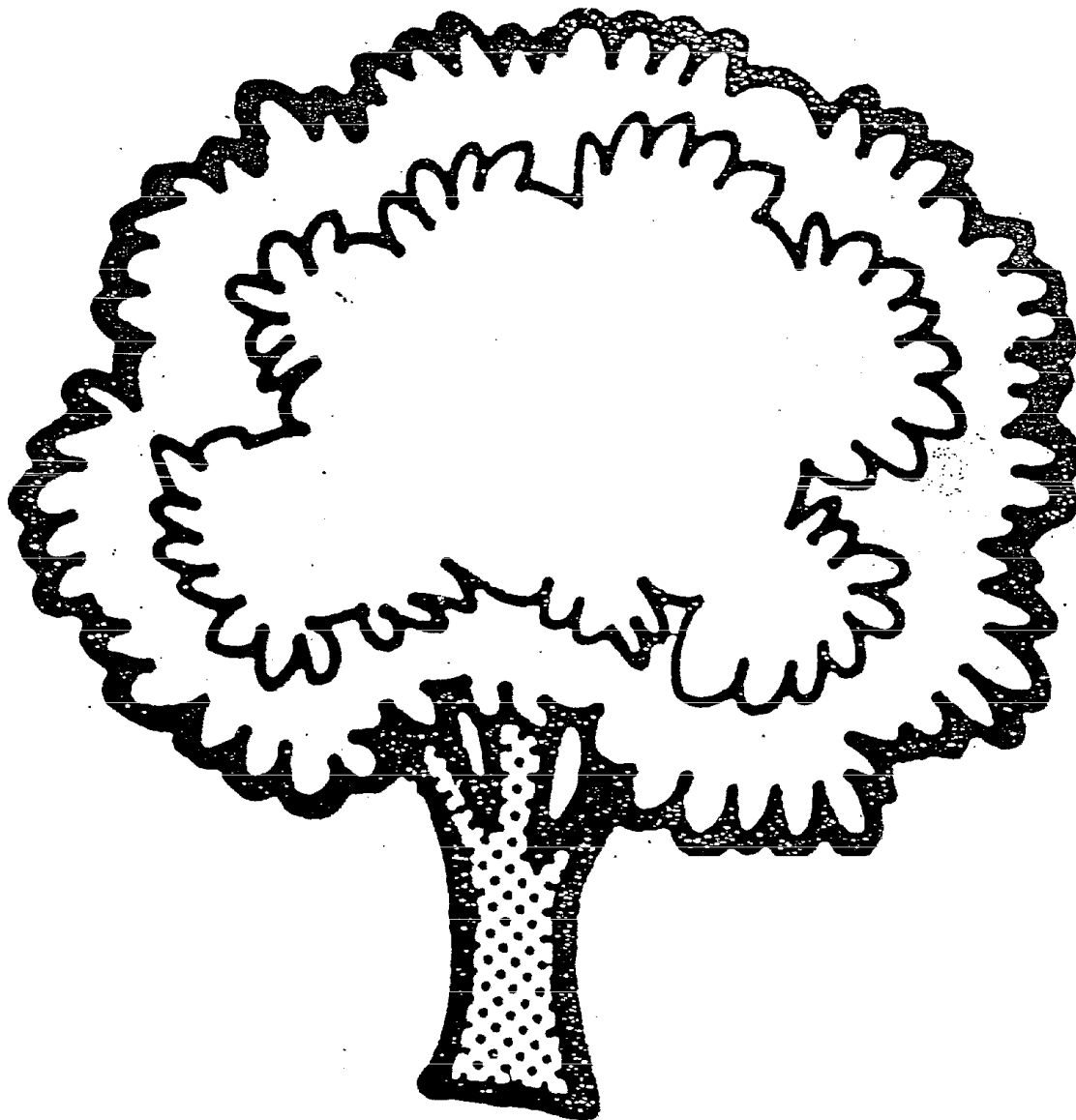
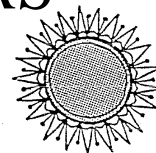


GIRL SCOUT LEADERS'
TROOP CAMPING



Delaware-Raritan Girl Scout Council

TROOP CAMPING TIPS TO LEADERS

THE SECRET IS PLANNING & MORE PLANNING

Girls & Leaders together plan:

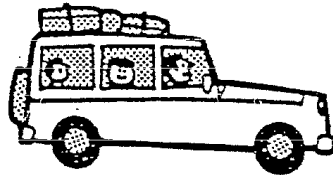
Simple menus requiring little Preparation. limited cooking-

Things to do: (leaders should plan extra activities for slack times). A theme for overnight helps.

Kaper Charts - job to be done. how to organize/divide group.

Equipment needed, including personal care items.

Health and safety procedures (i.e. buddy system, fire safety).



PRACTICE-MAKES PERFECT AND PREPARES EVERYONE FOR THE "NEW" EXPERIENCE

Learn - and practice the 8 basic camping skills.

Take several short hikes, have several cookouts before the trip.

Make fire starters, waterproof matches, sit-upons, and other equipment at troop meeting (to use on trip).

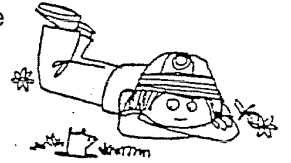


HINTS ABOUT ACTIVITIES

Have plenty to do, but don't cram too much in. Let girls enjoy what they are doing. Leave time for just running and playing, and discovering.

Avoid spending too much time cleaning.

Make the first night fun and educational – not just another slumber party.



SECRETS TO SUCCESS

Choose a site with some "comforts of home" for the first trip – main house, troop house, cabin unit. (a real kitchen, electric lights flush toilet will help a lot!)

Leaders visit site in advance of trip

Take extra adults – more than the one to six ratio.

Ask a Senior or Cadette Girl Scout to go along to help) with songs, games and camping skills.

Before it gets dark, acquaint girls with camp site, have a fire drill, talk about "night" noises.

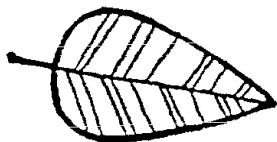
Make sure girls get lots of sleep and rest; without it they're miserable and so are you! Plan a simple, no cook breakfast

1st TIME TROOP CAMPING

READINESS INDICATORS (YOU MAY WANT TO ADD OTHERS)

EMOTIONAL READINESS

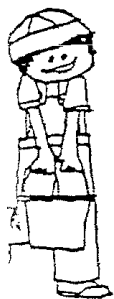
- Is not afraid to be away from home or parents overnight (and parents are prepared to let daughter go!)
- Wants to go.
- Is willing to sleep, eat play with all girls, not just with best friends.
- Can cope with unknowns: strange places (including bathroom) darkness (no electricity) woods, and night noises spiders, bugs and worms!
- Can manage with little or no privacy.
- Doesn't always have to have own way, can give in graciously. Can function as a member of a group.



PHYSICAL READINESS

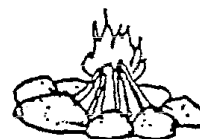
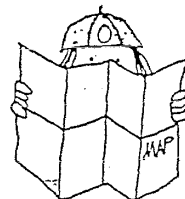
Has stamina, does not tire quickly.

Strong enough to carry own suitcase, bed roll, bucket of water, pot of food, arm load of wood.



HAS NECESSARY SKILLS/KNOWLEDGE

- Can plan a simple trip
- Can read and follow a recipe or a kaper chart.
- Can use kitchen implements: hand operated can opener, grater, peeler, paring knife, etc.
- Can wash dishes, cleanup kitchen/cooking area, and store food properly
- Can build a fire.
- Can make a bed.
- Knows how to operate a flashlight, camera, etc.



HAS EXPERIENCE PROVEN ABILITY

Has followed instructions previously - satisfactorily.

Has been on a series of day trips, cookouts and/or has been to day or resident camp.

Has done all the camp jobs usually found on kaper charts.

Has demonstrated (practiced) in troop meetings her ability to pack and repack a suitcase, roll and tie a bed roll, etc.

Has strength and coordination needed for planned activities.



PLANNING IT...

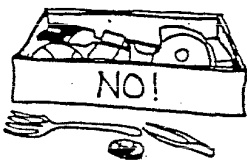
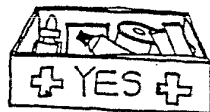
Learning how to make a bedroll can be great fun if you do it with games like "guess what is missing from this bedroll" (lay out sample of bedroll & personal gear remove one item & see if girls can guess what is needed but is not there).



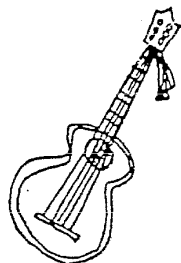
Have a sleeping bag rolling relay... each Team member runs up to a rolled (not tied) Sleeping bag, unrolls it, crawls inside Crawls out again, rolls bag back up & Then runs to tag tee next player.



What does or does not go in a first aid kit? Put the necessary first aid items in a pile with non-first aid kit items & let the girls sort them into "yes" & "no" boxes.

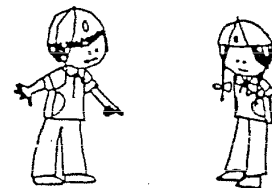


Learn a new song to take along with you. (Senior Scouts are a great help in this department.)



	LUNCH	DINNER	BREAKFAST	LUNCH
COOK				
CLEAN UP				
HOSTESS				

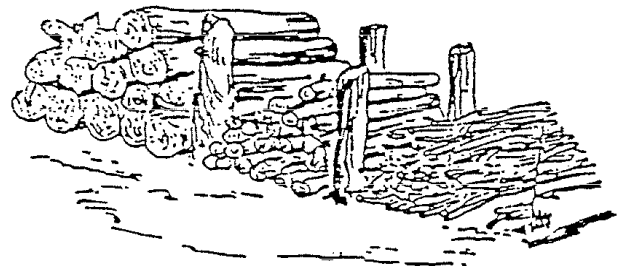
Everybody helps choose the menu! Going shopping with an adult to buy the food is fun too!



