

# Camp Cooking Checklist

By Fae Fisher

- ☐ Food Storage
  - ☐ Use bear-proof containers.
  - ☐ Non-perishables such as bread or crackers store in a canvas, plastic or paper bag.
  - ☐ Keep water stored in large jugs.
  - ☐ Always wrap containers such as dips and sauces in plastic bags.
  - ☐ Freeze all food or meat such as burgers overnight before you leave.
  - ☐ Food that must be refrigerated, pack tightly in a cooler before departure.
  - ☐ Take aluminum foil and ziplock bags for wrapping leftover food and storing ingredients.
- ☐ Camp Cooking
  - ☐ Research the food regulations and requirements at the campgrounds.
  - ☐ Use campfire, coal cook stove, or a portable electric grill for camp cooking.
  - ☐ Make sure you have matches, lighter fluid, coals, kerosene or propane.
  - ☐ Bring your own tinder to use in the event your camping area is wet.
  - ☐ Before leaving check kerosene and propane appliances to make sure they work.
  - ☐ Before you go clean metal grills to remove rust and other debris.
  - ☐ Bring the bare minimum of pots and pans.
  - ☐ Bring paper plates and plastic silverware and cups.
  - ☐ Bring plenty of paper towels and napkins.
  - ☐ Make sure you have a tub for washing the dishes.
  - ☐ Take cleaning pads, sponges or cloths for washing the dishes.
  - ☐ Bring water purification tablets.
  - ☐ Cook food before you leave for camping.
  - ☐ Bring main ingredients of the dishes and meals you plan to cook.
  - ☐ Take cooking oil, seasonings and condiments.