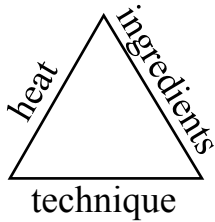


# Ken's camp cooking guide and easy camping recipe - mini cook book.

Now matter where you do it, cooking basically boils down to these three things:



Think of this as a love/hate triangle. When things come out good, you love it, when they don't, you hate it.



Heat and ingredients are pretty obvious to most of us but technique might not be. The best example I can think of to describe 'technique', is cooking an egg. Eggs can be boiled, poached, fried 'over easy', medium or hard, scrambled etc.. In each of those cases the ingredients are the same, an egg, and the heat is close to the same but a much different technique is required. The difference between an 'over easy' egg and a scrambled egg is a good cook. (Scrambled eggs are what you end up with when you screw up the over easy eggs. Right??? ;-)

Recipes are the means by which we combine the three love/hate factors in order to get satisfactory, predictable results. This suggest that if you do not get the desired outcomes you can always come back to a failing in one or more of these three things. This, incidentally, is how most of us learn our camp cooking skills. Find a recipe we like, give it a try, when it doesn't work, figure out what went wrong and do that different next time. Then over time we begin to collect a bag of camp recipes and tricks that simply become better and more refined. That knowledge acquired from learning from our mistakes will be adjusted and even generalized to other recipes and cooking situations.

Additionally, good camp cooks have an array of ways for supplying the heat and can exact fairly precise control over all of these ways. They have developed a variety of techniques and routines for using, what can often be primitive equipment, under less than ideal conditions. We

don't have microwave ovens and stainless steel sinks to use where we cook. (If you do, you are not camping.)

The most challenging task that befalls the camp cook is to simply PAY ATTENTION. Bacon goes from perfect to burnt in about 30 seconds, for example. So when you hear, "Daddy do you know where the frisbee is?" or "Honey where did you pack the flashlight?" - a bright neon sign should start scrolling across that big cinema screen in your head, that says: PAY ATTENTION - PAY ATTENTION Thus, teach the troops you need minimum distractions when you are cooking. This is best accomplished by making them eat any mistakes created by such distractions. ;-)

Finally, make sure your camp kitchen is setup for quick response. To me a [chuck box](#) is essential as it not only stores your camp kitchen thus insuring you have everything you need but, additionally puts things at your finger tips so you can spend your time 'cooking not looking' for things.

Well, there is a mentality to help you move down that camp cook road. Remember the journey to the meal can be long and lonely but the rewards at the end of that journey are great....if you get it right!

Ken - [blueskykitchen.com](http://blueskykitchen.com)  
[camping-tips.com](http://camping-tips.com)

## Go camping!

## Donuts

When you think about it, the bases of a donut is just fried bread. (Which incidentally makes a easy to do and wonderful camping meal supplement as well.) I like to let the kids do this, but you have to hover over them to make sure that neither the kids nor the donuts get burned.

A number of years ago, I loaned a Dutch oven to a guy who camped next to me at the Wickensburg Bluegrass Festival. He had some kids with him and was wanting to cook some donuts but had forgotten his Dutch oven. So, I told him I would loan him one if he would show me how to do the donuts. I was amazed at how easy it was!

Since then I've added a few refinements to his technique and I'm sure you'll think of a some yourself. Kids love this, but you're going to have to plan some hyper activities to burn up the calories consumed here. (I gained five pounds just explaining this one to you ;-))

refrigerated biscuits or frozen bread (thawed)

2 cups olive or vegetable oil

1/2 cup granular sugar

1/2 cup powdered sugar

2 small lunch bags

2 kids

Poke holes in the biscuits. Optionally, for fluffier donuts, set in warm place (sun) for 30 min. to 1 hour, so they can rise a little. Put the granular sugar in one bag and the powdered sugar in the other. Put enough oil in a small frying pan or Dutch oven so the donuts will float. The cooking



part is like making hotcakes - it all boils down to getting the temperature right. Dark brown on the outside but doughy on the inside is too hot. Greasy is too cold. Golden brown on the outside, done on the inside



is perfect. Start with medium flame to heat the oil. Carefully set a test donut in the hot oil. Use tongs or two forks to very carefully roll donut to other side.

(It's usually around a minute a side.) Experiment to find the right temperature. Also you'll probably have to turn the heat down a little as the process progresses.

Equip one kid with the bag of granular sugar and another kid with the bag of powdered sugar. As the donuts are done alternate place donuts in each bag (while still hot) and have the kids



shake them, then remove. Let cool a little then serve. Grown ups tend to like theirs plain or with a little butter

while the kids will love the sugary ones. (I'm a peanut butter and honey kind of guy myself.) Imagine the decadence one could



add with canned cake frosting? You can also just get the rolls that have their own frosting (cinnamon, orange etc.) and fry them. Wonder how tough it would be to make a cream puff?



