

Backwoods Cooking

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General Recipes

Egg in an Orange

Cut an orange in half. Scoop out the flesh inside and eat it – be careful not to cut through the skin!
 Now crack an egg into the skin and place on the embers of the fire until the egg is cooked.

Onion eggs

Cut the onion in half after removing the outer skin. Remove internal contents except for the remaining
 three outer layers. Break egg into shell and place on embers. When cooked eat the onion
 container
 as well as its contents after removing the outer scorched layer.

Spud Egg

Cut the top off a potato of and scoop a hole in the middle. Crack the egg into the hole, put the top
 back in place and secure with small wooden pegs. Bake until the potato is cooked.
 Crack egg and put in shell of clay about 1/2 inch thick, bake in red embers. To make spud-eggs,
 cut
 potato across short axis, hollow out both halves, break egg into it, replace top and spike in place
 with
 sharpened match stick, bake in embers for about 15 minutes.

Potato

Perhaps the easiest to cook backwoods . Take a potato and place it in the embers of the fire.
 When it
 is cooked , after about 25 - 30 mins slice open the skin and place a piece of cheese or butter on
 top.

Backwoods Mince

You can cook mince meat inside all sorts of vegetable containers: orange peels, hollowed-out
 potatoes, onions, gem squash, butternut, or even cabbage leaves.

Kebab

Use a green stick to spear slices of bacon, mushrooms, sausage, carrot, tomato, peppers, and pieces of pork. Support the skewer over glowing embers turning occasionally. Eat when the meat is

crisp and golden brown.

Alternate thin slices of apple, bacon, potato, spiked on a thin green stick and roasted slowly over hardwoods. (Potato generally takes longest to cook).

Cut any type of meat into cubes, place onto a long peeled green stick add onion, mushrooms, pepper, pineapple etc. to taste, cook till ready turning frequently Use the same method as above using fruits add a syrup sauce before eating

Cabbage hot dogs

Lay sliced onion on a cabbage leaf, add a sausage or two and place more onions on top. Wrap up the cabbage leaf tightly and secure with a number of small green sticks. Place in embers for about 7

to 10 minutes, turning occasionally.

Banana hot dogs

Take a banana and cut a slit in the peel down the inside of the curve, and open it outwards.

Remove

the banana and feed it to a passing baboon or a nearby Scout. Now put a sausage inside the banana

peel and cook it directly on the coals.

Chocolate banana

Cut a slit lengthways in the banana and insert some pieces of chocolate. Wrap the whole lot in foil

and place in the embers. Eat once the chocolate melts.

Flab

Wash and pin out on a flat board. Bake slowly on reflector principle.

Dinners Without Foil

How about baking muffins in half an orange with the pulp removed (and we hope eaten). Eggs in onion half with all but outer few layers removed. Meat loaf cooked in onion half (mound it up as it shrinks while cooking). Twist on a peeled green stick. Potatoes wrapped in "clean" mud and

baked in

fire. Skin comes off with mud.

Chicken and dumplings

Envelope of chicken & vegetable soup, about half the regular water, a small (6 oz) can of chicken. Bring to a boil. Drop spoonfuls of biscuit dough on top (use

drop

biscuit recipe). Cover tightly and cook over low heat for about 10 minutes or until dumplings are done.

Stone soup

Everyone brings their favorite vegetable to toss in the pot with a few seasonings. Add some bullion

for extra flavor. (Bullion can also be added to foil dinners to add a bit more flavour, go gently until you

find the right amount)

Instant hot dogs

Lay sliced onion on a cabbage leave add a sausage or two and place more onions on top. Wrap up

the cabbage leaf tightly and secure with a number of small green sticks. Place in embers for about 7

– 10 mins turning occasionally .

Meat and burgers

Meat and burgers can be cooked by a number of methods some of which are described above such

as the Kebab method or the wrap method whereby the meat is wrapped in cabbage leaves. Meat may also be cooked using a broiler or by frying on a hot stone.

Burgers in leaves

Place three layers of cabbage leaves directly onto the hot embers and put the burgers or mince patties on top of them. After approx. 10 minutes, turn the meat over, putting it onto three new cabbage leaves. Repeat this process until the meat is cooked. Note: Cabbage leaves can replace foil

in most instances when using backwoods cooking recipes. It is important that at no time should rhubarb leaves be used, as they contain a highly poisonous resin.

