highway as a repair shop when something goes wrong with the car. It is a type of selfishness which presents a very definite hazard and is one that every motorist should make an especial effort to avoid.

With millions of motorists on the road this summer, it is obvious that converting the highway into a temporary repair shop in case any minor trouble develops in the car is a hazardous practice. The greater volume of traffic, with the fact that Ontario has raised the speed limit for automobiles, makes this danger even greater than in the past.

Many motorists, however, apparently are oblivious of this danger. When a tire goes flat, instead of pulling off the road they are content to stop on the highway and make the change. In the case of a carburetor adjustment or other minor repair to the engine this is dangerous enough, but when a tire is to be changed it is doubly hazardous because the operation requires considerable moving around and the use of several extra devices such as a jack and lug wrench. Even if the car itself is over on the edge of the road, if the punctured tire is on the left side it means that the motorist will be working out in the line of travel.

With traffic bearing down upon him from both directions, naturally his position is dangerous to himself and to other motorists.

Many accidents caused by this practice have been reported and these reports are responsible for the terse warning issued by the A.A.A. and with which the O.M.L. concurrs reads:—

"Drive the car entirely off the road before attempting to make any repairs to it."

Raspberry Syrup—Boil raspberries and strain. To one pint of juice add stand overnight. In the morning boil one pound of grandulated sugar. Let again and bottle. When serving, put two tablespoonfuls in a glass of cold water.

Canada's Sixty Years of Confederation

"In population Canada continues at the number and to increase at about the rate in the United States of a hundred years earlier," writes Professor George M. Wrong of the University of Toronto, in August Current History. "Sixty-years ago Canada had about 3,500,000 people; it has now about 10,000,000. The rate of growth has been slow, but in recent years the aoceleration has geen more rapid. Fifty-five per cent. of the present population is of British origin, 28 of French, and the remaining 17 per cent. is chiefly from Continental Europe. There has been no immigration from France, but that from Great Britain is likely to increase more rapidly owing to restrictions on Continental immigration. Although for a long time Canada was length without breadth, settlement is now taking place 800 miles north of the frontier of the United States. This is due partly to scientific experiments in Canada making possible a type of wheat—the Marquis—which will ripen in the Far North during the short Summer; partly to the amazing development of mineral wealth which is creating populous centres not far from Hudson Bay. In spite of the growth of the agricultural West, half the population of Canada now lives in cities and towns, whereas fifty years ago the proportion was only 18 per cent. Montreal and Toronto have increased six-fold and the next twenty years may find both of them reaching the million mark, while both Winnipeg and Vancouver, villages sixty years ago, now have some two hundred thousand people.

"Canada's foreign trade, which sixty years ago amounted to $120,000,000, now reaches the annual colossal total of $2,300,000,000, not an entirely wholesome sign, for it indicates a weak home market, due to the small growth of population. A rather ominous export is the vast quantity of paper and pulp from the exhausting asset of the forest. Food, on the other hand, reproduced annually, is a safe export. The enormous supplies of food grown in Canada are indicated by the capacity of a single Canadian flour mill to produce 14,000 barrels of flour a day."

Summer Drinks

I think our husbands and families and the help, too, enjoy in the heat of the summer a change from tea, coffee or milk. There are a few cold drinks that are especially good and thirst quenching which I use often when the weather is hot.

Orangeade—Pare a thin rind from four oranges and put into a pitcher. Add an ounce of sugar to the peelings and pour over them a quart of boiling water. Let stand until cold. Then add the juice of the oranges and the juice of one lemon; then chill. These portions may be doubled if desired.

Temperance Tea—One cupful of strong tea, half a cupful of ginger tea, one cupful of sugar, one cupful of orange juice half a cupful of lemon juice and one cupful of cold water. Mix and chill.

