

3.040 Cooking



3.041 Camp Cooking Hints

- Rub a bar of soap on the entire outside surface of pots before using them on an open fire. (Liquid detergent is easy to apply).
- Canned foods can be heated in the can on the fire.
 Remember to remove the label. Open the can before heating! Watch so that the contents do not boil over.
- If the pot is too shallow, make a foil liner (doubled) which stands higher than the pot.
- When short of bowls, make temporary ones from foil.
- Salt or clean sand is useful for cleaning dirty pots (hands too!)
- To prevent salt from sticking, put a few grains of rice in the salt shakers.
- Soften brown sugar by placing a piece of apple in the container.
- Packing eggs for carrying? Place them in the flour or sugar.
- Waterproof matches by dipping them in melted paraffin.