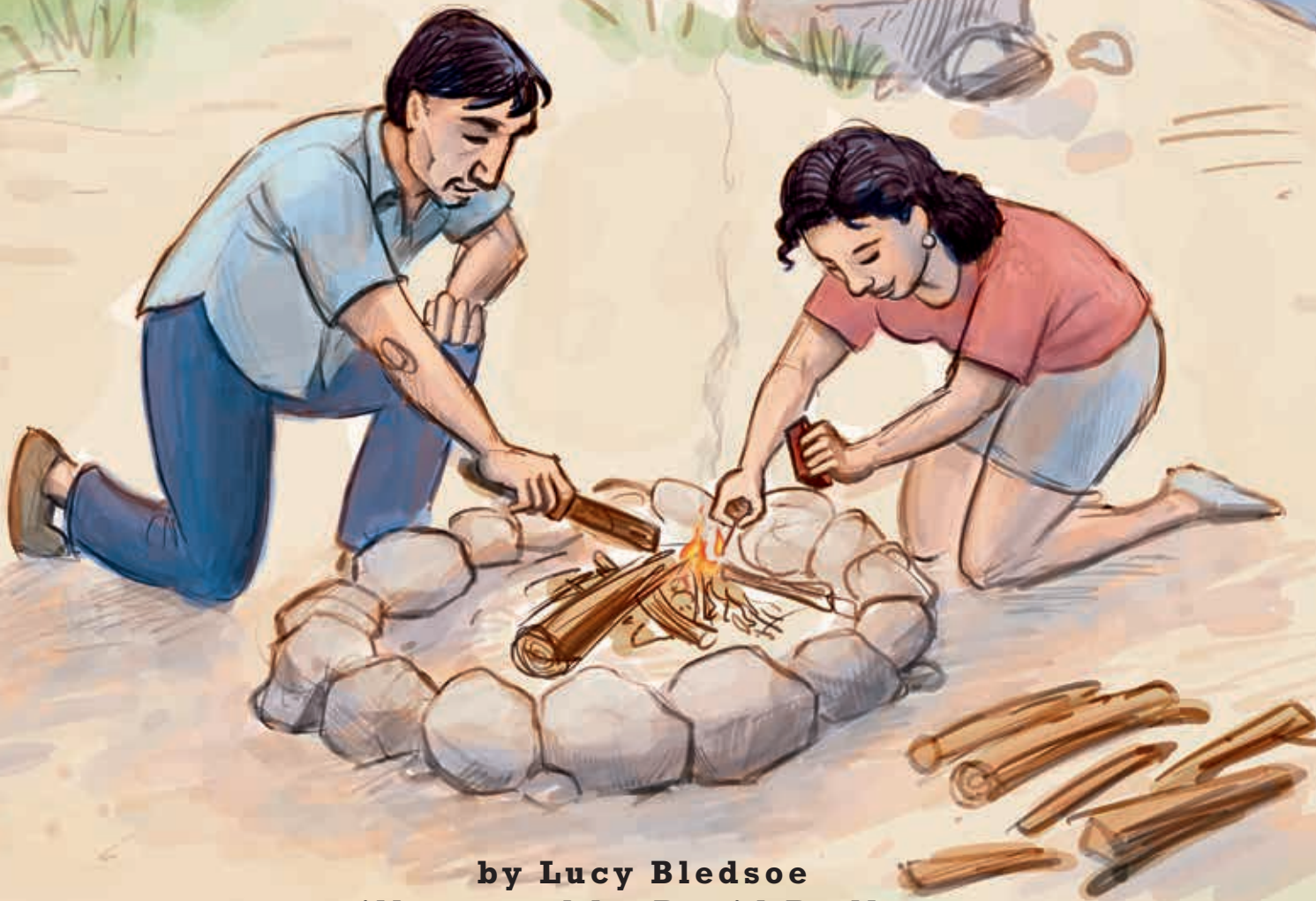


Cook Food on a Campfire



by **Lucy Bledsoe**
illustrated by **David Dudley**

Cook Food on a Campfire



by Lucy Bledsoe
illustrated by David Dudley

© Center for the Collaborative Classroom

Text and illustrations copyright © 2016 by Center for the Collaborative Classroom

All rights reserved. Except where otherwise noted, no part of this publication may be reproduced in whole or in part, or stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, or otherwise, without the written permission of the publisher. For information regarding permissions, write to the Publishing Services department at Center for the Collaborative Classroom.

First edition published 2016.

Illustrations by David Dudley
Book design by Garry Williams

Center for the Collaborative Classroom
1250 53rd Street, Suite 3
Emeryville, CA 94608-2965
(800) 666-7270 ★ fax: (510) 464-3670
collaborativeclassroom.org

ISBN 978-1-61003-658-0

Printed in China

1 2 3 4 5 6 7 8 9 10 RRD 24 23 22 21 20 19 18 17 16 15



What is better than food cooked on a campfire? Both grown-ups and children like fire-roasted chow.



First, grown-ups make the wood fire. Children can help get the wood. They can be part of the chow crew by setting out the food.



A little fire is good. You don't want
the fire to roar.

When the fire cools, the coals will start to glow. This is the best time to cook. If you have an old pot, you can make a stew on the coals.





Put good food in the pot to make the stew. The stew may have to cook for a long time.



Do not cook the food too much!



Children can pick sticks to use as cooking tools. Put a hot dog on the stick.



Roast the hot dog over the coals. Hold it down low, close to the coals, but not too close. Wait for the hot dog to get brown.



When the fire cools down too much, a grown-up can put on more sticks of wood.



Children can toast marshmallows on a campfire, too.



When marshmallows are toasted well,
they ooze.

Wait to eat roasted food! Be sure it is
cool! You can blow on the food to cool it.



Soon both children and grown-ups can eat the good food they cooked on the campfire.



Center for the
**Collaborative
Classroom™**

ISBN 978-1-61003-658-0



9 781610 036580

BR-HBRK2-55