Silver Turtles

Take a double piece of aluminum foil, put a hamburger pattie on it, a little bit of butter or margerine,

and any or all of the following ingreadients which the scouts all make and cut up together: carrots, potatoes (thinly sliced so they will cook fast), onions, and anything else you can think of. The boys all

cut up the vegatables and we line everything up on foil and they go down the line and put anything on

that they want. When they are done, the foils are wrapped and sealed and then placed on the fire.

The boys need to watch just where theirs was placed. The fire should not be a high flaming fire, but

more like coals - in fact bar-b-que coals work nicely too. Within 10-15 minutes, you can start pulling

them off the fire (don't forget something to pull them off with) and the scouts can eat it right out of the

foil. Works well with us. Let me know how it goes with you! cheers!

Smores (aka chocolate biscuit sandwiches)

Roast a marshmallow on a green stick (or long clothes hanger). When done, make a sandwich of the

marshmallow, two graham crackers and a piece of a chocolate bar.

How about some spiders?

Cut hot dogs in quarters, length wise 1/3 of the way from each end. This leaves a solid center to put

on a stick or hot dog fork. Cook over open fire (the spider's legs will curl), serve on a _hamburg bun_!

Ants on a log

Celery covered with peanut butter and topped with raisens.... Great appetizer.

Sausage On Stick

Peel the bark off a green stick and slide your sausage along it. if you want you can wrap a slice of streaky bacon round it and if you wish you can cook the sausage first then wrap the twist dough round it to create a sausage roll !

Chicken In Clay

Gut your chicken but don't bother to pluck it, now plaster it with clay or thick mud to a depth of about 1" now bury the chicken in the embers for about 30 minutes (this really depends on the state of the fire) when the chicken is ready peel away the clay and the feathers will come away as well thus exposing the chicken ready to eat.

Self Basting Chicken

Gut and pluck a chicken then suspend it over a bed of hot embers by a fairly stout rope. The trick to get it to self baste is a "Dingle" a dingle is basically a wind driven flat surface that you tie into the rope so that the wind will move the dingle and of course the chicken around, this action allows the heat to cook the bird more evenly after about 30 minutes turn the chicken so both ends get cooked (note it is very important that children do not eat the chicken half cooked as they could get quite ill from this) A chicken is cooked when no blood oozes from its flesh when pressed ... if in doubt give it another 15 minutes worth of cooking. The fact that the juices will run down the outside of the bird provides the self basting action require.

Cooking A Chicken In A Rucksack

Place your gutted and plucked chicken in newspapers, fill the chicken with hot pebbles from your fire.

Place the chicken in your rucksack and pace round the chicken dry leaves or straw or newspapers.

Now go for a three hour hike when you are finished, the chicken will be cooked.

Corn on the Cob

Do not remove the sheaves, simple dip in a bucket of water then fling onto the ash, turn occasionally... eat with butter, a meal fit for a King !

Bonfire Toffee

Melt 2 oz of butter, add 2 tablespoons of syrup a pound of brown sugar, boil quickly for 15 minutes,

stirring occasionally,. See if it's ready by dropping a few drops in cold water. When crisp pour out into

a heavily buttered tin break when firm.

Some 'ores

Melt a marshmallow, place between two digestive biscuits add a square of chocolate truly decadent.

Choc - o - Mint Oranges

Cook an orange in its skin on the ash, remove it from the heat slice it half way through place 3 wafer

mints insides place back on the heat for 5 min then eat.

Cheese Fondue

Make a rich sauce out of any kind of cheese (processed cheese works well !) add a white wine or cider to thin the sauce, cut small squares of bread dip into the sauce and eat. {Interesting this, if you

loose your bread in the sauce you must pay a forfeit !!!}

Hunters Steak

Clear an area on the fire so you can cook on hot ash, place steak direct onto the fire, when ready remove dust off ash which may have stuck to the meat and eat. (The fire will sterilise any germs so

don't worry about it)

Baked Apples

Core the apple, fillings can be added, marshmallow, sugar, fruit, cherries, smarties (M & M's) , syrup

to name a few. Seal in foil place on the ash for about 10 -15 minutes.

