

Campcraft

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SCOUTCRAFT

CLEAN UP FOR HEALTH AND FIRE SAFETY!

BODIES,
UTENSILS,
GROUNDS, KEPT
SANITARY...

...WILL PREVENT VISIBLE AND INVISIBLE BUGS FROM SPOILING HIKING AND CAMPING FUN!



DISHWASHING

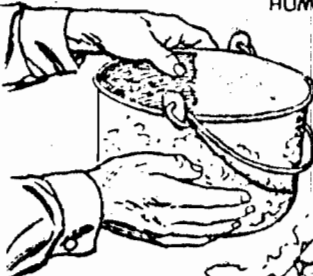


ONE OF THE FIRST THINGS AT CAMP IS TO PREPARE HOT WATER. WELL BEFORE CHOW TIME PUT A LARGE POT OF WATER OVER THE FIRE. PART OF THE WATER WHEN HEATED, MAY BE USED FOR WASHING HANDS, THE REMAINDER FOR SOUP, HOT DRINKS, COOKING, ETC.

THEN, BEFORE EATING, THE POT IS REFILLED FOR DISHWASHING. **BUT**—IT TAKES A LOT OF FUEL TO BRING WATER TO A ROLLING BOIL, NECESSARY FOR SAFE STERILIZATION OF DISHES AND EATING UTENSILS.



TRI-SAN SANITIZER TABLETS (AVAILABLE FROM SCOUT EQUIPMENT DISTRIBUTORS) ARE RECOMMENDED. ONE TAB IN AVERAGE SIZE POT OF HOT WATER WILL SANITIZE YOUR DISHES, ETC. TABLETS THAT COLOR THE DISHWATER WITH GERMICIDE INGREDIENTS ARE THE BEST. ALL ARE NON-POISONOUS TO HUMANS.



A GOOD LABOR-SAVING TRICK IS TO SPREAD A THICK PASTE OF SOAP OR SOAP FLAKES ON THE OUTSIDE OF PANS BEFORE COOKING... MAKES IT MUCH EASIER TO WASH OFF THE SOOT CAUSED BY FLAMES. SOAP FLAKES OR LIQUID DETERGENTS ARE EASIER TO USE THAN BAR SOAP.



BURN OUT ALL FOOD CANS AFTER REMOVING BOTH ENDS. DRY OUT ANY WET GARBAGE. STRAIN DISHWASHING WATER TO REMOVE ALL FOOD PARTICLES (ADD TO WET GARBAGE). THEN POUR WATER NEXT TO A STUMP OR SCATTER EVENLY ON GROUND. DO NOT POUR INTO LATRINE.



PERSONAL CLEANLINESS

IS IMPORTANT BEFORE PREPARING MEALS, BEFORE EATING AND AFTER USING TOILET FACILITIES.

DON'T WASH WITH SOAP IN A LAKE OR STREAM. THAT CAUSES WATER POLLUTION.



A PLASTIC WASHBASIN OR A FOLDING TEN-QUART CANVAS BUCKET FOR PERSONAL WASHUPS SHOULD BE STANDARD EQUIPMENT ON ALL HIKES AND TEMPORARY CAMP HIKES.



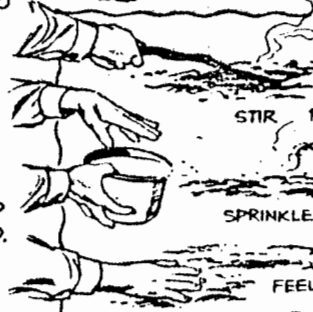
CAMP CLEANUP

MAKE A LITTER TOTE BAG. LINE A CLOTH OR HEAVY PAPER BAG WITH A DISPOSABLE PLASTIC BAG, CLOSED WITH A RUBBER BAND OR TWIST SEALER. CARRY AWAY ALL TRASH, FLATTENED TIN CANS, GARBAGE. DO NOT BURY ANY NON-BURNABLE TRASH.

THE ONLY HOLE YOU DIG IS A LATRINE TRENCH, ABOUT FIVE FEET LONG, SIX TO EIGHT IN. WIDE, 18 IN. DEEP. LEAVE SOME DIRT AT LATRINE TO COVER AFTER EACH USE. CARRY EXCESS DIRT TO COOKING AREA TO BUILD UP NONBURNABLE SOIL BASE FOR FIREPLACE.

RETURN DIRT TO LATRINE WHEN STRIKING CAMP. REPLACE ORIGINAL TOPSOIL AND SOD, MOUNDING SLIGHTLY TO AVOID EROSION.

ON HIKE, SMALL CATHOLES MAY BE USED IF NECESSARY—SCRAPE THE DIRT BACK OVER WHEN FINISHED. DIG YOUR LATRINE AT LEAST 100 FEET DOWNWIND FROM TENTS, COOKING AREA; SOME DISTANCE FROM A STREAM, LAKE, OR SPRING TO AVOID POLLUTION.



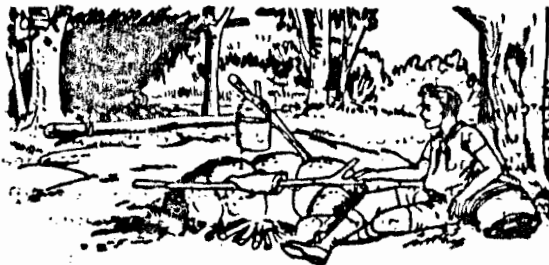
CAMPFIRE CLEANUP

WHEN THROUGH WITH YOUR FIRE, PUT IT OUT COMPLETELY. SPREAD THE COALS AND ASHES, AND SPRINKLE WITH WATER. STIR AND SPRINKLE AGAIN UNTIL FIRE IS OUT FOR SURE.

WHEN YOU CARRY THE EXCESS DIRT BACK TO LATRINE, TAKE ALL FIRE ASHES TO DUMP INTO LATRINE TRENCH.

THE FIRST FIRE

According to the Cherokees, before man came the earth was a cold, cheerless place. Then the thunder gods hurled a lightning bolt to the base of a Sycamore tree standing on an island. The tree caught fire and all the animals and birds saw it. They gathered to decide how the fire might be fetched across the water. Many offered to get it but the Raven was chosen to go first. When he landed on the tree the fire scorched his feathers black and frightened him away. The Screech Owl tried and the heat nearly burned his eyes out. The Hoot Owl and Horned Owl were turned back with rings of ashes around their eyes. Other birds and animals refused to go, but finally the Water Spider volunteered. She wove a "tusti" bowl and attached it to her back. Scooting over the water, she took one small coal from the burning tree, put it in the bowl and came safely back. Ever since, man has had fire and the Water Spider has had a "tusti" bowl.



Kephart says that, "If a camper wants to be comfortable in the woods he must learn how to produce at will either (1) a quick, hot little fire that will boil water in a jiffy and will soon burn down to embers that are not too ardent for frying; or (2) a solid bed of long-lived coals which will keep a steady, glowing, smokeless heat for baking, roasting or slow-boiling; or (3) a big log fire that will throw its heat forward on the ground, and into a tent or lean to, and will last several hours without replenishing."

FIRE MAKING

EVERY CAMPER MUST KNOW HOW -

- 1 - To make a fire
- 2 - Where to make it
- 3 - The best type of fireplace for his purpose
- 4 - What firewoods are best to use

- 1 - A fire must be built in a safe place where it is easily controlled and can be watched at all times. It must be put out when no longer needed.
- 2 - Build the fire on sand, rock, or dirt, over an area which has been cleared of sticks, grass or anything that could allow the fire to spread. Do not build the fire over leaf mold which could cause the fire to spread underground.
- 3 - To make a fire it is necessary to have three materials - viz:

Tinder (to start the fire)
Kindling (to build the fire)
Fuel (to complete the fire)

For TINDER - use
Fine dry thin twigs not much thicker than a match.
Shavings from a piece of dry wood.
Fuzz stick - See illustration on page 3.
Bird Nests.
Dried Orange Peel.

For KINDLING - use
Good dry sticks the size of your thumb and about 8 to 12 inches long - dead wood on a live tree is especially good for this.

For FUEL - use
Good pieces of wood from bigger than that used for kindling to good-sized logs. If logs are large, split. Remember split wood burns best.

- 4 - For a quick fire use soft woods such as Pines, Cedars, Spruces, etc.
For a slow fire and hot coals use hard woods such as Oak, Birch, Maple, Ash, Hickory.

These hard woods burn slowly and require a good fire to get started. But when once started they burn for a long time giving plenty of hot coals.

Build a good wood pile in a convenient place, near your fireplace - keep the tinder, kindling and fuel in separate piles. Cover your wood to protect from rain.

IMPORTANT

HOW WOOD BURNS -

APPLE	-	Burns well with sweet smell.
ASH	-	Very good - green or dry - easy to chop and split, lasts longer than other woods - very good when mixed with other woods.
BEECH	-	Gives the big flame - green or dry.
BIRCH	-	Lights easily, quickly and clearly.
CHESTNUT	-	Good only if seasoned.
ELM	-	Bad to light - only smoulders with little flame.
HICKORY	-	Green or dry - makes a hot fire and lasts long.
MAPLE	-	If dry - gives good heat.
OAK	-	Burns steadily and slowly.
PINES	-	Good for kindling, but quickly burn.
WILLOW	-	Not recommended.

HOW FIRES SHOULD BE MADE:

The first step is to prepare the site by removing the turf about 5 inches deep from the area on which the fire is to be built. Protect the edges of the area with sticks or logs so as to keep the fire from spreading.

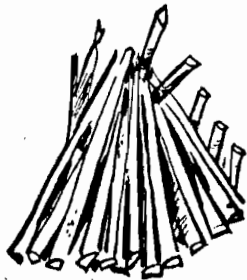


Fig. #1

To start your fire, place a good handful of tinder in the center of your fireplace; around this place some thin sticks (their ends in the ground to form a pyramid) or make a fuzz stick Fig. 2, for the fire centre and around this stand the thin sticks; then some larger ones. When ready apply a match to the centre. Remember fire needs air, and the flames burn upwards.

THE FUZZ STICK

To make a fuzz stick, take a piece of soft wood (like white pine) about 12 inches long and one inch thick or more. With your knife, shave slivers as long as you can taking care not to cut these slivers off the stick.



Fig. #2

FIRE PLACES

HUNTER'S FIRE - This is made by placing two green logs in a "V" with the wider opening facing the wind. When using logs, they should be squared so that they will not roll and so that the pots and pans can be stood on them more safely. As the pots and pans set nearer the narrow end will receive more heat, it might be necessary to change the position of the pots and pans during the course of the cooking. If the wind is strong, the smaller end can be blocked to keep in the heat. This form of fireplace can also be adjusted to wind changes.

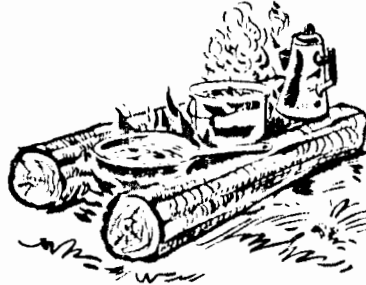


Fig. #3

TRENCH METHOD - Made by digging a shallow trench in the ground. Although this type has the advantage of retaining heat and saving fuel, the disadvantages are that the sides soon crumble unless they are lined with stones or bricks or green logs, it is difficult for proper draught to reach the fire, water will collect in the trench in wet weather, and the trench soon fills with ashes which are difficult to remove.

HUNTER'S FIREPLACE WITH CRANE

To the Hunters fireplace add two tough tree forks cut in the form of a Y - place one of these forks at each end of your fireplace, and insert a strong pole, on this crane the cooking pots may be hung.

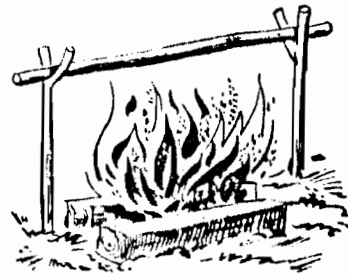


Fig. #4

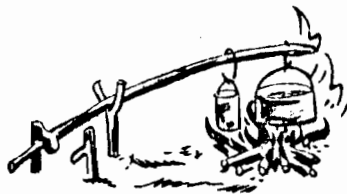


Fig. #5

CRANE

A quick fireplace for one meal, when hiking.

REFLECTOR FIRE

This fire is designed to throw the heat toward the food to be cooked. The backlogs should be very slow-burning green logs, and the fire built as shown.



Fig. #6

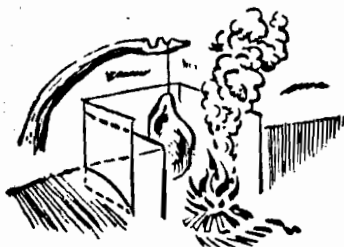


Fig. #7

REFLECTOR METHOD - This is an excellent method for roasting and baking. Various forms are used such as an open end biscuit tin set into the ground, at closed end of which is set the meat to be cooked, the fire being at the open end.

Here is another method. First, a log backatop to throw the heat, is made with green logs, and some distance away is set a metal oven as shown in diagram - size about 12" x 12" x 18". To test the proper distance this should be from the fire, place your hand in line with the top of the oven, and count to eight slowly. If you cannot stand the heat then the oven is too close; if you go over the count of ten, then it is too far away. In this form of oven, delicious meats, cookies and bread can be baked.

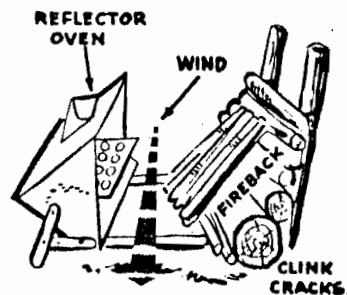


Fig. #8



Fig. #9

BISCUIT TIN OVEN - This is another method for roasting or baking. Get a metal biscuit tin from your grocer and have the tinsmith form a door by hinging the lid and fixing a knot as handle. Dig a trench for the fire, and over this place some iron bars on which to set the biscuit tin. Surround the biscuit tin with a covering of clay or other suitable material, so arranged that there is a space all round the tin, between it and the outer wall to allow the heat to surround the tin. The outer wall must be made as airtight as possible with a chimney constructed to allow passage of smoke.

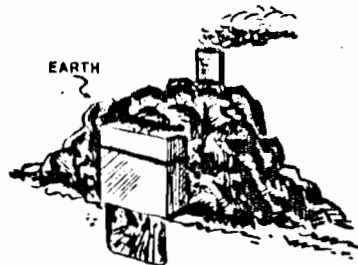


Fig. #10



Fig. #11

ALTAR FIREPLACE

An Altar Fireplace is raised to a more comfortable height for cooking purposes. It is built of logs, stones, or of logs, stones and sods combined. When built to the height required, cover the top with clay. Place a steel grill on top, supported by logs or stones, under which the fire is built. Makes an excellent cooking area.

HOBO FIREPLACE

Take a large tin can (105 ozs.) cut an opening in the lower, or ground side of the can and a smaller opening on the top side of the can for draught and smoke. Start with a little tinder in the can, light with a match, then add small sticks. On the top of the can you cook bacon, fry eggs, hamburgers, etc. Try it. It's fun!

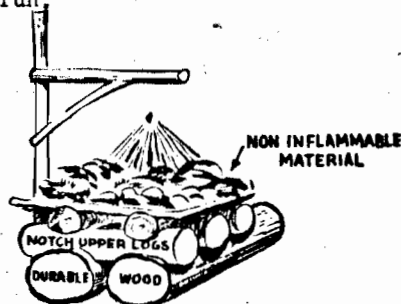


Fig. #12

teepee fire lay



This method got its name from the way it resembles an Indian teepee. It's one of the easiest and quickest to build on a hike and in camp you will find it especially good for boiling and frying.

Place a large handful of tinder on the ground. Push a stick into the ground on a slant over the tinder. Now lean a circle of kindling sticks across the standing stick with their tips together and with an opening towards the wind.

Crouch down in front of the fire, set your back to the wind. Strike the match, let it burn into a real flame and touch it to the tinder close to the ground.

Let the kindling get a good start then feed the fire first with thin pieces of fuel wood then gradually with thicker pieces. Continue feeding until the fire has reached the size you want.

criss cross fire lay

This is one of the best methods when you need a bed of coals for broiling and baking.

Place two pieces of wood about as thick as your wrist and about a foot long on the ground parallel to one another about a foot length apart. Lay a number of thin kindling sticks crosswise on top of this base leaving space between each stick. Continue building up cross layers increasing the thickness of the wood from layer to layer but always placing the pieces a distance apart. This allows the flames and the draft to move upward. About eight layers is enough. Light tinder near the ground from the windward side.

When properly laid, the criss cross fire will flare up with a blaze then turn into a bed of glowing embers.



fire safety

This depends on three things: a safe spot for the fire, a safe fire, making sure that your fire is completely out after use. Remember the slogan "chaperone your fire, don't let it go out alone."

Let your fire burn out (you kept it small so this won't take long). Keep pushing coals together so there are only ashes left. No lumps of charcoal or half-burned pieces of wood.

Now use either the water or waterless methods to make sure there is no fire.

With Water

① Sprinkle with backs of fingers.

② Spread sticks and coals.

③ Sprinkle again. Don't leave it until coals are cool enough to put your hands on.



Without Water

① SPREAD STICKS AND COALS.

② SCRAPE BURNING EMBERS FROM LARGE LOGS AND STICKS.



③ COVER ALL WITH DIRT.

④ CHECK AND BE SURE THE FIRE IS DEAD OUT!



FIREWOODS

TVY HARDWOOD	HEAT VALUE	KINDLING	QUICK FIRE	SLOW FIRE
ASH	100	FAIR	GOOD	GOOD
HICKORY	98	FAIR	FAIR	GOOD
HORNBEAM	96	FAIR	FAIR	GOOD
DAK	92	GOOD	FAIR	GOOD
BEECH	90	FAIR	FAIR	GOOD
BIRCH	90	GOOD	GOOD	FAIR
MAPLE	87	FAIR	FAIR	GOOD
ELM	68	POOR	GOOD	FAIR

LT. HARDWOODS

WILLOW	70	POOR	FAIR	FAIR
HESTNUT	60	POOR	FAIR	FAIR
ALDER	56	POOR	POOR	FAIR
POPLAR	52	POOR	POOR	POOR
BASSWOOD	51	FAIR	FAIR	FAIR

SOFTWOODS

PINE	75	GOOD	GOOD	FAIR
TAMARACK	75	GOOD	GOOD	FAIR
CEDAR	73	GOOD	GOOD	FAIR
SPRUCE	66	GOOD	GOOD	FAIR
BALSAM FIR	60	FAIR	GOOD	FAIR
HEMLOCK	54	POOR	POOR	POOR

NOTE BEST GREEN WOODS FOR FIRE
ARE - BEECH - HICKORY - ASH - THEY
CONTAIN ONLY SMALL AMOUNTS OF MOISTURE

2
Apole. Splendid. It burns slowly and steadily when dry, with little flame, but good heat. The scent is pleasing.

Alder. Poor in heat and does not last. Known as Speckled also Tag, Grey or Hoary Alder.