The artist in the troop can help produce a colorful caper chart.

Practice using kitchen utensils by preparing troop meeting refreshments with them – peeling carrots for carrot sticks, etc.

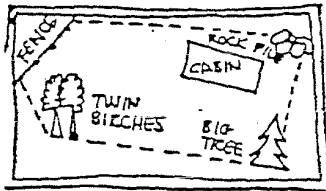
Look on a map to see where you are & where you are going.



AND DOING IT!



Now is your chance to practice that knot!

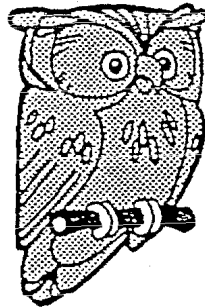


Set Boundaries for Exploration by Posting a Map or going on a "Site Safari".

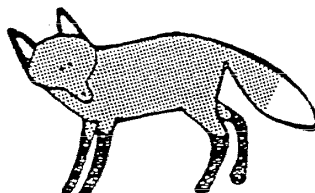
Point out hazards!



They can't wait to try out the fire starters, sit-upons, etc. they made at the troop meeting.



Campfire – A good time for singing, talking & dreaming.

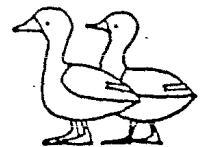
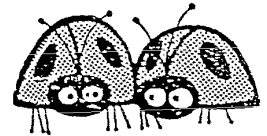


Allow plenty of time for exploration & wondering.



Clean up as you go.

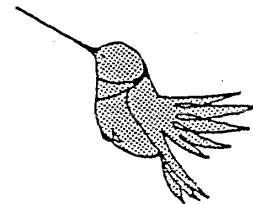
"Buddy Up" for Safety 2 by 2 is the thing to do!

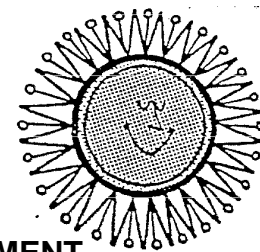


Campers get hungry!

Have some games mentally tucked away just in case it rains.

Be sure to save enough energy for packing up!





EQUIPMENT LIST

PERSONAL EQUIPMENT

ONE carryall, duffel, gym bag or backpack

ONE bedroll or sleeping bag

- extra blanket
- ground cloth
- small pillow (optional)
- air mattress
- or (optional)
- foam pad
- 15 'rope

sit upon

Rain gear

Boots or extra shoes

Warm Sweater

jacket

slacks or jeans (extra pair)

Socks (extra pair)

Shoes (sturdy & comfortable)

Toilet articles

Small towel, washcloth, soap

Pajamas (warm sweatsuit with hood)

Hat (knit cap) Mittens (if cold)

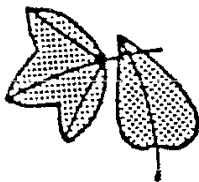
Flashlight, extra batteries

jackknife

Dunk bag (stuffed with...)

- drinking cup
- plate, bowl
- knife, fork, spoon

Work gloves (if desired)



GIRL SCOUT ASHTRAY

AS A ROLE MODEL FOR GIRLS ADULTS SHOULD

REFRAIN FROM SMOKING

Those who must smoke must abide by the rules:

Butt can for smokers.

Take a tuna can with removable plastic lid
& fill ½ with sand.

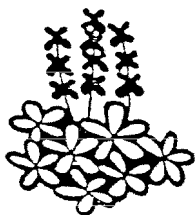


NO SMOKING IN TENTS

NO SMOKING

in the presence of children.

Smoking allowed only at fire ring when
children are **NOT** present.



PATROL OR TROOP EQUIPMENT

Kaper Chart

First Aid Kit

Matches (waterproof)

Charcoal and/or wood

Plastic cover (for wood pile)

Fire starters

Work gloves

Pot holders

Cooking utensils

Pots

Tongs

Ladle

Can opener, etc.

Propane Lantern

Toilet tissue & holder (container)

Flag (rope, stakes to erect)

Plastic garbage bags

1 Hammer or Mallet

Drip-O-Wash bottle

Spray disinfectant for latrine & latex gloves

Food storage cooler

DISHWASHING EQUIPMENT

3 basins

1 large metal pot (for heating water)

Detergent (for dishwashing &

Soaping outside of pots)

Clothes pins (optional)

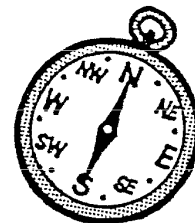
Clorox

EXTRAS

Money (Trading Post may be open)

Camera & film

Journal



DO NOT BRING

Aerosol sprays

Jewelry

Pocketbook (use pockets or fanny pack)

TIPS:

- Roll sleeping clothes in sleeping bag.
- Pack Plastic bag for wet items.
- Transfer detergent, Clorox, shampoo, etc. into small containers.
- Line pack with plastic bag to keep everything dry.

PROGRESSION IN THE OUT-OF-DOORS

PACK OUT

CAMP OUT

SLEEP OUT

COOK OUT

HIKE OUT

WALK OUT

MEET OUT

LOOK OUT



By Corinne Laine

First printed April, 1953
Girl Scout Leader

Revised September, 1977
Program Department/GSUSA

Wonder what this world is like that starts at our doorstep.

Look, listen, feel, smell, observe the World of out-of-doors.

See –
Trees, birds, buildings

Listen –
To nature sounds
To city sounds

Enjoy –
Nature games
Nature songs

Find –
Ways to protect and improve the environment

Walk around the block to see what we can see.

Locate a food chain.

Watch for sky spectaculars

Examine a microhabitat

Trace neighborhood smells

Look for tracks, trails, and traces of other living things.

Pinpoint pollution problems.

Touch a tall tree.

Walk with a purpose.

Bird hike

Rock Hike

Gadget Hike

Metric Hike

Penny Hike

Color Hike

Rainbow Hike

Trailing Hike

Hobo Hike

Compass Hike

Litter Hike

Heritage Hike

Now we are ready to try...

To whittle shavings or a flat stick.

To light a fire –
And put it out safely

To prepare;
Nosebag
One pot
Skillet
Stick
Toasting
Broiling
Ember
Mud
Wet paper
Reflector
Planking
Beanhole
Emu
Hayhole
Trail and other no cook meals

For more...

Prepare for an overnight

Make equipment needed;
Bedroll
Stuff bags
Toilet kit
Camp gadgets

Tie three knots
Square knot
Clove hitch
Bowline

Plan: What to take
What to eat

Make a kaper chart

Know how to make a comfortable bed without disturbing the environment

And more...

Plan what to wear and what to take.

Know safety rules and first aid.

Make outdoor and housekeeping equipment, cooking utensils, toastlog, forks or broilers, pot hooks and cranes.

Be Safety Wise –
With jackknife, tools and fire

Establish a camp site with caches, latrine, sleeping quarters, kitchen area.

Wash gadgets, table, washstand.

Pitch and strike a tent.

Handle dishwashing, garbage and grease disposal in environmentally sound way.

You will use everything we have learned to plan a trip that offers interest and worthwhile program possibilities.

Plan meals, menus, select places to eat, purchase and provide storage for food.

Plan routes, transportation and necessary arrangements.

Use road maps, geological survey data, charts, timetables and compass.

Select, set up, and dismantle camp site in a minimum of time.

Determine trip costs, make a budget, and keep financial records.

Select, pick and transport minimum personal and group equipment needed for personal use, shelter, cooking, eating, and sanitary needs.

COME ALONG WITH US FOR OUTDOOR FUN



FIRST AID FOR TICK BITES



Procedures to follow when in wooded areas where ticks may be present.

While walking in wooded and grassy areas where ticks may be found take the following precautions:

1. Carry small first aid kit
2. Clothing to wear — hat or kerchief, long -sleeved polo shirt or jacket, socks, slacks tucked into socks.
3. Mosquito repellants (Diethyl, Phthalate and Ethyl hexanediol which are available under various brand names) can be applied to clothing to give some protection from ticks and other insects.
4. On return from any walks and before going to sleep at night, check each person and their clothing for ticks.

RECOMMENDED REMOVAL OF TICKS

Early removal is important because many disease organisms are not transferred until the tick has fed for 2 hours. The object is to remove the tick with its mouth parts intact. Hasty pulling of the attached tick often causes the mouth parts to become detached and left in the skin.

1. Grasp the tick firmly with tweezers and with a slow steady pressure, pull it out.
2. Wash wound with soap and water for five minutes.
3. Observe the bitten person afterwards for the following symptoms of Lyme Tick Disease and other types of disease:
 1. Red macula or papule (rash) that expands in a circular manner over a number of days (looks like ringworm). May appear anytime from 3-30 days after bite.
 2. Days to weeks after the skin lesion appears cardiac, neurological or joint manifestations may develop. Common symptoms are headache and stiff neck.
 3. Weeks afterwards arthritic symptoms may appear with swelling of the joints, usually in the knees.
 4. Upon appearance of any rash or other symptoms, person should be seen by Physician immediately. **BE SURE TO TELL DOCTOR OF THE BITE AND LYME DISEASE SYMPTOMS.**

First Aid for Tick Bites

Source of Information: Materials from the County State Health Department.

ADDITIONAL GENERAL FIRST AID INFORMATION



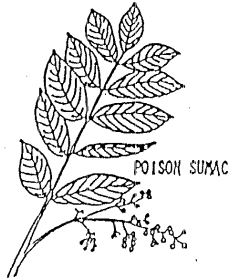
Brownie Handbook pages 107-110

Junior Handbook pages 98-106



IDENTIFYING POISON SUMAC

- Appears as a shrub or small tree
- Found mainly in swampy areas
- Leaves are divided into groups of 7-13, arranged in pairs, with one on the tip.
- Leaves are 3 to 4 inches long and usually bring orange in color
- Bears same fruit as poison ivy



All three plants contain the same oily sap, which infects the entire plant. The sap is transmitted by direct contact with a plant, or contact with an animal or object that has had direct contact.

