

THE OUTDOOR COOKBOOK FOR SCOUTS

By

Troop 89, Boy Scouts of America
Sponsored by, The Alberta Methodist Men's Club
(Troop 89 was dissolved in 2007)



Compiled and formatted by Dr. Nelson A. Lloyd, the "Creeping Chief" and former Scoutmaster of Troop 89
and "tested" by all the men and boys who grew up in Scouting in T89.
Some forms and comments added by Troop 83, Brent, Alabama.

THE OUTDOOR COOKBOOK FOR SCOUTS

Following are the meal cooking “plans” for boys (and now girls in the BSA) to use on backpacking and camping trips. Each page may contain SEVERAL (like 2 or 3) menu’s that Scouts (Patrol Leader Council) or others can choose from for making menu’s on those trips.

At the **END OF THIS MATERIAL** is a short “how to” about putting these menu’s to use for the individual patrol.

Should you copy or share this cookbook, it would be greatly appreciated if you would keep the Dedication that follows in your new compilation or copy, so that others can read and appreciate the sacrifices and love that many of our scout leaders spouses unselfishly give, in order for volunteers in scouting to participate fully in the Boy Scouting Program, and as a “thank you” to Dr. Lloyd for his love of scouting and taking the time to put this compilation together. Troop 89 in Tuscaloosa, Alabama lasted almost 50 years until it was dissolved in 2007.

From the Original T89 Cookbook:

DEDICATED TO RUTH

Without her understanding I could not have spent an average of sixty nights or more in a sleeping bag for the past 18 years and had time to develop these meals.

Also, to the men and boys of Troop 89, BSA, for willingly (or otherwise) eating up all the “feasts” I have dreamed up.

Nelson A. Lloyd
The Creeping Chief
Scoutmaster Troop 89
(note: Ruth is Dr. Lloyd’s wife)

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INTRODUCTION

These menus and recipes have been "borrowed" and adapted from many sources--- old Boy Scout books, Boy Scout Jamboree menus, Wood Badge menus, newspapers, magazines, my imagination, etc. The only thing I have done is to bring them together in one place and put them in what I call the "Jamboree" format and add the instructions to READ TWICE BEFORE STARTING. If all "would-be cooks" would always read the entire menu twice before starting (once for general meaning and general procedures and the second time to actually see how to do it) they would all soon be good cooks. To be a good cook really is only a matter of being able to read and follow directions. However, the important thing about these menus is that they are all "boy-tested". Not only will most boys eat these meals but more importantly, most 11-14 year old boys can cook them. The quantities of each item on each menu have been carefully tested, if the amounts shown are carefully followed there will be little or no waste. You will notice that there are not very many salads or vegetables listed; these menus are meant for short term camps and very few boys will become ill due to diet deficiencies in such a short period of time--- besides, they will not eat them anyhow. You will also notice that there are only a few desserts and no cracker-barrels---both are a waste of money and the boys don't need them. (The average cracker-barrel will cost as much as an average lunch, therefore, put your money into a real meal.) The recipes vary from the very simple (almost all canned goods) to the complex (all raw foods).

USING THE MENUS

These menus have been used successfully for over 16 years by the boys in Troop 89, BSA, Tuscaloosa, Alabama, to support and strengthen our use of the Patrol Method in Scouting. The Troop has several copies of each menu, kept in file folders. The Patrol Leaders decide on the menus to be used for a weekend camping trip and a copy of each is given to each Patrol Leader. All Patrols use the same menu on a given weekend, then if they "goof" in buying (or cooking) they can borrow from another Patrol. I would suggest that you use this book as a master menu file and make several copies of the menus that the boys choose to use on a given weekend.

Each Patrol leader makes a master buying list from the ITEM and AMOUNT columns, as listed on each meal's sheet. It should be understood that each meal will require salt and pepper. When buying groceries it is also understood that shortening, paper towels, toilet tissue, scouring pads, foil, sugar and soap will be purchased only if needed. Normally these items are purchased in larger amounts than needed and kept on hand in the Patrol cook box. Several breakfasts call for jelly, this is meant as a device to use up left-overs, no jelly should be purchased. Milk and orange juice (Tang) are meant as food items (one 8 oz. cup/meal) not as beverages.

All breakfasts and suppers require the cooking of biscuits (except those that have pancakes or other special bread stuffs). Biscuits are used as a device for building confidence in the boy's cooking ability. Most boys think that they can not cook biscuits (after all mama only serves canned biscuits because it is too hard to cook them from scratch). When they find out that they are really very easy to make, and make well, suddenly they have the confidence to try cooking many other things.

There are three types of lunches: 1) the standard lunches with no cooking,

except maybe to heat water for instant soup; 2) those with a little cooking, mainly warming up something or baking it in foil (good for cold weather), they are marked LUNCH #1C, etc., and finally 3) those that satisfy the Cooking Skill Award requirements of cooking a raw meat, a raw vegetable and bread without utensils, they are marked LUNCH #1CNU, etc., try some of these on a hike---they sound bad but they are really good AND a lot of fun. Menues with a number ending with a "P" are especially useful for short backpacking trips or the Camping Skill Award pack-ins.

BREAKFAST #1	Scrambled Eggs---Cereal Biscuits---Hot Chocolate---Milk	Page 1
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BREAKFAST #1

Scrambled Eggs----Cereal(Summer-Dry; Winter--Hot)
 Biscuits--Bread--Butter--Jelly
 Hot Chocolate---Milk---Salt-Pepper

UTENSILS NEEDED:
 3-Pots
 1-Frying Pan

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Start biscuits.
3. Break eggs in a pot, add $\frac{1}{2}$ cup of water, a pinch of pepper and $\frac{1}{2}$ teaspoon of salt per dozen eggs. Beat well with a fork.
4. Heat the frying pan and add one tablespoon of shortening. WHEN THE SHORTENING IS MELTED AND THE PAN IS HOT pour in the eggs and cook slowly. As the eggs set around the edge of the pan, scrape toward the center. Keep stirring toward center until the eggs are set but not hard.

ITEM:	AMOUNT:
Cereal, dry	1 small box
or hot	1 pkg/person
Eggs	2/person
Bread	1 small loaf
Butter	$\frac{1}{2}$ lb.
Jelly	(Left over)
Hot Chocolate	1/person
Milk	1 qt./8 people
Bisquick	1 sml. box

BREAKFAST #2

French Toast---Syrup---Cereal (Summer-dry; Winter-Hot)
 Bread---Butter---Jelly
 Orange Juice---Hot Chocolate---Milk

UTENSILS NEEDED:
 3 pots
 1 griddle or large fry pan

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Put syrup in a pot of hot water to heat.
3. Beat 2 eggs in a pot with a fork and then beat in 1 tall can of evaporated milk.
4. Quickly dip (DO NOT SOAK) the bread in the milk mixture and fry on a HOT pan or griddle that has been lightly greased. Fry on both sides until browned.

ITEM:	AMOUNT:
Cereal, dry	1 small box
or hot	1 pkg/person
Eggs	2/8 people
Milk,	
evaporated	1 can/8 people
Tang	1 small jar
Bread	3 slices/person
Butter	$\frac{1}{2}$ lb.
Syrup	1 pint
Jelly	(Left over)
Hot Chocolate	1/person
Milk	1 qt./8 people

BREAKFAST #3

Pancakes---Syrup---Cereal (Summer-dry;Winter-Hot)
 Bread---Butter---Jelly
 Orange Juice---Hot Chocolate---Milk

UTENSILS NEEDED:
 3 pots
 1 griddle or large fry pan

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Put syrup in a pot of hot water to heat.
3. Make pancakes according to instruction on the box.
4. Pour one large spoonfull (from chef tool kit) of batter onto griddle or fry pan for each pancake. When bubbles start to break around the edge, turn and fry other side.

ITEM:	AMOUNT:
Pancake Mix,	
Complete	1 20 oz. box
Cereal, dry	1 small box
or hot	1 pkg./person
Butter	$\frac{1}{2}$ lb.
Syrup	1 pint
Jelly	(Left over)
Bread	1 small loaf
Hot Chocolate	1/person
Milk	1 qt./8 people

BREAKFAST #4

Fried Eggs---Cereal (Summer--Dry; Winter--Hot)
 Biscuits---Orange Juice---Hot Chocolate
 Bread---Butter---Jelly---Milk---Salt---Pepper

UTENSILS NEEDED:

1 pot
 2 fry pans

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Start biscuits.
3. Heat 1 tablespoon of shortening in each fry pan. Break 2 or 3 eggs into each pan and fry slowly until whites are firm. Place on a serving plate and keep warm.
4. Repeat until all the eggs are cooked.

ITEM:	AMOUNT:
Eggs	2/person
Cereal, dry	1 sml box
or hot	1 pkg/person
Bisquick	1 small box
Bread	1 loaf
Tang	1 small
Hot Chocolate	1 pkg./person
Butter	½ lb.
Jelly	(left over)
Milk	1 qt./8 people

BREAKFAST #5

Boiled Eggs---Bacon---Cereal (Summer-dry; Winter-Hot)
 Biscuits---Bread---Butter---Jelly
 Hot Chocolate---Milk---Salt---Pepper

UTENSILS NEEDED:

2 pots
 2 fry pans

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Start biscuits.
3. Place eggs in a pot of cold water (just cover the eggs), put over a flaming fire and bring to a boil. Boil for 15 minutes.
4. Divide the bacon between the two fry pans and fry slowly until done. CAUTION---bacon burns easily.
5. When the eggs are done, pour off the hot water and wash 2 or 3 times with cold water---they will peel much more easily.

ITEM:	AMOUNT:
Eggs	2/person
Cereal, dry	1 small box
or Hot	1 pkg./person
Bacon	1 lb./8 people
Bisquick	1 small box
Bread	1 loaf
Butter	½ lb.
Jelly	(left over)
Hot Chocolate	1 pkg./person
Milk	1 qt./8 people

BREAKFAST #6

Scrambled Eggs---Bacon---Cereal (Summer-dry; Winter-hot) **UTENSILS NEEDED:**
 Biscuits---Orange Juice---Bread---Butter
 Jelly---Hot Chocolate---Milk---Salt---Pepper

1 pot
 2 fry pans

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Start biscuits.
3. Divide the bacon between the two fry pans. Fry SLOWLY until done. CAUTION---bacon burns easily. Keep warm while cooking the eggs.
4. Break the eggs into a small pot, add ½ cup of water, a pinch of pepper and 1 teaspoon of salt per dozen eggs. Beat well with a fork.
5. Add 1 tablespoon of shortening to one skillet and melt. When the pan is hot, add the eggs and cook slowly. As the eggs set around the edges, scrape gently toward the center. Cook until set but not hard.

ITEM:	AMOUNT:
Eggs	2/person
Bacon	1 lb./8 people
Cereal, dry	1 small box
or hot	1 pkg./person
Tang	1 small
Bread	1 loaf
Bisquick	1 small box
Butter	½ lb.
Jelly	(left over)
Hot Chocolate	1 pkg./person
Milk	1 qt./8 people

BREAKFAST #7P

Eggs---Bacon---Oatmeal (Instant)--Salt--Pepper
Biscuits---Oranges---Jelly---Hot Chocolate--Milk

UTENSILS NEEDED:

3 #10 cans
3 pieces foil about 36" long.
ITEM: AMOUNT:
Eggs 2/person
Bacon 1 lb./8 people
Oatmeal 1 pkg./person
Oranges 1/person
Bisquick 1 small box
Jelly (left over)
Hot Chocolate 1 pkg./person
Powdered Milk 1 1 qt. pkg/8 peop

READ TWICE BEFORE STARTING:

1. Put on a #10 Can of water to boil for cereal and hot chocolate.
2. Start biscuits.
3. Put eggs in a can of cold water, put over the fire and bring to a boil. Boil for 15 minutes. When done take off the fire, pour off the hot water and rinse several times with cold water (they will peel more easily).
4. Double a piece of foil and turn-up and crimp the edges and place over a thin layer of coals. Place the bacon on the foil and fry slowly. USE A SPOON TO TURN THE BACON SO THAT YOU WON'T PUNCH A HOLE IN THE FOIL.
5. Mix the powdered milk for the oatmeal and to drink.

BREAKFAST #8P

Eggs---Apricots---Oatmeal (instant)
Biscuits---Hot Chocolate---Milk--Salt--Pepper

UTENSILS NEEDED:

4 #10 Cans
4 Pieces of Foil about 36" long.
ITEM: AMOUNT:
Eggs 2/person
Apricots(dry) 1 1-lb. pkg.
Oatmeal 1 pkg./person
Bisquick 1 small box
Powdered Milk 1 1-qt. pkg/8 peop
Hot Chocolate 1 pkg./person

READ TWICE BEFORE STARTING:

1. Cover the apricots with water in a #10 can and simmer until tender (about 3 minutes). (It is better to put the apricots to soak the night before. At breakfast it is only necessary to heat.) STIR CONSTANTLY OR THEY WILL BURN AND STICK.
2. Cover eggs with water, put on the fire and bring to a boil. Boil for 15 minutes. When done pour off the hot water and rinse several times with cold water (they will peel more easily).
3. Start biscuits.
4. Put on water to boil for hot chocolate and cereal.
5. Mix the powdered milk for drinking and for the cereal.

BREAKFAST #9P

Cereal---Pop-Tarts (Sweet Rolls)---Milk
Orange Juice---Hot Chocolate

UTENSILS NEEDED:

2 or 3 #10 can.

READ TWICE BEFORE STARTING:

1. Put #10 can of water on to boil for hot chocolate.
2. Put boxes of cereal, bottle of tang and pop-tarts on the table.
3. Mix the powdered milk.

ITEM: AMOUNT:
Cereal 1 pkg./person
Pop-Tarts 2/person
OR Sweet Rolls 2/person
Tang 1 small
Hot Chocolate 1 pkg./person
Powdered Milk 1 1-qt./person

BREAKFAST #10

Eggs--Sausage--Cereal (Summer-dry; Winter-hot)
Biscuits---Butter---Salt---Pepper
Hot Chocolate---Milk

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Start biscuits.
3. Break eggs into a pot, add $\frac{1}{2}$ cup of milk, a pinch of pepper and $\frac{1}{2}$ teaspoon of salt per dozen eggs. Mix well with a fork. Open the cans of sausage, cut into quarters and add to the egg mixture.
4. Heat the frying pans and melt 1 tablespoon of shortening in each. Pour in the egg mixture and cook slowly. As eggs set around the edge of the pan, scrape toward to center. Keep scraping toward the center until the eggs are set but not hard.

UTENSILS NEEDED:

2 Fry pans
2 pots
1 Dutch oven OR foil.

ITEM:	AMOUNT:
Eggs	2/person
Sausage, VIENNA	1 can/3 people
Cereal, dry	1 small box
OR Hot	1 pkg./person
Bisquick	1 small
Butter	$\frac{1}{2}$ lb.
Hot Chocolate	1 pkg./person
Milk	1 qt./8 people

BREAKFAST #11

Eggs---Bac-O-Bits---Cereal (Summer-dry; Winter-Hot)
Biscuits---Butter---Salt---Pepper
Hot Chocolate---Milk

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Start biscuits.
3. Break eggs into pot, add $\frac{1}{2}$ cup of Bac-O-Bits, a pinch of pepper, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{2}$ cup of milk per dozen eggs. Mix well with a fork.
4. Heat the frying pans and add 1 tablespoon of shortening to each. When the shortening is hot add the egg mixture and cook slowly. As the eggs set around the edge, scrape toward the center of the pan. Keep scraping toward the center of the pan until the eggs are set but not hard.

UTENSILS NEEDED:

2 fry pans
2 pots
1 Dutch oven OR foil.

ITEM:	AMOUNT:
Eggs	2/person
Bac-O-Bits	1 Med. bottle
Cereal, dry	1 small box
or hot	1 pkg./person
Bisquick	1 small
Butter	$\frac{1}{2}$ lb.
Hot Chocolate	1 pkg./person
Milk	1 qt./8 people

BREAKFAST #12

Ham and Eggs---Cereal (Summer--dry; Winter--hot)
Biscuits---Butter---Salt---Pepper
Hot Chocolate---Milk

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate and cereal.
2. Start biscuits.
3. Cut the spiced ham into $\frac{1}{2}$ inch strips, put into pot, break eggs into same pot, add a pinch of pepper, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{2}$ cup of milk per dozen eggs. Mix well with a fork.
4. Heat the frying pans and melt a tablespoon of shortening in each. Pour in the eggs and cook slowly. As eggs begin to set around edges, scrape toward the center. Keep scraping toward center until the eggs are set but not hard.

UTENSILS NEEDED:

2 fry pans
2 pots
1 Dutch Oven or foil.

ITEM:	AMOUNT:
Eggs	2/person
Spiced Ham, Lunch Meat	2 slices/person
Cereal, dry	1 small box
or hot	1 pkg./person
Bisquick	1 small
Butter	$\frac{1}{2}$ lb.
Hot Chocolate	1 pkg./person
Milk	1 qt./8 people

BREAKFAST #13

Spam & Eggs---Biscuits---Orange Juice
 Bread---Butter---Jelly
 Hot Chocolate---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate.
2. Start biscuits.
3. Open spam and cut into chunks about $\frac{1}{2}$ inch square. Break the eggs into a pot, add the cut-up spam, add a pinch of pepper, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{2}$ cup of water per dozen eggs. Mix well with a fork.
4. Heat the frying pans and melt a tablespoon of shortening in each. Pour in the egg mixture and cook slowly. As the eggs begin to set around the edges scrape toward the center. Keep scraping until the eggs are set but not hard.

UTENSILS NEEDED:

2 fry pans
 2 pots
 1 Dutch Oven or foil.

ITEM:	AMOUNT:
Eggs	2/person
Spam	1 can/8 people
Bisquick	1 small
Bread	1 loaf
Butter	$\frac{1}{2}$ lb.
Jelly	(left over)
Hot Chocolate	1 pkg./person
Tang	1 small

BREAKFAST #14

Scrambled Eggs---Fried Spam---Biscuits
 Bread---Butter---Jelly---Orange Juice
 Hot Chocolate---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate.
2. Start biscuits.
3. Open spam and SLICE---8 to 10 THIN slices/can.
4. Break eggs into a pot, add $\frac{1}{2}$ cup of water, a pinch of pepper and $\frac{1}{2}$ teaspoon of salt per dozen eggs.
5. Brown the spam on the griddle.
6. While the spam is frying, pour the eggs into the hot greased frying pans. Cook slowly and as eggs begin to set around the edges scrape toward the center. Cook until the eggs are set but not hard.

UTENSILS NEEDED:

2 fry pans & 1 griddle
 2 pots
 1 Dutch Oven or foil

ITEM:	AMOUNT:
Eggs	2/person
Spam	1 can/8 people
Bisquick	1 small
Bread	1 loaf
Butter	$\frac{1}{2}$ lb.
Jelly	(left over)
Hot Chocolate	1 pkg./person
Tang	1 small

BREAKFAST #15

Pancakes---Scrambled Eggs
 Syrup---Butter---Jelly---Orange Juice
 Hot Chocolate---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate.
2. Put syrup in a pot of hot water to heat.
3. Heat griddle, grease lightly and start pancakes.
4. While one cook is frying pancakes, the other cook break the eggs into a pot, add $\frac{1}{2}$ cup of milk, a pinch of pepper and $\frac{1}{2}$ teaspoon of salt. Mix well with a fork.
5. When about half of the pancakes are done pour the eggs into the hot greased frying pans. As the eggs set around the edge scrape toward the center of the pan. Keep scraping toward the center until eggs are set but not hard.

