



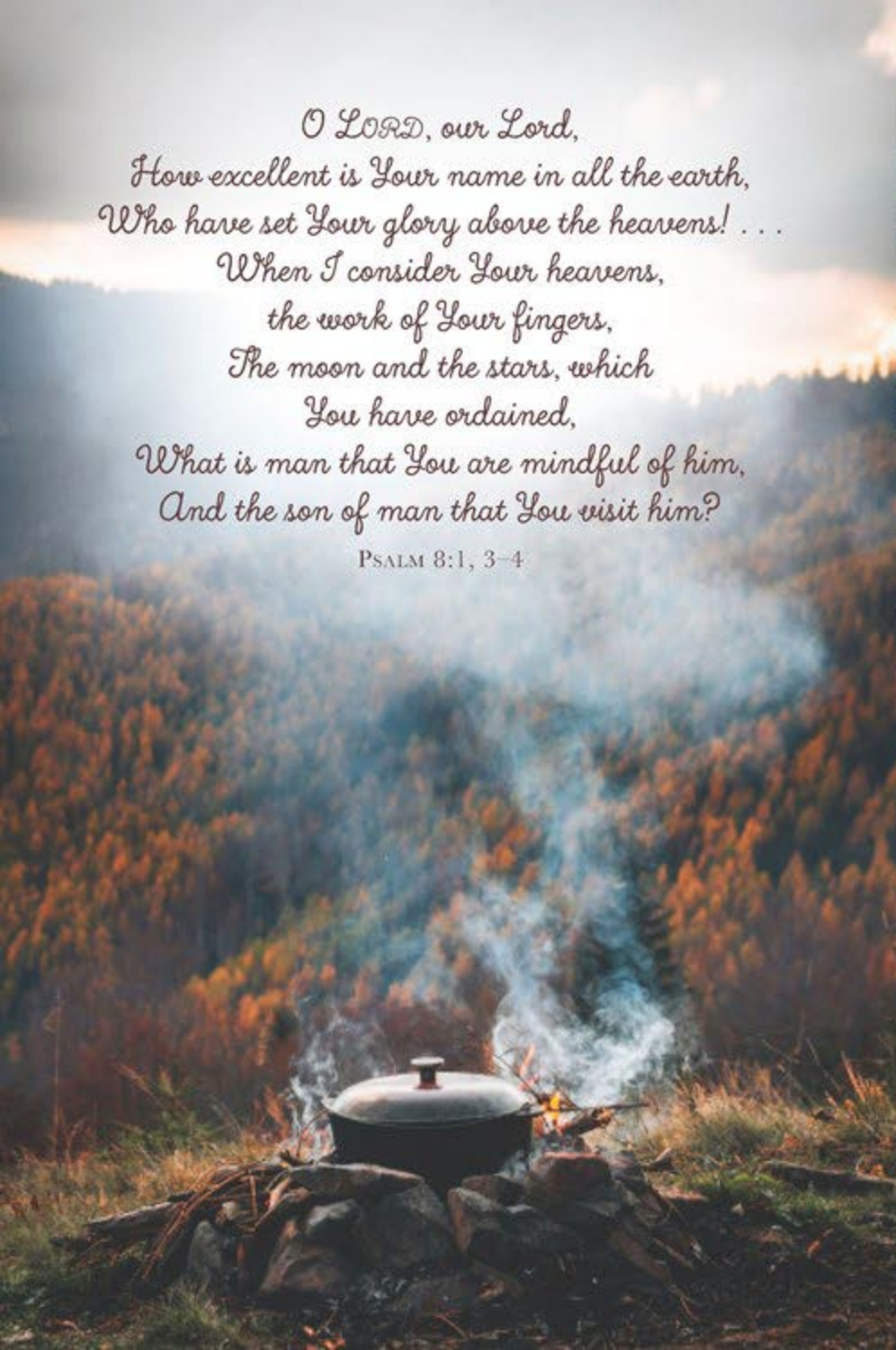
*He makes me to
lie down in green pastures;
He leads me beside the still
waters. He restores my soul.*

PSALM 23:2-3



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*O LORD, our Lord,
How excellent is Your name in all the earth,
Who have set Your glory above the heavens! . . .
When I consider Your heavens,
the work of Your fingers,
The moon and the stars, which
You have ordained,
What is man that You are mindful of him,
And the son of man that You visit him?*

PSALM 8:1, 3-4



OCTOBER CAMPFIRE

When the leaves turn fiery orange and red and the nights grow cool, we know it's time for our yearly October campfire.