Stuffed Sausages

Mix up a packet of sage and onion stuffing add some Worcester sauce and a dash of tomato sauce,

slice the sausage lengthways stuff the sausage wrap in foil place on the fire for about 10 minutes.

Tattie (Potato) Soup

(For Eight) Peel and grate 1 Lb. of potatoes, peel and chop one large onion fry this in 2 oz of butter

then add this to 2 pints of stock (which is made from two chicken or ham stock cubes) boil then allow to simmer for 15 minutes serve with a grated cheese topping.

Cracker Surprise

Ritz crackers, with cheese spread and a square of pineapple on top.

Brandy Bananas

Cook the banana in its skin until soft then slip add a teaspoonful of brandy or a square of chocolate

or marshmallow and re-heat until ready.

Toffee Apples

Place the apple onto a green stick hold over glowing ash until the apple is soft this takes about 15 minutes, peel off the skin then roll in a mixture of syrup and sugar, re-heat until the sugar forms a candy coating.

Angels on Horseback

Cook a slice of bacon then wrap it round a square of cheese return to the heat until cheese is soft.

Bac - o - Cheese Dog

Cut a sausage long ways, but not all the way through add cheese to the split then wrap in a slice of

bacon hold together using tooth picks then cook for about 10 minutes.

Stewed Fruit Puddings

Autumn provides a lot of fruits available for use, in the UK for example there are Apples, Blackberries, and many others. Crab apples are more predominant in the wild, but make the most of

what you can find. Get the all together, peel the apples and stew them up. This can then be used in

tarts, pies or just eaten on its own.

Fish

Preparing fish

You will need to clean and gut any fish before you cook it. The fish should be cleaned as follows:

- Wash the fish thoroughly in clean water
- Remove the scales by scraping with the back of a knife (not the sharp edge), working from the tail towards the head.

- Cut the spine at a point just behind the gills and tear the head off with a steady, slow, forward motion. If you are careful, the fish innards will come out with it.
- Slice the belly open from tail to gills and thoroughly clean the inside.
- Finally, cut off the fins and tail and cook as desired.

Steamed Fish

Make a fire that is long enough for the length of the fish and more than wide enough. Let this burn down to a good bed of embers. Meanwhile prepare the fish and clean it thoroughly.

Cut a lot of grass to use for the steaming. (If you cut it instead of pulling it up, the grass can grow back.) Place a good layer on top of the coals. Put the fish on top of the grass and place more grass

on top. Then cover the fire and grass with earth and pack it down. Wait for 30 minutes and uncover.

You really need to ensure you have a good bed of embers to be successful. If you are by the sea shore, then the same method can be used with seaweed instead of grass.

Wrap method

Wrap fish in grass and cover in mud and place on fire. Or wrap fish in cabbage leaf and pin together

with small twigs and place on fire.

Planked method

Pin the fish flesh side forward on a plank or piece of flat board and cook by reflected heat, place a knob of butter on the fish when it is cooking and later a splash of lemon - delicious.

For this you need a fair sized fish gut it and remove the head and tail then split along the back bone

of the fish so it lays flat then nail it to a plank of wood and place it near a bed of hot embers. The fish

will cook slowly and you will get the flavour of the wood smoke. When ready peel off the strips of fish

be careful the odd fish bone may come with the meat you are peeling away.

Broiling method

Construct a broiler as shown and place your fish in it cook over hot embers turning regularly.

Fish cook very quickly so be careful you do not burn them.

Fish In Newspaper

Place your gutted fish in newspapers (about 5 layers) really wet the paper through at this point then

place on the hot embers. Turn the package every 2 - 3 minutes and continue to wet down the newspaper through out. The fish will take about 15 minutes to do using this method. For an even more natural method you can use cabbage leaves instead of the newspaper.

Fish In A "Y" Stick

Get a long flexible "Y" green stick then either tie or weave the two ends together to form a circle, lay it

on a flat surface then place your gutted fish inside the circle and with further green peeled sticks weave a lattice work around the fish and the "Y" stick. When you have finished your fish will look like

a fish trapped in a tennis racquet ! simply cook over the hot embers.

Fish On A Stick

Peel the bark off a green stick and push it through a gutted fish. Place your stick into two "Y" shaped

stick which you should place either side of the hot embers. (This way you can do several fish at once and you don't burn your hand) cook for about 15 minutes then eat of the stick ... magic !