Ash. Best burning wood: has both flame and heat, and will burn when green, though naturally not as good as when dry. Three kinds found in Great Lakes Region. White and Red both very hard. Red also sold as white and black ash not as hard as other two.

Balsam Fir. Burns quickly and a lot of sparks.

Basswood. Poor for heat. Burns with a dull flame, also known as "Lime, Linden and Whitewood."

Beech. A rival to ash though not a close one and only fair when green. If it has a fault, it is sometimes apt to shoot embers a long way. Known also as American Beech.

Birch. The heat is good but it burns quickly. Smell is pleasant. Yellow and White also known as Paper or Canoe Birch common ones to this region.

Cedar. Good when dry. Full of crackle and snap. It gives little flame but much heat. White and Red Cedar common in area.

Cherry. Burns slowly, with good heat. Another wood with the advantage of scent. Black cherry, choke cherry, pin cherry also known as red, bird or fire cherry found in region.

Chestnut. Mediocre. Apt to shoot embers, small flame and heating.

Elm. Commonly offered for sale - to burn well it needs to be kept two years, Even then it will smoke. Very Variable fuel. Three kinds may be found: White or American, Rock also known as Cork Elm and Slippery Elm also known as Red Elm.

Hazel. Commonly referred to as Witch Hazel. Good for fire.

Hickory. A rival for first in heat etc. to Ash - will burn when wet again not nearly as good as when real dry. Shagbark Hickory, Bitternut Hickory may be found in area.

Hornbeam. Almost as good as Hickory one of the hardest and toughest woods. Proper name Hop Hornbeam, commonly referred to as Ironwood.

Hemlock. Poor has to be dry for any heat.

Larch. Crackle, scented and fairly good for heat. Tamarack (Hackmatack, Eastern Larch, Alaska Larch)

Maple. Most peoples favorite good for heat. Sugar maple (Hard Maple) Silver Maple (Soft Maple) Red Maple (Soft Maple) Mountain maple and Manitoba maple varieties that are found.

Oak. Oak is sparse in flame and the smoke is acrid but dry old oak is excellent for heat, burning slowly and steadily until the whole log collapses into a cigar-like ash. White Oak, Bur Oak, Red Oak can be found locally.

pear. A good heat and a good scent.

Pine. Burns with a splendid flame but is apt to spit. The resinous White (Weymouth) Pine has a lovely scent and a cheerful blue flame. Species found White (Weymouth), Red (Norway), Jack (Banksian)

Plum. Good heat and good scent.

Poplar. Truly awful. Also known as Cottonwood and Aspen.

Spruce. Burns too quickly and with too many sparks.

Sycamore. Burns with a good flame, with moderate heat. Useless green.

Walnut. Good, so is the scent.

willow. Poor. It must be dry to be of any use, and then it burns slowly with little flame. Apt to spark.

Other trees found in area but know little about heat values.

Butternut. I would think about same as walnut.

Blue Beech (Hornbeam, Ironwood) Very hard, heavy and strong would assume same as Hornbeam.

Hackberry. May be found in area.

Hawthorns

Serviceberries

Staghorn Sumac

Alternate - Leaved Dogwood

Nannyberry

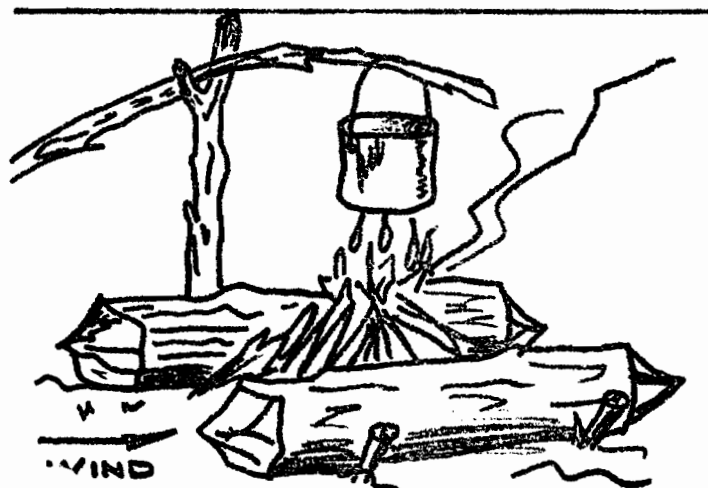
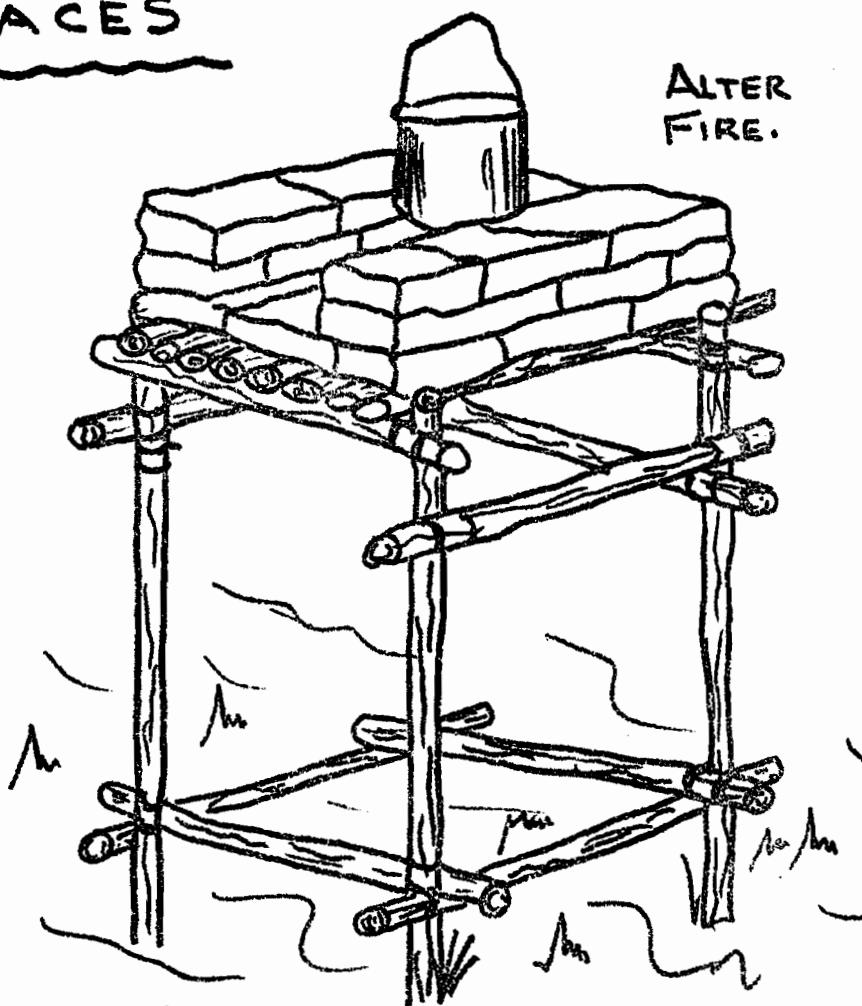
FIREPLACES



MAXIMUM HEAT
MINIMUM SMOKE
USE

- HICKORY
- BIRCH
- MAPLE
- OAK
- BEECH
- LOCUST

ALTER FIRE.



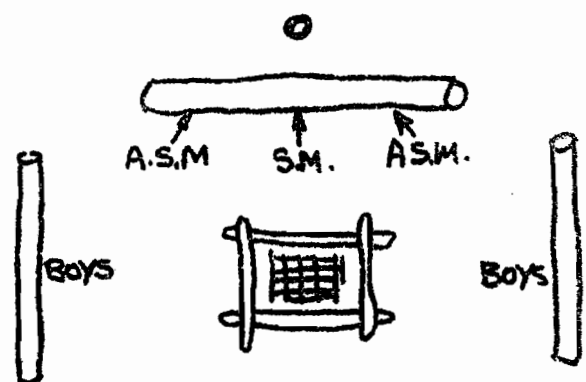
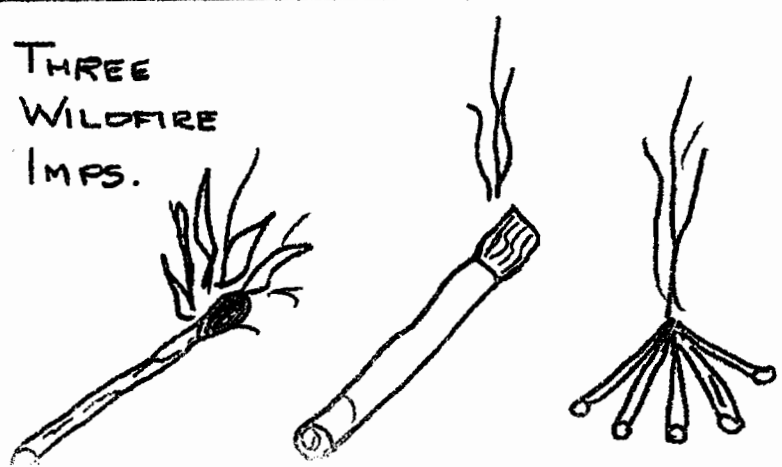
HUNTERS FIRE

ONE MISTAKE IS TOO MANY.
PUT OUT THAT CIGARETTE, MATCH
AND CAMPFIRE BEFORE LEAVING.

COUNCIL FIRE



- THREE
WILDFIRE
IMPS.



LAYOUT for COUNCIL FIRE.

CAMP SANITATION

PERSONAL CLEANLINESS IN CAMP-- It is up to every boy to keep himself clean at camp as well as at home. When you get to camp you start thinking of ideas of how you can improve it so to make it more like home. One of the first things that you will need is a latrine. It is essential that every boy should use it at least once a day. **WHERE SHOULD IT BE?** At least 200' away from your camp and water supply and downwind. For a short stay a straddle type trench 1 ft. wide and 2½ ft. long, and 2 ft. deep will do. The dirt that you remove place beside the trench with a shovel for to cover over the waste material of the body when the latrine is used. This can be improved on by making a rustic seat when you have time to make camp gadgets and a holder for the paper. For a longer stay in camp, boxes be made ahead of time 1½ ft. wire, 3 ft. long and 2 ft. deep to place over the trench that you dig. Make sure that the box completely covers the trench so that no flies can enter in and out and no odors escape. Be sure that no chloride of lime is used on this latrine. It is also essential to make a screen for it if it is not naturally protected by a thicket. This type of latrine is only good for a few days and should be filled in and another one dug if it is needed. Also a wet latrine is needed for a long stay. To construct one, dig a hole about 2 ft. deep and 1 ft. across and line the ~~box~~ bottom with small stones for drainage. I have seen some with a long slit or trench draining down hill away from the camp. This is the one that chloride of lime is used on to keep the smell down and insects and flies away. There are plenty of ideas you can think up. (wash stand, shoe scrapers, broom, etc.) to make your camp stay a pleasant one with all the comforts of home and still have those personal cleanliness chores done to your satisfaction.

It is essential for every camp, whether long or short, to keep their kitchen clean at all time, and to do this you will have to construct a dry or garbage pit and a wet or grease pit. Dig two holes about 18 inches square and two feet deep and cover the top of the wet pit with small branches and a thick layer of grass or straw. This straw or grass collects the grease and should be buried every day and renewed. Everything else should be burned in the fire and the remains placed in the garbage pit. This pit is the same size and covered over and ~~marked~~ marked.

WATER-- Keep a supply of clean drinking water on hand
Keep a supply of water for fire fighting purposes on hand
Keep a pot on stove filled with water so that you have warm water and hot water after meals for washing dishes.
Always put water on stove for dishes before you start to eat.

WASHING DISHES

In soap and water first
Rinse- chlorine solution and let drain- but dry silverware
Pots--fill with water immediately they are empty--they clean more easily
Keep pots free from soot at least 2" from rim of pot.

GREASE PIT 2 FOOT DEEP

Frame work of branches over top with grass or other fine material to catch particles of food etc. This latter should be burned everyday.

GARBAGE PIT: For tin cans, ashes etc., from fire or material that will not burn

LATRINE: 1½ feet hole filled and lined with stones. Use lime once or twice a day to keep down flies.

KYBO:

2 feet deep trench
Cover with earth each time used
See that this is fly proof
Use lime on this once a day
Privacy important

WASHING PLACE

Set up between Kybo and camp
Wet pit to pour soapy water
Keep a water supply close

BLANKETS:

Put out to air immediately grass is dry. Put out pyjamas too. Bring in after lunch, roll tightly and they will hold their heat until bedtime.

TENT:

Pitch preferably out in sunny spot so that it dries out. Not under trees as the continual drip will start to sprinkle through.
Brail sides and doors as soon as dry-on sunny days so that things air out. Close at supper time and keep closed so that flies and mosquitoes are kept out. (If they are bad, spray with D.D.T. about sundown and keep tent closed till you go to bed.)
Keep door open partly at night. 8 men in one tent create a fog.

GADGETS:-

Fire place- alter
Wash stand
Cup and plate rack
Pot rack
Towel line and clothes line
Shoe scraper
Tent broom
Notice board
Gateway
Clothes hangers
Pot hooks

Personal Clothes

Hang up good clothes in tent
Use a stick rather than a Rope as it does not sag
Tie at both ends to ridge pole
Change all clothes at night.

One of the most important things in a long or short hike or camp is that there be plenty of food. For health and well-being, the following must be included in the menus:

1. A cereal - cooked or dry - plenty of bread.
2. Fruits - fresh or canned.
3. Two or more vegetables - green, if possible, and one uncooked.
4. One egg at least - or a small amount of cheese.
5. Meat - cooked or cold.
6. Milk - One pint of milk per boy - for drinking or in something else.

COOKING PLACES: The cooking area should be roped off. Before making fire-places, dig out the sod, put to one side in the shade, and keep for replacing at the end of the camp. It is a good idea to water it occasionally. By the fireplace a dry spot for the storing of wood is essential. A cooking shelter, and a dining shelter should be put up for rainy days. A wash basin close at hand is essential. Have a grease trap near by, and replace the top twice daily.

All dry rubbish should be burned after cooking is finished. All tins should be burned and then flattened.

All meals should be decently served, and plenty of hot water handy to clean the dishes directly after meals.

STORING THEM: If a large camp, then a stores tent is needed. It should be kept separate from the sleeping tent. There must be no flies in the tent at any time. A large supply of cheesecloth is essential to cover the goods. All meats and milk should be stored in a cool place. Try not to order the meat and milk until it is needed. The same applies to butter. Empty milk bottles should be washed out. It is a good idea to put just enough milk out in small jugs that is required, and wash the jug out immediately after the meal with hot water.

BEFF COOKING CONT'D.

/2

METHODS OF COOKING: Always remember, good food badly cooked is no longer good food.

PAN GRILLING: Get the pan very hot. Cook on a bed of hot coals, turning the meat frequently. Do not salt until the meat is just about cooked. If it is dry meat, a small bit of grease may be necessary.

FRYING: The same as above, only lots of grease. This is not an advisable way to cook as it is bad for the digestion.

BOILING OR STEAMING:

This is the best way to cook as it cooks the meat and vegetables all the way through.

BAKING OR ROASTING:

This is a slower method of cooking, but very tasty. A good oven is required for this method of cooking. It takes time to build, but is very good.

Laying out the site

A lot of the success of a camp depends on the care ^{with} which the site is laid out. Do this job with care.

On arrival at the site, set down your gear on a ground sheet and then look around and plan your camp. Discover which way the wind is blowing and so the order of the camp will be--looking the way the wind is blowing--tents, stores, kitchen, refuse, pits washing place, latrines. It may not always be possible to keep to this order, but the wind should always blow from the tents toward the fire and latrine, and not the other way.

Choose a spot that is high and dry and get all the fellows on putting up the tent, or tents. Get the ground sheets down and the gear on to them.

Now divide into two parts--one to make a fire and get water, or whatever it is on the next meal; the other to dig the latrine. This done, kitchen and gadgets can be made and rucksacks unpacked. Our camp will begin to look orderly and shipshape. Then dig dry and wet rubbish pits and put up the washing place.

FIRE PLACES AND OVENS

You can, of course, cook in any turfed hole in the ground, but a properly made fire place is well worth the effort it takes to make, on account of the extra trouble you save. Simply raising your billies off the fire will speed up your cooking by getting the full benefit of the heat underneath and it will also help your wood consumption. The best for general use is the hunter's fire with bricks or green logs as the sides slanted to make a broad end to face the wind.. This fire should always be covered at night. The crane fire is good also, but it is of little use for a long camp, as it will only take one pot.

Most of the cooking is either stewing or frying. Fellows seem scared of roasting. The biscuit tin oven is very effective. Simply hollow out a trench and lay across the trench a biscuit tin resting on a couple of iron bars. At the back of the trench, put a chimney made from a piece of tin or piping. Then cover all round (except the door) with clay and mud. Light a fire in the trench and pop the cake into the oven.

KITCHEN FURNITURE AND UTENSILS

If you do not possess a food tent, a portable larder is useful. It is just an ordinary stout wooden box fitted with movable wooden shelves and partitions which fit into grooves. The door when opened is held flat by two lengths of cord or thin chain. Pierce a few holes on each side and cover with wire gauze on the inside. Your cooks, of course, will want to keep their hands clean so they will need a washstand. The plate and knife racks and the mug tree need no explanation. Neat lashing with well whipped cords will give a good effect to the humblest effort. Remember to cover your cutlery at night. You can save yourself a lot of trouble with the grease pit if you place the cover on a racket. When you want to burn the thatch, take the racket by the handle and shoot the thatch on to the fire. A roll up table is a most useful gadget, not only in the kitchen, but also for taking meals. A roll up table is made up of inch lathes strung up together. Bind at both ends under and over, use as many lathes as required, according to the size of table. If you select seasoned wood, this is a gadget that will last forever.