Here is the [video explanation](#) of all this.

## Blueberry buttermilk pancakes

Pancakes have just got to be the favorite camping breakfast. While they can be made from a basic pancake mix and water, I tend to use Bisquick or equivalent self rising type mix and milk as that seems to be a more versatile staple to have for other recipes like biscuits or dumpings. In the case of making pancakes, of course, it doesn't matter. Use whichever suits you.

Pancakes are one of those things you can really spice up, though. The first thing is to try using buttermilk instead of regular milk. Of course this works great for biscuits too. Also chopped up fruit like bananas and apples, nuts and applesauce mixed into the batter can all really do wonderful things for pancakes. My uncle Ed can not eat a pancake unless it also has some sort of filler like oatmeal added to the batter. (Sounded terrible to me till I tried it and found out it's actually pretty good.) Consider experimenting with such things but remember a little is probably better than a lot as it's easy to put more in but quite difficult to get it out ;-).

While you can obviously use fresh blueberries or raspberries in pancakes, the easy way is to use a can of blueberry (or cherry) pie filling. The whole trick though is to first mix the batter as you would normally. Then try a couple cakes till you know you have the batter consistency right. Then swirl in half a can of pie filling. Do not mix it as that will turn the whole pancake a sort of unappetizing looking blue. Just swirl the pie mix into the batter. Then right after you put the cakes on the grill, before you flip them, use a spoon to add a few individual berries to the cakes as need be. Serve with butter and syrup as usual.

For a real treat though, after everyone is basi-

cally full, serve them each a pancake with a spoon full of the filling spread on top and whip cream or cool whip over that. That is sure to get 'em back next morning for breakfast!

## Buttermilk biscuits and canned milk gravy

1 cup butter milk  
2 cups bisquick  
1lb. bacon or sausage  
1 can of milk  
black pepper

Lightly coat you Dutch Oven with olive oil. Mix up drop biscuits with the buttermilk and bisquick according to the bisquick instructions. Fill the bottom of your Dutch oven with drop biscuits and put the lid on. Take a shovel full of coals from the fire and set to the side on level ground. Put the dutch oven on those coals. Completely cover the lid with additional coals from the fire. Check them in 20-25 minutes and remove from coals when golden brown.

As biscuits are cooking fry the bacon or sausage in a cast iron fry pan. Remove the meat when done and pour off all but about two table spoons of grease. ( Save it in a can for your evening [grease bomb](#) :-)) Mix enough bisquick or regular flour with the remaining grease to soak up the grease. Brown this mixture by stirring it for a minute or two. Quickly, simultaneously pour in equal amounts of canned milk and water. Watch out for the steam it's hot! Continually stir the mixture with a spatula so you can keep the bottom scrapped and smash any lumps that may have developed. Use milk to thicken and water to thin as it cooks. Usually takes about 10 minutes to cook.

## Beef stew with dumplings

So it's the fourth day of a November elk hunt and the weather takes a turn for the worse. It's cold and nasty your ears and feet are frozen and you need something to warm your insides. Well here is the meal for you.

1/3 lb meat per person ( Use a stew meat or a cheap chuck roast, London broil or round steak. Game works great too.)

1 small potato per person ( you can use canned potatoes)

2 carrots per person

1 turnip

1 small can of tomato sauce

1 large onion

1 garlic clove

Cut the meat into bite size chunks and brown it with olive oil in your dutch oven. Add diced garlic and chopped onions as the meat browns. Quarter and add the remaining ingredients Add enough water to cover all the ingredients. Cook at low boil for an hour or so.

Twenty minutes before meal time, mix the dumpling doe (bisquick and milk). Spoon individual dumplings on top of stew. (Two dumplings per person is usually a good rule.) Cook an additional 10 minutes uncovered and 10 covered.

## Fajitas

Yet another 'feed a lot of campers quick' meal. Works good with chicken , pork or beef but I prefer elk or venison. The basic ingredients are real simple - meat, bell pepper (using a couple different colors of peppers adds some charac-



ter) and onions cut into strips. You also need some longhorn or cheddar cheese and sour cream. I use 1 bell pepper and 1 onion per each two pounds of meat. Of course, there is lots of room to spice up



the recipe with things like jalapeno peppers, meat marinades and such. And in traditional Mexican fajitas the meat is usually grilled not fried which, of course, is also possible if you prefer. You need 1/2 lb of meat per person if this is all you are fixing. Brown the meat in olive oil, salt and pepper to taste. Cook on high and throw in the peppers and onions just before the meat is completely done. Cook covered till the veggies are kind of soft. (Usually just a few minutes - don't get too carried away). Then put the splatter screen over your mixture and warm up a tortilla by sandwiching the tortilla between screen and the lid. Ten to fifteen seconds a side works good. The tortilla should be



hot and moist but not soggy. Put the tortilla on a plate and add filler, sprinkle on some cheese and a couple dabs of sour cream.