Bread

Garlic Bread

Get your loaf slice thickly, butter with garlic butter thickly, wrap in foil, place on the ash to heat through. (Best to do an extra loaf as its bound to be popular !)

Camp Fire Sandwich

Butter the bread place the buttered side of the bread to the outside add a filling of your choice, wrap

in foil place on ash turn once after about a minute.

Breadmaking

Mix flour, salt, and water to thick dough without handling too much. To make twist, peel green stick

not less than 1" diameter, bake in fire, then twist spiral of dough about **1/2" diameter?** round it and bake slowly over red embers. Greenstick should not be of bitter or poisonous wood (avoid poplar, elder, etc.).

To make **Australian Damper**, wrap in green leaves, scrape away red embers and place on ground, then build fire over it. Dampers in aluminum foil are made in the same way and are excellent!

Twists

Mix flour, water and a pinch of salt together to form a thick dough, adding raisins and sultanas if you

like. Make a snake-like roll of the dough and twist this snake like fashion on a thick green stick. Support it over glowing embers turning occasionally until the outside turns golden brown.

Make a dough of self raising flour and water until it is putty like cut into strips. Wrap round a green stick and bake eat with jam or honey. Variations to this is wrap around a half cooked sausage then bake to give a sausage roll.

Damper Breads

Dough can be cooked on a flat rock in the fire. With some imagination you can make chapatis, or mix

in some baking powder or bicarbonate of soda to make a soda bread.

Rather than just the usual dough twist, why not try making your own breads such as Chapatis, or mix

in some Baking powder or Bicarbonate of Soda to make a Soda bread. Or you could add some dried fruit to make a fruit loaf.

Drop Scones

Prepare a batter of 1 pint of milk 1 egg, 2 oz of castor sugar and 4 oz of self raising flour mix well and

allow to stand for an hour, grease lightly a heavy frying pan drop enough batter to make a 3 inch scone turn when the underside is brown, butter add jam to taste. (This is enough for about 20 scones

but be advised they go like "Hot Cakes")

Ash Toast

Simply place a piece of bread directly onto the hot ashes, (Don't worry the heat will sterilise any germs) then using tongs turn over as soon as it's done It has a unique flavour. You may want to

add cinnamon to taste.

Pancakes

The same method as above but use plain flour, once made flavour with syrup, dessert dressings, fruit, cream etc.

Stuffed Fruit Loaf

Take a plain loaf cut off the top lengthways scoop out soft inner's crumble and add to this two apples finely diced and one cup of sultanas. Fix the top back on using cocktail sticks. Spread margarine thickly on the outside of the loaf wrap tightly in a double layer of foil place on the ash for about 15 minutes turning regularly

Oat Cakes

Mix oats with flour and make into a dry paste with milk. Bake as for Australian Damper.

The Cardboard Box Oven

A cardboard box will make an oven -- and it works just as well as your oven at home! There are different ways to make a cardboard box oven.

The open top Box 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 COMPLETELY with foil, placing the shiny side out.
- To use the oven, place the pan with food to be baked on a footed grill over the lit charcoal briquettes.

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

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or cut air vents along the lower edge of the oven.

The copy paper Box Oven

The cardboard boxes that hold reams of paper, 10 reams of 8 1/2 by 11 inch paper, or 10 reams of 8

1/2 by 14 inch paper, will make very nice box ovens. Line the inside of the box and lid with aluminum

foil. Use a sponge to dab some Elmer's glue around the inside and cover to hold the foil in place. Make a couple holes in the cover to let the combustion gases out, and make a few holes around the

sides near the bottom, to let oxygen in. Make a tray to hold the charcoal using one or two metal pie

plates. You can either make feet for a single pie plate using nuts and bolts, or bolt two pie plates together bottom to bottom. Cut a couple coat hangers to make a rack to hold up the cooking pan.

Poke the straight pieces of coat hanger through once side, and into the other. Two pieces will usually

do fine. Put several lit briquets on the pie pan, put your cooking pan on the rack, and place the cover

on top. The first time you use this box oven, check it a few times to make sure that enough oxygen is

getting in, and enough gases are escaping, to keep the charcoal burning.

Box oven without the box!

1. Pound four one inch + diameter by about 1.5 ft length sticks into the ground in the shape of a square about 1.5 ft per side and wrap them with heavy duty foil.

