

Local & Entertainment

Easy camping meals



Homemade Goodness
By Eileen Driver

One of my favorite summer pastimes is camping—the real camping with a tent, cooking over an open fire, roasting weenies and making s’mores.

Ever since I was a little kid I looked forward to going out to live in nature every summer. As I got older with kids of my own I still loved to go camping but did not look forward to all the work involved.

Let’s face it, I hate washing dishes at home and it’s even worse outside far from my kitchen sink. I want to be able to relax and have fun along with everyone else not spend all my time cleaning up after every meal. I don’t want to spend half of the first day and most of the last loading and unloading camping gear.

So I searched high and low for recipes and ways to make camping meals enjoyable but with a lot less work and with minimal expense, gear wise. With these recipes all you need to pack is a grate to put over the campfire (one from an old BBQ will work great), some long handled tongs, paper plates and forks all around. You will want some small tin pie plates and heavy duty aluminum foil to get started, oh and a black marker to label your creations.

Camping Breakfast Packets

Lay out one square of heavy duty foil or double layer regular foil per person.

Spray lightly with non-stick cooking spray

On bottom of packet put meat, 23 sausage links, 24

slices bacon, or 1 slice ham (this way it gets the most direct heat to cook through).

Next add a handful of hash browns either frozen or leftover diced potatoes

Add onion, green peppers or tomatoes (whatever you like)

Sprinkle on Salt, pepper, or any seasoning to your taste

Crack an egg or 2 over top and sprinkle with shredded cheese.

Close up foil packet and place on grate over fire for 1520 minutes until meat is cooked through.

Eat this right out of the packet and the only thing you have to wash is the fork you ate it with.

Yes I am one of those people that wash plastic utensil. I believe in waste not, want not!

For lunch we usually have sandwiches, the fillings I make up in advance but if it’s rainy or chilly out or you just feel like something warm for lunch make up a few of these to throw on the grate.

Campfire Quesadillas

12 tortillas per person

Shredded cheese, your choice of flavors

onion, mushrooms or veggies you like

leftover cooked chicken diced or any kind of cooked meat

Lay tortilla on foil, put layer of cheese down middle, top with veggies,meat and a second layer of cheese.

Fold over sides of tortilla, wrap in foil. Grill several minutes on each side til cheese is melted and quesadilla is warmed through.

Couldn’t be simpler than that. Absolutely no dishes to wash after serving these goodies. Of course by the time dinner rolls around you are tired from all the fun you have been having all day so you need something easy but yummy to fix for dinner, so this will

go great with those roasting weenies.

Campfire Mac ‘n Cheese

In individual pie tins per camper you need:

½ cup cooked elbow macaroni

¼ cup shredded cheddar cheese

1 tablespoon parmesan cheese

1 tablespoon milk

½ tablespoon butter

salt and pepper to taste

Combine all ingredients in tin. Wrap completely in heavy duty foil leaving bottom of tin flat for sitting on grate. Cook 710 minutes until cheese is melted.

Take off grate and let cool slightly.

Open packets carefully, stir and eat.

If you had s’mores last night and want something equally as good but a little different around the campfire, these are my personal favorite.

Banana Boats

1 medium banana per person

assorted flavored baking chips (chocolate, peanut butter, caramel, whatever flavors you like)

miniature marshmallows

Leave peel on banana. Cut banana lengthwise ½ inch deep leaving ½ inch at each end.

Open peel wider to make a pocket. Fill pocket with your choice of goodies. Wrap bananas with heavy duty foil to form a boat. Place on grate or around edges of camp fire for about 10 minutes until goodies are melted and banana is warmed.

I look forward to eating banana boats all year! Of course mine are filled with chocolate and peanut butter chips and are wonderful. And remember any of the above recipes can be made ahead and frozen.

Put in your cooler frozen and they will help keep your other food cold and slowly thaw to be ready to cook.

So I hope you will try these recipes to make your camping experience more fun and less work this year.