Roll it up in burrito fashion and you got it. It's a pretty simple camping recipe! See green chili burros recipe for the burrito rolling technique.



## Stir fry

chicken, beef, pork cut into strips (1/2 pound per person)

bag of frozen stir fry vegetables

1 can of water chestnuts

1 bag of stir fry seasoning

Cover your stir fry pan or dutch oven with a thin layer of olive oil and heat it up on high. Throw in the meat of choice. (It should sizzle.) Add seasoning package. After meat is browned through in the water chestnut and veggies. Cook hot for another three or four minutes. Serve with rice or chow mien noodles.

need as much. In this case though, you need maybe a 1/4" or so in the bottom of the frying pan as the process of cooking these things is more like a deep frying process. Chop up

an onion and mix it in with the burger.



'Press' a patty on one half of a corn tortilla. Season the patty with a little salt and pepper or you can even sprinkle a little taco mix

season on if you like. Fold and carefully set into the pan of hot oil. Brown it on that side (usually takes around three minutes) then turn them (tongs or a spat-



ula used with a fork work good) and cook till brown on the other side. Remove and



drain out any excess oil then stuff with lettuce, tomato and top with grated cheese. Most folks like a little salsa on theirs too. The really nice thing about this camping

recipe is that it's real good and nutritious.

## Tacos

If you like Mexican food this may become your favorite camping meal. I have a friend who calls these 'taco burgers' because they are made with a patty. (Well actually a half patty.) That does, of course, give them something of a burger presence, if you will, but they still have a taco flavor.

1/2 pound hamburger per person

longhorn cheese

4 corn tortillas per person (most adults will eat 4 tacos, my sons' record is 10 though!)

lettuce (I often just take a bag of refrigerated salad and use some of it for the taco meal)

4 tomatoes

1 bag of taco mix ( optional )

salsa

onion

Perhaps you have noticed that I am real partial to olive oil. Health wise, it's much easier on you than other 'cooking oil type' options but it also works out where you don't usually

## Go camping!

## Cajun Chicken

Well you can't get much easier than this (and still call it cooking). Cube a couple of pounds of boneless chicken into 1/2" chunks. Dump 'em into a hot frying pan coated with olive oil. If you like you can throw in a half a bell pepper (diced as well) and liberally season with Cajun seasoning. ( Obviously you have to remember to take the seasoning which is easy if you have a [chuck box](#). Cajun seasoning is a standard condiment in mine.) Cook on medium heat till chicken is lightly browned, not too long or the chicken will be dry. That's it! I usually serve it with a foil cooked baked potato and half a bag of stir fry frozen vegetables. (That way I can have a stir fry as another meal.) For some reason me and my gang tend to crave vegetables when we go camping.

garlic and jalapeno pepper. Stir frequently and cook till onion garlic and pepper are soft (about 5 minutes). Add enchilada sauce and diced green chilies. Reduce heat and cook 30 minutes - 2 hrs. (The longer you cook, the more tender the meat will be.) Stir every ten to fifteen minutes to keep from sticking. Warm tortillas on hot grill. (This only takes 15 sec or so on each side.)

Spoon chili on to tortilla and liberally sprinkle on grated longhorn cheese. Roll into tortilla and serve. It's always nice to have a little salsa with this meal too.



## Green chili burros

This falls into the category of quick but good which is something every camp cook needs. You can also feed a lot of people with this recipe but quantities shown here are for four to six people.

2-3 lbs stew meat -Figure a half pound of meat per person. Could use beef, pork, chicken, venison elk etc.

- 1 - 28oz. can green enchilada sauce
- 1/2 -28oz. can of green chilies
- 2 - jalapeno peppers (optional)
- 1 - small onion
- 8 - flour tortillas
- 1/2 - longhorn cheese
- 1 - garlic clove
- salt & pepper

Brown the meat quickly in a hot dutch oven coated with a little olive oil. Add diced onion,

## Pepper Steak

This is my favorite way to prepare venison or elk. In fact one of the secrets to preparing game, in general, is to use a lot of pepper. There is something about pepper that tends to neutralize any gamey taste.