2. Arrange aluminum foil around stakes and drape over top and crimp to hold in place. Also line floor with foil.

3. Drive three or four stakes into the ground through the foil floor to hold up the baking dish.

Box oven without the box!

Take a sturdy large box. Not too big. A box that was used to ship a 14-15" Computer Monitor is an excellent size. Completely line the inside of the box with aluminum foil (reflective side out).

Seal the top of the box closed with duct tape. Cut a hole in the front (door to pass baking trays in and

out of. Put steel rods or hangers through the middle of the box (forming a rack to place your baking

trays). Place an inverted pie tin in the bottom and then another pie tin (right side up) on top. This is where your charcoal goes. It is important to have the inverted pie tin in order to insulate the bottom of

the box from the charcoal. Place 1-2 pieces of charcoal in box per 100 (Fahrenheit) degrees of cooking temp. It is easy and simple. The only key here is make sure that there is absolutely NO exposed cardboard inside your box. This all must be covered with aluminum foil, otherwise your box

will ignite.

Yet another description of a Box Oven

You need:

- One large box (whiskey or any double corrugated box that will fit a cake pan or cookie sheet with about 1" all around will do.) Note: this does not have to have a lid or top.
- Lots of large high quality, heavy duty, tin foil (commercial time, use Reynolds wrap)
- Four small TIN juice cans
- A 9x13 cake pan or small cookie sheet
- One #10 can, open at both ends and vented at bottom for charcoal chimney.
- One small friendly stone to vent bottom

First cover the inside of box with two layers of foil. Be sure you have no box showing anywhere.

You

can tape it down on OUTSIDE. Place a large sheet of foil on a level, not burnable, piece of ground.

Place the charcoal chimney on the foil and place a fire starter and whole charcoals (one for every 40

degrees of temperature plus one or two for cold, wet, or wind) Light the chimney and wait about 20

min for charcoal to be ready. Pull off chimney and spread out charcoal to fit under pan used. Place four small juice cans to support cake pan and lower box oven over all. Vent on leeward (that's away

from the wind for non mariners) side with small stone. Cook for amount of time called for in recipe. If

cooking for much more than 30 minutes replenish charcoal.

Note: Be sure and lift box straight up or you will "dump" the heat. No peeking allowed!! Anything you

can cook in an oven at home can be done in a box though I prefer things that can be done in 30 min

or so. Good Eating!

Cooking In A Cardboard Oven

- Find a stout cardboard box remove the top and bottom of the box. Then line the inside of the

box with tinfoil fold it up the outside of the box to the depth of about 3”.

- Place a series of cross wires about one third from each end of the box.
- On the bottom set of cross wires place a heat deflector made again of foil this should cover the bottom of the box leaving a gap of about one inch to allow the heat past.
- Top set of wires are to support your tray or pot.
- Place your cardboard oven on four bricks over a bed of hot ash or charcoal (Note one charcoal nugget give out about 25 degrees centigrade as a rough guide)
- Place what you want to cook in a dish and place it on the top set of wires, now cover the top of the box with a clear over roasta bag so you can see how your food is coming along. A refinement of this is to place a thermometer inside the oven for an accurate temperature reading.
- When ready simply peel away the rosta bag and fish out your food.

For all box ovens:

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.

Box Oven Recipes

There aren't many recipes here, because you can use this box oven to cook anything from any other

cookbook that can be cooked in an oven!

Peachy Yums

Canned peach halves

Large marshmallows

Cinnamon

Place a well drained peach half, cut side up, on a piece of foil large enough to wrap it. Put one large

marshmallow in the peach and sprinkle with a little cinnamon. Wrap the peachy yum. Warm in the box oven until the marshmallow is melty, 5-10 minutes.

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.

Cooking Techniques

Grilling

Sear meat by thrusting it into flame to seal in the juices, then cook slowly over bright coals of hardwoods. If a pan is used it should be very hot before meat is put in. Turn frequently. Add salt

later

to make blood tun.

For this method, you will need to make a grid or mesh out of green sticks, and grill your food over a hot bed of embers. Remember that some types of wood are poisonous and should not be used. The disadvantage of grilling food is that it tends to dry out.

Frying

Tendency to fry everything is bad for digestion. Deep frying is best. Fat should be smoking hot before

meat is immersed. This seals in juices and is less greasy.

