

made of 8-to-10-foot lengths of 2" x 4" with 50 feet of line attached; or a ladder or ring buoy with rescue line. Four-inch-thick ice is safe for troop-sized groups.

- Do not eat ice or snow on the trail. It is not pure and it can reduce the body temperature. Melted snow or ice can be used for drinking only after boiling.
- On a slippery trail, stay far back from cliff or canyon edges.

Cool Camp Cooking

If you plan to cook with wood, remember that tinder may be hard to find if there is snow on the ground. Smart campers bring it in a tinder bag. Before your outing, gather small dry twigs and put them into a plastic bag. Don't use all the tinder on your first fire unless you know you won't need to make another.

If there is snow or if fallen wood is frozen to the ground, you may have to find dead branches on standing trees for your fuel. On an overnight camp, gather twice as much fuel during daylight as you think you will need for supper fires. Remember that night comes early, so get started on fires for supper by 3:30 p.m. Caution Scouts not to work up a sweat while collecting and chopping wood. Staying dry is half the battle of keeping warm.

Plan simple meals for winter camping. Here are some favorites that will feed six to eight Scouts.

Slum Gullion

- 3 lbs. hamburger
- 8-10 medium potatoes
- 1/2 lb. bacon
- 4 medium onions
- 2 8-oz. cans tomato puree
- 1 lb. cheddar cheese

Put 2 to 3 cups of water and 1 tsp. of salt in cooking pot and place over fire. Peel, wash, and dice potatoes, add to water, and bring to boil.

While potatoes are cooking, dice the bacon in 1/2-inch squares and fry to a crisp brown in another pot. When the bacon is done, drain off grease and add finely chopped onions. Then add crumbled hamburger a little at a time, stirring constantly as it browns. Next add the tomato puree and the cheese, cut into 1/2-inch cubes. Keep over low fire and stir frequently until cheese is melted.

When the potatoes are done, drain off water and add to hamburger mixture. Season to taste.

Chicken Stew with Dumplings

- 3 envelopes dehydrated chicken noodle soup
- 3 12 to 14 oz. cans of chicken fricassee with boned chicken
- 3 1/4 cups biscuit mix

Put the soup mix in a large kettle. Add 4 tablespoons of the biscuit mix and stir in 9 cups of water. Add the three cans of boned chicken, place on the fire and bring to a boil, stirring occasionally. Mix the remaining 3 cups of biscuit mix with 1 1/4 cups water in a small pot. This will become a thick batter.

When the soup mix has been boiling about 10 minutes, drop 10 to 12 large spoonfuls of the mixed dough into it. Cook uncovered for about 10 minutes, then cover and let simmer until dumplings are completely cooked (about 10 minutes more). The stew should be simmering throughout the cooking time.

Campfire Hash

- 3 lbs. hamburger
- 8-10 medium potatoes
- 3 medium onions
- 8-oz. can of tomato sauce

Dice the potatoes, put them in a pot with enough water to cover, and bring to a boil.

Mince the onions. When the potatoes are soft, drain them and add onions and hamburger. Mix well.

Grease a large frying pan and put it on the fire. When the grease is hot, add the hash mixture. Brown on one side, then turn and brown on the other. When the hash is almost done, add the tomato sauce and heat for a minute or two.