

CLASSIC BOYS LIFE SERIES

CAMP COOKING



YOU CAN ROAST A CHICKEN ON A STRING IN FRONT OF A REFLECTOR FIRE. STUFF THE BIRD. PUSH A SKEWER THROUGH THE WINGS AND ANOTHER THROUGH THE LEGS. THROW STRING LOOP AROUND ONE SKEWER AND ATTACH FREE END OF STRING TO TOP OF STICK BEFORE THE FIRE. WHEN THE CHICKEN IS HALF DONE, TURN IT BY SHIFTING STRING LOOP TO OTHER SKEWER. CONTINUE ROASTING. TIME: 2 TO 3 HOURS.

No-Utensil Cookery

ON THE trail, you may want to go extra lightweight sometimes. In that case, leave pots and pans at home and cook without them. Carry a knife, though, because you will need to cut a branch or sharpen a stick for many of these no-utensil cooking stunts. Bring foodstuffs in plastic bags. If you plan to bake bread, your bag of flour

mix will be your mixing bowl. Make a hole in the middle of the flour, pour in a little water and stir it into the flour with a short stick until a lump of dough of the right texture hangs onto the stick. Twist this dough around a larger stick and bake.

Outside of this, the main trick is in making the correct fire, usually a bed of glowing coals.

FORKED STICK MAKES A GOOD BROILER FOR FRANKFURTERS AND A SMALL STEAK. ALSO FOR TOASTING BREAD SLICES.

FOR A LARGER STEAK, MAKE A BROILER FROM A STICK WITH THREE THIN TINES.

TURN THREE-TINED FORK INTO TENNIS-RACKET BROILER. ANCHOR STEAK IN PLACE WITH TWO STICKS.

