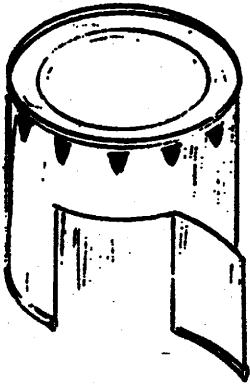
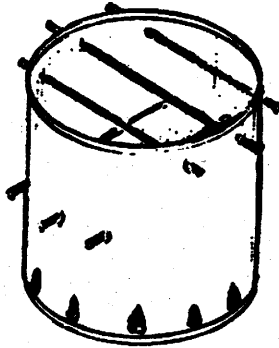


THINGS TO MAKE FOR CAMPING



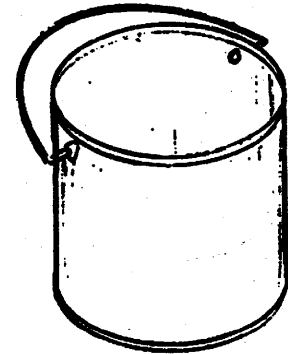
Hobo Stove

Punch vents with triangular can opener.

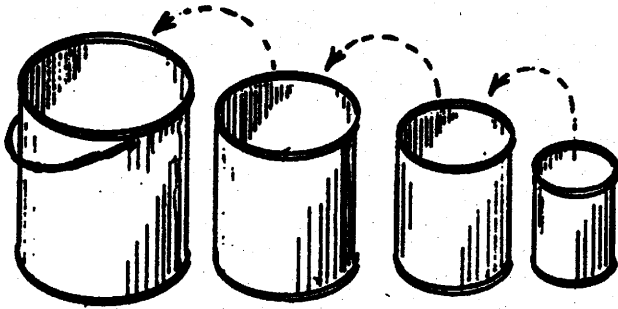


Tin Can Charcoal Stove

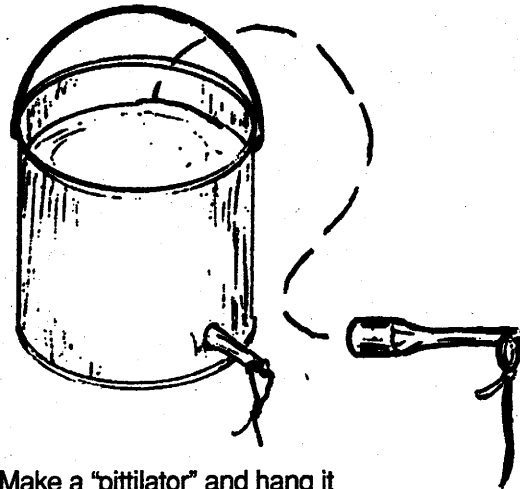
Use coat hanger wire through holes punched with nail.



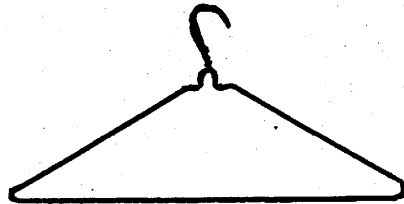
Holes punched in cans and fitted with coat hanger wire bails make good camp pots.



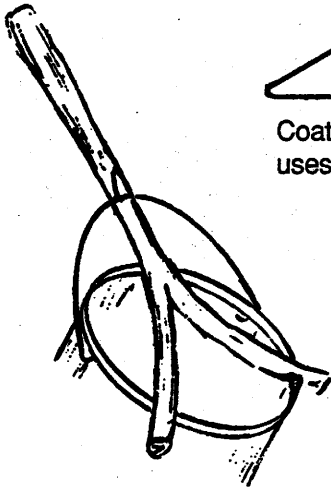
Nesting tin can pot set



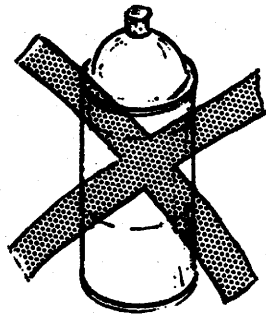
Make a "pittillator" and hang it near the latrine for hand-washing.



