



Greetings fellow camper,

This collection of information is my way of saying thanks for visiting our websites! I am really hoping these ideas will make it a lot easier for you to go camping. My experience is that when it is easy to do something, you'll do it more often. Camping certainly exemplifies this.

Contained within you will find:

- [Page descriptions for current camping-tips.com website](#)
- [Page descriptions for current blueskykitchen.com website](#)
- [Social media link buttons](#)
- [Go Camping! calendar/organizer](#)
- [Ken's GO CAMPING! cookbook](#)
- [camping checklist](#)
- [meal plan system](#)
- [Five Camping Skills](#)
- [How to Put Up a Camping Tarp procedure](#)
- [Pit Barbecue procedure](#)
- [Water Table Woodworking plans](#)
- [Camp Kitchen Pantry Woodworking plans](#)

I have noticed that we tend to get the hard things in life right but screw up the easy, simple things. My theory for this is that we pay more attention when trying to do something difficult because we know it's hard. But the easy tasks we just take for granted and thus open the door for things to go wrong. May I suggest that the lists and systems found herein will help you greatly when addressing those mundane, boring camping preparation tasks. I can pretty much guarantee you that if you take the time to learn and use these systems or more likely modify them and develop your own, that you will find your camping efforts will get a whole lot easier especially over time with practice.

So these systems are **my ways** of doing camping organization and procedures. Use them to create **your ways**. After all, the only **right way** to approach anything is the way that works for you.

The PDF form of this book has **hot links** shown in **blue text**. If you click on any of these it will take you to related information on one of my web sites, [blog](#), or [Youtube video channel](#).) So thanks for downloading this PDF. May you use this knowledge to streamline your camping experiences and go camping more often!

As always thanks for participating in my social media endeavor. You know Facebook, Google Plus, etc.. I can't tell you how helpful your participation is in such efforts.

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928 301-9004



Our web sites pages

If you click on one of these buttons it will take you directly to that specific web page.



HOW TO DO CAMPING VACATIONS.



CAMPING HAZARDS - THESE HAVE EITHER HAPPENED TO ME OR SOMEONE I KNOW.



BASIC CAMPING TIPS ALL TENT CAMPERS SHOULD KNOW.



TIPS FOR CREATING A CAMPING FIRST AID KIT.



EASY CAMPING RECIPES AND COOKING TIPS FOR QUICK TASTY MEALS.



CAMPING TIPS FOR ACQUIRING APPROPRIATE TENT CAMPING GEAR AND EQUIPMENT.



HOW TO DO LARGE GROUP CAMP OUTS.



TIPS AND IDEAS FOR FUND RAISING FOR ANY NONPROFIT, ESPECIALLY SCOUTING ORGANIZATIONS



DAYTIME ACTIVITIES FOR THE TENT CAMPER.



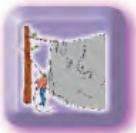
CAMPING TIPS FOR PROVIDING NIGHT TIME ENTERTAINMENT.



BUILDING A SURVIVAL PLAN AROUND YOUR CAMPING EQUIPMENT.



AN ILLUSTRATED EXPLANATION OF HOW TO DO AN UNDERGROUND PIT BARBECUE WITH A DUTCH OVEN.



A SIMPLE PROCEDURE FOR PUTTING UP A CAMP TARP USING A RIDGE ROPE.



VIDEOS OF SOME OF THE WILDLIFE FOUND IN NORTHERN ARIZONA.



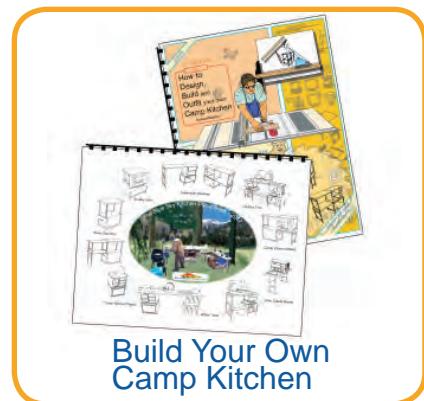
BlueskyKitchen.com
" all about chuck boxes, grub boxes & camp kitchens "



Press Kit & Releases

Camping Resource Center

Camping Gifts



Build Your Own
Camp Kitchen

November 2019

Go Camping!

					1	2
						Daylight Saving (End)
3	4	●	5	6	7	8
10	11	12	○	13	14	15
		Veterans' Day				16
17	18	19	●	20	21	22
24	25	26	●	27	28	29
					Thanksgiving	30

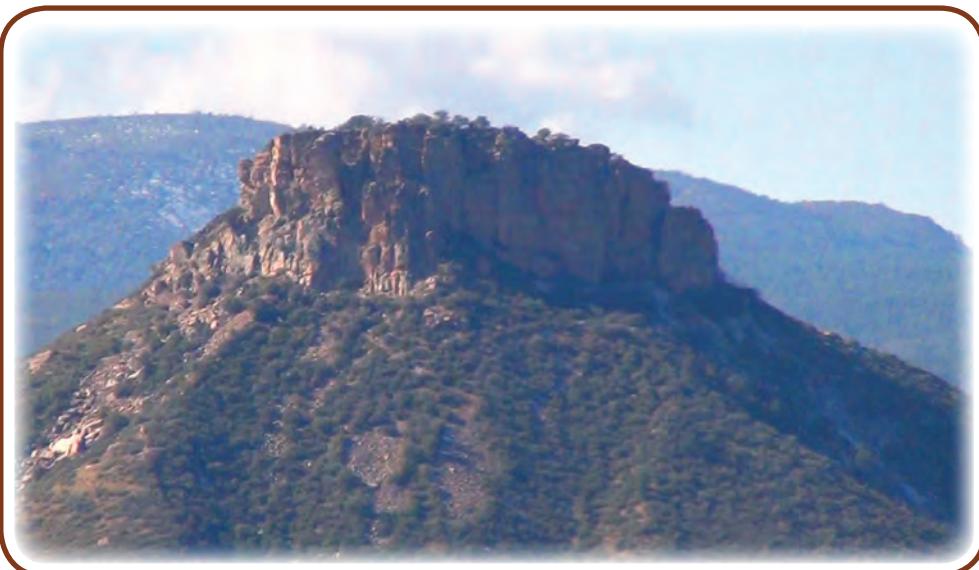
● New

○ First Quarter

○ Full

○ Third Quarter

Left over from last year's download!



EB's Butte

A few years back my buddy Eb was having his birthday celebration at a camp over near Young Arizona. We did a little hike on one of the days we were there and this butte caught my camera.

Don't know the real name of it so I just call it 'Eb's Butte' because I would not have known about it had it not been for his birthday celebration.

There is a lot of pretty country over that direction! (By Young AZ) It's worth snooping around over there.

Goals & To do's:



We all know eating is the best part of camping if you and your kitchen are made of the right stuff. We tend to get pretty decadent especially for breakfast.

Things to remember:

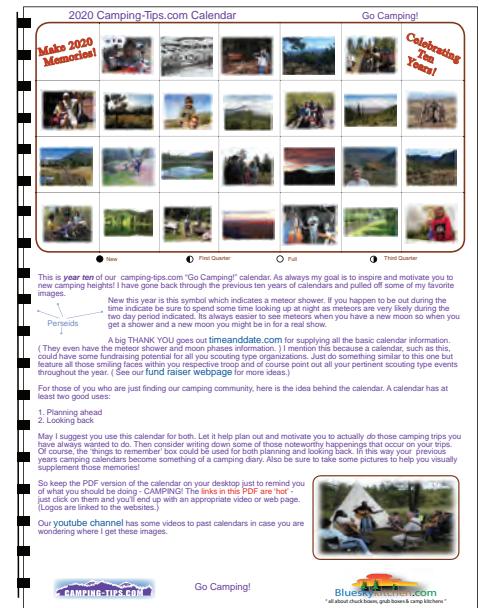


It's funny how even minute details on a distant hill can command all of ones attention and focus. The best thing about camping is it can take your mind off everything else.



Christmas is coming!

From now till Christmas, I am going to ship a spiral bound hard copy of this 2020 **Go Camping!** planner with a full kit, unfinished and finished product orders. Keep it for yourself or give it as a gift. That's about a \$20.00 value because color printing is so expensive!



December 2019

Go Camping!

1	2	3	●	4	5	6	7
							Pearl Harbor Day
8	9	10		11	○	12	13
15	16	17		18	●	19	20
							Winter Solstice
22	23	24		25	●	26	27
				Christmas Day			28
29	30	31					

● New

○ First Quarter

○ Full

○ Third Quarter

Left over from last year's download!

Kanab Creek

Arizona has some pretty majestic canyons, don't we know it? This one comes out of Southern Utah but grows into a 'real' canyon once it comes into Arizona. It makes its way down to the Grand Canyon on the North Rim.

If you are planning an Arizona trip you just must go to the North Rim of the Grand Canyon. There is incredible camping out of the park in the Kaibab National forest. It's kind of a camp anywhere situation.

The North Rim tends to be referred to as 'the strip' in deer hunting circles. There are monster deer here during the season but it's very difficult to get drawn for this area.



Goals & To do's:



This is among my favorite ways of setting up a kitchen. It was a New Years campout so the bug situation was not a problem. Note the lantern is on a propane tree directly behind the stove. It's nice to have light over the stove but not something you want to do when the bugs are bad.

Things to remember:



I am not a big ATV fan but anything that can put a smile like that on my youngest granddaughter can't be all bad. They also work great for getting you from point A to point B quick on rough roads.



The Bull Pen Homestead

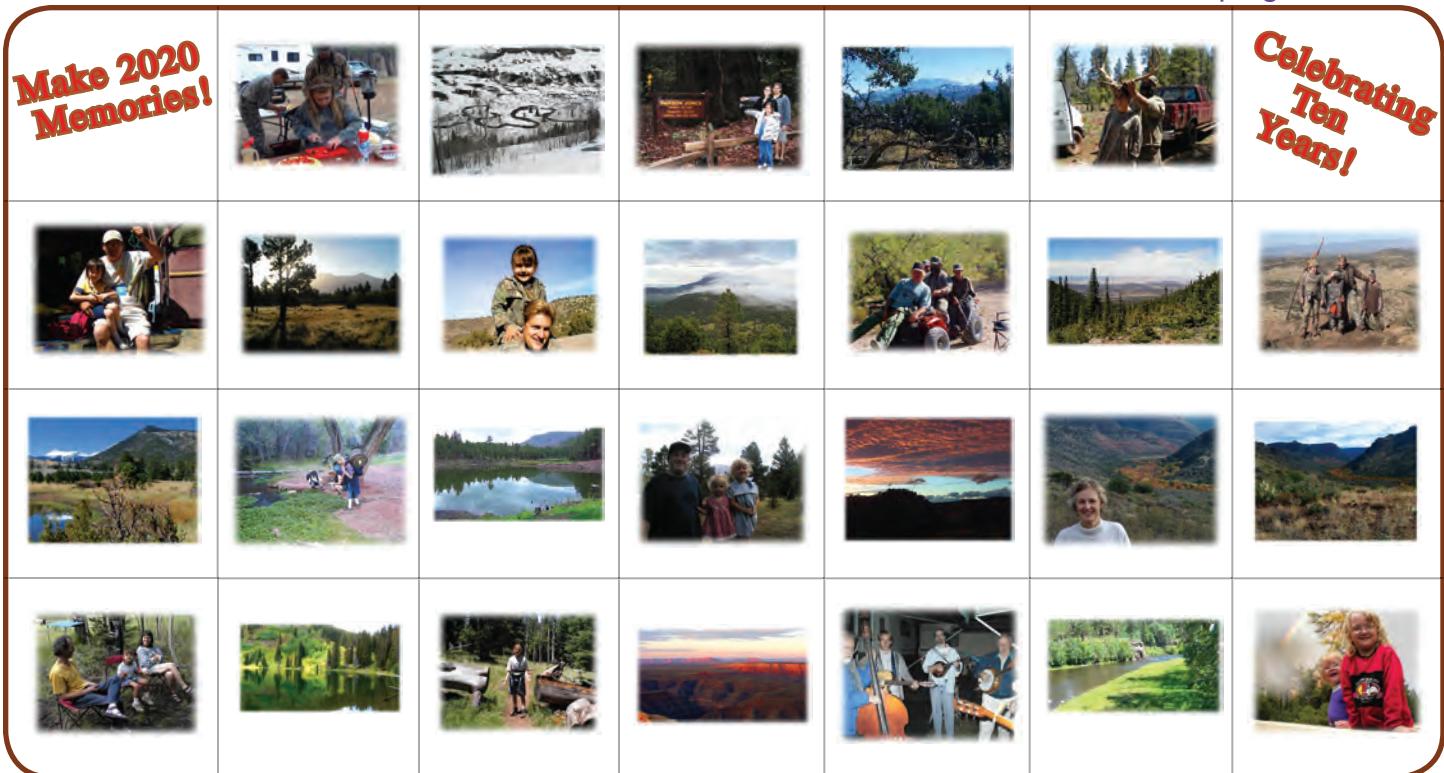
I took this picture in the '90's . Sadly the roof has caved in since then and things are now basically falling apart.

My guess would be that this was built in the early 1900's. I am thinking they must have put dirt on the roof and planted vegetation in order to keep it cool. It does get hot in the Verde Valley.

This homestead building makes a pretty good metaphor for everything on this earth, including us people. We are created and hopefully we stand tall with dignity. We do what we need to do to survive but at some point falling apart is inevitable.

Don't let that happen to you without getting a bunch of great memories into your memory bank!





● New

○ First Quarter

○ Full

○ Third Quarter

This is **year ten** of our camping-tips.com "Go Camping!" calendar. As always my goal is to inspire and motivate you to new camping heights! I have gone back through the previous ten years of calendars and even long before to get these images of sites, kitchens, friends and family. As you may have guessed, there were a whole lot more I could have used. My point is just to illustrate what you get in the way of pictures and memories when you do a lot of camping over many years and make an effort to collect the images.



New this year is this symbol which indicates a meteor shower. If you happen to be out during the time indicated be sure to spend some time looking up at night as meteors are very likely during the two day period indicated. Its always easier to see meteors when you have a new moon so when you get a shower and a new moon you might be in for a real show.

A big THANK YOU goes out to timeanddate.com for supplying all the basic calendar information. (They even have the meteor shower and moon phases information.) I mention this because a calendar, such as this, could have some fund-raising potential for all your scouting type organizations. Just do something similar to this one but feature all those smiling faces within your respective troop and of course point out all your pertinent scouting type events throughout the year. (See our [fund raiser webpage](#) for more ideas.)

For those of you who are just finding our camping community, here is the idea behind the calendar. A calendar has at least two good uses:

1. Planning ahead
2. Looking back

May I suggest you use this calendar for both. Let it help plan out and motivate you to actually *do* those camping trips you have always wanted to do. Then consider writing down some of those noteworthy happenings that occur on your trips. Of course, the 'things to remember' box could be used for both planning ahead and looking back. In this way your previous years camping calendars become something of a [camping diary](#). Also be sure to take some pictures to help you visually supplement those memories!

So keep the PDF version of the calendar on your desktop just to remind you of what you should be doing - CAMPING! The [links in this PDF](#) are 'hot' - just click on them and you'll end up with an appropriate video or web page. (Logos are linked to their website home pages.)

Our [youtube channel](#) has some videos to past calendars in case you are wondering where and how I get most of these images.



January 2020

Go Camping!

			1 New Year's Day	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

● New

◑ First Quarter

○ Full

◑ Third Quarter



Gothic CO

This wasn't actually a camping trip.

We were visiting my girl friends' brother when he worked in the college research town of Gothic about 7 miles from Crested Butte.

You have to ski or snowshoe in to this place in the winter as the dirt road in (we are on it here) is buried with snow.

The snakish meandering of the creek below really caught my eye.

I think it makes a fitting January image too.



Goals & To do's:



This corner of the "Goals & To do's" block will have some sort of camp kitchen images. Here we have a January trip where we had a surprise snow storm. Good thing we had my buddy Don's RV along. Incidentally, there are a lot of folks with RV's and camper trailers that buy our products too. When it's nice outside, we what to be outside.

Things to remember:



This corner of the “Things to remember” block will have an image of friends and family from some past camp out of mine. This was a music camp out of many years ago. Sadly not all those in it are still with us.



The woodworkers out there will really appreciate the complete Blue Sky Kitchen plans book. All our products and accessories for them are included. Additionally you get our newest plans set, the "Mini-Grub". The entire plans book can be purchased as an instant PDF download or a printed book at this web page:

Woodworking plans for chuck boxes and camp kitchens.

The thing that you are really going to love about the book now, though, is the free access it provides to our ***customer only*** website that has the accompanying demonstration videos. Not only do you get the plans sets but also demonstration videos that show you how to put the products together. Thus you have a step by step procedure from material acquisition through cutting, assembly, finishing and even laminating.

February 2020

Go Camping!

						1 ●
2	3 Groundhog Day	4	5	6	7	8
9 ○	10	11	12	13	14 Valentine's Day	15 ●
16	17 Presidents Day	18	19	20	21	22
23 ●	24	25	26	27	28	29

● New

● First Quarter

○ Full

● Third Quarter

San Francisco Peaks

This and the next five calendar images were taken either from or toward the San Francisco Peaks near Flagstaff AZ.

This view is looking from one of the many cinder hills north of the peaks. It's among my favorite places in the universe.

This photo composition was particularly good as you have some foreground subject matter and the combination of the snow and blue sky makes for a really stark contrast in the background.



Goals & To do's:



Here is my son's camp kitchen setup at our antelope hunt camp a few years back. We both tend to favor a u-shape setup for easy access from the inside.

Things to remember:



This was a back packing trip in the late '90's. We were enjoying a momentary pause to pick some watercress as I remember on a Parson Springs back packing hike.