The tradition began some years back with a simple bonfire in a homemade concrete-block firepit as a late Saturday evening supper with an abundance of home-grown burgers, hot dogs, and grillers.

The cheery flames of our fire beckoned first my sister, along with her husband and their three small daughters. Next came my cousins who live almost next door. And finally came my mother who does live next door. They invited themselves to our fire, and our simple meal grew with each new arrival bringing hot chocolate, ingredients for s'mores, chocolate candies, hot meadow tea, and popcorn.

The night air grew cool. We dressed in sweaters and caps and wrapped ourselves in blankets while sipping hot drinks.

The children, tired out from their boisterous hide-and-seek game, gravitated to the bonfire. They cuddled into blankets taken from beds, couches, and carriages and found laps or chairs to sit on. One by one the littlest ones dropped off to sleep.

Finally, the fire low and midnight approaching, we gathered blankets, chairs, dishes, and children. As we parted ways, we knew with certainty a new tradition had been born.

RACHEL STOLTZFUS, Paradise, PA



Cooking on a stick is pretty basic, and it is a fun way to involve older children in cooking their food. Simply cut a straight, sturdy tree branch about three feet long. Use a sharp knife to remove the bark on one end and whittle it to a point. Now you have a tool on which to hold your hot dog or marshmallow over a fire. Alternately, purchased stainless steel roasting forks may be used.

When cooking on a stick, you'll want to build a teepee-style fire. In your cleared area, place a pile of tinder (wood shavings, dry leaves, crumpled newspaper, etc.) in the center. Lean small sticks of dry kindling in a circle that meets at the top around the tinder. Light the fire, and when it gets going, add larger sticks then logs to the teepee. This type of fire burns hot and quick, but wait until some coals develop before cooking over it. Holding your food in the flames will char the exterior before the interior is cooked through.

BUCKET FIRE

If you don't have a firepit, try building a small fire in a galvanized or steel pail on an 8- to 10-inch-thick level chunk of wood. We love to sit in the backyard, roasting hot dogs and eating snacks.

ANNA A. SLABAUGH, Apple Creek, OH

RECIPES for COOKING on a STICK

Wonderful Wieners	
Bacon-Cheese Dogs	
Big Dogs	
Pigs in a Blanket	
Piggies in a Blanket	
Bologna Rolls	
Meat on a Stick	
Bacon on a Stick	
Toasted Cheese	
Roasted Smokie Jalapeño Poppers	
Fire-Roasted Pickle Wraps	
Biscuit on a Stick	
Fruit on a Stick	
Baked Apple on a Stick	
Curly Twists	
Woofers	
Traditional S'mores	
Peanut Butter S'mores	
Strawberry-Cream Cheese S'mores	
Campfire S'mores	
Ritz S'mores	
S'mores Variations	
Stuffed Marshmallows	
Straw Hats	

WONDERFUL WIENERS

Wieners (hot dogs)
Bacon

Skewer wiener on stick. Wrap bacon strip around wiener. Use toothpicks to secure bacon. Roast over fire until bacon is browned. Eat plain or on bun.

LIZZIE ANN SWARTZENTRUBER, Newcomerstown, OH
MRS. CHESTER (ROSE) MILLER, Centerville, PA

BACON-CHEESE DOGS

String cheese
Hot dogs

Bacon slices

Carefully slice string cheese lengthwise into four pieces. Cut slit into each hot dog lengthwise. Insert cheese slice into slit of each hot dog. Wrap each hot dog with bacon slice. Secure bacon with toothpicks. Place horizontally on roasting stick. Hold over fire until bacon is cooked through, rotating stick occasionally. Watch for popping bacon grease. Remove from stick and serve with or without bun.

RHODA BYLER, Brookville, PA



BIG DOGS

Nothing says campfire food like hot dogs! When you can make a dog and bun in one, it's big dog heaven!

Hot dogs
Refrigerated breadstick dough

Wrap strips of breadstick dough around hot dogs mummy style. Skewer onto sticks and roast slowly over hot coals until nicely browned. Keep rotating for even cooking. Eat hot dogs plain or dip them in ketchup and mustard.