Always remember that the essence of a good gadget is that it should be of real practical use. Generally speaking, the simpler the gadget the better.

NO TRACE CAMPING

- use the equipment and menu lists that have been supplied - create no garbage.
- bring only quantities required - pack smaller quantities at home, preferably into containers/packages which can be burned.
- take out everything which can not be burned.
- control fire size and keep the number of fires to a minimum.
- use no trace fire sites - keep sod in good condition.
- keep soap out of water ways.

LITTER

We live in a 'throw-away' society. It certainly doesn't take much imagination to see this - especially when we get near our favourite campsite. If it isn't paper and pop cans, it's lifeless branches which have been stripped from the nearby trees.

It is kind of frustrating to have to spend time cleaning-up someone else's junk.

Maybe we have to consider what is happening. We have all kinds of disposables. Litter is everywhere - even on the surface of the moon we leave behind what we don't need anymore. It is not the throw aways that are important, but the throwing away.

If we get upset about what other people do, what do we do ourselves? If we are not part of the solution, we must be part of the problem.

Baden-Powell has given us a couple of things to consider about litter and camping. The first reminds us of our responsibility, when we leave a campsite, leave nothing but our thanks. Second, to leave our campsite cleaner than we found it. This tells us that sometimes we are our brother's keeper and that we often have to clean-up after him. Lets carry the throwaways.

You won't find too many people who will disagree with the above sentiments. But the fact is, that we are making more and more litter daily. What's the answer? Should the Government pass laws against the use of disposables or make the penalties for littering greater? Must it always be the other person who is at fault? What price are you willing to pay for a cleaner place to live?

Try this game sometime with your group - give everyone, including the leaders and any parents who are there two hard candies in wrappers. Tell them to just throw the wrappers on the floor or the ground and then go to one corner of the meeting hall or area. Once all assembled have surveyed the scene ask for comments, what do they think of the mess? Then ask them to think of the mess if this occurred at a large function like an alert or a jomboree.

REMEMBER - TAKE NOTHING BUT PICTURES OR MEMORIES AND LEAVE NOTHING BUT FOOTPRINTS.....

COOKING AND EATING CLEANLINESS

When thinking about cooking you immediately think about the contrast of cooking at home and cooking at camp. At home we have all the conveniences at hand to keep the sanitation in our habits, while at camp we are very limited as to the sanitation of cooking and eating and have to keep reminding ourselves of this and improvise as much as possible to carry it out. Cleanliness should be the same at camp as at home and vice versa. It is quite common to see a boy who comes from a home that is always neat and tidy, to live as sloppy as a pig at camp. Maybe we ~~thax~~ think that now we are at camp, we don't have to care about whether we wash, or whether we rinse off the dishes after eating. This is absolutely the wrong attitude. While we are at camp we have to be twice as careful in this respect.

How many of us would think of not washing before meals at home? Not very many. But at camp it seems to be the opposite. This is the general idea of what we are trying to put across. The main thing is that we are interested in the fact that you wash before you prepare a meal. Remember that you are handling food that other people are going to eat. It doesn't matter what you think about it but the fact that you should think of others.

Make sure that every bit of food is cleaned properly before cooking, and that the cooking utensils are also clean. Not just the pots and pans but the ladles and forks, and all the cutlery that is used. Make sure that the personal eating gear of every boy is also clean and kept clean at all times. It only takes a few minutes to do all this and it is certainly worth it. When washing the dishes and other utensils use hot water and soap. Then rinse in warm water with a bit of javex in it. You are probably asking yourself ~~to~~ to all that trouble? The answer is quite easy. SANITATION. We don't ~~do~~ inspections just for the fun of it. Inspection is to see if you are ~~obeying~~ the health rules of sanitation. We are not trying to find fault with ~~how~~ you do things, but trying to show you how it should be done and why. No matter how silly it may seem, it may be you that is being saved from ~~getting~~

COOKING AND EATING CLEANLINESS (continued)

We have mostly talked on food and it is very important. Cleanliness of food just doesn't cover the actual eating of food but the storage of food. A pail of water left open can pick up germs very easily, or food just tossed into a make shift frig. without being covered also can pick up germs. It's the little things that count in cleanliness. The little things that we always seem to forget about.

Cleanliness of the person is also important. People seem to be great germ carriers. We must keep ourselves clean at all times. Not just when you are preparing or cooking the food but ~~also~~ also when you are eating it. It only takes a minute to wash those dirty hands and it is well worth the trouble. Don't get into that lazy habit of "I'll wash the next time".

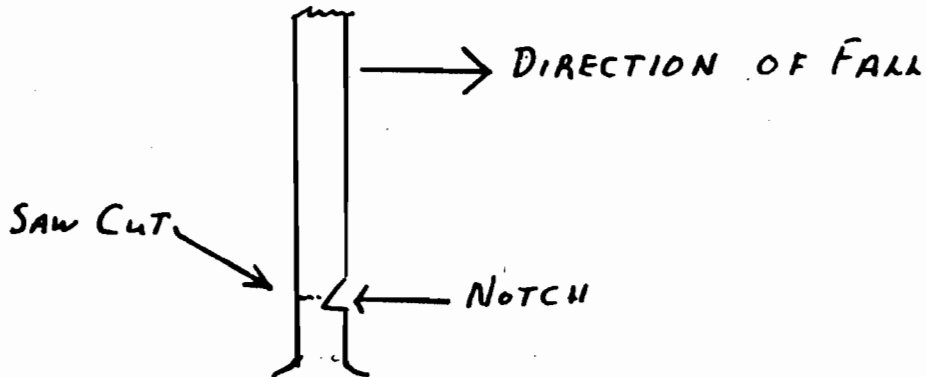
One of the things that fall under the heading of cleanliness is "Cleanliness of the mind". A little time to say a Grace before eating is a very good idea. Remember we should always thank the person who made it possible for the food that we are eating. Remember that good food is clean food and good food is worth thanking someone for. The type of Grace that you say doesn't matter. And it is always a good point to keep the talk at the dinner table clean also. I don't mean that we can't laugh and enjoy ourselves. The Scout Law states that a Scout is clean in thought, word and deed. Let's keep it that way all the time, even when we are eating.

SAWS

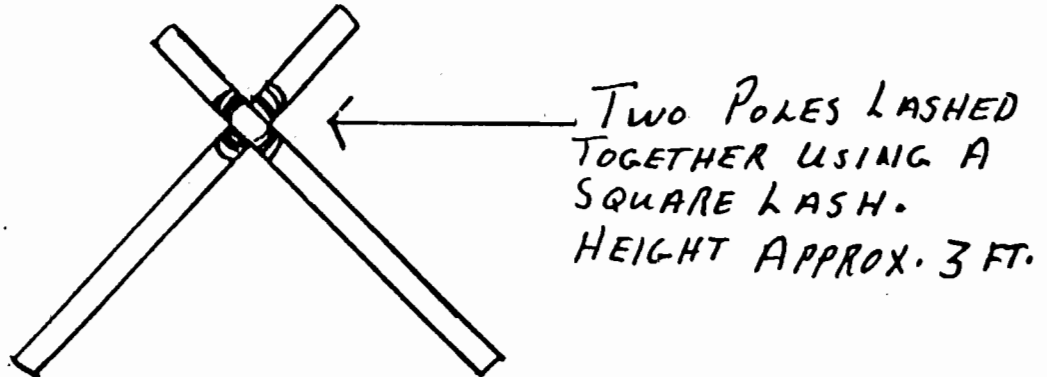
The 21 inch Bow Saw or Swede Saw is one of the best camp saws for Scouting. This saw is light weight and reasonably easy to back pack or store for a standing camp.

The small Scout pack or folding saw does a good job of cutting smaller wood.

When cutting a tree with a saw, notch the tree in the direction you wish to fell it. Cut the tree on the opposite side slightly above the notch. The tree should fall in the direction of your notch.



When Bucking or Sawing up fire wood, you should always use a saw buck or something to hold the wood firmly. When sawing do not force the saw into the wood. The back and forth action and a minimum of pressure will zip through any wood. Undue force on the saw will cause the saw to bind. This will make for very difficult cutting and could easily snap the blade.



CARING FOR A SAW

1. Always keep the blade of the saw clean and dry.
2. Do Not run the saw into the dirt or cut anything it is not designed to cut.
3. Always protect the blade with a cover when not in use.
4. Keep the saw sharp and the proper set at all times.
5. When storing for an extended period of time, a light film of oil on the blade will prevent rusting.

FILE YOUR SAW

Hold the saw in your lap and look at the blade; notice that the teeth are in sets of four. The second tooth and the fourth tooth are filed. Turn the saw over and look at the other side and you'll see that again the second and the fourth tooth are filed from that side. There are 15 sets of four and usually only the teeth in the middle of the blade need attention. That's about eight sets and you can do the job in a few minutes.

With the saw across your knees, hold the blade in your left hand and tip it up slightly, pressing down with your thumb and pushing up with your index and middle fingers. File the second tooth in each set. Keep the same angle, You'll see the metal brighten, which will guide you as you work. Only a few short, forward strokes of the file are needed.

Turn the saw over and repeat the process for the other side. File only on the forward strokes.

Now, hold one end of the saw and rest the other end on the ground or a bench. Slant the saw a little to the left and file the fourth tooth in each set.

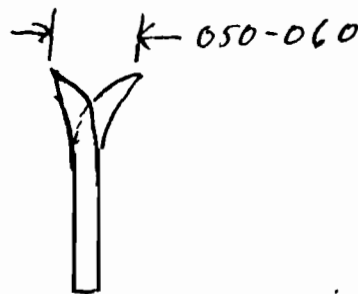
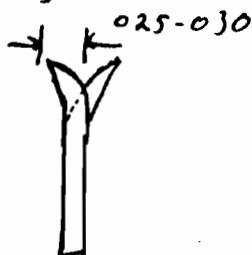
Turn the saw end for end and repeat the process for the other side. It won't take you very long to become an expert. You'll soon be able to tell whether a saw needs sharpening by looking at it.

SAW SET

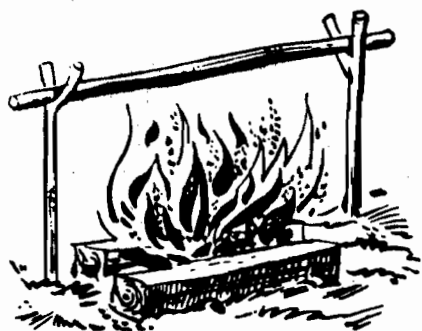
After the saw has been sharpened the set must be put in. This is done by the following steps.

1. Hold the saw lengthwise looking down the blade.
2. Look down the row of teeth, every other tooth should be bent in the same direction approximately .025-.030 (25-30 thousandths of an inch). This will give the space between the teeth of .050-.060 at the point or tip.

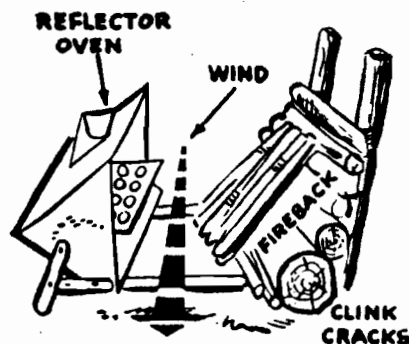
Looking from the end.



EVERY SCOUT AND SCOUTER SHOULD KNOW HOW TO BUILD VARIOUS FIRES



HUNTERS FIRE



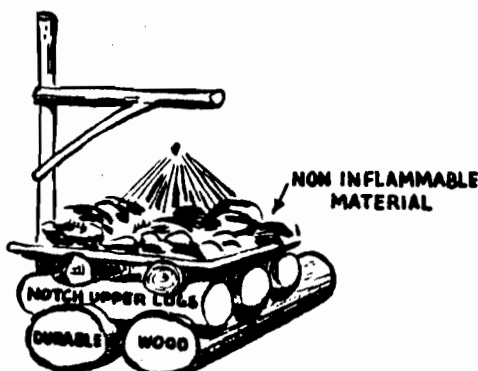
BAKING WITH REFLECTOR OVEN



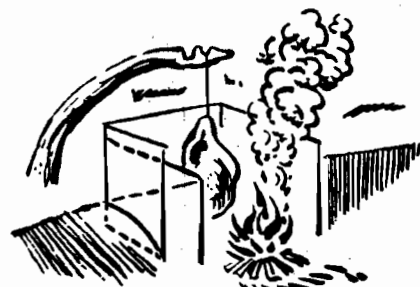
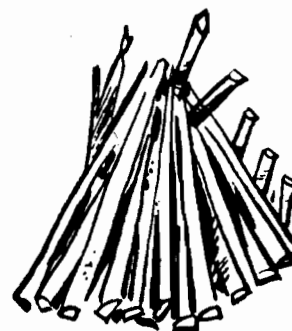
REFLECTOR FIRE



TRAPPER FIREPLACE



COOKING ALTER WITH CRANE



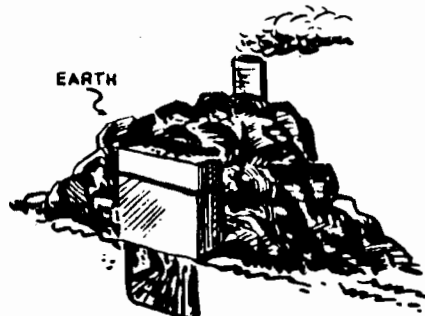
REFLECTOR FIRE CUT INTO BANK



REFLECTOR TYPE FIREPLACE



CRANE FIREPLACE



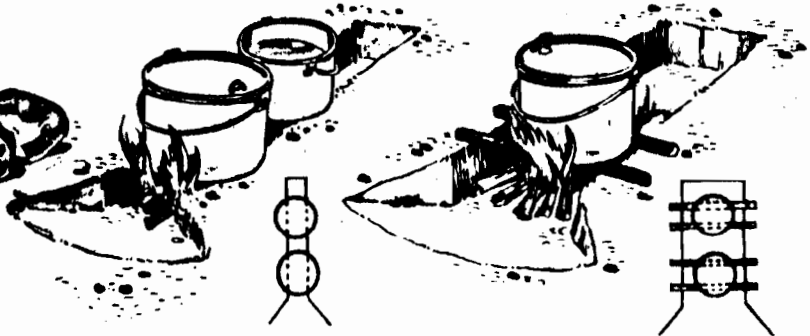
COOKIE TIN OVEN



ON A CAMPSITE WITH PLENTY OF ROCKS, YOU CAN MAKE A FIREPLACE BY LINING UP TWO ROWS OF ROCKS CLOSE ENOUGH TOGETHER FOR POTS AND PANS TO REST ON THEM.



FOR A SINGLE-POT MEAL OR FOR A SINGLE PAN, THREE ROCKS OF EVEN SIZE OR THREE METAL TENT PEGS MAKE A GOOD FIREPLACE.



TRENCH FIREPLACE IS DUG IN THE GROUND. MAKE IT NARROW SO THAT POTS CAN REST ON THE EDGES. OR, IF WIDE, USE METAL RODS TO SUPPORT POTS.

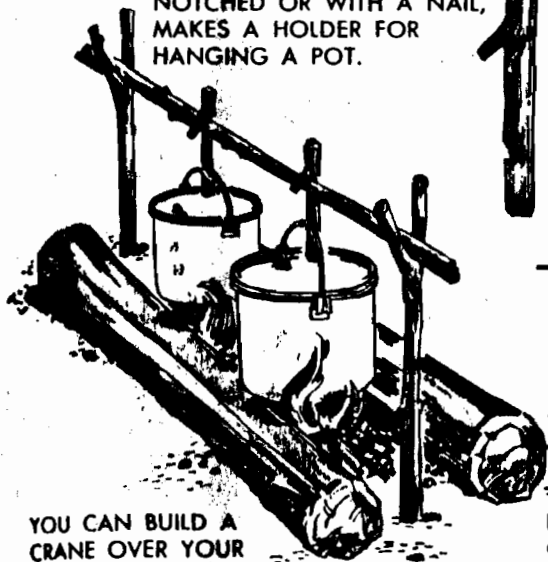


WESTERN "KEYHOLE" FIREPLACE IS AN ALL-PURPOSE FIREPLACE FOR COOKING AND FOR CAMPFIRE CHEER.

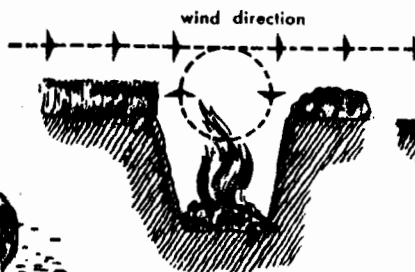
HUNTER'S FIRE IS MADE BY PLACING TWO LOGS CLOSE TOGETHER. IF NECESSARY, PLACE STICK FOR DRAFT UNDER ONE OF THE LOGS.



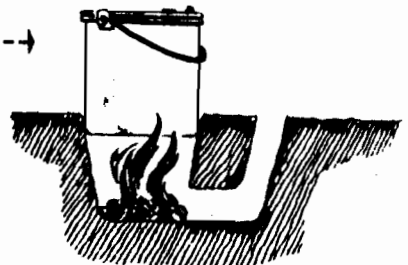
A FORKED STICK, NOTCHED OR WITH A NAIL, MAKES A HOLDER FOR HANGING A POT.



YOU CAN BUILD A CRANE OVER YOUR HUNTER'S FIRE FOR HANGING YOUR POTS.



INDIAN FIREPLACE WAS USED ON THE PRAIRIE TO PRODUCE BED OF COALS. PLACE SODS AND DUG-UP SOIL AS SHOWN.



