



NOTHING'S MORE FUN THAN...

EATING OUTDOORS



IN THE WOODS
UP A MOUNTAIN
AT THE BEACH
IN A PARK
IN YOUR OWN BACK YARD

NOTHING'S MORE FUN THAN . . . **EATING OUTDOORS**

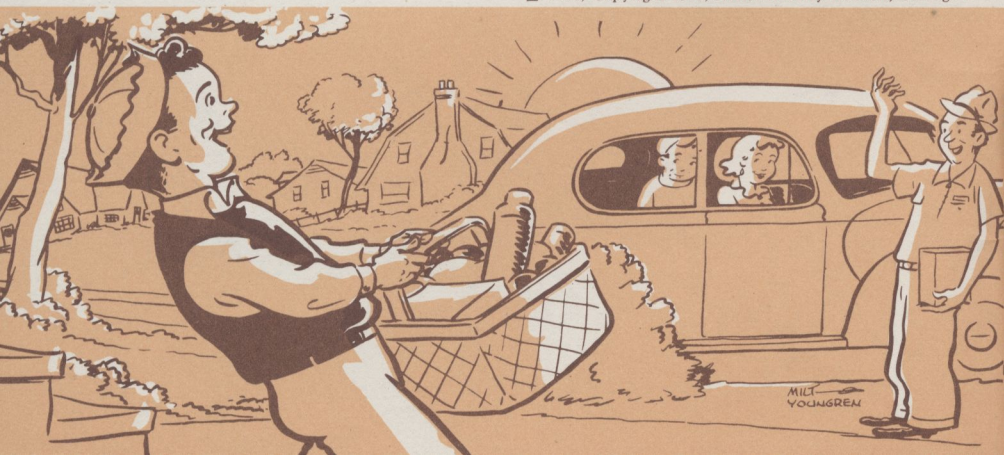
BY JACK PERZ

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Illustrated by **MILT YOUNGREN**

Here's a book you can use at home . . . on trips . . . with a few friends or the family . . . to help you plan tantalizing outdoor meals. Keep it handy for a promise of **FUN, FELLOWSHIP, GOOD EATING**. . . . on the trail, on a picnic, at a moonlight party. This book will give you the know-how.

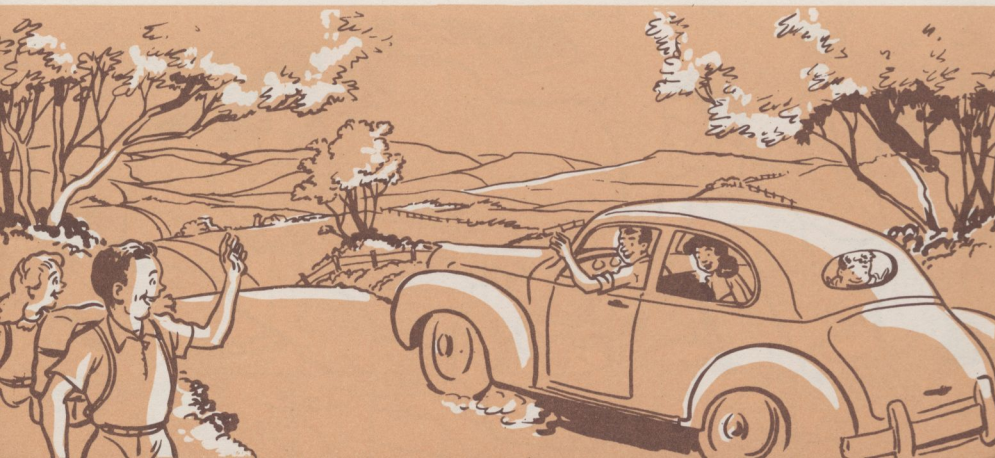
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**It's a book full of recipes tested by experience . . .
cooking hints . . . camp tricks . . . outdoor merriment.**

When you and your friends head for the wonderland of the great outdoors, everybody's going to want to eat! You'll get a real kick out of being able to produce a delicious outdoor meal—one that's fun and easy to fix.