UTENSILS NEEDED:

2 fry pans & 1 griddle
 2 pots

ITEM:	AMOUNT:
Pancake Mix, Complete (check the label)	1 20 oz. box
Eggs	2/person
Syrup	1 pint
Butter	$\frac{1}{2}$ lb.
Jelly	(left over)
Hot Chocolate	1 pkg./person
Tang	1 small

BREAKFAST #16

French Toast---Scrambled Eggs---Syrup
 Orange Juice---Jelly---Butter
 Hot Chocolate---Salt---Pepper

UTENSILS NEEDED:
 2 fry pans & 2 pots
 2 pots

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate.
2. Put syrup in a pot of hot water to heat.
3. Put the canned milk in a pot, add 2 eggs per can of milk and beat with a fork.
4. Quickly dip (DO NOT SOAK) the slices of bread in the egg mixture and fry on a hot, lightly greased griddle. Fry until golden brown on both sides.
5. When about half of the bread is fried---break the eggs into a pot, add $\frac{1}{2}$ cup of milk, a pinch of pepper and a $\frac{1}{2}$ teaspoon of salt per dozen eggs. Beat well with a fork.
6. Melt a tablespoon of shortening in each fry pan and pour about half of the eggs into each. Cook slowly. When the eggs begin to set around the edges, scrape gently toward the center. Keep scraping toward center until eggs are set but not hard.

ITEM:	AMOUNT:
Eggs	2/person + 2/can of milk.
Tang	1 small
Bread	3 slices/person
Milk, Condensed	1 tall can/8 people
Jelly	(left over)
Butter	$\frac{1}{2}$ lb.
Syrup	1 pint
Hot Chocolate	1 pkg./person

BREAKFAST #17

Pancakes---Spam & Eggs---Syrup
 Butter---Hot Chocolate---Salt---Pepper

UTENSILS NEEDED:
 3 pots
 2 fry pans & 1 griddle

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate.
2. Put syrup in a pot of hot water to heat.
3. Heat griddle, grease lightly and start pancakes.
4. While one cook is frying pancakes---the other break the eggs into a pot, cut the spam into $\frac{1}{2}$ inch cubes and add to the pot, add a pinch of pepper, a $\frac{1}{2}$ cup of water and $\frac{1}{2}$ teaspoon of salt per dozen eggs. Beat well with a fork.
5. When about half of the pancakes are cooked; melt a tablespoon of shortening in each fry pan. Pour about half of the egg mixture into each fry pan.
6. Cook slowly and as the eggs begin to set around the edges, scrape toward the center. Keep scraping toward the center until the eggs are set but not hard.

ITEM:	AMOUNT:
Pancake mix, complete	1 20 Oz. box
Spam	1 can/8 people
Eggs	2/person
Syrup	1 pint
Butter	$\frac{1}{2}$ lb.
Hot Chocolate	1 pkg./person

BREAKFAST # 18

French Toast---Spam & Eggs---Syrup
 Butter---Hot Chocolate---Salt---Pepper

UTENSILS NEEDED:
 3 pots
 2 fry pans & 1 griddle

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate.
2. Put syrup in a pot of hot water to heat.
3. Put canned milk in a pot and add 2 eggs per can of milk. Beat well with a fork.
4. Quickly dip (DO NOT SOAK) the slices of bread in the egg mixture and fry on a hot lightly greased griddle.
5. When about half of the bread is cooked---break the eggs into a pot, add $\frac{1}{2}$ cup of milk, a pinch of pepper and $\frac{1}{2}$ teaspoon of salt per dozen eggs. Beat well with a fork. Cut the Spam into $\frac{1}{2}$ inch cubes and add to the egg mixture.
6. Melt a tablespoon of shortening in each frying pan and pour about half of the

ITEM:	AMOUNT:
Bread	3 slices/person
Spam	1 can/8 people
Eggs	2/person + 2/can of milk
Milk, Condensed	1 tall can/8 people
Butter	$\frac{1}{2}$ lb.
Syrup	1 pint
Hot Chocolate	1 pkg./person

LUNCH #1

Tuna Salad Sandwiches---Pepper
Lettuce and Tomato Salad---Salt
Bread---Butter---Jelly---Drink

UTENSILS NEEDED:
1 pot

READ TWICE BEFORE STARTING:

1. Place the eggs in enough cold water to cover and bring to a boil. Boil for 15 minutes. SAVE TIME---DO THIS AT BREAKFAST.) Remove from the fire, drain and immediately rinse two or three times with cold water---they will peel more easily.
2. Open the tuna and break up in a pot.
3. Add $\frac{1}{2}$ cup of finely chopped celery/can of tuna.
4. Add $\frac{1}{2}$ teaspoon of salt/can of tuna.
5. Add 4 chopped eggs/can of tuna.
6. Add salad dressing, a little at a time, until you have a smooth sandwich mix---MIX WELL.
7. Clean and cut up the rest of the celery and serve.
8. Wash the lettuce and separate the leaves and slice the tomatoes thin.

ITEM:	AMOUNT:
Eggs	2/4 people
Tuna	1 5 oz. can/4 peop
Lettuce	1 head
Tomatoes	1 lb./4 people
Salad Dressing	$\frac{1}{2}$ pint
Bread	4 slices/person
Drink, Winter	1 qt. milk/4 peopl
Summer	2 qt. pkg./4 peopl
Celery	1 small stalk

LUNCH #2

Egg Salad Sandwiches---Drink---Salt---Pepper
Peanut Butter & Jelly Sandwiches
Graham Crackers

UTENSILS NEEDED:
1 pot

READ TWICE BEFORE STARTING:

1. Place the eggs in enough water to cover and bring to a boil. Boil for 15 minutes. SAVE TIME---DO THIS AT BREAKFAST. Remove the eggs and drain. Rinse 2 or 3 times with cold water---they will peel more easily.
2. Peel and chop the eggs, add $\frac{1}{2}$ cup of finely chopped celery/4 eggs and enough salad dressing to make a smooth sandwich spread.
3. Wash and cut up the rest of the celery and serve as a salad.

ITEM:	AMOUNT:
Eggs	1/person
Lettuce	1 head
Salad Dressing	$\frac{1}{2}$ pint
Jelly	8 oz. jar
Peanut Butter	8 oz. jar
Bread	4 slices/person
Drink, Winter	1 qt. milk/4 peopl.
Summer	2 qt. pkg./4 peopl
Graham Crackers	1 lb. box
Celery	1 stalk

LUNCH #3P

Cheese Sandwiches---Soup---Bread
Sliced Tomatoes---Salt---Pepper
Cookies---Drink---Lettuce

UTENSILS NEEDED:
1 pot

READ TWICE BEFORE STARTING:

1. Put water on to boil for soup.
2. Wash and slice the tomatoes and lettuce.

ITEM:	AMOUNT:
Soup, Instant	1 pkg./person
Cheese	2 slices/person
Tomatoes	1 lb./4 people
Lettuce	1 head
Salad Dressing	$\frac{1}{2}$ pint
Bread	4 slices/person
Drink, Winter	1 qt. milk/4 peop
Summer	2 qt. pkg./4 peopl
Cookies	1 pkg.

LUNCH #4

Cold-Cut Sandwiches
Tomatoes---Lettuce---Salt---Pepper
Bread---Butter---Jelly---Drink

UTENSILS NEEDED:
None

READ TWICE BEFORE STARTING:

1. Wash the lettuce and tomatoes. Slice the tomatoes and separate the lettuce leaves and place both on a serving plate.
2. Place cold-cuts, bread, drink, etc., on table.

ITEM:	AMOUNT:
ASSORTED Cold Cuts (3 kinds)	2 slices/person
Tomatoes	2 lbs.
Lettuce	1 head
Salad Dressing	½ Pint
Bread	4 slices/person
Drink, Winter	1 qt. milk/4 people
Summer	2 qt. pkg./4 people
Jelly	(left over)

LUNCH #5P

Canned Meat Sandwiches---Lettuce
Peanut Butter & Jelly Sandwiches
Bread---Butter---Salt---Pepper---Drink

UTENSILS NEEDED:
None

READ TWICE BEFORE STARTING:

1. Open cans of meat and cut the meat into 8 thin slices.
2. Place meat, peanut butter, jelly, etc., on table.

ITEM:	AMOUNT:
Canned Lunch	
Meat	1 can/4 people
Lettuce	1 head
Peanut Butter	8 oz. Jar
Jelly	8 oz. Jar
Salad Dressing	½ pint
Bread	4 slices/person
Drink, Winter	1 qt. milk/4 people
Summer	2 qt. pkg./4 people

LUNCH #6

Egg Salad Sandwiches---Soup---Lettuce
Bread---Butter---Jelly---Drink
Salt---Pepper

UTENSILS NEEDED:
1 pot

READ TWICE BEFORE STARTING:

1. Place the eggs in enough water to cover and bring to a boil. Boil for 15 minutes. SAVE TIME---DO THIS AT BREAKFAST. Remove the eggs and drain. Rinse 2 or 3 times with cold water---they will peel more easily.
2. At the same time put water on to boil for soup.
3. Peel and chop the eggs, add ½ cup of finely chopped celery/4 eggs and enough salad dressing to make a smooth sandwich spread.
4. Wash and cut up the rest of the celery and serve as a salad.

ITEM:	AMOUNT:
Eggs	2/person
Soup, Instant	1 pkg./person
Lettuce	1 head
Salad Dressing	½ pint
Celery	1 stalk
Bread	4 slices/person
Drink, Winter	1 qt. milk/4 people
Summer	2 qt. pkg./4 people
Jelly	(left over)

LUNCH #7

Corned Beef Salad Sandwiches---Cheese Sandwiches
Lettuce---Drink---Salt---Pepper---Celery Sticks

UTENSILS NEEDED:
2 pots

READ TWICE BEFORE STARTING:

1. Open corned beef and break-up into small pieces in a small pot.
2. FOR EACH CAN OF MEAT ADD THE FOLLOWING: 1 cup of finely chopped celery, 1 teaspoon salt, 8 chopped hard cooked eggs (SAVE TIME BOIL AT BREAKFAST), 10 heaping tablespoons of sweet relish and mix thoroughly.
3. Add the salad dressing a little at a time until you have a smooth sandwich spread---MIX WELL.
4. Clean and cut the rest of the celery and serve as a salad.

ITEM:	AMOUNT:
Corned Beef	1 12 oz.can/8 people
Celery	1 small stalk
Lettuce	1 small head
Bread	4 slices/person
Eggs, boiled	8/can of meat
Relish	1 8 oz. jar
Salad Dressing	1 8 oz. jar
Cheese	1 slice/person
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.Pkg./4 people

LUNCH #8

Chicken Salad Sandwiches---Cheese Sandwiches.
Tomatoes--Lettuce--Drink--Salt--Pepper--Celery

UTENSILS NEEDED:
2 pots

READ TWICE BEFORE STARTING:

1. Open chicken and break-up into small pieces in a small pot.
2. FOR EACH CAN OF MEAT ADD THE FOLLOWING: $\frac{1}{2}$ cup of finely chopped celery, $\frac{1}{2}$ teaspoon of salt, 4 chopped hard cooked eggs (SAVE TIME BOIL AT BREAKFAST), 8 heaping tablespoons of relish and mix thoroughly.
3. Add the salad dressing a little at a time until you have a smooth sandwich spread---MIX WELL.
4. Clean and cut up the rest of the celery and serve as a salad.

ITEM:	AMOUNT:
Chicken	1 5 oz.can/4 people
Celery	1 small stalk
Lettuce	1 small head
Tomatoes	1 lb./4 people
Bread	4 slices/person
Eggs, boiled	4/can of meat
Relish	1 8 oz. jar
Salad Dressing	1 8 oz jar
Cheese	1 slice/person
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg/4 people

LUNCH #9

Turkey Salad Sandwiches---Cheese Sandwiches
Tomatoes--Lettuce--Salt--Pepper--Drink--Celery

UTENSILS NEEDED:
2 pots

READ TWICE BEFORE STARTING:

1. Open turkey and break-up into small pieces in a small pot.
2. FOR EACH CAN OF MEAT ADD THE FOLLOWING: $\frac{1}{2}$ cup of finely chopped celery, $\frac{1}{2}$ teaspoon of salt, 4 chopped hard cooked eggs (SAVE TIME BOIL AT BREAKFAST), 8 heaping tablespoons of relish and mix thoroughly.
3. Add the salad dressing a little at a time until you have a smooth sandwich spread---MIX WELL.
4. Clean and cut up the rest of the celery and serve as a salad.

ITEN:	AMOUNT:
Turkey	1 5 oz can/4 people
Celery	1 small stalk
Lettuce	1 small head
Tomatoes	1 lb./4 people
Bread	4 slices/person
Eggs, boiled	4/can of meat
Relish	1 8 oz. jar
Salad Dressing	1 8 oz. jar
Cheese	1 slice/person
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #6C

Sloppy Joes---Potatoe Chips
Candy Bar---Drink

UTENSILS NEEDED:
2 #10 cans

READ TWICE BEFORE STARTING:

1. Open cans of sloppy joe mix and empty into a #10 can.
2. Heat the mixture carefully with constant stirring---IT WILL BURN EASILY AND STICK.
3. When mix is hot put on table along with drink, potatoe chips, etc.

ITEM:	AMOUNT:
Sloppy Joe Mix:	1 1 lb. can/2 peop:
Hamburger Buns:	2/person
Potatoe Chips	1 10 oz. pkg.
Candy Bar	1/person
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #7C

Grilled Cheese Sandwiches---Soup
Crackers---Drink

UTENSILS NEEDED:

2 #10 cans

1 griddle

READ TWICE BEFORE STARTING:

1. Put on water to boil for the soup.
2. Lightly butter one side of each slice of bread (4 slices/person).
3. Place a slice of cheese between two slices of bread---buttered side out.
4. Place sandwiches on griddle and fry until golden brown on both sides.

ITEM:	AMOUNT:
Cup-O-Soup	1 pkg./person
Cheese	2 slices/person
Bread	4 slices/person
Crackers	½ lb. box
Butter	½ lb.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #8C

Grilled Ham & Cheese Sandwiches---Soup
Crackers---Drink

UTENSILS NEEDED:

2 #10 cans

1 griddle

READ TWICE BEFORE STARTING:

1. Put water on to boil for soup.
2. Lightly butter one side of each slice of bread (4 slices/person).
3. Place a slice of cheese AND a slice of spiced ham between two slices of bread---buttered side out.
4. Place sandiches on griddle and fry until golden brown on both sides.

ITEM:	AMOUNT:
Cheese	2 slices/person
Spiced Ham	2 slices/person
Cup-O-Soup	1 pkg./person
Bread	4 slices/person
Butter	½ lb.
Crackers	½ lb. box
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #9C

Chiliburgers---Fritos
Cookies---Drink

UTENSILS NEEDED:

2 #10 cans

READ TWICE BEFORE STARTING:

1. Put chili in a pot and heat carefully---stir constantly or it will burn and stick.
2. Put buns, fritos, etc., on the table.
3. Prepare the drink.

ITEM:	AMOUNT:
Chili	1 1-lb. can/2 peop
Hamburger Buns:	2/person
Fritos	1 10 oz. pkg.
Cookies	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #10C

Meat Casserole---Potatoe Chips
Drink

UTENSILS NEEDED:
1 roll of heavy duty foil

READ TWICE BEFORE STARTING:

1. Cut foil into pieces 12 by 36 inches---one piece per person. Fold each piece in half to make into a 12" X 18" rectangle.
2. Shape each piece of folded foil into a cup shape; shape around the bottom of your pitcher. BE CAREFUL AND DO NOT TEAR THE FOIL.
3. Pour $\frac{1}{2}$ can of tomatoe soup into each foil cup, add $\frac{1}{3}$ cup of instant rice, 2 wieners (sliced into $\frac{1}{2}$ " pieces) and $\frac{1}{2}$ can of drained peas.
4. Carefully twist top of the foil over the mixture. BE CAREFUL NOT TO TEAR THE FOIL.
5. Put sealed package on a nice bed of coals. Check in 10 minutes---IF RICE IS SOFT---remove from the fire. If rice is not done---reseal and put back on the fire for another 5 minutes.
6. Serve in the foil cups.

ITEM:	AMOUNT:
Tomatoe Soup	1 can/4 people
Instant Rice	1 small box
Early Peas	1 can/4 people
Wieners	2/person
Potatoe Chips	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
FOIL	1 roll

LUNCH #11C

Bar-Bee-Que Sandwiches---Potatoe Chips
Cookies---Drink

UTENSILS NEEDED:
2 #10 cans

READ TWICE BEFORE STARTING:

1. Open can of barbeque and put into a pot.
2. The meat is already cooked and only needs to be heated. Stir constantly or it will burn and stick.
3. When meat is hot put all on table.

ITEM:	AMOUNT:
Bar-B-Q Pork	2 10oz.cans/3 peop.
Potatoe Chips	1 10 oz. pkg.
Hamburger Buns	2/person
Cookies	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #12C

Fish Sandwiches---Potatoe Chips---Catsup
Gormet Fish Sauce---Cookies---Drink---Salt---Pepper

UTENSILS NEEDED:
2 pots (#10 cans)
Foil

READ TWICE BEFORE STARTING:

1. Frozen fish sticks are already cooked. So wrap in foil and lay on a small bed of coals for about 10 minutes, turn over and heat for about 5 minutes more. (In the summer time they can be served cold.)
2. While the fish is heating, mix the sauce. Put one cup of salad dressing in a small pot, add 3 heaping tablespoons of relish, $\frac{1}{2}$ tablespoon of mustard, a pinch of pepper and $\frac{1}{2}$ teaspoon of salt. Mix throughly.
3. When fish is hot, put all on the table---2 fish sticks/sandwich.

ITEM:	AMOUNT:
Fish Sticks,	
Frozen	4/person
Hamburger Buns	2/person
Potatoe Chips	1 10 oz. pkg.
Salad Dressing	8 oz. jar
Relish	8 oz. jar
Mustard	1 smallest jar
Cookies	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #13C

Bar-Bee-Que Beef Sandwiches
 Potatoe Chips---Cookies---Drink

UTENSILS NEEDED:
 2 #10 cans

READ TWICE BEFORE STARTING:

1. Open cans and put meat into a pot.
2. The meat is already cooked; it only needs to be heated. Stir constantly or it will burn and stick.
3. Mix drink.
4. When meat is hot, put all on table.

ITEM:	AMOUNT:
Bar-B-Q Beef	2 10 oz. cans/3 pec
Potatoe Chips	1 10 oz. pkg.
Hamburger Buns	2/person
Cookies	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #14C

Bar-Bee-Que Chicken Sandwiches
 Potatoe Chips---Cookies---Drink

UTENSILS NEEDED:
 2 #10 cans

READ TWICE BEFORE STARTING:

1. Open cans and put meat into a pot.
2. The meat is already cooked; it only needs to be heated. Stir constantly or it will burn and stick.
3. Mix drink.
4. When meat is hot, put all on table.

ITEM:	AMOUNT:
Bar-B-Q	
Chicken	2 10 oz.cans/3 peop
Potatoe Chips	1 10 oz. pkg.
Hamburger Buns	2/person
Lettuce	1 head
Cookies	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

LUNCH #15C

Figs-In-A-Blanket
 Cookies---Drink

UTENSILS NEEDED:
 1 roll of heavy duty foil

READ TWICE BEFORE STARTING:

1. Cut 2 pieces of foil 12 by 16 inches for each person. Fold each piece to 12" X 8".
2. Open one can of biscuits at a time, as needed.
3. Lightly grease each piece of foil before using.
4. Roll and stretch a biscuit around each wiener--- most of the wiener should be covered, except the ends.
5. Seal each "pig" in a piece of foil, use the double fold method. SEAL LOOSELY so that the biscuit can rise.
6. Place each packet on a nice bed of coals and turn every 2 or 3 minutes. Check in about 12 minutes--- they should be done in about 12 to 15 minutes.
7. Prepare the drink and put all on the table.
8. Eat the "pigs" out of the foil packets.