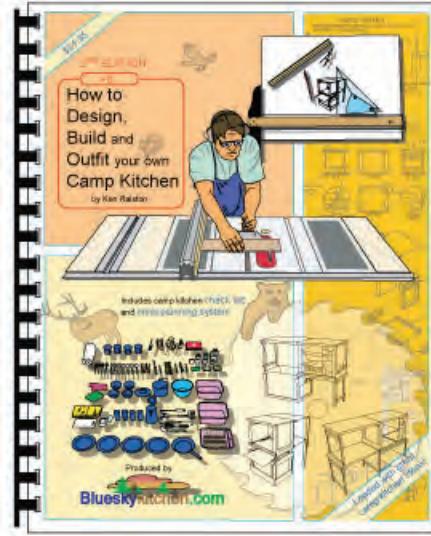


Some of us just have to do it ourselves. If you are one of those, here is the book for you. What I try to do here is mostly give you a design mentality so you can efficiently progress from thinking about it to building it. This book is also available as an instant PDF download version, printed book and now even in Epub for on Amazon. Here is the link to read more about that:

How to Design Build and Outfit Your Own Camp Kitchen.

This is the second edition of the book. It has all the original information plus the innovations we have come up with since the original publishing eight years prior. (That is a lot by the way.)

Incidentally, I provide free upgrades for a year from the purchase date for any of our plans products. And just as with the Blue Sky Kitchen book there are video demonstrations and discussions around this product in the “customer only” website too.



March 2020

Go Camping!

1	2	●	3	4	5	6	7
8	9	○	10	11	12	13	14
15	●	16	17	18	19	20	21
					St. Patrick's Day		Vernal Equinox
22	23	●	24	25	26	27	28
29	30		31				

● New

● First Quarter

○ Full

● Third Quarter



Sunrise over San Francisco Peaks

I am thinking this was taken with the first digital camera I ever owned.

Cameras always see things different than we do. This is particularly true of sunsets and sunrises as you may have noted already.

Mostly here I just like the glare of the sun through the tree.



Goals & To do's:

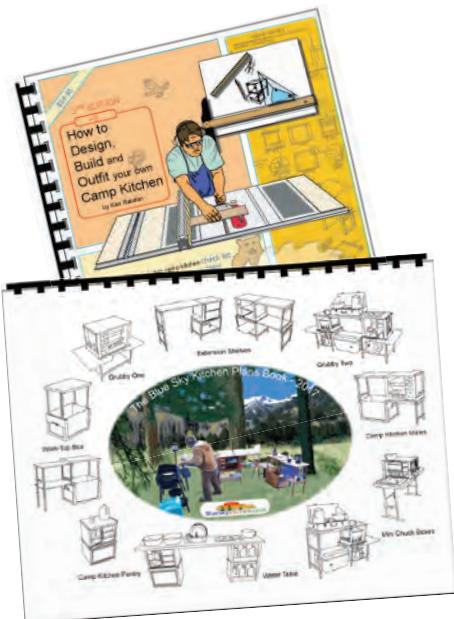


One of my favorite camp kitchen images that illustrates how one can orient both a kitchen and a tent under a tarp. (This was a rainy trip.) I have included our how to setup a tarp procedure in this book and there are a couple of 'how to' videos on the youtube channel as well.

Things to remember:



Last year's spring turkey hunt as the family posed near the top of Apache Maid. This is where the hang gliders like to launch from which explains the stick with the flag on it.



We offer both our plans books together. This can save you a few bucks on either the PDF or especially the printed version of the books. Also the printed version of both books is now available in black and white which saves you a bundle. (Color printing is soooo expensive!) See the website for details:

Both Camp Kitchen Plans Books

So get your books ordered and get to building - it's March already!

There is also a plans rebate available for up to three months from the original purchase date. I'll rebate the plans book purchase amount (up to \$25.00) toward the purchase of a kit, unfinished or finished product should you decide you don't have the time, tools, desire, ability or whatever. And you get to keep the plans book/s. Who knows maybe you can get another product built later?

April 2020

Go Camping!

			1	●	2	3	4
5	6	7	○	8	9	10	11
12	13	14	●	15	16	17	18
Easter							
19	20	21		22	●	23	24
26	27	28		29	30	●	

● New

○ First Quarter

○ Full

○ Third Quarter

Cloud covered O'Leary Peak

The dirt road that climbs up to Lockett Meadow has a spectacular view of Northern Arizona including this look off toward O'Leary Peak.

On a clear day you can see the painted desert in the background.

However, I really love being out on cloudy days as you can get some magnificent pictures. (Shadows on sunny days can complicate images.)



Goals & To do's:



Our vacation kitchen setup near Mount Rushmore. As you can see we had a folding table but didn't actually need it as all the campsites we stayed at on this vacation had picnic tables and some even had covered roofs.

Things to remember:



Grubby One Stand new design!

stove can now store
between top and stand



The Grubby One is our most popular chuck box product. We've made a modification that allows you to store a standard cook stove not in the box, where it can get grease all over everything but between the box and the stand. Then the stand stove and box will all lock together via dowel rods. It's pretty trick. Look this one over real close at the web page:

Grubby One Chuck Box

This one is available as a kit, unfinished or finished product.



May 2020

Go Camping!

						1	2
3	4	5	6 Eta Aquarids Cinco de Mayo	7	8	9	
10	11	12	13	14	15	16	
		Mother's Day					
17	18	19	20	21	22	23	
24	25	26	27	28	29	30	
		Memorial Day					
31							

● New

◑ First Quarter

○ Full

◑ Third Quarter



Lockett Meadow

Lockett Meadow is a bit of an iconic feature of the peaks. Just down from the inner basin, it's high enough to get pretty chilly at any time of the year.

In the early 90's if not even the late 80's we use to have music campouts up here. However, at some point we figured out that even in July it gets cold here after that sun sneaks over the edge of Humphry's peak. Cold fingers have a difficult time playing hot licks. (Don't we know it? ;-)



Goals & To do's:



I showed you this setup last year and I have used it in every camp since. The trick is to locate the lantern in the kitchen but away from stove and food prep and close to the back of the tent. That way you get light for both tent and kitchen from the same lantern and no bugs in the food.

Things to remember:



The Work-Top Box is a great option for your large bulky items and can store most two burner stoves. It is available with or without extension shelves as either an unfinished or finished product. Laminate options can also be ordered for the top and shelves. I call this one an:

Extended Work-Top Box camp table



Camping buddies John and Beth with one of their daughters. Seems like this was up at Lockett Meadow in the '90's. They moved to New Mexico but I saw them at Pickin' in the Pines this year. Great folks!



June 2020

Go Camping!

	1	2	3	4	5	○	6
7	8	9	10	11	12	13	●
14	15	16	17	18	19	20	
							Summer Solstice
21	●	22	23	24	25	26	27
28	●	29	30				

● New

● First Quarter

○ Full

● Third Quarter



Bear Jaw Trail looking toward the Cinder Hills

Goals & To do's:



A 'store bought' type awning back before I really got into setting up my own tarps between two trees. They work great as long as you have no real wind. If yours ever blows apart keep the poles as poles can help a lot with doing my 'tree to tree' tarp setup too. See my:

Camping Tarp Video 2.0.

Things to remember:



A log like this can give a hiking trail a lot of character. This is the Bear Jaw Trail in Northern AZ. It breaks my heart that I haven't seen the kid in this picture in 20 years. Sure makes me glad I took the picture back then.



The fairly new Camp Kitchen Mates! It's really two boxes, so you get twice the storage. As shown here, the box on the left is really a basic Work-Top box except it has a folding leg pair built into the top and a special extension shelf. The box on the right is nothing more than a Grubby One without the stand. I camped with this configuration a bunch in 2016 and 2017 and I just love it. You will too! Have a look at this web page:

Camp Kitchen Mates

It is sort of more intended for the primitive camper where table space is at a premium.



July 2020

Go Camping!

			1	2	3	4
						Independence Day
5	○	6	7	8	9	10
12	◐	13	14	15	16	17
19		20	●	21	22	23
26		27	◑	28	29	30
						31

● New

◐ First Quarter

○ Full

◑ Third Quarter



Hulsey Lake near Nutrioso AZ

Goals & To do's:



One of my first complete camp kitchen setups from the early '90's. It has a version A Grubby One, a Grubby Two a basic Work-Top box with PVC legs and a standard water table. This should give you an idea of how much things can change over the years. As we use things new ideas evolve and things get better!

Things to remember:



We were just touristing on this trip to the redwoods. To give you idea how long ago that was my granddaughter, Kasey, got married this year. Yikes, that has a way of making me feel really old!



Setup on a Standard Folding Table

Our newest product can be used with a table or a stand. And if you get a stand it can also store a stove between the stand and the box as with the Grubby One. We call it:

The Mini-Grub



August 2020

Go Camping!

							1
2	3	O	4	5	6	7	8
9	10	11	●	12 Perseids	13	14	15
16	17	18	●	19	20	21	22
23	24	25	●	26	27	28	29
30	31						

● New

◐ First Quarter

○ Full

◑ Third Quarter

Arizona Sunset

It's really tough to beat Arizona sunsets. The picture of this one I took during an Elk hunt so it must have been late November.

Great sunsets require a few clouds but not so many as to totally block the sun. Thus, fall is probably the best sunset time of year in AZ although there are some really nice ones in Aug. which is the heart of the monsoon season.



Goals & To do's:



Once upon a time, I camped like this. A stove situated on a tree stump was my camp kitchen. (It works but sometimes it's hard to find a tree stump. ;-) Not surprisingly, I didn't camp a lot back in those days.

Things to remember:



My nephew and his daughter kind of give new meaning to the term "look at that rack". People tend to horse around and goof off at times, don't we know it? (And, that is as it should be. :)



The Grubby Two camp kitchen tends to be real popular in scouting and group camping circles. One might speculate that is because of all the counter height work surfaces. It is actually two boxes with a connecting leaf in between. For demo and description see the web page:

Grubby Two Camp Kitchen

You can also get additional extension shelves and it is available as a kit, unfinished or finished product.



September 2020

Go Camping!

		1	2	○	3	4	5
6	7	8 Labor Day	9	10	●	11	12
13	14	15	16	17	●	18	19
20	21	22	23	●	24	25	26
27	28	29	30				

● New

○ First Quarter

○ Full

○ Third Quarter

Fall at the Bull Pen

This use to be one of the premiere camping areas in AZ as West Clear Creek flows right through it. Also the road in is pretty tough so not a lot of people could get in here. But people would come in and leave their trash and such so the forest service closed it to overnight camping.

However the forest service claims it's a flash flood hazard to camp here and that is why they closed it along with nearby Beaver Creek camp ground.

Personally, I think it's because they have had to divert all their budget to fighting these monster fires we get these days. Thus resticting access has become their new 'management' technique.



Goals & To do's:



Look close and you will see a green stove in that kitchen but it looks like I was in the mood to cook off of the fire on this trip. (That is something I still do a lot.) It is nice to have your fire fairly close to you kitchen but when situating, make sure the wind blows the smoke away, not toward, the kitchen.

Things to remember:



A Bull Pen camp out with my pickin' buddy Larry and his son Daniel yielded this bounty of fish. You can't camp at the Bull Pen anymore as the forest service has designated it 'Day Use' only.



Mini Chuck box - As it turns out either half of a Grubby Two can be purchased separately as either a kit, unfinished or finished version. This is a really sweet option when you don't have much room or don't need much as might be the case when picnicking, tailgating, boating or vacation camping. Our extension shelf options will also work with either of these devices should you need a little more table space. Here is a link to the web page:

Mini Chuck boxes



October 2020

Go Camping!

				1	○	2	3
4	5	6	7	8	Draconids	9	10
11	12	13	14	15		16	● 17
		Columbus Day					
18	19	20	21	22	Orionids	23	● 24
25	26	27	28	29		30	31 ○
							Halloween

● New

◐ First Quarter

○ Full

◑ Third Quarter



Dollar Lake CO

Goals & To do's:



Another very early kitchen set-up with a Version A and PVC legs on the Work-Top Box. This time it has extension shelves, though. I am pretty sure this camp was up on the North Rim the first time my son got drawn for antelope.

Things to remember:



My son Mitchell with his daughter Kasey in the '90's. As I remember we weren't actually camping just out for a day of quail hunting when I took this picture.



You can't get too much table space when camping.

A few years ago we introduced two separate extension shelf accessory options for both the Grubby One and Grubby Two chuck boxes. Both are shown here in use simultaneously on a Grubby One. They will also work with either half of a Grubby Two. On the left side we have the folding leg extension leaf and on the right is the piggyback shelves. Most campers find they only need one or the other not both.

It occurs to me that our extension shelves and inter-connectability is what really separates us from everybody else.

You can see demonstration videos for both shelf options at Grubby One chuck box order page:

Chuck Box Extension Shelves

November 2020

Go Camping!

1 Daylight Saving (End)	2	3	4	5	6	7
8 ●	9	10	11	12	13	14
15 ●	16	17	18 Veterans' Day Orionids	19	20	21 ●
22	23	24	25	26	27	28
29	30 ○					

● New

● First Quarter

○ Full

● Third Quarter



Mulie Point UT

Goals & To do's:

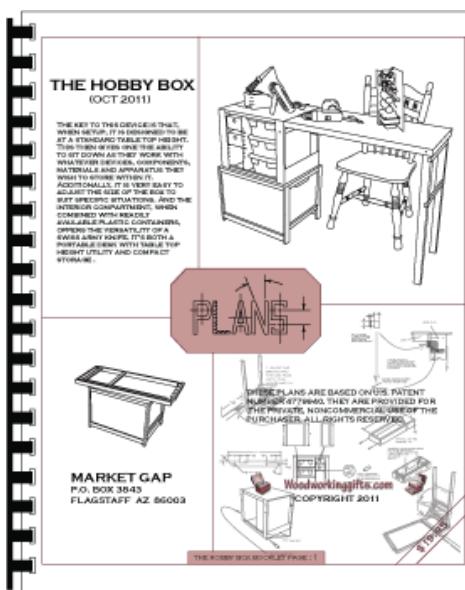


One of my first trips with a version B Grubby One and it looks like I was camping with my buddy Brad from Nutrioso. (The single burner stove with the big pot looks like his.) Usually, I will only place a lantern that close to the kitchen late in the season when there are no bugs as I don't like eating them.

Things to remember:



Fall at the Bull Pen makes a pretty back drop for this pretty girl. Judging from only a touch of gray in the hair this must have been early 2000's.



This Hobby Box product is a variation of our other designs and is only available as a plans book (at least at the moment - that could change this year):

Woodworkingqgifts.com

The biggest difference in this box is that it sets up to table height so you can comfortably sit at it. This makes it suitable for many hobbies and activities.

You will find more ways than just camping to use this one. My grandkids have one I built for them with extension shelves off both ends. They use it as a 'LEGO' construction, display and storage device.

December 2020

Go Camping!

		1	2	3	4	5
6	7	●	8	9	10	11
		Pearl Harbor Day				12
13	14	●	15	16	17	18
			Geminids			19
20	21	●	22	23	24	25
		Winter Solstice				Christmas Day
27	28		29	○	30	31

● New

● First Quarter

○ Full

● Third Quarter



Creek on the way to Hawley Lake AZ

Goals & To do's:



- Another of my son's kitchen setups. The kitchen is sort of boxed in so to speak which encourages others to stay on the outside leaving maximum maneuverability for the cooks on the inside. This works out real well when you have a lot of campers as we often do.

Things to remember:



Here is my oldest son, Eric, and his two daughters. Sarah is now in her first year of teaching and Emily is going to NAU. That, my friends is why we GO CAMPING and TAKE PICTURES! They grow up fast.



I'll always have a few gift ideas for you at the website at this time of year. There is usually some sort of high value package deal on all my printed versions of the woodworking books. The nice thing here is you can split this up into a bunch of different gifts or leave it as is for just one special woodworker.

You need to look at our gift web page early in December just in case there is something you need us to build for you. (It takes time to build and ship don't ya know ;-)

Camping Gifts

January 2021

Go Camping!

						1	2
						New Year's Day	
3	4 Quadrantids	5	6	●	7	8	9
10	11	12	13	●	14	15	16
17	18	19	20	●	21	22	23
24	25	26	27		28	○	29
31							30

● New

◑ First Quarter

○ Full

◑ Third Quarter

Colton and SP Craters

SP crater is the dark one toward the back of this image. Apparently it erupted over a very short period of time, just a few weeks. This is believed to be the case because when viewed from the top it spreads out very evenly in all directions indicating there was no predominate wind blowing at any-time during the eruption event.

If you look at this thing using Google Earth it has a very sinister dark look. Something like the doorway to hell!

Colton Crater is closer in this image and is probably the best place I can think of from which to view a meteor shower. You can four wheel to its top.



Goals & To do's:



So from my kitchen to yours, may your 2020 camping be the best year ever and yield the best memories too. And here is one of those ‘things to remember’ - **life takes time** in more ways than one. Don’t waste your time, live the moments you get! - Ken

Things to remember:



There is definitely gold at the end of the rainbow but it may not be in a pot. GO CAMPING and take pictures. When you get to my age you'll be really glad you did!



Thanks ever so much for downloading my 2020 Camping-tips.com calendar! I really hope it will help become your doorway to many a magnificent camping trip!

Thanks to my friends and family for ‘starring’ in the images. Thanks to the Anasazi Indians from a 1000 years ago or providing the wonderful petrocliffs. (I just love petrocliffs.)

Use it to get you out camping more often! **Go Camping! - Ken**

And you know the name of the social media thing - like, share, subscribe, comment etc.. I have no idea why but it really helps with things like search engine placement. Somehow popularity gets equated with meaningful content. Yeeeesh...