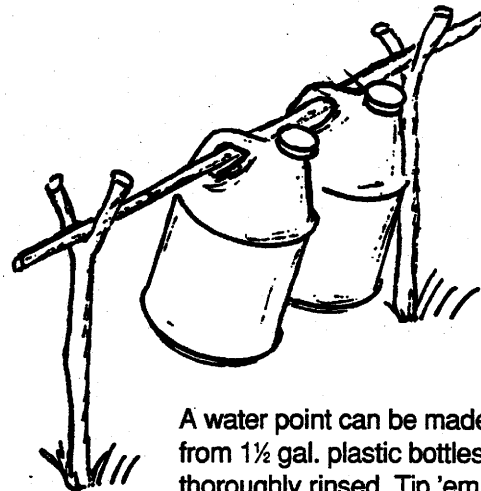
Coat hanger wire has endless uses around camp.



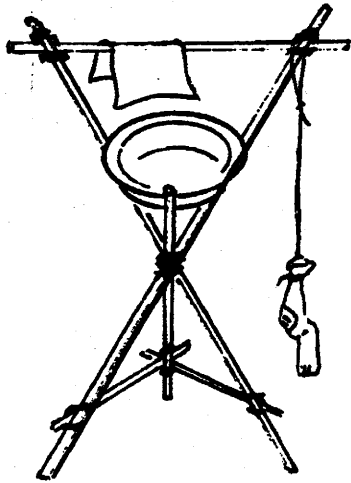
A forked stick with a few notches makes a good pot pourer.



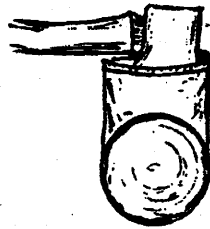
Don't use insect spray or spray repellent in camp. It'll take the waterproofing out of tents.



A water point can be made from 1½ gal. plastic bottles, thoroughly rinsed. Tip 'em to pour.

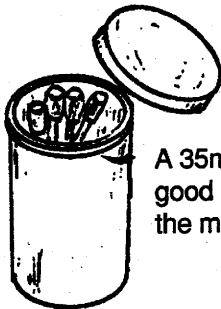
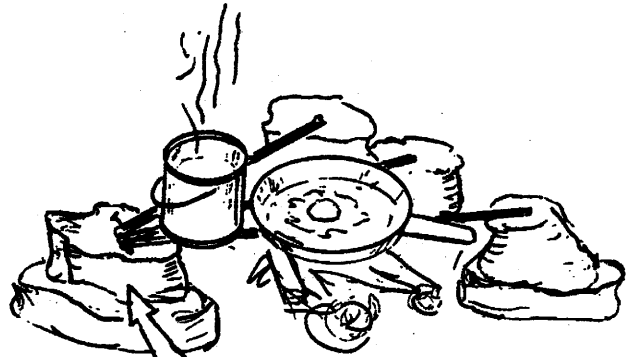


Build a washstand. Tie the soap in an old sock and hang on a string—it won't fall in the dirt.



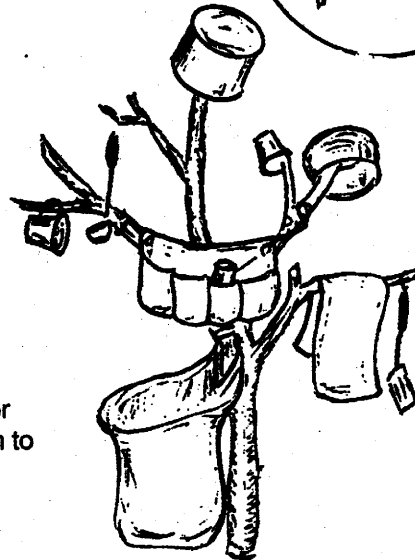
Camp Grill

Drill holes in the ends of lengths of reinforcing rod. Fasten loosely with a bolt.



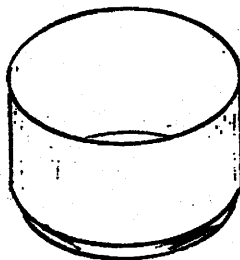
A 35mm film can makes a good matchbox if you cut the matches down to fit.

A loop of wire makes an egg lifter.