I've camped on the banks of the Yellowstone River—by the clear waters of Bright Angel Creek at the bottom of the Grand Canyon—on the picturesque shores of Lake Champlain. I've toted a pack across Death Valley—carried grub along the Mohawk—enjoyed bear stew in Michigan—venison steaks on winter trails. You never need be hungry on a camping trip. At the end of each day's going there's the cheerful cooking fire—the fragrance of food steaming in the pot—of Hunter's Biscuits ready in a jiffy and maybe spiced with fresh, wild berries. Find your campsite, build the right kind of a cooking fire, get a supply of water at hand, and fill the air with that irresistible smell of food cooking in the open. There's nothing else like it.



Collected here are ideas to help you prepare meals fit for a camper who knows what he is doing. Make your choice: CORN ROAST OR FISH BOIL . . . SURPRISE BURGERS OR EXPLORER SPAGHETTI . . . ANGELS ON HORSEBACK . . . you'll find them all here, and more. The recipes in this book have been tried by scores of Scouts, all ages and appetites. After each meal they smack their lips by way of saying they've had another adventure in GOOD EATING.

Lay your plans in advance—have all essentials. Milk, cheese, butter, and eggs should top the list of foods you'll use for a guarantee of flavor and quality. Take them with you or find out where you can get pasteurized milk and other fresh foods near your camp or picnic site. Add this book to your pack . . . take along a spirit of adventure . . . and have a grand time!

Regards,

Jack M. Berg



PICNICS

Some of the most pleasant memories a lot of people have are of picnics with the family or groups of boys and girls . . . and picnic food that tastes so wonderful after a walk in the woods, a swim, or a trip by bike.

The season needn't matter. Picnics can mean the smell of pine boughs burning in autumn twilight . . . the promise of glowing coals in a fresh spring breeze . . . the sport of shoveling snow aside for a fire on a sparkling, winter day. And summer—that's everybody's picnic weather!

Your basket, of course, may be packed with picnic fare all ready to eat. But today's picnickers know, too, how little fuss and how much fun it is to collect utensils and food and hie ourselves out to cook and eat in the open.

Equipment: That depends on the food and the crowd. Take the necessary—skip burdensome extras. A heavy frying pan and a cover is handy, a kettle soaped on the bottom so the soot can be removed easily, long handled forks and spoons, paring and butcher knives. Check your menu and your needs. Don't forget pot-holders. Put in some newspapers and matches, your eating utensils, seasonings, and FOOD! You're all set.



PICNICS

MENU

Roasted Corn on the Cob*

Melted Butter

Sliced Cold Meat

Garden Salad

Bread and Butter

Cup Cakes

Milk

*Prepared at the picnic

ROASTED CORN ON THE COB

16-32 ears of corn with husks

Salt

$\frac{1}{2}$ pound of butter

Select at least two plump ears for each person. Remove as much of the silk as possible by pulling husks part way down. Then re-cover the corn and drop in a tub of cold water; let stand for about a half hour to absorb moisture.

Corn is best roasted on a low grill over very low coals. It should be turned frequently as it cooks and is done when the kernels have a slightly transparent look. Depending on the fire and the size and maturity of the corn, it should take 30 to 45 minutes.

When the corn is done, strip off the husks and dip in plenty of melted butter; salt and pepper to taste. Serves 8.



PICNIC TRICKS

The trapper type of fire is the most useful of camp and picnic fires . . . Never start cooking until the wood has burned and settled to a bed of red, glowing coals. Place two medium sized logs about six or eight inches apart (preferably green logs). Between them set up dried twigs and shavings. If weather has been wet, split dead logs for dry splinters. Light carefully . . . birch and cedar bark are the best of tinder, if available. Adjust the two logs to fit your cooking utensils. Smokeless cooking can be done best over beds of hardwood coals. Use "down" wood when possible.

PICNICS

CREAMY SALAD DRESSING

1 teaspoon salt	2 eggs or 4 yolks
1 teaspoon dry mustard	4 tablespoons butter
3 tablespoons sugar	1½ cups milk
Dash of cayenne	½ cup vinegar
3 tablespoons flour	

Mix dry ingredients; add slightly beaten eggs, melted butter, milk, and vinegar, slowly. Cook over boiling water until mixture thickens. Beat until smooth and creamy; cool. Makes 1 pint. Thin with cream before serving, using 1 cup of thick cream, sweet or sour.