You will need some form of pan or grill base, usually a flat stone which is placed in the fire to heat it up. The stone is then cleaned off and food fried on it. It may be necessary to place small pieces of

twig around such things as eggs to stop them rolling off the stone.

Pot Roast

Put bones or scrubbed stones in bottom of dixie (a large cooking pot with a volume of 2-5 gallons [10

to 20 liters] and usually made of cast iron. Typically one could cook a chicken in a dixie) for roast to

rest on with good supply of fat. As soon as fat boils put in roast. When it browns on one side, turn it to

seal in the juices. After this, boiling water must be added to depth of 2 inches. Cook steadily, turning

and basting, allowing 20 minutes for each pound plus 20 minutes. Two small roasts will cook more quickly than one large one.

Greens

Remove coarse leaves, wash thoroughly, cut up and put into boiling water (not too much) to which salt has been added. Boil for about 20 minutes. (The alternative method of cooking in very small quantities of water with lid on pot is perhaps better, but necessitates constant attention to prevent drying up and consequent damage to dixie.)

To avoid burning

Stand cooking pot inside larger pot containing small quantity of water, especially useful for porridge, custard, cocoa, etc.

Stewing

Dust meat with flour and fry first to sear with a little fat, then add cold water a little at a time. Stir meat

and bring to boil, then add ingredients. Replace lid and simmer gently for as long as possible. "A stew

boiled is a stew spoiled".

Roasting

By direct heat using spit and reflector. Hardwood fire against back logs with meat suspended on cord

in front, fat bacon on top helps baste; catch fat in pan. Alternatively, roast under bowl or oil drum

oven. When using bowl, build hot fire to heat ground first, scrape away hot coals and place meat on

plate with bowl inverted over it, then rebuild the fire around the bowl. Oil drum oven should have false

bottom to keep meat from contact with wall.

For this method you will require a good bed of embers. For large animals and birds you will need a spit construction over the fire. For smaller animals and fish, the best way, is to peg them out on a

board or a flat piece of wood and stand this next to the fire to form a kind of reflector.

Baking

Use bowl, Dutch oven, biscuit tin or oil drum oven. To use Dutch oven, prepare fire-bed of mixed quick and slow burning woods, build shell of clay over it, leaving front open, and set fire to fire-bed.

You will need some form of pan or grill base, usually a flat stone which is placed in the fire to heat it up. The stone is then cleaned off and food fried on it. It may be necessary to place small pieces of twig around such things as eggs to stop them rolling off the stone.

Boiling

You will need some form of container. It is possible to use a paper bag to boil up water the trick is to ensure that the heat only touches that part of the bag that has liquid behind it to absorb the heat. In stone age times a water hole was created. Into this hole were placed hot stones, heated on a fire nearby. This resulted in heating the water and thus boiling the food.

Greenstick Broiler

Green twigs are woven across a three pronged stick to make a grill. Meat is seared in the flame, then placed on the grill and broiled slowly over red coals. Add salt to bring out the juices.

Hot Rock Cooking

Find a flat rock (not slate or sandstone as these types of rock can exploded when heated) heat in the fire then when hot clean off the ash coat with a little oil then cook your bacon rashers in a circle and crack your egg into the Centre of the circle.

Paper Bag Cooking

With the aid of a stout paper bag lay your bacon in the bottom crack your egg on top of the bacon, fold over the bag and push a long stick through the folded over portion of the bag. Now suspend over the hot embers and it will cook away when you ready to eat simply peel away the bag eat the meal then you do the washing up by throwing the paper bag on the fire.

Other Ovens

Pit Oven / Fiji Oven

Dig a pit, or use a natural depression in the ground. Light a fire in this and build it up, including as many rocks as you can find. DO NOT use flint or rocks from a river bed, as the heat can cause them

to explode from the water expanding inside them.

When you have a good bed of embers, wrap your food up in leaves, or on a bed of grass (see above)

and cover the top of the hole over with sticks. Over this lay sacking or mats and then cover this over

with earth. Make sure you seal in around the edges. Leave for 2 hours and then uncover and enjoy.

One tip though, if you are cooking for a larger number of people, then put more embers over the top

of the food to ensure it cooks.

