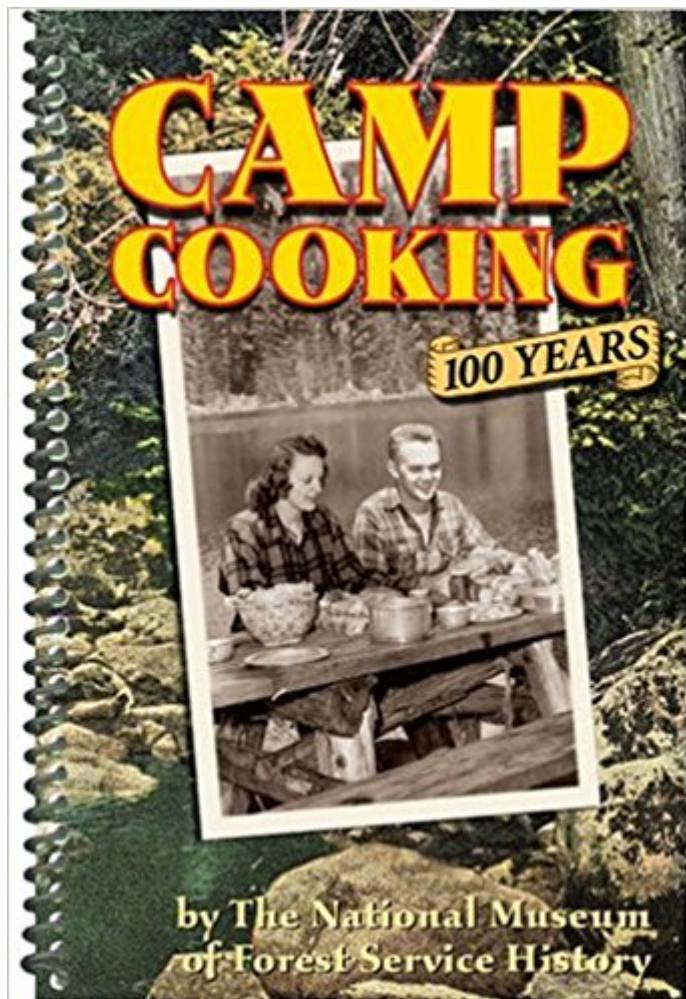


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# Camp Cooking: 100 Years



## **Synopsis**

The National Museum of Forest Service History presents a charming cookbook that celebrates decades of camp cooking by countless Forest Service agents in the field. Featuring legendary recipes for Dutch oven meals, open-fire dishes, and other tasty outdoor specialties used daily in the early days of the Forest Service, Camp Cooking has dozens of recipes, photos, and anecdotes that tell the whole history of these brave and hardy individuals. Dedicated ranger's wives prepared meals with limited resources as they accompanied their husbands in the field, often supplementing cooking with k-rations cooked over an open fire. In rustic and remote locations, delicious, time-tested creations were prepared and served, including Dutch Oven Beer Bread, Parmesan Mashed Potatoes, Pioneer Night Stew, and Creamy Pumpkin Pie. To pay tribute to decades of dedication of Forest Service employees, the Intermountain Region and the National Museum of Forest Service History (<http://www.nmfs-history.net>) are proud to present this collectible cookbook. For more information, visit <http://www.fs.fed.us/newcentury/cookbook.htm>.

## **Book Information**

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## **Customer Reviews**

Acknowledgments Foreword Dutch Oven Basics Breakfast Breads Vegetables Side Dishes Main Dishes Desserts Index

"More than just a cookbook, this publication features incredible photos, anecdotes, and recipes highlighting a century of Forest Service heritage." --Gray Reynolds, President, National Museum of Forest Service History "Some of my most memorable experiences with the Forest Service are of

sitting around the campfire, cooking a meal at the end of a long day, and sharing stories with coworkers and friends. This cookbook captures the warm memories shared by many who have had the privilege of working for the Forest Service." --Jack Troyer, Intermountain Regional Forester "The finest food comes from the Forest Service Family and all these recipes look wonderful. I can't wait to try them, but I suspect my favorite will still be my mom's." --Dale Bosworth, Chief, U.S. Forest Service (referring to his mother's recipe for War Cake on page 172) "Sharing a few of my recipes for this book has given me a chance to say thank you! This wonderful publication will allow readers to step back in time as they cook up some of the recipes and savor the photos and stories taken from diaries of past Forest Service employees." --Dian Thomas, Author of Recipes for Roughing It Easy

Cooking in a dutch oven over an open fire is a little different than using a skillet on a cook stovetop and there's lots of cookbooks explaining such filled with recipes.What makes this one so enjoyable is that it's half recipes proven over and over in real trail camps of the early National Forest Service, and the other half is wonderful stories about the folks who used them. I found myself glancing at the recipes in a hurry to get to the next story of couples living alone in tall timber and vast open ranges 100 years ago. Those folks were like settlers, filled with starch, self reliant, and cut from strong cloth.

This is a compilation of recipes as well as a historical book. The pictures in it are incredible and illustrate the "old" days of the Forest Service.I made the Bean Hole Beans several years ago and they were outstanding. Used a #10 Lodge Dutch Oven and was surprised to see how quickly they cooked. One really has to keep an eye on the water in the pot! After one hour, I had to add water and then once again after 30 minutes.... It didn't take 6 hours to cook my beans.The other one I made was the pork roast (but omitted the black-eyed peas). I browned the roast in olive oil and added one can of chicken broth to the pot. Also, added some stuffing mix at the end.Highly recommended as the recipes are good and the historical portion is excellent.

This book has a lot of recipes all using your cast iron cookware over an open fire. But cast iron is not the only method, lots of aluminum foil pouch meals. Cast iron is my own personal favorite way of outdoor grilling. The book opens with a nice intro on the Forestry Service, and goes into detail on cooking with cast iron for folks not familiar with the how-to. Well worth a review.There are recipes for breakfast, lunch, dinner, and everything in between and on either side.I really liked the photos and the historical anecdotes included through the book.These recipes are just as relevant today and

certainly give a lot of ideas. A fun read, it reminds me a lot of camping with my parents in my younger days.

Absolutely love this book. Many recipes are old and don't use "Velvetta" or Chef Boyardee" or other prepared foods. The stories alone are worth the book. One of my favorite books. Bought one for a present too. The recipient is an old timer and a former hunter\trapper and he loved reading the mini-stories sprinkled throughout the recipes.

What a beautiful book. Not only are the hearty recipes wonderful but the pictures of rangers, campers, and other workers and visitors to national forests are inspiring. When people speak of simpler times I think many have these pictures in mind. Pictures seem to date from 1900s through 1960s (with some more recent pictures) I think. I don't know why but the picture titled "Tourists camping at Grayback Public Campground on the Siskiyou National Forest, Oregon" is striking. It's easy to replace the old vehicle with a Jeep and the canvas tent with a modern dome. But the people transcend time.

Interestingly a good number of the recipes are based upon pre-mixes. I was expecting more fresh ingredients. However I intend to convert to fresh products/produce. Otherwise the condition of the book is excellent and is a great source of information.

Love it! Walks you through step by step how to prepare. Great for beginners!

This cookbook is full of fantastic recipes and some really great information to help you when you go camping. Thank you and enjoy your day.

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