SYMPTOMS:

- Burning and itching sensation.
- A rash develops and swelling begins.
- Small blisters may appear, which later burst and release a fluid.

TREATMENT

- Wash area with soap and water.
- Change clothing that may have come in contact with plant.
- Cool wet dressing or cold compress will help reduce discomfort.
- Commercially available products such as Calamine will also help.
- In severe cases, seek medical advice.

FIRST-AID FOR POISON IVY, OAK AND SUMAC

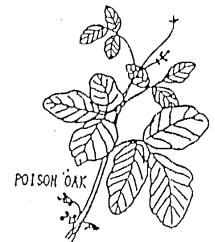
IDENTIFYING POISON IVY

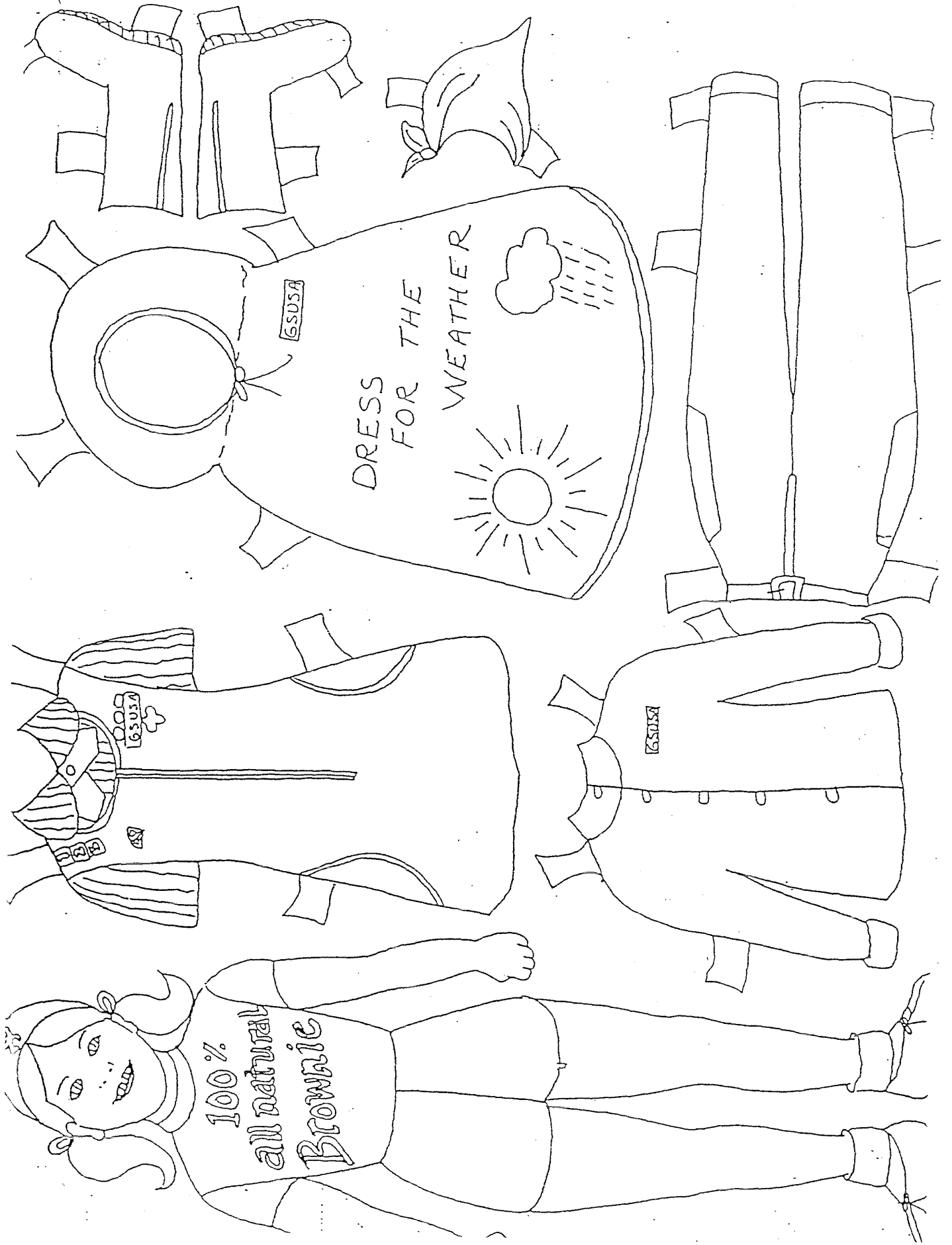
- A climbing shrub
- Grows chiefly along roads, paths and fences.
- Found in all states except Nevada and California
- Has three leaves which vary in length from 1 to 4 inches
- Leaf color may be glossy green or reddish brown depending on the season.
- Has a waxy white fruit, which looks like mistletoe.



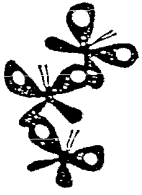
IDENTIFYING POISON OAK

- Low growing shrub.
- Grows mainly in western US.
- Has three leaves which look like oak tree leaves.
- Bears same fruit as poison ivy.





DAILY CARE OF PLATFORM TENTS



ARRANGE FOR REGULAR UNIT TENT INSPECTION TO BE SURE CAMPERS

NO FOOD ITEMS OF ANY KIND IN TENTS

Never hang anything on guy ropes or tie tapes - it looks untidy and pulls tent out of line.

Roll side walls and door flaps up toward the inside of the tent, so they can be let down from the inside, and also prevent water from catching in their roll.

Never roll side walls or door flaps up unless completely dry - damp canvas will mildew rapidly when not open to the air.

Drop side walls periodically - mice sometimes nest in rolls.

Know they should never touch tents from the inside during a rain - capillary attraction will bring water in (breaks air pockets, makes tents leak).

Never permit insect spray or any aerosols to contact walls or roof of tent - the chemicals dissolve the water repellent treatment.

Do **NOT** pin anything to the wall of a tent - causes tears and leaking.

Report all small tears, missing ropes, tapes, etc. at once - this keeps repairs minor.



Keep mirror under cover - sunlight reflected in a mirror can be hot enough to burn a tent.

NO lighting, other than battery-operated lighting should be used inside tents.

Insect nest and spider webs are common in the platform tents. It is a good idea to take a broom to clean them out when you first arrive at camp.





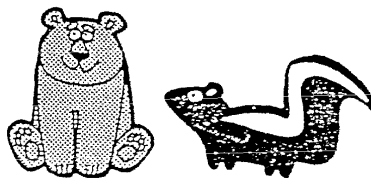
TENT TIPS FOR PITCHED TENTS

PLEASE: Help us keep our equipment in good shape by these simple steps:

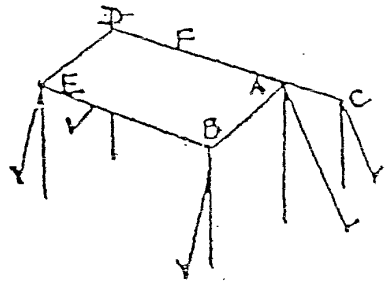
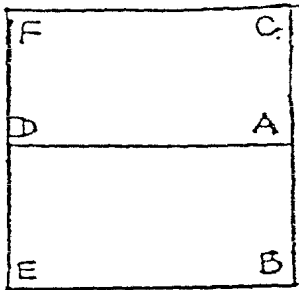
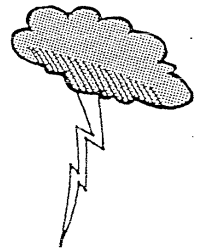
1. CHECK OUT EQUIPMENT - Before you open tents, check the ropes, stakes and poles and know how many you have of each. Practice putting up tent if it is a different style than you are used to.
2. TRANSPORT EQUIPMENT WITH CARE - Sharp boxes, tools and other heavy equipment can bend poles, or puncture tent fabric or bag.
3. PICK UP YOUR SITE WITH CARE - Rocky, wet, or rooty areas are hard on tent floors to say nothing of the camper's back! Rocky or gravel areas may be impossible to insert stakes into without bending (Though wiggling instead of pounding may often do the trick). Remember to look up for overhanging branches.
4. USE THE CORRECT KNOTS FOR EACH JOB - Learn the bowline - use over tent poles at ridge; learn the tautline - use on all adjustable lines. Use the overhand on rolled back doors for ease in untying. The rain won't wait for a stubborn knot.
5. CHECK LINES WHEN WEATHER CHANGES - Shrinking ropes stretch the tent and put strain on fabric, ropes, poles and stakes. Drying air can loosen ropes and collapse the tent while you are away.
6. CONSIDER HEALTH AND SAFETY FACTORS - Do not let campers rough-house inside tents. *NO food* should ever be taken inside a tent - insects and animals will be your guests. Remember bug spray and hairspray gasses can ruin tent fabric and are unhealthy to breathe.

NO lighting, other than battery operated lighting, should be used inside tents.

7. PACK EQUIPMENT CAREFULLY - Be sure you have all the stakes, ropes and poles, etc. necessary to erect the tent next time. Usually stakes are wrapped separately and poles are staggered on the tent as it is rolled up. Brush tent fabric, especially floors and knock dirt from stakes as they are removed from the ground.
8. NEVER PACK WET FABRIC FOR MORE THAN 3-5 HOURS - Sometimes we must go home in the rain - but the first job at home is to unpack the tent and dry it thoroughly. Equally important are the wet ropes and poles and the damp stakes. Mildew grows fast and is difficult if not impossible to get rid of.