- 1/2 pound of meat per person
- 1 onion
- 1 bell pepper

Brown the meat in olive oil ( put in a lot of pepper and a little salt ) and add the chopped up onion and pepper as the meat finishes browning. Cook covered for additional four minutes. (Meat should still be juicy and veggies soft.) This meal works good with a baked potato or rice on the side.

## Deviled eggs

This is the camping meal addition for your Easter camping trip. Do a good job of hiding the eggs for the kids but make sure you make a little map of where you hide them so you can recover all the eggs.

6 eggs  
3 table spoons of mayonnaise  
1 table spoon of mustard  
2 finely chopped medium pickles ( I prefer dills )  
1 finely chopped jalapeno pepper (optional)  
1 teaspoon of garlic powder  
salt and pepper to taste  
1 tablespoon of cayenne pepper

Hard boil (10 minutes in boiling water works fine) and peel the eggs. I have found eggs are easier to shell if you hold them under water. Crack the shells then break that thin membrane between the shell and the egg. The water then gets between that membrane and the egg making it easier to peel the shells off. Cut them in half lengthwise and remove the yokes to a small mixing bowl. Smash the yokes with a fork and mix in the other ingredients. Spoon that mixture back into the whites. Sprinkle the cayenne pepper over the finished products.

## Pickled eggs

Here is a cool little trick my brother taught me for those who like pickled eggs. ( Not everybody does.) Get a large bottle of “So Hot” pickled vegetables. As you eat the veggies out add hard boiled eggs to the mix. Eat them a day or two later with a little pepper and they will have a nice spicy bite to them. You can also pickle them in dill pickle juice. These makes a neat addition to your lunch sandwich break.

## Strauss garlic potato salad

So named for my buddy Bill Strauss who taught me how to make this. It is a dish I usually make at home and take with me and it's also my favorite pot luck dish. The idea here, according to Bill, is to get as much varied color as possible. Here's the basic list of ingredients I use:

6 boiled potatoes (still a little firm)  
6 hard boiled eggs  
1/2 cup carrots  
1/4 cup radishes  
1/2 cup red bell pepper  
1/2 cup green bell pepper  
1/2 cup purple onion  
a couple of jalapeno peppers  
a couple of full garlic gloves (that's where the garlic came from in the name)  
a small can of whole corn (not creamed)  
a small can of diced black olives  
two or three sweet pickles (or some like dill)

When working with raw peppers, onions, garlic and such, be sure to dice them pretty fine and mix well else their taste will dominate. Mix these ingredients well in a large bowl. (Some people like to leave half the eggs out of the mix and put them on top in halves. Sometimes I get real fancy and devil those eggs.) Now mix in a cup of mayonnaise and two heaping tablespoons of mustard. Now try it. If it's a little dry put in more mayonnaise. Finish up by salting and peppering to taste. It won't take a lot, this salad is loaded with flavor! This makes a

lot of salad.  
A side note: Anything you use mayonnaise in, must be kept refrigerated!



Foil wrap cooking is something of a camp cooking art form in and of itself. It isn't particularly challenging to do and is a great backup should something go wrong with the standard cooking equipment. I learned it as part of my back packing routine and then ended up incorporating it into my standard camp cooking bag of tricks. It is not at all difficult to cook an entire meal using this technique. My [camping meal plan](#) almost always calls for at least one foil wrap cooked meal.

Keep these things in mind when you plan on using this technique:

- insure your [camping checklist](#) has a shovel
- it takes a lot of coals so start the fire early
- use small branches for quick coals
- add a little water when cooking veggies
- cover the wrap completely with coals
- hard vegetables take 45-55 minutes
- soft take 20-25
- it's good to remember the tin foil :-)  
( That is a standard item in my [grub box](#). )

## Foil wrapped trout

Leave the skin and heads (optional) on. Stuff the trout with chopped onions ( some have been know to sneak in a little minced garlic too.) Squeeze a little lemon juice over the onions. Wrap the whole fish with bacon (Alternately you can smear on butter or olive oil instead of using bacon. ) then wrap it in tin foil. Throw it in coals and cover completely with coals. Cooks in about 12 to 15 minutes (somewhat longer for big fish.) When you can hear them sizzling and smell 'em cookin' give them a few more minutes and they will be done.

Remove from coals and foil, peel off the skin, remove bones, serve.