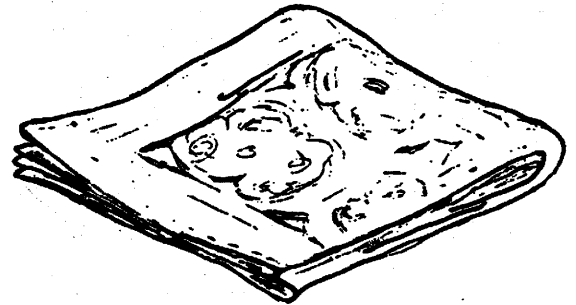
A "kitchen tree" is a dead tree or branch planted near the kitchen to hang stuff on.

Cut out the bottom of a well-rinsed bleach bottle for a mixing bowl. Use different sizes and nest 'em.



Twixer Biscuits

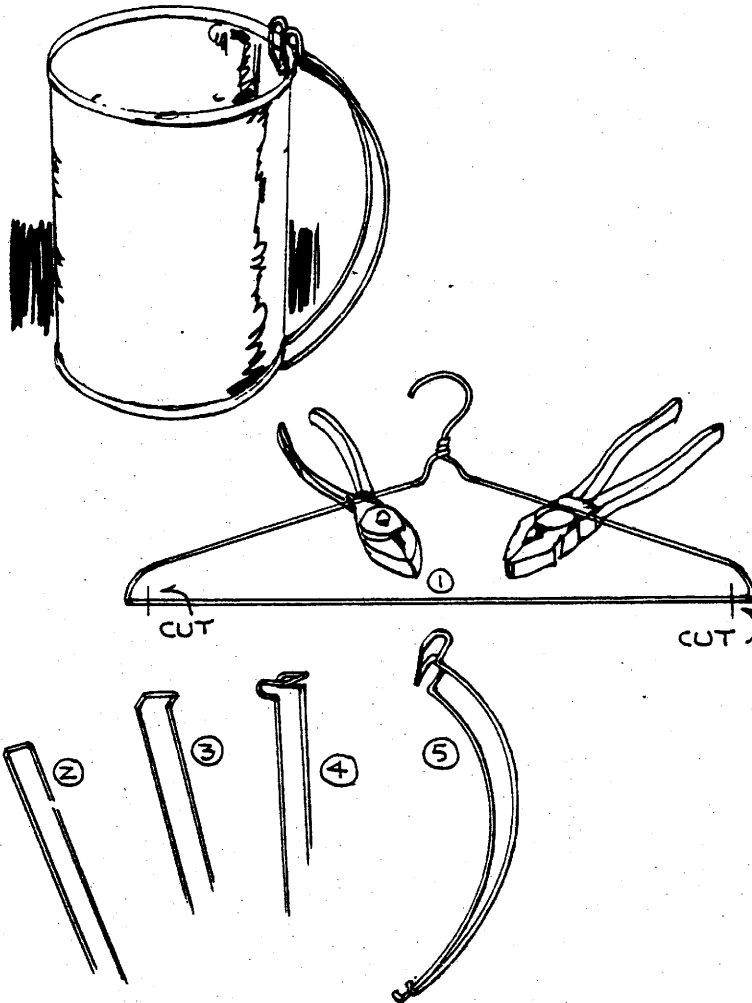
Roll down the plastic bag of biscuit mix, make a little hole in the mix, and add 1/2 teaspoon of water. Stir with the twixer to "twix up" a biscuit. Bake it on the twixer or transfer to foil.



A pair of pliers and a bandanna handkerchief are the chuck wagon cook's favorite tools. Use a blue bandanna for the nose and a red one around the fire!

CAMPING

Camp Gadgets



Camp Cup

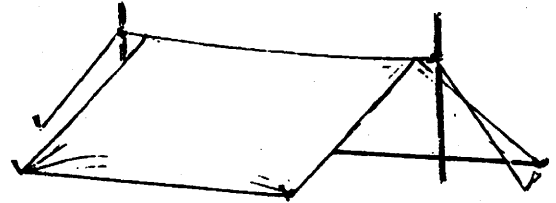
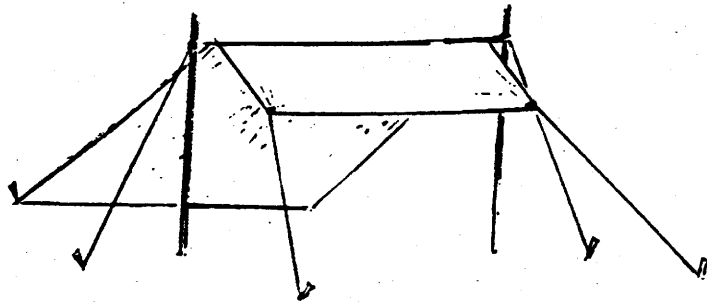
Are you impatiently awaiting the day you leave for the national jamboree or your council's summer camp? Why not make a souvenir drinking cup to take with you? When you return home, you'll have a trophy to remind you of a memorable summer.