CREAMY POTATO SALAD

4 cups cold, boiled potatoes cut into cubes	½ teaspoon paprika
1½ teaspoons salt	2 tablespoons minced parsley
1 medium onion, minced	6 sliced radishes
3 hard-cooked eggs	Creamy salad dressing

Mix all ingredients together with enough salad dressing to moisten well. Chill and take to picnic in covered bowl. Serves 8.

MENU

Butter-Fried Chicken

Creamy Potato Salad

Sliced Tomatoes

Radishes

Buttered Rolls

Ice Cream Sundae

Milk

PICNIC TRICKS

Ice cream sundaes . . . cones . . . or cups! A perfectly wonderful way to top off a good picnic. Take along ice cream, chocolate sauce, strawberry sauce, or any favorite topping, and let folks make their own sundaes. Or take cones ready to fill . . . or ice cream in paper cups. Carry ice cream in insulated bags or packed in dry ice to your next picnic, and you'll carry a REAL treat.



PICNICS

MENU

Mock Chicken Legs*

Cream Gravy*

Baked Potatoes*

Tossed Green Salad*

Buttered Rolls

Layer Cake

Chocolate Milk

*Prepared at the picnic

MOCK CHICKEN LEGS, CREAM GRAVY

1½ pounds veal	2 eggs, beaten
1 pound lean pork	8 wooden skewers
Salt	3 tablespoons butter
Pepper	¼ cup flour
1½ cups cracker crumbs	2 cups milk

Cut meat into 1-inch cubes. Place five pieces on stick alternating first veal, then pork. Roll legs in cracker crumbs, dip in egg, and again in cracker crumbs. Salt and pepper. Melt butter in heavy skillet; add chicken legs and brown. Add about ¼ cup water, cover, and cook over low coals. Add more water if needed to keep them from sticking. Cook until meat is tender—about one hour. Or they can be baked at home and carried to the picnic hot or cold. Serves 8.

To make gravy, remove chicken legs; add 2 cups of milk. Put flour in a covered jar with enough milk to make a smooth paste. Shake until free from lumps and add to the liquid in the frying pan, stirring constantly. When thickened, add more milk if necessary and cook to proper consistency. Serve over hot baked potatoes. For baked potatoes, see page 13.

PICNIC TRICKS

Clambakes needn't belong just to New Englanders, but here's the way they do it: Dig a deep pit in the beach sand, line with stones heated fiery red, cover with seaweed, and put in clams. Cover again with seaweed and stones. When it all begins to sputter, melt creamy, golden butter, take out your clams, and go to it. Usually the picnickers at a clambake sit on benches before wooden tables and discard the empty shells under the table. Good? Well, many a fine lad soon finds himself with his back to the table as he moves his legs from under it to make room for the shells.



BREAKFASTS OUTDOORS

Breakfast in the open . . . um-yum! On a cool, nippy morning, when the sun begins to steal into your tent, it's great to catch the smell of bacon frying, hear the sputtering of eggs, get a whiff of pancakes in the making. There's something about that smell of a good breakfast cooking that whets the old appetite. Mix in with all this the fragrance of wood smoke from a hickory fire, then all the world seems at peace. And if a friend or buddy's included, breakfast in the open can indeed be a highlight for a new day.

Of course breakfast might be quite a chore if you are the camp cook for a crowd with ravenous appetites. In the next few pages, you'll find ideas to make it easy. That trick of flipping flapjacks—the camper's breakfast favorite—means practice plus that sample one you try so you know that your batter, your skillet, and your fire are just right.



BREAKFASTS

MENU

Fruit or Tomato Juice

Flapjacks*

Bacon*

Syrup and Butter

Hot Chocolate Milk*

*Prepared in the open

FLAPJACKS

2½ cups flour	1 egg
1 tablespoon sugar	2⅓ cups milk
4½ teaspoons baking powder	2 tablespoons butter, melted
1 teaspoon salt	

At home: Sift flour, measure; sift with sugar, baking powder, and salt. Pack in paper bag.

