

# A Camper his axe & FIRE WOOD

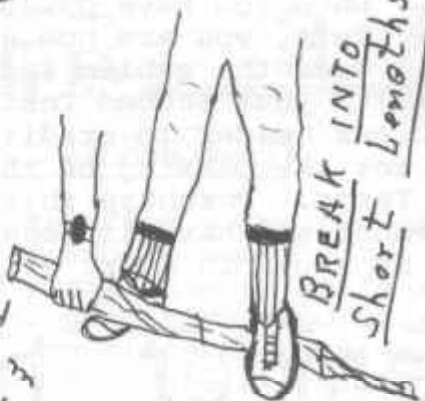
What is the first tool that is usually used as you arrive at a campsite or while on a hike getting ready for lunch? An ax or hatchet! But, do you actually need one? If it is for light camping or hiking, you will find a way of getting along without the added weight. However, if you plan a middle-weight camping trip or hike, you'll want at least a hatchet and if you expect to do woodland camping you will probably need an ax. Needing them does not guarantee their proper use. Too many accidents are caused by inexperience and over-anxious efforts to cut much larger wood than is needed for the average camping trip.

If the wood needed is for fire purpose, it is best to secure dead branches, dried twigs or even dried grass, which, when properly piled, will ignite and start the campfire in proper order. As the fire grows, slightly larger pieces should then be added to the fire. (See Charts #3, #4, #5 and #6)

# FIRE WOOD



Break Dead  
Branches from  
trees -  
and best to  
start FIRE



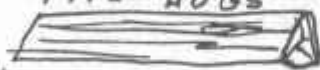
BREAK INTO  
Short Lengths



Whole log



SPLIT LOGS



Break  
Branches in  
short lengths  
Pile ready to  
start FIRE



Cedar Bark Dried  
makes good Tinder  
to start FIREs



Take Several  
Flattened MILK  
Cartons, to  
start Camp  
FIRE

## chart 3

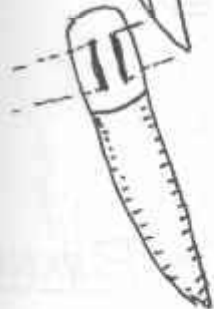


HUNTERS KNIFE



CAMPERS ALL  
Purpose KNIFE

Not FOR PLAY-  
Not To damage TREES  
OR Propertty.



leather Sheath for  
Belt-carry Hunting  
knife in Sheath  
When not in use.

chart 4

DONT lay  
ON GROUND  
When NOT IN  
use.

# chart 5



USE Chopping Block.



DONT Chop wood  
on EARTH- Dulls  
AXE OR HATCHET  
USE Chopping Block.



ALWAYS  
AWAY

CUT  
FROM  
BODY



To Remove Twigs  
from BRANCH - Grasp BRANCH  
FIRM with hand and  
apply blade to twig  
push knife away from you.

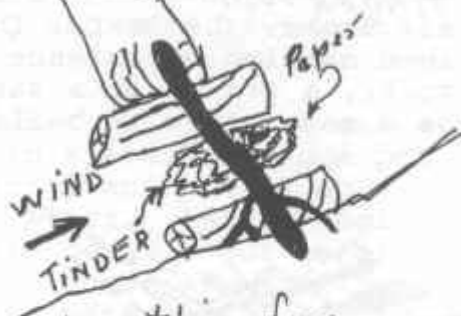


Take on Hike if  
you cook-or  
Need for heat

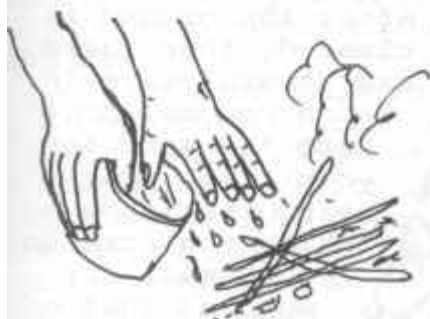
DONT TAKE FOR ANY  
OTHER  
PURPOSE



Break the  
Match in two  
before throwing  
on Ground.  
Make sure its  
out.



lay thin fire  
sticks- on two  
stones or small  
logs. Place TINDER  
UNDER. light.  
Then lay more  
and larger sticks



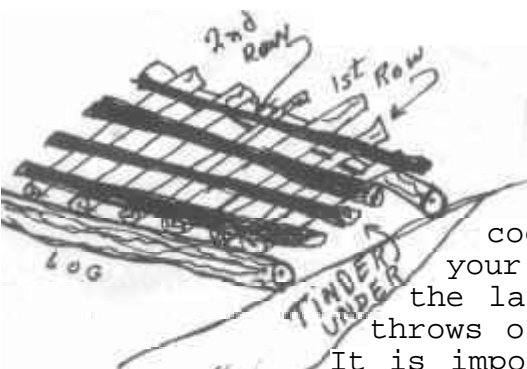
When leaving  
Camp fire -  
douse with water  
Make sure its  
out.

chart 6



# Camp Fires that COOK.

Remember the slogan, "Only you can prevent a forest fire.", so sez Smokey the Bear. The person who has had some camping experience will look for a rocky, a gravel or a sand area, which would be a safe place to build his fire.



