

# Girl Scouts of Chesapeake Bay

## CAMPFIRE TRY-IT

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### 1. FIRE STARTERS

Try making one or all three of these fire starters. You will need an adult for the hot wax. Wax should be melted in a double boiler.

- A) Fire Kisses - using wax paper squares, take a potato peeler and peel small shavings on to the square, twist the ends
- B) Lint Cartons - Place dryer lint in the empty cups of an egg carton. Pour melted wax over egg carton. Let solidify. Break off one at time for use
- C) Newspaper Rolls- Roll a section of the newspaper into a long tight cylinder. Tie string every 3-4 inches. Cut into 3-4 inch "logs". Dip in wax and cool.

### 2. BANDANA GAMES & USES

List as many uses with your troop as you can think of for a GS bandana. For Example, you can play flag tag, carry special items or a snack on a stick in your bandana, wrap a wound, wipe your hands or **ALWAYS USE TO KEEP YOUR HAIR COVERED & BACK FROM A FIRE.**

### 3. FIRE CIRCLE RULES

Discuss the proper area to set a fire in. Know the rules for the area you are visiting! How many girls should be in the fire circle at a time, use a GS fire watering can (a can with hole punched in the bottom and a handle attached for "watering" the fire), always have a bucket of water handy (sprinkle, don't pour), never leave a fire unattended, keep yourself covered & hair covered & away from fire. Make a list of fire circle rules for your Troop.

### 4. CAMP FIRE SONGS

Learn at least one GS song for singing around the camp fire.

### 5. BUILD A CAMPFIRE

Practice at your meeting or a safe place 1st. You can use candy (pretzels, licorice sticks, etc for each part...fire starters, twigs, kindling, logs) or practice without actually starting a fire. Now, find a safe place and make your campfire.

### 6. MAKE SMORES

A long tradition & fun to do. Roast marshmallow, place on graham cracker with chocolate square.

### 7. MAKE FOIL DINNER PACKETS

After learning and completing #3 and #5. Using foil squares put butter on it. Then add pre-cooked ham or chicken chopped into pieces, canned potatoes, carrots, green beans & corn or your favorite canned vegetables. Wrap tightly by bring sides together, folding neatly. Fold again for tight seal to heat food. Put around fire. Use grill tongs to remove (with hot coals... around 5 minutes). It will be HOT. Placing in a box oven is a second option. Box ovens are created by covering a sturdy cardboard box (inside and out) with foil. You must have one side that open like an oven. Using hangers or clean empty cans other similar item create a shelf in the box. Ask an adult to light a pile of charcoal briquettes outside of the box. When the coals turn grey, ask an adult to place a few (8-10) inside the box. Average 2 1/2 coals per 50 degrees of desired cooking temperature. Place your foil pack on the shelf and close the "door" Cook for about 30 minutes. Now you have a box oven!

Campfire Try-its are available through the Bay Shop for 95 cents each.