On location: Put dry ingredients in a bowl or pan. Push flour mixture to edge with spoon to make a large hollow in center; add egg. Add milk slowly, stirring flour away gradually from edge to thicken the batter. Beat until smooth. Melt butter in skillet and add to batter. (Or you may prefer to make flapjacks by adding milk to prepared mix.) Bake on a moderately hot, buttered griddle or skillet. Serve hot with butter and brown sugar or with hot maple syrup. Makes 15 to 16 cakes.

Variations: Add 1 cup chopped, cooked ham or 5 to 6 slices of cooked, diced bacon to the batter.



CAMP TRICKS

For a quick breakfast: **EGG IN A POKE.** Tear a hole in a slice of bread, place in a lightly buttered frying pan, and break an egg in the hole. Fry 'til egg solidifies, then turn.

Another quickie . . . **HUNTER'S BISCUITS.** One handful of flour, two fingers of baking powder, pinch of salt, piece of butter the size of your thumb. (Get an old camper to teach you this measuring trick.) Mix well, add milk to make soft dough. Cook biscuits 8 minutes on each side in a lightly buttered frying pan, or bake about 15 minutes in a hot reflector oven. (See page 23.)

BREAKFASTS

CREAMY SCRAMBLED EGGS WITH CHEESE

8 eggs
 $\frac{1}{2}$ to $\frac{2}{3}$ cup milk
 $\frac{3}{4}$ teaspoon salt

$\frac{3}{4}$ to 1 cup diced American
cheese
4 tablespoons butter

Beat the eggs well; add salt, and pepper if desired. Melt butter in a heavy skillet. Pour eggs into pan, stirring well as the mixture begins to thicken. When the eggs are partially cooked, add cheese. Serve on toast when thick. Do not overcook. Serves 8.

QUICK KOLACKY

Add about 1 cup milk to 2 cups biscuit mix. (Make your own mix or use a ready-prepared one.) Mix to a soft dough. Drop biscuits onto a lightly buttered pan. Make a hollow in center of each, fill with jelly and sprinkle with grated cheese. Bake 10 to 15 minutes in a hot oven, 400° F.,—reflector, dishpan, barbecue, or any oven. Makes about 12 to 16.

MENU

Oranges

Creamy Scrambled Eggs
with Cheese*

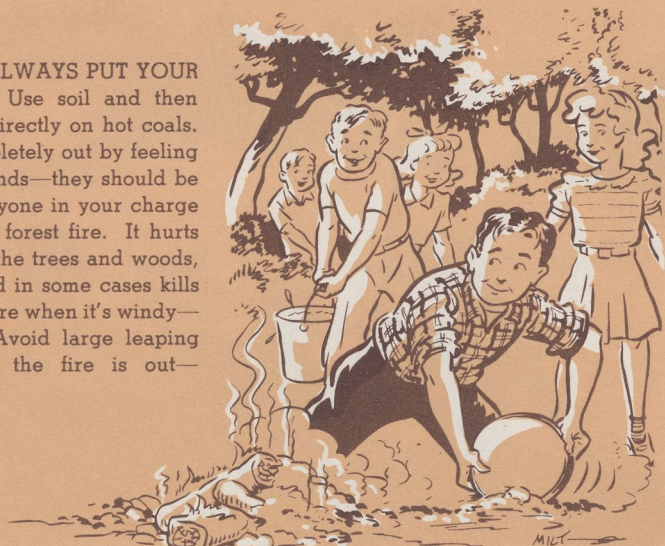
Quick Kolacky*

Hot Chocolate Milk*

*Prepared in the open

CAMP TRICKS

WHEN BREAKING CAMP ALWAYS PUT YOUR FIRE OUT COMPLETELY. Use soil and then water. Never throw water directly on hot coals. Test to see if the fire is completely out by feeling the ashes with your bare hands—they should be cool to the touch. Teach anyone in your charge the terrible destruction of a forest fire. It hurts animals and birds, destroys the trees and woods, dries streams and rivers, and in some cases kills all fish. Dig a hole for your fire when it's windy—or find a sheltered spot. Avoid large leaping flames. Don't leave until the fire is out—DEAD OUT!



MOONLIGHT SUPPERS

When the moon starts the water shimmering or peaks up over a rolling hill—when the heat of day lessens—that's the time for a campfire and a little snack.

