

# 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.