## Cornish game hens

- 1 hen per two people
- 1 potato per person
- 1 yam per two person
- 1 carrot per person
- 1 box of preferred dressing
- butter
- sour cream

Defrost and clean out the cavities in each hen. Follow the dressing preparation directions on the dressing box. Stuff each hen with dressing and wipe the outer skin with olive oil. Alternately you can just stuff the cavities with chopped onions. Double wrap each individually. Clean and quarter the veggies and wrap the potatoes and yams individually and all the carrots together. Don't forget to splash in a little water into each of these wraps as that widens the window from when the food is done till when it burns. Pull coals to the edge of the fire ring and place the wraps on those coals. Cover each foil wrap completely with additional coals. Start the hens about 10 - 15 minutes earlier than the veggies then check them 50 minutes after adding the veggies.

Additionally, you can add foil wraps of soft vegetables such as broccoli, asparagus or cauliflower. They cook in half the time.

## Go camping!



## Dutch oven cobbler

Many campers make cobbler by using a cake mix (usually yellow cake mix) as a base then putting canned fruit on top. It's a pretty cheap and dirty technique and that's a good thing in camping recipe circles. You may want to try that if you are looking for something really easy. For my money though, I prefer this recipe as it isn't tough to adjust amounts for varying group sizes and most importantly, taste really good. A friend of mine named John Hart taught me how to do this cobbler years ago.

Use equal parts (for example 1 cup each ) of:  
sugar  
self rising flour  
milk  
(1/2 cube butter / cup of sugar used)  
canned fruit

Also need a little:  
brown sugar  
cinnamon

Mix and put in appropriate size Dutch oven. Put canned fruit of choice (apple, pineapple, cherries etc. ) on top. Cover with thin coat of brown sugar and sprinkle with cinnamon.

Cook 10 minutes top and bottom, then 20 minutes top only - As with most dutch oven cooking the real art is using the right amount of heat distributed in the right places. A flat lid dutch oven with legs is all but mandatory here (and in most other dutch oven camp cooking) as the top will hold coals and the legs allow for the coals underneath to breathe. Note most of the cooking time is with coals on the top only, else it will burn on the bottom.



I use a shovel to get coals from the fire for placing the oven on and placing coals on the lid. However, many dutch oven cooks prefer using charcoal brickettes as the amount of heat becomes easier to predict and thus control. ( some folks say 1 brickette equals 40 - 50 degrees of heat - I've never been that esoteric myself ;-))

Also Dutch ovens with legs and flat lids can be stacked so you can cook more than one kind of cobbler at time.

For real decadence add cool whip or whip cream to each serving. Be sure to plan a big hike the next day so you can walk off all those extra calories :o).

## Fruit Salad

Is there anything better than fresh fruit when in it is in season? The correct answer to that question is no, so here is a little fruit recipe I like in late summer.

8-10 strawberries  
2 nectarines  
2 peaches  
1 pear  
1 kiwi  
1 papaya  
1 banana  
1/2 cup of orange juice

# DUTCH OVEN PIT BARBECUE COOKING

A PIT BARBECUE IS AN EXERCISE IN TURNING A HOLE IN THE GROUND INTO AN OVEN. OF COURSE, COALS PROVIDE THE HEAT. COVERING THE TOP WITH TIN, THEN DIRT, REGULATES THE OXYGEN SO THE COALS BURN SLOWLY, PROVIDING AN EVEN, CONTROLLED HEAT FOR MANY HOURS (8-12).

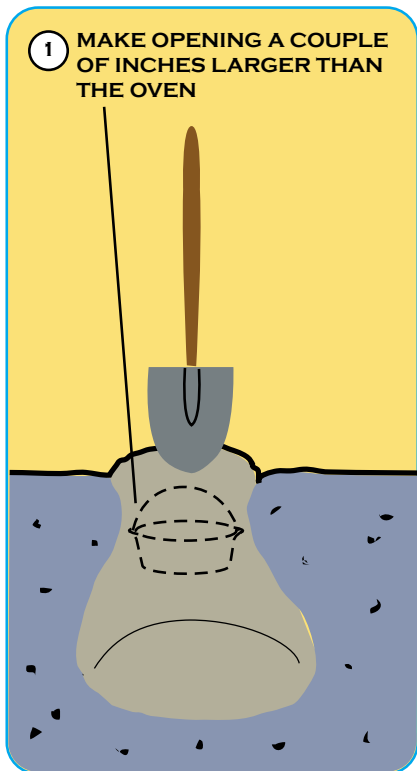
ALTHOUGH THERE ARE SEVERAL OTHER WAYS TO PIT BARBECUE, THE DUTCH OVEN TECHNIQUE IS ILLUSTRATED HERE, AS IT PROVIDES THE MOST VERSATILITY FOR CAMPING PURPOSES. ALMOST ANYTHING THAT CAN BE COOKED IN A DUTCH OVEN CAN BE COOKED THIS WAY.