While its being prepared, say hello to the stars. There's Polaris, the North Star, lined up with the drinking edge of the Big Dipper (Ursa Major). There's Cassie (Cassiopeia), the spectacular northern sweetheart of the men who live under the sky. They'll tell you she's always faithful—waiting up there in the same spot every night. There's Ursa Minor, the impudent little bear, wearing magnificent Polaris right on the point of his tail. Your friends will know some more—just ask them.

From Maine to the state of Washington, there is no show to match the spectacular display of the northern lights, aurora borealis. You will be fortunate indeed if you've planned an outdoor supper on a clear, cool night when this mysterious, twinkling beacon of the arctic sky appears.

Listen to the night birds. Would you be sure which bird is warbling? And when supper is over and evening draws to an end, sing. Start the old songs—sing the new.



SUPPERS

SURPRISE BEEFBURGERS

½ pound sharp cheddar cheese 2 pounds ground beef
salt and pepper

Cut cheese into 6 large cubes. Divide meat into six parts; push a cheese cube into the center of each part and completely cover with meat; flatten slightly Broil to desired doneness, turning once; sprinkle with salt and pepper to taste. Serve on toasted buns.

COLE SLAW

1½ qts. shredded cabbage ½ teaspoon salt
¾ cup diced celery 1 tablespoon minced onion
1 cup thick sour cream 1 tablespoon sugar
2 tablespoons vinegar Few grains cayenne

Shred cabbage fine and combine with diced celery. Combine sour cream with remaining ingredients and blend well. Pour over cabbage and toss lightly. Prepare additional dressing if needed. Serves 8.

MENU

Surprise Beefburgers*

Toasted Buns*

Baked Potatoes*

Cole Slaw

Fruit in Hand

Milk

*Prepared by moonlight

CAMP TRICKS

Hot, mealy, baked potatoes and butter. Are they good! Here's the trick: Choose potatoes about the same size so all will be done at the same time. Scrub them well. Place them in hot coals and cover with embers while the rest of the fire is built up for food which is still to be cooked. If this isn't done, all too frequently baked potatoes are brought out half raw and half done. Medium potatoes bake in about 1 hour. If you want baked potatoes in a hurry, wrap each in aluminum foil and place directly on hot coals. Bake about 30 minutes, turning frequently.



SUPPERS

MENU

Pups in Blankets*

Toasted Buttered Buns*

Assorted Relishes

Ice Cream Bars

Milk or Cocoa*

*Prepared by moonlight

PUPS IN BLANKETS

16 frankfurters
1 pound American cheese
16 slices bacon or
16 thin slices ham
16 buttered frankfurter buns

Make a lengthwise split part way through frankfurters. Cut cheese in long strips and put one piece in each frankfurter. Press together and wrap with bacon, fastening the ends with toothpicks. Roast on sticks, or a grill, over hot coals until bacon is crisp and frankfurters are heated through. Serves 8.

TOASTED BUTTERED BUNS

Split buns and spread lightly with butter. Place buns on pointed sticks, long handled forks, or on a grill and toast over hot coals until golden brown. Butter and serve Pups in Blankets between halves of toasted buns.



CAMP TRICKS

Ride to fame at a campfire supper with ANGELS ON HORSEBACK. Cut $\frac{3}{4}$ -inch cubes of American cheese. Broil slices of bacon on sticks or a grill until partly done. Wrap a slice of bacon around each cheese cube and fasten with a toothpick. Put two cubes on the end of each stick and broil until bacon is done and cheese is melting and soft. Drop cubes immediately into hot, buttered buns. If you have small rolls, you will want to put an ANGEL in each roll. Two ANGELS can ride side by side if you brought big buns.

OVERNIGHT HIKES

From the time Daniel Boone was a stripling, boys and girls have found fun and adventure camping out overnight. Packing up the gear and starting off on a trail is an exciting event for the young in heart.

Yet there never was a hike that didn't require planning. Where to go—what to take—time of departure—cost—the important items, safe water supply and food!

