

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.