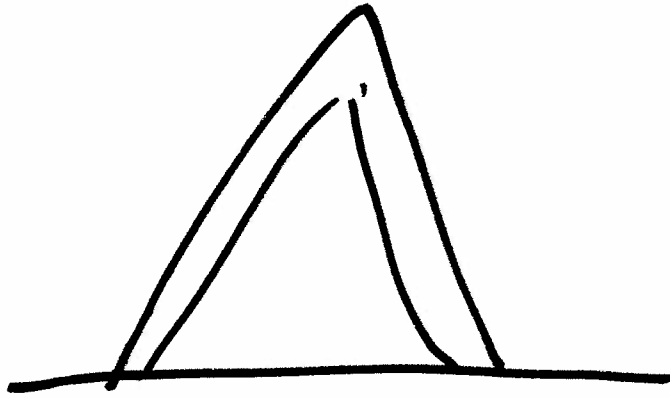


OUT O O O

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L





1. The first part of the document is a list of names and addresses, including:

 Mr. J. H. Smith, 123 Main St., New York, N.Y.

 Mr. W. R. Jones, 456 Elm St., Chicago, Ill.

 Mr. T. G. White, 789 Oak St., Boston, Mass.

 Mr. S. L. Black, 101 Pine St., Philadelphia, Pa.

 Mr. M. K. Green, 202 Cedar St., San Francisco, Cal.

 Mr. P. Q. Brown, 303 Maple St., Los Angeles, Cal.

 Mr. R. S. Grey, 404 Birch St., Portland, Ore.

 Mr. U. V. Blue, 505 Spruce St., Seattle, Wash.

 Mr. X. Y. Red, 606 Fir St., Denver, Colo.

 Mr. Z. A. Purple, 707 Ash St., Salt Lake City, Utah.



This document is a list of names and addresses, and is intended for use as a reference.

 It is not to be used for any other purpose.

 The names and addresses are listed in alphabetical order.

 If you have any questions, please contact the office.



The following information is provided for your reference:

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WEBELOS



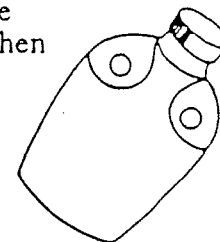
Outdoorsman

OUTDOOR GROUP

Now that your boys are Webelos, they need to be trained to get the most out of their outdoor experiences while camping. There are knots to learn, tents to erect, fires to build and meals to cook. These new skills will have to be taught and practiced. Remember, this activity badge is one of the most important, because it is a taste of what awaits the Webelos Scout when he enters a Boys Scout troop.

DEN ACTIVITIES

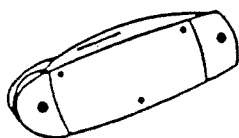
- * Cut a 4 ft. length of rope for each boy. Show them how to whip the ends to keep them from fraying. Use these ropes to practice knot tying. Have races to build up the boy's speed at tying the knots.
- * Inventory your den to find out what camping equipment each family has.
- * Practice outdoor flag ceremonies. If no flagpole is available, use a tree with a high branch and throw a rope over it.
- * Make individual First Aid kits for campouts or hikes.
- * Show the boys the proper way to lay out a campsite. That is, where to put the fire pit and the tents.
- * Learn the Outdoor code



CAMPOUT HELPS

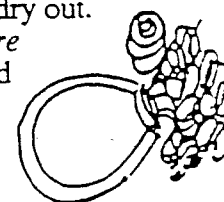
FIRE STARTERS

- >Charcoal placed in cardboard egg cartons and tied tight. Dip in melted paraffin. Cut in half to start a small fire.
- >Dry corn cobs dipped in melted paraffin are good fire starters.
- >A half gallon milk carton full of charcoal briquettes is enough to cook a one pot meal. Just light the carton.



TENT TRICKS

1. *Don't touch the top of the tent in the rain!!*
The canvas of the tent is filled with air bubbles that cause it to shed water, and when you touch it these bubbles are broken.
2. *Stretch the tent tight when you put it up.* The wind shifts a loose tent constantly and weakens the canvas.
3. *Loosen the tent when it rains.* Canvas shrinks when it is wet.
4. *Open the tent each morning.* Let it dry and air out.
5. *Don't fold up a tent when it is damp.* Damp canvas mildews. If you must fold it when it is wet, unfold it as soon as possible to dry out.
6. *Shake out all the dirt and bugs before folding the tent.* Fold it carefully and smoothly.
7. *Don't fold the canvas against the tent pegs.*
Wrap the pegs in cloth first, or put them in a bag.



TIE SLIDE

THE FRAYED KNOT SLIDE

The frayed knot slide is made to immortalize a great story.

There was a hungry piece of rope. He wandered into a small cafe and sat down at a corner table. The head waiter came to the table and said, "Hey! Aren't you a piece of rope? We don't serve rope here!" He was quickly escorted out of the door and onto the curb. Not to be put off, our hero unraveled an inch or so and strolled back into the same cafe. Again the head waiter came over. 'Aren't you that same piece of rope I just threw out of here?" he asked. " Oh no!." said our friend, "I'm a Frayed Knot!" (afraid not)

Materials: Several feet of multicolored, single strand wire

1. Gather the wire. Check with the phone company or electronic repair shop.
2. Put four or five colors together in a tight band. make a loop and twist the ends. The loop should be about 1" wide. Twist the ends tightly, as this will hold the loop tight.
3. With the remaining ends, make a jumble of colors. Try wrapping the wires around a pencil and then pulling out the pencil. Make a large mess about the size of a golf ball.

WEBELOS

Outdoorsman
OUTDOOR GROUP

WEBELOS CAMPOUT CHECK LIST

Our Webelos den is going camping on _____ (date)

at _____ (campsite). We will meet at _____ (place)

at _____ (time). We will return at _____ (time) on _____ (date).

Tents: _____ Will be furnished _____ Bring your own

Each boy will share a tent with his adult partner.

A full Webelos uniform is required for the campout. Sturdy shoes, suitable for hiking will be useful.

During the campout we will be working on the requirements for the Outdoorsman Activity Badge. The material in the Webelos Scout book related to this badge should be read and carefully studied in advance. Bring your Webelos book to camp.

The following is a list of optional equipment which will be useful on the campout. Make a check mark in pencil by each item as you lay out your equipment pack.

- _____ Blankets or sleeping bag
- _____ Waterproof ground cover
- _____ Sweater or jacket
- _____ Extra pair of shoes
- _____ Poncho or raingear

Clothesbag Containing:

- _____ Handkerchiefs
- _____ Extra clothing
- _____ Extra socks

Toilet kit containing:

- _____ Soap in container
- _____ Washcloth
- _____ Hand towels
- _____ Toothbrush and toothpaste
- _____ Comb
- _____ Toilet paper

Eating kit containing:

- _____ knife _____ fork _____ spoon
- _____ plate _____ cup

Repair kit containing:

- _____ Safety pins _____ Shoelaces
- _____ Flashlight/extra batteries
- _____ Mosquito repellent
- _____ Webelos Scout Handbook



Note: This is a sample and should be modified to fit the season and the needs of your Scouts.

MAN

OUTDOORSMAN



CAMP-OUT CHECKLIST. Probably some of your Webelos Scouts and parents will never have been camping before. You can help them by giving them a checklist of things they'll need to bring from home.

The checklist below is for a den which is borrowing tents, water jugs, bowsaw, and other small items of equipment from its brother troop.