A clean tin can $3\frac{1}{8}$ -inch in diameter and $3\frac{1}{8}$ -inch high and a lightweight wire clothes hanger are all the materials you need. Use the wire to make a removable handle that clips on the top rim and snaps on the bottom.

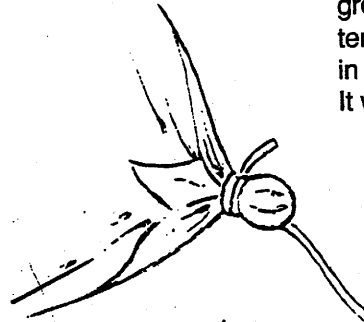
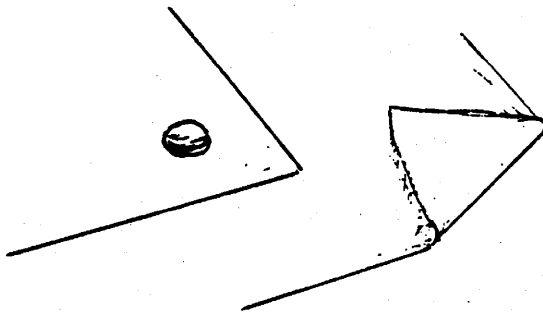
To make the handle, follow these directions:

1. With pliers, cut off the straight length of wire at the bottom of the hanger.
2. Centering the wire in the jaws of the pliers, bend down each side at a right angle.
3. Now, grasping the center portion with pliers, about $\frac{1}{8}$ -inch from the first bend, bend down each leg separately, again at a right angle.
4. Using the combination pliers, continue bending each side until a U is formed to hook over the top rim of the can.
5. Now, holding the wire just below the U bend, and starting with another right-angle bend, carefully shape the wire into a smooth curve to form the handle. Test it on the can to determine where the bottom bend should be and make a sharp bend upward at that point. Do each leg separately, being careful to bend both legs to match.

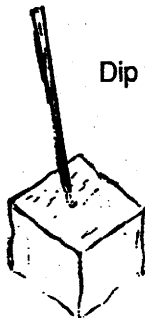
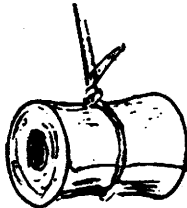
You can leave the natural finish of bright tin or lacquer the can outside, using spray paint. Clean the metal before painting by immersing the can in a solution of vinegar and water, then rinse in clean water. Allow to dry before painting.



Builder's plastic can be used for ground cloths and to improvise tents and flies. Tie a small stone in the corner with the tent rope. It won't easily rip out.



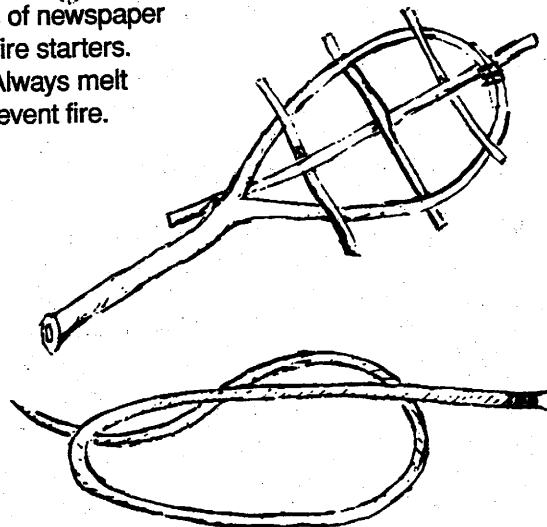
Film cans make good personal salt and pepper shakers. Close the top with tape—stick it on the side when in use.



