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Camp-Tested Cuisine

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Camp-Tested Cuisine

by Jane Gibson
Home Economics Sophomore

THESE FAVORITE OUTDOOR RECIPES from the Camp Counselor’s Club are ones that you will want to try on your next picnic. Members of the club have done extensive camping— in private, religious and organizational camps in this country and abroad. These recipes are their best-loved favorites.

Some of these recipes are the old camping stand-bys. Others, like Little Pig Potatoes and Fish in a Bag, are extra special ones you’ll want to try when you are in a particularly creative mood.

The intriguing Little Pig Potatoes are sausage-stuffed potatoes wrapped in aluminum foil and roasted in hot coals. The Darn Goods taste good on a spring breakfast cook-out or as the perfect accompaniment to other outdoor meals.

Main dish treats are Fish in a Bag, steamed to tenderness in foil over red-hot coals, and Pioneer Drumsticks, crusty ground beef on a stick.

Whether it be in your own back yard, the closest park or a far-off vacation-land this summer, do try these outdoor recipes. Good cooking!

FISH IN A BAG

- 4-6 lb. solid white fish per person (cod, Haddock or any fillet good)
- Salt and pepper
- Lemon butter or a small piece of butter
- Heavy wax paper
- Newspaper or small paper bags
- Good bed of coals

Place piece of fish in a good-sized piece of wax paper; salt and pepper it, and add lemon butter or piece of butter. Wrap wax paper around fish, turning it on all sides. Then wrap well in bag or newspaper that has been soaked in water. Have a good bed of coals ready, and place the packet on top of the coals; leave for about 20-30 minutes, depending on size of fish, turning once. If paper becomes too dry, remove from fire, and wet again, then return to coals. Cooks by steaming.

*3 tablespoons melted butter with 1 tablespoon lemon juice.

LITTLE PIG POTATOES

- 10 medium-sized potatoes
- 10 small sausages
- Aluminum foil

Scrub potatoes. Before baking, remove and save from one end of the potato just enough of the center to make room for a small sausage. After the opening has been stuffed with sausage, close with piece of potato removed. Wrap each one in aluminum foil and place in hot coals. Leave for about 45 minutes or until the potatoes are done.

PIONEER DRUMSTICKS

- 1 lb. beef, ground
- 7/8 c. cornflakes, crumbled fine
- 1 egg
- Onion, if desired, chopped fine
- Salt and pepper

Mix the ingredients thoroughly. Wrap a thin portion tightly around the peeled end of a stick and squeeze firmly in place. Toast slowly over coals, turning it frequently. Serve in a roll. Some prefer to put the cornflakes on after the meat has been placed on the stick, so that they form a sort of crust over the outside.

DARN GOODS

- Milk
- 1 box Bisquick
- Frying fat
- Cinnamon sugar

Mix a package of Bisquick into a thick dough. Fill a frying pan with about 2 inches of fat and heat over the fire. When the fat is almost to the smoking point, drop in several teaspoons of the batter. Turn with a fork until golden brown. Take from frying pan and place in a paper bag of cinnamon sugar. Shake. Eat hot.

SOME-MORES

- 16 marshmallows (about 1/2 pound)
- 32 graham crackers (about 1 large package)
- 6-8 chocolate bars, the flat kind without nuts (break in thirds)

Make a sandwich of a piece of chocolate and two crackers. Toast a marshmallow golden brown, and well puffed. (SLOWLY over coals does it!) Pop into sandwich, press gently together and eat.

Variations: Use peanut butter instead of chocolate—“Robinson Cruse”
Use slices of apples instead of crackers—“Apple some-more”
Use chocolate covered crackers, and no chocolate bars.
Use a chocolate peppermint instead of milk chocolate.