January 2019							February 2019							March 2019							April 2019									
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa			
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May 2019							June 2019							July 2019							August 2019									
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September 2019							October 2019							November 2019							December 2019									
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa			
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Basic Camping Checklist

cooking and cleaning items

- wash tubs
- dish drainer
- sponge
- scratch pad
- pot holders
- dish towels
- plates
- bowls
- knives
- forks
- spoons
- cutting board
- dish soap
- Dutch oven/s
- coffee pot
- pitcher
- pot/s
- frying pan/s

utensils

- standard spatula
- non stick spatula
- serving spoon
- serving fork
- spaghetti server
- peeler
- grater
- can opener
- garlic crusher
- cork screw
- grapefruit knife
- whisk
- paring knife
- butcher knife
- measuring cups
- measuring spoons
- knife sharpener

- chuck box

- catch-all

- other camping stuff

staples

- spices
- salt
- pepper
- garlic powder
- onion powder
- Cajun seasoning
- olive/cooking oil

canisters

- coffee
- hot chocolate
- flour
- bisquick
- powdered milk
- corn meal
- potato buds
- rice
- spaghetti/macaroni

devices

- extra mantles
- canvas patch kit
- candle
- matches
- flash light
- lighter
- batteries

canned and paper goods

- paper towels
- toilet paper
- sandwich bags
- trash bags
- food storage bags
- green chilies
- mushrooms
- olives
- jalapeños
- tomato paste
- tin foil
- paper plates
- plastic silverware
- napkins

personal items

- tooth brushes
- tooth paste
- floss
- comb/hair brush
- vitamins
- deodorant
- razor
- shaving cream
- hand lotion
- sun block
- insect repellent
- hand soap

first aid kit

- aspirin
- antacid
- hydrogen peroxide
- neosporin
- chap stick
- eye drops
- band aids
- gauze
- adhesive tape
- tweezers
- fingernail file
- nail clippers
- glasses repair kit

other camping stuff

- camp stove
- propane
- lantern
- propane tree/hose
- cooking grate
- shovel
- tent
- sleeping bags
- padding/mattress
- chairs
- tarp
- rope bag
- day pack
- personal bags
- water
- ice chest
- ice

This is my basic checklist. Think of it as a starting point for your camping efforts. Truth be known I don't even need this lit anymore because I have converted it to an actual inventory of gear, equipment, staples etc.. The first part of this [builder video](#) will really help you understand that notion.

Meal Planning System

Fill in your camping trip menu for each day of your trip.

Day	Breakfast	Lunch	Dinner

Calculate the required quantities. Figure the quantity for one person then multiply by the number of people and the number of meals you are having that item. Most people figure 1/4 - 1/2 pound of meat per person for the main course depending on how much you are having with it.

Breakfast

Lunch

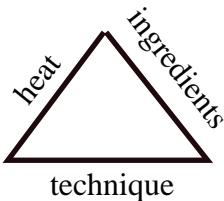
Dinner

take from home list

shopping list

Ken's GO CAMPING! cooking guide and easy camping recipe mini cook book.

Now matter where you do it, cooking basically boils down to these three things:



Think of this as a love/hate triangle. When things come out good, you love it, when they don't, you hate it.

Heat and ingredients are pretty obvious to most of us but technique might not be. The best example I can think of to describe 'technique', is cooking an egg. Eggs can be boiled, poached, fried 'over easy', medium or hard, scrambled etc.. In each of those cases the ingredients are the same, an egg, and the heat is close to the same but a much different technique is required. The difference between an 'over easy' egg and a scrambled egg is a good cook. (Scrambled eggs are what you end up with when you screw up the over easy eggs. Right??? ;-)

Recipes are the means by which we combine the three love/hate factors in order to get satisfactory, predictable results. This suggest that if you do not get the desired outcomes you can always come back to a failing in one or more of these three things. This, incidentally, is how most of us learn our camp cooking skills. Find a recipe we like, give it a try, when it doesn't work, figure out what went wrong and do that different next time. Then over time we begin to collect a bag of camp recipes and tricks that simply become better and more refined. That knowledge acquired from learning from our mistakes will be adjusted and even generalized to other recipes and cooking situations.

Additionally, good camp cooks have an array of ways for supplying the heat and can exact fairly precise control over all of these ways. They have developed a variety of techniques and routines for using, what can often be primitive equipment, under less than ideal conditions. We don't have microwave ovens and stainless steel sinks to use



where we cook. (If you do, you are not camping.)

The most challenging task that befalls the camp cook is to simply PAY ATTENTION. Bacon goes from perfect to burnt in about 30 seconds, for example. So when you hear, "Daddy do you know where the frisbee is?" or "Honey where did you pack the flashlight?" - a bright neon sign should start scrolling across that big cinema screen in your head, that says: PAY ATTENTION - PAY ATTENTION Thus, teach the troops you need minimum distractions when you are cooking. This is best accomplished by making them eat any mistakes created by such distractions. ;-)

Finally, make sure your [camp kitchen](#) is setup for quick response. To me a [chuck box](#) is essential as it not only stores your camp kitchen thus insuring you have everything you need but, additionally, puts things at your finger tips so you can spend your time 'cooking not looking' for things.

Well, there is a mentality to help you travel down your camp cooking road. Remember the journey to the meal can be long and lonely but the rewards at the end of that journey are great....if you get it right!

Ken - blueskykitchen.com
camping-tips.com

Go camping!



Donuts

When you think about it, the bases of a donut is just fried bread. (Which incidentally makes a easy to do and wonderful camping meal supplement as well.) I like to let the kids do this, but you have to hover over them to make sure that neither the kids nor the donuts get burned.

A number of years ago, I loaned a Dutch oven to a guy who camped next to me at the Wickenburg Bluegrass Festival. He had some kids with him and was wanting to cook some donuts but had forgotten his Dutch oven. So, I told him I would loan him one if he would show me how to do the donuts. I was amazed at how easy it was!

Since then I've added a few refinements to his technique and I'm sure you'll think of a some yourself. Kids love this, but you're going to have to plan some hyper activities to burn up the calories consumed here. (I gained five pounds just explaining this one to you ;-)

refrigerated biscuits or frozen bread (thawed)
2 cups olive or vegetable oil
1/2 cup granular sugar
1/2 cup powdered sugar
2 small lunch bags
2 kids

Poke holes in the biscuits. Optionally, for fluffier donuts, set in warm place (sun) for 30 min. to 1 hour, so they can rise a little. Put the granular sugar in one bag and the powdered sugar in the other.

Put enough oil in a small frying pan or Dutch oven so the donuts will float. The cooking part is like making hotcakes - it all boils down to getting the temperature right. Dark brown on the outside but doughy on the inside is too hot. Greasy is too cold. Golden brown on the outside, done on the inside is perfect. Start with medium flame to heat the oil.

Carefully set a test donut in the hot oil. Use tongs or two forks to very carefully roll donut to other side. (It's usually around a minute a side.) Experiment to find the right temperature. Also you'll probably have to turn the heat down a little as the process progresses.

Equip one kid with the bag of granular sugar and another kid with the bag of powdered sugar. As the donuts are done alternate place donuts in each bag (while still hot) and have the kids shake them, then remove. Let cool a little then serve.

Grown ups tend to like theirs plain or with a little butter while the kids will love the sugary ones. (I'm a peanut butter and honey kind of guy myself.)



Imagine the decadence one could add with canned cake frosting? You can also just get the rolls that have their own frosting (cinnamon, orange etc.) and fry them.

Wonder how tough it would be to make a cream puff?

The [video version](#) for all this.

Go camping!

Blueberry buttermilk pancakes

Pancakes have just got to be the favorite camping breakfast. While they can be made from a basic pancake mix and water, I tend to use Bisquick or equivalent self rising type mix and milk as that seems to be a more versatile staple to have for other recipes like biscuits or dumplings. In the case of making pancakes, of course, it doesn't matter. Use whichever suits you.

Pancakes are one of those things you can really spice up, though. The first thing is to try using buttermilk instead of regular milk. Of course this works great for biscuits too. Also chopped up fruit like bananas and apples, nuts and applesauce mixed into the batter can all really do wonderful things for pancakes. My uncle Ed can not eat a pancake unless it also has some sort of filler like oatmeal added to the batter. (Sounded terrible to me till I tried it and found out it's actually pretty good.) Consider experimenting with such things but remember a little is probably better than a lot as it's easy to put more in but quite difficult to get it out ;-).

While you can obviously use fresh blueberries or raspberries in pancakes, the easy way is to use a can of blueberry (or cherry) pie filling. The whole trick though is to first mix the batter as you would normally. Then try a couple cakes till you know you have the batter consistency right. Then swirl in half a can of pie filling. Do not mix it as that will turn the whole pancake a sort of unappetizing looking blue. Just swirl the pie mix into the batter. Then right after you put the cakes on the grill, before you flip them, use a spoon to add a few individual berries to the cakes as need be. Serve with butter and syrup as usual.

For a real treat though, after everyone is basically full, serve them each a pancake with a spoon full of the filling spread on top and whip cream or cool whip over that. That is sure to get 'em back next morning for breakfast!

Here is a link to our [pancake video](#).

Buttermilk biscuits and canned milk gravy

1 cup butter milk
2 cups bisquick
1lb. bacon or sausage
1 can of milk
black pepper

Lightly coat your Dutch Oven with olive oil. Mix up drop biscuits with the buttermilk and bisquick according to the bisquick instructions. Fill the bottom of your Dutch oven with drop biscuits and put the lid on. Take a shovel full of coals from the fire and set to the side on level ground. Put the Dutch oven on those coals. Completely cover the lid with additional coals from the fire. Check them in 15-20 minutes and remove from coals when golden brown.



As biscuits are cooking fry the bacon or sausage in a cast iron fry pan. Remove the meat when done and pour off all but about two table spoons of grease. (Save it in a can for your evening grease bomb :-)) Mix enough bisquick or regular flour with the remaining grease to soak up the grease. Brown this mixture by stirring it for a minute or two. Quickly, simultaneously pour in equal amounts of canned milk and water. Watch out for the steam it's hot! Continually stir the mixture with a spatula so you can keep the bottom scraped and smash any lumps that may have developed. Use milk to thicken and water to thin as it cooks. Usually takes about 10 minutes to cook.

Here is a link to our [biscuits and gravy video](#).

Go camping!

Beef stew with dumplings

So imagine it's the fourth day of a November elk hunt and the weather takes a turn for the worse. It's cold and nasty your ears and feet are frozen and you need something to warm your insides. Well here is the meal for you.

1/3 lb meat per person (Use a stew meat or a cheap chuck roast, London broil or round steak. Game works great too.)

1 small potato per person (you can use canned potatoes)

2 carrots per person

1 turnip

1 small can of tomato sauce

1 large onion

1 garlic clove

1/4 cup barley

1 bag of frozen stew vegetables

Cut the meat into bite size chunks and brown it with olive oil in your Dutch oven. Add diced garlic and chopped onions as the meat browns. Quarter and add the remaining ingredients. Add enough water to cover all the ingredients. Cook at low boil for an hour or so.

Twenty minutes before meal time, mix the dumpling doe (bisquick and milk). Spoon individual dumplings on top of stew. (Two dumplings per person is usually a good rule.) Cook an additional 10 minutes uncovered and 10 covered.

Fajitas

Here is yet another 'feed a lot of campers quick' meal. Works good with chicken, pork or beef but I prefer elk or venison. The basic ingredients are real simple - meat, bell pepper (using a couple different colors of peppers adds some character) and onions cut into strips. You also need some longhorn or cheddar cheese and sour cream. I use 1 bell



pepper and 1 onion per each two pounds of meat. Of course, there is lots of room to spice up the recipe with things like jalapeño peppers, meat marinades and such.



In traditional Mexican fajitas the meat is usually grilled not fried which, of course, is also possible if you prefer. You need 1/2 lb of meat per person if this is all you are fixing. Brown the meat in olive oil, salt and pepper to taste. Cook on high and throw in the peppers and onions just before the meat is completely done. Cook covered till the veggies are kind of soft.



(Usually just a few minutes - don't get too carried away). Then put the splatter screen over your mixture and warm up a tortilla by sandwiching the tortilla between screen and the lid. Ten to fifteen seconds a side works good. The tortilla should be hot and moist but not soggy. Put the tortilla on a plate and add filler, sprinkle on some cheese and a couple dabs of sour cream.



Roll it up in burrito fashion and you got it. It's a pretty simple camping recipe! See green chili burros recipe for the burrito rolling technique.

Go camping!

Stir fry

chicken, beef, pork cut into strips (1/2 pound per person)

bag of frozen stir fry vegetables

1 can of water chestnuts

1 bag of stir fry seasoning

Cover your stir fry pan or Dutch oven with a thin layer of olive oil and heat it up on high. Throw in the meat of choice. (It should sizzle.) Add seasoning package. After meat is browned through in the water chestnut and veggies. Cook hot for another three or four minutes. Serve with rice or chow mien noodles.



tom of the frying pan as the process of cooking these things is more like a deep frying process. Chop up an onion and mix it in with the burger. 'Press' a patty on one half of a corn tortilla. Season the patty with a little salt



and pepper or you can even sprinkle a little taco mix season on if you like. Fold and carefully set into the pan of hot oil. Brown it on that side (usually takes around three minutes) then turn them (tongs or a spatula used with a

fork work good) and cook till brown on the other side. Remove and drain out any excess oil then stuff with lettuce, tomato and top with grated cheese. Most folks like a little salsa on theirs too.



The really nice thing about this camping recipe is that it's real good and nutritious.

Tacos

If you like Mexican food this may become your favorite camping meal. I have a friend who calls these 'taco burgers' because they are made with a patty. (Well actually a half patty.) That does, of course, give them something of a burger presence, if you will, but they still have a taco flavor.

1/2 pound hamburger per person

longhorn cheese

4 corn tortillas per person (most adults will eat 4 tacos, my sons' record is 10 though!)

lettuce (I often just take a bag of refrigerated salad and use some of it for the taco meal)

4 tomatoes

1 bag of taco mix (optional)

salsa

onion

Perhaps you have noticed that I am real partial to olive oil. Health wise, it's much easier on you than other 'cooking oil type' options but it also works out where you don't usually need as much. In this case though, you need maybe a 1/4" or so in the bot-



[See the new camp tacos video.](#)

Go camping!

Cajun Chicken

Well you can't get much easier than this (and still call it cooking). Cube a couple of pounds of boneless chicken into 1/2" chunks. Dump 'em into a hot frying pan coated with olive oil. If you like you can throw in a half a bell pepper (diced as well) and liberally season with Cajun seasoning. (Obviously you have to remember to take the seasoning which is easy if you have a chuck box. Cajun seasoning is a standard condiment in mine.) Cook on medium heat till chicken is lightly browned, not too long or the chicken will be dry. That's it! I usually serve it with a foil cooked baked potato and half a bag of stir fry frozen vegetables. (That way I can have a stir fry as another meal.) For some reason me and my gang tend to crave vegetables when we go camping.

Go camping!

Green chili burros

This falls into the category of quick but good which is something every camp cook needs. You can also feed a lot of people with this recipe but quantities shown here are for four to six people.

2-3 lbs stew meat -Figure a half pound of meat per person. Could use beef, pork, chicken, venison elk etc.

1 - 28oz. can green enchilada sauce

1/2 -28oz. can of green chilies

2 - jalapeño peppers (optional)

1 - small onion

8 - flour tortillas

1/2 - longhorn cheese

1 - garlic clove

salt & pepper

Brown the meat quickly in a hot Dutch oven



coated with a little olive oil. Add diced onion, garlic and jalapeño pepper. Stir frequently and cook till onion garlic and pepper are soft (about 5 minutes). Add enchilada sauce and diced green chilies. Reduce heat and cook 30 minutes - 2 hrs. (The longer you cook, the more tender the meat will be.) Stir every ten to fifteen minutes to keep from sticking. Warm tortillas on hot grill. (This only takes 15 sec



or so on each side.) Spoon chili on to tortilla and liberally sprinkle on grated longhorn cheese. Roll into tortilla and serve. It's always nice to have a little salsa with this meal too.

See the new green chile burros video.

Pepper Steak

This is my favorite way to prepare venison or elk. In fact one of the secrets to preparing game, in general, is to use a lot of pepper. There is something about pepper that tends to neutralize any gamey taste.

1/2 pound of meat per person

1 onion

1 bell pepper

Brown the meat in olive oil (put in a lot of pepper and a little salt) and add the chopped up onion and pepper as the meat finishes browning. Cook covered for additional four minutes. (Meat should still be juicy and veggies soft.) This meal works good with a baked potato or rice on the side.

Deviled eggs

This is the camping meal addition for your Easter camping trip. Do a good job of hiding the eggs for the kids but make sure you make a little map of where you hide them so you can recover all the eggs.

6 eggs
3 table spoons of mayonnaise
1 table spoon of mustard
2 finely chopped medium pickles
2 finely chopped black olives
(I prefer dills)
1 finely chopped jalapeño pepper
(optional)
1 teaspoon of garlic powder
salt and pepper to taste
1 tablespoon of cayenne pepper

Hard boil (10 minutes in boiling water works fine) and peal the eggs. I have found eggs are easier to shell if you hold them under water. Crack the shells then break that thin membrane between the shell and the egg. The water then gets between that membrane and the egg making it easier to peal the shells off. Cut them in half lengthwise and remove the yolks to a small mixing bowl. Smash the yolks with a fork and mix in the other ingredients. Spoon that mixture back into the whites. Sprinkle the cayenne pepper over the finished products.

Pickled eggs

Here is a cool little trick my brother taught me for those who like pickled eggs. (Not everybody does.) Get a large bottle of "So Hot" pickled vegetables. As you eat the veggies out add hard boiled eggs to the mix. Eat them a day or two later with a little pepper and they will have a nice spicy bite to them. You can also pickle them in dill pickle juice. These makes a neat addition to your lunch sandwich break.

Strauss garlic potato salad

So named for my buddy Bill Strauss who taught me how to make this. It is a dish I usually make at home and take with me and it's also one of my favorite pot luck dish as, incidentally, are deviled eggs. The idea here, according to Bill, is to get as much varied color as possible. Here's the basic list of ingredients I use:

6 boiled potatoes (still a little firm)
6 hard boiled eggs
1/2 cup carrots
1/4 cup radishes
1/2 cup red bell pepper
1/2 cup green bell pepper
1/2 cup purple onion
a couple of jalapeño peppers
a couple of full garlic gloves (that's where the garlic came from in the name)
a small can of whole corn (not creamed)
a small can of diced black olives
two or three sweet pickles (or some like dill)

When working with raw peppers, onions, garlic and such, be sure to dice them pretty fine and mix well else their taste will dominate. Mix these ingredients well in a large bowl. (Some people like to leave half the eggs out of the mix and put them on top in halves. Sometimes I get real fancy and devil those eggs.) Now mix in a cup of mayonnaise and two heaping tablespoons of mustard. Now try it. If it's a little dry put in more mayonnaise. Finish up by salting and peppering to taste. It won't take a lot, this salad is loaded with flavor! This makes a lot of salad.

