

CAMPING ETIQUETTE CHECKLIST

Allow others to enjoy their camping trip.

Most campers drive for hours and plan far in advance for their camping trips to our beautiful parks and campgrounds. Some of the reasons for going camping are to get away from it all, and spend time with our families breathing the fresh air and taking in the beautiful surroundings. That is why it can be very disappointing to finally arrive at the campground only to have people at other campsites making your trip hard to enjoy. If we all follow these simple guidelines, everyone at the park should be able to have a great camping trip.

- Do not walk through other campsites, even if it would make it easier to get to washrooms or other park locations. Walking through another persons campsite is very intrusive and many people will find this offensive.
- Keep your pet on a leash at all times, it can be a nuisance to have other pets on your campsite when you are trying to relax. Even though you may not feel it is a big deal, not everyone wants your dog running through their campsite.
- Do pick up after your dog. Nothing spoils a walk more than stepping in dog-do. (Especially with bare feet) Bring a scoop or plastic bag to pick up and dispose of properly. Special bags can be found at pet supply stores. Some camp stores carry them as well.
- Always fully extinguish your campfire when sleeping or leaving your campsite. Not only is it dangerous and against most park regulations, but the smoke can become overwhelming when a campfire is not maintained properly.
- Be thoughtful when using a radio, observe quiet hours or radio - free zones and take the time to ask if the radio is too loud for your campsite neighbors.
- Minimize noise around the campfire late at night. Although everyone loves sitting around the campfire, if your group stays up late at night, understand that many other campers are trying to sleep.
- Don't leave trash at your campsite. The smell alone will bring many visitors while you sleep or when you leave your site for a hike. When found by raccoons or other critters, the noise of them fighting for the food scraps and the fact that they will drag the trash throughout the park make this a nuisance. Take your trash to the park provided garbage bin and recycling containers.
- Don't wash your dishes at the water fountain or tap. When filling up your water container at the water tap, no one wants to wait while others wash dishes as that also leaves a mess and odor that is unpleasant. Wash dishes on your campsite and dump any remaining waste water in the waste vault or park provided location.
- Keep your fire under control. Although you may enjoy a bonfire, this type of activity can become intrusive and overwhelming to your campsite neighbors. This may also be against park regulations and can become hard to manage
- Introduce yourself to your campsite neighbors. There is no better way to start off your camping vacation then to say "hello" and introduce yourself to your campsite neighbors. Knowing your neighbors helps with campsite security while you are away from your site, and may come in handy if you forgot any items at home like sugar or sun block.

Camper Pie Dessert

Servings: 4

Prep Time: 10 minutes

Ingredients:

Sweet White Bread

Pineapple Slices

Ground Cinnamon

Square of chocolate

Directions:

Using metal pie shapers, we put sweet white bread on the outside and filled with pineapple slices. Sprinkle ground cinnamon on each side, and add a square of chocolate in the center. Close and bake in the fire until golden. This Chocolate/ pineapple desert pie is one of our boys' favorites!

Bacon and Eggs in a Pita Pocket

This is a great way to eat breakfast without creating lots of dirty dishes in the morning.

Ingredients:

- 3 strips bacon or sausage
- 2 eggs
- 2 pinches grated Parmesan
- 2 tablespoons salsa
- 2 pita pockets
- Shredded cheese (cheddar or other favorite)

Fry the bacon and chop into small bits. Then scramble the eggs on a non - stick pan if available. When eggs are done cooking, mix in the bacon pieces. Line the pita pockets with salsa (although not necessary) and fill with egg and bacon mixture. Top with shredded cheese and enjoy with a hot cup of coffee!

Campfire Banana Boats

Ingredients:

- Bananas
- Chocolate Chips
- Peanut Butter
- Marshmallows
- Nuts
- Foil

Directions:

Take a whole banana, peel on and cut lengthwise. Open up a bit and mash insides of banana with a fork. Pour in chocolate chips, peanut butter, marshmallows, and/or nuts. Fold everything back up, wrap in foil and place on hot coals, turning about every 3-4 minutes. When chips are melted, open up and enjoy with a spoon!

Spider Dog

Prep Time: 5 min

Servings: 1

Ingredients:

1 package of bun length hot dogs

1 stick

Directions:

1. Take a bun length hot dog and cut X's into each end, leaving about 2-3 inches in the middle of the hot dog for the stick.
2. Place the hot dog on a stick and cook over campfire, or place on a grill.

The ends open up and look like a spider!

Omelet Ziplock

Prep Time: 5-15 minutes

Servings: 2-3 people

Ingredients:

- 2-3 eggs Ham
- Cooked bacon
- Diced onions
- Peppers
- Olives
- Cheese

Directions:

Have everyone write their name on a bag with a magic marker. Put all ingredients in the bag. Shake your bag well. Place in boiling water for 12-15 minutes until good. Watch out for steam when opening the bag.

Happy eating!

Fruity Smores



Ingredients:

Take 4 Jet-Puffed Marshmallows and 4 Honey Maid Grahams, broken in half crosswise (2 squares) and mix & match your recipe from these options...

Honey Maid Graham options	filling choices	fruit possibilities
Honey Grahams	2 Tbsp. strawberry jam	8 strawberry slices
Chocolate Grahams	2 Tbsp. peanut butter	8 banana slices
Chocolate Grahams	1 chocolate candy bar (1.55 oz.)	8 raspberries
Cinnamon Grahams	2 Tbsp. Philadelphia Cream Cheese Spread	16 blueberries

Then follow our 3 simple steps:

- ROAST marshmallows until lightly browned and melted inside.
- SPREAD or top each of the 4 Honey Maid Honey Graham squares with 1/4 of the filling. Top each square with marshmallow.
- TOP with fruit and second graham square; press top lightly to secure. Serve warm.

Makes 4 Servings.