CAMP-OUT EQUIPMENT LIST

Each parent-son team must bring:

- Ground cloths. Heavy plastic (four to six mils thick) or old shower curtain is good.
 - Sleeping bags or two blankets each.
 - Cooking utensils.
 - Eating utensils, plates, cups, etc.
 - Your own food for Saturday lunch and supper and Sunday breakfast. Unless you are an expert camp cook, we suggest a bag lunch; simple dishes like franks and beans or canned spaghetti for supper; and bacon and eggs for breakfast. Bring your own bread and milk. Den leader will bring salt and pepper, catsup and mustard, instant hot drink, dishwashing gear, and detergent.
 - Camp cooler, if you own one.
 - Toilet gear, soap, towels, toilet paper.
 - Pajamas, change of socks and underwear.
 - Flashlight or electric lantern.
 - Jackets and raingear.
 - Camp fee.
 - Webelos Scout Book.
- Optional Equipment*
- Fishing poles and bait. (NOTE: Adults may need a fishing license.)
 - Air mattress.
 - Camera.
 - Compass.
 - Binoculars.





What to do when LOST IN THE WOODS

A CLEAR HEAD WILL FIND ITSELF. If everyone remembered this, there would be fewer reports of persons lost in the mountains and forests, according to the United States Forest Service rangers.

Merely being out of sight of others in a strange forest gives many a man the creeps--a natural feeling but a dangerous one. Never yield to it. In the mountains the grip of panic is too often the grip of death.

"Finding oneself when lost is the test of a man," says a veteran of the Forest Service who has seen men, women, and even children save themselves by sheer pluck and presence of mind. Loss of mental control is more serious than lack of food, water, or clothing or the possible proximity of wild animals. The man who keeps his head has the best chance to come through in safety.

The following helpful rules are worth remembering:

1. Stop, sit down, and try to figure out where you are. Use your head, not your legs.
2. If caught by night, fog, or a storm, stop at once and make a camp in a sheltered spot. Build a fire in a safe place. Gather plenty of dry fuel.
3. Don't wander about. Travel only downhill.
4. If injured, choose a clear spot on a mountain and make a signal smoke.
5. Don't yell, don't run, don't worry, and above all, don't quit.

If caught out toward nightfall, the traveler is urged to find a shelter quickly--a ledge, a large boulder, or a fallen tree--clear a space of ground, and build a fire. If without a blanket, he may build his fire in a deep hole, cover 6 inches of hot coals with 6 inches of earth, and sleep on the warmed earth. Failing fire, one should use leaves and branches to shelter himself as best he can. A boy lost on a southern California mountain peak spent three nights safely in this manner.

Signal fires are the quickest way to attract attention. Build them in an open spot, cleared of all flammable material so that the fire won't spread into the forest--you don't want to burn yourself up, of course. In the daytime throw green branches and wet wood on the blaze to make smoke. The eagle eyes of the Forest Fire lookouts or the observers in forest patrol planes or commercial ships may spot your smoke. It is difficult for an observer in a plane to see a lone man in the forest, so the lost person must use ingenuity, and the signal smoke is the best method of attracting attention.

A word from the Forest Rangers to the new camper, hiker, or vacationist—

It is better to carry a clear head on your shoulders than a big pack on your back. But when going alone into the forest it is well to go prepared to get lost. A fish line and a few hooks, matches in a waterproof box, a compass, a map, a little concentrated food, and a strong knife carried along may save a lot of grief. A gun may help as a signal, seldom for game.

A thinking man is never lost for long. He knows that after a night in the forest he may awake to a clear dawn and readily regain his location. His compass may be useless because of local magnetic attraction, but he may know what kind of vegetation grows on the shady side of a ridge. He knows that streams going down and ridges going up do not branch. He knows that wild food which sustains animals may be eaten sparingly; that he will not die of hunger as quickly as thirst; that he must remain where he is or push on to some definite objective, but not to the point of exhaustion; that someone will be looking for him, and strength in that knowledge makes hardships easier.

Keep the old brain in commission and the chances are you will come out of the woods on your own feet.

Forest Service
U.S. Department of Agriculture
Washington D.C. 1957

Campfire Stories

The Fable of the Snake

Many years ago, Indian youths would go away in solitude to prepare for manhood. One such youth hiked into a beautiful valley, green with trees, bright with flowers. There he fasted. But on the third day, as he looked up at the surrounding mountains, he noticed one tall rugged peak, capped with dazzling snow.

I will test myself against that mountain, he thought. He put on his buffalo-hide shirt, threw his blanket over his shoulders and set off to climb the peak.

When he reached the top he stood on the rim of the world. He could see forever, and his heart swelled with pride. Then he heard a rustle at his feet, and looking down, he saw a snake. Before he could move the snake spoke:



"I am about to die," said the snake. "It is too cold for me up here and I am freezing. There is no food and I am starving. Put me under your shirt and take me down to the valley."

"No," said the youth. "I am forewarned, I know your kind. You are a rattlesnake. If I pick you up, you will bite, and your bite will kill me."

"Not so," said the snake. "I will treat you differently. If you will do this for me, you will be special. I will not harm you."

The youth resisted awhile, but this was a very persuasive snake with beautiful markings. At last the youth tucked it under his shirt and carried it down to the valley. There he laid it gently on the grass, when suddenly the snake coiled, rattled and leapt, biting him on the leg.

"But you promised—" cried the youth.

"You knew what I was when you picked me up," said the snake as it slithered away.

And now, wherever I go, I tell that story. I tell it especially to the young people of this nation who might be tempted by drugs. I want them to remember the words of the snake: You knew what I was when you picked me up.

by Iron Eyes Cody, Movie and TV Star
St. Joseph's Indian School, Chamberlain, SD 57326

Tent Tricks

- 1. Don't touch the top of the tent in the rain!* The canvas of the tent is filled with air bubbles that cause it to shed water, and when you touch it these bubbles are broken.
- 2. Stretch the tent tight when you put it up.* The wind ships a loose tent constantly and weakens the canvas.
- 3. Loosen the tent when it rains.* Canvas shrinks when it is wet.
- 4. Open the tent each morning.* Let it dry and air out.
- 5. Don't fold up a tent when it is damp.* Damp canvas mildews. If you must fold it when it is wet, unfold it as soon as possible to dry out.
- 6. Shake out all the dirt and bugs before folding the tent.* Fold it carefully and smoothly.
- 7. Don't fold the canvas against the tent pegs.* Wrap the pegs in cloth first, or put them in a bag.

OUTDOORSMAN

The Outdoorsman Activity Badge requirements are fun, and give the Webelos a chance to learn new skills that will prepare him for Boy Scouting. Camping, outdoor cooking and fire safety are all part of enjoying living in the outdoors.

CAREER SPEAKERS

Encourage and inform your scouts about career opportunities available for working in the outdoors. Invite a speaker to your den or pack meeting. Guest speakers may include any of the following: City or County Park Ranger, hunter, forest ranger, sportsman, fisherman, nature tour guide, fire marshal, or someone from an environmental program. What others can you think of?

FIELD TRIPS

Arrange to visit a camping outfitter. Ask for a demonstration of camping equipment and handy gadgets that make camping easier. Look at outdoor clothing and hiking boots, too. Check to see if special discounts are given for your group or activity.

UP AND DOWN TENT RELAY

Plan a den meeting using the camping theme. First demonstrate how to set up a tent properly, including precautions on handling, to avoid damage. Then divide the den into two teams and give each a tent bag. On signal, each team takes the tent bag and must set the tent up properly. The first team to finish, receives something appropriate for their accomplishment.