As for equipment, here is a check list of items for a weekend trip. Cut it down if you're camping only one night. (Of course this is just a suggested outline—change it as you feel necessary.) Ground cloth, three blankets or a sleeping bag for fall or winter nights (wool is best for blankets—they should weigh about three pounds), pajamas, pack sack or board, waterproof case for matches, extra jacket or sweater, towel, soap, toothbrush and paste, comb, metal mirror, sewing and utility kit, flashlight, light ax or hatchet, sheath or pocket knife, tent or some sort of shelter, eating and cooking utilities plus a carefully planned menu. Pack food in small bags. Paper dishes are sanitary and save work. Divide materials among those in your camping party.



OVERNIGHT HIKE

MENU

Explorer Spaghetti*

Tossed Salad*

Crusty French Bread*

Fresh Fruit

Milk

*Prepared at the hike

EXPLORER SPAGHETTI

1 pound spaghetti	2 or 3 large onions, sliced
6 slices bacon	1 small can mushrooms
2 teaspoons salt	2 cups diced leftover or canned meat
1/4 teaspoon pepper	1 cup grated American cheese
1 No. 2 1/2 can tomatoes	

Put spaghetti in a pan with about 6 quarts of boiling water and 2 tablespoons salt. Boil until tender, 15 to 20 minutes, stirring occasionally with a fork; drain. Cut up bacon and fry with diced meat and onions. Add remaining ingredients except cheese. Simmer for 10 or 15 minutes. Serve over spaghetti; sprinkle cheese on top. Serves 8.

CRUSTY FRENCH BREAD

Slice a loaf of French bread diagonally into 1-inch slices, cutting almost through bottom crust. Spread butter generously between slices. Wrap whole loaf in aluminum foil. Heat on top of grill for about 10 minutes, or until heated through. To eat, each hiker pulls off his own slice of crusty buttered bread.

CAMP TRICKS

When camping for the night, either alone or with a group, try to select high ground with a light covering of trees, camping a little bit in a clearing. This will help assure a restful night relatively free from mosquitoes and similar insects. If you camp deep in a woods, you sometimes get no breeze, and often as night comes on, the mosquitoes just won't leave you alone. If the breeze can get at your campsite, it also helps to clear the air of smoke and makes for a cooler camping location. On high ground you won't be flooded out in case it rains.



OVERNIGHT HIKES

CREAMED DRIED BEEF

½ cup butter ½ cup flour
½ pound dried beef 4 cups milk
Dash of pepper

Melt butter. Pull dried beef into small pieces and add; brown slightly. Sprinkle flour over dried beef and stir to blend. Add milk gradually stirring constantly. Cook until smooth and thickened. Add pepper. Serves 8.

SOME MORES

16 graham crackers 8 marshmallows
16 plain flat chocolate bars

Break a chocolate bar and put each half on a graham cracker. Toast a marshmallow, put it on top of chocolate and cover with another cracker. Serves 8.

MENU

Creamed Dried Beef on
Baked Potatoes*

Sliced Tomatoes and
Green Pepper Rings

Bread and Butter

Some Mores*

Milk

*Prepared at the hike

CAMP TRICKS

Here is the correct firewood selection . . . Get that tree book out and have fun doing your own identifying. For a quick, hot fire, use the birches (white, yellow, and black), dry red maple—all hard maples. For coals with lasting life, use oak (dead and dry), elm (rock hard is best), white ash, white hickory, pine, maple, alder—all good for easy cooking. The following are poor for fires: green pines, hemlock, white elm. Always clear a large area before building the campfire or cooking fire. When breaking camp, put your fire OUT completely.



OVERNIGHT HIKES

MENU

Hunter's Stew*

Buttered Rolls

Sliced Tomatoes or Salad*

Fresh Fruit

Milk

*Prepared at the hike

HUNTER'S STEW

2 pounds beef or meat available	1 large onion, diced
1/4 cup flour	2 cups diced carrots
1 1/2 tablespoons salt	2 cups diced celery
1/4 teaspoon pepper	8 medium potatoes
1/4 cup butter	3 cups milk
	1 cup diced cheese

Remove meat from bone, cut in 1 1/2-inch cubes. Mix flour with seasoning; dredge cubes of meat in flour mixture. Melt butter in kettle, add onion and cook until tender, but do not brown. Add cubes of meat and brown. Add enough water to cover meat and simmer about three hours until meat is tender. Add more water if necessary to prevent burning. Peel potatoes and quarter. Add carrots and celery and potatoes during last half hour of cooking. Add milk to stew; thicken gravy with a mixture of 2 tablespoons of flour mixed with 1/4 cup of milk for each cup of gravy. Cook gently until gravy thickens, stirring to prevent burning. Serve piping hot topped with cheese cubes. Serves 8.