TENA BYLER, Wilcox, PA

PIGS IN A BLANKET

Hot dogs
Crescent roll dough

Thread hot dog onto stick and wrap wedge of crescent dough around hot dog, pressing edges closed. Use toothpicks to secure if needed. Hold over fire until dough is golden brown.

MRS. GIDEON L. MILLER, Loudonville, OH

PIGGIES IN A BLANKET

Crescent roll dough
Little smokies

Cheese curds

Spread triangle of crescent dough on plate. Place sausage and cheese curd in center of dough. Roll and seal tightly so cheese doesn't escape. Skewer onto roasting stick and brown slowly over hot coals, turning so dough cooks completely. You'll be a pro in no time. Delicious!

FANNIE STOLIZFUS, Christiana, PA

We use sliced cheese.

KAREN MAST, LaGrange, IN

I do this using my own pizza dough.

MRS. CHESTER (ROSE) MILLER, Centerville, PA

BOLOGNA ROLLS

Bologna slices
Cheese slices

Roll cheese slice inside bologna slice. Skewer onto stick. Roast over campfire coals. The bologna will get a little crunchy outside while the cheese melts inside.

BECKY FISHER, Lancaster, PA

MEAT ON A STICK

You can cook more than just a hot dog on a stick. Try sausage links, smoked sausage chunks, and chicken tenders. You can also make a kebab by alternating chunks of meat between onion, zucchini, cherry tomatoes, mushrooms, peppers, pineapple chunks, and the like.

BACON ON A STICK

Thread strip of bacon onto stick, poking through bacon lengthwise every inch or so. Hold over hot coals until done to desired crispness.

TOASTED CHEESE

Cut your favorite cheese(s) into 1-inch chunks. Put on hot dog stick and roast over open fire until cheese starts to melt. If desired, sprinkle with salt. Eat with waffle pretzels and/or crackers.

BETTY SUE MILLER, Millersburg, OH

Cut string cheese into thirds and put on roasting sticks. Roast until slightly melted.

JOLENE BONTRAGER, Goshen, IN

ROASTED SMOKIE JALAPEÑO POPPERS

6 Jalapeño peppers
4 ounces cream
cheese, softened

12 little smokies
12 slices bacon

Place toothpicks in bowl to soak. Set aside. Cut stems off peppers and remove all seeds. If you leave any seeds inside, they will be very hot and spicy. Put 1 to 2 tablespoons of cream cheese inside each pepper along with a little smokie. Press in firmly. Wrap bacon slice around pepper and stick water-soaked toothpick through bacon into pepper to hold in place. Put pepper on roasting fork or stick, and roast over hot coals until bacon is crisp and pepper is tender. Poppers can also be cooked on a grill.

SARA MAST, Elkhart Lake, WI
LORETTA NEWSWANGER, Orrstown, PA



FIRE-ROASTED PICKLE WRAPS

Bacon strips
Pickle, whole
Cream cheese, softened

Push one end of bacon strip onto sharp stick. Thread pickle onto stick. Wrap bacon around pickle and secure end on top of stick. Poke toothpicks into bacon to secure to pickle if needed. Roast slowly over fire until bacon is done and pickle blisters. Dip into cream cheese before eating.

DORETTA MAST, LaGrange, IN

BISCUIT ON A STICK

Open can of refrigerated biscuit dough. Flatten each biscuit by hand and wrap around cooking stick. Hold over hot coals to bake.



FRUIT ON A STICK

Firm fruits like large chunks of pineapple or whole apples or peaches can be cooked on a stick. Prepare a dip for eating them with.

BAKED APPLE ON A STICK

Push sharp stick about halfway through bottom of apple. Hold apple above hot coals, rotating stick occasionally until apple cracks on all sides. Carefully remove skin from apple with sharp knife. Adult should help children do this. Now comes the fun part! With apple still on stick, roll it in cinnamon-sugar mixture until evenly coated.

FANNIE STOLIZFUS, Christiana, PA

CURLY TWISTS

1 stick butter, softened
2 to 3 cans refrigerated
biscuits

Cinnamon-sugar mixture

With buttered hands, roll biscuit dough into long rope. Wrap rope of dough around stick or dowel rod in coil fashion. Bake over open fire coals until nicely browned and baked through. Pull off stick carefully and roll in cinnamon-sugar mixture.

