

At night each canoeeman should pull his canoe out of the water, turn it bottom side up, inspect and fit it for the next day's run.

With these arrangements you may be able to get the benefit of your entire time, and if you do not enjoy your vacation, your experience will differ from that of the writer's on many occasions.

### HOW TO USE THE WATCH AS A COMPASS.

Point the hour hand at the sun, and the south is exactly half-way between the hour hand and the figure XII on the dial.

### BUSH COMPASS.

When in the forest or bush, you will notice that—

Three-fourths of the **moss** on the trees grow on the **north** side.

The heavy boughs of the **spruce** are always on the **south** side.

The topmost twig of every uninjured **hemlock** tree tips to the **east**.

**Remember** these signs, and you do not need a **compass** by **daylight**.

### COOKING.

It would be well for each camper to acquaint himself with the common, ordinary methods of preparing food in the wilderness, and the quantities needed of the different kind of provisions, not only to prevent waste, but to save so many of those unbalanced meals and the chagrin and bitterness of spirit, caused by not "coming out even" the last few days in camp. Do not leave your culinary arrangements wholly to the guides.

**Coffee**—The simplest method is to put the grains in the pot in cold water, set on the fire, let it come to a boil and boil five minutes; take it off, pour in a cup of cold water, let it settle and serve.

**Bread**—Take two quarts of flour, six teaspoonfuls of baking powder, and one teaspoonful of salt—mix well together, dry; stir in cold water until a dough is formed of the consistency of putty, and knead it thoroughly. Take a baking pot, warm it thoroughly, rub the inside with pork rind to prevent the bread from sticking, make a ball of the dough, roll it in dry flour, place it in the pot, put on the cover, set the pot on the hot coals and ashes, and put some on the cover; change them every fifteen minutes, taking care not to bake too fast or burn, and in about forty-five minutes your bread will be baked.

**Biscuit**—Made in the same way, only make it smaller balls. They will bake in about fifteen minutes.

**Corn Bread**—Take three pints of cornmeal and one pint of flour, six teaspoonfuls of baking powder, one teaspoon of salt—mix well together, dry. Stir in water until of the consistency of good, rich cream. Have your baking pot hot and well greased, and pour in the mixture. Bake the same as bread, but slowly. Half an hour ought to bake it. Try with a splinter before trying to take out of the pot.

**Corn Mush**—Place over the fire about a gallon and one-half of water in a pot to boil, with about two tablespoons of salt. Then stir about two quarts of meal in two quarts of cold water. When the water in the pot is boiling,