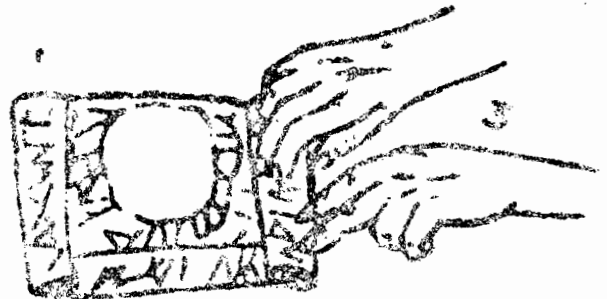
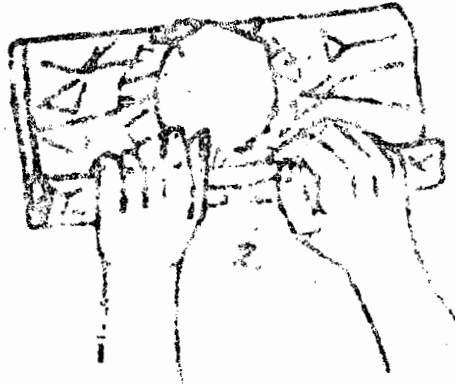
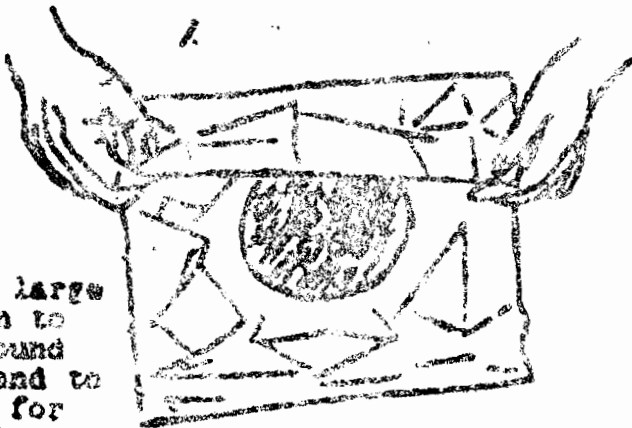
DAKOTA FIREPLACE IS WHITE MAN'S PRAIRIE FIRE FOR COOKING WITH A POT. "CHIMNEY" AT SIDE GIVES NECESSARY DRAFT.

ALUMINUM FOIL COOKERY

One of the smartest ways of cooking is with aluminum foil. You simply wrap the raw foodstuffs in foil, place the packages on hot coals, turn them a couple of times during the cooking, and serve directly in the foil. The fire is important in foil cookery. You need a shallow bed of glowing coals that will last for the length of time required for cooking. The quickest way to make this is to make a crisscross fire-lay and let it burn down to embers. The next in importance is the way in which you wrap and seal the food. The diagrams that follow will give you this procedure. The important thing is to make the wrapping airtight to keep the moisture in. This way you cook by steam and retain all the juices.

Tear off a sheet large enough to go around food and to allow for crimping the edges.

Place food on one half of the sheet, fold the other half over it.



Crimp the open ends with firm double crimps. Make certain that the pack is sealed completely.

Crimp the long edges together in a tight seal.

THE CAMPER'S CODE

1. A camper respects the camp rules as necessary for safety and observes them with care. A Scout is Trustworthy.
2. A camper is proud of his home Troop and tries to take back from camp, ideas which will help make it still better. A Scout is Loyal.
3. A camper looks for chances to help his tent mates, to turn in mislaid property, and to do good turns for camp leaders. A Scout is Helpful.
4. A camper seeks wide acquaintance at camp so that he may make new friends. A Scout is Friendly.
5. A camper is considerate of his brother Scouts at the table and in his tent. A Scout is Courteous.
6. A camper does his part to preserve the wild life of the camp. A Scout is Kind.
7. A camper follows his Patrol Leader and other Troop Officers. A Scout is Obedient.
8. A camper knows that there is work to be done in a Scout camp and that sometimes it may conflict with his own desires. A Scout is Cheerful.
9. A camper understands that food and supplies are costly, and takes care to avoid waste. A Scout is Thrifty.
10. A camper knows that camp life may test his courage to make right decisions. A Scout is Brave.
11. A camper realizes that clean food, clean dishes, clean persons, clean quarters are essential to health and self-respect. A Scout is Clean.
12. A camper finds evidence in all outdoors that God has made a wonderful world to live in. A Scout is Reverent.

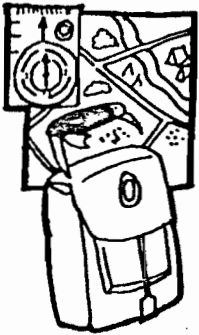
THE WOODSMAN'S CODE



Man is an intelligent, adaptable animal, with new knowledge of the environment and our effects on it, and with increasing appreciation for the joys and rewards of wilderness experiences. Enlightened outdoor users with a feeling of stewardship for the land are attempting to travel and camp with a minimum of impact on the natural environment.

With the start of the camping season upon us, it is wise for Scouters and boys to review the provisions of a woodsman's code.

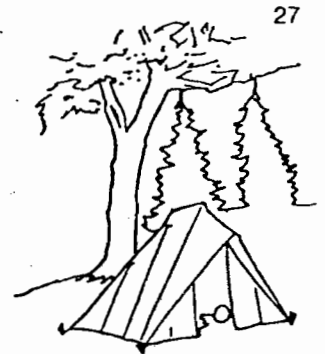
1. Keep the group small.
2. Prepare carefully and be self-sufficient.
3. Use existing trails and portages.
4. Use switch backs in trails.
5. Follow game trails rather than breaking new ones.
6. Wear lug-soled foot gear only when absolutely necessary.
7. Use existing campsites.
8. Do not overstay or expand the campsite.
9. Use natural materials for shelters only in emergencies.
10. Do not landscape the campsite.
11. Use the natural drainage of the site, and a floored tent.
12. Use stoves as required to minimize environmental impact.
13. Keep fires small.
14. Use existing fire pit.
15. If there is no fire pit, remove ground cover and set aside. Dig down to mineral soil, away from roots and overhanging trees. Before leaving area, cover dead ash and replace ground cover.
16. Use only deadfall for firewood.
17. Burn to a white ash. Retrieve all non-burnable garbage.
18. Extinguish all fires completely. Douse, stir, douse again.



19. Use existing outhouses.
20. If necessary, dig a small shallow latrine at least 35 m from open water.
21. Use single-ply white toilet paper and bury completely.
22. What is carried in must be carried out. Burn it, bash it, bag it and bring it back.
23. Waterways are not sinks, bathtubs or laundry facilities. Use a dish pan and dump wash water into a hole located at least 150 ft. away from the shoreline.
24. Use a biodegradable soap (Sunlight type).
25. Because you are a guest in someone's home, remember to act accordingly.
26. Avoid over-fishing, over-hunting and over-trapping.
27. Obey all fish, game and forestry laws and regulations.
28. Do not pick wild edible foods or craft materials except where abundant. Conserve.
29. Pack out all non-biodegradable garbage you find.
30. Evaluate existing woodcraft projects. If inappropriate, dismantle.
31. Eliminate unnecessary firepits. Leave bundles of dry wood covered so that it is available for emergency use.
32. Fill in over-used latrines situated too close to water.
33. Inform authorities of the mistakes of others which are too extensive for you to cope with.

Take nothing but pictures,
Leave nothing but footsteps.
"Walk softly in the wilderness."

The Woodsman's Code is an excerpt from the Canadian Camping Association Woodmanship Leaders' Guide, copyright 1979, C.C.A. Printed with permission. A



FIRE-MAKING

HINTS

FOR EASY FIREMAKING MAKE USE OF THESE TRICKS




LEARN TO MAKE your fire building as simple as possible. Here are tricks used by seasoned campers to make their job easy:

- • Bring two sets of matches to camp: your usual supply and a reserve supply to be used in case of emergency only . . .
- • Waterproof reserve matches with two coats of ordinary nail polish and keep them in waterproof container . . .
- • Candle stumps are good fire starters for rainy days. So are one-inch squares of wall-board soaked in paraffin, wax paper, or a "Heatab" . . .
- • Get into the true woodman's habit of putting out your match: Blow it out, break it in two between your fingers, put it in your pocket. If it isn't out, you'll know it . . .
- • Pick dead down-wood that is off the ground. Even better is "squaw wood"—dead

branches still on the tree. "If you can't snap it, SCRAP IT" . . .

- • Split wood burns easier than round sticks . . .
- • Collect all wood you need for cooking the complete meal before starting fire . . .
- • Put a supply of dry wood in your tent at night in case of rain or heavy dew . . .
- • It's against the law to leave the camp-fire unattended, even for a short time . . .
- • Before you put pots over the fire, smear the outside of them with a paste made from soap powder or soap flakes with a little water—makes cleaning easier afterwards . . .
- • Keep your camp kitchen clean. "Make no mess, and you have no mess" . . .
- • When you've finished using your fire, put it out COMPLETELY: "Always drown, before you go, every spark with H₂O!"

FIRE-MAKING MATERIALS

1. FIRE STARTERS	2. KINDLING	3. TINDER	4. FUEL
<p>MATCHES KITCHEN SIZE ARE BEST. WATERPROOF WITH PARAFFIN, NAIL POLISH, OR SHELLAC CUT 50-50 WITH ALCOHOL.</p> <p>FLINT AND STEEL ANY QUARTZ-CONTAINING STONE IS GOOD. FOR STEEL USE BACK OF KNIFE BLADE OR FILE WITH BURR GROUND OFF</p> <p>FIRE BY FRICTION COTTONWOOD, CEDAR, ELM, OR BASSWOOD FOR BOARD AND SPINDLE</p> <p>BURNING GLASS MAGNIFYING GLASS OR LENS OF BINOCULARS OR CAMERA</p>  	<p>TWIGS DEAD, DRY "SQUAW WOOD" FROM STANDING TREES.</p> <p>WEED STEMS MEDIUM AND HEAVY STEMS</p> <p>SPLIT WOOD ALWAYS GOOD AS LONG AS IT IS:</p> <ol style="list-style-type: none"> 1) DRY 2) SPLIT FINE ENOUGH 3) MORE THAN YOU THINK YOU NEED 	<p>GRASS FINE, DRY-UP OFF THE GROUND.</p> <p>WEEDTOPS GOLDENROD, ASTER, ETC.</p> <p>DRY LEAVES STILL ON THE TREE</p> <p>FINE TWIGS "SQUAW WOOD" FROM STANDING TREES</p> <p>BARK CEDAR OR BIRCH OR PALMETTO—PICKED FROM DEAD STANDING TREES WITH YOUR FINGERNAILS</p> <p>BIRDS' NESTS FROM LAST SEASON</p> <p>MOUSE NESTS ANY SEASON</p> <p>"FAT" PINE FULL OF DITCH</p> <p>FINE SHAVINGS OF DRY WOOD</p> <p>PAPER</p> <p>CANDLE PARAFFIN AND PAPER OR STRING</p> <p>COMMERCIAL STARTERS STERNO META TABLETS FIRE FLARES ETC.</p>	<p>WOOD ANY SIZE. BETTER SPLIT IT IF YOUR LOG IS MORE THAN 3 INCHES IN DIAMETER.</p> <p>CHARCOAL IN "NATURAL" STICKS OR PRESSED BRIQUETS.</p> <p>COAL SOFT OR HARD</p>   <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>"SQUAW WOOD" THE FINE THINGS AND BRANCHES THAT A SQUAW CAN GET FROM A STANDING TREE WITHOUT USING ANY TOOL OTHER THAN HER HANDS</p> </div> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>PETROLEUM PRODUCTS ARE USED ONLY IF YOU'RE VERY DESPERATE OR VERY DUMB. GASOLINE—NEVER!</p> </div>



Birch bark is one of the best fire starters. Peel a small strip off an old, DEAD tree trunk.



The fuzz-stick fire starter is made by whittling a dead stick, leaving all of the slivers attached.



"Squaw wood" is the camper's term for dead branches still on the tree. They should snap easily.



Collect wood for all your meals in advance, and stack it in a neat pile, according to use and size.

How To Build a FIRE



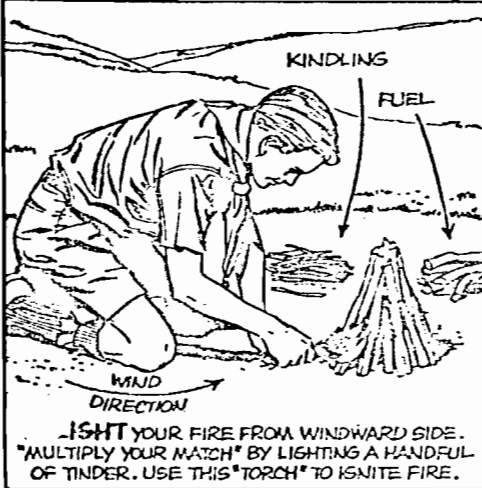
THERE ARE FOUR SIMPLE STEPS IN BUILDING A GOOD FIRE. HERE THEY ARE...

CLEAR A SPACE 10 FEET IN DIAMETER AROUND FIREPLACE, FREE OF BURNABLE MATERIAL.

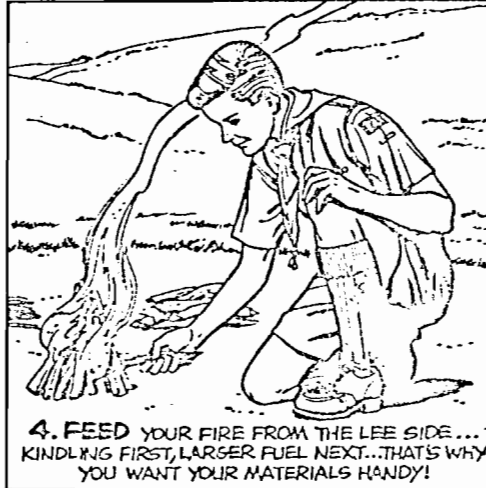
1. CLEAR A FIRE SITE... IN A SAFE PLACE AWAY FROM TREES, BRUSH, OVERHANGING BRANCHES.



2. GATHER ALL YOUR MATERIALS. GET PLENTY OF TINDER, KINDLING, FUEL... AND LAY 'EM WITHIN EASY REACHING DISTANCE OF YOUR FIREPLACE.



3. LIGHT YOUR FIRE FROM WINDWARD SIDE. "MULTIPLY YOUR MATCH" BY LIGHTING A HANDFUL OF TINDER. USE THIS "TORCH" TO IGNITE FIRE.



4. FEED YOUR FIRE FROM THE LEE SIDE... KINDLING FIRST, LARGER FUEL NEXT... THAT'S WHY YOU WANT YOUR MATERIALS HANDY!

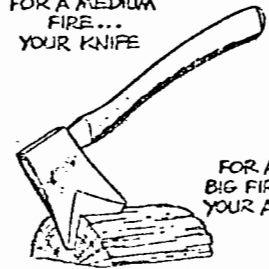
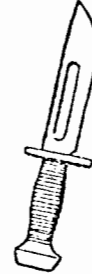


TOOLS NEEDED FOR YOUR FIRE...

FOR A SMALL FIRE... YOUR HANDS



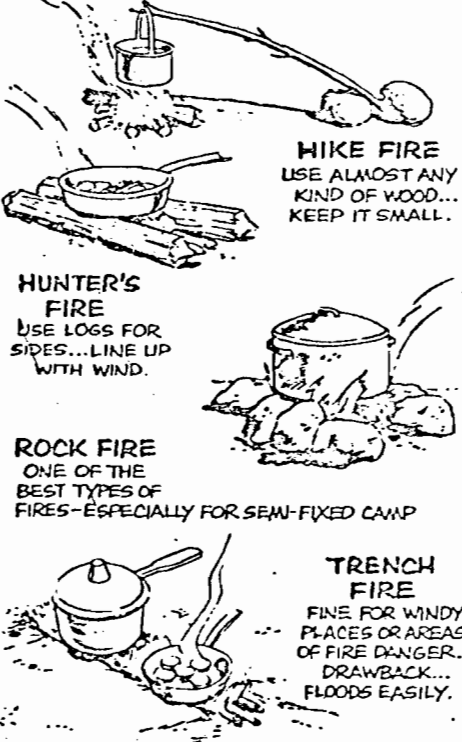
FOR A MEDIUM FIRE... YOUR KNIFE



FOR A BIG FIRE... YOUR AXE

THERE'S A RIGHT FIRE FOR EVERY PURPOSE!

COOKING



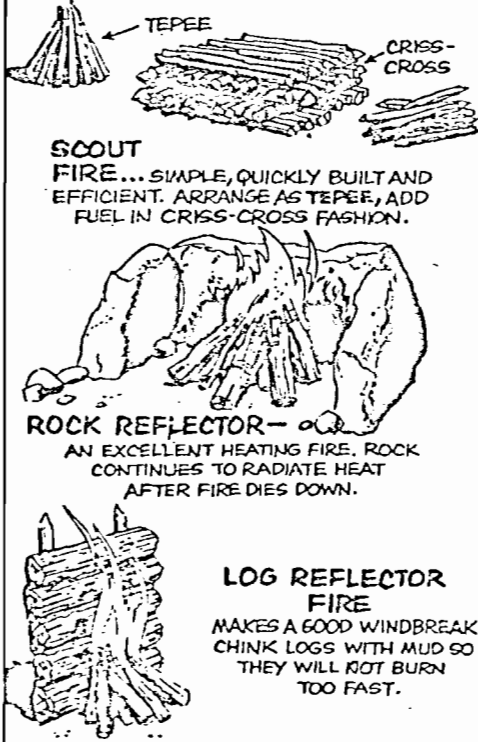
HIKE FIRE
USE ALMOST ANY KIND OF WOOD... KEEP IT SMALL.

HUNTER'S FIRE
USE LOGS FOR SIDES... LINE UP WITH WIND.

ROCK FIRE
ONE OF THE BEST TYPES OF FIRES... ESPECIALLY FOR SEMI-FIXED CAMP

TRENCH FIRE
FINE FOR WINDY PLACES OR AREAS OF FIRE DANGER... DRAWBACK... FLOODS EASILY.

WARMTH

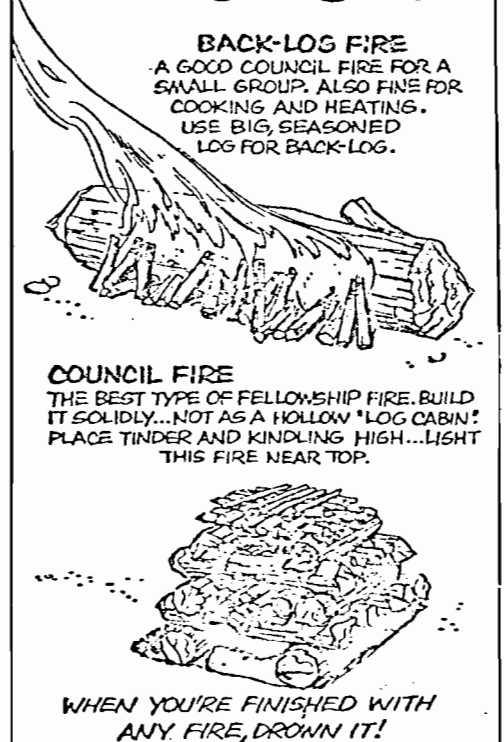


SCOUT FIRE... SIMPLE, QUICKLY BUILT AND EFFICIENT. ARRANGE AS TEPEE, ADD FUEL IN CRISS-CROSS FASHION.