A side note: Dishes that use mayonnaise, must be kept refrigerated!



Foil wrap cooking is something of a camp cooking art form in and of itself. It isn't particularly challenging to do and is a great backup should something go wrong with the standard cooking equipment. I learned it as part of my back packing routine and then ended up incorporating it into my standard camp cooking bag of tricks. It is not at all difficult to cook an entire meal using this technique. My camping meal plan almost always calls for at least one foil wrap cooked meal. Keep these things in mind when you plan on using this technique:

- your camping checklist needs a shovel
 - it takes a lot of coals so start the fire early
 - use small branches for quick coals
 - add a little water when cooking hard veggies
 - cover the wrap completely with coals
 - hard vegetables take 45-55 minutes
 - soft take 20-25
 - it's good to remember the tin foil :-)
- (That is a standard item in my grub box.)

Foil wrapped trout

Leave the skin and heads (optional) on. Stuff the trout with chopped onions (some have been known to sneak in a little minced garlic too.) Squeeze a little lemon juice over the onions. Wrap the whole fish with bacon (Alternately you can smear on butter or olive oil instead of using bacon.) then wrap it in tin foil. Throw it in coals and cover completely with coals. Cooks in about 12 to 15 minutes (somewhat longer for big fish.) When you can hear them sizzling and smell 'em cookin' give them a few more minutes and they will be done.

Remove
from coals
and foil,
peel off
the skin,
remove
bones,
serve.



See our foil wrapped trout video.

Cornish game hens

- 1 hen per two people
- 1 potato per person
- 1 yam per two person
- 1 carrot per person
- 1 box of preferred dressing
- butter
- sour cream

Defrost and clean out the cavities in each hen. Follow the dressing preparation directions on the dressing box. Stuff each hen with dressing and wipe the outer skin with olive oil. Alternately you can just stuff the cavities with chopped onions. Double wrap each individually. Clean and quarter the veggies and wrap the potatoes and yams individually and all the carrots together. Don't forget to splash in a little water into each of these wraps as that widens the window from when the food is done till when it burns. Pull coals to the edge of the fire ring and place the wraps on those coals. Cover each foil wrap completely with additional coals. Start the hens about 10 - 15 minutes earlier than the veggies then check them 50 minutes after adding the veggies. Additionally, you can add foil wraps of soft vegetables such as broccoli, asparagus or cauliflower. They cook in half the time.

Go camping!

Dutch oven cobbler

Many campers make cobbler by using a cake mix (usually yellow cake mix) as a base then putting canned fruit on top. It's a pretty cheap and dirty technique and that's a good thing in camping recipe circles. You may want to try that if you are looking for something really easy. For my money though, I prefer this recipe as it isn't tough to adjust amounts for varying group sizes and most importantly, taste really good. A friend of mine named John Hart taught me how to do this cobbler years ago. Use equal parts (for example 1 cup each) of:

sugar
self rising flour
milk
(1/2 cube butter / cup of sugar used)
canned fruit
Also need a little:
brown sugar
cinnamon

Mix and put in appropriate size Dutch oven. Put canned fruit of choice (apple, pineapple, cherries etc.) on top. Cover with thin coat of brown sugar and sprinkle with cinnamon.

Cook 10 minutes top and bottom, then 20 minutes top only - As with most Dutch oven cooking the real art is using the right amount of heat distributed in the right places. A flat lid Dutch oven with legs is all but mandatory here (and in most other Dutch oven camp cooking) as the top will hold coals and the legs allow for the coals underneath to breathe. Note most of the cooking time is with coals on the top only, else it will burn on the bottom.

I use a shovel to get coals from the fire for placing the oven on and placing coals on the lid. However, many Dutch oven cooks prefer using charcoal briquettes as the amount of heat becomes easier to predict and thus control. (some folks say 1 briquette equals 40 - 50 degrees of heat - I've never been that esoteric myself ;-))

Also Dutch ovens with legs and flat lids can be stacked so you can cook more than one kind of cobbler at time.

For real decadence add cool whip or whip cream to each serving. Be sure to plan a big hike the next day so you can walk off all those extra calories :o).

Fruit Salad

Is there anything better than fresh fruit when in it is in season? The correct answer to that question is NO! So here is a little fruit recipe I like in late summer.

8-10 strawberries
2 nectarines
2 peaches
1 pear
1 kiwi
1 papaya
1 banana
1/2 cup of orange juice

Well with any luck at all you now have more than just a few ideas you can build on to facilitate your camp cooking efforts. Let me recommend that you pick out two or three recipes that look good to you. Then work on them to get them polished up and perfected just the way you and your crew like them. As time passes and you get more and more camping trips under your belt you can add other recipes one at a time. It might take you two or three times to get things just the way you like them but that is a small price to pay for a little variety. And variety is not just 'the spice of life' it's also the heart of good nutrition!

Go camping and eat good!

The five skills to creating many great camping experiences.

Camping is THE BEST form of family entertainment available assuming you know how to do it right. There are basically five facets to the whole camping challenge each requiring a different set of skills.



Wouldn't you rather
be out here?

Over many years I have developed a lot of videos and web pages that can really help you get up to speed quickly on these five skills and really a lot of other stuff too. So here I am going to suggest some videos and links to appropriate information that will help you develop these skills. We will be using the other information in this download package as well so strongly suggest you print it out and bind it (I use spiral binding) or at least put it in a folder.

1. PLAN- this seems to be the sole of our lives these days but I have a few tricks and tools to help you out especially when it comes to camping.
2. ORGANIZE - this is harder and more involved than you think but you already know most of what needs to happen here you just need to actually do it.
3. PREPARE - Of course, we need to be ready for the standard routine and things that could go wrong but are you prepared to make it fun? This will take some thought as we definitely don't want to hear " I'm bored. "
4. TRAINING - The much overlooked secret to making things easy, more fun for everyone and including everybody in the process.
5. EAT GOOD - Ah the secret to happy teenagers and others. :) But we need to eat healthy too so we have the energy to do those outdoor type things that burn those calories.

We are, in fact, creatures of habit so it is critical to develop good habits. Also routines are merely a collection of habits; therefore, we need to create effective routines to handle each facet of the camping challenge.

Life can be inundating - don't we know it? May I suggest you keep each facet of the camping challenge on your mind and develop each skill independently over time.

PLANNING

"One of these days I am going to hike the Grand Canyon from rim to rim."

Have you ever told yourself something like that? I told myself that exact thing for many, many years. Then I met somebody that new HOW TO PLAN (not just dream about it). Guess what happened next.....that's right..... we *actually* did it! (Several times in fact.)

The Grand Canyon hike is an interesting example of the 'planning' challenge because you can't just go hike the canyon as:

- research is required - there are serious logistically problems created by the shear magnitude of the task.
- a permit is required - and there are not real easy to get.
- the hike is only 26 miles but the drive between the trail heads is well over 200 miles.

In other words, there are a lot of ducks that have to be lined up before we can cross this one off our camping bucket list. And even simple camping trips have their own unique challenges.

So one needs a MECHANISM for converting each camping dream into a real happening.

Enter our Go Camping! Calendar/Planner. I am sure you have already downloaded it or perhaps have another planner you could use. Obviously, you don't have to plan the whole year all at once but do try to get a few camping trips 'penciled in' to likely dates.

Here are a couple of videos we've made to help you with this planning process.

[How to go camping more often this year! - Planning](#)

[2016 Camping-tips Download Package](#)

We all become so consumed by just our daily routines that it is much easier to just keep pushing the idea down the road. Oddly, just writing it down makes it a lot more likely to actually happen!

Here is your most important planning tip, though. Write down how each trip goes soon after you have done it. What worked good? What didn't? Then adjust your routine accordingly next time. In other words, learn by doing.

Your planning skills will greatly assist in developing good routines. That will get you out more often and you'll get good at it. It's all about becoming a skilled camper and the ability to plan a trip is the first skill.



ORGANIZING

There is good news and there is bad news. First the bad news. There is more to this than you might think. Now the good news. If you do it right it's a one time proposition and quit simply we just rinse and repeat every time we go.

First let me say, there are a lot of different kinds of camping. Personally, I have been known to do all these kinds of camping trips:

- backpacking
- hunting
- fishing
- hiking
- biking
- music festivals
- river running
- foraging

There are, of course, other, not so obvious, possibilities as well:

- Rendezvous
- Renascence
- horse or mule packing
- gold panning/rock hounding
- purely leisure
- etc.



Here my son, Mitchell, has situated his camping equipment on high shelves so that he can load and unload his camping gear from the back of his truck.

Whatever your reason/s for going, there are things you will need to have for your personal survival and comfort. Your first task will be to decided on what is important to the kind of camping you do. However, once you have decided, put it in a list and/or organize the actual devices in such a way that you can't forget them. You should have my basic camping checklist in your download package. Hopefully it will be a good starting point for whatever list you customize to your needs.

The best trick though is to situate your gear and equipment so that it is easy to load and unload and you know at a glance whether or not everything is loaded. Here is an 'oldie but goody' video that demonstrates that process:

[Go camping more often video](#)

Also have a look at this one that will help you simplify you camp kitchen situation.

[Checklist to Chuckbox](#)

BE PREPARED

My camping tips website has some web pages that can really help you with this:

[First Aid Kit](#)

[How to Put Up a Camping Tarp](#)

[Basic Tips](#)

So the planning, organizing and preparation skills all work as a team to make sure you have what you need to handle all those standard camping duties, especially when it comes to the kitchen.

But the real preparation has to do with making the whole adventure fun and memorable. Yes that can actually require preparation especially if you are new to the whole effort. So make sure you have looked over these pages on the camping-tips website:

[Daytime Entertainment](#)

[Nighttime Entertainment](#)

And be sure to watch these camping activities videos:

[Bike/hiking](#)

[Singing Campfire Rounds Workshop](#)

[The Face Upon the Floor](#)

[The Spell of the Yukon](#)

I hate rules. However this is one place where you will very likely need a few. Consider some technology limits for example, no cell phones - camping is most about enjoying each others company. One can't do that when playing some game on a phone.

And again, make sure you write down your thoughts on how each trip goes. Camping is a lot like cooking. One needs to refine those recipes over time :) just as we need to adjust our camping routines.



CREW TRAINING

Here in lies the absolute secret to easy camping. He who knows how to leverage resources can do a great deal with very little effort! Now my bet is your team is ready, willing and able to just jump in and do their part to make your next camping trip happen. Problem is: they need to know what their part is?



Kids love to help and if you let them it will really pay off down the road in more ways than one!

The trick lies in teaching everyone their job and creating a mentality of self sufficiency. It is important to take care of yourself! (Just like in life.) Thus have everyone pack their own personal bag, at minimum. This may require significant training and supervision least some might pack their entire closet while others won't pack so much as a sweater. ;-)

So help each member of your team create a personal checklist appropriate to their needs. Obviously, this will include clothes, personal effects but maybe even a camera, telescope or day pack. (Young kids might want their teddy bear or favorite Legos, don't we know it?)

A personal list can be of great assistance in this effort. Once they have created a given list (probably with your help) the real work is done. From then on, knowing what to take is easy and they have a mechanism (their checklist) for improving subsequent outings. Practice really helps here.

However, *your* real dividends will yield at the camp site itself as each member pitches in to get their setup tasks complete. I have divided my camping setup routine into three main parts:

- 1 - Sleeping quarters - which usually involves the tent, sleeping bags and such.
- 2 - The Kitchen - I take care of that.
- 3 - The fire place and firewood.

Optionally, we might also need to setup a tarp and or dig a pit for a pit BBQ.

Web pages and videos:

[Backyard Camping](#)

[Camping with Kids \(Little Kids \)](#)

EAT GOOD

And yes eating is a skill! (One most of us are not very good at I might add.)

Now one would think this would be pretty easy but actually it's not.

We could just pack a bunch of junk food we know the kids will eat but putting the kids on a three day sugar high is not the best of ideas. In fact, if you have ever wanted to improve some of your standard eating habits well here is your chance.

Oddly, when we get out hiking around hills and such our bodies tend to crave the foods we really need. Protein is a wonderful thing when we find exertion has been required. (Oddly, I also tend to crave vegetables when I'm out.)

So when I say "eat good", I mean "eat healthy". (That's the skill part.) That will keep everybody FEELING GOOD too which is important to general attitudes not to mention the positive effects it could have on long term eating habits.

The secret to eating healthy be it at home or camping lies in cooking. The problem is even a little bit of cooking requires a lot of stuff. So camp kitchen becomes the real focal point of this whole discussion. That I know something about as the entire back half of my life has been spent developing and refining camp kitchens.

The Grubby One is my standard 'family-of-four' type kitchen. It is designed to store all you camp kitchen requirements in a portable unit and setup to give you those all important work surfaces once setup in the field . So have a look at these videos to help you organize your camp cooking efforts:

[Checklist](#)
[Grubby One](#)



And see these for some recipe ideas and such:

[Foil Wrap Trout](#)
[Banana Boats](#)
[Dutch Oven Baking](#)
[Dutch Oven Techniques](#)
[Camping Pancake Ideas](#)
[How to Make Camp Donuts](#)

WE CAN HELP!

I really hope you have had a chance to go through these skills and get working on this years' camping efforts. The hardest part of the entire campsite is, without a doubt, the camp kitchen. Hopefully, you have noticed that we know a lot about that whole world so please consider whichever of our products suits your situation.

For the woodworkers we have plans and instruction books. These will keep you from making those all to common building mistakes. Plus you get access to our [customer service website](#) with a whole bunch of video content to guide you through the building process.

If you are considering building your own at least make sure you read this little instructional web page:

[Chuckbox 101](#)



And for others we have kits, unfinished and finished products. Review all of our products here:

[Camp Kitchen Products](#)

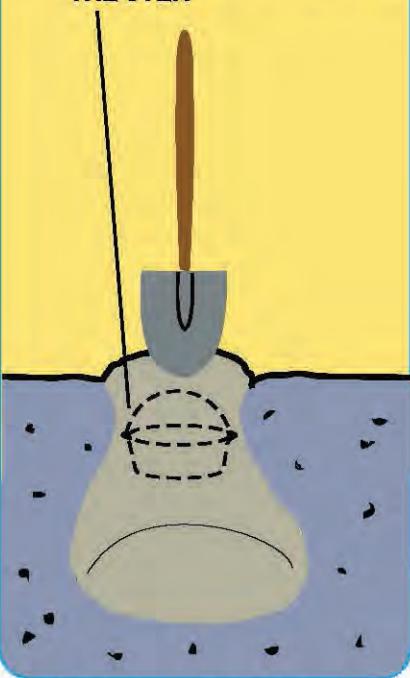
PLEASE DO ME A FAVOR!

Also, I have finally become social...well OK at least I am trying to be. ;-) Honestly, I don't have much of a clue when it comes to all these social networks and such. I just dove in last year but at this point I think I am drowning! I REALLY NEED YOU HELP HERE!. Your comments, suggestions, ideas, LIKES, SHARES and whatever else people do in the social world, will be highly appreciated. Thanks for participating in our camping community. I'll really try to make sure it works good for all of us.



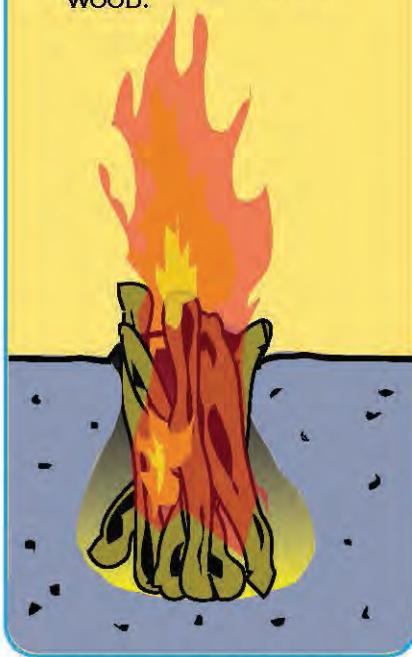
DUTCH OVEN PIT BARBECUE COOKING

- 1 MAKE OPENING A COUPLE OF INCHES LARGER THAN THE OVEN



FIND A SPOT AWAY FROM TREES AND ROCKS AND DIG A BELL SHAPED HOLE ABOUT 2 1/2' DEEP.

- 2 OAK OR MESQUITE WORK BEST. FOR QUICK COALS USE 1"- 2" DIAMETER WOOD.



START A FIRE AT LEAST TWO HOURS BEFORE YOU START COOKING. KEEP IT ROARING, THIS TAKES A LOT OF COALS!

A PIT BARBECUE IS AN EXERCISE IN TURNING A HOLE IN THE GROUND INTO AN OVEN. OF COURSE, COALS PROVIDE THE HEAT. COVERING THE TOP WITH TIN, THEN DIRT, REGULATES THE OXYGEN SO THE COALS BURN SLOWLY, PROVIDING AN EVEN, CONTROLLED HEAT FOR MANY HOURS (8-12).

ALTHOUGH THERE ARE SEVERAL OTHER WAYS TO PIT BARBECUE, THE DUTCH OVEN TECHNIQUE IS ILLUSTRATED HERE, AS IT PROVIDES THE MOST VERSATILITY FOR CAMPING PURPOSES. ALMOST ANYTHING THAT CAN BE COOKED IN A DUTCH OVEN CAN BE COOKED THIS WAY.