CAROLYN LAMBRIGHT, LaGrange, IN

WOOFERS

2 cans crescent roll dough **Fruit pie filling**
Cream cheese filling

Preheat end of bamboo stick. Wrap one triangular section of crescent dough around end of stick, making sure bottom and sides of dough are tightly sealed and create a cone about 6 inches long. Bake over campfire, turning constantly until nicely browned and baked through. Remove dough from stick, fill with cream cheese filling, and top with fruit pie filling.

CREAM CHEESE FILLING:

16 ounces cream cheese **Stevia to taste (optional)**
½ cup maple syrup or **1 teaspoon vanilla**
powdered sugar

Beat together cream cheese, maple syrup, stevia, and vanilla until smooth. Transfer to cake-decorating bag or plastic bag with small hole cut in bottom corner to make filling cones easier.

Note: These can also be made in a pie iron. Grease pie iron. Put piece of crescent dough on each side of pie iron and fill with cream cheese filling and pie filling. Close pie iron and bake over campfire coals until dough is done. The filling for these will be heated through, unlike in the cones.

KATHRYN K. KAUFFMAN, Myerstown, PA

TRADITIONAL S'MORES

Large marshmallows
Graham crackers

Hershey's chocolate
bars, divided

Toast 2 marshmallows over fire until brown and puffy. Break graham cracker in half. Place piece of chocolate on one half. Top with toasted marshmallows and other half of graham cracker. Press lightly together.

EMMA BYLER, New Wilmington, PA



PEANUT BUTTER S'MORES

Large marshmallows
Graham crackers

Hershey's chocolate
bars, divided
Peanut butter

Toast 2 marshmallows over fire until brown and puffy. Break graham cracker in half. Place piece of chocolate on one half. Top with toasted marshmallows. On other half of graham cracker, spread peanut butter. Place on top of marshmallows. Press lightly together.

EMMA BYLER, New Wilmington, PA
KATHLEEN J. GINGERICH, Howard, OH
EMELINE GIROD, Salem, IN

STRAWBERRY-CREAM CHEESE S'MORES

Large marshmallows
Graham crackers
Hershey's chocolate
bars, divided

Cream cheese, softened
Fresh strawberries, sliced

Toast 1 to 2 marshmallows over fire until brown. Break graham cracker in half. Place piece of chocolate on one half. Top with toasted marshmallow(s). On other half of graham cracker, spread cream cheese and top with slices of strawberries. Sandwich two sides together, pressing lightly.

EMMA BYLER, New Wilmington, PA

CAMPFIRE S'MORES

Large marshmallows
Graham crackers

Chocolate bars, divided,
or peanut butter cups
Fresh strawberries, sliced

Toast marshmallow on stick over fire until brown and puffy. Sandwich marshmallow between graham crackers with strawberry slices and piece of chocolate or peanut butter cup.

MIRIAM COBLENTZ, Greenfield, OH

RITZ S'MORES

Large marshmallows
Ritz crackers

Peanut butter cups

Toast marshmallow on stick over campfire until brown and puffy. Sandwich marshmallow between 2 Ritz crackers with a peanut butter cup.

MRS. SHERYL BYLER, Vestaburg, MI
We make Ritz s'mores using traditional Hershey's candy bars.
ANNA BYLER, Spartanburg, PA
ESTHER D. SCHWARTZ, Harrisville, PA

S'MORES VARIATIONS

- For the peanut butter lover, spread peanut butter on graham cracker or use peanut butter cup.
- Use fudge striped cookies to replace graham crackers and chocolate.
- Use Ritz crackers and mint patties in place of graham crackers and chocolate.
- Try other candy bars in place of chocolate (Hershey's cookies and cream, Mr. Good Bar, Rolo caramel chocolates, etc.)

ELEEN MILLER, Dowling, MI

- Use Ritz crackers in place of graham crackers.

FANNIE K. SWAREY, Charlotte Courthouse, VA

- Use thin slices of apple in place of graham crackers.

BECKY FISHER, Lancaster, PA

- Add slices of strawberries and/or bananas to traditional s'mores.
- Giant marshmallows are fun to toast for s'mores.

FANNIE S. BYLER, New Wilmington, PA

- In a pinch, use chocolate chips in place of candy bar.

ELIZABETH YODER, Kenton, OH