

The graphic features a light green background. At the top left, there is a stylized sun with yellow rays and a white cloud. At the bottom left, there are green pine trees and a red tent with a yellow and blue interior. The title 'Camp Cooking' is written vertically in a large, dark blue, rounded font. To its right, the word 'CHECKLIST' is written vertically in a smaller, dark blue, all-caps, sans-serif font.

# Camp Cooking

## CHECKLIST

- Prepare a Menu: It is better to opt for simple dishes.
- Make a Checklist: Include ingredients, cookware, and utensils.
- Prepare ingredients at home: Measure them and put them in resealable plastic bags with labels.
- Rub the bottoms of pots and pans with dishwashing soap before cooking for easy cleanup.
- Don't forget to bring a fire grate if you plan to grill.
- Bring extra matches and keep them dry by putting them in waterproof containers.
- Never leave food outside your tent to prevent attracting bears or other animals.
- Cover pots and pans during cooking so meals will get done faster and save fuel.
- Apply a little cooking oil on your camp grill so that food will not stick.
- Bring heavy-duty aluminum foil and resealable plastic bags. They have a wide variety of uses.