Camping Styles Are Elaborate

What the Hardy Citizen Should Take With Him When He Goes Into Woods for a Holiday —His New Devices

Gone are the days when getting ready for camping meant digging out one's oldest clothes and blankets, borrowing the most battered of the kitchen utensils and investing in a piece of mosquito netting Such simple preparations are thought inadequate today. Since camping evolved from the sport of hardy spirits into a fashion for all, camp styles have come to the fore. They speak in such a tone of authority that only the hardiest heed them not, and these, too, are likely to come evntually to conveniences of the standardized type.

Camp fashion shows are features of Summer sales evnts, and he who attends them learns once for all that camping is no longer a strictly rustic affair. Take the item of clothing alone. What the well-dressed man or woman needs for camp, in the opinion of dictators of such styles, might cause the old flannel shirt to blush with shame. There must be shirts and knickers and blouses for morning, afternoon and night, with kerchiefs and hose and sweaters to match, slickers and jackets and coats, boots and shoes and gloves. Campers, it is said, take these dictates seriously.

"The camping class on the whole has changed a great deal in the last few years," one salesman explained. "Many persons who used to spend their vacations at Summer resorts now go to camp instead. The same interest they used to devote in getting together a lot of fancy clothes for the resorts they now put on camping equipment. It makes a great deal of difference to them how they look. Besides, they're not really roughing it. They're as comfortable in camp as they would be in a hotel, and they have the same urge to dress up, though fashion calls for a different sort of dress."

"Roughing It" Is Ended

Roughing it, in any real sense, is en experience modern ingenuity is doing its best to rule out, even among those who pitch their tent in a different place each night. Where is the camper now who splits his own wood and blows his own fire? Not many of his kind are left. The camper usually has a stove with oven and steamer and hinged wire grate, which folds up into a suitcase. His fuel he borrows from the automobile gasoline tank. Electric lights are plugged into outlets in the car. Even a hot bath may be had comfortably in the heart of a virgin forest, since the portable folding bathtub of rubber-coated duck appeared.

The market is flooded with portable ice boxes and iceless refrigerators, kept cool by water evaporating through a covering of duck, and thermal food containers come in all sizes. There is the portable fireless cooker, too, with its promise of hot lunches served up without delay, the lunch having been started on the stove during breakfast and finished in the cooker while the party was taking its ride. For the camper of to-day the solitude of the wilderness is banished by the portable radio set and the silence is dispelled by the voice of the portable phonograph.

Tents Like Bungalows

Tents, guaranteed mosquito-proof, are made like little bungalows, with windows and doors and maybe a front porch. Or if one prefers a cabin one may have it in an automobile body that claims to provide all the comforts without the ungainly lines of the "house car," and to offer the appointments of a small apartment without the earmarks of housekeeping on the road. At stops the driver's cab becomes a kitchen, with stove, ice box and sink; and when the meal has been prepared a table in the stateroom is dropped from a partition panel. The divan in the stateroom becomes a full-size bed at night, the bedclothes coming from an attic in the roof, and a third passenger is accommodated on a couch in the front compartment.

Everything Folds

Automobile camping has brought in folding gear. The steel frame of canvas wash basins and water buckets have joints that enable them, flattened out, to be carried under the cushion of the automobile seat. There are folding baskets, folding lanterns with mica sides, folding hatches and knives, and a spade that comes in two. There is a folding toaster that mashes flat and a frying pan with a handle that tucks under its bottom, a folding cupboard with wire cables and metal shelves and a fork with a telescoping handle. There are folding tables and chairs; and beds fold, of course, to the size of a small golf bag, whether it be an ordinary camp cot, an adjustable frame made to fit over the seat rms of ny touring car or merely a mattress inflated with air.

The last word in folding conveniences is spoken by the campers' kitchenette, with "a place for everything and everything kept in its place." It is a cabinet of steel with a table folding out from the front and compartments for ice and all kitchen supplies. Inside its dishpan fits a nest of dishes and cooking utensils, and the whole fits snugly on the runningboard of the car.