THE REALLY GREAT BENEFIT OF THIS PROCEDURE IS THAT THE EVENING MEAL CAN BE PREPARED AND PUT IN THE GROUND FIRST THING IN THE MORNING. THIS MEANS IT WILL BE READY WHEN YOU RETURN LATER THAT NIGHT, PERHAPS EXHAUSTED FROM THE DAYS ACTIVITIES AND THE WORK IS ALREADY DONE!

FOR MOST MEALS JUST COVER THE BOTTOM OF THE OVEN WITH QUARTERED ONIONS, THEN PUT YOUR MAIN COURSE MEAT ON TOP OF THAT WITH CARROTS, POTATOES ETC. AROUND THE SIDES. ROASTS, HAM, TURKEY, CHICKEN AND CORNISH GAME HENS ARE ALL WONDERFUL COOKED THIS WAY BUT YOU CAN ALSO DO BEANS AND STEWS. ALSO OFTEN THERE ARE ENOUGH COALS TO DO SOME BISCUITS OR A DUTCH OVEN COBBLER OR MAYBE JUST COOK A FROZEN PIE AFTER THE MAIN COURSE HAS COME OUT OF THE HOLE.

THE HOLE CAN BE REUSED MANY TIMES BY JUST DIGGING OUT ANY UNBURNED COALS (PUT THEM IN YOUR MAIN FIRE RING). WHEN DONE CAMPING FILL THE HOLE WITH DIRT AND MARK OR NOTE WHERE IT IS SO YOU CAN EASILY FIND IT THE NEXT TIME YOU CAMP AT THAT SPOT. THAT WAY DIGGING THE HOLE IS VERY EASY THE NEXT TIME. IT MAY TAKE A LITTLE PRACTICE TO GET USE TO USING THIS COOKING METHOD BUT IT IS WELL WORTH LEARNING.

## GO CAMPING!



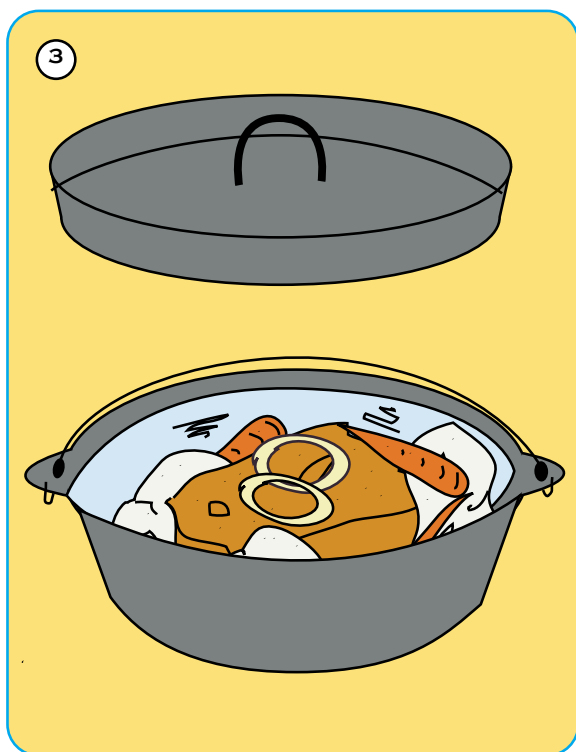
1 MAKE OPENING A COUPLE OF INCHES LARGER THAN THE OVEN

FIND A SPOT AWAY FROM TREES AND ROCKS AND DIG A BELL SHAPED HOLE ABOUT 2 1/2' DEEP.



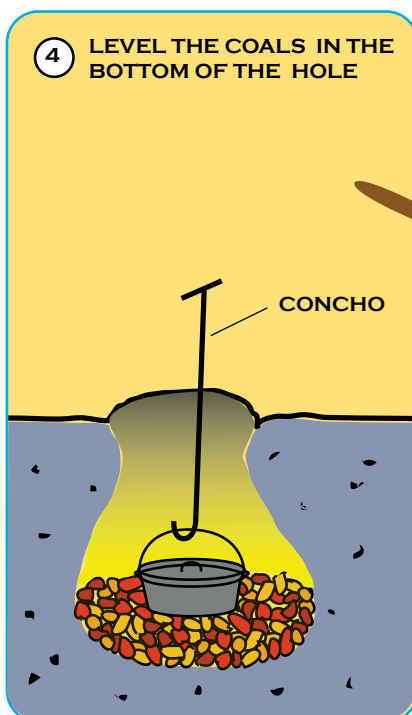
2 OAK OR MESQUITE WORK BEST. FOR QUICK COALS USE 1" - 2" DIAMETER WOOD.

