

Bushcraft courses

"Fire starter" or Build and light a fire to cook dampers and a hot drink

What will we do?

Learn how to make fire safely in the wild, and then get the kettle on!

We will start by learning about and finding fuel (let's be honest, it's mostly wood), then we will explore some different methods to get the fire lit. While the fire gets established, we will construct a device to hang our kettle on so that we can finish with a satisfying brew and toast some tasty snacks!

Where?

From the Falmouth to Helston road, turn right at Crane's Garage. Go past the K9 Kennels and the gate is opposite Little Trewince. See the w3w for the specific location of the gateway. There is space for 1 vehicle to park.

<https://w3w.co/standards.coolest.samplers>

When?

We will aim to start at around 1300 on Sunday the 15th of June and we will run for about 3 hours.

What should we wear?

While the forecast for the day is dry, prepare for a bit of rain anyway and there may be some wind, so dress warmly. Wear old clothes in case we get dirty.

Anything else?

Due to dietary requirements we need to agree the details of any food and drink provided.

This one is pretty much good to go and can be done in a wide range of places.

Draft itinerary (3 hours)

1. Walk to location and safety brief (10 mins) [00:00]
2. Gathering wood and kindling (10 mins) [00:10]
3. Looking at tinder, accelerants and extenders (5 mins) [00:20]
4. Make a feather stick (20 mins) [00:25]
5. Looking at sources of ignition (heat): (10 mins) [00:45]
 - Lighters and matches
 - Sparks
 - Friction
6. Prepare and light the fire (40 mins) [00:55]
7. Build a fire crane to hang the kettle (15 mins) [01:35]
8. Make dough (10 mins) [01:50]
9. Cook dampers (20 mins) [02:00]
10. Add jam and eat with a hot chocolate! (20 mins) [02:20]

11. Put out fire and tidy site (10 mins) [02:40]
12. Walk out [02:50]

Trainee fire god

So you can light a fire? Let's take away the matches ...
... and the firelighters ...
... and keep going as long as we can with more and more basic materials!

This could potentially test my fire lighting skills, but I am up for a challenge! It would be nice to be able to find materials on site, but I can bring a range of stuff to anywhere if needed.

Make anything out of sticks, including the kitchen sink

Make camp gadgets and furniture from materials in the environment.

We can make chairs, tables, even a kitchen with a sink from natural wood and a few knots.

I need a good source of material for this, more if they want to keep what they have made (which may have to be incorporated into the price). I am planning to get in touch with a few forestry people to source straight branches between 50 and 100mm diameter cheaply, so watch this space.

Whittling

A quiet afternoon carving your very own spoon to keep and use on your next camp!

I think you said you have some knives for this? I would be bringing some fairly easy to carve wood along if it isn't readily available on site. Again, can be done pretty much anywhere if needed.

Wild baskets and blackberries

Use locally found materials to make a basket and then find some blackberries to go in it!

Basically weaving brambles, so might be a bit seasonal (and obviously the blackberries are) but I will keep a look out for alternative materials when I visit sites.

Camp gourmet

Make a tasty dinner in the woods!

We will use a camp cooking fire to produce a complete meal, then sit down to enjoy it in the natural environment. Several menu ideas are available and special requests are always a welcome challenge.

This can be done anywhere we can light a fire, so beaches are a good one too if the weather is good. I have a few good receipes that I have done before, but will happily research or invent more as needed.