Bebe’s word search

Types of Music 1

Find and circle all of the different types of music that are hidden in the grid. The remaining 14 letters spell an additional type of music.

R J S A M T S I R H C L A R O H C
H A K L O P D N A B G I B H C A Y
T Z C T H N E W W A V E M I I B W
E Z O A V A N T G A R D E P T M A
R A R M E R E N G U E A N H S A L
A C C I L E D E H C Y S P O U S T
B A I I D A I A B N G P Y P O H Z
A P S B N D T R C A A L U O C E T
C E S S N O O I N I L I C N A A A
T L A I A A R G N I D N D N K V N
N L L L D R S T B M E R A N G Y G
E A C W O T G A C M U C O O I M O
I C A S A U K E A E I S T C K E C
B Y N R O C N L U X L H I L K T S
M L A A O U F G E L I E O C U A I
A P E R D S L M E C B F W O R L D

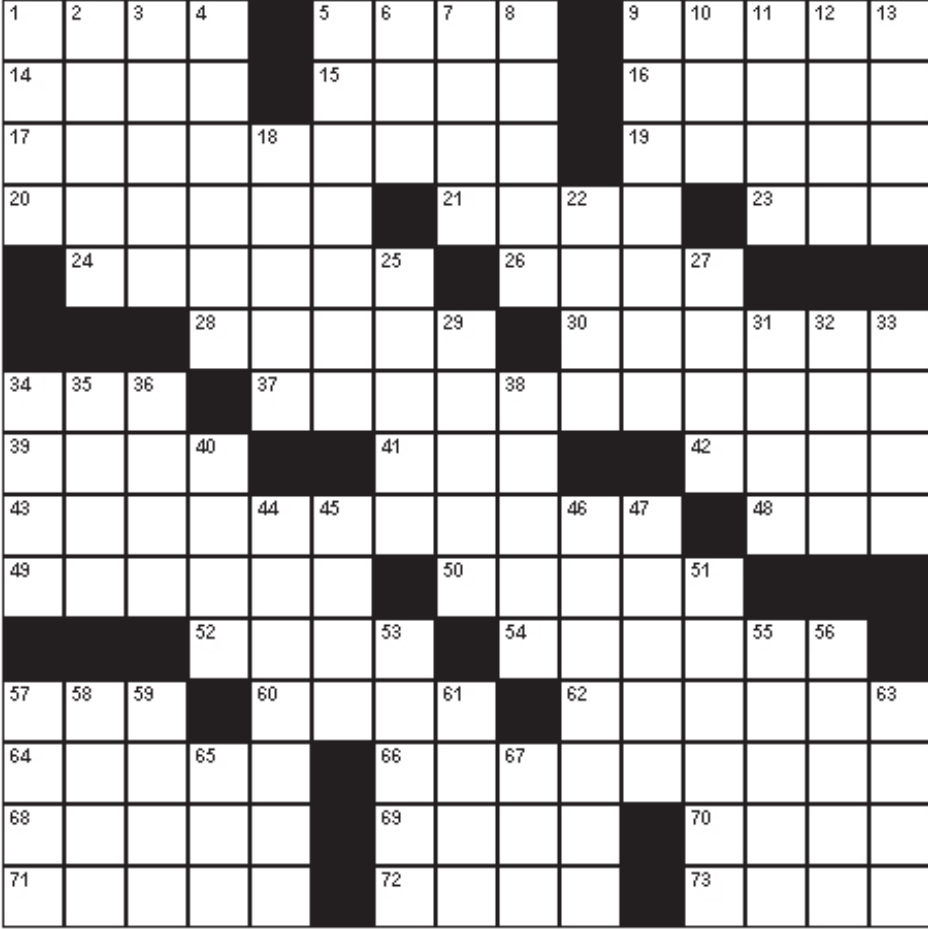
ACAPPELLA
ACID ROCK
ACOUSTIC
AMBIENT
AVANT-GARDE
BIG BAND
BLUEGRASS
BROADWAY
CABARET
CHORAL