CAMP TRICKS

When you're in strange country, be sure to pack your food in tight containers and place them high off the ground and clear of trees. If you don't field mice, stray dogs, or 'possums might get into your food, and when you begin to prepare your breakfast in the morning you will find little, if any, around. Some people put food together in one of the packs and tie it between two trees. Some hang it from a high limb. Use the ingenuity consistent with the local terrain . . .

FAMILY OUTINGS

There's a warmth of fellowship and high spirits when the whole family goes on an outing . . . mother and dad, sister and brother, cousins and aunts, and sometimes grandma and grandpa. The food is here. All was planned in advance—just who would bring what and how much.

Families like to go to public parks, city, state, and national, for an outing. If the clan wants to cook, it is sometimes necessary to obtain a permit. Check that first.

Gather wood as soon as you arrive. (Better check in advance to be sure it's available—or bring your own.) Clean up the site, and build your fire in a safe clearing. There should be a circle of bare ground for at least one foot beyond the edge of your fire. Never build against a tree or under one. Some places provide outdoor stoves.

Have a few games for your outing. Relays are fun for all ages. Contests for calling husbands, wives, members of the family, and even hogs, provide hilarious entertainment. People like to throw things too—rolling pins, balloons, paper plates—well, just about anything. Consult any good game book or make up your own to fit people and party.



WISCONSIN FISH BOIL

... fits any state in the land, whether you catch the fish or take your fishing second-hand

MENU

Fish Boil*

Cucumber and Tomato
Salad*

Bread and Butter

Fresh Fruit

Butter Cookies

Milk

*Prepared at the outing

FISH BOIL

2 large fish, lake trout, white fish, etc. (4 lbs. each)	3 stalks celery
16 medium potatoes	3 sprigs parsley
	1/2 cup salt
	1 onion

Scrub potatoes well, but do not peel, and place in a large kettle with about 1 1/2 gallons of boiling water. Cover and cook 45 minutes. When nearly tender, drop in the fish, cut in large chunks (4 pieces per fish).

Add onion, celery, parsley, and salt. Cook only until fish is tender (about 10 to 15 minutes). Drain off all the water. Serve fish immediately with potatoes left in jackets, split, and topped with plenty of butter. Serves 8.



CAMP TRICKS

Ingenuity with a canoe paddle can cut down on the equipment you need. For example, it makes an excellent bread board. Some folks paint a checkerboard on one side of the canoe paddle—then they play checkers with candy or cookies. When you jump a man—you eat him!

EAST OR WEST

. . . north or south, folks clamor for more

BREADED PORK CHOPS

8 pork chops cut 1 inch thick	1/4 cup milk
2 cups bread crumbs	1/4 cup fat
2 eggs, slightly beaten	Salt and pepper
1 1/2 cups milk	

At home: Dip pork chops in crumbs, then in egg to which 1/4 cup of milk has been added, and again in bread crumbs. Stack them with a piece of aluminum foil between each chop. Wrap securely, in aluminum foil, then in heavy wrapping paper.

On location: Melt fat in a heavy skillet and fry chops until brown on both sides; salt and pepper. Add half the milk, cover and cook slowly over glowing coals. Add the remaining milk as necessary to keep from sticking. Cook until tender, about 45 minutes to 1 hour. Serves 8.