Once both tents are up, allow the scouts to climb inside to have a special meeting. Remind the scouts to remove their shoes before entering the tent. Inside, they have ten minutes to plan a song or a short skit to entertain the other scouts when they gather around the campfire. Ring a bell or blow a whistle to call the scouts out to the campfire area. Choose one team to lay the firewood. Gather in a circle and discuss fire safety. Light the campfire.

Each team takes turns entertaining. The leader makes closing remarks and ends the meeting. The campfire is properly put out by the other team. After the tents are taken down, the group may gather again around the campfire area, clasp hands on the shoulder of the person in front of them and sing *Taps* or *Cub Scout Vespers*. Go home.

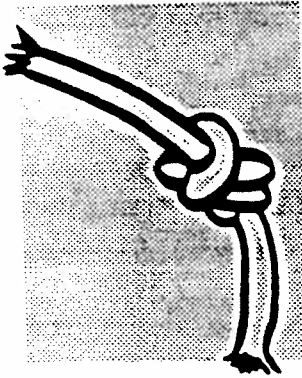


AWARENESS HIKE

The object of this activity is for the Webelos to discover objects which have the following characteristics. Make up a recording sheet for each scout to write the words of the object and category description that best describes their object. Stop periodically while hiking so the scouts may record on their sheet.

- SIZE:** thick, short, tall, small, large, narrow, big, little.
SHAPE: oval, round, ridges, oblong, square, pointed, curved, triangular, odd.
DENSITY: solid, lumpy, hollow, spongy, porous, and non-porous.
TEXTURE: furry, hairy, ribbed, soft, hard, slimy, velvety, slick, gooey.
TEMPERATURE: cold, hot, moist, dry, lukewarm, damp.

HISTORY OF KNOT TYING



Since the Neolithic Age, knots have played an important role in the life of man. Rope would have had few uses unless it was tied to something. So stones were tied to sticks to form tools and weapons. It is assumed that the use of knot work was wide spread, and that a high level of skill in rope making and developing knots was achieved long before the dawn of recorded history.

Cord like fibers from plants and trees, such as the palm and waxplant, were probably used in making the first cords. Records show that many of the ancient civilized nations and many of the savage tribes were accomplished rope makers.

The art of knot work reached a high stage of perfection among the early Egyptian sailors. Knots were used to rig ships and in building bridges in Egypt, Persia, and Greece. It can be seen in many surviving works of classic art that the Greeks and Romans used knots to ornament the handrails of vessels, and is reproduced in many pieces of sculpture.

The sheet bend, which was used to make fishing nets, had its inception in ancient times. It is well established that the Swiss lake dwellers were making and using fishing nets as early as 1000 B.C. However, evidence exists in the hieroglyphic inscriptions contained in the Cairo Museum that the making and use of fishing nets were accomplished arts as early as the second Egyptian dynasty, thus placing their origin well before 2500 B.C.

In many primitive cultures knots have often been associated with magical or supernatural powers. Persons claiming to have supernatural power often sold mariners charmed cords which they contend had the wind tied up in them. There were supposedly three such knots in the cord, which when untied in order, had the property to release a wind of moderate force, then a half-gale, and finally a wind of hurricane proportions.

The Incas in Peru never discovered the art of writing. However, they had a decimal system of numbers based on knots tied on suspended cords. The type of knot and its position in the cord had a special significance. Among the most interesting relics of the Incas are the so-called quimpas, or knot - records. This system of knots enabled them to keep records of dates and large sums of figures.

Ornamental knotting has been employed since the early times in Japan and China, where it was apparently a subject of devoted study. In the Middle Ages in Europe, a wide variety of fancy patterns appeared as decorative inscriptions on shields and heraldic badges. Even now, thousands of years later, knots are used in many of the same ways. Sailors decorate the handrails of their ships with knots and ropes. Crafters use knots for all types of creations.

The following is an introduction to a few knots and their uses. Leaders need to be successful in knot tying before teaching the scouts these knots. The scouts will find that knots are very useful in life.

KNOT USAGE

BOWLINE:

The bowline has been called the "king of knots." It will never slip or jam if properly made. This knot is used in rescue work because this knot will not slip when stress is applied. This is the standard fixed loop.

CLOVE HITCH:

This is the strongest hitch of all. This is one of the most widely used knots. Because it passes around an object in only one direction and it places very little strain on the rope fibers. It is easy to tie once you learn it. It is stronger if it is tied on the opposite side of the object from the strain.

SQUARE KNOT:

This is a rope-to-rope knot that is used to tie two ropes together. It should only be used on ropes of approximately the same diameter. It is commonly called the "first aid knot" because when tying a bandage, the two ends can be easily tied together.

TAUT-LINE HITCH:

Despite its name, the taut-line hitch is not a hitch but a running loop that holds under strain, but can be changed after releasing the strain. It can be tied on a line that is taut. When used in tying a tent guy line (tighten tent ropes), you can tighten or loosen the line by pushing the hitch up or down on the standing part.

TWO HALF HITCHES:

This is a reliable and useful knot for attaching a rope to a pole or tree; or boat mooring.

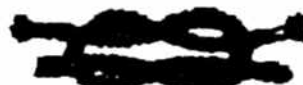
The following diagram show several knots that scouts will find useful.



Figure-eight knot



Overhand knot



Square knot



Granny knot



Sheepshank



Slipknot



Cat's paw



Cow hitch



Bowline



Bow knot

OUTDOORSMAN

FRUIT ROLL-UP BED

This is a fun way to teach Webelos Scouts to make an envelope bed.

- You will need:
- ▶ Box of Fruit Roll-Ups (blankets)
 - ▶ Bag of large pretzel sticks (boys)
 - ▶ Waxed paper (ground cloth)

Have boys carefully unroll two fruit roll-ups. These are the blankets. The pretzel sticks are the boys. Following the instructions below, have each boy make the three types of bed rolls using their fruit roll-ups and pretzels.

1. In summer, one blanket (or sheet) is often enough. Fold it so that you have two layers under you.
2. Fold a square blanket with one layer under you and two on top. Fasten with big blanket pins.
3. In colder weather, you need at least two blankets. Lay the first blanket on the ground. Put the second blanket half on and half off the first one. Fold the first blanket over the second. Leave half of the second one showing. Fold the remaining half of the second blanket over the first. Fold the bottom of the blankets up. Fasten the blanket envelope with big 3" blanket pins on the sides and bottom.



KNOW YOUR KNOTS

Only five knots are required for this activity badge. Boys don't like learning knots for the sake of learning them. Be sure to teach them in practical situations so that they will know what to use them for!

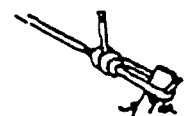
Square Knot -- Used for joining two ends of rope, cord, or string of approximately the same thickness. Use it to tie up a bundle, a first aid bandage, a broken shoestring, or to make a long rope from several short ones (of the same diameter).

Bowline -- Used for tying packs, bedrolls, any object around which you need a secure loop. A permanent knot useful for lifesaving. A permanent loop to pull other ropes through.

Clove Hitch -- Used for putting up a clothesline around trees, for fastening guy ropes on tents.

Two half hitches -- Used to tie a line to a ring or post; a temporary boat moor.

Taut-line hitch -- Used for tying guy ropes on tents, to secure a ring.