ROCK REFLECTOR... AN EXCELLENT HEATING FIRE. ROCK CONTINUES TO RADIATE HEAT AFTER FIRE DIES DOWN.

LOG REFLECTOR FIRE
MAKES A GOOD WINDBREAK. CHINK LOGS WITH MUD SO THEY WILL NOT BURN TOO FAST.

FELLOWSHIP



BACK-LOG FIRE
A GOOD COUNCIL FIRE FOR A SMALL GROUP. ALSO FINE FOR COOKING AND HEATING. USE BIG, SEASONED LOG FOR BACK-LOG.

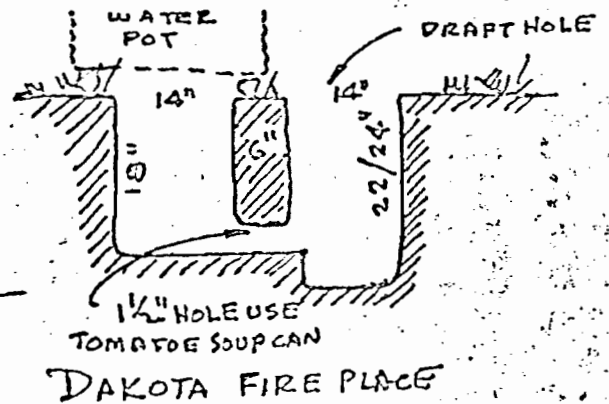
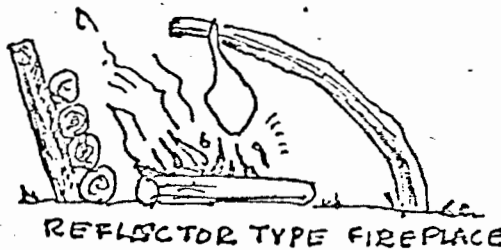
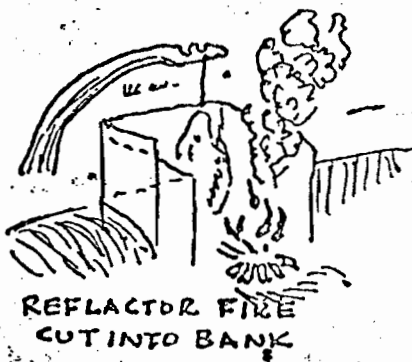
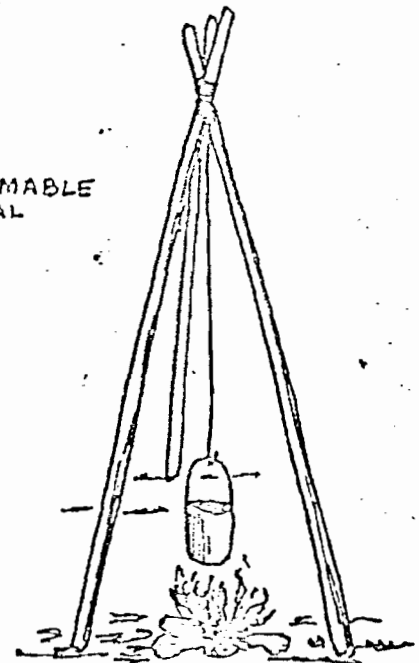
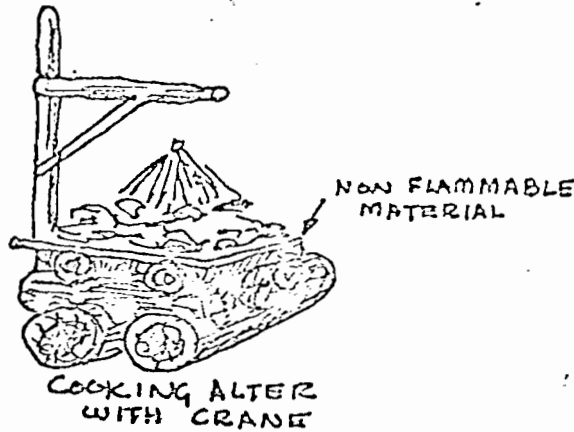
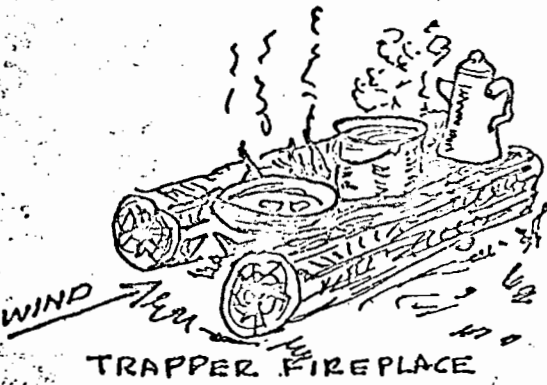
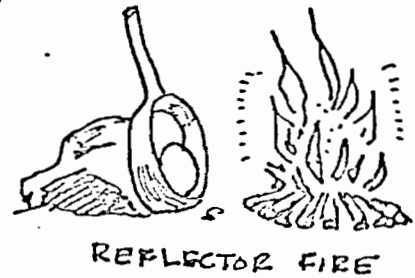
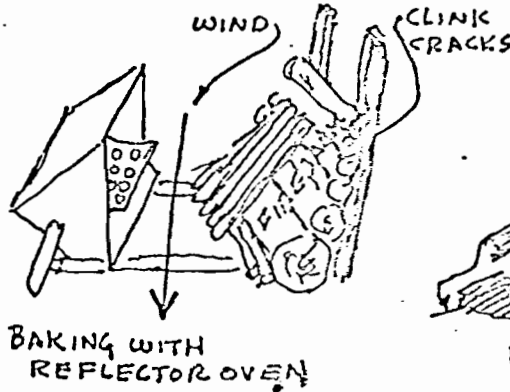
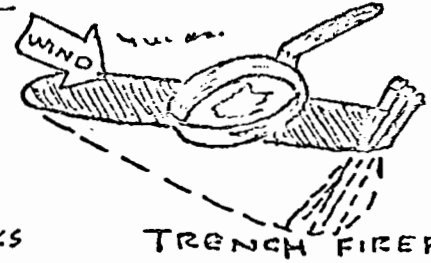
COUNCIL FIRE
THE BEST TYPE OF FELLOWSHIP FIRE. BUILD IT SOLIDLY... NOT AS A HOLLOW "LOG CABIN"! PLACE TINDER AND KINDLING HIGH... LIGHT THIS FIRE NEAR TOP.

WHEN YOU'RE FINISHED WITH ANY FIRE, DROWN IT!

GO PRIMITIVE

COOKING & HEATING FIRES

1964 BLUE FLAG PRIMITIVE CAMPOREE
PORTAGE DISTRICT



— FIREWOODS —

HVY HARDWOODS	HEAT VALUE	KINDLING	QUICK FIRE	SLOW FIRE
HICKORY	100	FAIR	FAIR	GOOD
HORNBEAM	96	FAIR	FAIR	GOOD
OAK	92	GOOD	FAIR	GOOD
BEECH	90	FAIR	FAIR	GOOD
BIRCH	90	GOOD	GOOD	FAIR
MAPLE	87	FAIR	FAIR	GOOD
ASH	80	FAIR	GOOD	GOOD
LOCUST	70	POOR	FAIR	FAIR
SWEETGUM	70	POOR	FAIR	FAIR
ELM	68	POOR	GOOD	FAIR

LT. HARDWOODS —

WILLOW	70	POOR	FAIR	FAIR
CHESTNUT	60	POOR	FAIR	FAIR
ALDER	56	POOR	POOR	FAIR
COTTONWOOD	54	POOR	POOR	POOR
ASPEN	52	POOR	POOR	POOR
BASSWOOD	51	FAIR	FAIR	FAIR

SOFTWOODS —

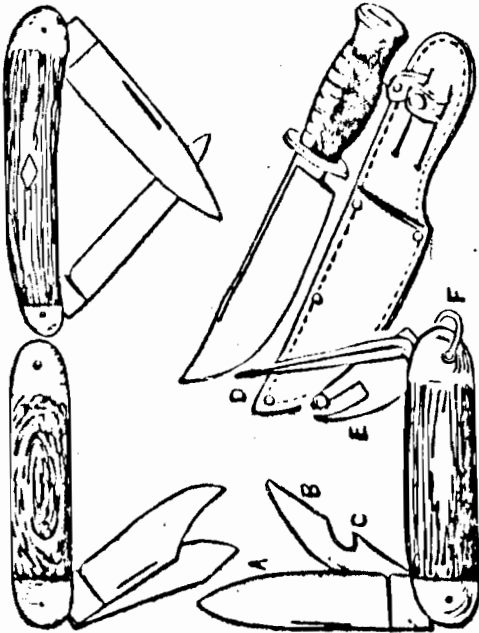
PINE	75	GOOD	GOOD	FAIR
TAMARACK	75	GOOD	GOOD	FAIR
CEDER	73	FAIR	GOOD	FAIR
DOUGLAS-FIR	68	FAIR	GOOD	FAIR
SPRUCE	66	GOOD	GOOD	FAIR
BALSAM FIR	60	FAIR	GOOD	FAIR
HEMLOCK	54	POOR	POOR	POOR

NOTE: BEST GREEN WOODS FOR FIRES ARE
 ASH - BEECH - HICKORY — THESE CONTAIN
 ONLY SMALL AMOUNTS OF MOISTURE.

KNIVES

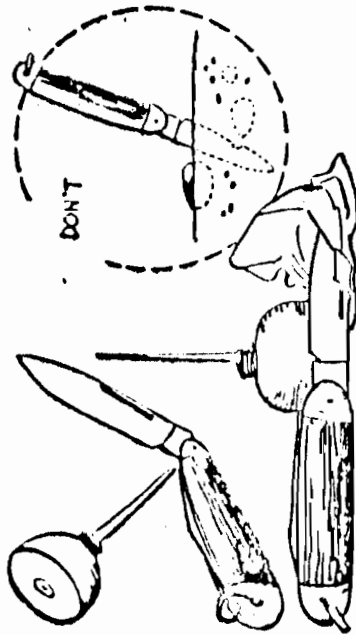
There are a number of kinds of knives. See how many you and your friends or fellow campers can gather, and look them all over. Most common are jackknives, and sheath or hunting knives. Jackknives fold, so the blade is carried inside the handle; sheath knives are straight, do not fold, and generally have a leather sheath in which they are carried.

SOME TYPES OF KNIVES:



Two-bladed knife; small-bladed knife for whittling; four-bladed knife with (a) blade, (b) screwdriver, (c) bottle opener, (d) awl, (e) can opener, (f) ring for belt; sheath knife (not a jackknife; blade does not fold into handle).

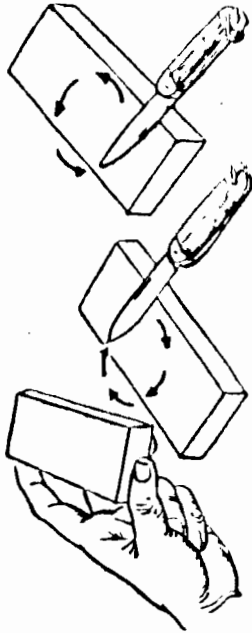
TO CLEAN AND OIL A KNIFE:



For a jackknife, put a drop of machine oil on the hinges, and work blade open and shut a few times; it should work easily. For any knife: clean blade with drop of oil and piece of tissue or cloth and steel wool. Don't rub in dirt or sand; this may chip blade.

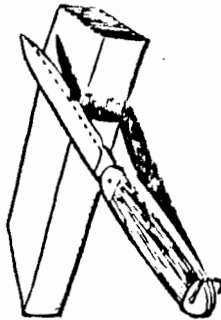
TO SHARPEN A KNIFE:

Use some kind of a sharpening stone; your mother may let you use her kitchen stone, or you may find another for your own. Sharpening stones are known as hones, oil stones, whetstones or Carborundum. They are made to provide a grinding surface, and come in varying degrees of coarseness. Coarse stones are used for heavy tools, like axes; fine stones for knives or for finishing the edge. Oil or water is sometimes used to reduce the friction, especially for axes. Sometime you'll want a small pocket stone to keep with you all the time, so you can work on your knife or axe any time you are sitting around.

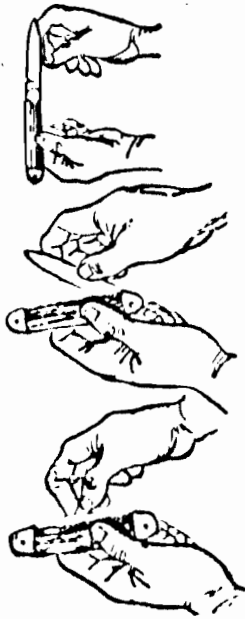


Hold stone with thumb and forefinger *below* the top edge. Hold knife blade flat on stone. Move with circular motion, with pressure away from the knife edge. Turn blade and repeat circular motion on other side.

Keep this up at least three times longer than you think is necessary! To test the edge, try on a piece of wood, not your finger. Try to get a long thin edge that spreads evenly back to the thickest part of blade; the marks of the stone should show all across the blade. (There are many ways to sharpen a knife; get some experienced person to show you his way; then figure out the way you think is best.)



USING A JACKKNIFE: (Except for opening and closing, the sheath knife is used in the same way.)



Hold knife in both hands, right thumb nail in slot; pull blade out; keep hold with both hands until open.

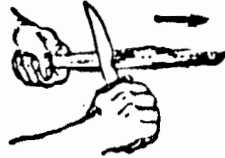
TO CLOSE: Reverse above, holding blade until it is nearly closed, then letting it snap shut. Avoid closing with *one* hand. Keep fingers in *back* of edge.

TO USE A KNIFE:

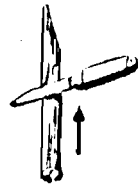


DON'T

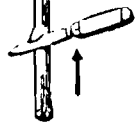
Take a firm grasp on the handle. Push with your whole hand. **NOT** with your thumb! (You don't get the same push.)



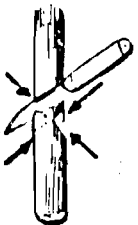
Whittle away from you (until you are an expert!). Be sure that nothing (your leg, another camper, a branch) is in the way of the sweep your knife will take if it slips. Move your hand over the arc the knife might cover, just to be sure.



To make a point, whittle away diagonal from you, dipping the blade in as you go down the stick, and turning stick as you cut, to make an even point.



To cut across a stick, cut on the diagonal. For a large stick, or to make a V. Start cut; don't try to cut straight across.



To make a notch—cut diagonally on one side, then on opposite side to make a V. Start cut; don't try to cut straight across.



To trim a branch, cut long, thin pieces, not toward the top of branch. Dig the blade into the wood a bit, and start on a piece of wood without many knots. Start at bottom and trim down the branch.



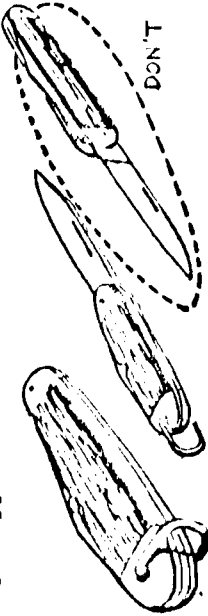
When cutting a green stick, get it from a thicket, where it will not be missed. Look for one with the kind of fork you will need. Avoid cutting on the edge of a path or a road.

Cut close to the ground, leaving a smooth cut, not a jagged edge.

You may need to make diagonal V-cuts if stick is thick.

WHEN KNIFE IS NOT IN USE:

Usually it is best to close it before laying it down. When you put it aside for a minute, be sure to place it on its side, NOT on its back with the blade up (think what might happen!), and NOT stuck in the dirt or sand.



TO PASS AN OPEN KNIFE:

The person handing should hold knife by the blade, passing the handle to the other person. In this way the hander has control of the edge of the knife.



The best way to test your knife for sharpness and your hand for skill is to try the knife out on a piece of wood. Start with a piece of kindling wood or a piece of a box end. Make some shavings, or whittle it down to make a round peg. You'll progress to rough sticks from the woods. Can you sharpen a pencil easily, with a good point? That's a good test, too.

When you have made some of the articles shown on pages 140-141, you will want to progress to fancy whittling—balls in boxes, or chain, or woodcarving.

FIREWOODS

HVY HARDWOOD	HEAT VALUE	KIND -LING	QUICK FIRE	SLOW FIRE
ASH	100	Fair	Good	Good
HICKORY	98	Fair	Fair	Good
HORNBEAM	96	Fair	Fair	Good
OAK	92	Good	Fair	Good
BEECH	90	Fair	Fair	Good
BIRCH	90	Good	Good	Fair
MAPLE	87	Fair	Fair	Good
ELM	68	Poor	Good	Fair
LT HARDWOODS				
WILLOW	70	Poor	Fair	Fair
CHESTNUT	60	Poor	Fair	Fair
ALDER	56	Poor	Poor	Fair
POPLAR	52	Poor	Poor	Poor
BASSWOOD	51	Fair	Fair	Fair
SOFTWOODS				
PINE	75	Good	Good	Fair
TAMARACK	75	Good	Good	Fair
CEDAR	73	Good	Good	Fair
SPRUCE	66	Good	Good	Fair
BALSAM FIR	60	Fair	Good	Fair
HEMLOCK	54	Poor	Poor	Poor

NOTE: The best green woods for a fire are beech, hickory and ash; they contain only small amounts of moisture.

THE PEDRO PATROL

Cooks on a Stick

EVEN I CAN PREPARE GREAT MEALS WITHOUT GOING OUT ON A LIMB.

WE PEDROS LOVE TO EAT, AND FOOD COOKED ON A STICK OVER AN OPEN FIRE IS AN EASY OUTDOOR TREAT.