Next comes clearing the ground of all dried grass, dried leaves or any inflammable materials. Remember, the small fire built properly

cooks and prepares your food better than the large bonfire which throws off so much heat that It is impossible to get close enough to handle or place cooking utensils.



After the ground is cleared, then there are several ways in which you may prepare the wood for your fire. One being the tepee in which you arrange your small dry wood as that of a pyramid.

Place in the center of this your dry tinder or material you have prepared for starting your fire. Preparing your firewood in various manners is called "Fire-Lays".

The next manner in which you may utilize the smaller firewood collected would be the log cabin style-- by laying two larger logs on the ground between which is your tinder, and then laying the smaller sticks in a criss-cross manner for three or four layers.

You must remember that a fire needs air. If it is slow in starting, use a pot lid to create the draft, which will encourage your fire to start. In the beginning all fires usually consist mostly of large leaping flames. These are fine for large pots for boiling water or cooking large pots of potatoes, but as the fire settles down, it will soon begin to grow into embers - perfect for frying and broiling.

Never leave the fire alone. When you are completely finished, drench it with water, making sure that all sparks are out and cover with dirt, if available.

Another method for preparing your camp or hike food is to build a crane over your fire onto which you may hang pots with handles.

Today's campers in many instances are residents of trailers and campers, in which, in many cases are gas stoves, small refrigerators--which eliminates the need for learning the preceding methods and manners of fires and cooking. This is also true of prepared foods. There was a time when young campers were taken on a hike that they brought raw vegetables or some

beef or hot dogs, flour, salt and prepared from beginning to end a camper's stew or flapjacks, and it was necessary to be well-equipped in knowledge to be able to enjoy a real hike or camping trip.

The purpose of this chapter is to inform the boy that there are ways of being in a position to care for one's self. The experience gained and the fun of preparing one's own food under difficult situations and obstacles is a thrill in itself--and in many cases, turns out to be a small, but tasty, meal!

Since the authors of this Handbook were boys at which time they did a great deal of camping and hiking and cooking their own foods, there are so many new and faster methods that can be used for camp food preparations. The average supermarket offers a wide variety of soups in cans, as well as dried in packages, to which is added some hot water and it gives a substantial, warm first-portion of a camp meal.

We find that cereals today are packed in small boxes-- easy for transportation or carrying in the knapsack and may be used and eaten right from the box container, which is lined for this purpose.

If an icebox or a method to keep cow's milk from souring is not available, then the packaged instant milk, mixed with water, gives a fairly palatable answer. Cocoa mixed with this type of milk and heated serves as the meal's beverage. This is also true of instant coffees and teas, although not always recommended for the young camper.

Space does not permit us to go into lengthy details as to complete menus for several days or what types of foods are best to make a balanced diet and suitable to the taste of all concerned. It should be remembered to take the common normal seasonings, such as sugar, salt, a small amount of pepper and all in a container that will keep it dry -- ready for use. One or two spoons, a knife and fork, sauce pan, frying pan and a small pot or pail with a handle and a lid should also be taken along. This may seem to be a large order, but if properly packed in the knapsack or in a package which is taken along for cooking purposes, not too much space will be needed.

The common roll of aluminum foil--a heavy type-- has been found to be very beneficial for camping and cook-outs. No doubt, so many of our own boys with their families have had the cook-outs in the yard and have learned that the hamburgers, corn, potatoes, prepared tomatoes, cheese sandwiches, and other food materials, may be wrapped and secured in this foil and laid directly onto the coals or embers, which will give proper cooking, without being fried or burned. It has been found that a whole meal can be prepared this way, laid on the coals and when about half finished, turn the foil packages over so as to thoroughly broil or cook the contents.

If you are a fisherman, this is a splendid way to cook and prepare the trout which you hope you have caught. It is well to determine through the normal cookbooks the time needed to cook foods in aluminum foil packages.



At another location within this book we will give you further information about camp cooking, camp cleanliness, and preventive actions by the camper that makes his stay in the woods an interesting one.

Dried fruits offer two foods — one being to nibble on in its dried state while on hikes or in camp;

the other being simmered in a pan or pot close to the campfire, giving a stewed fruit as a desert -- and in both cases valuable in nutrition.'

Regular, whole, uncooked potatoes, scrubbed, wrapped in foil, laid in a fire of embers, also is a part of a camp meal. In fact, many times before the foil became popular for food cooking, the potato by itself was laid in the fire and was commonly called a "roast mickey"-- REALLY TASTY!

If it be a one-day hike and there is no test to pass for cooking, then a little planning will help to give more time for exploring, trail blazing, games, etc. Upon request, complete meal schedules can be given by Headquarters.

Now that lunch is over and we're ready to go off and play, we must first put out the fire. Then we must clean out the campsite -- no papers or garbage left around. When we're all cleaned up, now we're ready to go!