START A FIRE AT LEAST TWO HOURS BEFORE YOU START COOKING. KEEP IT ROARING, THIS TAKES A LOT OF COALS!



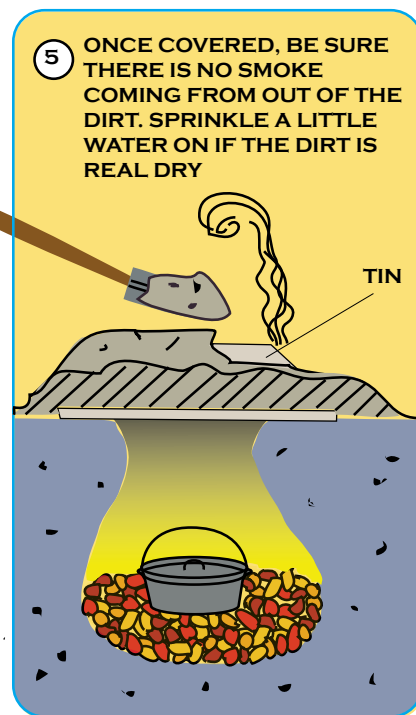
3

PREPARE THE OVEN MEAL USE LOTS OF WATER



4 LEVEL THE COALS IN THE BOTTOM OF THE HOLE

USE CONCHO TO LOWER OVEN ON TO THE COALS. BE CAREFUL TO NOT ALLOW ANY WATER TO SPILL OUT ON THE COALS.



5 ONCE COVERED, BE SURE THERE IS NO SMOKE COMING FROM OUT OF THE HOLE. SPRINKLE A LITTLE WATER ON IF THE DIRT IS REAL DRY

QUICKLY PLACE TIN OVER HOLE AND COVER WITH DIRT. COOK 2 - 8 HOURS (TIMES MAY REQUIRE SOME EXPERIMENTING.)

# ADDING THE ROOF TO YOUR CAMP KITCHEN

- 1 LOCATE A COUPLE OF TREES ABOUT THE RIGHT DISTANCE APART WITH BASICALLY LEVEL GROUND IN BETWEEN. COIL 20 FEET OR SO OF THE ROPE AND SIMPLY THROW IT UP OVER A LIMB ABOUT 12 TO 15 FEET HIGH.



THE VIRTUES OF HAVING A TARP ARE OBVIOUS WHEN IT RAINS, BUT YOU MAY NOT REALIZE THAT IT'S REALLY NICE TO HAVE ONE EVEN WHEN THE SUN IS SHINING AS IT PROVIDES GUARANTEED SHADE. AND AT NIGHT BEING UNDER A TARP WILL RESULT IN A TEMPERATURE INCREASE ESPECIALLY IF YOU HAVE A LANTERN GOING. YOU CAN ALSO SITUATE A TARP AS A LEAN-TO IF YOU NEED A WIND BREAK JUST BY STACKING ONE SIDE ALL THE WAY TO THE GROUND. THE REAL TRICK TO A TARP IS GETTING YOUR ROPE HIGH ENOUGH SO THE TARP DOESN'T SAG TOO LOW.

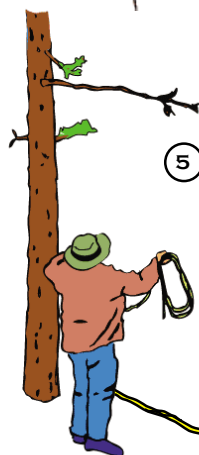


- 2 WALK THE ROPE AROUND THE TREE TIGHTLY, TWO TO THREE TIMES.

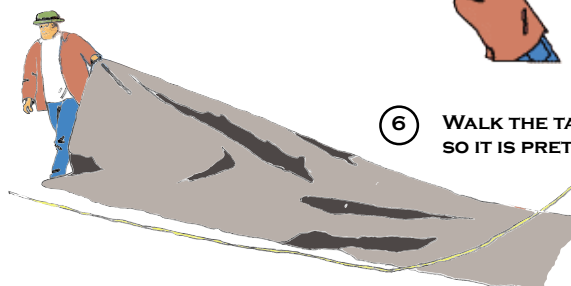


- 3 TIE THE ROPE TO ITSELF OR A LOWER BRANCH OR EVEN ANOTHER TREE

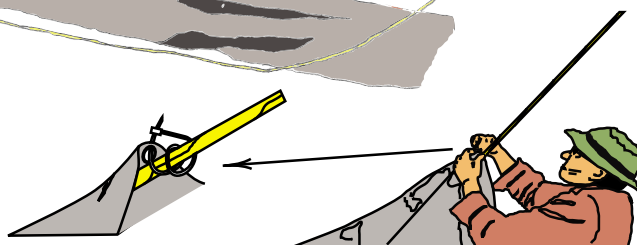
- 4 CHECK IT BY GIVING IT A GOOD TUG.