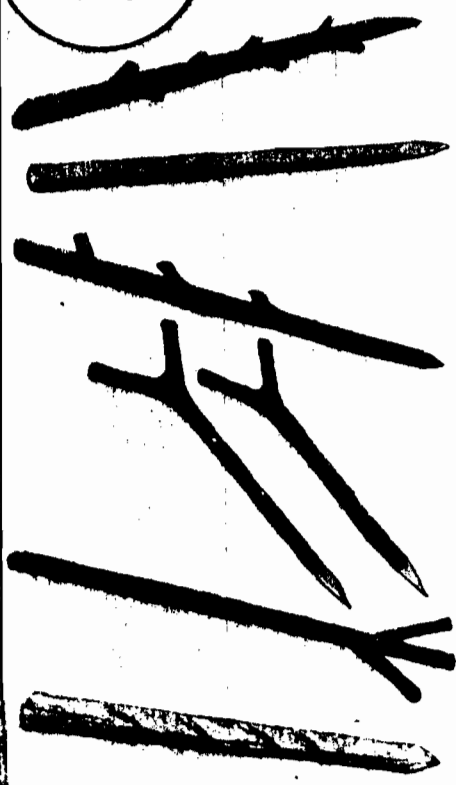
ALL YOU NEED IS A SCOUT KNIFE TO SHAPE THE STICK, AND A SMALL BED OF COALS.



KEEP THE FIRE SMALL SO IT TURNS TO COALS QUICKLY. HARDWOODS MAKE THE BEST COALS, BUT ANY WOOD WILL DO.

WHITE HOT COALS ARE BEST FOR COOKING MEAT, VEGETABLES, OR MARSHMALLOWS. FLAMES BURN THE FOOD AND SOOTY SMOKE RUINS THE TASTE.

USE STICKS LIKE THESE TO PREPARE QUICK AND SIMPLE MEALS.



MEAT LOAF STICK: 1/2" IN DIAMETER, 12" LONG. BARBS KEEP MEAT FROM TURNING.

SHISHKA STICK: 1/2" BY 11" FOR KABOBS. FLATTEN ONE SIDE SO MEAT AND VEGETABLES WON'T SLIP.

TEMPERATURE STICK: FOR HEAT CONTROL. THE LOWER THE NOTCH, THE GREATER THE HEAT.

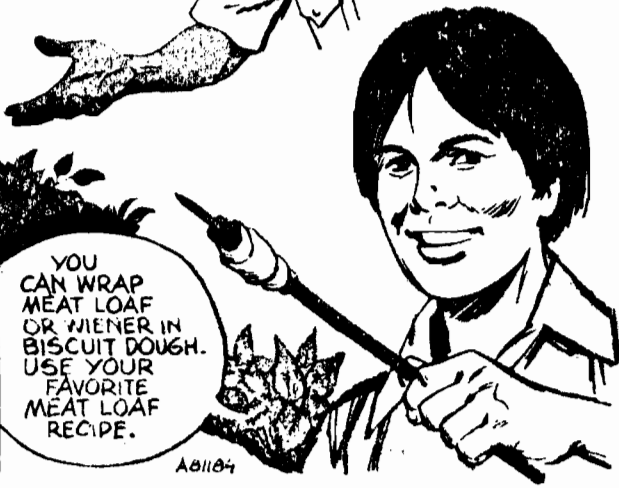
FORKED STICK: USE IN PAIRS TO HOLD SHISHKA STICK OR MEAT LOAF STICK.

TWIXER: FOR STIRRING BISCUIT DOUGH.

TWIST STICK: 2 1/2" BY 12". WRAP BISCUIT DOUGH AROUND IN A SPIRAL. NOTCHES KEEP TWIST IN PLACE.



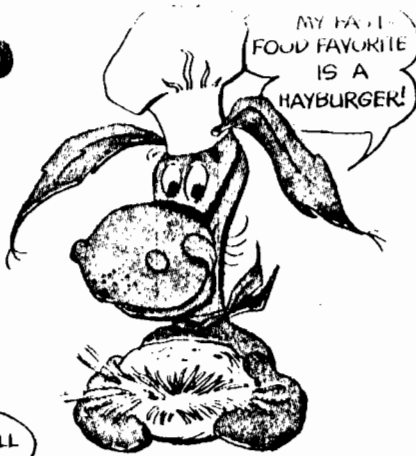
SHISH KEBAB-- WITH ONION, POTATO SLICE, GREEN PEPPER, BEEF CHUNK, AND TOMATO-- IS A MEAL IN ITSELF.



YOU CAN WRAP MEAT LOAF OR WIENER IN BISCUIT DOUGH. USE YOUR FAVORITE MEAT LOAF RECIPE.

A81104

No-Pan, Hurry-Up Cooking!



ROAST EGGS ON A SPIT!

WITH A KNIFE POINT, MAKE A TINY HOLE IN EACH END OF AN EGG. PUSH A GREEN WOOD SLIVER THROUGH THE HOLES. COOK OVER COALS FOR 10 MINUTES.

TRY A ROCK 'N' ROLL HAMBURGER!



FIND A COUPLE FLAT ROCKS (AVOID WATER-BEARING ROCKS THAT MIGHT EXPLODE WHEN HEATED). BURN FIRE DOWN TO COALS AND LAY ROCKS ON THEM. MIX BISCUIT DOUGH—LAY FLAT (LIKE A PANCAKE) ON GREASED ROCK. WHEN ONE SIDE IS DONE, FLIP OVER. LAY BURGER BETWEEN BISCUIT HALVES, AND YOU HAVE IT! P.S. A PANCAKE TURNER CAN BE VERY HANDY!

OR TRY POACHED EGGS L'ORANGE!

A GREAT CROSS-COUNTRY TOURING SNACK!



CUT AN ORANGE IN HALF AND EAT WITHOUT BREAKING THE RIND. FILL ONE HALF WITH WATER AND PLACE ON COALS. WHEN WATER IS HOT, BREAK EGG AND POUR INTO WATER—ABOUT 5 MINUTES SHOULD POACH IT.



A78283

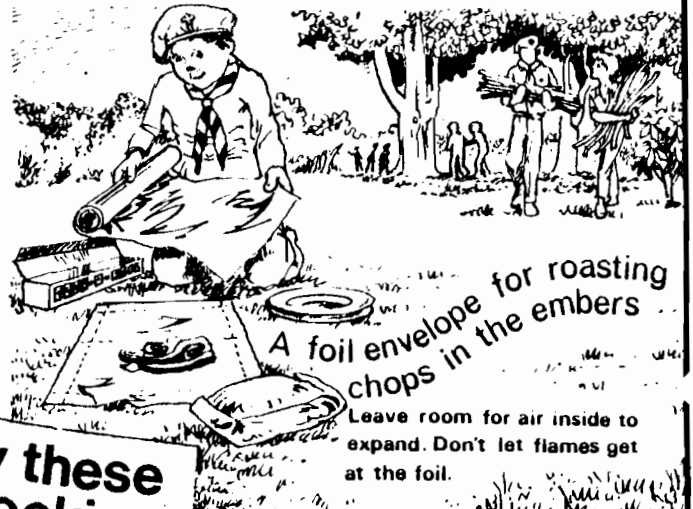
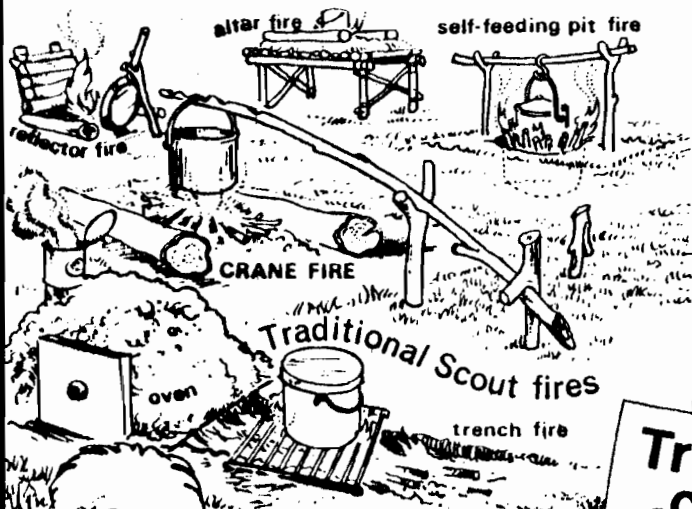
STEAKS CAN BE BROILED WITH A STOUT, FORKED STICK!



MEAT, PEPPER, AND ONIONS CAN BE COOKED "KABOB" STYLE!

PUT OUT ALL FIRES WITH WATER! FIRE AREA MUST BE COOL TO YOUR BARE HAND BEFORE YOU LEAVE IT!

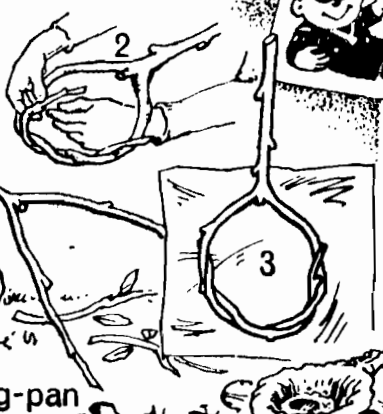
COOKING



Try these cooking ideas

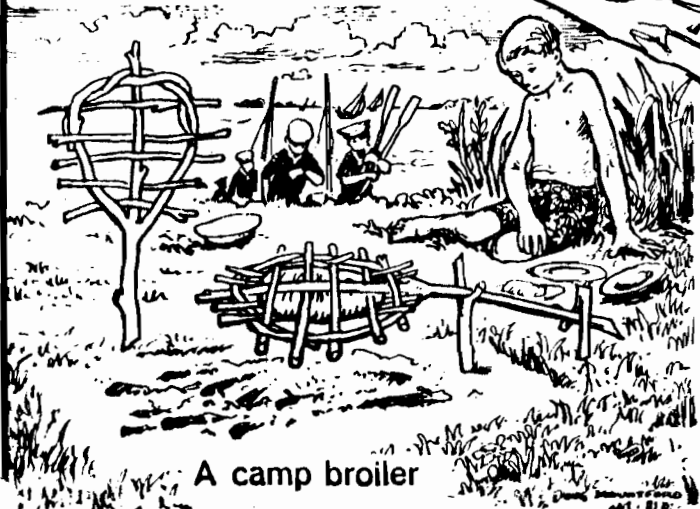


Making a foil frying-pan

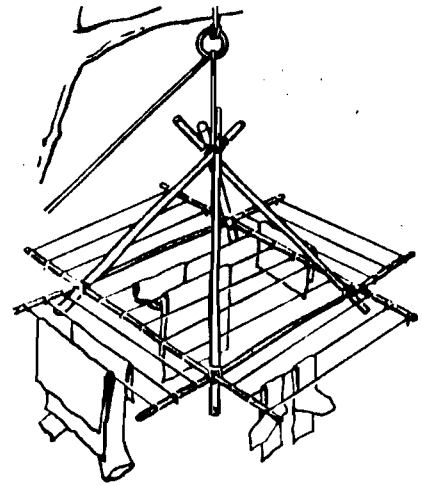
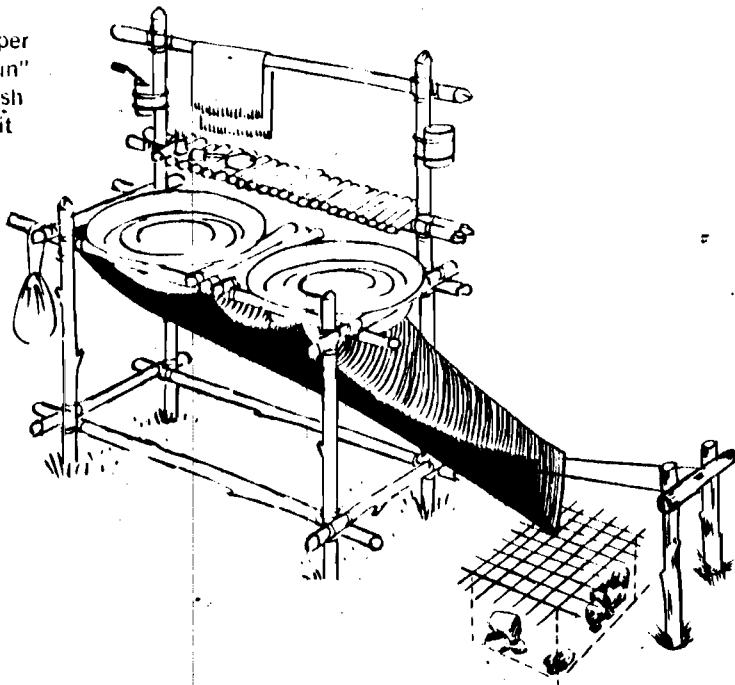


Self-raising flour and water makes bread in the form of TWISTS

NEVER make spits of yew or laurel - they are POISONOUS !

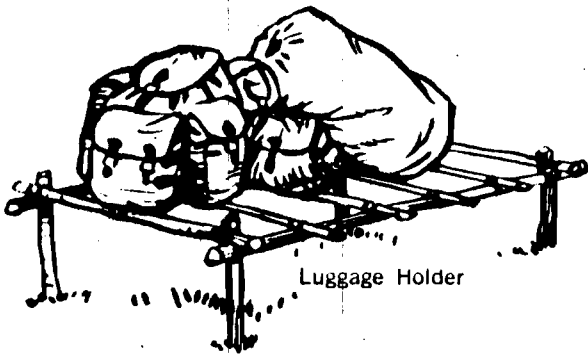


"Super
Twin"
Wash
Unit

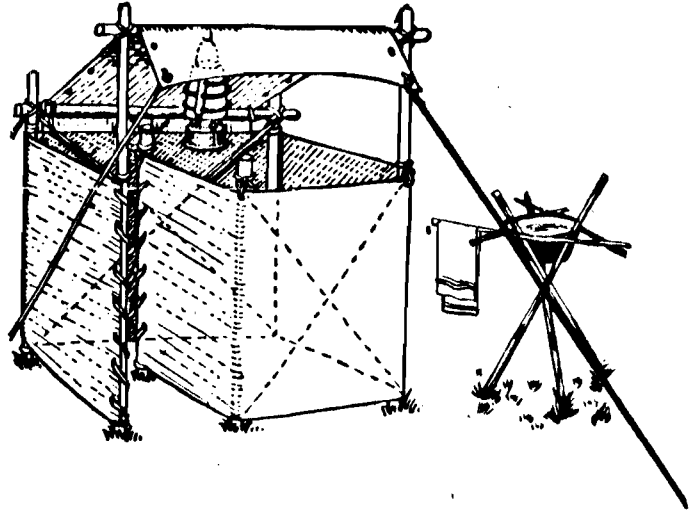


Hanger Tree

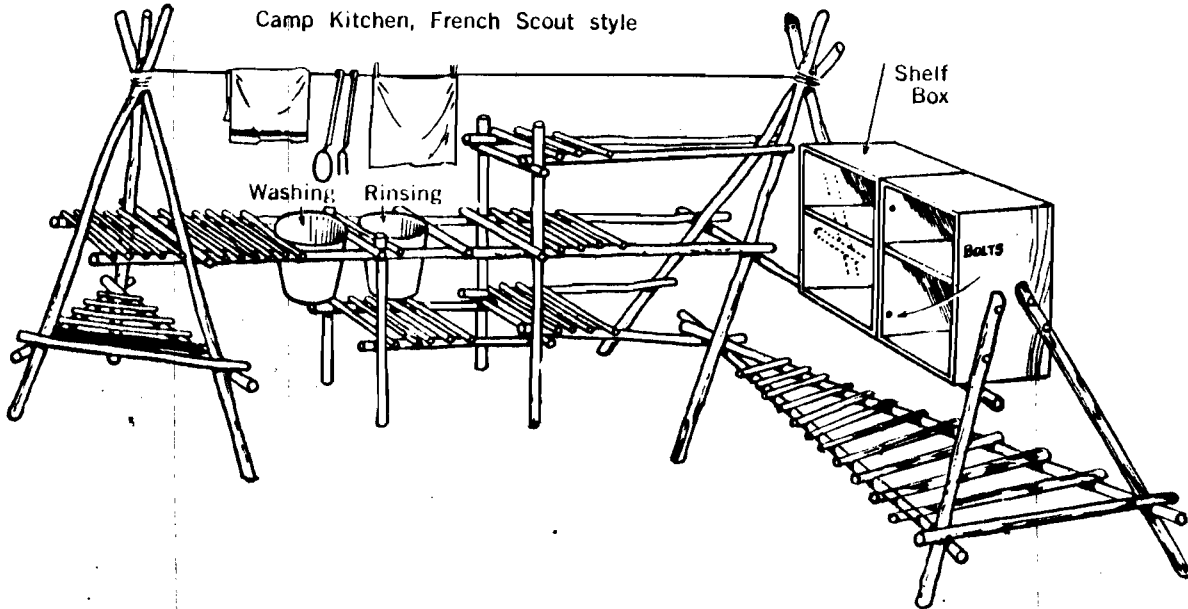
Camp Kybo, from the Austrian Scout magazine, *Jugend am Lagerfeuer*; you could make it of canvas or heavy plastic.



Luggage Holder



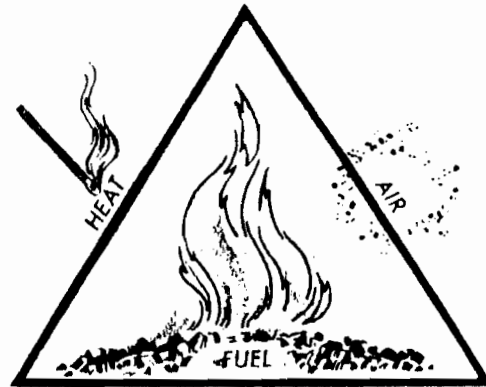
Camp Kitchen, French Scout style



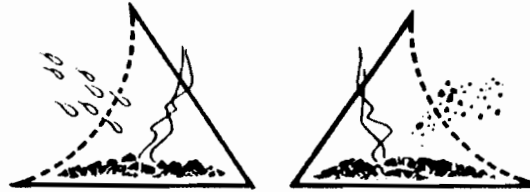
Easy Fire Making

THE EXPERIENCED camper looks for rock, gravel, or sand on which to build his fire, and then clears the ground around it of all inflammable material to make sure the fire can't spread. If he finds it absolutely necessary to make his fire on grassy ground, he first removes the sod. He prepares tinder, and kindling, and fuel, and makes exactly the kind of fire he needs: A small, quick fire for preparing a cup of hot soup, a bed of coals for broiling a steak, a friendly fire to sit by at night.