Haybox Cooking

To make a haybox, line tea chest with newspaper to insulate and cover the bottom with tightly packed hay to a depth of 6 inches. Place in cooking pot and pack around tightly with hay, then withdraw pot.

Have extra hay and newspaper available. The haybox is now ready for use. Bring cooking pot to the boil and place in the box while still boiling, pack hay over it tightly, cover with newspaper and replace lid of box with a weight to compress it. Specially useful for foods which require slow cooking, porridge, stew, etc.

You can cook a meal in a hay box overnight using the principle of a slow cooker to do this put the billy (pot) with say a boiling stew placed in it into a box firmly pack straw around about the billy to the depth of about 2 inches, close down the lid of the box and weight it. Let the straw's ability to generate heat cook the meal for you. It normally takes about 8 hours to cook through. This is particularly good for cooking porridge for breakfast. You can substitute newspaper or indeed flow pack for the straw if you wish.

Cooking Biscuit Tin

Find a biscuit tin place three pebbles in the bottom of the tin place a metal plate on the pebbles then place the item you want to cook on the plate. Place in the fire so that you have twice as many embers on the top of the metal box as on the bottom. Cooking like this is very quick so be warned check you food regularly, (it has been known to cremate a chicken to its carbon base in 15 minutes !)

Dutch Oven Cooking

A Dutch oven is a heavy cast iron or these days they do use aluminium pots, on the bottom of the pot are usually three short legs. You can even use the lid for a frying pan. You can cook nearly anything in a Dutch oven from stews to cakes and biscuits. Numerous books exist on Dutch oven cooking which cover the subject in far greater detail.

Tin Can Cooking

Another technique is to get a large tin can, cut air holes in the bottom and put it in the embers. Then you can fry eggs on the " hot plate " using slices of grapefruit skins as egg rings.

Measuring Quantities

At home it's an easy matter to measure; in camp you won't have elaborate equipment, so here are a few tips:

1 oz. flour, cocoa, custard powder; = a well heaped tablespoon.

1 oz. sugar, rice, butter, fat = a flat tablespoon.

1/2 pint liquid = a normal camp mug full.

1 pint camp mug, when lightly filled, holds approximately:

5 oz Flour

8 oz Granulated sugar

2 1/2 oz Breadcrumbs

4 oz Grated cheese

7 oz Rice

6 oz Sultanas

A circular can with rounded comers is best: no corners for food to stick and burn -- easier to stir and clean.

Liquids

Hot drinks are necessary in camp, especially at the beginning and end of day. Left to themselves, Scouts will often neglect these as they do not realize their importance.

Drinks often badly prepared - regarded as simple, so little care taken. Scouts have a habit of preparing rest of meal before thought to drink, with result that meal is over before water has come to

boil. They should be taught to put water on fire in early stages of preparation

Tea: Keep special billy for tea stage. Water must be boiling briskly when tea is added, after which the

billy must removed immediately from the fire. Tea leaves must be allowed to stew. Tea bags are useful but must be kept clean; (not hung on a rail of camp kitchen throughout the day). A teapot is an

invaluable article of Patrol equipment.

Coffee: Useful change, but more expensive. Must not be too strong. Nescafe or similar preparations

most useful in camp.

Cocoa: Mix a paste with cold water, then boil up for short time. Keep stirred.

Soup: Very valuable, especially on cold days. Encourage Patrols to keep their own stock pot with bones and to experiment with wild herbs, nettle shoots, etc.

Lemonade: Made from real lemons, better than commercial variety.

Cold Milk: Should be sipped, not gulped.

The real stumbling block at camp is: Hot Water. Always have a billy (a small cooking pot about 1.5 to

4 quarts, and made of a jam tin. Traditionally a billy would be used for boiling water for soup, tea or

coffee) or dixie of water on the fire for hot water, whenever you use the water out of the billy, remember to fill it up. Plenty of hot water in camp means half your battle is over

Boiling Water In A Paper Cup

This is quite easy really just ensure the cup is completely full.

Boiling Water In A Plastic Bag

Put water into your plastic bag then drop hot rocks into the water. You can also use leather or birch

bark for this trick.

Fruit Punch

Orange juice, cider, 1 large can of tangerine oranges, fruit to taste.