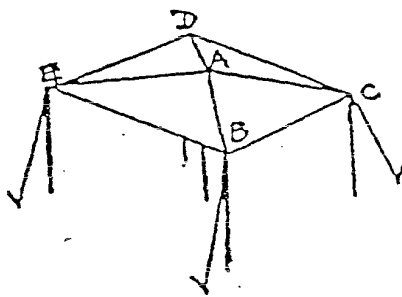
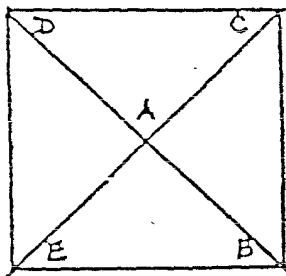


NEW JERSEY STATE OUTDOOR TRAINING
TROOP CAMP TRAINING



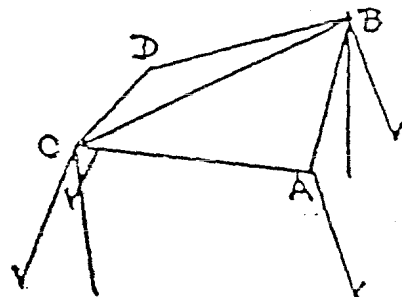
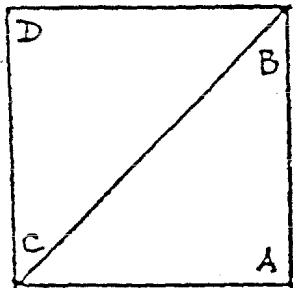
DINING FLY

The six pole way.
The six pole way of pitching a tarp – guy lines should line up with diagonals – large space for dining underneath.



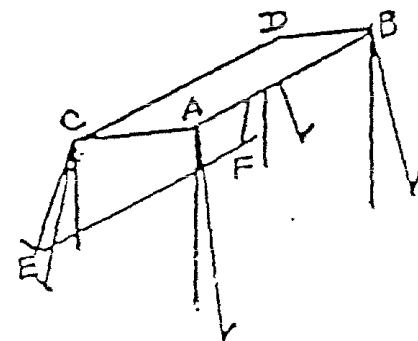
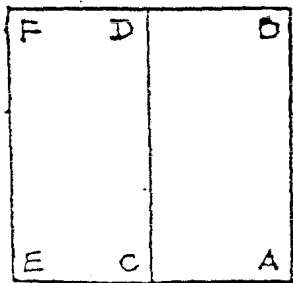
KITCHEN FLY

The 5 pole way. Pull out center with bent sapling or push out with properly shielded pole.



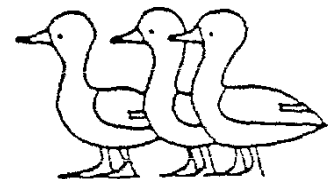
QUICK SHELTER

The 2 pole way.
To put a tarp up between two trees or two poles for a quick shelter, use rope to support tarp and pull out side guy lines well.



WIND SHED

To protect campfire, to provide shelter for supplies or wood, and many other uses – you can pitch this 4 pole way.



CAMP STOVES

GASOLINE STOVES AND LANTERNS ARE CONSIDERED TOO DANGEROUS FOR GIRL SCOUT USE. Gasoline is highly volatile, highly flammable.

Stoves that use fuels listed below are recommended, however, these fuels warrant safety precautions because they are potentially dangerous. Be sure to follow the operating instructions that come with each stove.

PROPANE

Some of the safest and most efficient stoves burn propane. This fuel comes in pressurized tanks and is available in most sporting goods stores. A one-pound tank will burn four to six hours. Refueling is easy, a matter of replacing the tank. Propane is dependable at high altitudes and in freezing temperatures. Propane tanks are heavier than butane tanks.

BUTANE

Butane also comes in pressurized tanks. The stove is refueled by replacing the tank. It is clean and easily operated. Excellent at above-freezing temperatures, it does not function well when the temperature dips below freezing. Butane loses some of its efficiency when the fuel supply gets low.

STERNO

Sterno is safer than liquid fuels and relatively inexpensive, but has low heating power. More sterno is required to cook a meal than with other types of fuel.

Remember: If a fuel container is used and emptied on the trip, carry it out for proper disposal.

Never put an empty fuel container in a fire.

Efficiency

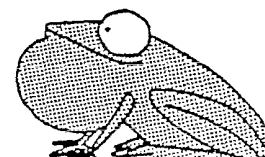
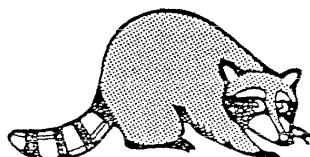
The following factors influence stove efficiency:

- Altitude - The higher the altitude, the longer the cooking time. It takes twice as long to boil an egg at 3,000 meters (about 9,500 feet), than at sea level.
- Pot Lid - Foods cook faster in a covered pot.
- Amount of Fuel - A full tank works more efficiently than a tank almost empty.

SAFETY

ALWAYS HAVE A FIRE EXTINGUISHER AVAILABLE

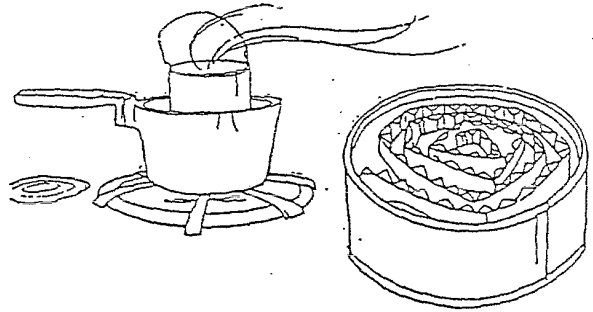
When using a stove exercise extreme caution.
Follow instructions carefully.
Never have your face over a lighted stove.



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A BUDDY BURNER is fuel and can be used with a vagabond stove - it is also good emergency fuel to have on hand if your stove at home should not work. You can use it in a driveway or an inside fireplace or when you cannot have an open fire.

You need a shallow tin can; a strip of corrugated cardboard, a little narrower than the depth of the can; paraffin in a tin can; lid from a larger can; pot of water on the stove.



1. Roll cardboard into a coil that fits loosely the can.
2. Melt the paraffin. Paraffin should always be melted in a tin can set in a pot of water on the stove. Use low heat. Melt small amount at a time. The vapor given off by the melting paraffin might start to burn, so have a lid from a larger tin can on hand to smother any fire.
3. Fill shallow can almost to the top with melted paraffin.
4. Let the paraffin harden. Now you have a BUDDY BURNER!

You can make a Buddy Burner using sawdust instead of cardboard. Fill the tin can with sawdust and pour in the paraffin.

To use a BUDDY BURNER:

Light the top of the Buddy Burner with a match. Now you can cook on your vagabond stove. Never cook directly over a Buddy Burner because the smoke is black and sooty.

Place the vagabond stove over the Buddy Burner.

To put the fire out turn the vagabond stove upside down on the top of the Buddy Burner and smother the flames. Use pot holders or a stick to lift and turn the stove. The paraffin will be hot and liquidy, so wait until it cools and hardens before you pick it up,



VAGABOND STOVE

YOU NEED: # 10 tin can, pair of tin snips, gloves, roll type can opener, punch opener & hammer

Remove lid from tin can using roll-type can opener. This open end will be the bottom of your stove.

Cut a door in stove. Wearing gloves, take tin snips & cut from the open end 2 slits three inches apart & three inches long. Bend this piece of tin back into can & hammer it flat.

Punch with the punch opener 2 or 3 small holes at the top of the can on the side opposite the door. These are your air holes - they serve as a chimney.

To use a VAGABOND STOVE:

Find a level spot in the fire circle,

Put the stove so food will not run over the side. If stove is not level, put a twig under the low edge. Press the stove in the dirt so that it makes a ring. Then put it aside. Make a small fire of twigs in the ring. Keep fire small but steady. You could also use a Buddy burner. Put the stove over the twig fire or Buddy Burner. **The stove will get very HOT so do not touch it!**

The first time you use your stove you will have to wipe the finish off the tin can after the stove has heated up. Hold stove with a pot holder & wipe off with a paper towel.

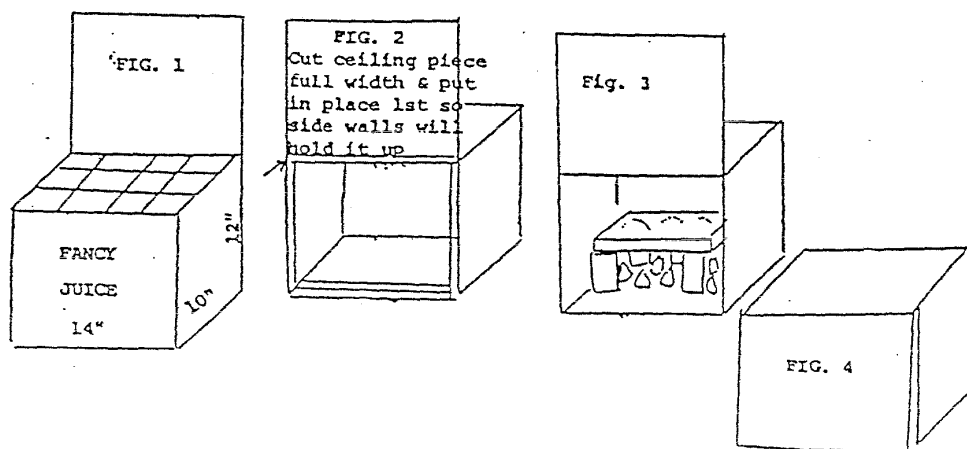
WINE BOX OVEN

1. Obtain a strong cardboard box, such as a book or wine box, about 10" X 12" X 14" with the lid attached (if possible). Bottle boxes are best as they have partitions. Figure 1.
2. Cut 6 pieces of cardboard or use the partitions to line the box, forming double walls and a triple floor.
3. Wrap all pieces of cardboard with heavy-duty foil, shiny side out. Also line the box including the lid with foil. Slide the foil wrapped lining in place.
4. Place the box on its side so the edge where the lid is attached is at the top and it now hangs down to form a lift-up door. The hinge is at the top to prevent heat loss. Figure 2.
5. Use 4 empty soup or soda cans and a baking rack to serve as a shelf to hold the baking pan above the charcoal. (the cans must all be the same height)
6. In the fire ring or grill, start charcoal burning in a tin can chimney or over a small wood fire. For a box 10" X 12" X 14" six whole briquettes will produce a 350 F. oven and each additional piece of charcoal will add about 50 to the oven temperature. For a box that is larger add another briquette for every 2" in any dimension. (above 4" you will have to experiment to find the numbers of briquette needed to get the desired temperature).
7. While the charcoal is getting started, prepare the food to be baked. This oven does NOT require pre-heating. Charcoal that is left in the oven without food to absorb the heat will char the oven and shorten-its use. Remove charcoal when done baking. With care oven should last 75-100 or more uses.
8. Place cans and shelf in oven and with tongs transfer the glowing charcoals pieces to an aluminum pan. Put the pan with hot coals in the bottom of the oven. Then place baking pan with food on top of the shelf. Figure 3. (There should be at least 1" clearance between the sides of the pan and the oven walls.)

