



## **Girl Scouts of the Jersey Shore Virtual Badge Breaks: Outdoor Takeover**

Be sure to share with us how you have tested your outdoor skills and your creations using the hashtag **#ThinkOutside** or via [the photo submission page](#) on our website for other Girl Scouts to follow along.

### **Basic Fire Safety**

- ALWAYS have an adult present
- Remove or secure any loose or dangling clothing or accessories
- Tie back long hair
- Have a bucket of water near before starting

### **Candy Kiss Fire Starters**

#### **Supplies Needed:**

- Crayon
  - Wax paper
1. Begin by breaking a crayon in half. This is a great way to repurpose broken crayon pieces that are left rolling around your craft box!
  2. Rip about a 5-inch by 5-inch wax paper square.
  3. Place the broken crayon pieces in one corner of the wax paper and roll on a diagonal. This doesn't have to look perfect!
  4. Twist each end of the waxed paper once to seal in the crayons (looks like a lot like saltwater taffy candy).
  5. With an adult, light the very end when you are ready to start your fire.





## Charcoal Chimney

Charcoal is a slow-starting fuel, so be sure to allow plenty of time before you need to cook. It will take at least 20 to 30 minutes. Once the coals are hot, you have a nice bed for toasting, baking, and other kinds of coal cooking.

### Supplies Needed:

- Charcoal (The Girl Scout way is to use charcoal that is not pre-covered in lighter fluid. It makes your food taste much better, but takes more time to get started)
- Fire starters (try your hand at the candy-kiss starters)
- Metal bucket full of water
- Metal tongs
- Matches
- Newspaper
- Charcoal chimney\*

\*Charcoal chimneys are a device that helps charcoal heat to the cooking stage faster. You can build your own by using a large coffee can (or #10 can) with both ends removed. Punch holes around each edge with a can opener and attach a wire or coat hanger for handle. They can also be purchased at most [camping supply stores](#).

### How to Build

1. Evenly place 3 candy kiss fire starters in the bottom of the chimney with the ends poking out.
2. LIGHTLY crumple 2 pieces of newspaper and tap them into the chimney.
3. Add onto about 14-20 pieces of charcoal.
4. To make a perfect "one-match" charcoal chimney every time, prop up the side of the chimney with a piece of charcoal.
5. Light the fire starters from underneath. (Charcoal is typically black when cold, gray/white when hot, and red when REALLY hot.)
6. In 20-30 minutes when coals have begun to get hot (they will be grey), lift the can with your tongs and spread the coals out for cooking. If you need more coals to cook with, you can always add more cold/black coals onto the gray/hot ones, and they will start automatically without having to use a chimney again.





### How to Extinguish

If coals have burned completely, the fire can be put out similarly to a wood fire by sprinkling water and stirring the coals.

Hot coals that have only partially burned should be dropped in a pail of water and allowed to soak for an hour or more. (Be careful! This will cause the water in the bucket to boil!)

### Camp Cobbler or Dump Cake

#### Supplies Needed:

- Dutch Oven (or can use a crock pot at home) - if using a Dutch oven take care to line it with aluminum foil to help in clean up!
  - Box of Cake Mix
  - Fruit Pie Filling (flavor of your choice)
  - Stick of Salted Butter
  - 24oz Jar of Applesauce
1. Spread about a half inch of applesauce on the base of the Dutch Oven or crock pot.
  2. Layer the pie filling on top.
  3. Cover with the cake mix.
  4. Cut the stick of butter into quarter inch pieces and scatter on top of the mix.
  5. Cook for 2.5 hours over hot coals, or about 2 hours on high in a crock pot. (When you can really smell the cobbler goodness, that means you are really close to being done!)