Pine Tea

Boil water then place in your cup a fresh young pine leaf wait about 5 minutes, remove the leave and

strain add sugar to taste

Nettle Tea

Boil water then place in your cup a fresh young nettle leaves wait about 5 minutes, remove the leaves and strain add sugar to taste.

Russian Tea

Lots of sugar, black tea, 2 large tins of mixed fruit, 1 bottle of cheap red wine add to taste. Simmer for 30 minutes until fruit is soft.

Gluhwine (Mulled Red Wine)

Red wine and gluhwine spices (can be bought locally) simmer for 30 minutes.

Kye

Cocoa, sugar, milk, spirits of some description to just flavour the drink.

Foil Cooking

Make an envelope of foil sealed with a double fold down three edges, cut meat, vegetables, etc., into cubes, and put in envelope with seasoning and teaspoon of water or fat (this is essential). Seal top of envelope and place in fire, clear of flames (which will cause foil to granulate). Potatoes, apples, and bread can also be cooked by the same method.

Other Suggestions on Foil Cooking

Touch of garlic salt

Few slices of onion

Use soup instead of butter

BBQ sauce

Worcester sauce

Teaspoon of Italian seasoning, curry powder or chili powder

Pork loin or chicken breast instead of hamburgers

Slices of tomato and peppers

Pineapple slices with chicken

Stew meat, cubed steak instead of hamburgers

Clove of fresh garlic

Small dough balls of biscuit mix for dumplings

Cornish Hen

At home, parboil (3 mins) a cornish hen. oil it up, salt and pepper and wrap in foil. Cook as you would

a foil pack (15 min/side). Do another pack of just thin sliced potatoes and onion, salt/pepper with a bit of olive oil.

Pizza Pocket

Try a pizza pocket dinner, made with those packages of 'flat' dough. You take the flat dough, and fill

the center with pizza sauce, peperoni, cheese, with optional mushroom, olives etc. Fold it over to enclose the 'goodies' and wrap in 2 layers of foil. 'BAKE' 10 minutes on each side, and you might have a pizza pocket.

Seafood Dinners

For variety, try peeled shrimp or scallops, snow peas, strips of red pepper, sliced mushrooms, thin slice of ginger root. This cooks rather quickly, usually in less than 10 minutes depending on size of shrimp or scallops. Kids seldom like it . . . it's too different. Shark chunks cook up well with a thin

slice of lemon.

Ham Dinners

Try chunks of ham, sweet potatoes (par boiled), pineapple. As soon as it comes out of fire, add a few

mini marshmallows on top.

Upside Down Ham

Ham pieces or steak, Pineapple slices (or tidbits) dash of teriyaki sauce (or marinade) and mixed vegetables to taste.

Ham & Potatoes Au Gratin:

Cubed Ham, chopped Potato, Onions, Grated cheese of your choice.

Chicken Dinners

Try using boned chicken instead of hamburger. Cooking time is the same, add a small amount of water or soy sauce to replace the water found in hamburger.

Lemon Chicken

Take a whole chicken. Brush with melted butter. Take a whole lemon, slice, squeeze juice over chicken. Sprinkle generously with Lemon & Herb spice. Put leftover lemon peel & pulp inside chicken with slices of onion. Wrap in foil. Cook until done. 40-60 minutes.

Foil Fajitas

Marinated Fajita Meat (Beef or Chicken), Onions, Green Peppers. Serve on tortillas with cheese, salsa, etc....

Stuffed Potatoes

Core small to medium potato, insert a small pre-cooked sausage or weiner. Wrap in foil, set in hot ashes to bake. Takes 45-90 minutes to cook. Remove and slice top and add cheese, chili or fixins of

your choice.

Hobo Popcorn

In center of 18" x 18" square of heavy or doubled foil, place one tspoon of oil and one tbspoon of popcorn. Bring foil corners together to make a pouch. Seal the edges by folding, but allow room for

the popcorn to pop. Tie each pouch to a long stick with a string and hold the pouch over the hot coals. Shake constantly until all the corn has popped. Season with salt and margarine. Or soy sauce,

or melted chocolate, or melted peanut butter, or melted caramels or use as a base for chili.

Portable Chili

Cook up a pot of chili (homemade or canned). Buy individual size bags of Doritos or something similar. Cut an X on front of bag and open. Put chili on top of the chips, and shredded cheese.

And

you have portable lunchtime nachos/tacos.

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.

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.

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.

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