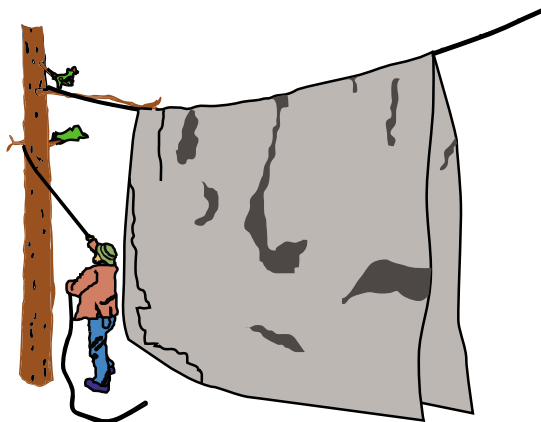
- 5 THROW THE ROPE UP OVER A GOOD LIMB ON THE OTHER TREE BUT DON'T TIGHTEN IT YET



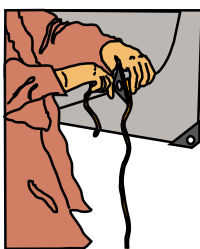
- 6 WALK THE TARP OVER THE ROPE SO IT IS PRETTY MUCH CENTERED



- 7 SECURE THE TARP THROUGH THE CENTER EYELID TO THE ROPE AT BOTH ENDS WITH A SMALL PIECE OF TWINE OR A WIRE TIE.



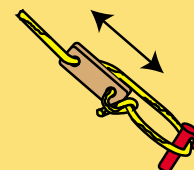
- 8 LIFT THE TARP TIGHT, THEN WRAP THE TREE AND TIE AS IN STEPS TWO AND THREE.



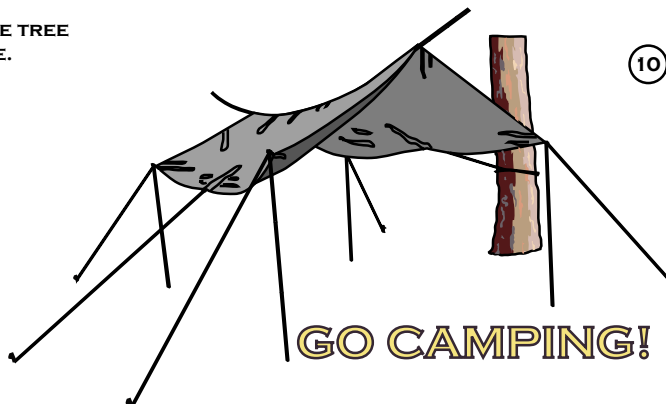
- 9 ATTACH TWINE OR SMALL ROPE TO EACH EYELID AND STAKE ABOUT SIX TO EIGHT FEET AWAY OR TIE TO ANOTHER TREE OR BUSH IF AVAILABLE. (USE WHATEVER YOU HAVE.)



A SIMPLE TENSIONING DEVICE CAN BE MADE BY DRILLING A COUPLE HOLES IN A PIECE OF WOOD. (OBVIOUSLY THIS NEEDS TO BE DONE AT HOME.) THE TENSION IS ADJUSTED BY SLIDING IT UP OR DOWN THE ROPE.



OVER THE YEARS I'VE COLLECTED POLES, IRONICALLY FROM AWNING TYPE DEVICES PURCHASED AT VARIOUS STORES. (THESE THINGS ARE NEVER BIG ENOUGH AND PLUS THEY JUST DON'T HOLD UP TO THE CONDITIONS I USE THEM UNDER.) STILL, I KEEP THE POLES FOR USE AS SHOWN TO THE RIGHT. EMT (ELECTRICAL CONDUIT), CUT ABOUT 6 FEET LONG OR SO, WORKS GOOD FOR POLES TOO.



- 10 YOU MAY HAVE TO RETIGHTEN SOME CORNERS OR SHAKE WRINKLES OUT AS IT GOES UP. IF YOU EXPECT A LOT OF WIND, DOUBLE STAKE AND TIE THE CORNERS AT RIGHT ANGLES. DON'T BE TERRIBLE CONCERNED ABOUT WHAT IT LOOKS LIKE - FUNCTIONALITY IS WHAT WE ARE AFTER HERE.

GO CAMPING!