ITEM:	AMOUNT:
Wieners	2/person
Biscuits,	
Canned	1 can/5 people
Catsup	1 small bottle
Mustard	1 Small Jar
Cookies	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Foil	1 roll

LUNCH #1CNU

Broiled Beef---Baked Potatoe---Drink
Bread Cup---Jelly---Butter---Salt---Pepper

READ TWICE BEFORE STARTING:

1. You will need a nice bed of coals plus a small blazing fire.
2. Rake back the fire and dig a hole large enough for the potatoe, cover with the hot dirt, and rake the fire back over the potatoe. (It will take about 45 minutes for the potatoes to cook.)
3. Drive the bread stick into the ground at about a 45° angle to pre-heat over the blazing part of the fire.
4. Mix the biscuit dough with just enough water to make a stiff dough that will not stick to your hands.
5. Wet the top 2 or 3 inches of the hot stick and form the dough over the end. Pat and press firmly around the end of the stick. Rotate the stick every 2 or 3 minutes, until it is nicely browned all around.
6. As soon as the bread is started, cut the beef into 1" cubes and thread on the spit-stick. Leave a little space between each piece of meat so that it will cook evenly.
7. Place the spit-stick on the forked sticks over a bed of coals. Turn every 2 or 3 minutes.
8. When the bread is done, all else should be done also. Dig up the potatoe, wipe, cut open, mash and add the butter. Remove the bread cup and fill with jelly. Remove the meat from the spit to your plate.

UTENSILS NEEDED:

- 1 Bread Stick (The diameter of the small end of a ball bat, about 24 inches long; peeled.)
- 1 Spit-Stick (The diameter of little finger, 3 ft. long, green & peeled.)
- 2 Forked sticks about 12" long.

ITEM:	AMOUNT:
Stew Meat	½ lb.
Potatoe	1 medium
Biscuit Mix	1 cup (In a plastic bag.)
Jelly	3 Tablespoons (In a plastic bag.)
Butter	½ stick (In a plastic bag.)
Kool-Aid	1 pkg./2 people

LUNCH #2CNU

Beef Kabob---Damper Bread---Drink
Butter---Jelly---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Mix the biscuit mix with just enough water to make a stiff dough that will not stick to your hands.
2. Form the dough into 2 thin patties and place each on three leaves and place on a bed of coals.
3. Cut the meat into 1" cubes, cut the onion in two length-wise and separate the sections, cut the pepper into four pieces, cut the apple into quarters and core.
4. Carefully thread the meat and vegetables on the spit-stick. Alternate the meat and vegetables. (NOTE---the vegetables will split; so drill a small hole in each piece with the leather drill on your Scout Knife. Leave a little space between each piece.)
5. Put the spit-stick on the forked sticks over a nice bed of coals. Turn every 2 or 3 minutes.
6. When the leaves have burned away from around the biscuits, turn each onto three more leaves and place on a fresh bed of coals.
7. When the leaves have again burned away, everything should be done. Remove all to your plate.

UTENSILS NEEDED:

- 1 Spit-Stick (The diameter of little finger, 3 ft. long, green & peeled.)
- 2 Forked sticks about 12" long.
- 12 Large Sweet Leaves (Taste)

ITEM:	AMOUNT:
Stew Meat	½ lb.
Apple	1
Green Pepper	½
Onion	½ Medium
Bacon	2 slices
Biscuit Mix	1 cup (In a plastic bag.)
Jelly	3 tablespoons (In a plastic bag.)
Butter	½ stick (In a plastic bag.)
Kool Aid	1 pkg./2 people

LUNCH #3CNU

Leaf-A-Burger---Fruit Drink---Salt---Pepper

UTENSILS NEEDED:

24 large sweet leaves (Taste)

ITEM: AMOUNT:

Hamburger ½ lb.

Biscuit Mix 1 cup
(In a plastic bag.)

Onion 1 small

Kool-Aid 1 pkg./2 people

READ TWICE BEFORE STARTING:

1. You will need a bed of coals to cook this one.
2. Form the hamburger meat into a large thin pattie. Place the pattie on three leaves.
3. Mix the biscuit mix with just enough water to make a stiff dough that will not stick to your hands.
4. Form the dough into two thin patties and place each on three leaves.
5. Peel and slice the onion into ½ inch thick slices. Place onion slices on three leaves.
6. Place all of the food on a nice bed of coals--- with the leaves under the food.
7. When the leaves have burned away from around the food---carefully turn each item onto a second pile of three leaves and return to a fresh bed of coals.
8. When the leaves have again burned away, the food is done. Remove from the fire.
9. Make your Leaf-A-Burger---one biscuit + 1 burger + onion + another biscuit.

LUNCH #4CNU

Caveman Steak---Roast Corn---Bread Cup
Butter---Jelly---Drink---Salt---Pepper

UTENSILS NEEDED:

1 Bread stick (The diameter of the small end of a ball bat, about 24" long, Peeled.)

READ TWICE BEFORE STARTING:

1. You will need a nice bed of coals plus a small blazing fire for this one.
2. Drive the bread stick into the ground at a 45° angle to preheat over the blazing part of the fire.
3. Mix the biscuit mix with just enough water to make a stiff dough that will not stick to your hands.
4. Wet the top 2 or 3 inches of the bread stick and form the dough over the end. Pat and press firmly around the end of the stick. Rotate the stick in its hole every 2 or 3 minutes until it is nicely browned all around.
5. Carefully pull back the corn husks, remove the silk and replace the husks. Dip the corn in water to thoroughly wet the husks and place on a bed of coals. Turn every 2 or 3 minutes.
6. Rake out a nice bed of coals about the size of your meat and flatten and IMMEDIATELY lay it directly on the coals. After about 4 minutes rake out a second pile of coals, flatten and immediately turn the steak onto the fresh coals. In 3 or 4 minutes the meat will be done. Remove to a plate. Remove the bread cup and fill with jelly. Remove the corn husks and butter. WHAT A FEAST!!

ITEM: AMOUNT:

Steak (Round is best) ½ lb.

Biscuit Mix 1 cup
(In a plastic bag.)

Corn 1 or 2 ears
(With the hush on.)

Butter ½ stick
(In a plastic bag.)

Jelly 3 tablespoons
(In a plastic bag.)

Kool-Aid 1 pkg./2 people

LUNCH #5CNU

Rock-A-Burger---Boiled Onion
Drink---Salt---Pepper

UTENSILS NEEDED:
3 Flat Clean Rocks

READ TWICE BEFORE STARTING:

1. You will need a blazing fire for this one.
2. Prop the rocks up at about a 45° angle in front of the fire to pre-heat.
3. Cut the onion in half lengthwise and remove the center sections to about the size of your thumb. Chop the removed sections and add to the hamburger meat.
4. Fill the holes in the two onion halves with water and set on a bed of coals.
5. Mix the biscuit mix with just enough water to make a thick dough that will not stick to your hands.
6. Form the dough into 2 thin patties and place the patties on the rocks. Keep a flaming fire burning in front of the rocks.
7. Mix the chopped onion into the meat and form into a thin pattie and place the pattie on one one of the hot rocks. Keep a flaming fire burning.
8. When the biscuits are brown, carefully turn them and the meat over. When the other side is brown, check to see if they are done. (Stick a sliver into one of the biscuits---if it comes out clean and dry they are done.) Remove from the fire.
9. Carefully slice the onion, remove the outer burned layers and build your Rock-A-Burger. One biscuit + Rockburger + onion + other biscuit.

ITEM:	AMOUNT:
Hamburger	½ lb.
Onion	1 medium
Biscuit Mix	1 cup (In a plastic bag.)
Kool Aid	1 pkg./2 people

LUNCH #6CNU

Roast Chicken---Roast Corn---Bread Cup
Jelly---Butter---Drink---Salt---Pepper

UTENSILS NEEDED:
1 Bread Stick (The diameter of the small end of a ball bat, 24" long, peeled.)
1 Spit-Stick (The diameter of your little finger, 3' long, peeled.)
2 Forked sticks about 12" long.

READ TWICE BEFORE STARTING:

1. You will need a bed of coals plus a small blazing fire to cook this one.
2. Drive the bread stick into the ground at a 45° angle, over the blazing part of the fire, to pre-heat. Push the forked sticks into the ground about 18" apart.
3. Run the spit-stick through the chicken pieces, parallel to the bone.
4. Rake a nice bed of coals between the forked sticks and place the spit-stick on them. Turn the chicken every 2 or 3 minutes.
5. Mix the biscuit mix with just enough water to make a thick dough that will not stick to your hands.
6. Wet the top 2 or 3 inches of the bread stick and form the dough over the end, pat and press firmly around the end of the stick. Rotate the stick in its hole every 2 or 3 minutes until it is nicely browned.
7. When the chicken and bread are started, carefully pull back the corn husks, remove the silk and carefully replace the husks. Dip in water to wet the husks throughly. Place the corn directly on a bed of coals. Turn every 2 or 3 minutes.
8. When the chicken is done (the meat will be loose on the bone) all should be done. Remove from the fire and dig in.

ITEM:	AMOUNT:
Chicken	2 legs OR 2 thighs OR 1 leg & 1 thigh.
Biscuit mix	1 Cup (In a plastic bag.)
Corn	1 or 2 ears (With the husks on.)
Butter	½ stick (In a plastic bag.)
Jelly	3 tablespoons (In a plastic bag.)
Kool-Aid	1 pkg./2 people

LUNCH #7CNU

Stewed Egg---Stewed Onion---Bread Cup
Jelly---Butter---Drink---Salt---Pepper

READ TWICE BEFORE STARTING:

1. You will need a bed of coals and a small blazing fire to cook this one.
2. Drive the bread stick into the ground at a 45° angle to preheat. Put over the blazing fire.
3. Cut the onion in half lengthwise and remove the center sections. Remove only about half of the onion center---it has to hold the egg like a cup.
4. Break one egg into each of the onion cups, add a tablespoon of water and place on a bed of coals.
5. Mix the biscuit mix with just enough water to form a stiff dough that will not stick to your hands.
6. Wet the top 2 or 3 inches of the bread stick and form the dough over the end. Pat and press firmly around the end of the stick. Rotate the stick in its hole every 2 or 3 minutes until the bread is nicely browned all around.
7. When the bread is done, take the onion cups off the fire and scoop out the eggs onto your plate. Peel the outer burned layers of the onion off and discard. Cut up the onion and the eggs and melt the butter over all.
8. Remove the bread cup from the stick and fill with jelly.

UTENSILS NEEDED:

- 1 Bread Stick (The diameter of the small end of a ball bat, 24" long, peeled.)
- | ITEM: | AMOUNT: |
|-------------|--------------------------------------|
| Eggs | 2 |
| Onion | 2 large |
| Biscuit mix | 1 cup
(In a plastic bag.) |
| Jelly | 3 tablespoons
(In a plastic bag.) |
| Butter | ½ stick
(In a plastic bag.) |
| Kool Aid | 1 pkg./2 people |

LUNCH #8CNU

Poached Egg---Roast Onion---Damper Bread
Orange Segments---Drink---Butter---Jelly

READ TWICE BEFORE STARTING:

1. You will need a nice bed of coals for this one.
2. Cut onion in half lengthwise, remove the center 2 or 3 segments from each half, add 2 or 3 tablespoon of water to each and place on a bed of coals.
3. Cut the orange in half lengthwise and using a spoon, carefully remove the pulp. EAT IT. Clean down to the peel, but be careful the peel halves must be unbroken.
4. Mix the biscuit mix with just enough water to make a stiff dough that will not stick to your hands. Form the dough into 2 thin patties and place each on three leaves. Place on a bed of coals.
5. Put 2 or 3 tablespoons of water in each orange peel half and break an egg into each. Place each peel-half on a bed of coals.
6. When the leaves have burned away from around the bread---carefully turn each biscuit onto a second pile of three leaves and return to a fresh bed of coals. When the leaves have again burned away, remove the biscuits to your plate.
7. Remove the orange peel halves from the fire, drain off the water and place on your plate. Butter the eggs and biscuits and eat with jelly. Remove the burned outer layers from the onions and slice onto your plate and melt butter over them.

UTENSILS NEEDED:

- 12 Large Sweet Leaves (Taste)
2 Unbroken Orange peel halves.
- | ITEM: | AMOUNT: |
|-------------|--------------------------------------|
| Eggs | 2 |
| Orange | 1 |
| Onion | 1 Medium |
| Biscuit Mix | 1 cup
(In a plastic bag.) |
| Butter | ½ stick
(In a plastic bag.) |
| Jelly | 3 tablespoons
(In a plastic bag.) |
| Kool Aid | 1 pkg./2 people |

LUNCH #9CNU

Beef Flambo---Broiled Onion---Dampner Bread
 Butter---Jelly---Drink---Salt---Pepper

UTENSILS NEEDED:
 12 Large Sweet Leaves (Taste)

READ TWICE BEFORE STARTING:

1. Cut the onion in half lengthwise. Remove 2 or 3 of the small center sections, fill with water and place on a bed of coals.
2. Mix the biscuit mix with just enough water to make a stiff dough that will not stick to your hands.
3. Form the dough into 2 thin patties and place each on a pile of three leaves and place each on a bed of coals.
4. When the leaves have burned away from around the biscuits, turn each onto 3 more leaves and place on a fresh bed of coals.
5. Cut the meat into 1" cubes and drop directly onto the coals.
6. When the leaves have again burned away from around the biscuits, they are done. Remove everything from the fire---rescue the meat with a resue stick.

ITEM:	AMOUNT:
Stew Meat OR	
Round Strak	½ lb.
Onion	1 Medium
Biscuit Mix	1 cup (In a plastic bag.)
Butter	½ stick (In a plastic bag.)
Jelly	3 tablespoons (In a plastic bag.)
Kool Aid	1 pkg./2 people

LUNCH #10CNU

Meat Loaf a-la-On'Yon'---Baked Potatoe---Drink
 Orange Bread---Butter---Jelly---Salt---Pepper

UTENSILS NEEDED:
 None

READ TWICE BEFORE STARTING:

1. Rake back the edge of the fire and dig a small hole just big enough for the potatoe, place the potatoe in the hole, cover lightly and rake the fire back over the potatoe.
2. Cut the orange in half lengthwise and remove the pulp with a spoon and eat it. Be careful and do not break the orange skin.
3. Mix the biscuit mix with just enough water to make a stiff dough that will not stick to your hands. Divide the dough in half and place each piece in an orange peel half. Place the filled orange peel on a bed of coals.
4. Cut the onion in half lengthwise and remove the center sections---leave at least 3 layers of onion segments. Chop the center sections that you removed and add to the hamberger.
5. Form the meat into two balls and place one in each onion half. Place on a bed of coals.
6. After about 10 minutes turn the biscuit in the orange peel and the meat loaf in the onions.
7. In about 10 more minutes dig up the potatoe, remove the meat from the onion cups (peel off the outer burned layer of onion), and remove the orange bread from the peels.
8. Butter the bread and break open the potatoe and add salt, pepper and butter.

ITEM:	AMOUNT:
Hamburger	½ lb.
Onion	1 large
Potatoe	1 medium
Orange	1
Biscuit Mix	1 cup (In a plastic bag.)
Butter	½ stick (In a plastic bag.)
Jelly	3 tablespoons (In a plastic bag.)
Kool Aid	1 pkg./2 people

LUNCH #11CNU

Meat Loaf a-la-O'range'---Roast Corn---Drink
Orange Bread---Butter---Jelly---Salt---Pepper

UTENSILS NEEDED:
None

READ TWICE BEFORE STARTING:

1. Cut the oranges in half lengthwise, remove the pulp with a spoon and eat it. Be careful and do not break the skin of the orange.
2. Chop the onion and mix it with the hamburger meat. Make the hamburger into two meat balls and place one in each orange peel. Place on a bed of coals.
3. Mix the biscuit mix with just enough water to make a stiff dough that will not stick to your hands.
4. Divide the dough in half and place in the two orange peels. Place on a bed of coals and squeeze a little orange juice over the top of the biscuit.
5. Carefully pull back the corn husks and remove the silk. Replace the husks and wet the corn thoroughly. Place directly on the coals. Turn every 2 or 3 minutes.
6. After about 10 minutes turn the biscuits and the meat balls in the orange peels.
7. In about 10 minutes everything should be done. Remove to your plate. Husk the corn and butter well.

ITEM:	AMOUNT:
Hamburger	½ lb.
Oranges	2
Corn	1 or 2 ears (With the husks on.)
Onion	1 very small
Biscuit Mix	1 cup (In a plastic bag.)
Butter	½ stick (In a plastic bag.)
Jelly	3 tablespoons (In a plastic bag.)
Kool Aid	1 pkg./2 people

LUNCH #12CNU

Meat Loaf a-la-On'-Yon'---Roast Corn---Drink
Damper Bread---Butter---Jelly---Salt---Pepper

UTENSILS NEEDED:
12 Large Sweet Leaves (Tatse)

READ TWICE BEFORE STARTING:

1. Mix the biscuit mix with just enough water to form a stiff dough that will not stick to your hands.
2. Divide the dough in half and flatten into 2 thin patties. Place each on three leaves and put on a bed of coals.
3. Cut the onion in half lengthwise. Remove the center sections of each half, leaving at least 3 layers of onion sections.
4. Chop the onion centers and mix with the hamburger. Form into 2 meat balls and place each in an onion half. Place on a bed of coals.
5. Carefully pull back the corn husks and remove the silk. Replace the husks, wet thoroughly and place directly on the coals. Turn every 2 or 3 minutes.
6. When the leaves have burned away from around the biscuits, turn each onto 3 more leaves and place on a fresh bed of coals.
7. Turn the meat balls in the onion cups.
8. When the leaves have again burned away from around the biscuits, all should be done. Remove all to your plate. Peel off the burned layer of onion, butter and eat with the meat balls and roast corn.

ITEM:	AMOUNT:
Hamburger	½ lb.
Corn	1 or 2 ears (With husks on.)
Onion	1 Large
Biscuit Mix	1 cup (In a plastic bag.)
Butter	½ stick (In a plastic bag.)
Jelly	3 tablespoons (In a plastic bag.)
Kool Aid	1 pkg./2 people

SUPPER #1

Smothered Hamburgers with Vegetables---Biscuits
Mashed Potatoes---Butter---Drink---Cupcakes
Salt---Pepper

READ TWICE BEFORE STARTING:

1. Start biscuits.
2. Put water on to boil for mashed potatoes.
3. Make hamburger into patties about 2 inches in diameter. Put 1 tablespoon of shortening in each frying pan and heat. Fry hamburgers until brown on both sides.
4. Pour the UNDILUTED vegetable soup over the meat, half in each pan. Put back on the fire until soup is hot--STIR CONSTANTLY.
5. Prepare the mashed potatoes according to the directions on the package.
6. Make the fruit drink.

SUPPER #2

Hamburger Steaks---Mashed Potatoes---Carrots
Cole Slaw---Biscuits---Bread---Butter
Drink---Salt---Pepper---Apples

READ TWICE BEFORE STARTING:

1. Start the biscuits.
2. Put water on to boil for mashed potatoes.
3. Cut cabbage into eights, cut out the hard center and chop as fine as possible. Add salad dressing a little at a time to make a smooth mixture. Add $\frac{1}{2}$ teaspoon of salt, 4 tablespoons of sugar and a pinch of pepper. Mix well.
4. Make hamburger into 3 inch patties.
5. Heat frying pans and add 1 tablespoon shortening to EACH. Fry patties until they are browned on both sides. Put in a pot close to fire to keep warm.
6. Put carrots into a pot and heat---they are already cooked.
7. Prepare the potatoes according to the directions on the package.
8. To make the gravy---add about 2 cups of water to the meat juices in each frying pan and bring to a boil. Put 4 tablespoons of cold water in a cup and slowly add 4 tablespoons of bisquick and stir to form a smooth paste.
9. Remove frying pan from the fire and slowly add the flour-paste---stirring constantly. Return to the fire and simmer for 5-10 minutes---stirring constantly.