The last thing the experienced camper does, when he's finished with his fire, is to make sure every ember is out, and to clean up the fire site.



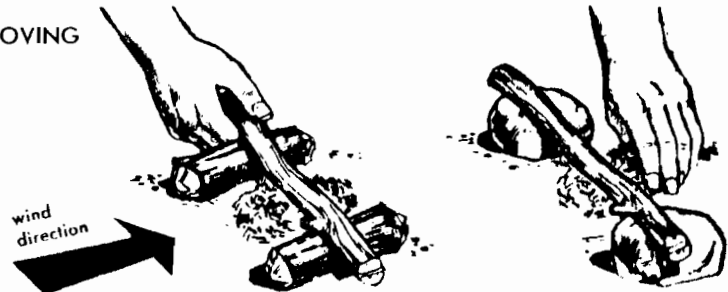
FOR A FIRE TO BURN, THREE THINGS ARE REQUIRED: **FUEL**—SOME KIND OF MATERIAL THAT WILL BURN. **HEAT**—ENOUGH HEAT TO BRING FUEL TO IGNITION. **AIR**—TO PROVIDE OXYGEN FOR BURNING PROCESS.



WHEN ONE OF THE THREE THINGS IS REMOVED, THE FIRE STOPS BURNING. WATER COOLS FUEL BELOW IGNITION POINT, DIRT CUTS OFF THE OXYGEN SUPPLY.



PREPARE FIRE SITE ON GRASSY GROUND BY REMOVING SODS. STORE SODS SO THAT YOU CAN REPLACE THEM AFTERWARDS.



FOR EASY FIRE-LAY, PLACE "FIRE STICK" OVER TWO OTHER STICKS OR TWO STONES.



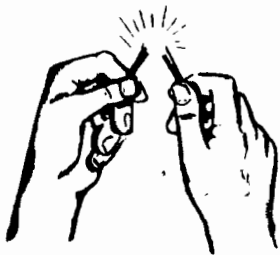
PLACE TINDER UNDER THE "FIRE STICK," THEN THIN STICKS, AND FINALLY SOMEWHAT LARGER STICKS.



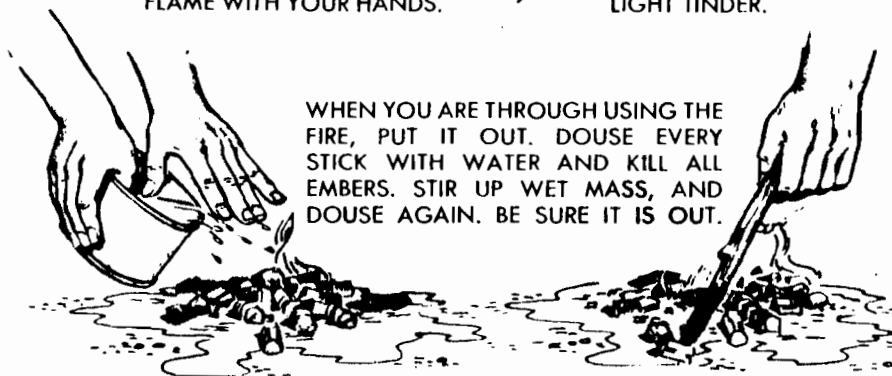
LIGHT MATCH. SHIELD FLAME WITH YOUR HANDS.



LIGHT TINDER.

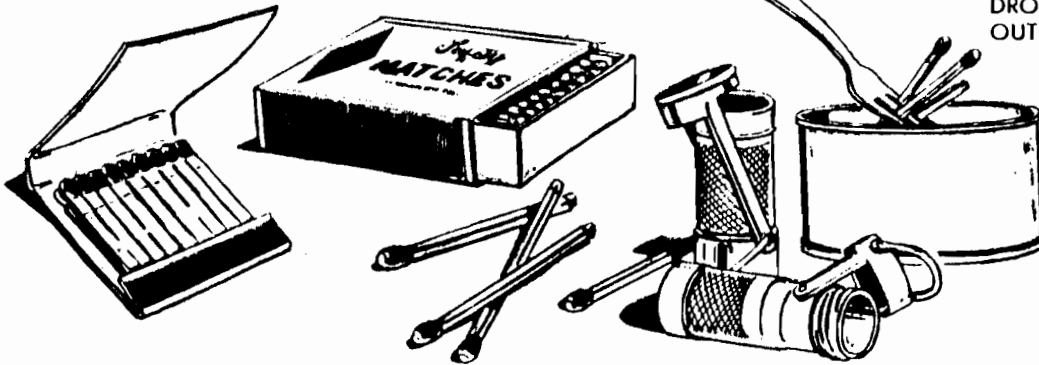


THROW MATCH IN FIRE, OR BREAK IT IN TWO TO MAKE CERTAIN THAT IT IS OUT.



WHEN YOU ARE THROUGH USING THE FIRE, PUT IT OUT. DOUSE EVERY STICK WITH WATER AND KILL ALL EMBERS. STIR UP WET MASS, AND DOUSE AGAIN. BE SURE IT IS OUT.

FIRE MAKERS



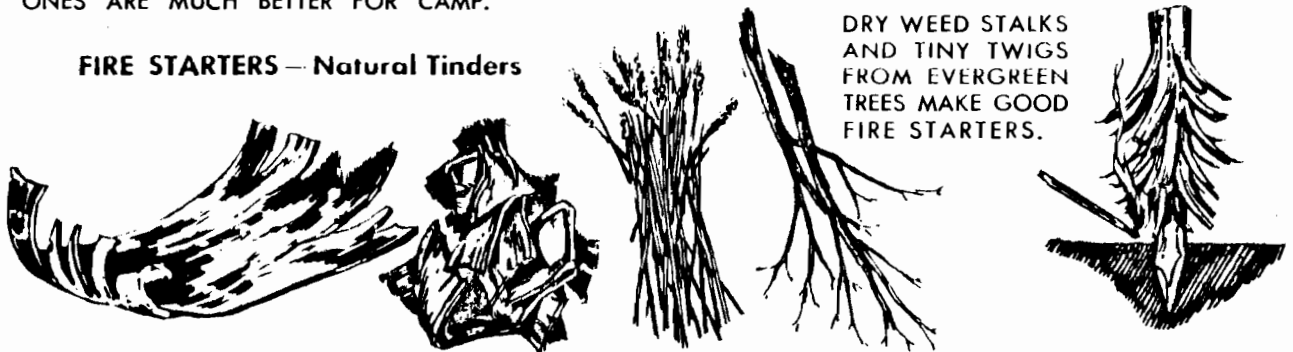
TO WATERPROOF MATCHES, MELT PARAFFIN, TAKE IT OFF FIRE, DROP IN MATCHES, FISH THEM OUT WITH A FORK, LET COOL.

OR, PAINT MATCHES WITH NAIL POLISH.

WITH CARE, YOU CAN START A FIRE WITH PAPER MATCHES. BUT LARGE WOODEN ONES ARE MUCH BETTER FOR CAMP.

KEEP A RESERVE OF MATCHES IN A WATERPROOF CONTAINER.

FIRE STARTERS — Natural Tinders



DRY WEED STALKS AND TINY TWIGS FROM EVERGREEN TREES MAKE GOOD FIRE STARTERS.

GOOD CAMPERS USE NATURAL TINDERS FOR FIRE STARTERS. BEST IS A STRIP OF BIRCH BARK FROM A DEAD TREE. CEDAR BARK IS ALSO EXCELLENT.

FUZZ-STICK FIRE STARTER IS WHITTLED FROM A DRY STICK.

FIRE STARTERS — From Home

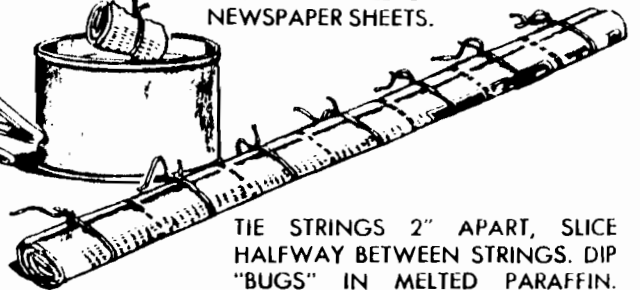


MANY OLD-TIMERS USE CANDLE STUB FOR RAINY-DAY FIRE LIGHTING.

PARAFFINED MILK CARTONS, FLATTENED AND SHREDDED, START UP A FIRE EASILY.

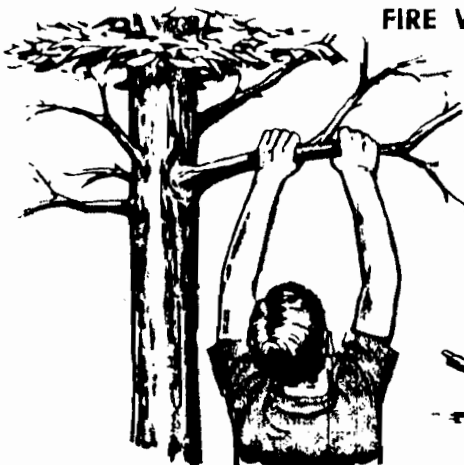


MAKE "FIRE BUGS" FROM 4 ROLLED-UP NEWSPAPER SHEETS.

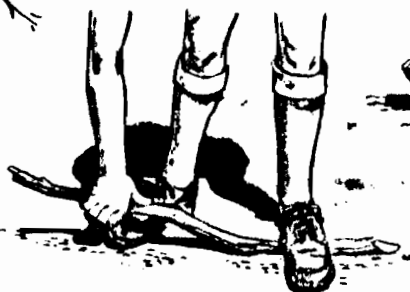


TIE STRINGS 2" APART, SLICE HALFWAY BETWEEN STRINGS. DIP "BUGS" IN MELTED PARAFFIN.

FIRE WOOD



FOR FUEL, BREAK DEAD BRANCHES OFF THE TREES. THIS IS CALLED "SQUAW WOOD" AND IS THE KIND INDIAN SQUAWS USED TO COLLECT.



BREAK STICKS INTO SUITABLE LENGTHS AND SORT THEM OUT—THIN STICKS FOR QUICK FIRES, THICK FOR SLOW ONES. SPLIT LOGS BURN FASTER THAN WHOLE LOGS.

THE CARE and USE OF YOUR AXE and KNIFE

THE WAY YOU USE YOUR AXE AND KNIFE AND THE WAY YOU TAKE CARE OF THEM SHOW HOW GOOD A WOODSMAN AND CRAFTSMAN YOU ARE. IT'S IMPORTANT TO KEEP THEM SHARP. A DULL TOOL IS ALWAYS DANGEROUS. KEEP YOUR AXE HANDLE TIGHT... KEEP YOUR AXE AND KNIFE OFF THE GROUND TO PREVENT RUSTING... DON'T USE YOUR AXE FOR A HAMMER OR A WEDGE... KEEP YOUR KNIFE AWAY FROM FIRE (HEAT WILL SOFTEN THE STEEL.) REMEMBER, YOUR AXE AND KNIFE ARE TOOLS, NOT TOYS—DON'T PLAY WITH THEM—USE THEM!



CARRYING YOUR AXE



CARRY AN AXE SHARPENED IN YOUR PACK OR LASHED TO THE OUTSIDE.

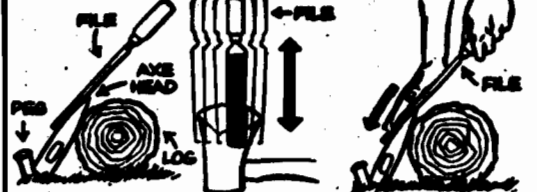


CARRY AN LAMBLINED AXE AT YOUR SIDE WITH THE EDGE TURNED OUTWARD.



WHEN YOU PASS YOUR AXE TO ANOTHER PERSON, PASS IT BY THE HANDLE, WITH THE HEAD DOWN AND THE EDGE OUTWARD.

SHARPENING YOUR AXE



USE A MODERATELY ROUGH, FLAT FILE, 8-10 INCHES LONG. LEAN THE AXE HEAD BETWEEN A PEG AND A LOG. START AT ONE SIDE AND FILE TOWARD OTHER WITH UP AND DOWN STROKES USING A SLIGHTLY ROCKING MOTION OF THE FILE. LIFT IT FREE ON RETURN STROKES. DO ONE SIDE, TURN AXE AROUND AND DO THE OTHER. FINISH WITH AN OIL-STONE USING A CIRCULAR MOTION.

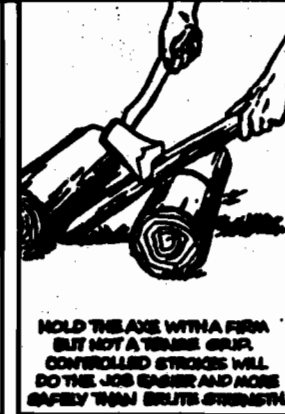
USING YOUR AXE FOR FIRE MAKING



WHEN SPLITTING CRISP BRANCHED OR DRY LOGS USE THE CORRECT METHOD. PLACE THE EDGE OF THE AXE AGAINST THE END OF THE LOG, PARALLEL TO THE GRAIN. RAISE THE HEAD AND ANGLE AND BRUSH THEM DOWN TOGETHER ON THE BLOCK.

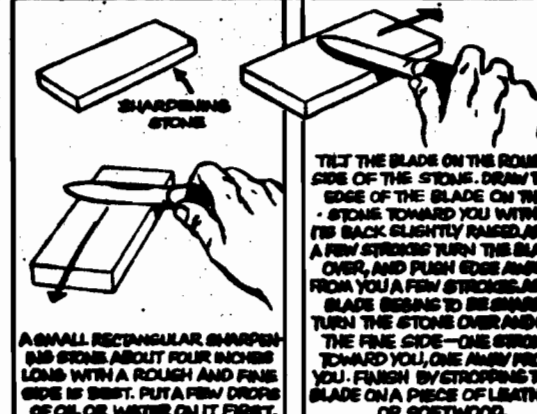


IN CHOPPING ACROSS A STICK, SET THE BLADE ON A SLANT TO THE GRAIN. RAISE STICK AND AXE AND BRUSH THEM DOWN TOGETHER ON THE BLOCK.



HOLD THE AXE WITH A FIRM BUT NOT A TENSE GRIP. CONTROLLED STROKES WILL DO THE JOB EASIER AND MORE SAFELY THAN BRUTE STRENGTH.

SHARPENING YOUR KNIFE



TILT THE BLADE ON THE ROUGH SIDE OF THE STONE. DRAW THE EDGE OF THE BLADE ON THE STONE TOWARD YOU WITH THE BACK SLIGHTLY RAISED. AFTER A FEW STROKES TURN THE BLADE OVER, AND PUSH EDGE AWAY FROM YOU A FEW STROKES. AS THE BLADE BEGINS TO BE SHARP, TURN THE STONE OVER AND USE THE FINE SIDE—ONE STROKE TOWARD YOU, ONE AWAY FROM YOU. FINISH BY STROPPING THE BLADE ON A PIECE OF LEATHER OR SOFTWOOD.

A SMALL RECTANGULAR SHARPENING STONE ABOUT FOUR INCHES LONG WITH A ROUGH AND FINE SIDE IS BEST. PUT A FEW DROPS OF OIL OR WATER ON IT FIRST.

USING YOUR KNIFE



ALWAYS HOLD THE KNIFE WITH YOUR HANDS TO PREVENT SLIPPING. THE POINT OF A KNIFE SHOULD NEVER BE USED TO CUT THROUGH THINGS. IT WILL BE A WASTE OF SPACE.

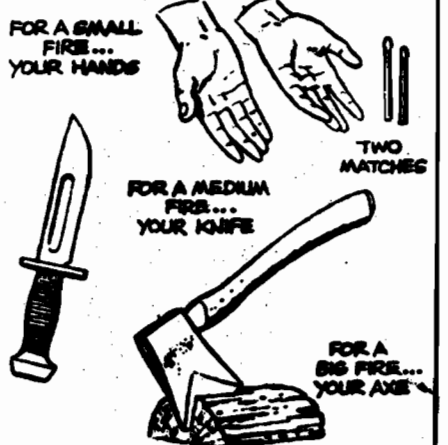


FREE STICK CUTTING IS GOOD WITHOUT PROPERLY USING IT. THE KNIFE SHOULD BE USED TO CUT. FREE CUTTING IS FOR COURAGE CHAMPIONS.



AS YOU APPROXIMATE THE LOGS YOU'LL BE ABLE TO HANDLE ANY SURPRISE WEATHER THINGS.

TOOLS NEEDED FOR YOUR FIRE...

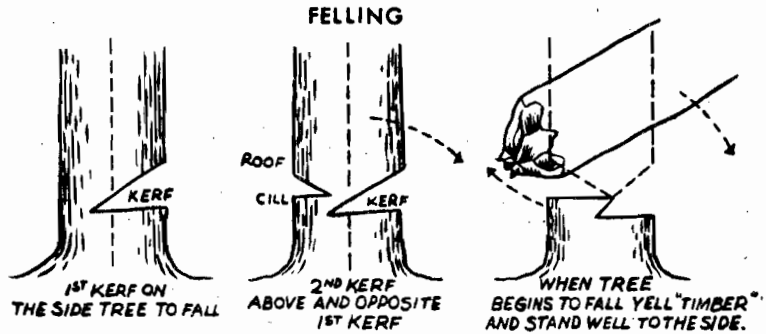


AXE and KNIFE TIPS

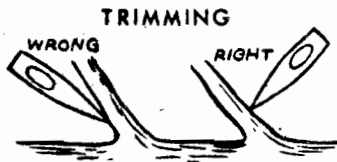
SAFETY THROUGH SKILL



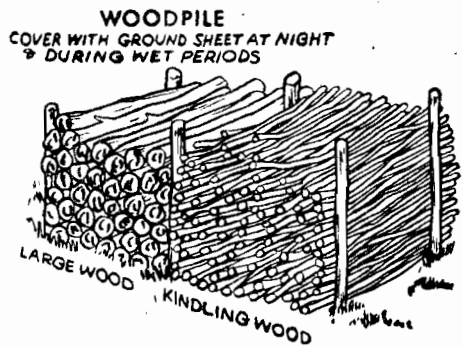
"CLEAR THE GROUND" AN AXE LENGTH AROUND!" MAKE SURE YOUR AXE WON'T BE DEFLECTED BY BRANCHES, BRUSH, ETC.



