

# CELEBRATE BY COOKING

Celebrating 100 Years of Young Women's Camp



On-the-rock cookery



One-pot-cooking



The bean hole

## Cooking at Camp

"Your three meals a day are an important little procession which may bring you no end of pleasure and sturdy comfort. For so much of your fun in camp depends upon your health and that, in turn, upon your food" (Camp Bulletin, 1930).

Girls in the camp were assigned certain days to prepare nutritious, well-balanced, easy-to-prepare, tasty meals. They tried out the menus at home before going to camp.

At the very early camps, cooking utensils and dishes were kept in a large box hung in a tree.

A Beehive requirement from the 1915 handbook reads: "Without help or advice, do all the camp cooking for one day, for four or more persons. Get the wood; furnish suitable character and amounts of food; write the menu, quantities and price of food."

## A Variety of Cooking Methods

At camp, girls learned stick cookery, on-the-rock cookery, one pot dishes, baking in a reflector oven, baking in the bean hole, baking on a plank, and cooking on a spit. Ring Tum Diddy is a "one-pot dish" recipe from the early years of camp.

## The Bean Hole

Another cooking requirement was to make a bean hole at least 18x18 inches and cook beans for one meeting of the Beehives.

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Here are some recipes commonly used in early camps. You might like to try them!

## Ring Tum Diddy (a one-pot dish)

You will need a:

- frying pan
- a spoon
- a knife
- a board
- 1 can corn
- 3 onions
- 1 large green pepper
- 8 slices toast or crackers
- 3 small tomatoes
- 1/4 lb. bacon
- 1/4 lb. American cheese
- salt and pepper
- 1 can tomatoes

Dice and fry out the bacon; wash, seed, and cut up the pepper; peel and slice the onions thin and add to the bacon. Then add the tomatoes and corn. Season the toast. Just before serving, add the cheese. Serve hot on toast or crackers.

## Camp Chowder

- 6 large potatoes
- 1 (no. 10) can tomatoes
- 1 (no. 3) can corn
- 2 onions
- 3/4 lb. bacon
- salt and pepper

Wash, peel, and dice potatoes. Peel and chop onions. Fry onions and bacon together until cooked through, add other ingredients, and cook until potatoes are tender. Season with salt and pepper.

## Squantum

- 3 cups raw rice
- 3 qt. boiling water
- 3 tsp. salt
- 3 cans vegetable soup or 6 cups of cooked vegetables

Combine and cook until rice is tender.

## Porcupines

- 1 lb. ground beef
- 1 egg
- 1 tsp. salt
- 1/4 tsp. paprika
- 2 tsp. chopped green pepper
- 1/2 cup bread crumbs
- 1/4 cup raw rice

Roll all ingredients except rice into small balls. Press them into flat cakes. Roll the cakes in the rice.

- 2 cups boiling water
- 1 can tomato soup
- 1/4 cup chopped onion
- 6 ribs celery cut to 1" pieces
- 1 tsp. chili powder
- Flour for thickening

Heat the soup and water in a heavy pot. Add the onions, celery, and chili powder and meat cakes. Cover the pot, and simmer for 45 minutes. Thicken the sauce with flour. Season, if needed, with salt and pepper.