UTENSILS NEEDED:

2 Pots

2 Frying Pans

OR 1 large Dutch Oven

ITEM:	AMOUNT:
Hamburger	1 lb./4 people
Vegetable Soup	3 cans/lb. of meat
Potatoes, Instant	1 16 oz. pkg.
Biscuit Mix	1 small box
Drink, Winter	1 qt. milk/4 people
Summer	2 qt. Pkg./4 people
Cup Cakes	2/person
Bread	1 small

UTENSILS NEEDED:

4 Pots

2 Frying Pans

ITEM:	AMOUNT:
Hamburger	1 lb./4 people
Carrots	1 can/6 people
Potatoes, Instant	1 16 oz box
Cabbage	1 small head
Biscuit Mix	1 small box
Drink, Winter	1 qt. milk/4 people
Summer	2 qt. pkg./4 people
Apples	1/person
Bread	1 small loaf
Salad Dressing	1 8 oz. bottle

SUPPER #3

Spaghetti & Meat Balls---Slaw
 Biscuits---Bread---Butter
 Drink---Pudding---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Prepare the pudding according to package directions and place in ice chest to cool.
2. Start biscuits.
3. Peel onions and chop fine, add to the hamburger meat and mix thoroughly. Form the meat into small balls---about the size of the end joint of your thumb.
4. Put on a large pot of water to boil for spaghetti.
5. Put 2 tablespoons of shortening in each fry pan and heat. Put half of the meat balls in each pan and brown on all sides. When brown, pour in the tomatoes and the tomatoe soup---pour half in each fry pan. Add 1 tablespoon of sugar and $\frac{1}{2}$ teaspoon of salt to each each pan and cook slowly---stir constantly.
6. When the water (step 4) is boiling FURIOUSLY, break the spaghetti into pieces about 3 or 4 inches long and place in the boiling water. Keep the pot boiling and cook vigorously for about 10 minutes---taste a small piece to see if it is done.
7. Scrape the carrots and grate (use your potatoe peeler). Cut the cabbage into eighths, cut out the hard center and grate (potatoe peeler). Mix carrots, cabbage and 1 cup of salad dressing---add a table- spoon of sugar and mix thoroughly.
8. When the spaghetti is done, carefully pour off the water and immediately pour in the spaghetti sauce and meat balls and mix thoroughly.

SUPPER #4

Baked Beans---Wieners---Mashed Potatoes---Gravy
 Biscuits---Butter---Bread---Drink---Pudding

READ TWICE BEFORE STARTING:

1. Prepare the pudding according to package directions and place in the ice chest to cool.
2. Start biscuits.
3. Put water on to boil for mashed potatoes and gravy..
4. Put wieners in a pot, cover with water, bring to a boil and simmer 5 minutes.
5. Put baked beans in a pot and hang high over a fire and heat carefully. (THEY ARE ALREADY COOKED, SO YOU ONLY NEED TO HEAT THEM.)
6. When the beans are hot, drain the water from the wieners and add them to the beans. Stir together carefully and gently.
7. Prepare the mashed potatoes according to the package directions.
8. Prepare the gravy according to package directions.

UTENSILS NEEDED:

4 pots
 2 Fry Pans OR
 1 Large Dutch Oven

ITEM:	AMOUNT:
Spaghetti	1 lb./6 people
Hamburger	1 lb./4 people
Onions	1 small/4 people
Tomatoes	1-1 lb.can/lb. of spaghetti
Tomatoe soup	1 can/ lb. of spaghetti
Carrots	1 small bunch
Cabbage	1 small head
Salad Dressing	1 8 oz. jar
Bisquick	1 small box
Pudding,	
INSTANT	1 box/4 people
Drink, Winter	1 qt. milk/4 peopl
Summer	2 qt.pkg./4 people
Bread	1 small

UTENSILS NEEDED:

4 pots

ITEM:	AMOUNT:
Weiners	2/person
Baked Beans	1 1-lb.can/2 peopl
Potatoes,	
Instant	1 16 oz. box
Bisquick	1 small box
Pudding,	
Instant	1 box/4people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Gravy Mix	1 pkg./4 people
Bread	1 small

SUPPER #5

Quick Stew---Biscuits---Drink
Bread---Butter---Salt
Pepper---Apple Betty

READ TWICE BEFORE STARTING:

1. Put a layer of corn flakes in small pot, cover with a layer of apple sauce and sprinkle with sugar. Continue with these layers until the apple sauce is gone, finishing with corn flakes. Put in ice chest to cool.
2. Start biscuits.
3. Make hamburger into 1 inch balls---about the size of the end-joint of your thumb.
4. Peel and chop the onions. Melt 2 tablespoons of shortening in a fry pan and add the onions and brown. Then add the meat balls and brown them.
5. Put potatoes, carrots and peas into large pot (hold back about half of the juice. Add the meat balls and onion. Mix well. Add just enough of the reserved juices to ALMOST cover the mixture.
6. Place over a slow fire and heat to boiling. Simmer for about 15 minutes. Add 1 tablaspoon of salt and pepper to taste. Stir often.

SUPPER #6

Salmon Cakes---Green Beans---Mashed Potatoes
Biscuits---Butter---Bread
Drink---Salt---Pepper---Cookies

READ TWICE BEFORE STARTING:

1. Put water on to boil for potatoes.
2. Start biscuits.
3. Put salmon and its juices into a small pot and add about $\frac{1}{2}$ a boz of corn flakes, one raw egg and a finely chopped onion for each 2 cans of salmon.
4. Mix well and add water a little at a time until the mixture is FIRM AND HOLDS TOGETHER IN A BALL. Set aside for 10 minutes.
5. Open the beans and put on a warming fire---they are already cooked and only need to be heated.
6. Prepare the mashed potatoes according to package directions.
7. Press salmon mixture firmly into cakes about the size of a cut biscuit. Heat both fry pans and add 1 tablespoon of shortening to each. WHEN GREASE IS HOT, add the salmon cakes and fry about 5 minutes on a side---until lightly browned. (The salmon is already cooked, so it doesn't take long.) Add more shortening as the pans get dry. Do not try to cook too many cakes at a time.

UTENSILS NEEDED:

3 Pots
1 Fry Pan
OR 1 Large Dutch Oven

ITEM:	AMOUNT:
Hamburger	1 lb./4 people
Onion	1/4 people
Carrots	1 1-lb.Can/8 peopl
Peas	1 1-lb.Can/8 peopl
Corn	1 1-lb.Can/8 peopl
Potatoes	2 1-lb.Can/8 peopl
Biscuit Mix	1 small box
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Apple Sauce	1 1-lb.Can/8 peopl
Corn Flakes	1 8 oz. box
Bread	1 small loaf

UTENSILS NEEDED:

4 Pots
2 Fry Pans

ITEM:	AMOUNT:
Salmon	1 1-lb.can/4 peop
Corn Flakes	1 8 oz.box
Eggs	1/can of salmon
Onion	1 small/can salmo
Green Beans	1 1-lb.can/6 peop
Potatoes,	
Instant	1 16 oz. pkg.
Biscuit Mix	1 small box
Cookies	1 large pkg.
Bread	1 small loaf
Drink, Winter	1 qt.milk/4 peopl
Summer	2 qt.pkg./4 peopl

SUPPER #7

Meatball Stew---Biscuits---Drink
 Bread---Butter---Pudding
 Salt---Pepper

READ TWICE BEFORE STARTING:

1. Prepare pudding according to directions on the package. Place in your ice chest to cool.
 2. Make hamburger into 1 inch balls---about the size of the end joint of your thumb.
 3. Melt 2 tablespoons of shortening in large pot (OR better in large dutch oven) and add the meat balls. Brown the meat balls on all sides. When completely browned, barely cover with water and simmer for 10 minutes.
 4. Chop the onions, slice the carrots (very thin) and cut the potatoes into small chunks. Add to the pot (or Dutch Oven) with the meat balls. Add just enough water to barely cover everything. Stir and mix well.
 5. Immediately start your biscuits.
 6. Simmer the stew until the carrots are tender.
- TASTE ONE. It will take about one hour to cook.

UTENSILS NEEDED:

2 Pots
 OR 1 Pot
 1 Dutch Oven

ITEM:	AMOUNT:
Hamburger	1 lb./4 people
Onions	1 large/4 people
Carrots	1/2 people
Potatoes	1/person
Biscuit Mix	1 small box
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Pudding,	
Instant	1 box/4 people
Bread	1 small loaf

SUPPER #8

Chicken Stew---Rice---Biscuits
 Bread---Butter---Drink---Salt---Pepper
 Sliced Peaches---Cookies

READ TWICE BEFORE STARTING:

1. Put water on to boil for the rice.
2. Peel and chop the onions, break the celery apart and chop, slice the cabbage very thin (use your potatoe peeler)---be sure to remove the hard center.
3. Start the biscuits.
4. Melt a tablespoon of shortening in each fry pan (OR BETTER in the large Dutch Oven) and add half of the chicken to each pan and break up. Brown the chicken lightly.
5. Add ½ teaspoon of salt, 1 cup of water, 4 table-
spoons of steak sauce, half of the onions, half of the celery and half of the cabbage to each fry pan. (Or put it all in the Dutch Oven.)
6. Simmer over a low fire for 45 minutes. (CAUTION: IF THE SAUCE COOKS AWAY---add another cup of water and stir.)
7. Prepare the rice according to the directions on the package.
8. Serve the stew over the rice.

UTENSILS NEEDED:

2 Pots & 2 Fry Pans
 OR 2 Pots & 1 Dutch Oven

ITEM:	AMOUNT:
Chicken, boned	1 5 oz.can/2 people
Onions	1 large/6 people
Celery	1 small bunch
Cabbage	1 small head
Rice,Instant	1 small box
Worchestershire	
Steak Sauce	1 small bottle
Biscuit Mix	1 small box
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Peaches,Sliced	1 1-lb.can/8 people
Cookies	1 large package
Bread	1 small loaf

SUPPER #9

Chili---Hot Dogs---Fritos---Buns
 Catsup---Drink---Cheese Cake
 Salt---Pepper

READ TWICE BEFORE STARTING:

1. Prepare the cheese cake according to the directions on the package. Put in the ice chest to cool.
2. Put wieners in a pot and just cover with water. Heat to boiling and simmer for 5 minutes.
3. At the same time that you put on the wieners put the chili in a pot (or Dutch Oven) and hang over a fire. Heat to a simmer---CAUTION---STIR CONSTANTLY or it will burn and stick. NOTE---the chili is already cooked it is only necessary to heat it throughly.
4. When the chili is hot all is ready to eat.

UTENSILS NEEDED:

2 Pots OR 1 Pot & 1 Dutch Oven
 1 Fry Pan

ITEM:	AMOUNT:
Chili w/beans	1 1-lb.can/2 people
Wieners	2/person
Fritos	1 11 oz. pkg.
Hot Dog Buns	2/person
Catsup	1 small bottle
Cheese Cake	1 pkg./8 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #10

Sloppy Joe---Potatoe Chips---Buns
 Tomatoes & Lettuce Salad
 Strawberry Shortcake---Drink

READ TWICE BEFORE STARTING:

1. Peel and chop onions fine, add to hamburger meat and mix well.
2. Divide meat mixture equally between the two fry pans (OR BETTER use the large Dutch Oven) and fry until completely browned. Stir and turn often until the meat is completely broken-up.
3. Add the Bar-B-Q sauce to the browned meat---divide equally between the pans.
4. Add 1 teaspoon of salt and a pinch of pepper to each pan and simmer for 10 minutes. Stir constantly or the mixture will burn and stick.
5. Mix the strawberry preserves with an equal amount of cold water.
6. Slice the pound cake---1 slice per person.
7. Slice the tomatoes and separate the lettuce and put all on the table.
8. To serve the shortcake, spoon 1 or 2 tablespoons full of the strawberry preserve mixture over the slice of pound cake.

UTENSILS NEEDED:

1 Pot
 2 Fry Pans OR 1 Large Dutch Oven

ITEM:	AMOUNT:
Hamburger	1 lb./4 people
Onion	1 medium/lb. meat
Bar-B-Q Sauce	1 bot./lb.meat
Hamburger Buns	2/person
Potatoe Chips	1 10 oz./person
Tomatoes	2 lb./8 people
Lettuce	1 small head
Pound Cake	1 16 oz./8 people
Strawberry Preserves	1 8 oz. bot./8 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #11P

Instant Stew---Biscuits---Butter
Bread---Drink---Cheese Cake---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Prepare cheese cake according to the directions on the package---use the large skillet for the pie plate. Place in your ice chest to cool.
2. Start biscuits.
3. Open all the cans of vegetable and pour the juice into a pot and save. Pour the vegetables into the large pot (OR BETTER the large dutch oven) and add the meat and gravy. Mix well. Add just enough of the reserved vegetable juices to almost cover the stew mixture.
4. Hang over the fire and heat. Simmer for about 10 minutes. Everything is already cooked so it really only needs to be heated through. (IF you used your Dutch Oven, place it over a nice bed of coals and place only a few coals on the lid.)

UTENSILS NEEDED:

1 Fry Pan
2 Pots or 1 Pot & 1 Dutch Oven
or 2 #10 tin cans

ITEM:	AMOUNT:
Beef & Gravy,	
Canned slices	1 13 oz.can/3 people
Potatoes	2 1 lb.can/8 people
Carrots	1 1 lb.can/8 people
Corn	1 1 lb.can/8 people
Peas	2 1 lb.can/8 people
Biscuit Mix	1 Small box
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Cheese Cake	1 pkg./8 people

(You will need milk and butter for the crust.)

SUPPER #12

Spaghetti---Meat Sauce---French Bread
Tomatoes---Lettuce---Drink---Butter---Biscuits
Chocolate Pie

READ TWICE BEFORE STARTING:

1. Prepare the pie crust according to the directions on the package. Prepare the instant chocolate pudding according to the directions on the package and pour into the prepared crust. Put in the ice chest to cool.
2. Put on a large pot of water to boil for the spaghetti.
3. Start the biscuits.
4. Open the cans of meat sauce from the spaghetti packages and the cans of sloppy joe mix. Pour both into a small pot. Put over a slow fire and heat carefully. STIR CONSTANTLY or it will burn and stick.
5. Wrap the french bread in foil and place next to fire on a FEW coals to heat. Turn Often.
6. Break lettuce apart and slice the tomatoes and place on the table along with the salad dressing.
7. When the water (STEP 2) is boiling furiously break-up the spaghetti and add it to the boiling water. KEEP THE POT BOILING and cook vigorously for 10-12 minutes, until done. Taste a small piece.
8. When the spaghetti is done, carefully pour off the water and immediately add the hot meat sauce. Mix throughly.

UTENSILS NEEDED:

3 Pots
1 Fry Pan

ITEM:	AMOUNT:
Spaghetti and Meat Sauce (Kraft or Boy- ar-Dee)	1 pkg./4 people
Sloppy Joe Meat Mix	1 can/4 people
Tomatoes	1 lb./4 people
Lettuce	1 head
French Dressing	1 small bottle
Instant Chocolate Pudding	1 pkg./4 people
Graham Cracker Pie Crust Mix	1 Pkg.
French Bread OR Patio Bread	1 loaf/8 people
Biscuit Mix	1 small box
Butter	1/2 lb.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #13

Chicken and Gravy---Mashed Potatoes---Biscuits
Bread---Butter---Drink---Salt---Pepper
Cobbler

READ TWICE BEFORE STARTING:

1. Put large pot of water on to boil for mashed potatoes.
2. Start biscuits.
3. Open chicken and place in a large pot. Add $\frac{1}{2}$ can of water per can of chicken. Heat to a simmer---the chicken is already cooked and only needs to be heated.
4. Open and pour the fruit cocktail into the Dutch Oven. Add two teaspoons of cinnamon, $\frac{1}{2}$ lb. of butter cut in small hunks and sprinkle with about $\frac{1}{2}$ cup of sugar.
5. Mix 2 cups of biscuit mix and drop by teaspoons full on the top of the fruit cocktail.
6. Put the Oven on a shovelfull of coals and pile coals on top. The cobbler should be done in about 25-30 minutes.
7. Prepare the mashed potatoes according to the directions on the package.
8. SLOWLY add 1 cup of water to $\frac{1}{2}$ cup of biscuit mix and stir to make a smooth paste without lumps. SLOWLY stir the paste into the pot of chicken and simmer until the gravy begins to thicken.
9. When the chicken gravy is hot and bubbly, place all on the table.

UTENSILS NEEDED:

3 Pots
1 Dutch Oven

ITEM:	AMOUNT:
Chicken, boned	1 5 oz.can/2 peop
Mashed Potatoes	
Instant	1 16 oz.box
Biscuit Mix	1 small box
Fruit Cocktail	4 1 lb. cans
Cinnamon	1 smallest box
Butter	$\frac{1}{2}$ lb.
Drink, Winter	1 qt.milk/4 peopl
Summer	2 qt.pkg./4 peopl

SUPPER #14 OR LUNCH #C-1

Hamburger Stew a-la-foil---Salt---Pepper
Cookies---Drink---Bread---Butter

READ TWICE BEFORE STARTING:

1. Cut 1 piece of foil for each person---12" X 30" ---and fold in half (12" X 15").
2. Peel the potatoes, carrots and onions.
3. Form the hamburger into equal sized patties ($\frac{1}{2}$ lb. each)---1 pattie per person.
4. Place the doubled foil on a flat surface and put the hamburger pattie in the center.
5. Slice 1 whole potatoe, 1 whole carrot and 1 large slice of onion on top of the meat. Slice the vegetables thin---they will cook much faster.
6. Salt and pepper lightly and sprinkle 1 table-
spoon of water over everything.
7. Seal the foil packets and place directly on a bed of hot coals. Turn every 5 minutes. Everything should be done in about 20 minutes. CHECK---care-
fully open one packet, if the carrots are not soft reseal and cook for 5 or 10 minutes longer.

UTENSILS NEEDED:

1 #10 Can
1 Large Roll of Foil

ITEM:	AMOUNT:
Hamburger	$\frac{1}{2}$ lb./person
Potatoes	1/person
Carrots	1/person
Onions	1/4 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Cookies	1 large pkg.
Butter	$\frac{1}{2}$ lb.
Bread	2 slices/person

SUPPER #15

Mashed Potatoes---Hamburger Gravy---Peas
 Biscuits---Butter---Bread---Corn---Drink
 Salt---Pepper---Cheese Cake

READ TWICE BEFORE STARTING:

1. Prepare the cheese cake according to the directions on the package. Place in the ice chest to cool.
2. Put a pot of water on to boil for potatoes.
3. Start biscuits.
4. Melt two tablespoons of shortening in the Dutch Oven. Crumble the hamburger meat into the Oven and fry until the meat is well browned.
5. While the meat is frying put the corn in a small pot over the fire to heat---it is already cooked and only needs to be heated.
6. When the meat is browned---open the peas and soup and pour both over the meat in the oven. Add only about half of the water that the soup calls for---USE THE LIQUID FROM THE PEAS AS PART OF THE SOUP WATER.
7. Continue to heat the hamburger mixture and simmer for 2 or 3 minutes---STIR CONSTANTLY OR IT WILL STICK AND BURN.
8. Prepare the potatoes according to the directions on the package.