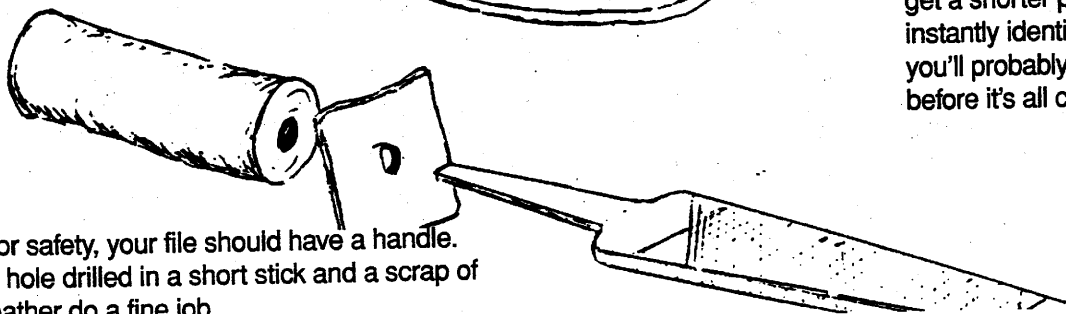
Dip with toothpick

Cubes of Celotex or short rolls of newspaper dipped in paraffin make good fire starters. Nick 'em to light. **WARNING:** Always melt paraffin in a pan of water to prevent fire.

A "tennis racket" broiler is a great way to broil a small steak or fish.



Rope is expensive, so here's how to conserve it. Cut rope into 15-foot, 20-foot, and 25-foot lengths. Whip the ends. Paint the whippings on the 15-foot lengths with red paint. Three letters in red—each letter stands for 5 feet. Paint the 20-foot lengths with blue (four letters \times 5 feet is 20 feet), and the 25-foot lengths with green paint. Set the standard that rope is *never* cut—tuck in what you don't need or get a shorter piece. Scouts can instantly identify the lengths and you'll probably wear the rope out before it's all cut up!



For safety, your file should have a handle. A hole drilled in a short stick and a scrap of leather do a fine job.

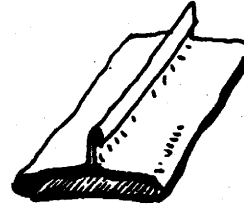
COOKING WITH FOIL



Place food in center of foil.



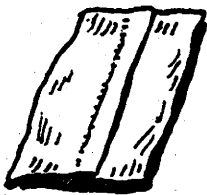
Bring sides up loosely.



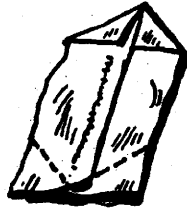
Fold top ½ inch down, crease.



Fold top down again. Don't crease.



Fold top down flat. Press ends together.



Fold corners over along dotted lines.



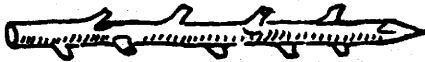
Fold pointed ends over ½ inch.



Fold ends over again.



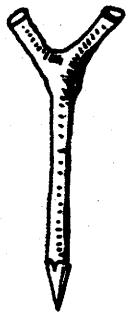
Place on coals.



Meat Loaf Stick: The barbs or branches keep the meat loaf from turning. Make ½ inch in diameter, 12 inches long.



Shishka-Stick: About ½ inch × 12 inches. Punch through the meat for kabob. Flatten one side so meat won't slip.

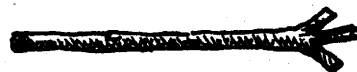


Egg Stick: About ¼ inch × 12 inches. Whittle so it has three sides. Place across forked or temp-stick.

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



Forked Stick: Use in pairs to hold shishka-stick, egg stick, or meat loaf stick.



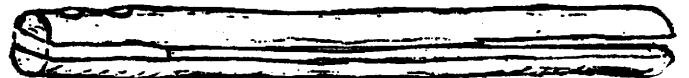
Twixer: Use for stirring dough to "twix up" biscuits.



Spear Stick: About ¼ inch × 12 inches. Use to spear meat from fire.



Twist Stick: About 2½ inches × 12 inches. Wrap biscuit dough around in a spiral. Notches keep the twist in place.



Sticks can be whittled into tongs to fish plates out of hot rinse water.