The wine box oven must be inside the fire ring when in use

9. Close oven door and use a rock to adjust and hold the door in place. A small crack MUST be left open so that the charcoal does not smother and go out Figure 4. Make sure the oven is sitting on a level spot.
10. If the full sized charcoal pieces are going well, the baking time will be the same as in a home oven or even slightly shorter, especially in a dry climate. (When baking on a very humid day, heap the charcoal pieces together rather than distributing them through the oven to keep them from, going out).

Ruth G. Shields, 2/73 Springfield, VA.



Delaware-Raritan Girl Scout Council, Inc.

TINDER is small, not thicker than matches. It burns as soon as a match touches it. It snaps and breaks but does not bend. Use dry pine needles, small twigs, wood shavings or dried weeds for tinder.



KINDLING is dry wood, thin as a pencil & up to as thick as your thumb. Kindling should snap rather than bend.

FUEL is the larger wood that keeps the fire going- Fuel might charcoal briquettes or dry seasoned wood.



Stack wood in three separate piles a safe distance from the fire, outside the fire ring.



FOUNDATION FIRE is made of tinder and kindling and its job is to make enough heat to get the fuel burning. Use three pieces of kindling to make a triangle or rack. Lay pieces of tinder on the rack, light from the bottom and leave for air to get under. Add more tinder and kindling as the fire begins to burn until it is going good enough to add fuel. Fires need FUEL, HEAT and AIR to burn.

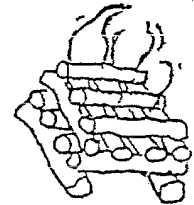
COOKING FIRES

TeePee Fire is a quick, hot fire. Use it under a kettle to boil water or make a stew.



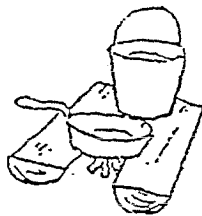
Hunter's Fire concentrates heat on your pots. Holds pots of different sizes safely.

Criss-Cross Fire produces coals or a long burning campfire.



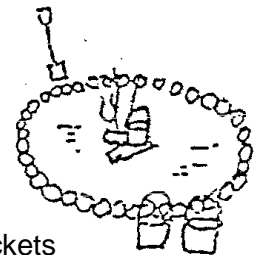
EXTINGUISHING FIRES:

1. Use as little wood as you can to conserve natural resources.
2. Let the fire die down as much as possible.
3. Use a shovel to break up and spread out coals. Place big lumps in water bucket.
4. Stir coals, sprinkle with water, and stir again.
5. Repeat until there are no live coals or gray ash.
6. Hold your hand over the fire and count to 2-5. Your fire is out if you feel no warmth.
7. Do NOT dig up dirt in fire circles.



FIRE SAFETY

1. Fire Ring
2. Water buckets
3. Shovel/rake
4. No liquid fuel
5. Tie hair & loose clothing



DUTCH OVEN

CARE AND SEASONING

As long as cast iron cookware has been around, cooks have talked about the best way to season it. We've taken some advice from those cooks, from independent testing and our own experience to arrive at a formula, which should keep your pot, pan or skillet cooking well.

Seasoning: The first step is to remove the preseasoning coat applied at the factory. Start by scouring all surfaces with steel wool soap pads and hot water, then rinsing. *Repeat until factory coat has been removed, then dry the cookware thoroughly.

Begin your own seasoning immediately, since iron will rust if left uncoated. Using unsalted vegetable oil or shortening, coat the inside and outside of the cookware and the cover, if it has one. Next, place the cookware upside down over a flat pan or aluminum foil in a 250-degree oven and leave it there for two or three hours.

Wipe out the inside of the cookware or its cover with a paper towel and re-oil several times during the heating. After it cools, the cookware is ready to store or use.

Care: To keep your cookware seasoned, prevent rust and help keep food from sticking, use only a mild soap or dishwashing liquid to clean between uses. Never put cast iron cookware in the dishwasher. Towel dry cookware after each washing, or reheat for a few minutes on the stove to remove any moisture. Many cooks lightly oil or grease their cast iron cookware both after cleaning and before cooking to help keep it seasoned evenly. Store cookware and covers separately.

Re-seasoning. Rust, discolored food or metallic taste may be signs that your cookware needs re-seasoning. The process starts with a good scouring with steel wool to remove any rust. Then

hand wash the cookware *with hot water* and mild soap, dry immediately and oil.

Repeat the final oven heating process, described above, and use and store as recommended.

Cooking. Once seasoned, your cast iron cookware is ready to use. But what you choose for your first few meals can make a difference—Avoid vegetables, stews and other foods with a high moisture content at first, choosing instead foods with a lot of fat and grease, such as bacon. This will continue the seasoning process you have already started.

Whatever you cook, you should expect the cookware to get darker with use. A favorite pot or pan may become completely black after many years, showing the cookware has been well used and well seasoned.

CAMP ICE CREAM

In a one pound can, put:

1 cup heavy cream
1 cup milk
1 beaten egg
1/2 cup sugar

1 teaspoon vanilla
1/3 cup of diced fruit
(fresh or frozen)



Put plastic lid on coffee can and place can inside a two pound coffee can. Layer crushed ice (approximately 8 cups) and kosher or rock salt (approximately 3/4 cup) between cans. Put plastic lid on two pound can.

Roll cans on ground for 10 minutes. Pour out melted ice. Stir contents of small can. Repeat ice & salt layering between both cans. Roll 5 minutes more. Makes two cups of ice cream. Any ice cream recipe can be made in the tin cans.



ICE CREAM IN A BAG

A heat transfer process



What you need:

- 1 quart sealable baggie
- 1 gallon sealable baggie
- 1 cup of milk
- 1 tablespoon of sugar
- 1 teaspoon of vanilla
- ice cubes
- 6 tablespoons of salt

Here's what to do:

1. Fill large freezer bags of half full of ice.
2. Put milk, vanilla and sugar into the small bag. Seal bag, squeezing out as much air as possible.
3. Place the sealed smaller bag containing the milk mixture into the larger bag containing the ice.
4. Add 6 tablespoons of salt to the ice in the bag. Seal bag, squeezing out as much air as possible.
5. Carefully shake the bags until the milk mixture reaches a thick, ice cream appearance. This will take approximately 4 to 5 minutes.
6. Open bags carefully so salt does not get into the ice cream.
7. Eat and enjoy!

Why it works:

When energy is extracted from water at a temperature of 32 F and at standard atmospheric pressure, ice is formed. The liquid "gives away" to the solid state. In the activity, heat energy is being extracted from the milk mixture (which is mostly water) thus causing the milk mixture to freeze.

The ice/salt mixture causes the extraction of heat energy from the milk mixture (heat always travels from the higher concentration to the lower concentration of heat, from hot to cold). When salt is added to ice, the freezing temperature of ice is lowered because the "foreign" (salt) molecules get in the way of water molecules that ordinarily would join together into the ice-crystal structure. This is why salt is used as a practical way of melting ice on sidewalks. In general, dissolving any foreign substance in water will have the effect inhibiting or stopping the water molecules from coming together.

"Kick the Can" Ice Cream

3 or 4 people

1 cup heavy cream
¾ cup milk
1 egg
1 tsp. vanilla
½ cup sugar

Ice

Rock salt or kosher salt

2 different sized cans with tight lids (one & three pound coffee cans)

spoons

towels

cooler

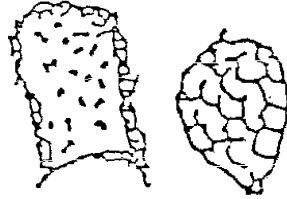
1. Mix all ingredients into one pound coffee can.
2. Place lid on securely.
3. Place one pound can into three pound coffee can.
4. Layer crushed ice and rock salt between cans. Fill to top.
5. Place lid securely on top of larger can.
6. Place can on the ground. Roll it vigorously back and forth for ten minutes. Be careful not to kick it too hard to lift it off the ground. Just roll it.
7. After 10 minutes. Open outside can lid. Remove inside can. WIPE OFF TOP PORTION. Open inside can. Scrape ice cream off edges and stir into entire contents.
8. Repeat from #2 above (re-layering with ice and salt and kick again).
9. After 10 more minutes, you will have ice cream.
10. Place on top of hot apple pie!

NEW JERSEY STATE OUTDOOR TRAINING
DAY SKILLS IN THE OUT-OF-DOORS

Matches may be dipped in melted paraffin or coated with nail polish to waterproof, or carry them in waterproof container; remember: carry striker if not strike anywhere matches.