UTENSILS NEEDED:

3 Pots
 1 Dutch Oven
 1 Large Fry Pan

ITEM:	AMOUNT:
Hamburger	1 lb./8 people
Cream of Mushroom Soup	3 cans/8 people
Peas	1 can/8 people
Corn	2 cans/8 people
Biscuit Mix	1 small box
Butter	½ lb.
Instant Mashed Potatoes	1 16 oz. box
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Cheese Cake	1 pkg./8 people

SUPPER #16

Fried Chicken---Mashed Potatoes---Peas---Carrots
 Biscuits---Drink---Cake---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Put on a pot of water to boil for potatoes.
2. Cut one piece of foil 12" X 36" for each person. Then fold the foil in half to make a piece 12" X 18".
3. Put a tablespoon of butter in the center of each piece of foil.
4. Place 2 pieces of chicken (2 legs or a leg and a thigh) on top of the butter. Salt and pepper lightly.
5. Seal the foil tightly---BE CAREFUL---do not punch a hole in the foil.
6. Place the chicken packets on a bed of coals and cook about 30 minutes---turn every 5 minutes. CHECK one packet to see if the chicken is done by opening carefully and twisting the bone. The chicken is done if the bone is loose in the meat. If not done put back on the fire for ten more minutes and then check again.
7. Start the biscuits at the same time as the chicken.
8. While the chicken is cooking, open the peas and carrots, put in separate pots and heat.
9. Prepare the mashed potatoes according to package directions.

UTENSILS NEEDED:

1 Large Roll of Foil
 2 Pots

ITEM:	AMOUNT:
Chicken	2 legs OR 1 leg and 1 thigh/person
Instant Mashed Potatoes	1 16 oz. box
Peas	1 can/4 people
Carrots	1 can/8 people
Biscuits Mix	1 small box
Cake	1 16 oz./8 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #17

Beef Stew---Biscuits---Butter
Tossed Salad---French Dressing
Pear Halves---Drink---Bread

UTENSILS NEEDED:

1 pot
1 Dutch Oven

READ TWICE BEFORE STARTING:

1. Start the biscuits.
2. Open can of stew and put in a large pot. Hang over the fire and heat carefully. Stir constantly or it will stick and burn
3. Shred the lettuce and slice the tomatoes. Place the lettuce, tomatoes, butter, french dressing and drink on the table.
4. Open pears and place on the table for desert.

ITEM:	AMOUNT:
Beef Stew	1 1 lb. can/2 peop
Biscuit mix	1 small box
Butter	½ lb.
Lettuce	1 head
Tomatoes	1 lb./8 people
French Dressing	1 small bottle
Pear Halves	1 can/4 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #18

Wieners and Kraut---Buns
Onions---Catsup---Mustard
Cookies---Drink

UTENSILS NEEDED:

2 Pots

READ TWICE BEFORE STARTING:

1. Open kraut and put in a pot over the fire to heat.
2. Put wieners in a pot, cover with water, bring to a boil and simmer for about 5 minutes.
3. Wrap the buns in foil and place next to the fire to warm.
4. Chop the onions and put on the table.
5. When the wieners and kraut have simmered for about five minutes put all on the table.

ITEM:	AMOUNT:
Wieners	3/person
Buns	3/person
Sour Kraut	1 lb./4 people
Onions	1 medium/person
Catsup	1 small
Mustard	1 small
Cookies	1 large pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #19 OR LUNCH #C-2

Taco---Fritos---Tomatoes---Lettuce
Cheese---Onions---Drink
Chili (OMIT if used as a lunch.)

UTENSILS NEEDED:

1 Fry Pan
1 Pot

READ TWICE BEFORE STARTING:

1. Put taco shells in foil close to the fire to heat.
2. Open cans of taco filling and put in frying pan and put over a low fire and heat carefully.
3. If supper---open chili and put in a pot over a low fire and heat carefully. It will burn and stick.
4. While taco filling and chili are heating; chop the onions, tomatoes and lettuce. Place the chopped vegetables and the grated cheese on the table---they are to be used as toppings for the tacos. A taco is a Mexican version of a hamburger.

ITEM:	AMOUNT:
Taco Shells (Presoaked & Folded)	2/person
Taco Filling	1 can/2 people
Chili (Supper)	1 1 lb.can/2 people
Tomatoes	1 lb./4 people
Lettuce	1 small head
Onions	1 med./4 people
Cheese, Grated Cheddar	4 oz./4 people
Fritos	1 10 oz. pkg.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #20 OR LUNCH #C-3

Hamburgers---Potatoe Chips---Lettuce---Tomatoes
 Catsup---Mustard---Pickles---Onions---Drink
 Baked Beans---Cake (OMIT beans and cake if lunch.)

UTENSILS NEEDED:

1 Pot
 2 Fry Pans

READ TWICE BEFORE STARTING:

1. If supper---open beans and place in a large pot over the fire to heat. Heat carefully or they will burn and stick.
2. Shape the hamburger meat into THIN patties---6 per pound---and fry. Use both frying pans.
3. Slice the tomatoes thin and chop the onions.
4. Put all the hamburger toppings on the table.
5. If supper---slice the cake; 1 slice per person.

ITEM:	AMOUNT:
Hamburger	1 lb./3 people
Buns	2/person
Potatoes Chips	1 10 oz.pkg.
Baked Beans	
(Supper)	1 1 lb.can/3 people
Tomatoes	1 lb./4 people
Lettuce	1 head
Catsup	1 small
Mustard	1 small
Pickles,Chips	1 small
Onions	1 med./4 people
Cake (Supper)	1 16 oz./8 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #21

Hamburger A-la-Creeping Chef---Hash Browns
 Biscuits---Butter---Salad
 Cake---Drink---Salt---Pepper

UTENSILS NEEDED:

1 Large roll of foil
 2 Pots
 1 Dutch Oven

READ TWICE BEFORE STARTING:

1. Start potatoes---read package directions---they will probably have to be soaked in hot water. Start heating the water if needed.
2. Start the biscuits.
3. Cut 1 piece of foil 12" X 32" for each person and fold to 12" X 16".
4. Make secret hamburger mix by placing all of the following ingredients in a pot:
 - a) The hamburger meat, b) 1 tablespoon of horseradish/ lb. of meat, c) ½ teaspoon of mustard/ lb. of meat, d) 1 teaspoon of salt/ lb. of meat, e) a pinch of pepper/ lb. of meat, f) ½ cup of finely chopped onion/ lb. of meat and g) ½ cup of finely chopped green pepper/ lb. of meat.

ITEM:	AMOUNT:
Hamburger	1 lb./4 people
Potatoes, Hash Brown	
Dehydrated	1 16 oz. box
Biscuit Mix	1 small box
Butter	½ lb.
Apples	1/4 people
Raisins	1 1 lb. box
Salad Dressing	8 oz. bottle
Cake	1 16 oz./8 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people
Horseradish	1 small
Mustard	1 small
Onion	1/2 lb. meat
Pepper, green	1/2 lb. meat

- MIX all of the above thoroughly and form into thick patties---4 patties/ lb. of meat (at least one per person). The patties should be at least 1" thick.
5. Place each pattie in the center of a piece of the folded foil and put a pat of butter on top.
 6. Seal the foil tightly and place on a bed of coals. Turn in about 10 minutes---They should be done in about 20-25 minutes.
 7. Fry the hash browns.
 8. Core and chop the apples and mix with the raisins. Add just enough salad dressing to make a smooth mixture.
 9. Cut the cake---1 slice per person.

SUPPER #22

Corned Beef & Cabbage---Soup
 Biscuits---Butter---Drink
 Ginger Bread---Apple Sauce

UTENSILS NEEDED:
 2 pots.

READ TWICE BEFORE STARTING:

1. Put on a pot of water to boil for the soup.
2. Start the biscuits.
3. Cut the cabbage into small pieces---be sure to cut out the hard core, it is bitter. Put it in a pot and cover with water, put over a fire and boil for about 20 minutes (or until tender).
4. Open the cans of corned beef and cut into 1" cubes.
5. Put the meat in the cabbage pot and simmer for about 10 minutes more. Drain and put on the table.
6. When ready to eat, pour the boiling water over the soup in each cup.
7. Serve the apple sauce with the ginger bread for desert.

ITEM:	AMOUNT:
Corned Beef	1 can/4 people
Cabbage	1 head/ 8 people
Cup-O-Soup	1 pkg./person
Biscuit Mix	1 small box
Butter	½ lb.
Ginger Bread	1 16 oz./8 people
Apple Sauce	1 16 oz./8 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #23

Hamburger & Pasta Camp Stew---Biscuits
 Bread---Butter---Drink
 Chocolate Pie

UTENSILS NEEDED:
 1 Large Dutch Oven
 1 Fry Pan
 1 Pot

READ TWICE BEFORE STARTING:

1. Prepare graham cracker crust according to directions on the package and put in large frying pan. Prepare the chocolate pudding according to the directions on the package and pour into the prepared crust. Place in the ice chest to cool.
2. Start the biscuits.
3. Put the Dutch Oven on a good bed of coals and melt a tablespoon of shortening in it.
4. Crumble the hamburger into the oven and brown. When the meat is browned add ½ cup of chopped onion per pound of meat, 1 cup of thinly sliced carrots per pound of meat, ½ cup of chopped celery per pound of meat and simmer until the onion is soft.
5. Add one 7½ oz. package of macaroni for each two pounds of meat and one 1 lb. can of whole tomatoes per package of macaroni. Add 2 tablespoons of salt and 2 or 3 pinches of pepper.
6. Put the lid on the Oven and simmer until the macaroni is tender---TASTE IT.
7. Clean and cut up the rest of the celery and carrots to eat as a salad.

ITEM:	AMOUNT:
Macaroni, Small	7½ oz.pkg/8 people
Hamburger	1 lb./4 people
Onion	1/8 people
Celery	1 small
Carrots	1 package
Tomatoes, Whole	
Canned	1 16 oz.can/8 peop
Biscuit Mix	1 small box
Bread	1 small loaf
Chocolate Pudding,	
Instant	1 pkg./4 people
Graham Cracker	
Crumb Crust Mix	1 pkg.
Butter	½ lb.
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #24P

Stew---Green Salad---Pickles
Bread---Butter---Drink
Pudding

UTENSILS NEEDED:
5 #10 Cans

READ TWICE BEFORE STARTING:

1. Cut meat into 1" cubes and remove the excess fat. Rub with flour and split between two #10 cans. Brown the meat in a little fat. Cover with water and bring to a boil. Move the cans to a part of the fire where the meat can simmer slowly for about an hour. Stir often and add a little more water as it evaporates.
2. Peel and dice the potatoes, carrots and onion (cut all the vegetables into pieces about the size of lima beans).
3. About 20-30 minutes before the meat is done, add the diced vegetables to the simmering meat (divide equally between the two pots). Add salt and pepper and cover again with water and continue simmering until the vegetables are done---TASTE A CARROT.
4. Chop-up the lettuce and place in a #10 can and add 1/2 cup of pickle juice and a couple of chopped pickles. Stir and serve.
5. Prepare the pudding (in a #10 can) according to the directions on the package.

ITEM:	AMOUNT:
Stew Meat	1/2 lb./person
Potatoes	1/person
Carrots	1/person
Onions	1 small/person
Lettuce	1 head
Pickles, sweet	1 small jar
Vanilla Pudding,	
Instant	1 pkg./4 people
Bread	1 large loaf
Butter	1/2 lb.
Drink, Winter	1 qt.pkg.milk/4 pe
Summer	2 qt.pkg./4 people

SUPPER #25P

Stew---Biscuits---Butter
Raisins---Fig Bars---Drink

UTENSILS NEEDED:
4 #10 cans

4 pieces of foil 36 inches long.

ITEM:	AMOUNT:
Potatoes	1/person
Carrots	1/person
Onions	1 small/person
Beef & Gravy	1 can/4 people
Biscuit Mix	1 small box
Raisins	1 Ind. Pkg./person
Fig Bars	1 pkg.
Drink, Winter	1 qt.pkg.milk/4 pe.
Summer	2 qt. pkg./4 peopl.

READ TWICE BEFORE STARTING:

1. Peel and dice the potatoes, carrots and onion (cut in pieces about the size of a lima bean). Place the vegetables in a #10 can, cover with water and bring to a boil. Simmer until the vegetables are tender---20-30 minutes---TASTE A CARROT.
2. At the same time that the vegetables are put on to boil, start the foil biscuits. Make two packages and cook for about 10-15 minutes per side.
3. Open the cans of beef and gravy and put in a #10 can and heat carefully. (Stir constantly or the gravy will stick and burn.)
4. Mix the drink (milk or fruit drink) in a #10 can.
5. To serve---pour the water off the vegetables and mix the meat and gravy into them. OR spoon the vegetables onto your plate and add a spoonfull of the meat and gravy.

Chicken Hawaii---Bread (Biscuits)
 (Lettuce and Tomatoe Salad)---(French Dressing)
 Cookies---(Cake)---Drink

UTENSILS NEEDED:
 1 FULL Roll of Foil
 1 #10 can

READ TWICE BEFORE STARTING:

1. Cut foil into 12 inch by 30 inch pieces---one piece for each person. Fold each piece into a 12" by 15" piece.
2. Open peas and pineapple. Drain ALL liquid---save the pineapple juice.
3. Start the biscuits.
4. In the center of each piece of foil place the following---in the order given: 1 tablespoon of butter, 2 chicken legs, 1 slice of pineapple, $\frac{1}{2}$ can of peas and 1 tablespoon of pineapple juice.
5. Seal the foil packets with a double fold.
6. Place each packet on a bed of hot coals and turn every 3 to 5 minutes.
7. Everything should be done in about 45 minutes. (OPEN ONE PACKET and check---when the chicken is done it should come away from the bone easily.
8. While the chicken is cooking, slice the tomatoes and shred the lettuce and place on the table to serve as a salad.
9. Slice the cake---one slice per person.

ITEM:	AMOUNT:
Chicken	2 legs/person
Bread (Lunch)	2 slices/person
OR	
Biscuit Mix	
(Supper)	1 small box
Cookies(Lunch)	1 pkg.
OR	
Cake (Supper)	1 16 oz./8 people
French Dressing	
(Supper)	1 8 oz. bottle
Lettuce	1 head
Tomatoes	1 lb./4 people
Peas	1 can/4 people
Pineapple	1 lg.can/8 people
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

SUPPER #27 OR LUNCH #C-5

Ham Hawii---Buns (Biscuits & Butter)
 Lettuce---Tomatoes---(French Dressing)
 (Cake)---Drink

UTENSILS NEEDED:
 1 FULL Roll of Foil
 1 #10 can

READ TWICE BEFORE STARTING:

1. Cut foil into 12 inch by 30 inch pieces---one piece per person.
2. Start the biscuits.
3. Open the peas and pineapple and drain ALL the juices. Open the spam and cut each can into 8 slices.
4. In the center of each piece of foil, place the following in the order given. Two slices of spam, spread a LITTLE mustard on the spam, stick one or two cloves in each slice of spam, place a slice of pineapple on top of spam and pour $\frac{1}{2}$ can of peas over the top of everything.
5. Seal the foil packets with a double fold.
6. Place each packet on a bed of hot coals and turn every 5 minutes.
7. Since the spam is already cooked, everything should be done in 15-20 minutes.
8. Slice the tomatoes, shred the lettuce and place on the table.
9. Slice the cake---one slice per person.

ITEM:	AMOUNT:
Spam	1 large/4 people
Buns (Lunch)	2/person
OR	
Biscuit Mix	
(Supper)	1 small box
Cake (Supper)	1 16 oz./8 people
French Dressing	
(Supper)	1 8 oz. bottle
Lettuce	1 head
Tomatoes	1 lb./4 people
Peas	1 can/4 people
Pineapple	1 lg.can/8 people
Cloves	1 small box
Mustard	1 small
Drink, Winter	1 qt.milk/4 people
Summer	2 qt.pkg./4 people

BIS #1

T-89 Pioneer Drop Biscuits (Dutch Oven)

UTENSILS NEEDED:
1 12" Dutch Oven

READ TWICE BEFORE STARTING:

1. Lightly grease the Dutch Oven and pre-heat.
2. Mix all dry ingredients together---use a fork, it will get a little air into the flour and make the biscuits fluffier.
3. Add the oil and mix. Add between $\frac{1}{2}$ and $\frac{1}{2}$ cup of water and mix---then add water a little at a time until the dough is nice and thick. It should not fall off a spoon when held up-side-down.
4. Quickly drop the dough directly into the Oven--close together---by heaping tablespoons full (push off the spoon with your finger or another spoon.
5. Put the oven on about 8 or 9 briquets with 10 or 11 on the lid.
6. Check in 5 minutes---they should be slightly tan and well risen. They should be done in about 15 minutes. NOTE: YOU CAN SUBSTITUTE 2 cups of self rising flour for the dry ingredients; simply add the shortening and water. OR YOU CAN USE two cups of Bisquick and add water only. YOU CAN MIX ALL THE DRY INGREDIENTS WITH THE SHORTENING AT HOME AND PUT IN A PLASTIC BAG---AT CAMP SIMPLY ADD THE WATER.

ITEM:	AMOUNT:
Flour	2 cups/12 biscuits
Baking powder	4 teaspoons
Salt	$\frac{1}{2}$ teaspoon
Sugar	2 tablespoons
Shortening, melted	
OR	
Cooking Oil	6 tablespoons

BIS #2

Rolled Biscuits (Dutch Oven)

UTENSILS NEEDED:
1 12" Dutch Oven
1 Large Skillet

READ TWICE BEFORE STARTING:

1. Pre-heat the Dutch Oven with 3 small stones in the bottom (to set the baking pan on).
2. Lightly grease the fry pan or other metal pan.
3. Slowly add water to the biscuit mix until you have a stiff dough that will not stick to your hands.
4. Lightly flour a piece of foil and place the dough in the middle of it.
5. Roll or pat the dough out until it is $\frac{1}{2}$ to $\frac{1}{2}$ inch thick and cut it into biscuit sized pieces---use a knife or a cup as a cutter.
6. Place the biscuits close together in the skillet.
7. Quickly put the skillet in the hot Dutch Oven and place the Oven on 9 or 10 briquets and put 11 or 12 briquets on the lid.
8. The biscuits should be done in about 20 minutes.

ITEM:	AMOUNT:
Biscuit Mix (MILK)	1 Small Box (Substitute milk for the water if you want to try a new taste sensation.)

BIS #3

T-89 Pioneer Pan Drop Biscuits (Dutch Oven)

READ TWICE BEFORE STARTING:

1. Pre-heat the Dutch Oven with 3 small stones in the bottom (to set the baking pan on).
2. Lightly grease the skillet or other metal pan.
3. Mix all the dry ingredients together---use a fork, it will get a little air into the flour and make the biscuits fluffier.
4. Add the oil and mix. Add between $\frac{1}{2}$ and $\frac{1}{2}$ cups of water and mix---then add more water a little at a time until the dough is nice and thick. It should not fall off the spoon when it is held up-side-down.
5. Quickly drop the biscuits into the skillet, close together---by heaping tablespoons full (push them off the spoon with your finger or another spoon).
6. Put the skillet into the oven. Put the oven on 8 or 9 briquets and put 10 or 11 on the lid.
7. Check in about 5 minutes---they should be slightly tan and well risen. They should be done in about 15 minutes.

NOTE: You can substitute 2 cups of self rising flour for the dry ingredients, simply add shortening and water. OR you can use 2 cups of Bisquick and add water only. YOU CAN MIX ALL THE DRY INGREDIENTS WITH THE SHORTENING AT HOME AND PUT IT IN A PLASTIC BAG---AT CAMP SIMPLY ADD THE WATER.

