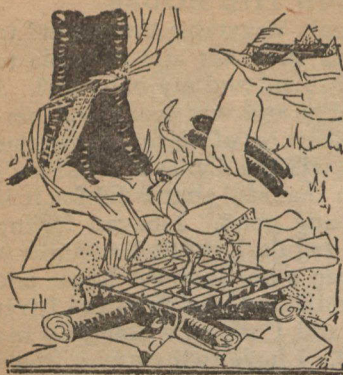


AROUND THE CAMP FIRE



Food tastes better out of doors especially when it is cooked over a crackling fire. There is a charm about holding meat over the flames on a forked stick just as our primitive ancestors did. What if it does taste a bit smoky? It's fun! It is possible to buy a grate with legs that hold it at the proper height above the fire. On this grate several frankfurts or slices of bacon may be

cooked at once without burning. If you have no grate an old cake cooler held up at the corners answers the purpose. This grate is also a handy place to set the coffee pot. Potatoes are best roasted in the ashes.

TOASTED CHEESE SANDWICH

Place a slice of cheese between bread. Toast on the grate, first on one side then on the other. The melting cheese will hold the bread together.

MARSHMALLOW SANDWICHES

Toast marshmallows on a long stick over the fire. When they are soft, press between butter thins or any small crackers.

PUT OUT YOUR FIRE

Before leaving your fire, be sure that every spark is extinguished. Throw dirt over the embers. Every year this country loses millions of dollars through forest fires. Many forest fires have been started by careless picnickers.

HANDY SEASONING

Cream your butter and carry it in a glass jar. It spreads easier and cannot melt and soak into the rest of the lunch.

Mix salt and pepper together and carry in one shaker.