Taut-line Hitch

Outdoorsman Activity Badge

Knotty Knots

By Barb Stephens

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Knot Descriptions

Match each description on the left to the appropriate knot name on the right.

For tightening and loosening a rope easily and on guy lines. Square Knot

For tying a rope to a post or ring; it's strong but easy to loosen. Tautline Hitch

For tying a rope to a tree or post. Clove Hitch

Used when you want a loop that will not slip or close up; used for rescue work. Sheet Bend

For tying two ropes together and for tying bandages in first aid. Bowline

For tying two ropes together, especially when one is thicker than the other. Two Half Hitches

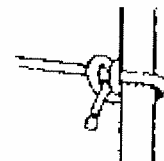
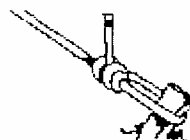
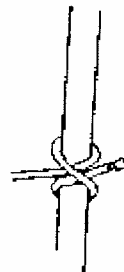
Forget-Me "Knots"

Match the knot picture to the knot name.

Square Knot
Sheet Bend

Tautline Hitch
Bowline

Clove Hitch
Two Half Hitches



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Outdoorsman Activity Badge

Campfire Fun & Safety

By Barb Stephens

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If You're Lost in the Woods

Fill in the blanks with a word from this list. All words should be used once.

dry fire head hole leaves
nightfall run sheltered signal wander

1. Stop, sit down, and try to figure out where you are. Use your _____, not your legs.
2. If caught by night, fog or a storm, stop at once and make camp in a _____ spot.
3. Build a _____ in a safe place.
4. Gather plenty of _____ fuel.
5. Don't _____ about. Travel only downhill.
6. If injured, choose a clear spot and make a _____ (smoke) fire.
7. Don't yell, don't _____, don't worry, and above all, don't quit.
8. If caught out during _____, find shelter quickly - a ledge, a large boulder or a fallen tree.
9. If without a sleeping bag, build a fire in a deep _____, cover 6 inches of hot coal (wood) with 6 inches of earth and sleep on the warmed earth.
10. Use _____ and branches as a blanket to shelter yourself.

Fire Safety

Mark each True statement with **T** and each False statement with **F**.

- ___ 1. Build fires close to your tent.
- ___ 2. Be sure fire is downwind from tents.
- ___ 3. Keep cooking fires as large as can be. They'll cook faster.
- ___ 4. Clear an area ten feet in diameter of all burnable material, or as required by local law.
- ___ 5. Place ten fire buckets filled with water at each tent.
- ___ 6. Always extinguish fires and other flame sources before you go to sleep.
- ___ 7. Put fires dead out with any liquid you have on hand.
- ___ 8. Never leave a fire unattended.

Edible Fire

Teach the art of fire building by letting the scouts make an edible fire. Make sure you OK the fire before they consume it! Here are two plans.

Edible Fire #1

Use frosting to assemble the following items into an edible fire:

Edible Fire #2

Napkin = base
Small Marshmallows = fire ring
Flaked Coconut = kindling

Large cookie = base	Red Hots or Raisins = coals
Peanut M&Ms = rock ring	
Potato sticks = kindling	Candy Corn = flames
Pretzel sticks = logs	Pretzel Sticks = logs
Candy corn = fire	Small cup of Kool-Aid =
Tootsie rolls = fuel wood	water to put out the fire
Granola = dirt	
Small cups = water buckets	

Answers

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Outdoorsman Activity Badge

Campsites & Firewood

By Barb Stephens

Wood for Campfires

There are three types of wood used to build a fire. Use the following key to decode them.

D	E	F	G	I	K	L	N	R	T	U
\$	@	%	?	*		+	&	=	-	#

—	—	—	—	—	—	—	—
-	*	&	\$	@	=		
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	*	&	\$	+	*	&	?
—	—	—	—	—	—	—	—
%	#	@	+				

Ask your leader to show various types of wood needed for fires and explain the purpose of each.

Types of Wood

Fill in the blanks with the appropriate answer from the above puzzle.

_____ can be anything that is light and dry and not thicker than a match. Make little bundles of tiny twigs.

_____ should snap when broken. In general, dead branches from lower limbs of trees are best to use. Sticks lying on the ground could be damp.

_____ includes sticks that are not green. Use these only after a hot fire is started.

Just For Your Information:

- * Wood that crumbles is rotten. It will smolder and smoke without giving off heat.
- * Split wood burns well. The inside of a log is drier than the outside.
- * Soft wood (produced by trees that grow quickly such as pines, spruces, cedars, gray birch, aspen) burns quickly. It is good for starting fires or for quick, hot fires. It does not leave good coals.
- * Hard wood (produced by trees that grow slowly such as oaks, hickories, yellow birch, maples, and ash) burns slowly. It leaves good coals that will last.

Checklist for a Perfect Campsite

Place a checkmark in front of every item that is needed for the perfect campsite:

- Sheltered by trees to the west and north
- Open to avoid danger of falling branches
- Sheltered from prevailing winds
- Open to expose tents to early morning sun
- Sheltered from prying eyes of nosy neighbors
- Open to afford a pleasant view
- Elevated to avoid morning fog
- Low to avoid harassment of mountain lions
- Sloped for drainage of water
- Level for a comfortable night's sleep
- Abundant in wildlife and nature
- Devoid of insects, snakes, skunks, p-ivy
- Grass covered to absorb rain
- Sparsely vegetated to avoid grass fires
- Stocked with wood for fuel and projects
- Cleared of all stumps, sticks, logs, brush
- Private (forget highway median strips)
- Close to home
- Legal (no "No Trespassing" signs)
- Safe from flash floods (buffalo stampedes)
- Well supplied with water for drinking, swimming, fishing, boating and even washing.

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Webelos Outdoor Cooking


A.1. OUTDOOR COOKING

Cooking and eating are an adventure. Eating is fun and so is fixing food to eat. There are so many activities that offer an opportunity to cook and eat. There is just something about camp cooking that is special. Cooking outdoors requires a different set of rules and equipment. Take time to plan some activities that will include food preparation, whether it is brought in a paper sack or food that will be prepared by the boys. Even cooking a hot dog or marshmallow can be a real challenge - having it cook just right and not burnt. Cooking is a skill and cooking outdoors with charcoal, wood or a buddy burner will take some skill. Take time to talk about what you plan to cook, discuss safety and practice fire building.


It is fun to beat eggs, mix pancakes, make a milkshake or cherry cobbler. It can be lots of fun as long as you know what you are doing. Don't be too ambitious to start with, remember the age of boys you are working with. Do simple recipes and progress as their skills develop. Outdoor food does not have to be cooked. A good lunch can be part of the day without having to take time out to cook. Maybe the first venture could be an after school snack.

SAFETY AND GOOD COOKING HABITS

Start out by getting yourself ready to cook.

- 
- Protect your clothes from spills by putting on an apron; then wash your hands.
 - Read the entire recipe carefully.
 - Organize the bowls, spoons, pans and other equipment that you will need.
 - Read and know about making fires and fire safety.
 - Have all the ingredients for the recipe. Measure ingredients accurately. Follow the recipe mixing the ingredients.
 - While the product is cooking, put things away and clean up your work area.
 - Stay near your food. If you forget them, they will cook too long and burn.
 - Turn pot handles away from the edge so no one will bump the handle and cause pot to spill.
 - Always use potholders when handling hot pans. Keep all towels, pot holders, clothes and hair away from the flames.
 - Learn how to use a knife.

