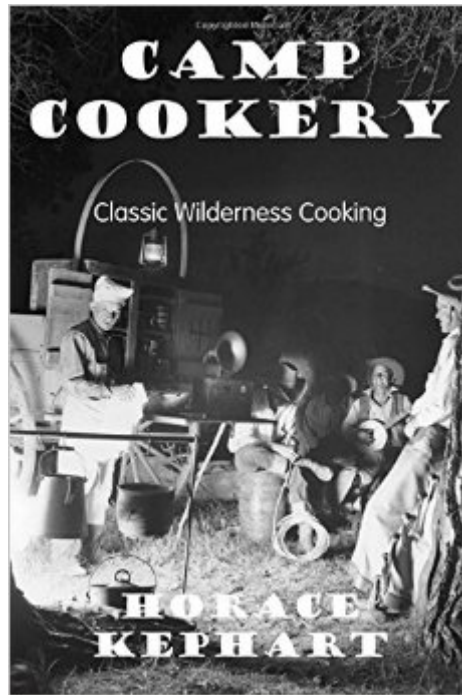


The book was found

Camp Cookery



Synopsis

"The less a man carries in his pack, the more he must carry in his head." ~ Horace Kephart. Don't think of going camping without this book by legendary survivalist Horace Kephart. Originally published in 1910, this book gives all the near lost secrets of successful camping from building fires, proper kit contents and proven recipes.

Book Information

Paperback: 176 pages

Publisher: Cornerstone Book Publishers (March 16, 2013)

Language: English

ISBN-10: 1613420862

ISBN-13: 978-1613420867

Product Dimensions: 6 x 0.4 x 9 inches

Shipping Weight: 11.4 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars [See all reviews](#) (24 customer reviews)

Best Sellers Rank: #712,194 in Books (See Top 100 in Books) #100 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Camping & RVs](#)

Customer Reviews

There are plenty of sources that tell you how to make a fire. There are plenty of books on camping, Boy Scout Handbooks and websites all describe firebuilding, or woodcraft, in one way or another. But I still had a time of getting a good campfire going. If the wood was dry then it would start right up, but often turn to smoldering logs quickly. Or we would have nothing available but wet wood. And then there's the "fire ring", which just as often as not is an overturned truck wheel rim. Half of the time I just struggled to get the fire going and the other half keeping it going. Sure I knew that a fire needs fuel, it needs air and it needs heat, but I still almost always came up short. My able bodied camping assistant had to stand by and watch me curse and throw chunks of wood as I fought to prove that I was a real camper! She decided to take matters into her own hands and got me a book. GASP, did I really need a book on camp fires?? Well, this book isn't about camp fires, it's called Camp Cookery, by Horace Kephart and it was originally published in 1910. Keep in mind that this was when people went camping to go way back into the wilderness to shoot or catch something to eat. It covers camp cooking tools, such as the reflector oven and folding broiler. Mr. Kephart advocates a lot of lard and has a chapter on cooking fresh killed game, like bear and squirrel. But the chapter on building fires is invaluable. I followed Mr. Kephart's advice on building a quick

cookfire. I gathered twigs like he suggested, built them like it is described in the book. I lit it off and within a couple of minutes had a roaring fire with no further tinkering. The same thing happened every time I built a fire. I was sold.

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