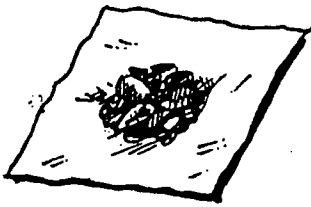
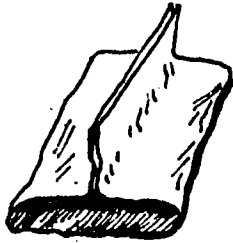


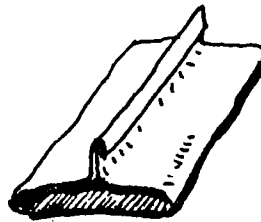
COOKIN' WITH FOIL



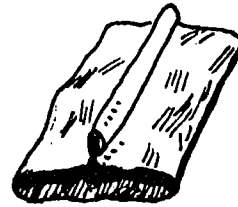
Place food in center of foil.



Bring sides up loosely.



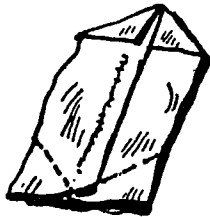
Fold top 1/2" down, crease.



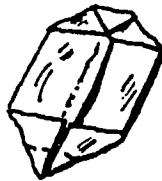
Fold top down again. Don't crease.



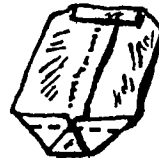
Fold top down flat. Press ends together.



Fold corners over along dotted lines.



Fold pointed ends over 1/2".



Fold ends over again.



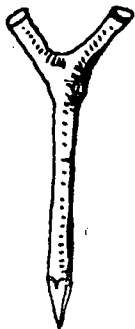
Place on coals.



Meat Loaf Stick: The barbs or branches keep the meat loaf from turning. Make 1/2" in diameter, 12" long.



Shishka-Stick: About 1/2" x 12". Punch through the meat for kabob. Flatten one side so meat won't slip.

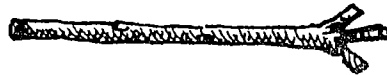


Forked Stick: Used in pairs to hold Shiska-stick, egg stick, or meat loaf stick.



Egg Stick: About 1/4" x 12". Whittle so it has 3 sides. Place across forked or temp-stick.

Temp Stick: Used for heat control. The lower in the fork, the hotter. Pegs in the stick work too.



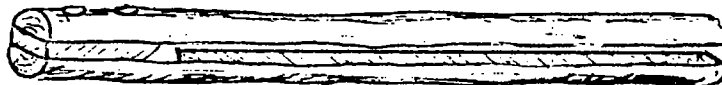
Twixer: Used for stirring dough to "twix" up biscuits.



Spear Stick: About 1/4 x 12". Use to spear meat from fire.



Twist Stick: About 2 1/2" x 12". Wrap biscuit dough around in a spiral. Notches keep the twist in place.



Whittled down sticks can be fashioned into tongs to fish plates out of hot rinse water.