OUTDOOR COOKING HINTS

- 
- Pack charcoal in a paper egg carton and tie shut. When ready to use, just light the carton.
 - For a wood fire, use candle pieces wrapped (like candy) in wax paper. Light the paper and the wax will keep it going long enough to ignite your kindling.
 - Handy fire starters (never-fail) can be made by placing one charcoal briquette in each section of an egg carton (paper kind). Cover with melted wax. Tear apart and use.
 - Handy fire starter. Save lint out of lint filter in clothes dryer.
 - Place lint under kindling and use as tinder.

- Put a burger fresh from the grill into the bun and place in a plastic bag for about a minute. The bun will be steamed warm.
- Let a pan or bucket of water heat on the fire while you eat and your dish water will be ready when you are.
- Melted paraffin, applied inside and outside a cooler leak will seal it.
- A bar of soap will stay clean on a cookout if kept in the end of an old stocking and hung in a tree.
- For safety, always keep a bucket of water nearby when cooking outside.
- When camping, choose foods that keep well with little or no refrigeration. Check out instant and dehydrated foods.
- Cool the ice chest before you fill it. The ice will last much longer.
- Cans of frozen juice can help keep other foods cold when packing your ice chest.
- Freeze fresh meat before putting in cooler. It will last longer and also help keep other foods cold. Even make hamburger patties and freeze with double paper between each.
- Give yourself plenty of time to start a fire and wait for wood or briquettes to be ready.
- Brush grates of a grill with oil to prevent meat from sticking.
- Don't forget to rub the outside of metal pans with liquid detergent - it sure helps when it comes time to clean up.

COOKING TRICKS

You won't want to spend your whole day cooking while in camp. In the beginning, cooking will take up a lot of your time, but soon you'll learn a number of tricks that will get you out of the "kitchen" quickly.

One of the most important tricks in camp cookery is to have exactly the right kind of fire ready for the job on hand when you start cooking- quick flames if you have boiling to do, low flames for stewing, a bed of glowing coals for frying and broiling.

In the kitchen at home, your oven can be set for the exact temperature called for in a recipe. When camping, you can come close to determining correct temperature by learning the trick of counting seconds while holding your palm in at place where food will go.

A cookbook will call for specific measurements by the teaspoon, tablespoon, or cup. In camp, your fingers and palm will do. The measurements on the next page are for the average hand. Find out how they fit your hand by testing them at home against a measuring spoon and cup.

As you pick up other cooking tricks, make a note of them. You will find that they will come in handy sooner or later.

BUILDING A FIRE

Before you cook outdoors you must have a fire. Remember that the fire makes the success of the cooking. Learn when to have a quick hot fire, when to have good coals, when to plan for a fire that burns for a long while. Firebuilding and cooking go hand in hand.

Building a fire is a big responsibility. Build a fire only where and if you have permission. You need a grown up around when building a fire. Care of the fire and fire prevention becomes the responsibilities of

the person who lights the match. A good camper knows not only how to light a fire, but also how to put it out. When he is finished, he makes sure every ember is out and cleans up the fire site.

Wood Fires

Have a safe and suitable place for your fire. It could be built in a park, a campsite or a driveway. Clear away anything that can burn - leaves, grass, paper, etc.

Have a bucket of water ready to put out the fire.

Collect your equipment before you start.

For a fire to burn three things are required:

- FUEL - material that will burn.
- HEAT - enough heat to bring fuel to ignition.
- AIR - to provide oxygen for burning process.

When one of the three things is removed, the fire stops burning. Water cools fuel below ignition point, dirt cuts off the oxygen supply.

A fire needs three different kinds of fire material - tinder, kindling and fuel. The match lights the tinder, the tinder lights the kindling, and the kindling starts the fuel burning.

- TINDER - should start to burn as soon as it is touched with a lighted match. Use thin twigs, tops of dried weeds, wood shavings, dryer lint, etc.
- KINDLING - is little sticks and can be as small as a pencil or as thick as your thumb.
- FUEL - is the larger wood that keeps your fire going. Do not use green or freshly cut wood, it does not burn well.

Stack the wood in three separate piles far enough away from the fire, so that no sparks can fly into stacks.

Building Your Fire

Using larger pieces of wood, form an "A" on the ground. Get your tinder and kindling. You will need two handfuls of kindling. Put the tinder on the "A" instead of the ground. This way the tinder has air underneath it and there is space for your match.

Light the match. Kneel near the fire and strike the match away from you. Tip the match down so that the flame catches on the match stick. On a windy day, kneel with your back to the wind and cup your hands around the match.

Now light the tinder. Carefully add more tinder. You may need to blow at the base of the fire.

Add kindling. When the tinder has started to burn, add kindling. Start with small pieces. Remember to keep close together but allow space for air.

Types of Fire

- **TEPEE FIRE:** This a good fire for quick cooking since the heat is concentrated on one spot. It looks like a tepee. Stack the fuel over the foundation fire. The foundation fire will start the fuel burning. Add fuel as you need it.
- **CRISSCROSS FIRE:** This type is long lasting and makes good coals. It is good for a campfire. To make this, lay fuel over the foundation fire in a crisscross pattern. Be sure to leave room for air. Add fuel as needed.
- **REFLECTOR BAKING:** This type of fire is built against a high back of rocks or logs; a wire screening over coals is good for roasting corn.

After you are finished with your fire make sure it is out by:

- Scattering ashes or embers
- Sprinkling with water
- Drenching charred logs
- Covering with dirt or sand

When you can hold your hand on the spot where the fire was and not feel any warmth, your fire is out.

Cooking With Charcoal

To start charcoal fires make and use fire starters or a starter can. Charcoal starts slowly. Allow at least 30 minutes before fire is ready to use. To start charcoal use one of the following methods:

- Place small twigs or fire starters close together as a base. Leave an air space beneath starters. Place charcoal on top of this. Light the fire starters, and gradually add a few more briquets, one at a time.
- Use a starter can.

Charcoal will be grey-white in the daylight and red at night when ready.

STARTER CAN

Cut both ends from a one gallon can, or large juice can. Make vent holes with a pop can opener around one end of the large can. To use, place can inside grill or on a pan or tray, crumple three full size sheets of newspaper into balls. Place newspaper in bottom of starter can or fill it half way with twigs. Cover with charcoal. Light the newspaper rough the vent holes. When charcoal is glowing, remove can with a pair of pliers. One charcoal briquette equals 40 degrees of temperature.

CHARCOAL STOVE

You need:

- Tin can (#10 or larger)
- Roll-type can opener
- Punch opener
- Wire for handle
- Three pieces sturdy wire screen

1. Remove top of can with roll-type can opener. Punch airholes with punch opener around top and bottom of can.
2. Stick ends of wire through two of the holes at top and twist to make a handle.
3. Push wire screen half way down into can to make a grate. This holds charcoal near top for cooking and keeps air under charcoal. To keep screen from lipping, curl second piece of screen into a coil, and put between grate screen and bottom of stove.

1. Make a stove top out of the third piece of wire screen. This supports your hamburger or the cook pot.

A.1.1.1. TO USE CHARCOAL STOVE:

Set the stove on cleared ground and put tinder on the grate. When tinder is burning briskly, drop charcoal into fire. Swing the stove by the handle now and then to keep the charcoal burning.