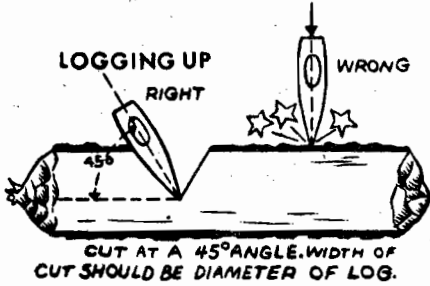
FELLING
COVER WITH GROUND SHEET AT NIGHT DURING WET PERIODS



TRIMMING



WOODPILE

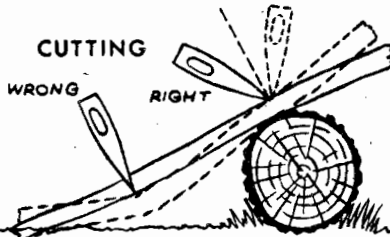


LOGGING UP
RIGHT

WRONG

CUT AT A 45° ANGLE. WIDTH OF CUT SHOULD BE DIAMETER OF LOG.

CUT TOWARDS TOP OF TREE

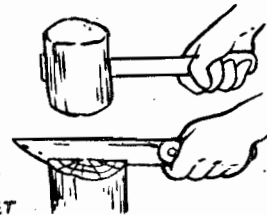


CUTTING

WRONG

RIGHT

A KNIFE MAY BE USED FOR SPLITTING SMALL WOOD. USE A WOODEN Mallet



OIL THE HANDLE TO PREVENT SPLITTING.



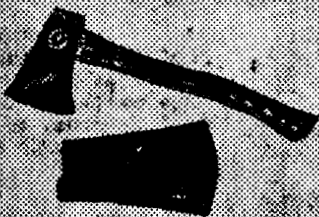
SHARPEN WITH A MILL FILE. FILE ONE SIDE, TURN OVER AND DO THE OTHER.

KEEP KNIVES AND AXES AWAY FROM HEAT. IT WILL DRAW THE TEMPER.



USE CARBUNDUM STONE TO KEEP EDGES KEEN. RUB ALONG EDGE CIRCULARLY.

These and more are available at your local dealer. Check your 71 - 72 Catalogue for a complete listing of camping equipment.



HAND AXE — Be safe — be sure. The keen carbon-steel, tempered head plus a shock absorbing tough hickory handle makes this axe a winner everytime. Weight 1 1/2 lbs., length 13".
80-101 4.25

AXE SHEATH — Protect yourself and your axe with this quality brown leather sheath complete with belt loops.
80-102 1.50

RIGHT
MASK CUTTING TOOLS IN A STUMP, LOG, OR SHEATH



WRONG

42

MAKING CAMP

If you have no vacation home of your own, or if you've just got wanderlust for wilder surroundings, why not take the family camping! Here are some valuable tips on how to feel at home while you're in the outdoors.

By Joseph Patrick Hackett

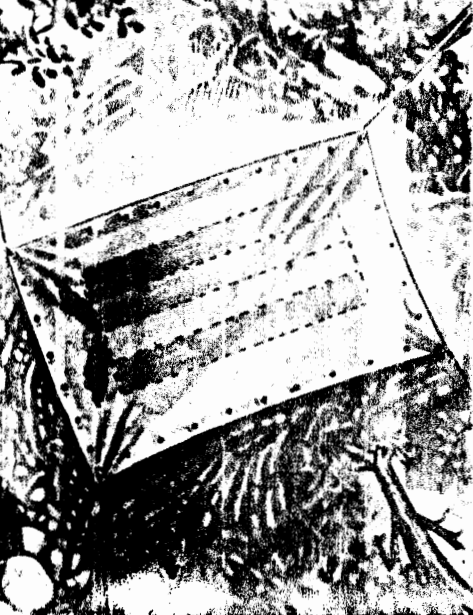
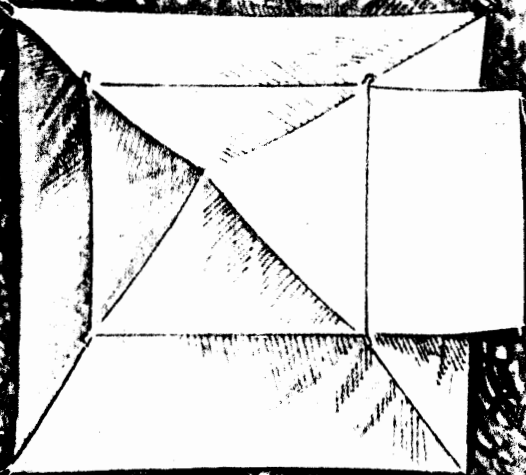
Before setting out on any outdoor expedition, the first thing to decide is which style of camping best suits your needs—commercial campsites, state or federal campgrounds or wilderness areas.

Commercial campgrounds offer plenty in the way of creature comforts and activities, as well as access to telephones, transportation and, often, a place to buy food and supplies. Usually provided at these places are utility hookups, toilets, showers, fireplaces, picnic tables and well-groomed tent sites.

Federal and state campgrounds generally offer fewer amenities. However, as with commercial campsites, you will still have to pay for a site assigned to you. For the sake of convenience then, many families will choose to camp at commercial



When setting up camp, whether in a wilderness area or in a campground with wooded sites, arrange your layout so it includes: a campsite oriented according to the "three Ws" of wind, water and weather; a tent site on level or high ground away from all water sources, preferably with its opening facing east; a lantern hung where it will illuminate both the tent and the cooking/eating area; a spot where a tarp or a fly may be strung between trees to cover a table; a fire location downwind of the tent, protected by stones or built in a pit; and a latrine area (not shown) downwind and away from campsite.





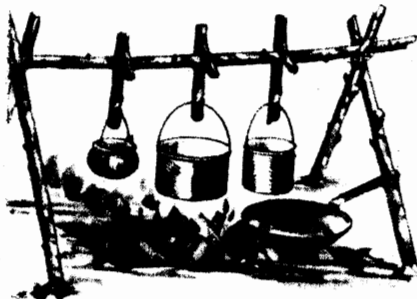
Cooking tripod is useful for one-pot meals. Crosspiece with wire or rope can be twisted to raise or lower the pot.

campgrounds, be they state, federal or privately operated. If you know where you are going, call ahead to find out if a campground has the amenities you want, and to make reservations for a site, if possible. When you arrive, always check with the camp operator or park rangers for the area's safety regulations.

Wilderness camping, on the other hand, involves carrying everything with you. It entails a good deal more planning than camping out in your vehicle in a campground setting. But no matter how far you're going or for how long, pretrip planning is essential.

Trip planning

Set up a checklist for equipment, create a menu to include meals through the entire trip and have someone double-check all items. To



Several pots can be hung over fire in this setup. Use forked sticks with notches cut for handles. Pan sits on rocks in pit fire.

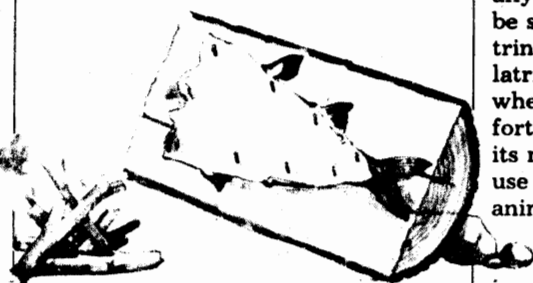
save space, food should be taken out of its containers and repackaged in sealable plastic storage bags. Foods to be frozen should be shaped into blocks to fit better in coolers. Use block ice in coolers, as it will last much longer than cubes. Take only what is needed. Excess baggage can ruin what would otherwise be a successful camping experience. Remember—you want to rough it a bit!

JOE HACKETT is a professional guide with the Tahawus Guide Service in Lake Placid, New York. CREDIT Illustrations, Joseph Scrofani.

Choosing a campsite

Campsite selection is not something to be taken lightly, as it can make or break your entire journey. Your main concern should be the three "Ws": wind, water and wildlife. Begin looking for a site about two hours before dusk, to give yourself plenty of daylight for setting up camp. You didn't travel all those miles just to settle wherever you happen to fall.

There are several items to consider in selecting a campsite. Foremost is a sheltered area, preferably among coniferous trees and certainly not out in an open meadow where you are at the mercy of the elements. Check above your campsite for dead limbs or "widowmak-



Planked fish is simple to prepare. Just split and clean fish, pin it to a flat surface with splinters and let it cook slowly.

ers"—dead trees that rest upright among the living ones, just waiting for a strong wind to topple them. Camp clear of them, preferably on high ground or in a level area that isn't subject to water runoff.

Don't camp near a swamp or bog. These wetlands are breeding areas for insects. Also be wary of camping near berry patches, as you may come between a hungry animal and its meal. Check the location for animal signs such as holes, runs, scrapes or droppings. Never settle near beehives, anthills, snake dens or the like. In bug season, select an island site if you're traveling by boat or canoe, or find a campsite on a point of land near water. A breezy location will help keep your camp relatively bug-free.

Once you've decided on a site, try to visualize your camp before setting up. If no sanitary facilities are

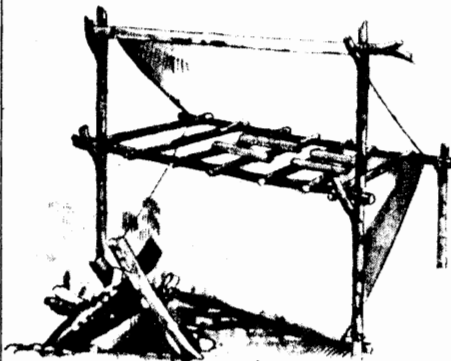


Campfire "chimney" creates a natural draft to draw smoke away from fire, and it also helps dry additional firewood.

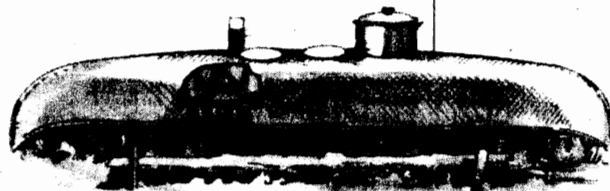
available at your site and you're part of a group or will be staying several days, set up a latrine. Make sure it is downwind of camp, away from any water source by at least 100 ft. and clear of any trails. I usually bring a ball of twine, which can be strung along the path to the latrine as a nighttime guide. Dig the latrine pit 1 ft. to 1½ ft. deep, and when breaking camp make every effort to restore the area as close to its natural state as possible. Don't use the pit as a garbage dump, since animals will dig up buried food. The best philosophy is, "If you carry it in, carry it out." If you camp in an area inhabited by bears or other dangerous animals, take precautions to keep trash, food and cooking gear separate from sleeping areas.

Shelter first

In setting up your shelter, first clear the area of any sticks, loose stones or other debris that would make for an uncomfortable night's sleep. Sleep is vital; if you play hard, you



Makeshift broiler oven (above) can be easily made by stretching aluminum foil over sticks. Food cooks evenly, quickly.



Canoe table (left) is made by placing logs under each end of overturned canoe. The bench is a long log held in place by pegs staked on both sides to prevent it from rolling.



A camp latrine may be set up as shown here. This is a necessity when camping with a group or for prolonged stays in one area. Coffee can with plastic lid makes a handy paper holder.

must sleep well. Check for the best spot for your tent by lying down on your ground pad and trying out the sleeping positions you and your companions will be using. Next, spread out your ground cloth, which will keep the bottom of your tent dry and clean and will guard against water runoff if it rains. The ground cloth should be about 2 in. smaller than the tent floor, for any overhang will collect water rather than protect against it.

Before you raise the tent, get out your compass and set up your shelter so its opening faces east. This is the most logical direction since most storms come from the west. It also allows early light to warm the morning chill out of the tent. Of course, you must also consider nearby terrain features—a steep hill or cliff, open spaces such as meadows, water, etc.—as these factors will play a role in local weather.

When you buy your tent, choose one roomy enough for the number of people who will be using it, but not too large. Look for poles with elastic “shock cords” which make for a quick and easy setup. Setup time is important—especially when you have to do it in a downpour or



When fire is needed for warmth, build it near a reflective backdrop and position yourself between the backdrop and the fire

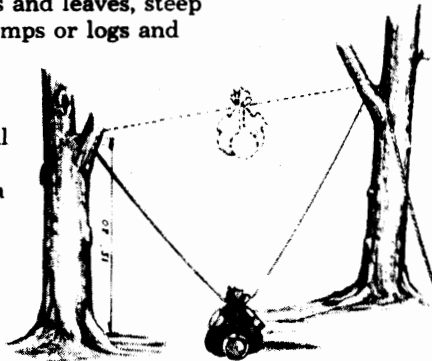
alone because someone in your party has been injured.

To build a fire

The area where you build your fire and the place where you do your cooking and eating should also be downwind of the sleeping area whenever possible. There's nothing worse than sparks from a wind-fanned fire blowing all over your tent and sleeping gear. The slightest hole burned in a tent will feel like an open skylight during a heavy rain.

Build your fire away from overhanging branches and leaves, steep slopes, rotten stumps or logs and dry grass. Scrape away ground litter and any burnable material in a 10-ft.-wide area, then form a fire ring with rocks or dig a pit. Using a pit fire allows you to return the environment as closely as

possible to its natural state. With pit fires, be very careful of underground fires. This occurs when the forest duff—the built-up layer of humus, often a foot or so thick atop the ground itself—ignites and smolders underground. This sort of fire can travel over 50 ft. away from the source before breaking through the surface and burning above ground.



To keep food safe from animals day or night, tie in a sack and suspend sack between trees. Pot and pans tied to sack sound an alarm that scares away pilferers

of wood on last, being careful not to throw them on

If a fire ring is already established at your site, make every effort to use it. It takes years for the forest to cover the scars left by even the smallest fires. Also, never use rocks from a river bank or a lake shore for a fire ring—they hold moisture. When the rocks are heated, the expanding moisture can cause them to explode.

To build a fire, start with dry twigs and small sticks up to finger size in diameter. Use tinder, leaves, pine needles or bark to ignite the kindling. Add larger sticks as the

fire builds up. Put the largest pieces

and cause a sudden shower of sparks. To keep a good fire going, place large pieces of wood outside the fire's ring. As the smaller twigs are consumed, gradually push the bigger pieces into the flames.

It's wise to carry a candle as a fire starter to conserve matches. Inexpensive, disposable butane cigarette lighters, magnesium kindling sticks

A Checklist of Items No Camper Should Be Without:

- 1. First-aid kit:** Buy a good one which includes the most necessary emergency supplies. Choose one adequate for the size of your group.
- 2. Rain gear:** Expect some bad weather and be prepared for it. Pack it on top of other gear or in outside pockets for quick and easy access.
- 3. Repair kit:** For temporary fix-ups on tents, packs, cooking gear, etc., include pliers, wire, needles and heavy thread, waterproof or duct-type tape and safety pins.
- 4. Flashlight:** Don't forget spare bulbs and fresh batteries. A second, pocket-size flashlight for each camper is extra insurance.
- 5. Maps and compass:** Learn how to use them before you go or they're just excess baggage. Include topographical maps and road map of area.
- 6. Extra clothing:** Pack at least one or two complete changes. Include

extra pairs of knit socks, a knit hat (helps conserve body warmth—even while sleeping!) and handkerchiefs (bring the large, colorful kind that can double as slings, head coverings, pot holders, lashings, etc.).

7. Stove and lantern fuel: Without fuel, these items are useless. Check that spare fuel containers are full before you leave civilization behind.

8. Emergency food: Take easily stowable items that may come in handy—bouillon cubes, high-energy “survival” snack bars, etc.

9. Plastic trash bags: They carry out what you carried in and are also handy for use as ponchos, sleeping-bag covers, temporary waterproofing for boots and legs, etc.

10. Whistle: An essential safety item for all campers and hikers, especially children. It can be sounded effortlessly for hours and heard over great distances.



BOY SCOUTS OF CANADA

Application for Permission to Camp

TO BE COMPLETED ON BEHALF OF BEAVER COLONIES, CUB PACKS, SCOUT TROOPS, VENTURER COMPANIES AND ROVER CREWS INTENDING TO CAMP FOR A PERIOD IN EXCESS OF THREE DAYS

A SEPARATE FORM IS TO BE USED FOR EACH SECTION OF A GROUP

THIS APPLICATION, ALONG WITH A SKETCH MAP AND OTHER DIRECTIONS FOR LOCATING THE CAMP, ARE TO BE FORWARDED TO YOUR COUNCIL OFFICE AT LEAST THREE WEEKS BEFORE OPENING DATE

Application for permission to camp is made on behalf of the COLONY PACK TROOP COMPANY CREW

Group District

To camp at Camp mail address

Camp dates: From 19..... To 19

Expected attendance: Beavers..... Cubs..... Scouts..... Venturers..... Rovers..... Adults.....

Scouter in charge Rank..... Age

Home address Postal Code.....

The Scouter in charge will be in camp from to

Person who will deputize in any absence of Scouter in charge.....

Deputy will be in camp from to

Other Adults in Camp:

Mr.
Mrs.
Miss will be in camp from to

Mr.
Mrs.
Miss will be in camp from to

Mr.
Mrs.
Miss will be in camp from to

Scouts, Venturers or Rovers in Camp as Instructors:

..... will be in camp from to

..... will be in camp from to

..... will be in camp from to

Will drinking water be tested? Will boys be medically examined before going to camp?

Name and address of doctor available on call

(Continued overleaf)

COMPLETE THE FOLLOWING FOR WOLF CUB CAMPS ONLY

Accommodation will be in: Tents Cabins Other.....

Additional shelter will be in the form of:

CAMPING POLICY OF BOY SCOUTS OF CANADA

The current camping policy of Boy Scouts of Canada must be the policy observed by the campers on behalf of whom this application is completed.

AVAILABLE FROM YOUR COUNCIL OFFICE

CAMP PERMIT

The Group/Section Committee approves the plans for this camp.

(Signed)
(For the Group/Section Committee – Chairman Camping Committee)

(Dated) 19

Permission for the above-mentioned camp to be held is granted. A "Registered Camp Certificate" (and where applicable, a Provincial Department of Health Certificate) will be issued.

(Signed)
(District Commissioner)

(Dated) 19

COUNCIL OFFICE RECORD

Camp Certificate No. Issued ... Date19

Mailed to:

Health Department Certificate applied for: Date19