MENU

Breaded Pork Chops
Cooked in Milk*

Hashed Brown Potatoes*

Carrot Sticks

Bread and Butter

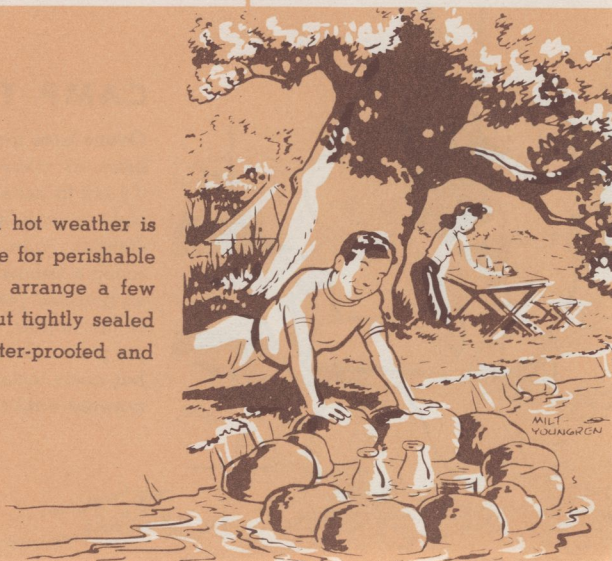
Fruit

Milk

*Prepared at the outing

CAMP TRICKS

One of the old-time favorites in hot weather is a cooler built in a stream or lake for perishable foods. Select a shady spot and arrange a few rocks like the sides of a box. Put tightly sealed bottles of milk and properly water-proofed and secured foods inside.



FROM THE PACIFIC NORTHWEST

. . . Skamania Special, for hungrytime anywhere

MENU

Skamania Special*

Tossed Green Salad

Rolls and Butter

Ice Cream and Cookies

Milk

*Baked at the outing

SKAMANIA SPECIAL

- | | |
|--|---|
| 6 slices bacon,
cut in small pieces | 1/2 to 3/4 lb. American
cheese, finely cut |
| 2 medium onions, minced | 2 teaspoons Worcester-
shire sauce |
| 2 lbs. lean ground beef | 2 teaspoons salt |
| 2 6-oz. cans tomato sauce | 2 teaspoons salt |
| 2 No. 2 cans hominy, drained | 1/4 teaspoon pepper |
| 1 8-oz. can mushrooms and liquid | |

Fry bacon and minced onion together in heavy skillet until lightly browned. Add ground beef, salt and pepper, and continue cooking until meat is browned. Add remaining ingredients, reserving some of the cheese for the top. Bake in slow oven, 300°F., one hour.

This dish may be transferred to a casserole before baking. It may be made ahead of time and baked just before serving. The ingredients may be varied by the addition of 1/2 cup finely chopped green pepper or celery cooked with the bacon and onion. Serves 8.



CAMP TRICKS

Ovens have moved out-of-doors. In barbecues of brick or stone—in easy-to-take reflector ovens, it's fun to bake in the open. And a new idea becoming popular in the Pacific Northwest is the dishpan oven. It's a convenient device. Just scoop a hollow in a bed of glowing coals and put an inverted pie plate on the ground in the center of the hollow. Put the food to be baked on the pie plate. Cover with an inverted dishpan. Heap hot coals around and over the dishpan. Leave covered until food is done.

FOR OUTINGS ANYWHERE

... here's little fuss and lots of flavor

TOP O' THE MEAL

2 cups cooked rice	3 tablespoons butter
1½ cups ground ham	2 tablespoons flour
2 tablespoons minced onion	2 cups milk
1 cup peas, corn, or celery	1 cup grated cheese
½ teaspoon salt	½ cup bread crumbs
⅛ teaspoon pepper	2 tablespoons butter

Combine rice with ham; add onion, peas, and seasonings. Melt 3 tablespoons of butter, blend with flour; add milk slowly, stirring constantly, and cook until sauce thickens. Remove from fire and add cheese, stirring until smooth. Add part of rice mixture to buttered casserole. Cover with half cheese sauce; add remainder of rice mixture and then cheese sauce. Sprinkle with crumbs and dot with 2 tablespoons of butter. Bake in a moderate oven, 350°F., for 45 to 50 minutes. Serves 8.

MENU

Top o' the Meal*

Bread and Butter

Peach and Cheese Salad*

Chocolate Pudding*

Milk

*Prepared on the outing

CAMP TRICKS

That easy-to-take reflector oven is easy to make too. Cut a 5- or 10-gallon tin can in half diagonally, leaving the bottom whole and enough metal at the top to turn over in a slight hook. Make a shelf in the oven for food by stringing wires from side to side through holes bored diagonally from the center of each side to the bottom edge. When the oven is propped up at the back by a log, this shelf will be level. (See illustration.) Set the oven facing your fire. Move the oven near the fire for quick baking, back for slower.