VAGABOND STOVE

You need:

- #10 tin can
- Pair of tin snips
- Gloves
- Roll-type can opener
- Punch opener
- Hammer

1. Remove lid from tin can using roll-type can opener. This open end will be the bottom of your stove.
2. Cut door in stove. Wearing gloves, take the tin snips and cut from the open end two slits three inches apart and three inches long. Bend this piece of tin back into can and hammer it flat.
3. Punch with the punch opener two or three small holes at the top of the can on the side opposite the door. These are your air holes and serve as a chimney.

A.1.1.2. TO USE VAGABOND STOVE:

Find a level spot for the stove so food will not run over the side. If stove is not level, put a twig under the low edge.

Press the stove in the dirt so that it makes a ring. Then put it aside. Make a small fire of twigs in the ring. Keep fire small but steady. You can also use a Buddy Burner. (See directions for making.)

Put the stove over the twig fire or Buddy Burner. The stove will get very hot so do not touch it.

The first time you use your stove you will have to wipe the finish off the tin can after the stove has heated up. Hold stove with a pot holder and wipe off with a paper towel.

BUDDY BURNER

A Buddy burner is fuel and can be used with a vagabond stove. It is also good emergency fuel to have on hand if your stove at home should not work. You can use it in a driveway or an inside fireplace or when you cannot have an open fire. The smoke is very black so do not use it in a room.

You need: A shallow tin can (tuna or cat/dog food)

- Corrugated cardboard, cut in strips just a little narrower than depth of can
- Paraffin, in a tin can
- Lid from a larger can
- Pot of water on stove

1. Roll cardboard into a coil that fits loosely into the can.
2. Melt the paraffin. Paraffin should always be melted in a tin can set in a pot of water on the stove. Use low heat. Melt small amounts at a time. The vapor given off by the melting paraffin might start to burn, so have a lid from a larger tin can on hand to smother any fire.
3. Fill shallow can almost to the top with melted paraffin.
4. Let the paraffin harden. Now you have made a Buddy burner.

You can make a Buddy burner using sawdust instead of cardboard. Fill the tin can with sawdust and pour in paraffin. You may have to use "wicks" in this to start the burning easier.

A.1.1.3. TO USE A BUDDY BURNER:

Light the top of the Buddy burner with a match. Now you can cook on your vagabond stove. Never cook directly on the Buddy burner because the smoke is black and sooty.

Place the vagabond stove over the Buddy burner.

Put the fire out by lifting the stove off and smothering the flame with a No. 10 tin can lid or any flat surface larger than the Buddy burner. Use a pot holder to lift the stove, or knock the stove over with a stick. The paraffin will be hot and liquid, so wait until it hardens and cools before you pick it up.

A.2. FOIL COOKERY

Foil Cooking Hints

Use two layers of light-weight, or one layer of heavy duty aluminum foil. Foil should be large enough to go around food and allow for crimping the edges in a tight seal. This will keep the juices and steam in. This wrap is know as the "drugstore" wrap.

Drugstore Wrap

Use heavy foil three times the width of the food. Fold over and roll up the leading edges. Then roll sides for a steamproof seal.

A shallow bed of glowing coals that will last the length of cooking time is necessary.

Cooking Times:

Hamburger: 8-12 minutes, Carrots: 15-20 minutes

Chicken pieces: 20-30 minutes, Whole Apples: 20-30 minutes

Hotdogs: 5-10 minutes, Sliced potatoes 10-15 minutes

FOIL DINNER

Lay slices of potatoes, onion, and carrots on a sheet of heavy-duty foil then place hamburger patty on top. Cover with slices of potato, onion, and carrots. Season with butter, salt and pepper. Cook 20-30 minutes over hot coals, turning twice during cooking.

CARDBOARD BOX OVEN

A cardboard box will make an oven. Cut off the flaps so that the box has four straight sides and bottom. The bottom of the box will be the top of the oven.

Cover the box inside and out COMPLETELY with foil, placing shiny side out.

To use the oven, place the pan with food to be baked on a footed grill over the lit charcoal briquets. The grill should be raised about ten inches above the charcoal. Set the cardboard oven over the food and charcoal. Prop up one end of the oven with a pebble to provide the air charcoal needs to burn - or cut air vents along the lower edge of the oven. Control the baking temperature of the oven by the number of charcoal briquets used. Each briquette supplies 40 degrees of heat (a 360 degree temperature will take 9 briquets).

Experiment! Build an oven to fit your pans - or your menu: Bake bread, brownies, roast chicken, pizza or a coffee cake. Construct a removable oven top or oven door. Punch holes on opposite sides of the oven and run coat hanger wire through to make a grill to hold baking pans. Try the oven over the coals of a campfire.

A.3. RECIPES

ALUMINUM EGGS (FOIL BREAKFAST)

- Sausage
- Egg
- Hash brown potatoes
- Salt, pepper and spices to taste

Place potatoes, scrambled egg (doesn't need to be cooked) sausage patty and spices in foil. Wrap securely. Place on coals for 15 minutes.

EGG ON A RAFT (VAGABOND STOVE)

- Bread
- Egg
- Salt and pepper

Grease the cooking surface of the stove. Cut two inch hole in a slice of bread. Place bread on burner and break egg into the hole. Season and turn over once while cooking.

AZTEC TOOTHPICKS

Heat a white flour tortilla in skillet or top of vagabond stove. Spread cream cheese on tortilla; sprinkle on brown sugar and cinnamon. Roll up tortilla and pig out. Great breakfast, sweet roll or night time snack.

FRENCH TOAST (VAGABOND STOVE)

- 3 eggs
- 1/2 cup milk
- 1 tablespoon sugar
- 4 slices bread
- Butter, syrup, jam or powdered sugar

Beat eggs, milk and sugar together with a fork. Grease the top of a hot vagabond stove with margarine. Dip both sides of a piece of bread in egg mixture, and lay it on the stove. Be careful that the fire is not too hot. When bottom browns, turn the toast over with a fork or turner. You may need more margarine. When the second side is brown, remove the toast to a plate.

VIENNA TOAST

Make a jelly sandwich. Beat two eggs per person (4 pieces of toast). Add a little sugar, cinnamon and milk or water. Dip sandwich in egg mixture, fry the sandwich like french toast. Dip fried sandwich in (or sprinkle on) powdered sugar instead of syrup. Tastes like a giant jelly donut.

PUNCH DONUTS

- Canned biscuits
- Cooking oil

- Cocoa
- Jello
- Sugar (white, brown, powdered, w/wo cinnamon)

Take a biscuit, punch hole through it with finger. Shape into donut shape. Drop into hot oil. Flip over when brown. Remove from oil, dip into sugar, cocoa or jello. Eat slowly, they are really hot.

SAUSAGE BALLS

- 1 lb sausage
- 3 cups bisquick
- 1 8 oz jar Cheese Whiz or shredded cheese

Combine sausage (cooked), bisquick and cheese; shape into balls. Bake in preheated 300 degree oven for 25 minutes or until lightly browned.

NELSON'S STEW

- Box of macaroni and cheese
- 1 can of chunky ham

Heat water to boiling. Add macaroni and cook until soft. Follow directions on box. Crumble can of chunky ham into mixture, mix thoroughly. This is very easy. Feeds 2 scouts per box of macaroni and cheese, 1 can of ham can be mixed with each 2 boxes of macaroni.

CAMP STROGANOFF

- 1-1/2 to 2 pounds ground beef
- Onion soup mix
- 2-3 tablespoons of ketchup
- 1 cup sour cream
- 1 can cream of mushroom soup
- Noodles

Bring pot of water to a rolling boil and cook noodles until done. Brown meat and drain off grease. Add remaining ingredients and simmer until meat is tender. If necessary, thin sauce with a little milk. Serve over cooked noodles.