CHRISTMAS
CLASSIC ROCK
DANCE
DISCO
ELECTRONICA
FLAMENCO
FOLK
GANGSTA RAP
GOTHIC
HEAVY METAL

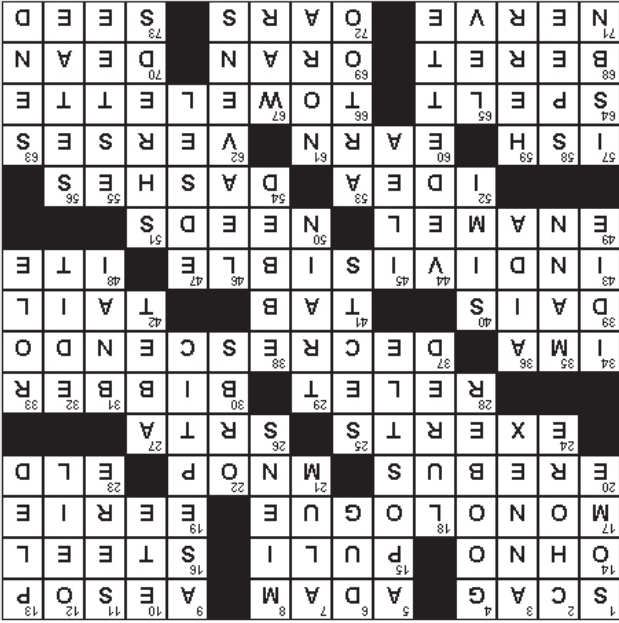
HIP HOP
INDIAN
INDIE
JAZZ
LATIN MUSIC
LOUNGE
MERENGUE
MEXICAN
NEW WAVE
POLKA

PSYCHEDELIC
PUNK
ROCKABILLY
SAMBA
SOUL
TANGO
WALTZ
WORLD

This week’s crossword puzzle



- Across
- 1- Heroin, slangily;
5- Economist Smith;
9- Author of fables;
14- This can't be!
15- Hungarian sheep-dog;
16- Pittsburgh product;
17- Soliloquy;
19- Uncanny;
20- Volcano in Antarctica;
21- Queue before Q;
23- Antiquity, in antiquity;
24- Puts forth;
26- Lady of Sp.;
28- Sublease;
30- Tippler;
34- The Monkees' "____ Believer";
37- Gradually decreasing in loudness;
39- Speaker's platform;
41- Decorative flap on a garment;
42- Shadow;
43- _____, with liberty and justice...;
48- Mineral suffix;
49- Tooth covering;
50- Requirements;
52- Thought;
54- Rushes;
57- Language suffix;
60- Merit;
62- Stanzas;
64- European wheat;
66- Moist wiper;
68- Henri's hat;
69- Algerian port;
70- Faculty head;
71- Audacity;
72- Long objects used to row a boat;
73- Propagative part of a plant;
- Down
- 1- ____ Like It Hot;
2- Task;
3- New wing;
4- Peanut;
5- Follower of Christ;
6- Used a shovel;
7- Homecoming guest;
8- Appearances;
9- Sterile;
10- Somme summer;
11- Shrivelled, without moisture;
12- Trompe l'____;
13- Answered a charge;
18- Enticed;
22- Eyes, poetically;
25- Religious offshoots;
27- Assist, often in a criminal act;
29- Habituate;
31- ____ B'rith;
32- Cut and paste;
33- Acting part;
34- Romeo's last words;
35- Jazz flutist Herbie;
36- Verdi opera;
38- Subsided;
40- California's ____ Valley;
44- Mounted sentry;
45- Intestinal sections;
46- Adds yeast;
47- Ford flop;
51- Destroys, as documents;
53- Threepio's pal;
55- Lauder of cosmetics;
56- Bristles;
57- Library ID;
58- Graf ____;
59- Munich mister;
61- Asta's mistress;
63- Transmit;
65- Monetary unit of Bulgaria;
67- Simple card game;



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