UTENSILS NEEDED:

1	12" Dutch Oven
1	Large Skillet
ITEM:	AMOUNT:
Flour	2 cups/12 biscuits
Baking Powder	4 teaspoons
Salt	$\frac{1}{2}$ teaspoon
Sugar	2 tablespoons
Shortening, melted	
OR	
Cooking Oil	6 tablespoons

BIS #4

Drop Biscuits (A-la-Foil)

READ TWICE BEFORE STARTING:

1. Lay one sheet of the foil on a flat surface and grease lightly---grease all but one inch around the edges.
2. Add water to the biscuit mix a little at a time until the dough is nice and thick---it should stick to an up-side-down spoon.
3. Push heaping tablespoons full of the dough onto one half of the greased foil sheet. Place the biscuits about $\frac{1}{2}$ " apart.
4. Fold the other half of the foil over the top and seal all three edges of the package with a double fold.
5. Place this package on one half of the second sheet of foil, fold in half and seal the second sheet with a double fold.
6. Place the packet on about 12 briquets and bake for 8 to 10 minutes. Turn the packet and bake for another 7 to 8 minutes.

NOTE: Use separate packages and piles of coals for each packet of 10-12 biscuits.

UTENSILS NEEDED:

2	pieces of foil 36" long
	for each 10 to 12 biscuits
	to be baked.
ITEM:	AMOUNT:
Biscuit Mix	1 small box

Cut Biscuits
(A-la-Foil)

READ TWICE BEFORE STARTING:

1. Lay a sheet of foil on a flat surface and grease the entire surface---except for 1" around the edge.
 2. Slowly add water to the biscuit mix a little at a time until the dough is stiff and will not stick to your hands.
 3. Lightly flour a small piece of foil and place the dough in the middle.
 4. Roll or pat the dough out until it is about $\frac{1}{2}$ " to $\frac{3}{4}$ " thick. Cut into biscuit sized pieces using a knife or a cup.
 5. Place the biscuits on one half of the greased foil. Place them about $\frac{1}{2}$ " apart.
 6. Fold the other half of the foil over the top and seal all three edges with a double fold.
 7. Place this package on the second sheet of foil, fold it over and seal all three edges with a double fold.
 8. Place the packet on about 12 briquets and bake for 8-10 minutes---turn and bake another 7-8 minutes.
- NOTE: Use separate packages and piles of coals for each package of 10-12 biscuits.

BIS #6

Reflector Oven Biscuits

READ TWICE BEFORE STARTING:

1. Lightly grease the foil pan.
2. Slowly add water to the biscuit mix, a little at a time until you have a stiff dough that will not stick to your hands.
3. Lightly flour a small piece of foil and place the dough in the middle.
4. Roll or pat the dough out until it is about $\frac{1}{2}$ to $\frac{3}{4}$ " thick and cut into biscuit sized pieces---use a knife or a cup.
5. Place the biscuits in the greased pan---about $\frac{1}{2}$ " apart.
6. Place the pan on the shelf of the reflector oven and place the oven in front of a BLAZING FIRE---about 1 foot away.
7. You must maintain a blazing fire---NOT COALS---until the biscuits are done; about 15-20 minutes. Use small, finger sized wood (split or round) and add a piece or two at a time to keep the blaze going.

UTENSILS NEEDED:

2 Pieces of foil 36" long.
Use 2 pieces of foil for each 10-12 biscuits to be cooked.

ITEM:	AMOUNT:
Biscuit Mix	2 cups/12 biscuits

UTENSILS NEEDED:

1 Reflector Oven
1 Foil pan, made from a piece of foil to about the size of the shelf in the Oven.

ITEM:	AMOUNT:
Biscuit Mix	2 cups/12 biscuits

Corn Bread
(Dutch Oven)

READ TWICE BEFORE STARTING:

1. Pre-heat the Dutch Oven with three small stones inside.
2. Lightly grease the skillet or a metal pan.
3. Mix both packages of corn bread mix according to the directions on the package.
4. Pour into the greased skillet.
5. Quickly put the skillet into the hot Dutch Oven and place the oven on 9-10 briquets with 11-12 briquets on the lid.
6. When done---about 20-25 minutes---cut into serving sized pieces.

BIS #8

Fried Corn Bread

READ TWICE BEFORE STARTING:

1. Grease the griddle lightly and put it over a bed of coals to pre-heat.
2. Mix corn bread according to the directions on the package.
3. The mixture should be about like pancake batter ---if it is a little too thick, add a very small amount of water until it is right.
4. Put spoons full of the batter on the griddle (use the large spoon from your cook kit) and cook like pancakes.
5. As the corn bread is done, place in a dutch oven to keep hot until serving time.

BIS #9P

Damper bread

READ TWICE BEFORE STARTING:

1. Mix the biscuit mix with water until you have a stiff dough that will not stick to your hands.
2. Flatten the biscuit and place it on three of the large leaves.
3. Place directly on a bed of coals.
4. When most of the leaves have burned away from around the edges of the biscuit, turn the biscuit over onto 3 new fresh leaves---use 2 forked sticks.
5. When most of the leaves have again burned away from around the biscuit, it is done.
6. CAUTION: DO NOT make the biscuit more than about $\frac{1}{2}$ " thick or it will not cook in the middle.

UTENSILS NEEDED:

- 1 12" Dutch Oven
- 1 Large skillet

ITEM: AMOUNT:

Corn Bread Mix 2 Pkg. Pre-mixed

NOTE: Most stores sell corn bread mix in small packages for about 30¢---all you need to add is water. BE CAREFUL, some mixes require eggs and milk. READ THE DIRECTIONS BEFORE YOU BUY.

UTENSILS NEEDED:

- 1 Griddle

ITEM: AMOUNT:

Corn Bread Mix 2 pkg. pre-mixed

NOTE: Most stores sell corn bread mix in small packages for about 30¢---all you need to add is water. BE CAREFUL, some mixes require eggs and milk. READ THE DIRECTIONS BEFORE YOU BUY.

UTENSILS NEEDED:

- 6 Large Sweet Leaves

ITEM: AMOUNT:

Biscuit Mix $\frac{1}{2}$ cup/biscuit

BIS #10P

Rock Bread

READ TWICE BEFORE STARTING:

1. Find a smooth flat rock about the size of a plate, wash and dry it and prop it up in front of a blazing fire to pre-heat (place it about 4-5 inches away from the fire).
2. Slowly add water to the biscuit mix until you have a stiff dough that will not stick to your hands. Pat it out to about $\frac{1}{2}$ " thick.
3. Dust a little flour onto the rock so that the dough will not stick.
4. Place the biscuit on the floured rock and keep it propped up in front of the BLAZING fire until it is lightly browned.
5. Be sure that you maintain a flaming fire---just like a reflector oven---the biscuit will not cook with coals as the fire.
6. Turn the biscuit when it is browned and brown the other side.

UTENSILS NEEDED:

1 Flat Rock

ITEM:	AMOUNT:
Biscuit Mix	$\frac{1}{2}$ cup/biscuit

BIS #11P

Twist-on-a-Stick

READ TWICE BEFORE STARTING:

1. Remove the bark from the stick, sharpen one end, round the other and stick the sharpened end of the stick in the ground close to the fire, so that the stick can pre-heat.
2. Slowly add water to the biscuit mix to form a stiff dough that will not stick to your hands.
3. Moisten the top third of the hot stick.
4. Place the dough over the end of the stick and work it down the stick, spiral fashion. The dough should be patted and pressed until it sticks to the moist stick.
5. OR YOU CAN place the dough over the end of the stick and form a cup on the end of the stick. When the biscuit cup is cooked, it can be filled with jelly before eating.
6. Stick the stick in the ground close to the fire, turn often and brown evenly.

UTENSILS NEEDED:

1 Sweet-wood Stick; 15-18 inches long and about the diameter of the small end of a ball bat.

ITEM:	AMOUNT:
Biscuit Mix	$\frac{1}{2}$ cup/biscuit

BIS #12

Fist Biscuits
(A-la-Creeping Chef)

READ TWICE BEFORE STARTING:

1. Pre-heat the Dutch Oven with three small stones in the bottom.
2. Lightly grease the skillet.
3. Measure 4 cups of biscuit mix into a small pot.
4. Add 1 cup of water and mix well to form a stiff dough. Put on a floured 12" X 12" piece of foil and knead 20 times.
5. Shape the dough into 2 equal sized pieces.
6. Divide each piece into 6 equal pieces and shape each into a ball.
7. Puch the top of each biscuit ball with your clenched fist so that the dough has an imprint of your fingers.
8. Place the biscuits close together in the skillet.
9. Quickly put the skillet into the hot Oven and place on 9-10 briquets and place about 11-12 briquet on the lid. Bake about 20 minutes.

UTENSILS NEEDED:

- 1 12" Dutch Oven
- 1 Large Skillet
- 1 Small Pot

ITEM:	AMOUNT:
Biscuit Mix	4 cups/12 large biscuits

BIS #13

Fist Biscuits A-la-Foil
(A Creeping Chef Special)

READ TWICE BEFORE STARTING:

1. Lay one sheet of foil on a smooth surface and lightly grease the entire surface---except about 1" around the edges.
2. Measure 4 cups of biscuit mix into a small pot or foil pan.
3. Add 1 cup of water and mix well to form a stiff dough. Put the dough on a floured piece of foil---NOT THE PIECE IN STEP 1---and knead 20 times.
4. Shape the dough into 2 equal sized balls.
5. Divide each ball into 6 equal pieces and shape each piece into a ball.
6. Punch the top of each biscuit ball with your clenched fist, so that the dough has the imprint of your fingers in the top.
7. Place the biscuits close together on one half of the greased foil---Step 1.
8. Fold the other half of the foil over the top and seal 3 edges of the package with a double fold.
9. Place this package on one half of the second 36" sheet of foil, fold the other half over the top and again seal the second sheet of foil with a double fold.
10. Place the packet on about 12 briquets and bake for about 10-12 minutes. Turn and bake for about 8-10 minutes more.

NOTE: Use separate packages and piles of coals for each package of 12 biscuits.

UTENSILS NEEDED:

- 2 Pieces of Foil---12" X 36"
- 1 Piece of Foil---12" X 12"
- 1 Small Pot OR Foil Pan

ITEM:	AMOUNT:
Biscuit Mix	4 cups/12 large biscuits

DESSERT #1

Apple Pudding

READ TWICE BEFORE STARTING:

1. Put the apples and their juice into the Dutch Oven.
2. Cut the oranges in half and squeeze the juice over the apples.
3. Put the lid on the Dutch Oven and place the oven on a shovel full of coals and place another shovel full on the lid..
4. Using a fork mix together the following in a small pot: $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ cups of brown sugar and $\frac{1}{2}$ lb. of soft butter. The mixture should look like coarse crumbs when properly mixed.
5. Work quickly so that the oven will not cool too much---take the lid off the oven and spread the crumb mixture over the top of the apples---replace the lid.
6. Cook slowly for about 45 minutes. Once the apples get hot 6-8 briquets under the oven and 8-10 on the lid will be enough.

NOTE: The flour, sugar and butter mixture can be mixed at home and placed in a jar or plastic bag and put in your ice chest until needed at camp.

UTENSILS NEEDED:

1 12" Dutch Oven

ITEM:	AMOUNT:
Canned Sliced Apples (NOT APPLE PIE MIX) OR	4 1 lb.cans
Dried Apples, Soaked	2 pkg.
Oranges	2
Flour	$1\frac{1}{2}$ cups
Brown Sugar	$1\frac{1}{2}$ cups
Butter, Soft	$\frac{1}{2}$ lb.

DESSERT #2

Sweet Rolls

READ TWICE BEFORE STARTING:

1. Preheat the Dutch Oven with three small stones in the bottom.
2. Melt $1\frac{1}{3}$ cups of brown sugar and $\frac{1}{2}$ lb. of butter in a large skillet. As the mixture melts, stir constantly until thoroughly mixed.
3. When melted and mixed remove the skillet from the fire and sprinkle the nuts and raisins on top.
4. Open the biscuits and cut each one in half.
5. Put the biscuit pieces on top of the sugar mixture in the pan, cut side down---they must be pushed close together.
6. Quickly put the pan in the hot oven.
7. Place the Oven on 10-12 briquets and place 12-14 more on the lid.
8. Cook for about 12-15 minutes.
9. Remove the skillet from the oven and place a piece of foil on top of the skillet. Put a plate on top of the foil. Turn the whole thing over and remove the skillet. The rolls will be right-side-up on the foil on the plate.

UTENSILS NEEDED:

1 12" Dutch Oven

1 Large Skillet

ITEM:	AMOUNT:
Brown Sugar	$1\frac{1}{3}$ cups
Butter	$\frac{1}{2}$ lb.
Biscuits, Canned	4 cans
Raisins	1 cup
Nuts (Pecans, etc.)	1 cup

Pineapple-Upside-Down-Cake

READ TWICE BEFORE STARTING:

1. Place the Dutch Oven on some coals with $\frac{1}{2}$ lb. of butter and $\frac{1}{2}$ cup of brown sugar in it.
2. When the butter is melted, mix thoroughly with the brown sugar. Spread the DRAINED pineapple over the sugar mixture.
3. Put the lid on the oven with 6-8 briquets on lid and 6-7 briquets under the oven.
4. Mix the cake batter according to the directions on the box. (Save the box.)
5. Pour the cake batter over the top of the pineapple---WORK QUICKLY SO THAT THE OVEN WILL NOT COOL TOO MUCH.
6. Put the lid back on the oven and put the oven on 8-10 briquets, with about 10-11 on the lid.
7. Check cooking time as follows:
 - in 5 minutes---should be no crust on the dough; if so, remove some coals
 - in 10 minutes---should be a slight crust on the dough; if at all tan, remove coals ; if no crust, add coals
 - in 20 minutes---should be slight browning; if dark, remove some coals ; if no browning, add some coals
 check the cake box for the time required to cook the cake---about 5 minutes before this time, check to see if cake is done.
8. To remove the cake from the oven---place a piece of foil on top of the oven and replace the lid. Quickly turn the Oven and lid upside down. Remove the Oven and the cake will be on the foil on the lid.

UTENSILS NEEDED:

1 12" Dutch Oven

1 Large Skillet

ITEM:	AMOUNT:
Butter	$\frac{1}{2}$ lb.
Brown Sugar	$\frac{1}{2}$ cup.
Pineapple, Crushed	1 1 lb. can
Cake Mix, White	
2-layer Size	1 Box
Eggs(add to mix)	2

DESSERT #4

Fruit Cobbler

READ TWICE BEFORE STARTING:

1. Grease and pre-heat the Dutch Oven.
 2. Prepare 2 cups of Biscuit mix as for rolled biscuits.
 3. Press or roll the dough to about $\frac{1}{2}$ " thick and cut into 9 or 10 $1\frac{1}{2}$ " X 6" strips.
 4. Place 3 strips on the bottom of the hot Oven.
 5. Add about half of the fruit.
 6. Place 3 more strips of dough in the oven.
 7. Add the rest of the fruit and top with the rest of the dough strips.
 8. Add about 4 tablespoons of butter and sprinkle well with cinnamon to your own taste.
 9. Add about $\frac{1}{4}$ to $\frac{1}{2}$ cup of sugar---sprinkle over the top of all, including the dough, it will brown better.
- NOTE: The amount of sugar will vary with the kind of fruit. Peaches--- $\frac{1}{2}$ cup; Canned huckleberries--- $\frac{1}{2}$ cup; cherries---1 cup; fruit cocktail--- $\frac{1}{2}$ cup; pears--- $\frac{1}{2}$ cup; etc.
10. Set the Oven on 8-9 briquets and put 11-12 on the lid. Cobbler should be done in about 20-30 minutes.

UTENSILS NEEDED:

1 10" Dutch Oven

ITEM:	AMOUNT:
Biscuit Mix	1 small box
Fruit	4 1 lb. cans
Sugar	about 1 cup
Butter	$\frac{1}{2}$ lb.
Cinnamon	1 small box (start with about 1 teaspoon.)

OR Try a little nutmeg!

DESSERT #5

READ TWICE BEFORE STARTING:

1. Pre-heat the Dutch Oven with three small stones in the bottom.
2. Lightly grease the skillet.
3. Roll or stretch the biscuits until they are about 4 or 5 inches in diameter (2 or 3 times normal size).
4. Put one tablespoon of the pie mix on one half of each biscuit dough circle.
5. Fold the biscuit over and press the edges with a fork to seal.
6. Place the tarts in the skillet close together.
7. Quickly put the skillet in the Dutch Oven and place the Oven on 8-10 briquets with 10-12 on the lid. Tarts should be done in about 15 minutes.

- UTENSILS NEEDED:
 1 12" Dutch Oven
 1 Large Skillet
- | ITEM: | AMOUNT: |
|---------------|-------------|
| Biscuits | 2 cans |
| Fruit Pie Mix | 1 1 lb. can |

DESSERT #6

Ginger Bread

READ TWICE BEFORE STARTING:

1. Pre-heat the Dutch Oven with three small stones in the bottom.
2. Lightly grease the skillet.
3. Mix the ginger bread according to the directions on the package and pour into the skillet.
4. Quickly put the skillet in the Oven. Place the Oven on 8-10 briquets with 11-12 briquets on the lid.
5. Cook approximately as long as the directions on the box. BUT CHECK about 5-10 minutes before it should be done. Stick a sliver of wood into the top of the cake---if it comes out clean and dry the cake is done. If not cook the cake 5-10 minutes longer.
6. When done, remove the cake from the oven and sprinkle powdered sugar over the top.

- UTENSILS NEEDED:
 1 12" Dutch Oven
 1 Large Skillet
- | ITEM: | AMOUNT: |
|------------------|---------------|
| Ginger Bread Mix | 1 Pkg. |
| Sugar, Powdered | 2 tablespoons |
- (This same procedure can be used to cook any cake mix.)

DESSERT #7

Baked Apples

READ TWICE BEFORE STARTING:

1. Core the apples---use potatoe peeler---DO NOT go all the way through the bottom of the apple.
2. Fold the foil double (12" X 12") and place the apple in the middle.
3. Put 1 heaping tablespoon of raisins in the hole in the apple.
4. Put a tablespoon of brown sugar on top of the raisins.
5. Add a teaspoon of butter and sprinkle well with cinnamon.
6. Bring the foil up around the apple and twist at the top.
7. Place the apple on a bed of coals and cook for 30 minutes. Check to see if done---open one and test with a fork, the apple should be soft. If it is not cook a few minutes more.

- UTENSILS NEEDED:
 12" X 24" Foil Pieces
 (1 piece for each apple)
- | ITEM: | AMOUNT: |
|-------------|-------------|
| Apples | 1/person |
| Raisins | 1 box |
| Brown Sugar | 1 lb. box |
| Butter | 1/2 lb. |
| Cinnamon | 1 small box |

DESSERT #8

Cheese Cake
(No Cook)

READ TWICE BEFORE STARTING:

1. Prepare the crust according to the directions on the package and press into the large skillet.
2. Prepare the filling according to package directions and pour into the crust.
3. Place in the ice chest to cool and set.

UTENSILS NEEDED:
1 Large Skillet

ITEM:	AMOUNT:
Cheese Cake Mix, complete	2 pkg.
Butter	see pkg.directions
Milk	see pkg.directions

DESSERT #9

Chocolate Pie
(No Cook)

READ TWICE BEFORE STARTING:

1. Prepare the crust according to the directions on the package and press into the large skillet.
2. Prepare the chocolate pudding and pour into the crust.
3. Place in the ice chest to cool and set.