TACO CASSEROLE

- 2 pounds hamburger
- 6 tortillas
- cheese grated
- 2 cloves garlic, minced
- 2 cans enchilada sauce
- 1 small can tomato sauce

Brown meat and garlic. Add enchilada sauce and tomato sauce. Simmer for 30 minutes. Tear tortillas and layer pan with tortillas, meat, cheese. Repeat with cheese on top. Bake at 350 degrees for 45 minutes.

DON'S HAWAIIAN DELIGHT

In a square piece of heavy duty aluminum foil place enough of each of the following to make one serving:

- Sliced ham
- Sweet potatoes
- Carrots
- Pineapple

Surround the ham slices with the other ingredients on the foil then add 1 tablespoon of syrup or honey. Fold using "drugstore" wrap to hold in the juice. Cook package on hot coals for approximately 15 minutes on each side.

PASTA ITALIANO BAKE

- 1 lb ground beef
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1 garlic clove, minced
- 1 6 oz can tomato paste
- 1/2 cup water
- 1 teaspoon salt
- 1/2 teaspoon oregano leaves
- 2 cups (4 oz) noodles, cooked, drained
- 1/4 cup chopped parsley
- 1/2 cup Miracle Whip salad dressing
- 3/4 cup Kraft grated parmesan cheese
- 2 eggs, beaten

Brown meat, drain. Add onion, green pepper and garlic; cook until tender. Stir in tomato paste, water and seasonings. Cover; simmer 15 minutes. Combine noodles and parsley; toss lightly. Combine salad dressing, 1/2 cup cheese and eggs; mix well. Layer noodles and meat mixture in Dutch Oven; top with remaining cheese. Bake for approximately 40 minutes. 6 servings.

CORN CASSEROLE

- 1 can whole corn with juice
- 1 can cream style corn
- 1/2 cup melted butter
- 1 package Jiffy corn bread mix
- 1 cup sour cream
- 2 eggs
- 1 cup cheddar cheese

Mix all ingredients together, except cheese. Bake at 350 degrees for 25-30 minutes. Add cheese on top and bake for 8-10 minutes more.

CHICKEN BREASTS

- 8 chicken breasts

- 1 jar or package dried beef slices
- 8 slices bacon
- Salt and pepper to taste
- 1 can Cream of Mushroom soup
- 1 small carton sour cream

Bone the chicken breasts and roll one slice bacon around each. Place dried beef slices in bottom of Dutch oven and lay bacon-wrapped chicken breasts on top. Salt and pepper to taste. Pour mushroom soup and sour cream over breasts. Bake for approximately 50-65 minutes until chicken is tender.

SAUSAGE-RICE OVEN DISH

- 2 1/2 lbs. ground sausage
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 1 cup celery, chopped
- 2 cups rice, cooked as to directions on box
- 3 packages dry chicken noodle soup mix
- 1 small can pimentos, chopped
- 1 can cream of chicken soup
- 1 package almonds, slivered

Brown sausage and drain. Add green pepper, onion and celery and simmer in open Dutch Oven for 15 minutes. Add cooked rice and dry soup mix. Add pimentos, cream of chicken soup and almonds and bake. (You can also use Wild Rice)

BBQ PORK CHOPS DUTCH OVEN

- 6 Pork chops (You can also use chicken)
- 1 tablespoon cooking oil
- Salt and pepper to taste
- 3/4 cup catsup
- 1 8 oz cola drink

Brown meat with cooking oil in Dutch Oven. Mix catsup and cola with salt and pepper and pour into oven over meat. Bake until done. (Should be gooey)

EASY MEAT LOAF

- 2 pounds ground beef
- 1 small can evaporated milk or 1/2 cup milk
- 2 packages dried onion soup mix

Mix all ingredients together and form loaf in Dutch oven. Bake approximately 50 to 60 minutes.

TASTY BEEF ROAST

- 1 3 lb to 5 lb beef roast
- 1 can cream of mushroom soup
- 1 package dry onion soup mix

Brown roast. Pour 1/2 can mushroom soup around meat. Pour onion soup mix over meat, then the remaining mushroom soup over all. Let bake to desired doneness. Approximately 30 to 45 minutes to pound.

DUTCH OVEN ENCHILADA CASSEROLE

- 2 lbs ground beef
- 1 teaspoon salt
- 1 large onion, chopped
- 1 can tomato soup (10 3/4 ozs)
- 2 cans enchilada mild sauce (10 ozs)
- 1 can water (10 ozs)
- 1 package of corn tortillas
- 1/2 lb grated or sliced cheese

Brown together beef, salt and onion. Add tomato soup, enchilada sauce and water to beef mixture and simmer together. Place 3 or 4 corn tortillas on bottom of Dutch Oven. Remove 3/4's of the meat mixture from pan, and place over top of tortillas. Add another layer of tortillas. Add a 1/4 lb of cheese on top. Add another layer of meat mixture. Place another layer of tortillas. Sprinkle with remaining cheese. Place like over Dutch Oven and let simmer until it appears to be done. Approximately 30-40 minutes.


FRESH TOMATO SAUCE PICANTE

- 1 medium size tomato, finely chopped
- 1 small onion, finely chopped (1/4 cup)
- 6 springs cilantro or Italian parsley (leaves only), finely chopped (1 tablespoon)
- 3 serrano chilies, seeded and finely chopped; or 1 can green chili, finely chopped
- 1/2 teaspoon salt
- 1/2 cup water

Combine tomato, onion, cilantro, chilies, salt and water in a bowl. Cover; let stand about 30 minutes before serving. This sauce is best eaten the same day, as it soon loses its crispness and flavor.

TAMALE PIE

- 1 1/2 lbs. ground beef
- 1 clove garlic, minced
- 1 onion, coarsely chopped
- 1 green pepper, cut in 1 inch squares
- 1 can (1 pound) tomatoes, cut up
- 1/2 cup stuffed green olives (or black olives), coarsely chopped
- 1 to 2 teaspoons chili powder
- 1 teaspoon salt
- Freshly ground pepper to taste
- 1 package (11 ounces) corn muffin mix
- 1 can (8 oz) cream corn
- 1/3 cup milk
- 1/2 cup shredded cheddar cheese




Brown ground beef in Dutch Oven, drain excess fat off. Add garlic, onion and green pepper and saute' 5 minutes or until tender. Add tomatoes, olives, chili powder, salt and pepper and simmer 10 minutes. In a bowl stir together muffin mix, corn and milk until evenly moistened. Spoon over ground beef mixture and sprinkle with cheese. Bake at 400 degrees for approximately 20 minutes, or until browned.

EASY SAUSAGE PIZZA BAKE

- 1 lb pork sausage
- 3/4 cup chopped onion
- 3 cups Bisquick baking mix
- 1 1/2 cups water
- 1 jar (15 1/2 oz) thick spaghetti sauce
- 1 can (4 oz) mushroom stems and pieces, drained (if desired)
- 1 can (2 1/4 oz) sliced ripe olives, drained
- 1 green pepper, cut into thin rings
- 2 cups shredded cheddar cheese

Grease the inside of the Dutch Oven. Cook and stir sausage and onion in skillet until sausage is brown; drain. Mix baking mix and water until thoroughly moistened; spread batter in oven. Spread spaghetti sauce carefully over batter; top with sausage mixture and the remaining ingredients. Bake until crust is golden brown. Approximately 25-30 minutes.