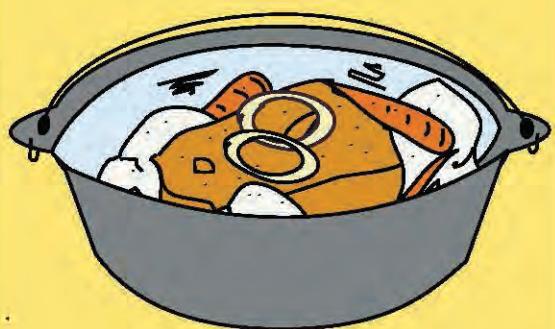
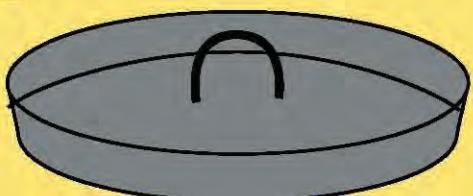
THE REALLY GREAT BENEFIT OF THIS PROCEDURE IS THAT THE EVENING MEAL CAN BE PREPARED AND PUT IN THE GROUND FIRST THING IN THE MORNING. THIS MEANS IT WILL BE READY WHEN YOU RETURN LATER THAT NIGHT, PERHAPS EXHAUSTED FROM THE DAY'S ACTIVITIES AND THE WORK IS ALREADY DONE!

FOR MOST MEALS JUST COVER THE BOTTOM OF THE OVEN WITH QUARTERED ONIONS, THEN PUT YOUR MAIN COURSE MEAT ON TOP OF THAT WITH CARROTS, POTATOES ETC. AROUND THE SIDES. ROASTS, HAM, TURKEY, CHICKEN AND CORNISH GAME HENS ARE ALL WONDERFUL COOKED THIS WAY BUT YOU CAN ALSO DO BEANS AND STEWS. ALSO OFTEN THERE ARE ENOUGH COALS TO DO SOME BISCUITS OR A DUTCH OVEN COBBLER OR MAYBE JUST COOK A FROZEN PIE AFTER THE MAIN COURSE HAS COME OUT OF THE HOLE.

THE HOLE CAN BE REUSED MANY TIMES BY JUST DIGGING OUT ANY UNBURNED COALS (PUT THEM IN YOUR MAIN FIRE RING). WHEN DONE CAMPING FILL THE HOLE WITH DIRT AND MARK OR NOTE WHERE IT IS SO YOU CAN EASILY FIND IT THE NEXT TIME YOU CAMP AT THAT SPOT. THAT WAY DIGGING THE HOLE IS VERY EASY THE NEXT TIME. IT MAY TAKE A LITTLE PRACTICE TO GET USE TO USING THIS COOKING METHOD BUT IT IS WELL WORTH LEARNING.

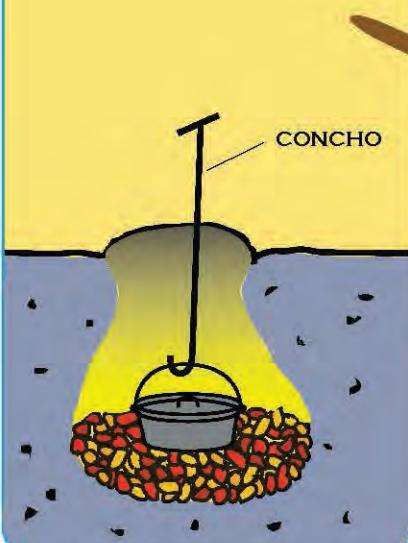
GO CAMPING!

- 3



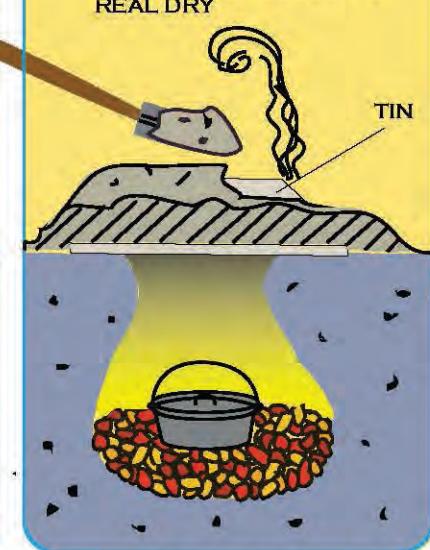
PREPARE THE OVEN MEAL
USE LOTS OF WATER

- 4 LEVEL THE COALS IN THE BOTTOM OF THE HOLE



USE CONCHO TO LOWER OVEN ON TO THE COALS. BE CAREFUL TO NOT ALLOW ANY WATER TO SPILL OUT ON THE COALS.

- 5 ONCE COVERED, BE SURE THERE IS NO SMOKE COMING FROM OUT OF THE DIRT. SPRINKLE A LITTLE WATER ON IF THE DIRT IS REAL DRY



QUICKLY PLACE TIN OVER HOLE AND COVER WITH DIRT. COOK 2 - 8 HOURS (TIMES MAY REQUIRE SOME EXPERIMENTING.)

ADDING THE ROOF TO YOUR CAMP KITCHEN

- ① LOCATE A COUPLE OF TREES ABOUT THE RIGHT DISTANCE APART WITH BASICALLY LEVEL GROUND IN BETWEEN. COIL 20 FEET OR SO OF THE ROPE AND SIMPLY THROW IT UP OVER A LIMB ABOUT 12 TO 15 FEET HIGH.

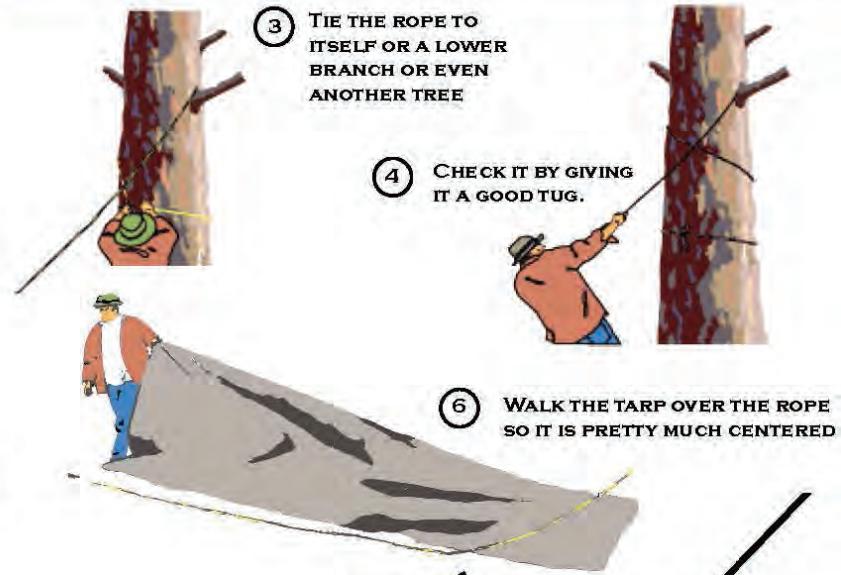
THE VIRTUES OF HAVING A TARP ARE OBVIOUS WHEN IT RAINS, BUT YOU MAY NOT REALIZE THAT IT'S REALLY NICE TO HAVE ONE EVEN WHEN THE SUN IS SHINING AS IT PROVIDES GUARANTEED SHADE. AND AT NIGHT BEING UNDER A TARP WILL RESULT IN A TEMPERATURE INCREASE ESPECIALLY IF YOU HAVE A LANTERN GOING. YOU CAN ALSO SITUATE A TARP AS A LEAN-TO IF YOU NEED A WIND BREAK JUST BY STACKING ONE SIDE ALL THE WAY TO THE GROUND. THE REAL TRICK TO A TARP IS GETTING YOUR ROPE HIGH ENOUGH SO THE TARP DOESN'T SAG TOO LOW.



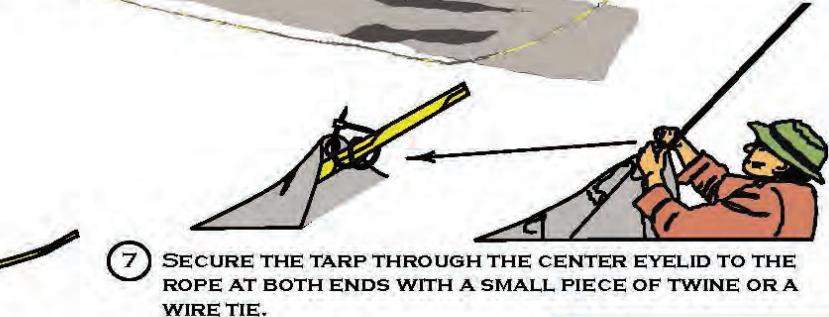
- ② WALK THE ROPE AROUND THE TREE TIGHTLY, TWO TO THREE TIMES.



- ⑤ THROW THE ROPE UP OVER A GOOD LIMB ON THE OTHER TREE BUT DON'T TIGHTEN IT YET



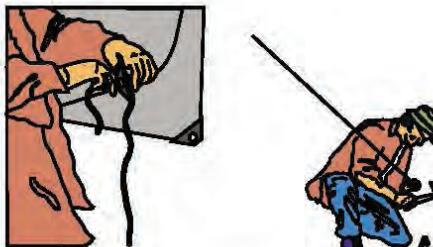
- ⑥ WALK THE TARP OVER THE ROPE SO IT IS PRETTY MUCH CENTERED



- ⑦ SECURE THE TARP THROUGH THE CENTER EYELID TO THE ROPE AT BOTH ENDS WITH A SMALL PIECE OF TWINE OR A WIRE TIE.

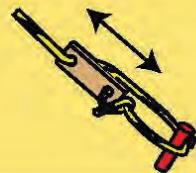


- ⑧ LIFT THE TARP TIGHT, THEN WRAP THE TREE AND TIE AS IN STEPS TWO AND THREE.



- ⑨ ATTACH TWINE OR SMALL ROPE TO EACH EYELID AND STAKE ABOUT SIX TO EIGHT FEET AWAY OR TIE TO ANOTHER TREE OR BUSH IF AVAILABLE. (USE WHATEVER YOU HAVE.)

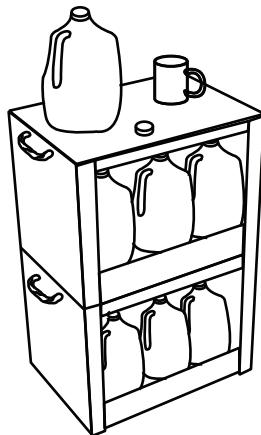
A SIMPLE TENSIONING DEVICE CAN BE MADE BY DRILLING A COUPLE HOLES IN A PIECE OF WOOD. (OBVIOUSLY THIS NEEDS TO BE DONE AT HOME.) THE TENSION IS ADJUSTED BY SLIDING IT UP OR DOWN THE ROPE.



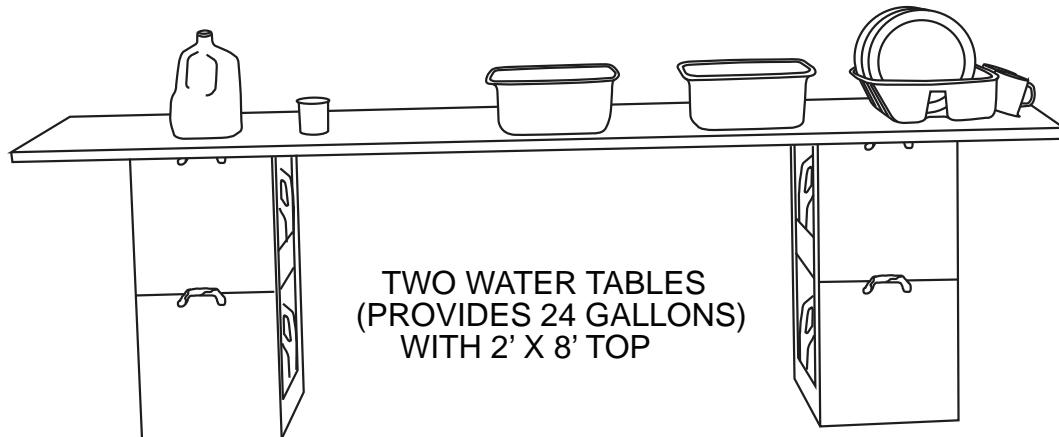
See the Tarp 2.0 Video

OVER THE YEARS I'VE COLLECTED POLES, IRONICALLY FROM AWNING TYPE DEVICES PURCHASED AT VARIOUS STORES. (THESE THINGS ARE NEVER BIG ENOUGH AND PLUS THEY JUST DON'T HOLD UP TO THE CONDITIONS I USE THEM UNDER.) STILL, I KEEP THE POLES FOR USE AS SHOWN TO THE RIGHT. EMT (ELECTRICAL CONDUIT), CUT ABOUT 6 FEET LONG OR SO, WORKS GOOD FOR POLES TOO.

THE WATER TABLE



BASIC WATER TABLE
(PROVIDES 12 GALLONS)



PLANS

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MARKET GAP
P.O. BOX 40
PAULDEN AZ 86334

BOOKLET PAGE #: WT-1

If you enjoyed the building process for these boxes, I would really like to encourage you to visit our other woodworking projects website at :

www.woodworkinggifts.com

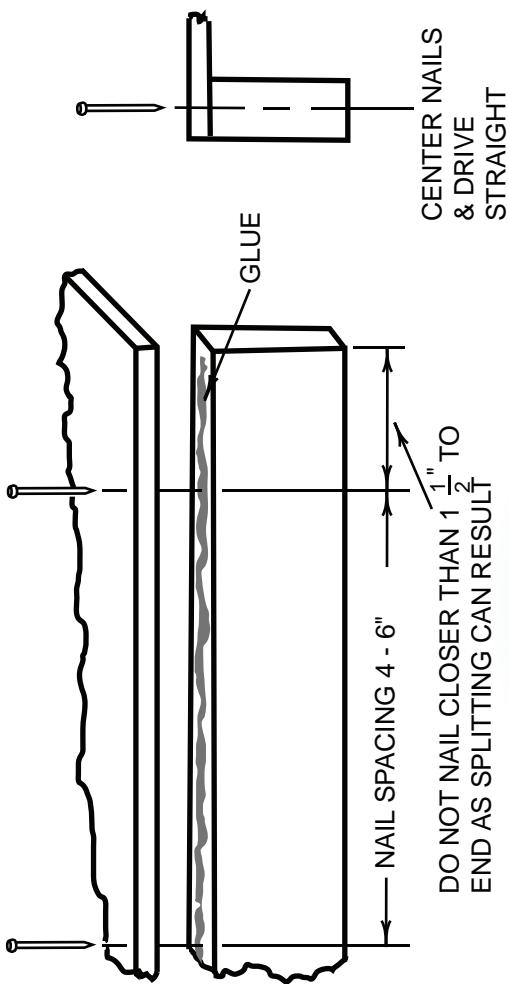
There are some great Christmas, birthday and Valentines day gift projects there too.

GENERAL NOTES

1. REVIEW ALL DRAWINGS & READ ALL NOTES BEFORE ATTEMPTING CONSTRUCTION.
2. SCALE DRAWING FOR REFERENCE ONLY.
3. BOND ALL JOINING SURFACES WITH WATER RESISTANT WOOD GLUE UNLESS OTHERWISE NOTED.
4. REMOVE EXCESS GLUE WITH WET RAG BEFORE IT DRIES.
5. DRILL APPROPRIATE SIZE PILOT HOLES WHERE WOOD SCREWS AND CUP HOOKS ARE USED.
6. DIMENSIONS ARE TYPICAL.
7. THE SINGLE BIGGEST WAY TO EXPEDITE ASSEMBLY, IS TO USE A BRAD NAILER WITH 9/16" OR 5/8" BRAD NAILS INSTEAD OF FINISH NAILS AS SHOW HERE.

GLUE NOTES

UNLESS OTHERWISE NOTED, USE NAILS AND GLUE AS SHOWN TO ASSEMBLE PARTS.



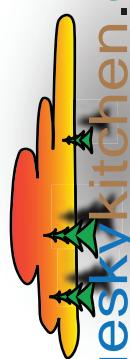
DO NOT NAIL CLOSER THAN $1\frac{1}{2}$ " TO END AS SPLITTING CAN RESULT

- KEN RALSTON, OWNER (WWW.BLUESKYKITCHEN.COM)



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“ all about chuck boxes grub boxes & camp kitchens ”



FINISH NOTES

1. FILL ALL CRACKS, VOIDS AND CHECKS WITH WOOD FILLER.
 2. FOR SMOOTHER FINISH SAND BEFORE FINISHING.
 3. RECOMMENDED FINISH IS ONE COAT EACH OF STAIN AND SPAR VARNISH OR U.V. PROTECTED POLY-URETHANE. OR CAN BE PRIMED AND PAINTED INSTEAD.
 4. SATURATE ALL END GRAIN, JOINTS AND NAIL HOLES WITH FINISH.
 5. IT IS RECOMMENDED THAT A PLASTIC LAMINATE BE USED ON TOPS AND SHELVES FOR SANITATION REASONS.
- EVERY ATTEMPT HAS BEEN MADE TO INSURE THE ACCURACY AND CORRECTNESS OF THESE PLANS. STILL THERE MAY BE ERRORS AS THE PLANS ARE ALWAYS BEING UPDATED TO INCORPORATE THE LATEST DESIGN IMPROVEMENTS. WE WOULD LOVE TO KNOW IF YOU FIND ANYTHING THAT IS NOT CORRECT ABOUT THE PLANS. ALSO IT IS HOPED THAT MOST PEOPLE WHO BUILD THEIR OWN CHUCK BOXES WILL VIEW THESE PLANS AS A BASE TO BUILD ON RATHER THAN THE ABSOLUTE 'CORRECT' WAY TO BUILD BOXES. AFTER ALL 'YOUR' CHUCK BOX SHOULD CONFORM TO YOUR EQUIPMENT. THEREFORE, YOU SHOULD FEEL FREE TO MODIFY DESIGNS AS NEEDED TO ENHANCE YOUR SPECIFIC SITUATION. THIS MIGHT MEAN INSTALLING A COMPARTMENT THAT IS JUST RIGHT FOR THAT FAVORITE FRYING PAN OR PERHAPS INSERTING A SHELF WHERE AN OPENING IS CALLED FOR IS MORE APPROPRIATE FOR YOU. WHETHER YOU USE THEM AS IS OR MODIFIED, IT IS MY SINCEREST HOPE THAT YOU COME UP WITH A SETUP THAT MEETS YOUR EVERY EXPECTATION.