NATURE FIRE STARTERS

DRY FINDER



dry pine cones, birch bark, grass or wood shavings: place so easily accessible to light match.

FUZZ STICK



Small stick, jackknife: cut stick with knife, leaving shavings attached.

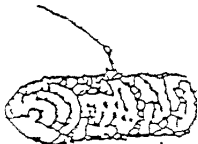
MANMADE FIRE STARTERS

Fire starters are highly flammable materials that ignite at the touch of a match. Some simple ones are twists of newspaper, stubs of candles, and strips of a milk carton.

Paraffin should always be melted in a container set in a pot of water on the stove. Use low heat. Keep a lid handy to smother vapors that may catch fire. NEVER Pour melted paraffin down the sink drain because it clogs the drain.



1. Hot Kisses - stubs of candles wrapped in wax paper.
2. Pine Cones - dipped in wax.
3. "Eggs and Cupcake" Fire Starters –
 - a. Use a cardboard egg carton or muffin tin lined with cupcake liners.
 - b. Fill halfway with sawdust or wood shavings.
 - c. Pour melted paraffin or candle ends into each compartment until each space is full. (Wax should be melted in a double boiler and poured with adult supervisor).
4. Trench Candles –
 - a. Roll several sheets of newspaper into a long tight roll.
 - b. Tie the roll with a string at about 2 inch intervals. Leave a 3 inch end on each string for dipping. Cut the roll between the strings.
 - c. Dip each trench candle into a container of melted wax.
 - d. Hang by strings to dry.
5. Hershey Boards –
 - a. Corrugated cardboards, paraffin, waxed paper.
 - b. Melt paraffin.
 - c. Dip cardboard into paraffin.
 - d. Let dry.



TEN TIPS FOR COOKING WITH CHARCOAL BRIQUETTES

Make a Chimney Starter using a coffee can or no. 10 can. Cut: both ends out of can. Punch holes every two inches around both ends of the can with a punch-type can opener. Make a hanger for a handle.

Make fire-starters - crumpled newspaper, egg carton cup with tinder and wax or rolled up newspaper and wax. (for safety, never use liquid fire starters.)

Put one fire starter on bottom of can - add charcoal – add another fire starter and more charcoal.

Light fire starter through hole in bottom of can.

Let the fire alone for 15-20 minutes. It should be ready to use then. Remove can and place in pail of water.

Charcoal will be gray-white in daylight and red at night because it bums from the, inside out.

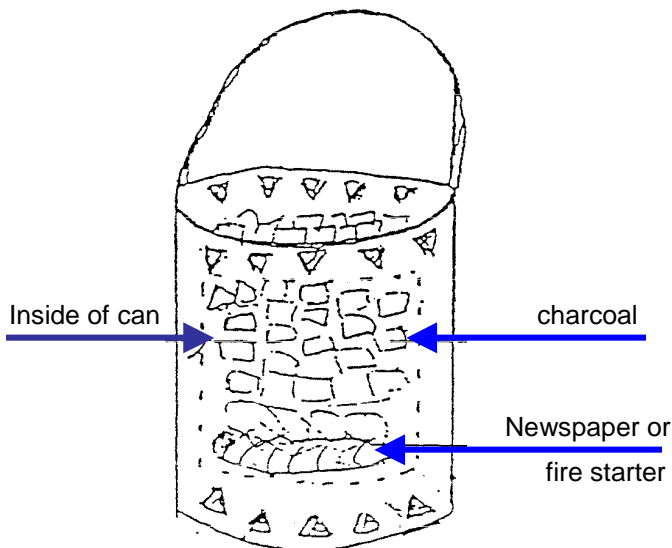
During a long cooking period, use a stick or tongs to knock off white ash on outside of briquettes.

When you finish cooking, sprinkle charcoal with water. They can be dried out and used again.

Store briquettes in a dry place between usings. Charcoal readily absorbs moisture from the air and kindles slowly when damp.

Heavy canvas or asbestos gloves are good protection to have when cooking.

CHIMNEY STARTER



Extinguishing a Charcoal Fire

Charcoal must be well soaked with water before you can consider it extinguished. When the cooking is done, carefully sprinkle water over each piece of charcoal. Lay the charcoal out to dry for reuse.

Put the charcoal in a tin can with a tight cover and take it with you. If not taking the charcoal with you, make sure to crush each piece with a rock to ensure the coals are completely extinguished.

NEW JERSEY STATE OUTDOOR TRAINING
DAY SKILLS IN THE OUT-OF-DOORS

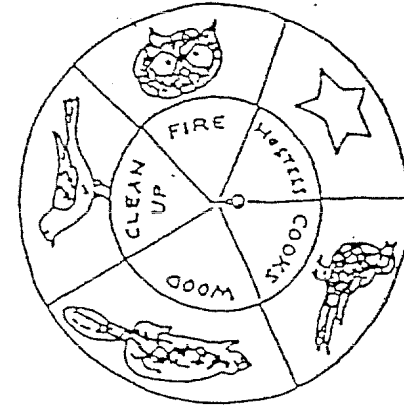
DESSERTS FOR COOKOUTS

- MARSHMALLOW DUNKS** Melt over a low fire, one package of chocolate chips. Put a bite-size marshmallow on a clean twig or toothpick, dip in chocolate eat from stick. (There are 280 bite-size-marshmallows in a bag. Average serving, 6-10 bites apiece.)
- DOUGHNUT DELIGHTS** Cut doughnuts in half and spread with jelly or marmalade. Place on grill over coal or low fire until hot, about 10 minutes.
- DUMPLINGS** Heat two No. 2 cans of applesauce in a deep pan. Into one box of gingerbread mix, stir the amount of water used for cookies. Spread over the hot applesauce. Cook over a low fire for 10 minutes uncovered, and then for 10 minutes covered or until gingerbread is done. Serves 8.
- BANANA BOATS** Peel back one section of banana skin. Scoop out some of the banana and fill with chocolate bits or pieces of almond Hershey and small marshmallows. Press them down slightly into the banana. Replace skin to cover the opening and lap on each side. Or, banana may be wrapped in foil. Place on grill over coals or low fire for 10-15 minutes. Eat with a spoon out of the skin. Raisins may be substituted for the chocolate.
- PEACH YUMS** Place half a canned or fresh peach on a sheet of aluminum foil. Put large marshmallow in center. Fold and wrap foil, sealing tightly. Bake on grill over coals or low fire for 5-10 minutes, turning once. Serve hot. Eat it out of the foil with a spoon.
- SOMEMORES** 16 Marshmallows, large (about ¼ pound)
32 Graham Crackers (about 1 large package)
6 chocolate candy bars (flat without nuts) break into thirds
Make a sandwich of a piece of chocolate and two crackers. Toast a marshmallow golden brown and well puffed. Pop it into the sandwich and press gently together. Eat. It takes like "some more". For variety, use apple slices instead of crackers.
- MOCK ANGEL FOOD** 1 loaf unsliced bread (day old)
1 can condensed milk (evaporated will not do)
1 box coconut (dry is better than moist)
Trim crusts off bread and slice $\frac{3}{4}$ inches thick. Cut each slice in two to have pieces about 2 inches by $\frac{3}{4}$ inches thick. Dip in condensed milk until each piece is lightly covered on each side; then roll in shredded cocoanut. Toast over an open-fire on a pointed stick until lightly browned. When done it will taste like angel food cake. Save the crusts for bread pudding or feed the birds. For variation the pieces may be rolled in cocoa and sugar or cinnamon and sugar instead of cocoanut. The preparation is a sticky process and the bread has a tendency to slip off the stick so this dessert is recommended for older girls. The stick should be put through the bread twice. One Loaf of bread will make 12 slices or 24 pieces.
- BAKED APPLE** Place cored apple on sheet of aluminum foil. Fill cavity with a mixture of sugar, raisins or nuts. Gather foil up over top and twist together. Bake on grill over low fire for 30-40 minutes turning several times. Or, foil may be folded over top of apple in drug store wrap, then apple baked in coals for about 20 minutes.

KAPER CHARTS

Girl Scouts call the list of jobs and who does them a kaper chart, each job is a kaper. Here are some ideas for different kinds of kaper charts.

	MON	TUE	WED	THU	FRI
COOK	😊	☀️	🌙	⚡	💖
FIRE	💖	😊	☀️	🌙	⚡
WATER	⚡	💖	😊	☀️	🌙
SET TABLE	🌙	⚡	💖	😊	☀️
CLEAN UP	☀️	🌙	⚡	💖	😊



A kaper chart is not just for fun. It lets each girl help decide how the jobs are divided, and it is a record of what has been decided. At camp, anyone can look at the chart and know when she will be the fire builder, cook, or clean-up person.

Two special reminders:

Exciting activities for everyone should not be scheduled too soon after a meal. You want to be sure the clean-up people will not miss them.

Be sure to make a final clean-up chart.

MEAL KAPERS

FIRE

- Tie hair back
- Wear gloves
- Prepare fire circle
- Check fire buckets (refill if needed)
- Lay fire
- Light fire
- Tend fire
- Put dishwater close to fire
- Put fire out
- Recover woodpile

COOKS

- Pick up food
- Tie hair back
- Post menu
- Prepare food for cooking
- Put all packages, cans, jars in trash bag
- Cook food.
- Pack leftovers from food prep.
- Clean up food prep. area
- Soak cook pots and utensils
- Wash cook pots and utensils

HOSTESS

- Pick up cooking utensils
- Invite adults to meal
- Prepare eating area
- Check hand washing (refill if needed)
- Serve adults **FIRST**
- Choose and lead grace
- Wash adults dishes
- Dispose of food not eaten
- Return leftover food
- Return cooking utensils

CLEAN UP

- Fill pots for dishwater
- Set up dishpans
- Check trash bag (replace if full)
- Clean up eating area
- Fill dishpans
- Pour dishwater through leaf bag if flows downhill away from site
- Supervise dishwashing to make sure everyone scrapes
- Clean and dry dishpan

IF POTS ARE SOAKED PROPERLY, GROUP MAY AGREE THAT CLEAN UP IS TO WASH POTS & UTENSILS

ORGANIZATION OF A COOKOUT

Kapers

FIREBUILDERS

Gather wood – lay - light – watch fire. Be sure safety equipment - bucket of water on or near the fire. Put water on fire for dishwashing.

