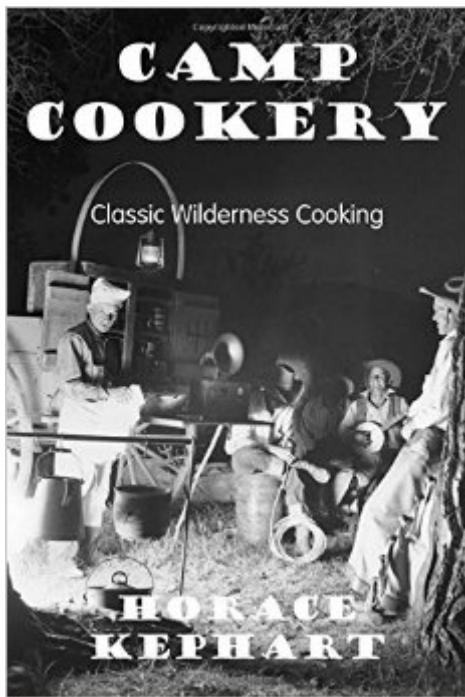


The book was found

# Camp Cookery



## Synopsis

"The less a man carries in his pack, the more he must carry in his head." ~ Horace Kephart. Don't think of going camping without this book by legendary survivalist Horace Kephart. Originally published in 1910, this book gives all the near lost secrets of successful camping from building fires, proper kit contents and proven recipes.

## Book Information

Paperback: 176 pages

Publisher: Cornerstone Book Publishers (March 16, 2013)

Language: English

ISBN-10: 1613420862

ISBN-13: 978-1613420867

Product Dimensions: 6 x 0.4 x 9 inches

Shipping Weight: 11.4 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 starsÂ  See all reviewsÂ (24 customer reviews)

Best Sellers Rank: #712,194 in Books (See Top 100 in Books) #100 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Camping & RVs

## Customer Reviews

There are plenty of sources that tell you how to make a fire. There are plenty of books on camping, Boy Scout Handbooks and websites all describe firebuilding, or woodcraft, in one way or another. But I still had a time of getting a good campfire going. If the wood was dry then it would start right up, but often turn to smoldering logs quickly. Or we would have nothing available but wet wood. And then there's the "fire ring", which just as often as not is an overturned truck wheel rim. Half of the time I just struggled to get the fire going and the other half keeping it going. Sure I knew that a fire needs fuel, it needs air and it needs heat, but I still almost always came up short. My able bodied camping assistant had to stand by and watch me curse and throw chunks of wood as I fought to prove that I was a real camper! She decided to take matters into her own hands and got me a book. GASP, did I really need a book on camp fires?? Well, this book isn't about camp fires, it's called Camp Cookery, by Horace Kephart and it was originally published in 1910. Keep in mind that this was when people went camping to go way back into the wilderness to shoot or catch something to eat. It covers camp cooking tools, such as the reflector oven and folding broiler. Mr. Kephart advocates a lot of lard and has a chapter on cooking fresh killed game, like bear and squirrel. But the chapter on building fires is invaluable. I followed Mr. Kephart's advice on building a quick

cookfire. I gathered twigs like he suggested, built them like it is described in the book. I lit it off and within a couple of minutes had a roaring fire with no further tinkering. The same thing happened every time I built a fire. I was sold.

[Download to continue reading...](#)

The Bulawayo Cookery Book: Zimbabwe's Original 1909 Cookery Book Camp Cookery Royal Indian Cookery: A Taste of Palace Life Cookery Postcards from Penguin: 100 Cookbook Covers in One Box An Unexpected Cookbook: The Unofficial Book of Hobbit Cookery French Country Cooking (Cookery Library) French Provincial Cooking (Penguin Cookery Library) PUERTO RICAN COOKERY The Art of Cookery Made Plain and Easy: The Revolutionary 1805 Classic English Bread and Yeast Cookery Fine English Cookery The Beatrix Potter Country Cookery Book The Art of Greek Cookery Polish Cookery : Poland's Bestselling Cookbook Adapted for American Kitchens Polish Holiday Cookery A Catalan Cookery Book Art of South American Cookery (Hippocrene International Cookbook) Afghan Food & Cookery: Noshe Djan Historic Cookery Low Protein Cookery for Phenylketonuria

[Dmca](#)