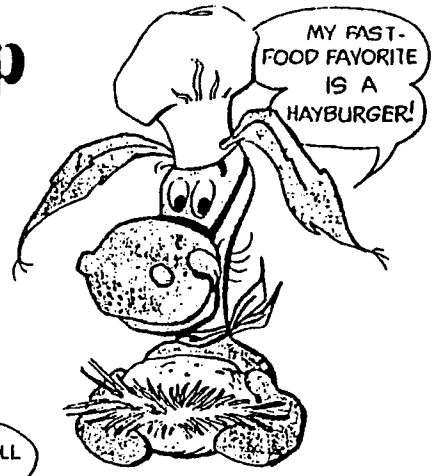


No-Pan, Hurry-Up Cooking!



ROAST EGGS ON A SPIT!

WITH A KNIFE POINT, MAKE A TINY HOLE IN EACH END OF AN EGG. PUSH A GREEN, WOOD SLIVER THROUGH THE HOLES. COOK OVER COALS FOR 10 MINUTES.



MY FAST-FOOD FAVORITE IS A HAYBURGER!

TRY A ROCK 'N' ROLL HAMBURGER!



OR TRY POACHED EGGS L'ORANGE!

A GREAT CROSS-COUNTRY TOURING SNACK!

FIND A COUPLE FLAT ROCKS (AVOID WATER-BEARING ROCKS THAT MIGHT EXPLODE WHEN HEATED). BURN FIRE DOWN TO COALS AND LAY ROCKS ON THEM. MIX BISCUIT DOUGH — LAY FLAT (LIKE A PANCAKE) ON GREASED ROCK. WHEN ONE SIDE IS DONE, FLIP OVER. LAY BURGER BETWEEN BISCUIT HALVES, AND YOU HAVE IT! P.S. A PANCAKE TURNER CAN BE VERY HANDY!

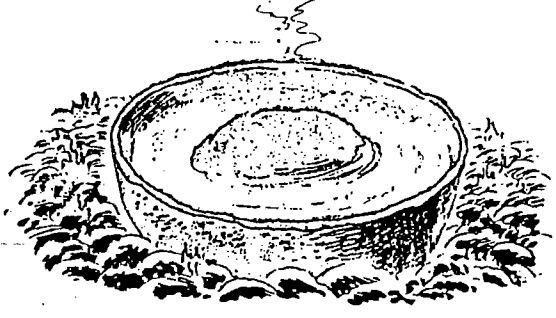
CUT AN ORANGE IN HALF AND EAT WITHOUT BREAKING THE RIND. FILL ONE HALF WITH WATER AND PLACE ON COALS. WHEN WATER IS HOT, BREAK EGG AND POUR INTO WATER — ABOUT 5 MINUTES SHOULD POACH IT.



STEAKS CAN BE BROILED WITH A STOUT, FORKED STICK!



MEAT, PEPPER, AND ONIONS CAN BE COOKED "KABOB" STYLE!



PUT OUT ALL FIRES WITH WATER! FIRE AREA MUST BE COOL TO YOUR BARE HAND BEFORE YOU LEAVE IT!