UTENSILS NEEDED:
1 Large Skillet

ITEM:	AMOUNT:
Graham Cracker Crust MIX	1 Pkg.
Instant Chocolate Pudding Mix,	
NO COOK	1 pkg./4 people
Butter & Milk---	See directions

DESSERT #10

Lemon Pie
(No Cook)

READ TWICE BEFORE STARTING:

1. Prepare the crust according to the directions on the package and press into the large skillet.
2. Prepare the lemon pudding and pour into the crust.
3. Place in the ice chest to cool and set.

UTENSILS NEEDED:
1 Large Skillet

ITEM:	AMOUNT:
Graham Cracker Crust MIX	1 pkg.
Instant Lemon Pudding Mix,	
NO COOK	1 pkg./4 people
Butter & Milk---	See directions.

DESSERT #11

Spiced Donut Balls
(A-la-Creeping-Chef)

READ TWICE BEFORE STARTING:

1. Heat about $\frac{1}{2}$ " of shortening in a small Dutch Oven. Heat until a small piece of bread browns in about 1 minute.
2. In a small pot, mix 1 cup of complete pancake mix, 1 tablespoon of sugar and $\frac{1}{2}$ teaspoon of pumpkin pie spice mix. Stir in $\frac{1}{2}$ cup of milk. Mix well.
3. Immediately drop by rounded teaspoons full into the hot grease. (Cook only 6 or 8 at a time.)
4. Cook about 30 seconds on each side.
5. Drain on paper towels.
6. While the balls are still warm roll them in a mixture of $\frac{1}{2}$ cup of sugar and $\frac{1}{2}$ teaspoon of the pie spice mix.
7. Eat while hot.

UTENSILS NEEDED:
1 10" Dutch Oven
1 Small Pot

ITEM:	AMOUNT:
Pancake Mix, Complete	1 cup/24 Balls
Sugar	$\frac{1}{2}$ cup + 1 table- spoon
Pumpkin Pie Spice Mix	1 small can
Milk	$\frac{1}{2}$ cup
Shortening	

DESSERT #12

Brickman Donuts

READ TWICE BEFORE STARTING:

1. Prepare one of the following coatings for the donuts.
 - a) Add cold water or milk a teaspoon at a time to $\frac{1}{2}$ cup of powdered sugar. Add the water until you have a smooth paste about as thick as pancake batter. (Donut glaze.)
 - b) Put about $\frac{1}{2}$ cup of plain sugar in a small pan. (Donut crunch.)
 - c) Put about $\frac{1}{2}$ cup of powdered sugar in a small pan. (Donut dust.)
2. Melt about $\frac{1}{2}$ " of shortening in a small dutch oven and heat carefully. Heat until a small piece of bread browns in about one minute.
3. Open the canned biscuits and punch a hole in the center of each with your finger. Stretch a little and carefully drop into the hot grease. Cook only 3 or 4 at a time.
4. When golden brown on one side, turn and cook the other side until golden.
5. Remove from the grease with fork and drain on paper towels.
6. While still warm, coat with one of the coatings prepared in step #1.
7. Eat while still warm.

UTENSILS NEEDED:

- 1 10" Dutch Oven
- 1 Small Pot

ITEM:

AMOUNT:

- Powdered Sugar 1 small box
- Biscuits 1 can/10 donuts

DESSERT #13

Brickman Donut Holes

READ TWICE BEFORE STARTING:

1. Prepare one of the following coatings for the donuts.
 - a) Add cold water or milk a teaspoon at a time to $\frac{1}{2}$ cup of powdered sugar. Add the water until you have a smooth paste about as thick as pancake batter. (Donut glaze.)
 - b) Put about $\frac{1}{2}$ cup of plain sugar in a small pan. (Donut crunch.)
 - c) Put about $\frac{1}{2}$ cup of powdered sugar in a pan. (Donut dust.)
2. Melt about $\frac{1}{2}$ " of shortening in a small dutch oven and heat carefully. Heat until a small piece of bread browns in about one minute.
3. Open the canned biscuits and cut each one into 4 equal pieces and drop carefully into the hot grease. Cook only 6 or 8 at a time.
4. When golden on the bottom, turn and cook until golden on the other.
5. Remove from the grease with a fork and drain on paper towels.
6. While still warm coat with one of the coatings prepared in step #1.

UTENSILS NEEDED:

- 1 10" Dutch Oven
- 1 Small Pot

ITEM:

AMOUNT:

- Powdered Sugar 1 small box
- Biscuits 1 can/40 holes

DESSERT #14

Cinnamon Rolls

READ TWICE BEFORE STARTING:

1. Preheat the Dutch Oven with three small stones in the bottom.
2. Lightly grease the skillet.
3. Put 2 cups of biscuit mix and 2/3 cups of milk in a bowl and mix with a fork.
4. Lightly flour a piece of foil with biscuit mix and place the dough in the center.
5. Roll or press the dough into a rectangle about 8" X 14".
6. Spread the brown sugar evenly over the surface of the dough and sprinkle with about 1 tablespoon of cinnamon.
7. Sprinkle the raisins and nuts evenly on top.
8. Sprinkle about 2 tablespoons of butter, chipped up into small pieces, evenly over the top of it all.
9. Roll the dough up like a jelly-roll (longwise).
10. Cut the roll into 1/2" slices and place in the greased skillet. Place cut edge down and close together.
11. Quickly put the pan into the hot Oven and place the Oven on 9-10 briquets, with 11-12 briquets on the lid.
12. Check in about 20 minutes---they should be done.

UTENSILS NEEDED:

- 1 12" Dutch Oven
- 1 Large Skillet

ITEM:

ITEM:	AMOUNT:
Biscuit Mix	1 small box
Milk	2/3 cup
Brown Sugar	3 tablespoons (Bring from home in a plastic bag
Butter	2 tablespoons
Nuts	1/2 cup
Raisins	1/2 cup
Cinnamon	1 small box

DESSERT #15

Coffee Cake

READ TWICE BEFORE STARTING:

1. Preheat the Dutch Oven with three small rocks in the bottom.
2. Lightly grease the skillet.
3. Mix 4 tablespoons of sugar, 2 teaspoons cinnamon, 1 tablespoon biscuit mix and 2 tablespoons of soft butter; in a small pot. Mix thoroughly with a fork. This is your topping---it will look like coarse crumbs.
4. Mix 2 cups of biscuit mix with 3 tablespoons of sugar. Add 1 egg, 3/4 cups of milk and 2 tablespoons of melted shortening or butter. Mix thoroughly. DO NOT try to remove all the lumps.
5. Pour into the skillet and smooth out.
6. Sprinkle the topping over the dough.
7. Quickly put the skillet into the hot Oven.
8. Check in: 10 minutes-----Dough should be lightly crusted.
20 minutes-----Dough should be lightly tanned.
30 minutes-----Coffee cake should be done.

UTENSILS NEEDED:

- 1 12" Dutch Oven
- 1 Large Skillet

ITEM:

ITEM:	AMOUNT:
Biscuit Mix	1 small box
Sugar	7 tablespoons
Cinnamon	1 small box
Butter	2 tablespoons
Eggs	1
Milk	3/4 cup

DESSERT #16

Fruit Pies

UTENSILS NEEDED:
1 12" Dutch Oven
1 Large Skillet

READ TWICE BEFORE STARTING:

1. Preheat the Dutch Oven with 3 small stones in the bottom.
2. Mix pie crust according to the directions on the package. Use as little water as possible.
3. Divide the dough in half and place one piece in the center of a piece of floured foil.
4. Roll the dough flat and thin. If dough sticks, sprinkle a little flour on it.
5. Place the skillet upside-down on top of the dough and turn it all over---skillet, dough & foil.
6. Carefully peel off the foil and gently press the dough down into the skillet.
7. Pour in the fruit and add a few dabs of butter.
8. Roll out the other half of the dough and turn it over on top of the pie. Peel off the foil.
9. Press the edges of the crust together with a fork. Cut off the excess dough.
10. Cut several slits in the top of the crust to let the steam escape.
11. Put the skillet into the hot oven. Set the Oven on 8-10 briquets with 11-12 briquets on the lid.
12. Check in: 10 minutes-----there should be very little browning
20 minutes-----there should be a slight browning
30 minutes-----the pie should be done.

ITEM:	AMOUNT:
Pie Crust Mix	1 Pkg.
Fruit Pie Mix	
Your Favorite	2 cans
(apple, blueberry, blackberry, peach, cherry, etc.)	

DESSERT #17

Dutch Oven Cake

UTENSILS NEEDED:
1 12" Dutch Oven
1 Large Skillet

READ TWICE BEFORE STARTING:

1. Preheat the Dutch Oven with 3 small stones in the bottom.
2. Lightly grease the skillet.
3. Mix the cake according to the directions on the box and IMMEDIATELY pour into the greased skillet.
4. Quickly put the skillet into the hot Dutch Oven.
5. Put the oven on 6-8 briquets with about 9-10 briquets on the lid.
6. Check in: 10 minutes-----There should be a slight crust
10 minutes before the end of the cooking time---SEE THE BOX---
there should be a slight tanning.
END of cooking time---SEE THE BOX---test with a sliver of wood;
stick it in the top of the cake---if it comes out
clean and dry the cake is done.
7. Take the cake out of the oven and let cool a few minutes.
8. Carefully spread the frosting over the top and serve.

ITEM:	AMOUNT:
Cake Mix,	
One Layer,	
Your Favorite	1 pkg.
Eggs	see cake box
Milk	see cake box
Frosting	1 small can

UTENSILS NEEDED: 1 - 12" Dutch Oven

The ingredients listed below will make 10 to 12 biscuits (a single recipe) and will fill a 12" Dutch Oven.

2 Cups flour
4 rounded tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 rounded Tbl. melted shortening (or 3 Tbl. cooking oil)
2 Tbl. Sugar
 $\frac{1}{2}$ cup water (approximately)

Before you start mixing your biscuits, grease the inside of the Dutch Oven lightly---using butter or shortening. It is usually best to preheat your oven. The best way to do this is to lay the oven lid UP-SIDE down on a good bed of coals and set the oven on the lid. Your oven is hot enough to cook properly when the grease begins to spread apart and sort of draw up in ridges and smoke slightly (the lid should be hot enough that it gives a definite sizzle when touched with a moist finger.

Stir the above dry ingredients together with a fork to work some air into the flour (this will make the biscuits lighter and fluffier) and stir in the shortening. Don't bother to measure the water, put in a little less than you think you might need (start with $\frac{1}{2}$ cup) and keep adding slowly until the dough has the proper consistency. The dough should be a LOT thicker than pancake batter. You can use milk instead of water, it only makes the biscuits a little richer. These biscuits are called drop biscuits. However, if you wish to make rolled biscuits, add enough flour (or use less water) to make the dough very "stiff"---stiff enough to handle without sticking to your hands. Then dust your work area with a little flour and roll out to about $\frac{1}{2}$ " thick---use a bottle, a can or press with your fingers. Cut into biscuit sized pieces with a cup or a knife.

Take your oven off the fire and put the biscuits in by pushing a rounded table-spoon full of the dough off the spoon with your finger (leave an inch or so between each biscuit). When all the biscuits are in the oven (work quickly so that the oven will not cool too much) replace the lid and set it on a small pile of coals---about 1 shovelfull (if you are using charcoal, place 8 or 9 briquets on the ground), then cover the lid with more coals---about $1\frac{1}{2}$ or 2 shovelfull (or 11-12 briquets). You need more coals on the lid of the oven than you need beneath or the biscuits will burn on the bottom before they brown on top. If the coals are placed on a piece of aluminum foil they will stay alive and cook longer and hotter. If the heat is right, the biscuits should be ready in about 15 minutes. After they have been cooking for about 5 minutes, you can tip the lid slightly and see how they are coming. They should have risen and just be starting to turn tan. If they are definitely brown, the fire is too hot---if the oven is too hot the biscuits will burn on the outside before they are done on the inside. To cool the oven slightly, remove the lid for a couple of seconds.

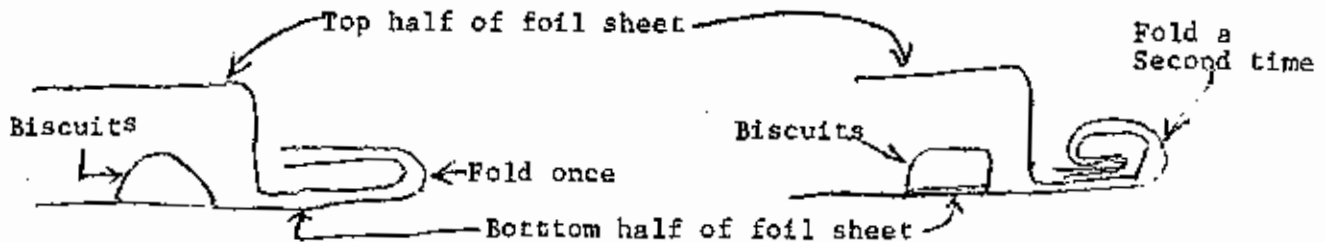
GOOD LUCK AND HAPPY EATING----BE SURE AND CALL WHEN THE BISCUITS ARE DONE!

FOIL BAKED BISCUITS

NEEDED: Two sheets of heavy duty Aluminum foil about 30 to 36 inches long.
One recipe (2 cup of flour) of biscuit dough. (This will make 10-12 biscuits)
One stick of butter or a little shortening.
CAUTION---if you are going to make more than 10-12 biscuits---prepare in 2 or more packages. **DO NOT ATTEMPT TO USE SHEETS OF FOIL TWICE AS LONG TO MAKE A DOUBLE RECIPE (OR TWICE AS MANY BISCUITS).**

To bake biscuits in aluminum foil use exactly the same dough---drop or rolled---prepared in the same way as for the dutch oven.

Lay one sheet of foil on a flat surface and grease the ENTIRE SURFACE (use butter or shortening) except for about 1 inch around the edges. Place the biscuits on one half of the sheet only---just as you would in the dutch oven, leaving about an inch between each biscuit. Fold the other half of the foil sheet over the top and seal all three edges with a double fold as shown below:



Press the double fold seam flat and seal tightly. Now lay the package of biscuits on the second sheet of foil, fold it over and again seal all three edges with a double fold as above. (This second layer of foil will help prevent the biscuits from burning before they are cooked on the inside and brown on the outside.)

Now spread a generous shovel full of coals (or about 12 charcoal briquets) on the ground (or better on another sheet of foil) and lay the package of biscuits on the coals and bake for 8-10 minutes---turn the package over and bake for another 7-8 minutes. The exact time required for baking will vary depending on many things, so only trial and error (open the end of the package and look) can be used to determine exactly how long the biscuits should bake. **IF YOU ARE BAKING MORE THAN ONE PACKAGE OF BISCUITS (MORE THAN 10-12) USE A SEPARATE PILE OF COALS FOR EACH PACKAGE.** Soon you will be turning out biscuits that look like they came out of mama's oven back home.

GOOD LUCK AND HAPPY EATING

DUTCH OVEN COBLERS

NEEDED: 1 - 12" Dutch Oven and 1 - #10 can of sliced peaches (or 6 - 1 lb. Cans)
OR 1 - 10" Oven and 3 - 1 lb. cans of sliced peaches.
(Or use an equivalent amount of another fruit you happen to like.)
1 - Single recipe (2 cups of flour) of biscuit dough
1 - stick butter
sugar

There are almost an unlimited number of deserts that can be prepared easily and quickly in a Dutch Oven. One of the easiest is a cobbler---peach, huckleberry, blackberry, cherry, pear, fruit cocktail, etc.

Prepare the biscuit dough as for rolled biscuits (the drop kind will work but the rolled kind are a lot better). The dough must be stiff enough so that it can be rolled or pressed with the fingers into strips about $\frac{1}{2}$ " X $1\frac{1}{2}$ " X 6". You will find it easier to roll or press the dough if you will dust the work surface with flour before you start. If you will spread a piece of foil on the work table and flour it, you won't have such a big mess to clean up.

Prepare your Dutch Oven just as though you were going to bake biscuits. However, it is not as important to grease or pre-heat the oven as it is when you are going to bake biscuits. Place about 3 strips of the rolled dough on the bottom of the greased oven, add 1 or 2 tablespoons of butter and about half of the peaches (or other fruit). Place about 3 more strips of dough on the peaches, add 1 or 2 more tablespoons of butter and add the rest of the peaches. Top with the rest of the dough strips. Put about 4 tablespoons of butter between the top dough strips (the more butter you use the richer the cobbler will be). Finally, sprinkle the surface, particularly the dough, with about $\frac{1}{2}$ cup of sugar. Vary the amount of sugar to suit your own taste AND to suit the kind of fruit you are using. The amount of sugar or butter will vary considerably with the different fruits used. Wild huckleberries or blackberries would probably require $1\frac{1}{2}$ to 2 cups of sugar and about $\frac{1}{2}$ pound of butter; canned cherries would probably require at least 1 cup of sugar and nearly $\frac{1}{2}$ pound of butter.

Set the oven over a shovel full of coals (or 8-9 briquets) and place another shovel full of coals on top of the oven (or 11-12 briquets). Cook until the biscuit dough is a nice golden brown on top. Serve immediately.

CAUTION-----THIS DISH MAY BE HABIT FORMING!!!!

SOURDOUGH COOKING

THE SOURDOUGH STARTER

The secret to sourdough baking is in the starter. You must always save about one cup and add more flour and water so that your starter will grow and be ready the next time you want to use it. The starter becomes partially dormant when cold, in normal camping weather it will keep going for years.

The easiest way to make a starter is to simply dissolve a package of yeast in about a cup of water, add about a cup of flour and stir until you have a medium-thick batter (add a little more water or flour as needed). Put your starter in a 2 or 4 quart plastic or glass container and let it stand in a warm place until the batter expands and is full of bubbles. Let it stand overnight and it will be ready to use the next morning. But you must plan ahead and add at least as much extra flour and water as you plan on removing for use the next day. When the starter has worked sufficiently it can be kept in a cool place indefinitely.

SOURDOUGH BISCUITS

1 cup starter
½ tsp. baking soda
1 egg
1 Tbl. shortening or oil
1 cup flour (add a little at a time to make a stiff dough)

Mix the above ingredients until all are sufficiently blended to make a kneadable dough. Roll or pat out on a floured surface to about ½" thick and cut into biscuit sized pieces (or just break off biscuit sized hunks). Place on a greased pan or in a greased Dutch Oven and let rise for about an hour. Bake in a moderate oven until golden brown.

SOURDOUGH BREAD

2 cups starter
½ tsp. baking soda
1 Tbl. shortening or oil
1 cup flour (add a little at a time to make a stiff dough)

Mix all ingredients with enough flour to make a kneadable dough. Knead a few time and shape into a loaf, dust with flour and place in a greased pan. Let rise in a warm place for about an hour and bake in a medium oven for about an hour. Test test with a sliver to be sure that it is done all the way through.

SOURDOUGH PANCAKES

2 cups starter
1 egg
2 Tbl. sugar
4 Tbl. shortening or oil
1 tsp. baking soda
1 Tbl. water

Mix the starter, egg, sugar and oil. Mix the soda with the water to form a paste. When ready to cook gently fold the soda paste into the batter and drop by tablespoons full onto a hot, lightly greased griddle. Turn only once when the bottoms are golden brown. (If you can find any blueberries, be sure to add them to the batter.)

THE HUSH-PUPPY

2 cups Corn Meal	2 tsp. baking powder
1 cup flour	1 large onion, chopped
$\frac{1}{2}$ tsp. salt	4 Tbl. cooking oil (bacon fat)

Combine all ingredients and work in just enough water to make a stiff dough. Roll into small balls or rolls about the size of your little finger. (Or if you prefer just use your finger to push rounded tablespoons full of the thick dough directly into the hot grease, to make "drop" hush-puppies.) Fry in the oil with the fish until they are golden brown. Drain on absorbent paper and serve hot with the fish.