COOKS

Prepare and cook meal.

HOSTESSES

Prepare eating area - set tables – make centerpiece - lead grace.

CLEANUPS

Clear eating & preparation area. Wash all cooking pots and utensils. (Each girl washes her own plate, cup and silver.) Put out fire - clear fireplace.

CLEANUP PROCESS

MAKE SURE WATER IS HEATING WHILE YOU ARE EATING!!!

Set up 3 buckets or pans

WASH - soapy - **RINSE** - warm water – **SANTITIZE** - ½ cup chlorine bleach

Each girl washes own dishes - puts in drip bag and hangs on line to air dry.
Cleanups then wash all other items - air dry.

Some helpful and -handy hints

- If cooking as a whole unit, remember this is a large group. Meal should be simple, perhaps several fires
- If by patrol - each patrol will plan cook - cleanup, etc., separately.
- Since there are fewer girls, each may do more than one Kaper
- Remember - each group will not be busy with its Kaper at all times. Groups may be assigned to do other things such as: collecting material for craft, work on long term project - lashing - etc., learn skills in small groups. Sketching, creative writing, lemme sticks.
- Each one should know her own job within the Kaper group –peel carrots or stir stew, etc.
- Always set up a definite place for all to eat together even if not table.
"Gracious living in the out-of-doors".
- Soap outside of pots with liquid detergent. Pg. 32 "Outdoor Education in Girl Scouting"

HAVE FUN!

DISHWASHING PROCEDURE

DISHES

Each girl has her own individual Dunk Bag. She scrapes, washes, rinses, and sterilizes her own dishes and silverware.

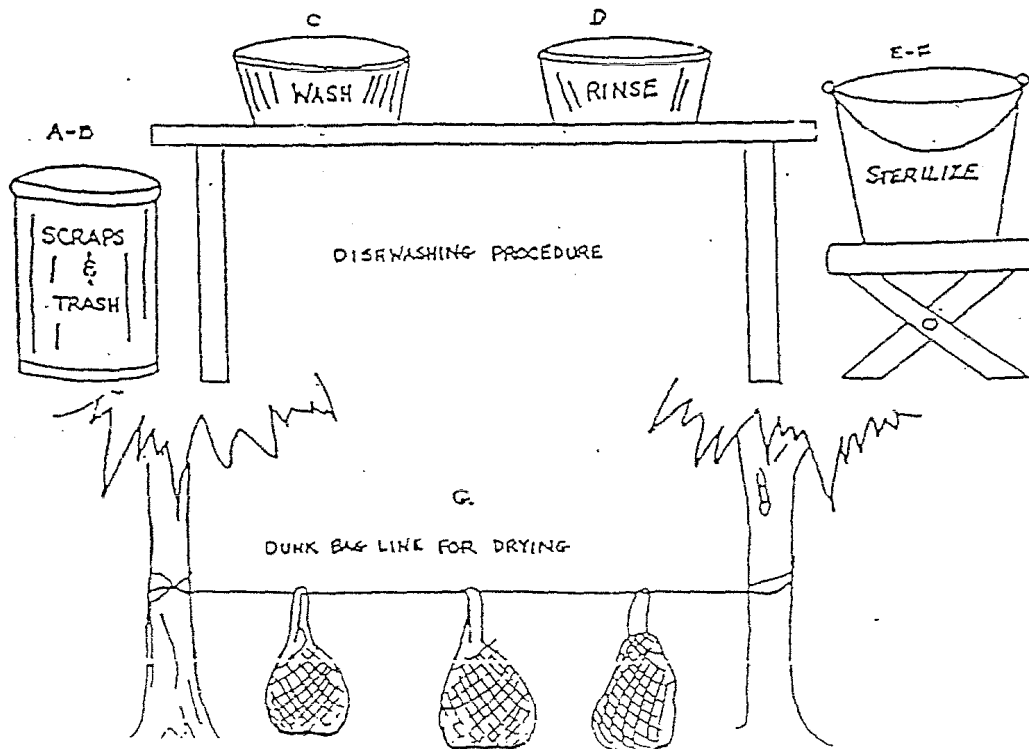
- A. Scrape leftover food in to trash container.
- B. Trash goes in to trash container - this includes foil.
- C. Wash silver and dishes in hot soapy water.
- D. Rinse in clear, hot water.
- E. Place clean silver and dishes in individual Dunking Bag.
- F. Hold bag by string and immerse bag in warm water to which 10 drops of Clorox per gallon has been added to sterilize the dishes.
- G. Hang bag on line to dry.



POTS & PANS & COOKING UTENSILS

Cleanup patrol washes, rinses, and sterilizes cooking utensils after other dishes are washed.

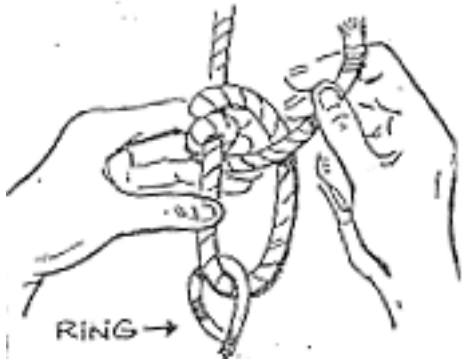
Dispose of dirty water through grease bag.



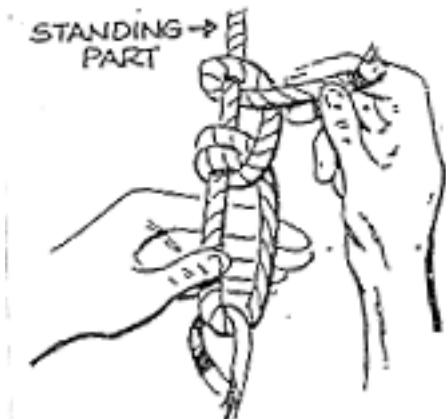
Use a tautline hitch to make a loop that is adjustable for a dining fly or a tent rope.



TAUTLINE HITCH



**PASS ROPE THROUGH RING.
CARRY ROPE END AROUND STANDING PART TWICE AND THROUGH LOOP, THUS FORMED.**

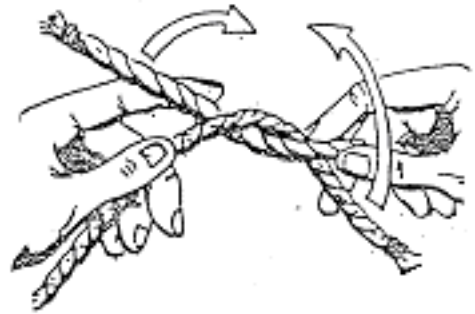


REPEAT PROCESS ONCE AND PULL TIGHT

Use a square knot to put two pieces of equal thickness together – tie bundles, fasten a sling, mend a broken string, rope or cord, to tie up a boat or bedroll.



SQUARE KNOT



TWIST LEFTHAND ROPE END OVER, BEHIND, UNDER RIGHT HAND ROPE

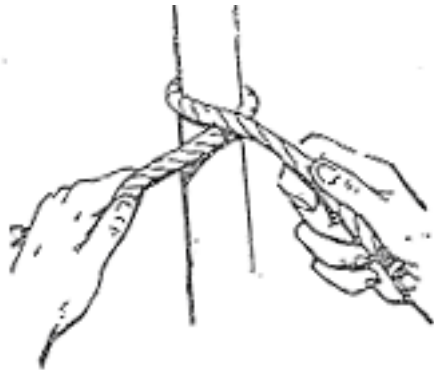


**AGAIN TWIST SAME END AS BEFORE...
OVER, BEHIND, UNDER.
LEFT OVER RIGHT –
RIGHT OVER LEFT!**

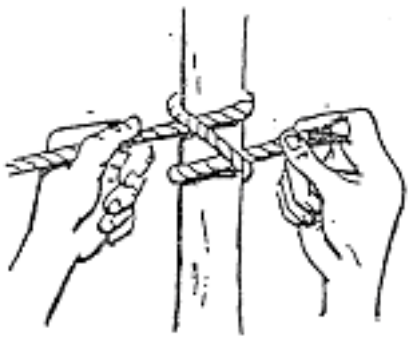
Use a clove hitch to tie a rope to a pole or tree



CLOVE HITCH



BRING ROPE END AROUND POLE, LAY IT OVER THE ROPE ITSELF.

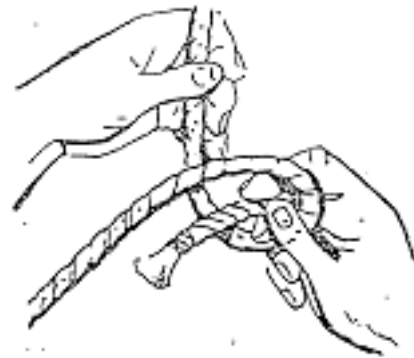


BRING END ONCE MORE AROUND POLE... CARRY END UNDER THE ROPE ITSELF

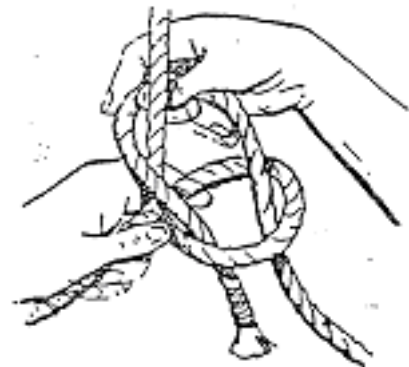
Use a bowline for rescue or lifeline. The loop will not slide.