BAKED SPAGHETTI

- 
- 1 large onion, chopped
 - 1 clove garlic, minced
 - 4 tablespoons shortening
 - 1/2 lb ground beef
 - 2 cups water
 - 2 cans tomato soup
 - 2 teaspoons chili powder
 - 1/2 lb uncooked spaghetti
 - 1 cup sharp cheese (grated)

Cook onion and garlic in shortening in Dutch Oven. Add beef and cook, stirring occasionally, to keep meat particles separated. Drain excess grease off. Mix in the soup, water and chili powder and cook a few minutes longer. Break spaghetti into inch pieces and stir into sauce until all covered. Bake for about 1 hour, but stir approximately every 15 minutes. Then add cheese to top. Bake another 15 minutes.

HANOVER BRISKET

- 4 or 5 lb brisket
- 1 can of consomme
- 1 (10 oz) bottle (lite) soy sauce
- 1/4 cup lemon juice
- Garlic to taste
- 1 tablespoon liquid smoke



Combine last 5 ingredients, pour over meat and marinate overnight. Place meat and marinade in a covered pan and bake at 300 degrees for 3 hours for 3 & 4 lbs and 4 hours for 5 lbs. Baste occasionally during baking. Take out and slice. Then replace it in the pan and pour some of the marinade over brisket.

Increase the temperature to 350 degrees and continue baking for another hour.

CINNAMON-RAISIN ROLL-UPS

- 2 cups Bisquick baking mix
- 1/2 cup raisins (can omit)
- 1/2 cup dairy sour cream
- 3 tablespoons milk
- 2 tablespoons margarine, softened
- 1/4 cup packed brown sugar
- 1/4 cup finely chopped nuts
- 1/2 teaspoon ground cinnamon
- 2 tablespoons margarine, melted
- Granulated sugar

Spray Pam on the inside of Dutch Oven. Mix baking mix, raisins, sour cream and milk; beat 20 strokes. Smooth into ball on floured aluminum foil or wax paper. Knead 10 times. Roll into rectangle, approximately 12 x 10 inches. Spread with softened margarine (can use squeeze margarine also). Mix brown sugar, nuts and cinnamon; sprinkle over dough. Roll up tightly, beginning at 12" side. Pinch edge into roll. Cut into 12 slices. Place slices, cut sides down, in the bottom of Dutch Oven. Brush melted margarine over the tops, sprinkle with granulated sugar. Bake until golden, about 13 minutes. Top with margarine if desired.


HERB BUBBLE RING

- 1/2 cup grated Parmesan cheese
- 1 tablespoon parsley flakes
- 1/2 cup dried basil leaves
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 3 cups Bisquick mix
- 3/4 cup dairy sour cream
- 1/4 cup milk
- 1/4 cup margarine, melted

Spray Dutch Oven with Pam, or line with aluminum foil. Mix cheese, parsley, basil, garlic powder and paprika; reserve. Mix baking mix, sour cream and milk until soft dough forms; beat vigorously 30 seconds. Gently smooth dough in ball on floured aluminum foil or wax paper. Knead 10 times. Shape into 1 inch balls. Dip each ball into melted margarine, then roll in cheese mixture to coat. Arrange balls about 1/4 inch apart in layers in oven. Sprinkle any remaining cheese mixture over top. Bake until golden brown, about 20 minutes.

SOUR CREAM ONION SQUARES

- 1 large onion, sliced
- 2 tablespoons margarine
- 1 egg
- 3/4 cup dairy sour cream
- 1/4 teaspoon seasoned salt
- 1 cup milk
- 3 cups Bisquick baking mix



Saute' onion in margarine until soft. Beat egg in a small bowl; stir in sour cream until blended; add onions and seasoned salt. Stir milk into baking mix to form a soft dough; turn into a lightly sprayed (with Pam) or aluminum lined Dutch Oven. Bake for approximately 20 minutes or until top is set.


BISCUITS

- 4 cups flour
- 2 tablespoons baking powder
- 1 teaspoon salt
- 1/2 cup shortening
- 1 1/2 cups milk or water

Combine dry ingredients. Work in shortening with a knife or fingers until evenly distributed. Add milk gradually, mixing lightly and quickly until there is no dry flour in dish. Pinch off desired amount for each biscuit and bake.

SOPAPILLAS

- 4 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons vegetable shortening
- 1 cup milk
- Vegetable oil for frying



Mix flour, baking powder, salt and sugar into a large bowl. Cut in shortening until mixture resembles cornmeal. Stir in milk until mixture forms a firm dough. Knead dough on lightly floured aluminum foil or waxed paper just until smooth. Cover; let rest 20 minutes. Roll out to 1/4 inch thickness; cut into squares or diamonds. Heat oil in a Dutch Oven until hot. Fry sopapillas, a few at a time, turning often so they fry evenly until golden brown. Remove from oil with slotted spoon to paper towels to drain. Serve hot with butter & honey or sprinkled with cinnamon sugar.

IMPOSSIBLE PECAN PIE

- 1 1/2 cups chopped pecans
- 3/4 cup packed brown sugar
- 3/4 cup milk
- 3/4 cup light or dark corn syrup
- 1/2 cup Bisquick baking mix
- 1/4 cup margarine or butter, softened
- 4 eggs
- 1 1/2 teaspoon vanilla

Grease pie plate. Sprinkle pecans in plate. Beat remaining ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife, when inserted into center, comes out clean. Approximately 50-60 minutes.



PINEAPPLE UPSIDE DOWN CAKE

- 1 can pineapple (6 oz)

- 1/2 cup pecans
- 1/2 cup brown sugar
- 1 square margarine
- 2 yellow cake mixes, or 3 golden pound cake mixes

Mix cake mixes according to directions.

Line the Dutch Oven with aluminum foil, place oven onto the heat, level it and melt the margarine in the oven. When melted, add the brown sugar, then the pineapple slices, then the pecans. This will be the glaze.

Pour cake on top of glaze. This dessert doesn't require much heat on the bottom, just enough to brown the glaze - about 8 briquets should be plenty. Bake for approximately 25 minutes. Check it every 15 minutes and when golden brown, test it to see if it is done. If it is, take off the heat and lift the cake out of the oven by the aluminum foil. Put a pan or board on it and then turn it over quickly so that the glaze is on top. Remove the foil.

WHEN BAKING IN A DUTCH OVEN WITH A CAKE PAN OR PIE PAN, PUT 1 INCH DIAMETER FOIL BALLS IN THE BOTTOM OF THE OVEN TO LIFT THE PAN OFF THE BOTTOM TO KEEP THE FOOD FROM BURNING AND DISTRIBUTE THE HEAT MORE EVENLY.

IMPOSSIBLE PUMPKIN PIE

- 3/4 cup sugar
- 1/2 cup Bisquick baking mix
- 2 tablespoons margarine
- 1 can (13 oz) evaporated milk
- 2 eggs
- 1 can (16 oz) pumpkin
- 2 1/2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla

Grease pie plate. Beat all ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife inserted in center comes out clean. Approximately 50-60 minutes.

EASY ICE CREAM

- 1 (14 oz) can Eagle Brand Sweetened Condensed Milk
- 2/3 cup chocolate flavored syrup
- 2 cups (1 pint) whipping cream

Put into small cleaned coffee can, put lid on. Put down inside a 3 lb coffee can. Put ice and rock salt around it. Put lid on large can. Roll can, stop and drain water out, and put more ice and rock salt in. Continue until firm.