The derivation of the "Hush-Puppy" is lost forever in antiquity. According to legend, however, this now famous name was coined many years ago on a river bank in Alabama.

Then, as now, a popular pastime was overnight hunting and fishing trips combined with camping along the water's edge. It seems that delicious fresh-water catfish were plentiful and could always be relied on to furnish a bountiful meal for the hungry outdoorsman. Big chunks of catfish were rolled in salted and peppered corn meal and fried in deep fat until golden brown. Some unknown hero discovered that an excellent accompaniment to the fish was a fried ball of this seasoned corn-meal to which a little water or milk had been added to make a thick dough. This fried corn-meal ball soon came to be relished as much as the fish itself.

Then came an all important discovery. One day as a camp cook was preparing one of his country gourmet meals, he became annoyed at the constant yapping and begging of the hungry hunting dogs. In an attempt to quiet the dogs until feeding time, he started throwing some of the fried cornmeal dough balls to them. As he tossed each ball to one of the dogs, he cried, "HUSH, PUPPY!". The dogs had never tasted anything so good. With full bellies, the contented dogs hushed and dozed off to sleep. Thus a famous and now traditional Deep-South dish was born---
THE HUSH PUPPY.

Troop 83 Shopping List

DAIRY

- ___ Eggs (each)
- ___ Milk (pt, qt, gal)
- ___ Butter
- ___ Margarine
- ___ Sour Cream
- ___ Yogurt

Cheeses:

- ___ Cream Cheese
- ___ Parmesan
- ___ other _____

MEAT, FISH & POULTRY

- ___ Bacon
- ___ Sausage
- ___ Deli Meat
- ___ Hot Dogs
- ___ Chicken
- ___ Turkey
- ___ Beef
- ___ Pork
- ___ Ham
- ___ Other _____

FRUIT

- ___ Apples
- ___ Bananas
- ___ Berries
- ___ Grapes
- ___ Melon
- ___ Oranges
- ___ Pears
- ___ Other _____

VEGETABLES

- ___ Lettuce
- ___ Onions
- ___ Peppers
- ___ Potatoes
- ___ Tomatoes
- ___ Other _____

DRY GOODS

- ___ Cereal
- ___ Oatmeal
- ___ Cookies
- ___ Crackers
- ___ Pasta/Noodles
- ___ Beans
- ___ Lentils
- ___ Rice
- ___ Bread Crumbs
- ___ Flour
- ___ Sugar
- ___ Cake Mix
- ___ Pancake Mix
- ___ Potato Chips
- ___ Tortilla Chips
- ___ Other _____

BREADS

- ___ Bagels
- ___ Bread
- ___ Buns
- ___ English Muffins
- ___ Rolls
- ___ Other _____

BEVERAGES

- ___ Fruit Juice
- ___ Mineral Water
- ___ Tea
- ___ Gatorade
- ___ Other _____

CANNED GOODS

- ___ Applesauce
- ___ Fruit
- ___ Chili
- ___ Soup
- ___ Spaghetti Sauce
- ___ Tuna
- ___ Vegetables
- ___ Ketchup
- ___ Other _____

PAPER PRODUCTS

- ___ Facial Tissue
- ___ Napkins
- ___ Paper Towels
- ___ Aluminum Foil
- ___ Plastic Wrap
- ___ Lunch Bags
- ___ Sandwich Bags
- ___ Garbage Bags
- ___ Other _____

CONDIMENTS

- ___ Oil
- ___ Vinegar
- ___ Ketchup
- ___ Mayonnaise
- ___ Mustard
- ___ Olives
- ___ Pickles
- ___ Relish
- ___ Salsa
- ___ Salad Dressing
- ___ Soy Sauce
- ___ Honey
- ___ Jelly/Jam
- ___ Peanut Butter
- ___ Syrup
- ___ Other _____

Spices

- ___ Salt
- ___ Pepper
- ___ Garlic powder
- ___ Onion powder
- ___ Italian seasoning
- ___ Cinnamon
- ___ Onion soup mix
- ___ Ranch dress mix
- ___ Minced garlic
- ___ Other _____

PRACTICAL TIPS IN USING THE MENUS

Once your patrol leader council has decided **WHICH** meals to make for the entire camping or hiking trip, you

- (1) "PULL" **ONLY** those menus (individually),
- (2) staple them together (which is why you "cut them") and then
- (3) put in the patrol box.

Let's remember we are talking about young men:

- a. if you take the entire cookbook, you may not get it back after the trip; or
- b. you may get the entire cookbook back after your trip (and future trips), only to discover that it is now decorated with water, drink, dirt and/or food particles/colors AND some pages are missing or ripped out, etc.; and/or
- c. you may decide that copying 40+ pages every month is getting old (trust me, it gets old very fast).

Make an INDEX of each meal (multiple copies of each menu) so that the boys can "pull" the menus from the index to use.

When you STAPLE only the menus you need, you reduce the work the boys have to do (and the chances they get the "wrong" menu to work from). The boys "pull" the menu off the group of menus EACH MEAL and take it with them to work on their food preparation. The menu is then discarded as trash or used as "fire tender" for the next meal.

If you are going to cook "old school" (that would be with a **real fire** instead of a Coleman stove), it is strongly suggested that Friday night when you arrive at the campsite that your patrol **MAKES THE CAMPFIRE** for breakfast and **COVERS** it against the elements (you know rain, sleet, something bright like a poncho). The boys will be grateful that they did so when all they have to do is wake up and light it to begin cooking.

BREAKFAST #17

Pancakes---Spam & Eggs---Syrup
Butter---Hot Chocolate---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Put water on to boil for hot chocolate.
2. Put syrup in a pot of hot water to heat.
3. Heat griddle, grease lightly and start pancakes.
4. While one cook is frying pancakes---the other break the eggs into a pot, cut the spam into $\frac{1}{2}$ inch cubes and add to the pot, add a pinch of pepper, a $\frac{1}{2}$ cup of water and $\frac{1}{2}$ teaspoon of salt per dozen eggs. Beat well with a fork.
5. When about half of the pancakes are cooked; melt a tablespoon of shortening in each fry pan. Pour about half of the egg mixture into each fry pan.
6. Cook slowly and as the eggs begin to set around the edges, scrape toward the center. Keep scraping toward the center until the eggs are set but not hard.

UTENSILS NEEDED:

3 pots
2 fry pans & 1 griddle
ITEM: AMOUNT:
Pancake mix, complete 1 20 Oz. box
Spam 1 can/8 people
Eggs 2/person
Syrup 1 pint
Butter $\frac{1}{2}$ lb.
Hot Chocolate 1 pkg./person

LUNCH #6CNU

Roast Chicken---Roast Corn---Bread Cup
Jelly---Butter---Drink---Salt---Pepper

READ TWICE BEFORE STARTING:

1. You will need a bed of coals plus a small blazing fire to cook this one.
2. Drive the bread stick into the ground at a 45° angle, over the blazing part of the fire, to pre-heat. Push the forked sticks into the ground about 18" apart.
3. Run the spit-stick through the chicken pieces, parallel to the bone.
4. Rake a nice bed of coals between the forked sticks and place the spit-stick on them. Turn the chicken every 2 or 3 minutes.
5. Mix the biscuit mix with just enough water to make a thick dough that will not stick to your hands.
6. Wet the top 2 or 3 inches of the bread stick and form the dough over the end, pat and press firmly around the end of the stick. Rotate the stick in its hole every 2 or 3 minutes until it is nicely browned.
7. When the chicken and bread are started, carefully pull back the corn husks, remove the silk and carefully replace the husks. Dip in water to wet the husks throughly. Place the corn directly on a bed of coals. Turn every 2 or 3 minutes.
8. When the chicken is done (the meat will be loose on the bone) all should be done. Remove from the fire and dig in.

UTENSILS NEEDED:

1 Bread Stick (The diameter of the small end of a ball bat, 24" long, peeled.)
1 Spit-Stick (The diameter of your little finger, 3' long, peeled.)
2 Forked sticks about 12" long.
ITEM: AMOUNT:
Chicken 2 legs OR 2 thighs OR 1 leg & 1 thigh.
Biscuit mix 1 Cup (In a plastic bag.)
Corn 1 or 2 ears (With the husks on.)
Butter $\frac{1}{2}$ stick (In a plastic bag.)
Jelly 3 tablespoons (In a plastic bag.)
Kool-Aid 1 pkg./2 people

SUPPER #16

Fried Chicken---Mashed Potatoes---Peas---Carrots
Biscuits---Drink---Cake---Salt---Pepper

READ TWICE BEFORE STARTING:

1. Put on a pot of water to boil for potatoes.
2. Cut one piece of foil 12" X 36" for each person. Then fold the foil in half to make a piece 12" X 18".
3. Put a tablespoon of butter in the center of each piece of foil.
4. Place 2 pieces of chicken (2 legs or a leg and a thigh) on top of the butter. Salt and pepper lightly.
5. Seal the foil tightly---BE CAREFUL---do not punch a hole in the foil.
6. Place the chicken packets on a bed of coals and turn every 5 minutes.

UTENSILS NEEDED:

1 Large Roll of Foil
2 Pots
ITEM: AMOUNT:
Chicken 2 legs OR 1 leg and 1 thigh/person
Instant Mashed Potatoes 1 16 oz. box
Peas 1 can/4 people
Carrots 1 can/8 people
Biscuits Mix 1 small box
Cake 1 16 oz./8 people
Drink, Winter 1 qt.milk/4 people
Summer 2 qt.pkg./4 people

SUPPER #16

LUNCH #6CNU

- roast Chicken---Roast Corn---Bread Cup
- Butter---Drink---Salt---Pepper

- paratoes---Peas---Carrots

UTENSILS NEEDED:
1 Large roll of foil

STARTING:
bed of coals plus a small blazing

the ground at a 45°
fire, to pre-heat. 2 Forked sticks about 12" long.

UTENSILS NEEDED:
1 Bread Stick (The diameter
of the small end of a ball
bat, 24" long, peeled.)
1 Split-Stick (The diameter
of your little finger, 3'
long, peeled.)

BREAKFAST #17

- Pancakes---Spam & Eggs---Syrup
- Butter---Hot Chocolate---Salt---Pepper

READ TWICE BEFORE STARTING:

- Put water on to boil for hot chocolate.
- Put water on to boil for hot chocolate.
- Heat syrup in a pot of hot water to heat.
- While one cook is frying pancakes--the other break the eggs into a pot, grease lightly and start heat.

While one cook is frying pancakes--the other break the eggs into a pot, grease lightly and start heat. $\frac{1}{2}$ cup of water and to the pot, cut the spam into $\frac{1}{2}$ inch cubes and add to the pot, add a pinch of pepper, a

- When about half of the pancakes are cooked; melt a tablespoon of shortening in each fry pan. Pour about half of the egg mixture into each fry pan.
- Cook slowly and as the eggs begin to set around the edges, scrape toward the center. Keep scraping toward the center until the eggs are set but not hard.

Remove from the fire
Remove from the fire
Remove from the fire

ITEM: Chicken
AMOUNT: 2 legs OR 2 thighs OR 1 leg & 1 thigh.
1 Cup

UTENSILS NEEDED:
3 pots
2 fry pans & 1 griddle

ITEM: Pancake mix, complete
AMOUNT: 1 20 Oz. box
1 can/8 people
2/person
1 pint
 $\frac{1}{2}$ lb.
1 pkg./person

ITEM: Spam
Eggs
Syrup
Butter
Hot Chocolate

Remove from the fire
Remove from the fire
Remove from the fire

WOOD BADGE COFFEE

UTENSILS NEEDED: 1 #10 Can or a coffee pot
1 hickory stick---about the size of your thumb and 3 feet long
1 hickory stick, peeled---forked, about little finger size and one foot long.

Put one cup of water per cup of coffee needed into the #10 can plus one cup for the pot. Place the can on a hot fire. Measure out one rounded tablespoon of coffee for each cup of coffee plus 1 for the pot. When the water is boiling vigorously, add the premeasured coffee and stir with the forked stick. When the water has returned to a boil, remove from the high heat and place at the edge of the fire. At the same time, place the end of the 3 foot hickory stick in the fire. Simmer the coffee for about 5 minutes, remove from the fire and plunge the flaming hickory stick into the coffee; remove the stick after about 15 seconds. This will settle the grounds almost instantly. However, if you are chicken and don't like to play with fire (and we all know what happens to people that play with fire) you can settle the grounds by adding $\frac{1}{2}$ cup of cold water and letting the pot set for a couple of minutes. Pour the coffee gently so as not to stir up the settled grounds.

This method of brewing a pot of coffee will not only make the best cup of coffee you ever ate but if you have any left over it makes an excellent kitchen aid (pot cleaner, paint remover, rust remover, permanent stain, floor cleaner and dental cleaner).

Breakfast #1 – Traditional

Scrambled Eggs, Bacon, Grits, Biscuits, Juice (Hot Chocolate – Winter)

Directions:

1. Put water on to boil for Grits, Hot Chocolate (Winter)
2. Make juice
3. Fry bacon in Pan
4. Start Biscuits in Dutch Oven – 10 minutes
5. Scramble eggs in bowl, drain grease from pan, cook eggs.

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Pot
- 1 Spatula
- 1 Mixing bowl
- 1 Frying Pan
- 1 Dutch Oven

Food for 8 scout patrol and 2 guests

20 large eggs

1&1/2 pounds bacon

2 can of Biscuits (10 biscuits/can)

1 gallon (4 qt.) of juice mix

10 packages of instant grits

10 packages of hot chocolate (Winter)

1 stick of butter

Jelly

Salt & Pepper

Breakfast #2 - Pancake

Pancakes, Sausage, Juice (Hot Chocolate – Winter)

Directions:

1. Put water on to boil for Hot Chocolate (Winter)
2. Make juice
3. Fry sausage in Pan
4. Mix batter and cook Pancakes

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Pot (Winter)
- 1 Spatula
- 1 Mixing bowl
- 1 Frying Pan

Food for 8 scout patrol and 2 guests

- 1 gallon (4 qt.) of juice mix
- 10 packages of hot chocolate (Winter)
- 2 sticks of butter
- 1 pint of syrup
- 1 box complete pancake mix
- 2 pounds of sausage

Breakfast #3 – Quick Cold

Cold Cereal and Sweet Rolls, Fruit, Juice

Directions:

1. Make juice
2. Put Cereal, Sweet Rolls, and Fruit on table

Utensils Needed:

1 Juice Container (Water Cooler or Large Pot)

Food for 8 scout patrol and 2 guests

- 1 gallon (4 qt.) of juice mix
- 10 Sweet Rolls
- 1 Medium Box Cereal
- 1 gallon milk
- 10 pieces of fruit – bananas or oranges

Breakfast #4 – Quick Hot

Oatmeal, Raisins, Hot Chocolate, Fruit

Directions:

1. Put water on to boil for Hot Chocolate and Oatmeal

Utensils Needed:

1 Pot

Food for 8 scout patrol and 2 guests
10 pieces of fruit – bananas or apples
10 packages of hot chocolate
20 packages of oatmeal

Breakfast #5 – French Toast

French Toast, Sausage, Juice, Hot Chocolate (Winter)

Directions:

1. Put water on to boil for Hot Chocolate (Winter)
2. Make juice
3. Fry sausage in Pan
4. Mix batter and cook French Toast

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Pot (Winter)
- 1 Spatula
- 1 Mixing bowl
- 1 Frying Pan

Food for 8 scout patrol and 2 guests

- 1 gallon (4 qt.) of juice mix
- 10 packages of hot chocolate (Winter)
- 2 sticks of butter
- 1 pint of syrup
- 3 eggs
- 1 pint of milk
- 1 loaf of bread
- 2 pounds of sausage

Lunch #1 – Hot Dogs

Hot Dogs, Chips, Cookies, Juice

Directions:

1. Put water on to boil or heat grill
2. Make juice
3. Cook Hot Dogs
4. Put out fixings

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Pot or Grill
- 1 Turning Fork

Food for 8 scout patrol and 2 guests

20 Hot Dogs

20 Buns

1 gallon (4 qt) of juice mix

1 bottle of ketchup

1 bottle of mustard

1 small jar of dill hamburger pickles

1 large bag (2 lbs.) of potato chips

1 large package of cookies (50 cookies)

Salt & Pepper

Lunch #2 – Sandwiches (quick)

Sandwiches, Chips, Cookies, Juice

Directions:

1. Make juice
2. Put out rest of food

Utensils Needed:

1 Juice Container (Water Cooler or Large Pot)

Food for 8 scout patrol and 2 guests

1 large loaf of sandwich bread (40 slices)

20 slices of sandwich meat

20 slices of cheese

1 gallon (4 qt) of juice mix

1 small jar of mayonnaise

1 bottle of mustard

1 small jar of peanut butter

1 large bag (2 lbs.) of potato chips

1 large package of cookies (50 cookies)

Salt & Pepper

Lunch #3 – Nachos

Nachos, Apples, Cookies, Juice

Directions:

1. Make juice
2. Heat Chili
3. Serve Chili over chips with cheese

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Pot
- 1 Large serving spoon

Food for 8 scout patrol and 2 guests

- 3 cans of chili (16 oz cans)
- 1 large bag of tortilla chips
- 1 large bag of grated cheddar cheese
- 1 gallon (4 qt) of juice mix
- 10 apples
- 1 large package of cookies (50 cookies)
- 1 small jar of sliced jalapenos

Lunch #4 – Grilled Cheese

Grilled Cheese Sandwiches, Chips, Cookies, Juice

Directions:

1. Make juice
2. Heat Skillet or Griddle
3. Cook Sandwiches

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Skillet or Griddle
- 1 Spatula

Food for 8 scout patrol and 2 guests

- 1 large loaf of sandwich bread (40 slices)
- 20 slices of cheese
- 1 gallon (4 qt) of juice mix
- 2 sticks of butter
- 1 small jar of dill hamburger pickles
- 1 large bag (2 lbs.) of potato chips
- 1 large package of cookies (50 cookies)

Lunch #5 – Soup & Sandwiches

Soup, Sandwiches, Apples, Cookies, Juice

Directions:

1. Make juice
2. Heat Soup
3. Put out rest of food

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Pot
- 1 Large serving spoon

Food for 8 scout patrol and 2 guests

- 3 cans of Chicken noodle soup (16 oz cans)
- 1 medium loaf of sandwich bread (20 slices)
- 1 gallon (4 qt) of juice mix
- 1 medium jar of peanut butter
- 1 small jar of grape jelly
- 10 apples
- 1 large package of cookies (50 cookies)

Dinner #1 - Hamburgers

Hamburgers, French Fries, Strawberry Shortcake, Juice

Directions:

1. Put Strawberry out to thaw (2-3 hours before cook time)
2. Start charcoal grill
3. Make Hamburger patties
4. Heat oil in Skillet and begin cooking French Fries
5. Put Hamburgers on grill
6. Slice onions
7. Make juice
8. Put out fixings and serve

Utensils Needed:

- 1 Juice Container (Water Cooler or Large Pot)
- 1 Grill
- 1 Skillet
- 1 bowl
- 1 Turning Fork
- 1 Spatula

Food for 8 scout patrol and 2 guests

- 5 lbs. Hamburger meat (1/2 lbs./person – 20 patties)
- 20 Buns
- 1 gallon (4 qt) of juice mix
- 1 bottle of ketchup
- 1 bottle of mustard
- 1 small jar of dill hamburger pickles
- 2 small white onions
- 20 slices of cheese
- 5 lbs. frozen French Fries
- 10 shortcake cups
- 2 packages of frozen strawberries
- 1 large tub of cool whip
- Salt & Pepper