BOOKLET PAGE #: 2
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DR. BY RALSTON
DATE: 3/90 REV: 11/13

WATER TABLE CUTTING AND PARTS LISTS

PLYWOOD					BONES				
PART AND USE	# REQ.	L	W	T	PART AND USE	# REQ.	L	W	T
TOP	2	18 $\frac{3}{4}$	13	$\frac{1}{4}$	TOP AND BOTTOM SIDE	8	18 $\frac{1}{4}$	1 $\frac{1}{4}$	$\frac{1}{2}$
BOTTOM	2	18 $\frac{1}{4}$	12	"	TOP AND BOTTOM END	8	11	1 $\frac{1}{4}$	"
ENDS	4	13 $\frac{3}{4}$	13	"	END PIECES	8	13 $\frac{3}{4}$	1 $\frac{1}{4}$	"
SIDES	4	15 $\frac{3}{4}$	2 $\frac{7}{8}$	"					

13
12

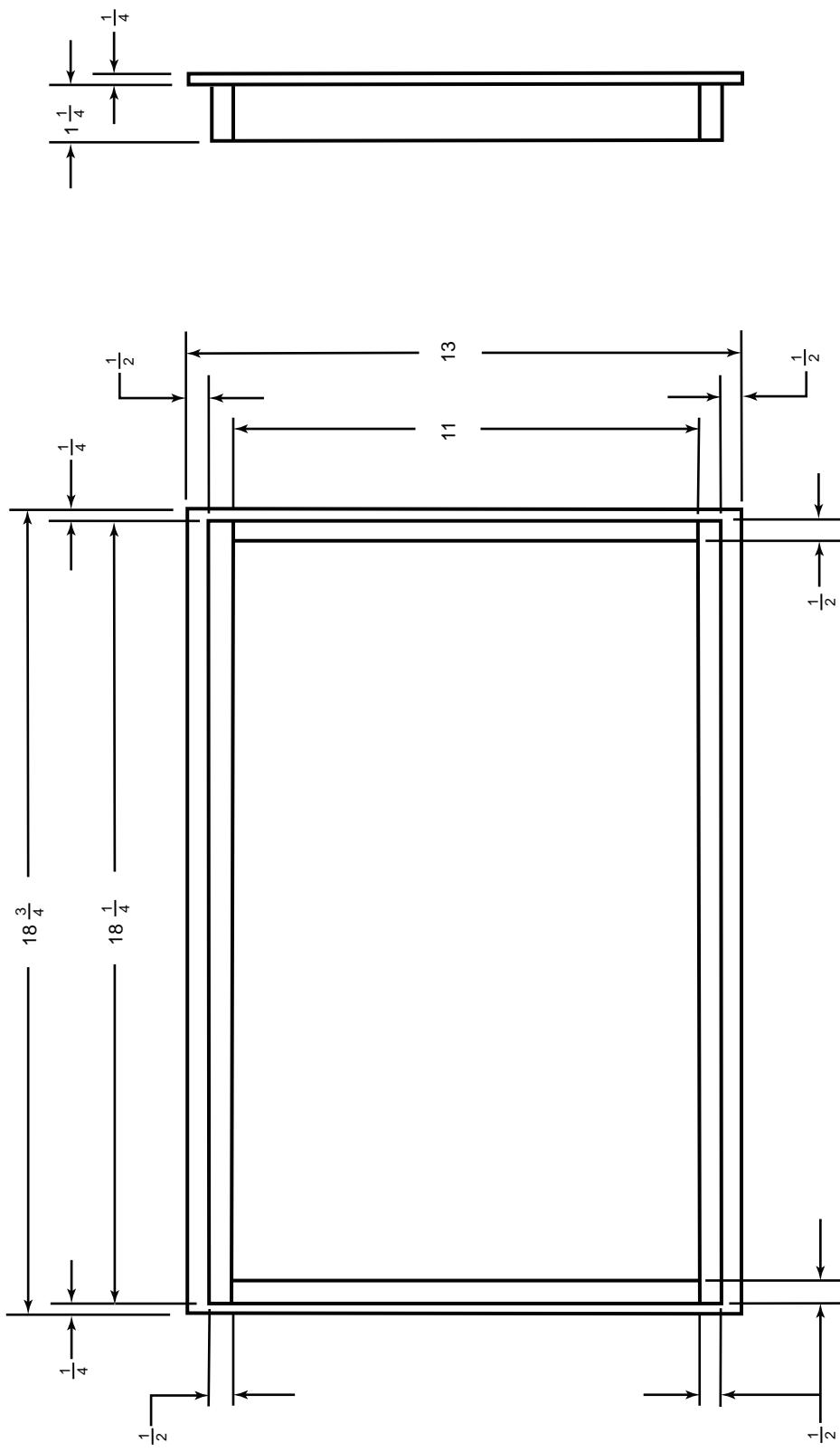
The diagram shows a large rectangle representing a 13x18 3/4 plywood sheet. On the left side, there are six smaller rectangles labeled "END" stacked vertically. To the right of these, there are four pairs of rectangles labeled "TOP" and "BOT" stacked vertically. A vertical line of five small rectangles labeled "SIDE" is positioned between the "END" and "TOP/BOT" sections. The word "EXTRA" is written vertically to the right of the main sheet area.

The diagram shows a large rectangle representing a bone sheet. It features a vertical strip on the left side with four horizontal lines, each labeled "FOUR LENGTH 1 1/4". To the right of this strip is a large, solid gray rectangular area labeled "EXTRA" vertically.

HARDWARE

$\frac{3}{4}$ " X #6 BRASS WOOD SCREWS	32
1 $\frac{1}{4}$ " DECK SCREWS	32
18 " LENGTHS OF $\frac{3}{8}$ " DIAMETER ROPE	4
1 $\frac{1}{4}$ " FINISH NAILS	80

PLYWOOD		USE FROM CUTTING LIST				BONES	
PART AND USE	# REQ.	L	W	T	PART AND USE	# REQ.	L
TOP	1	18 $\frac{3}{4}$	13	$\frac{1}{4}$	TOP AND BOTTOM SIDE	2	18 $\frac{1}{4}$
TOP AND BOTTOM END						11	$1\frac{1}{4}$



UNIT: WATER TABLE
PART: TOP

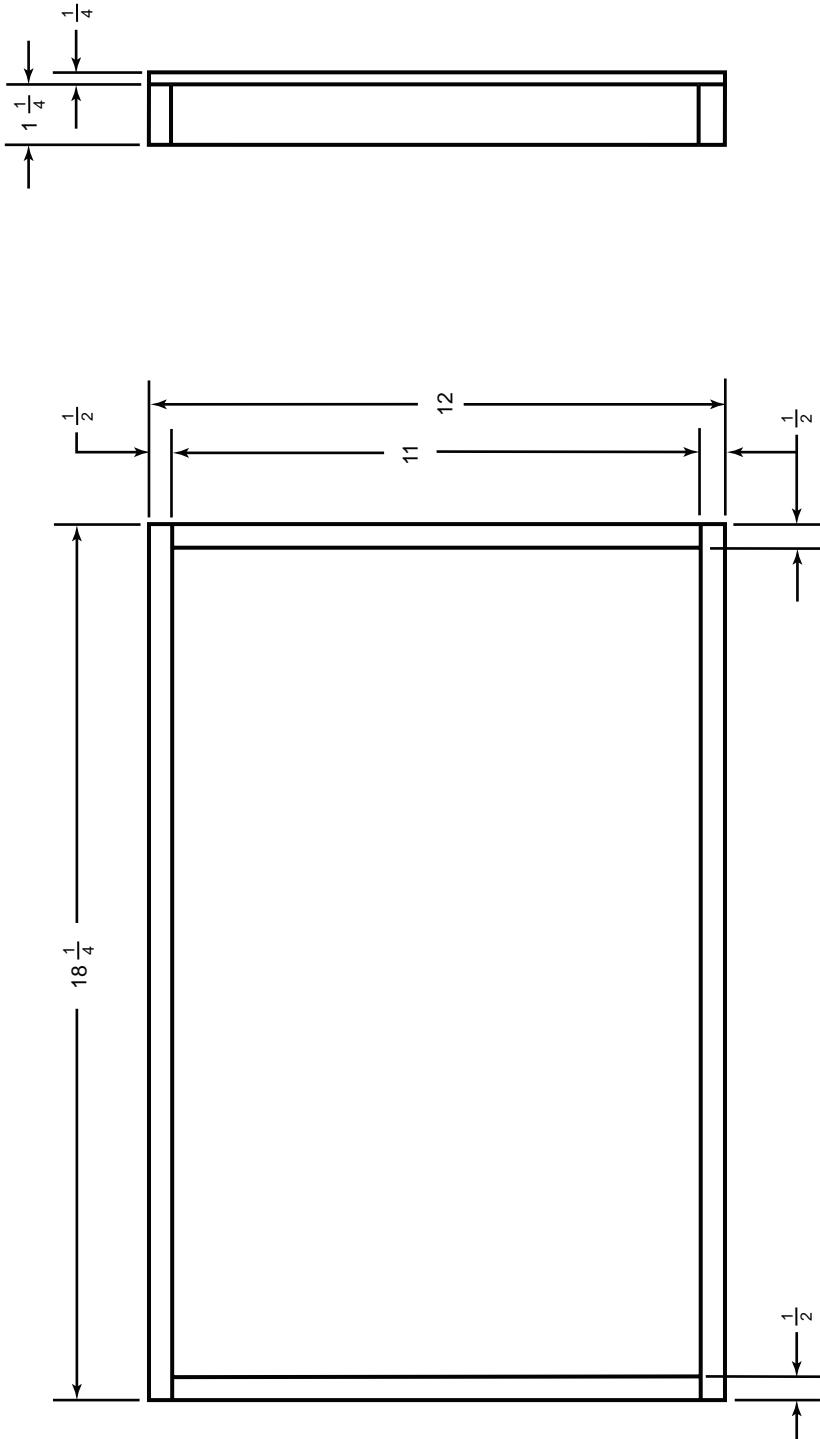
REQUIRED: 2
SCALE: $\frac{1}{4}$ " = 1"

DR. BY: RALSTON
DATE: 4/99 REV.: 01/09

BOOKLET PAGE #: WT-04
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PLYWOOD **USE FROM CUTTING LIST**

PART AND USE	# REQ.	L	W	T	PART AND USE	# REQ.	L	W	T
TOP	1	18 $\frac{3}{4}$	13	$\frac{1}{4}$	TOP AND BOTTOM SIDE	2	18 $\frac{1}{4}$	1 $\frac{1}{4}$	$\frac{1}{2}$
					TOP AND BOTTOM END	2	11	1 $\frac{1}{4}$	$\frac{1}{2}$



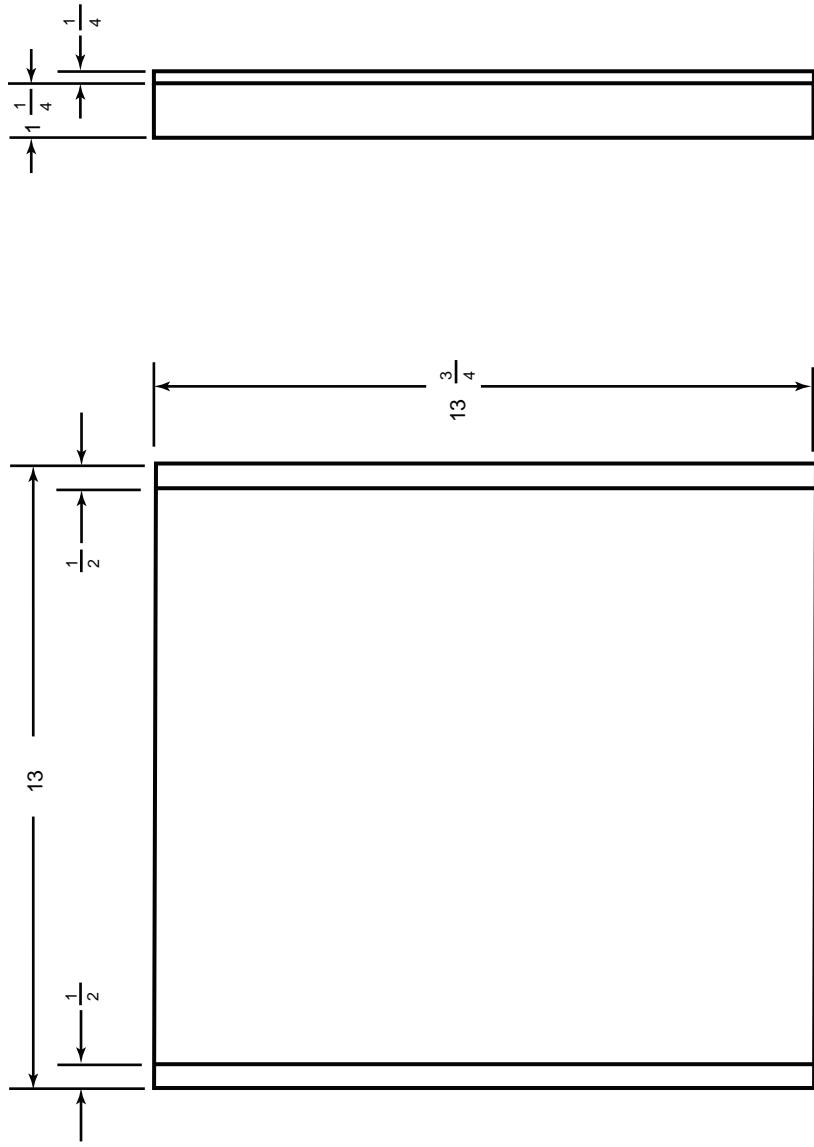
UNIT: WATER TABLE
PART: BOTTOM

REQUIRED: 2
SCALE: $\frac{1}{4}$ " = 1"

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PLYWOOD				USE FROM CUTTING LIST				BONES			
PART AND USE ENDS	# REQ. 1	L $13\frac{3}{4}$	W $\frac{1}{13}$	PART AND USE END PIECES	# REQ. 2	L $13\frac{3}{4}$	W $1\frac{1}{4}$	T $\frac{1}{2}$	T $\frac{1}{2}$	W $1\frac{1}{4}$	BONES



UNIT: WATER TABLE
PART: END

REQUIRED: 4
SCALE: $\frac{1}{4}" = 1"$

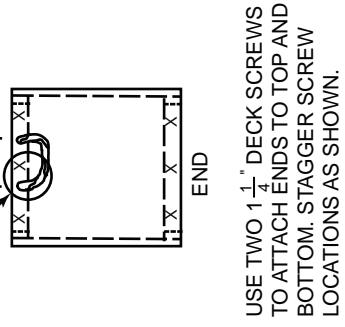
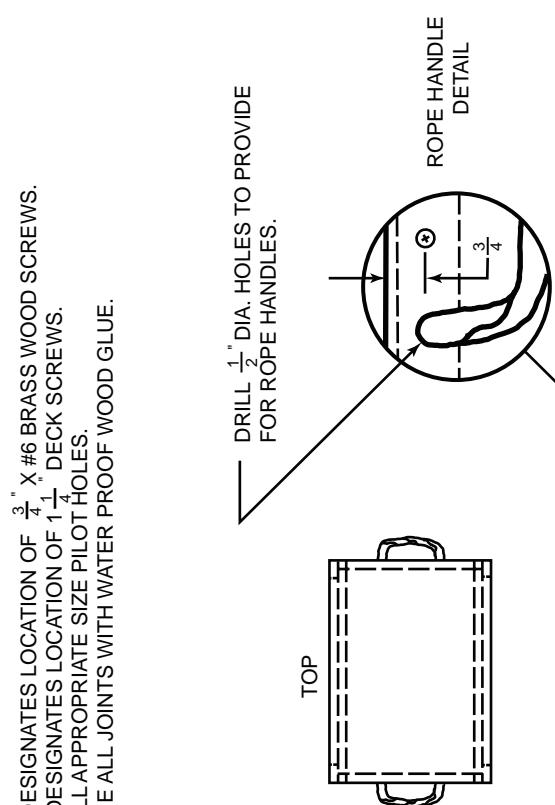
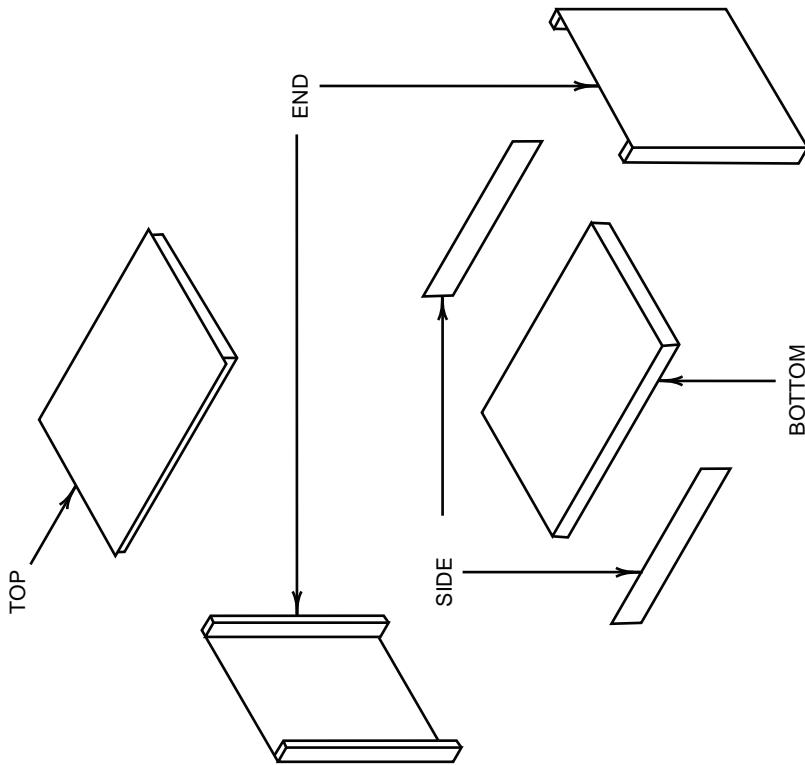
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NOTES:

1. 'X' DESIGNATES LOCATION OF $\frac{3}{4}$ " X #6 BRASS WOOD SCREWS.
2. 'X' DESIGNATES LOCATION OF $1\frac{1}{4}$ " DECK SCREWS.
3. DRILL APPROPRIATE SIZE PILOT HOLES.
4. GLUE ALL JOINTS WITH WATER PROOF WOOD GLUE.

