



FALL is a great time to spend around the campfire. Learn how to build a fire, cook some amazing things and enjoy some great family fun.

SO GRAB A CHAIR AND GET OUT THERE!

HOW TO BUILD A FIRE

Materials

- Matches/lighter
- Small, medium and large pieces of dry wood
- Newspaper, cardboard, pine cones, pine needles...

Process

1. Loosely pile the cardboard, newspaper or pine needles in the center of the fire pit.
2. Light materials with a match or lighter.
3. Add small sticks as the fire grows.
4. Blow lightly or fan the base of the fire.
5. Add larger firewood to keep the fire going.

Keep the fire small and under control and watch your weather as wind can cause sparks to fly and create unwanted fires. *Make sure you have a source of water nearby at all times.*



CAMPFIRE FUN

SUN, SOIL, WATER AND AIR

Words and Music by Dave Daly

CHORUS

There ain't no one to feed me
That's because I'm a tree
Just give me some sun, soil, water and air
And I'll be alright

There ain't no one to feed me
That's because I'm a tree
Just give me some sun, soil, water and air
And I'll be ok

I got my roots digging down
Deep into the ground
Drinking up the rainwater
That's falling all around

I got my leaves hanging high
Way up in the sky
Soaking up that sunshine
Helping me stay alive

CHORUS

Good soil keeps me healthy
Feeds me nutrients
And some compost for dessert
Sure wouldn't hurt

I've got my sun, soil and water
But that's not all I need
In order to survive
A tree has got to breathe

CHORUS

RECIPES

PIE IRONS PIZZA PIES

Materials and ingredients:

- Pie iron
- Metal spoon
- Metal butter knife
- 1 Stick butter
- 1 Loaf bread
- Pepperoni, small pieces
- 15 oz Pizza sauce
- 8 oz Shredded mozzarella cheese

Instructions: Preheat your pie iron on medium-hot coals for 1-2 minutes. *Remove carefully! It will be extremely hot. Use caution around the hot iron, be sure to supervise children.* Open the pie iron, add ½ tsp. of butter using the butter knife. Be sure to butter both sides of the iron. Next, lay one slice of bread on the pie iron. Add sauce, spreading it to the edges. Top with mozzarella cheese, pepperoni and a second slice of bread. Carefully close pie iron and latch it shut. Using the butter knife cut off any bread sticking outside the pie iron. Place the iron directly on hot coals. Cook time depends on the temperature of the fire. Flip the pie iron to cook both sides, checking often. Repeat until golden brown. Carefully remove from fire, unlatch pie iron and slide pizza onto plate, let cool. ENJOY!

TACOS

Materials and ingredients:

- 1 lb Browned ground beef
- 1 Pack taco seasoning mix
- 12 – Five-inch tortillas
- 1 Stick butter
- Additional toppings: shredded lettuce, diced tomato, salsa, sour cream...

Instructions: Precook ground beef adding taco seasoning according to package directions. Preheat pie iron on coals for 1-2 minutes. Butter both sides of the pie iron. Place one tortilla on one side of the pie iron. Add ground beef, cheese and additional toppings then top with another tortilla and close the pie iron. Cook over medium-hot coals until tortilla is crispy and filling is heated. Carefully remove from fire.

ALUMINUM FOIL PACKETS BANANA BOATS

Materials and ingredients:

- Aluminum foil
- Long tongs
- Ripe bananas (1 per packet)
- Toppings: chocolate chips, coconut, peanut butter chips, marshmallows, butterscotch chips...

Instructions: Choose a banana and slit the peel lengthwise to create a pocket. Stuff your favorite toppings into the pocket. Wrap the banana completely with foil. Using long tongs place the packet into the fire. Cook 2-3 minutes or until all toppings are melted. Carefully remove using tongs and place on a plate. Let it cool for one minute. Be careful when opening as it may release steam. Enjoy your treat *but don't eat the peel.*