BOWLINE



HOLDING ROPE WITH FINGERS ON TOP, PLACE END ON STANDING PART. TWIST YOUR HAND, CARRYING END AROUND TO FORM LOOP



BRING END AROUND ROPE DOWN THROUGH LOOP

Delaware-Raritan Girl Scout Council, Inc.

The following procedures may vary from Council to Council and for non-Girl Scout owned sites.

Check with the Council or agency at whose camp you will be staying as to what their procedures are.

Check In and Check Out

How to contact Emergency Services (e.g. fire, rescue squad)

Phone Operation

Fire Drills

Disposal of garbage & Recycling

Disposal of ashes

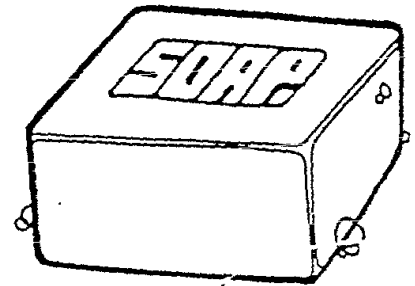
Waterfront usage for boating and swimming

Parking Regulations

LATRINE DUTY

*** MUST be done by adults - wear latex gloves**

1. Sweep each unit for webs and dirt bugs.
- *2. Clean seat lids and seat tops and bottoms with cleaning solution.
- *3. Pour some cleaning solution at base of toilets. Sweep this dry.
4. Clean sinks with scouring powder.
5. Replace toilet paper as needed.
6. Replace soap in nylons as needed at each sink.
7. Patrol area around latrines to pick up papers and debris.
8. Rinse out buckets and brushes. Return equipment to storage area.

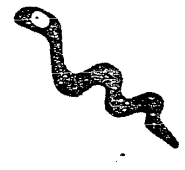


GAMES /ACTIVITIES

SCAVENGER HUNT give a list, depending on the locale, of things to find such as: Pinecone, dead branch, pointed leaf, white pebble, dandelion, acorn, feather, daisy, shiny pebble, shed bark, shell, sea pod, round pebble, black pebble, berry, piece of paper, empty bottle, paper bag, foil, empty tin can, carton, cellophane, string, wire, etc. Scavenger Hunts, can be short, or so planned that they become a major event. In such cases, celebrate the return with a special treat. Remember not to pick anything living and to return natural items to where you found them.

ABC HIKE: Hike and try to spot things starting with each letter of the alphabet. Write on a list, and then have teams compare lists.

- A - apple (acorn, ash leaf)
- B - beetle (beech leaf, briar)
- C - cone (caterpillar)



SHAPE HIKE: Learn the shapes meant by words like star, crescent, oval, triangle, octagon, hexagon, oblong, rectangle, spiral, etc. and see how many you can find in nature.

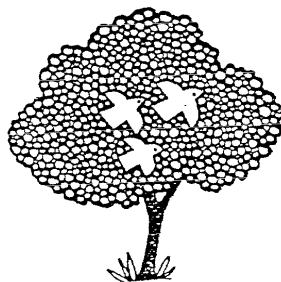
STAKE A CLAIM: With your buddy, tie one yard of rope in a circle and put down on the ground. Together, look carefully at everything in your circle (your claim) and see what you can.

KIM'S GAME: Put natural things (leaves, flowers, bits of bark, seeds, shells, insects, stones, etc.) in a box. Divide your group into teams. Leader lifts objects from box. Team confers and must name the object. OR, let each girl or team look in to the box for a specified time and then see how many objects they can remember or write down.

ECO BALL (play this game last): Each team has a certain area to cover and receives a garbage bag. Set a time to do this. Each team goes out and picks up litter and puts it in the bag. At the end of the time period they come back and dump out the bag and count up their score. Any piece of litter is worth 1 point. Any old piece of litter is worth 2 points. Place all litter in one large garbage bag making a giant Eco-ball. Variation - **GARBAGE QUEEN** - Each team gathers up the litter and builds a Garbage Queen from what they find. Can put a stick in the ground to use as a form for the "queen".

INCHERS HIKE: Look for treasures less than one-inch tall/long.

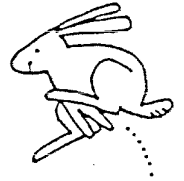
ANIMAL HOMES: Look for animal homes including bird and insect homes as well.



ACCIDENT CASES: Look for examples of accidents or untimely death along the trail such as: rock split by a tree root, tree blown by wind, tree cut down by man, tree struck by lightning, tree or land burned by fire, empty shell, leaf partly by an insect, fern or plant that has been stepped on, shell with a hole bored in it, animal hit by a car, nut gnawed by squirrel, broken spider web, fish left by land by the tide, an anthill that has been damaged, a dead flower.

ODDITIES HIKE: Look for something that is odd or unusual like a humpbacked tree, a twin-trunk-tree, a nut gnawed by a squirrel, a strange looking knot on a tree, a stone that looks like an animal face, a queerly marked leaf or bark, etc.

OUTDOOR RUBBINGS: Place a piece of paper against the bark of a tree or over a leaf and rub the paper with a crayon to see the design appear.



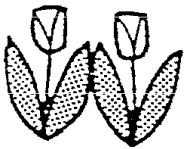
BURIED TREASURE: Make a treasure map and hide a "treasure". Send the girls out to find the buried "treasure" by following your map.

TAG HIKE: Give each Small group a number of tags and tell them they have a limited time to tag the following items, 1. types of soil building materials, 2. a place where some animal is making use of a tree, 3. a place where water is eroding and washing away the soil, 4. a spot where man has interfered with Nature's plans, 5. A spot where nature has healed her own wound, 6. a good spot for a bird or small animal to gain protection from enemies.

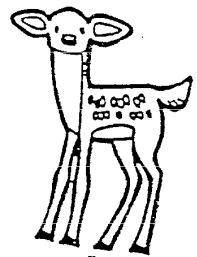
CAT'S TAIL: Place 20 –30 pieces of heavy string, each 6 inches or so long, along a trail. Hide them so they cannot see them too easily. Divide group into teams, each time having a person who is the "cat". The "cat" gets one piece of string to start. They follow the trail(s), all players except the "cat", and gather the strings and bring them back to tie onto the cat's tail.

NATURE LOOK-SEES:

Bug's Eye View – everyone stretches out on the ground, eyes on grass level to see what the world is like to a bug. The blade of grass is a tree, the pebbles seem mountain-sized, people are just feet to an insect.



Bird's Eye View – visit a lookout tower, church steeple, fire tower, roof or high building or the top of a high hill or mountain to see what the world looks like to a bird. Big things appear small and small things disappear!



Fish Eye View – at the pool, beach, pond, or lake look at the world from water level.

BIRD TREE: Find a big bare branch and hang it in some prominent place. Every time someone sees a new bird, they draw the bird on cardboard, color and initial it so it can be placed on the branch. Everyone places their birds on the branch to create a Bird Tree. At the end of your camping trip, you can see how many different types of birds your troop saw.

EYES AT NIGHT HIKE

This is a fun hike to take at night with a group. It involves some on-site preparation, making a set of "night eyes" and the accompanying poster. Participants will need to dress for the outdoors and carry a flashlight.

HIKE PREPARATION

There are eight sets of eyes mounted on black paper that you will be setting out on a night hike trail. Each set of eyes is labeled giving the best height to hung. Pick an area or trail that gives room for several people to stand together, as well as an area that has room for a group to gather prior to entering the trail. Hang the eyes at the suggested height so that they are visible from the trail. Avoid brushy areas, which would obscure the view of the eyes. Use string (black), tape, or thumbtacks to attach the eyes to trees and bushes. Salt the trail during the day without the group noticing. You might want to map the trail and record where you placed the eyes for future reference and retrieval.


LEADING THE HIKE


This hike is best done when it is very dark. Only the group leader should have her flashlight on, leading the group to the night eyes trail area. Have another adult at the end of the line. The leaders light should be pointing to the ground only. You might encourage participants to listen for night sounds and discuss what sounds you hear in the night. When you reach the gathering spot, hold up the poster and let everyone flash their light on it. Explain that you are going to be hunting for special animals on the night trail. Only their eyes will be visible. Ask how many have seen night eyes when driving and how they could tell what the creature was by only the eyes. Tell them that they can place their flashlight up beside their heads, next to their eyes and demonstrate. Explain that they will be looking for the eyes of the animals hiking in the woods, off of the trail, on any side, or even in back of the group. They need to look in the trees and undergrowth. If they spot a pair of eyes, they should try to guess what they have found. They may call for the poster, which identifies the animals. Ask them to consider the best place to look for each animal. You can tell them how many eyes are out on the trail and have them keep track of the ones they spot. Explain that they are not to leave the trail, and they should walk with a buddy. Let them turn on their lights held in the proper position and begin the trail. Then turn around and start walking back to camp.


The next day retrieve the cards and return poster and instruction.


Idea developed by Wally Brines, Naturalist at Woodlands Nature Center, DuPage, Illinois and Girl Scouts of DuPage County Council.


Night Eyes Patterns

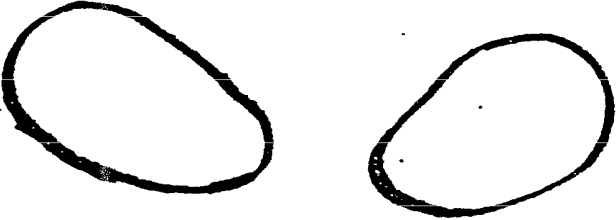
 Owl - high in a tree


 Fox - 2 feet from ground


 House cat - 6" - 1 ft. above ground

 Skunk - 8" above ground

 Rabbit - 6" above ground

 Deer - 4-5 feet from ground

 Raccoon - 1 1/2 - 2 feet above ground

 Opossum - 6" - 1 foot above ground