EXPLODED VIEW

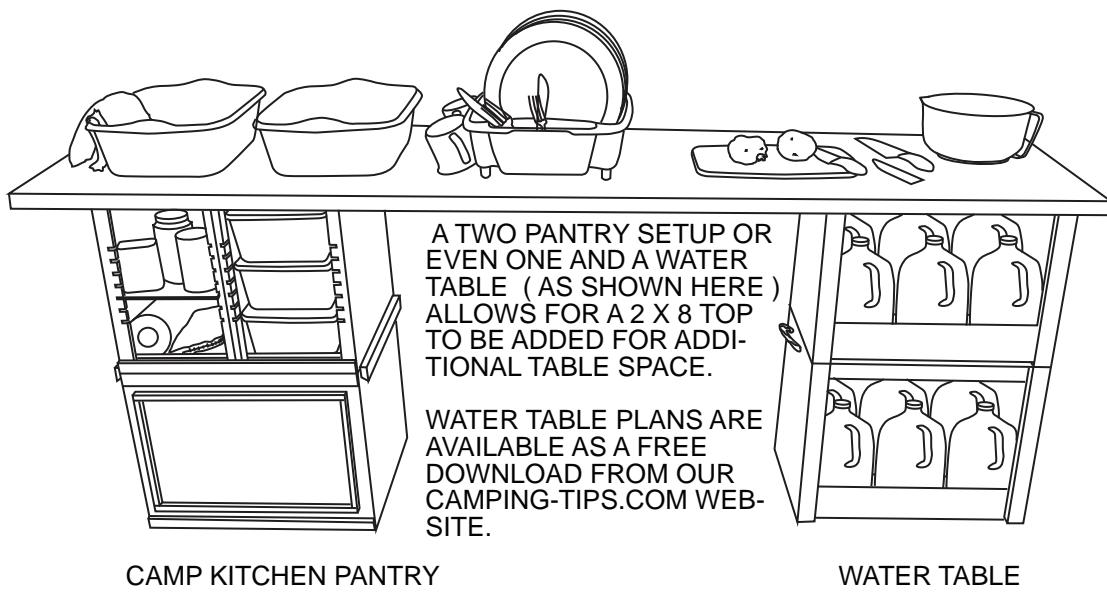
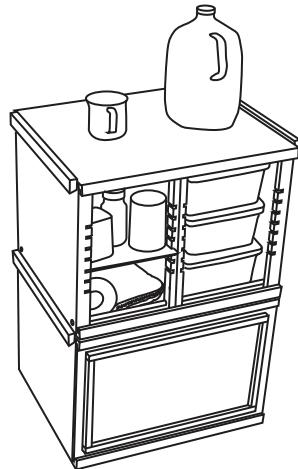


CORNER SCREW DETAILS

THE CAMP KITCHEN PANTRY

HERE IS A PRODUCT BASED ON THE OLD WATER TABLE DESIGN AND THUS CAN BE USED TO STORE WATER IN ONE GALLON INCREMENTS. HOWEVER THE CAMP KITCHEN PANTRY ALSO OFFERS ADJUSTABLE SHELVES SO IT IS EASY TO STORE ANY NUMBER OF OTHER THINGS, ESPECIALLY CANNED AND DRY GOODS.

PERHAPS THE BEST FEATURE THOUGH, IS THE LATERALLY ADJUSTABLE CENTER DIVIDER WHICH OFFERS THE POSSIBILITY OF USING INEXPENSIVE PLASTIC CONTAINERS IN LIEU OF DRAWERS.



PLANS

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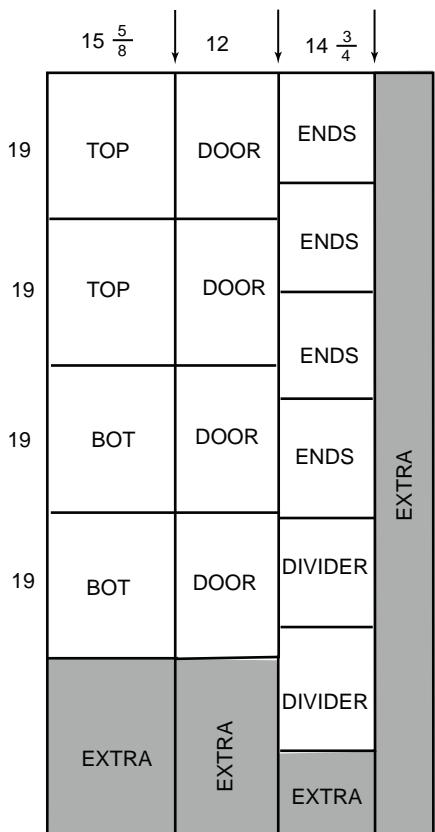
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PAULDEN AZ 86334

CAMP KITCHEN PANTRY CUTTING AND PARTS LISTS
PLYWOOD

PART AND USE	# REQ.	L	W	T
TOP, BOTTOM	4	19	15 $\frac{5}{8}$	$\frac{1}{4}$
DOOR	4	19	12 $\frac{3}{4}$	$\frac{1}{4}$
ENDS	1	14 $\frac{5}{8}$	13 $\frac{3}{4}$	$\frac{1}{4}$
DIVIDER	1	13 $\frac{5}{8}$	13 $\frac{3}{4}$	$\frac{1}{4}$

**CAMP KITCHEN PANTRY
CUTOUT DRAWING**

MAKE THESE RIPS FIRST



PART AND USE	# REQ.	L	W	T
TOP AND BOTTOM RUNNERS	8	19	$\frac{7}{8}$	$\frac{5}{8}$
LONG DOOR BRACE	8	17	$\frac{1}{2}$	$\frac{1}{2}$
SHORT DOOR BRACE	8	9 $\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{2}$
SIDE END PIECES	8	13 $\frac{3}{4}$	1	$\frac{1}{2}$
TOP & BOTTOM END PIECES	8	14 $\frac{5}{8}$	1	$\frac{1}{2}$
DIVIDER BRACE	8	13 $\frac{3}{4}$	1	$\frac{1}{2}$
HANDLES	4	14 $\frac{1}{4}$	1 $\frac{1}{2}$	$\frac{1}{2}$

THE PARTS SHOWN ABOVE CAN BE ACQUIRED BY MAKING THE FOLLOWING RIPS OFF YOUR SELECTED BONES MATERIAL. (THIS ASSUMES AN EIGHT FOOT LENGTH OF STOCK.)

2 @ $\frac{7}{8}$
 3 @ $\frac{1}{2}$
 4 @ 1
 1 @ $1\frac{1}{2}$

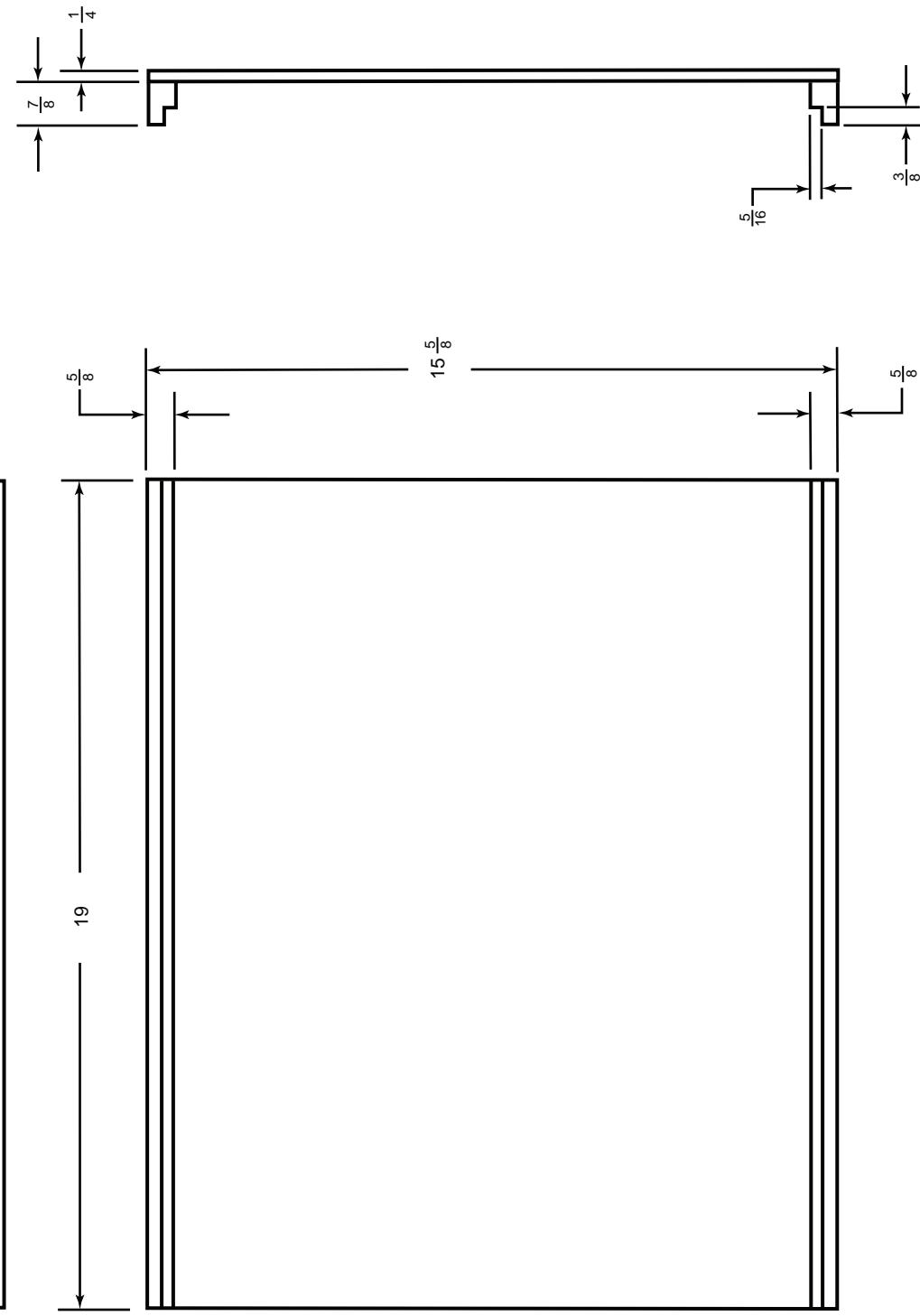
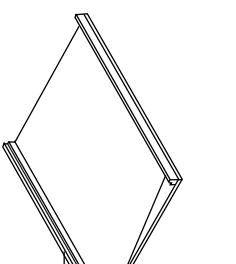
HARDWARE

$\frac{3}{4}$ " X #6 BRASS WOOD SCREWS	32
$1\frac{1}{4}$ " DECK SCREWS	32
18" LENGTHS OF $\frac{3}{8}$ " DIAMETER ROPE	4
$1\frac{1}{4}$ " FINISH NAILS	80

PLYWOOD

USE FROM CUTTING LIST

PART AND USE	# REQ.	L	W	T	PART AND USE	# REQ.	L	W	T
TOP	1	19	$15\frac{7}{8}$	$\frac{1}{4}$	TOP AND BOTTOM SIDE	1	19	$\frac{7}{8}$	$\frac{5}{8}$



UNIT: CAMP KITCHEN PANTRY
PART: TOP & BOTTOM

REQUIRED: 4
SCALE: $\frac{1}{4}$ " = 1"

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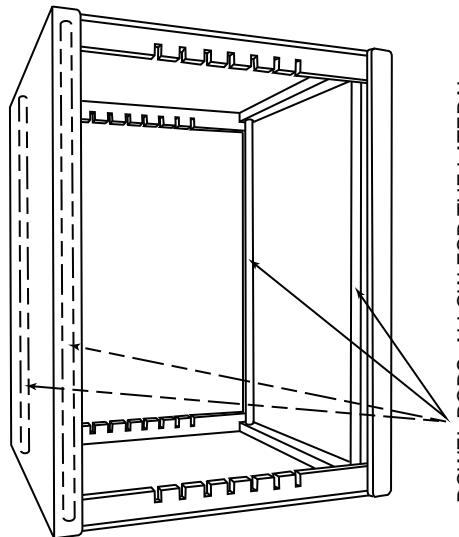
PLYWOOD				USE FROM CUTTING LIST				BONES			
PART AND USE	# REQ.	L	W	T	PART AND USE	# REQ.	L	W	T		
DOOR	1	19	12 $\frac{3}{4}$	$\frac{1}{4}$	LONG BRACE	2	17	$\frac{1}{2}$	$\frac{1}{2}$		
					SHORT BRACE	2	9 $\frac{3}{4}$				

UNIT: CAMP KITCHEN PANTRY
PART: DOOR

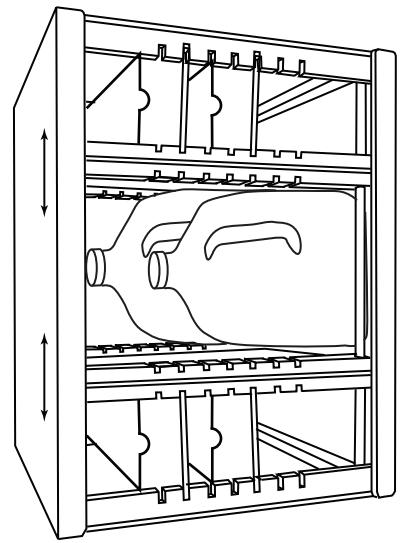
REQUIRED: 4
SCALE: $\frac{1}{4}$ " = 1"

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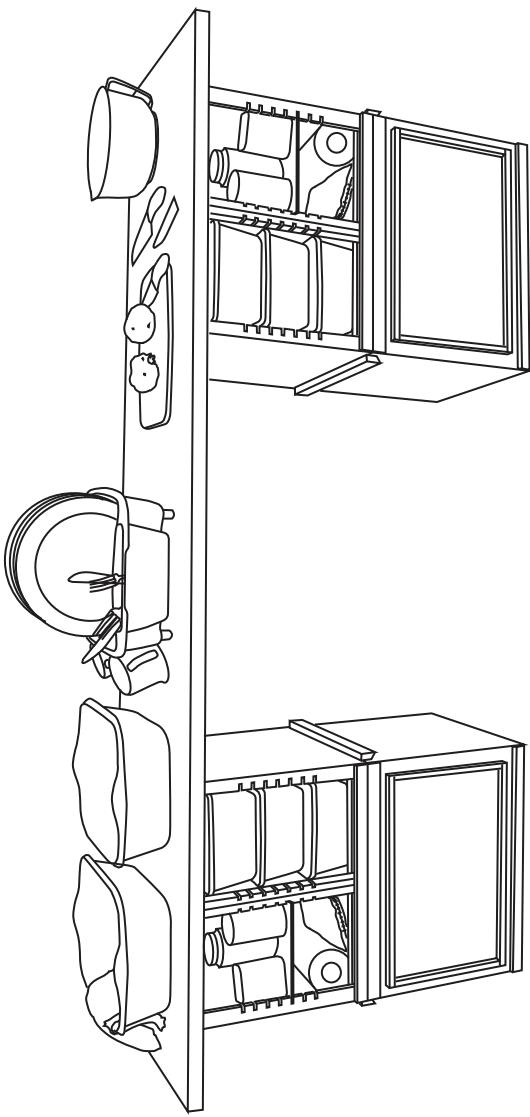
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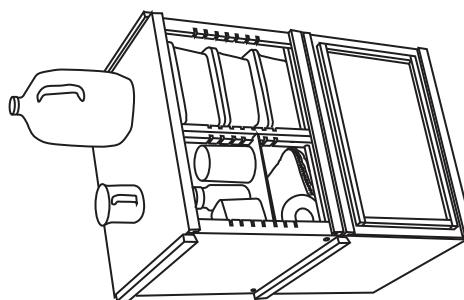
DOWEL RODS ALLOW FOR THE LATERAL
ADJUSTABILITY OF THE CENTER DIVIDER
AND/OR THE USE OF AN ADDITIONAL DIVIDER.



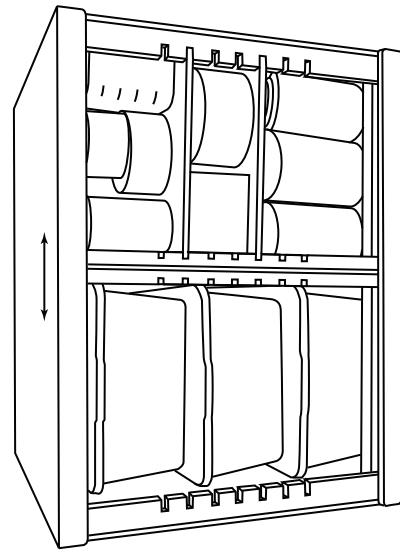
SO THE INTERNAL SPACE IS VERY ADJUSTABLE AROUND
DRAWERS SHELVES AND CONTAINERS OR ALL THREE.



THE TWO BOX SETUP GIVES YOU AN
ADDITIONAL WORK SURFACE AND THE
SLIDING DOORS ALLOW FOR THINGS
TO BE CLOSED UP AT NIGHT.



THE FOUR BOX SETUP GIVES YOU THE ABILITY TO SET
A 2 FOOT BY 8 FOOT OR SO TOP ON THE TOP OF THE
BOXES. THIS IS GREAT FOR GROUP CAMPOUTS.



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UNIT: CAMP KITCHEN PANTRY
PART: SHELF OPTIONS

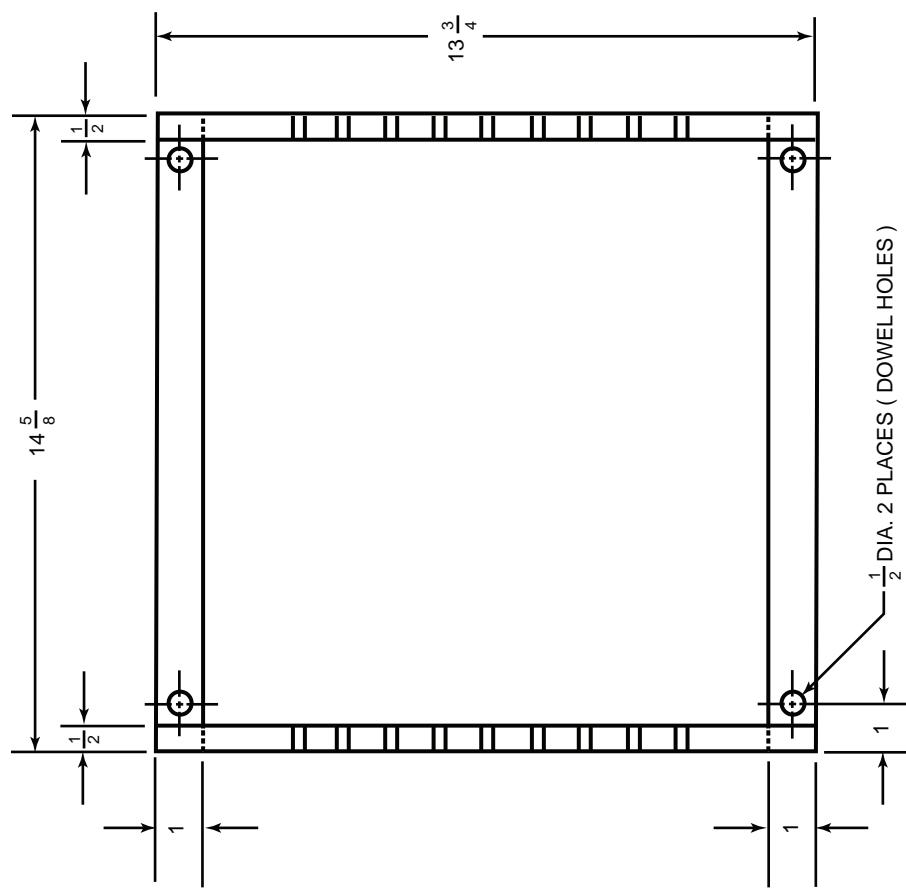
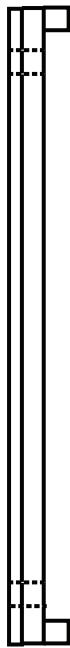
REQUIRED: 2
SCALE: $\frac{1}{4}$ " = 1"

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DATE: 11/13 REV.:

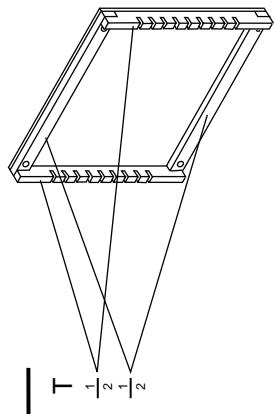
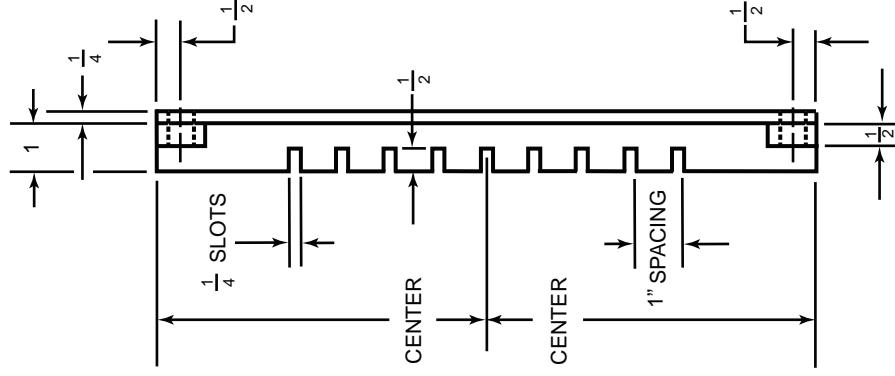
PLYWOOD

USE FROM CUTTING LIST

PART AND USE ENDS	# REQ.	L $14\frac{5}{8}$	W $13\frac{3}{4}$	T $\frac{1}{4}$	PART AND USE SIDE PIECES	# REQ.	L $13\frac{3}{4}$	W $14\frac{5}{8}$	T $\frac{1}{4}$
TOP & BOTTOM PIECES	2				TOP & BOTTOM PIECES	2			



BONES



UNIT: CAMP KITCHEN PANTRY
PART: ENDS

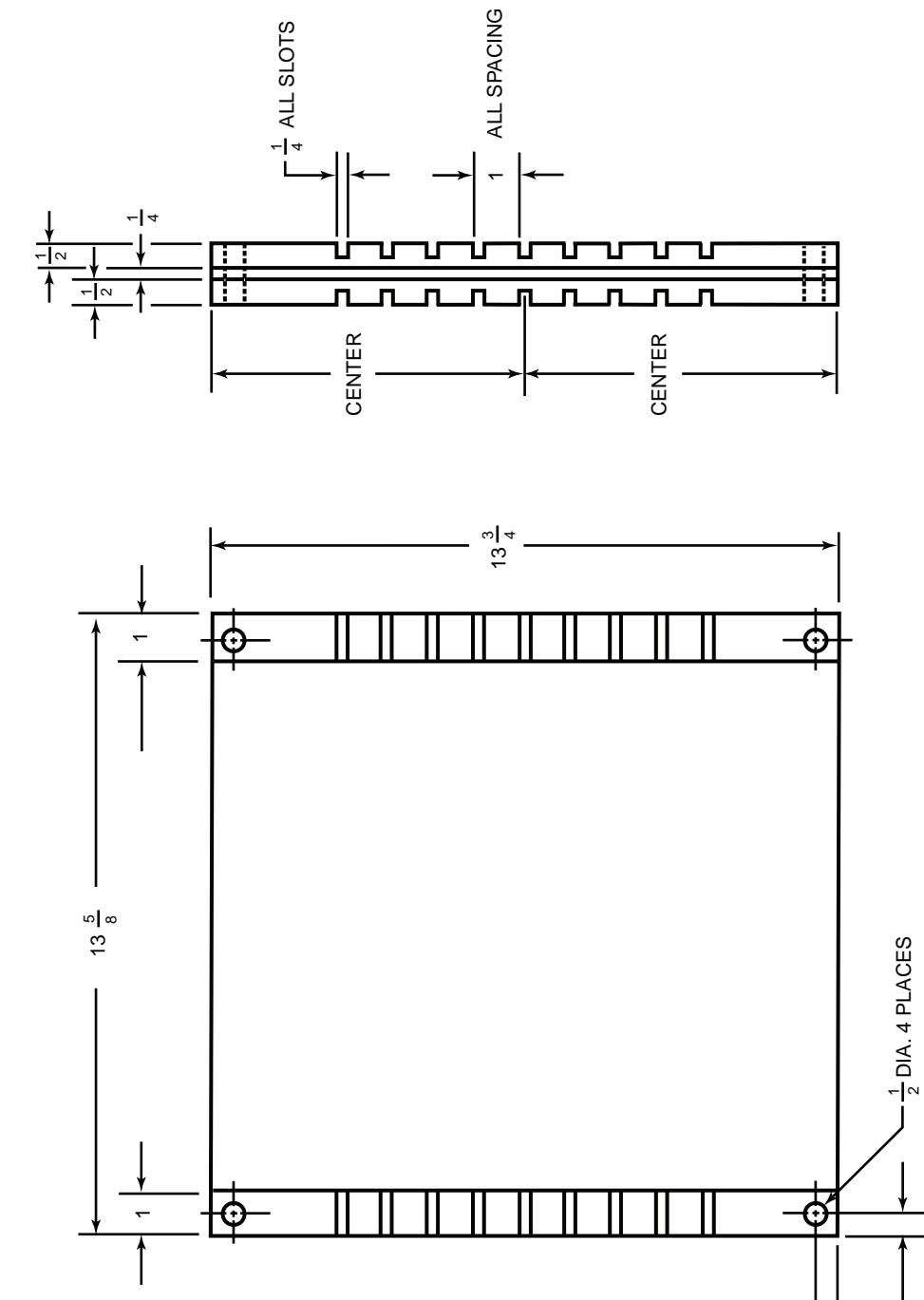
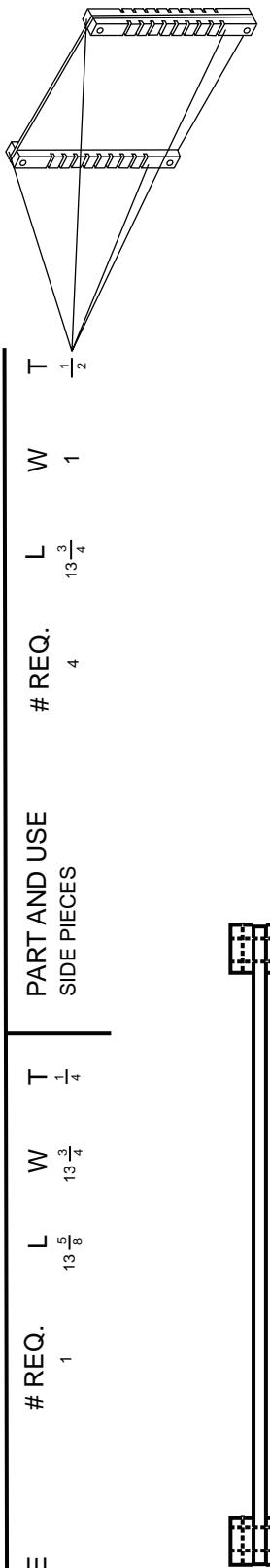
REQUIRED: 4
SCALE: $\frac{1}{4}$ " = 1"

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PLYWOOD			USE FROM CUTTING LIST		
PART AND USE	# REQ.	L $13\frac{5}{8}$	W $13\frac{3}{4}$	T $\frac{1}{4}$	SIDE PIECES
DIVIDER	1				



UNIT: CAMP KITCHEN PANTRY
PART: DIVIDER

REQUIRED: 2
SCALE: $\frac{1}{4}$ " = 1"

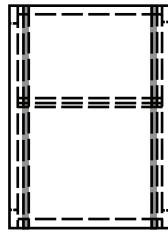
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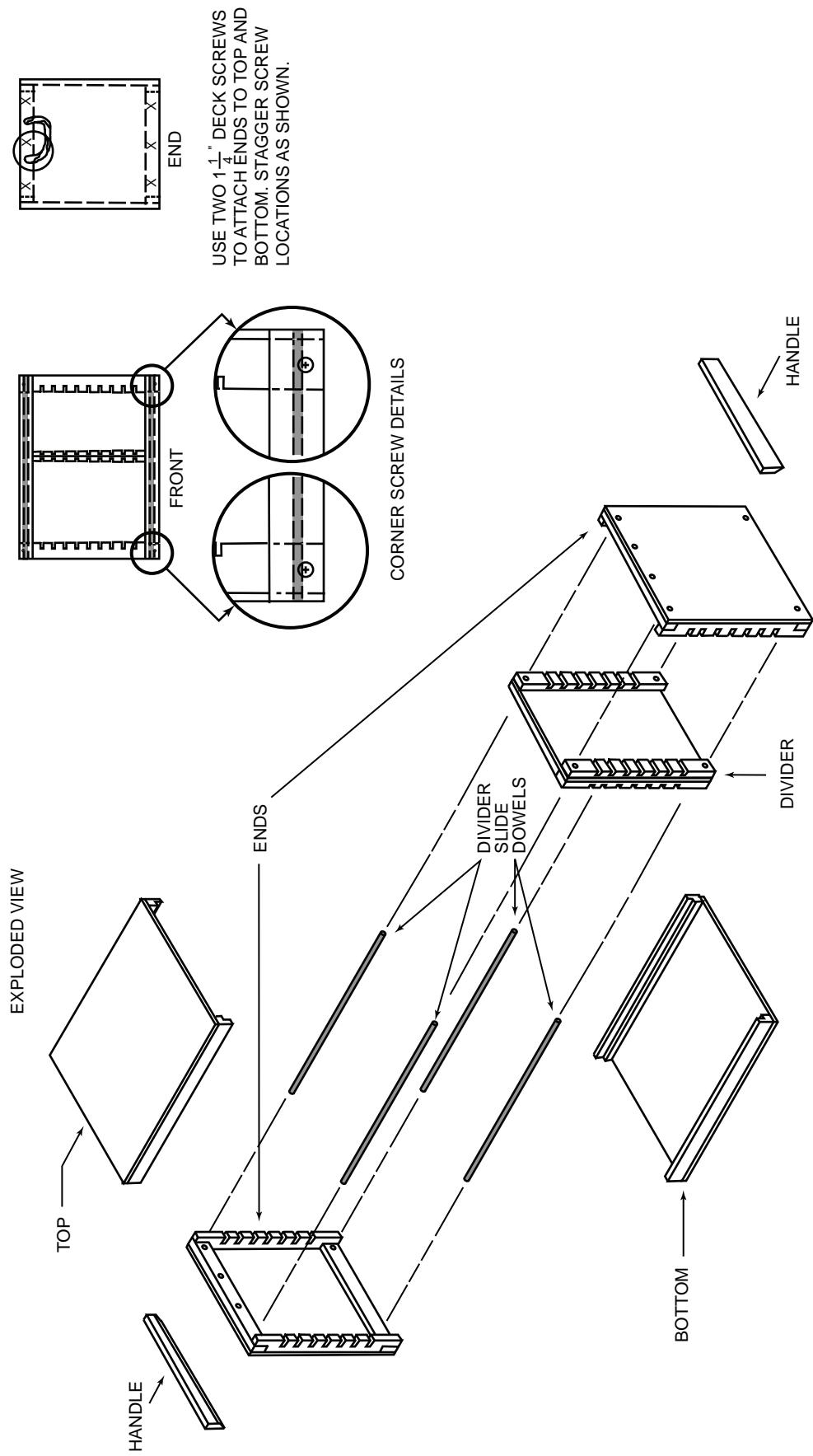
NOTES:

1. 'X' DESIGNATES LOCATION OF $\frac{3}{4}$ " X #6 BRASS WOOD SCREWS.
2. 'J' DESIGNATES LOCATION OF $1\frac{1}{4}$ " DECK SCREWS.
3. DRILL APPROPRIATE SIZE PILOT HOLES.
4. GLUE ALL JOINTS WITH WOOD GLUE.

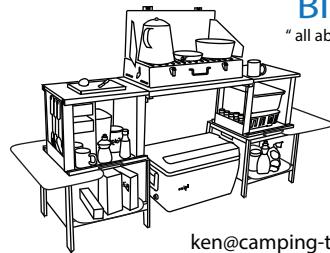
TOP



EXPLODED VIEW



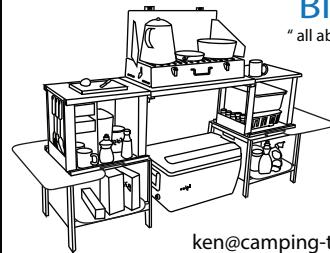
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Paulden AZ 86334

ken@camping-tips.com - (928) 301-9004

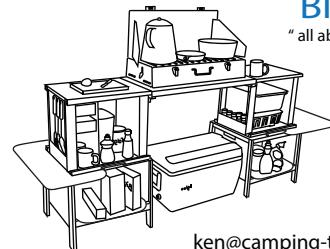
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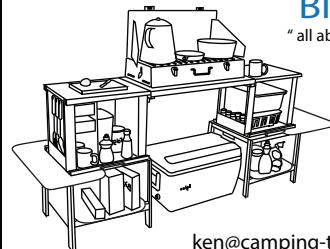
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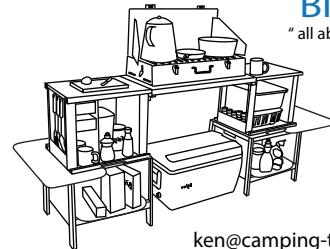
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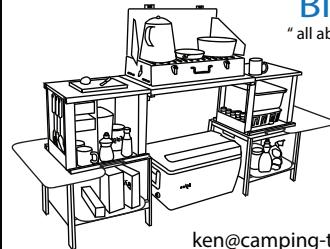
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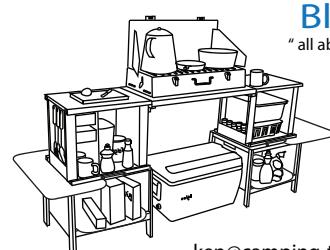
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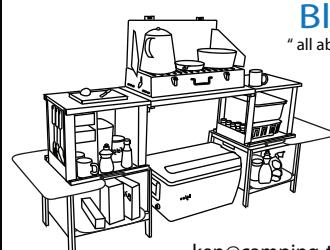
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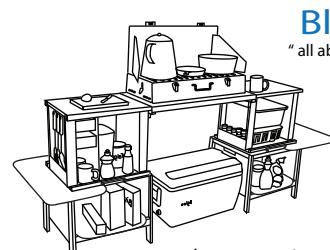
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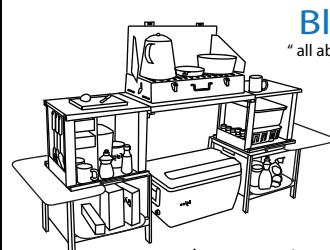
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