

Winter Camp Recipes

Hudson Bay Bread

1&1/2 Lbs. Margarine or Butter
4 cup s sugar
2/3 cup Karo Syrup
2/3 cup honey
2 Tsp maple flavoring

Cream together the above ingredients.

Add while mixing:

1&1/2 cup s ground nuts
19 cup s quick cooking oatmeal

Spread in a large sheet Pan, 18 inches x 26 inches.

Press it down into the Pan.

Bake at 325 degrees in a convection oven for 15 to 18 minutes.

As soon as the bread has been taken from the oven, use a spatula to press it down.

This Presses the bread together to keep it from crumbling.

Cut it while still warm.

For home-size preparation, cut this recipe at least in half. A conventional oven requires a longer baking time.

Canoe Base Hudson Bay Bread

6 oz. margarine or butter
3/4 cup sugar
3 cup s rolled oats
3 oz. honey
1/4 cup peanuts
1/4 cup raisins

Melt margarine or butter and add sugar. Add 1/2 the oats and mix. Heat the honey, raisins, peanuts and the rest of the oats and mix by hand. Place in a baking pan about 1/2 inch thick. Bake in oven at 350 degree until golden brown, about 25-30 minutes.

Allow to cool about 10 minutes before cutting. After cutting allow about 10 minutes to cool and then flip the pan over. Let the bread stand until completely cool before wrapping.

IMPORTANT!

Grease well and flour the baking pan. Pat hard into baking pan. Do not use a Teflon pan or the bread will stick!

Breakfast in a Cookie

1/3 cup whole bran cereal
1/2 cup orange juice
3/4 cup butter/margarine
1/4 cup sugar
1 egg
1/4 cup honey
1&1/2 tsps. vanilla
1 cup flour
1 tsp baking powder
1/2 tsp. baking soda
1/2 tsp salt
1/3 cup dry milk
2 tsp grated orange peel
1 cup chopped nuts
1 cup oatmeal
1 cup raisins

Combine cereal, orange juice in a bowl, let stand
Cream butter, egg, sugar honey, vanilla
Sift flour, baking powder, soda, salt, and milk into cereal mix
Add other ingredients
Bake 375 F till brown

Peanut Butter Super Cookie

Cream together
1cup margarine
1cup chunky peanut butter

Add
1&3/4 cup brown sugar
2 beaten eggs
1/4 tsp. vanilla

Mix in
2 cup whole wheat flour
2 tsps baking powder

Add
2 cup granola or oatmeal
OR 1 cup raisons, and
1 cup chopped peanuts

Drop huge spoon fulls onto greased cookie sheet, flatten with fork.
Bake 350, 10 min.
Take from oven still chewy

Citadel Spread

18 OZ jar creamy peanut butter
2 to 4 oz. soft margarine
1/2 cup honey

Mix above, add

2 to 4 cups of dry milk powder
until mix is crunchy.

Store in refrigerator, keeps without refrigeration up to 3 weeks

Russian Tea

9 oz. instant orange breakfast drink mix
1/2 cup sugar
1/3 cup instant tea mix (non-caffeinated)
1/2 tsp. cinnamon
1/4 tsp ground cloves
dash of salt

Combine and store dry.

Add boiling water.

Makes 2 cups mix for 4 quarts of tea.

Goodie Bars

Grind together:

1 cup filberts
1 cup walnuts
1 cup cashews

Mix with:

1/4 cup soy flour
1/2 cup milk
2/3 cup plain yogurt
1 tsp. vanilla
1/2 cup coconut
1/2 to 2/3 cup sesame seeds

Press into greased pan, bake 15 minutes at 300 F or until set and no longer sticky.
Cut into bars.

Basic Pemmican

5 oz pkg. pressed cooked beef, dry and crush
1&1/2 cup raisins
1&1/2 cup chopped nuts (peanuts, cashews, pecans, etc.)
1 cup chopped dried fruit (apricots, apples, etc.)
2 Tablespoons. honey
2 Tablespoons. peanut butter
dash cayenne pepper (optional)

Melt honey and peanut butter and blend this into the other ingredients.
Pack in plastic bags in desired size portions.

Spiced Pemmican

1/2 cup raisins, chopped
1/2 cup dried apricots, chopped
1/2 cup dates, chopped
1/2 cup dried beef, chopped
1/2 beaten egg
1/2 cup flour
3/4 cup brown sugar
1/2 to 1 tsp cinnamon
1/2 to 1 tsp nutmeg
1/2 to 1 tsp allspice
pinch salt
1 Tsp vinegar
1 Tsp oil
1 Tsp syrup
1/2 to 1 cup cider

Mix everything together with enough cider to make a heavy dough
Bake at 325 till set, about 1 hour.

* Armour's thin sliced dried beef, 5 oz jar or package

Barb's Turkey Soup for 200 People

[Useful for Council-Level Cold-Weather Training Events]

- 3 16 lb. Turkeys
- 3 Bags Thin Noodles
- 3 Large Bunches Celery
- 4 lbs Onions
- 5 lbs. Carrots
- 2 1 lb. Jars Chicken Bouillon
- 5-6 Bay Leaves for each pot
- 1 box per pot Mrs. Grasses Chicken Soup

Wrap the turkeys in some mesh stuff, boil until meat comes easily off the bones. Debone the meat, adding finger tips and nails as available.

add from the following to taste:

- 1 Box Salt
- 1 Can Pepper
- 1 Large Bottle Poultry Seasoning

Cook about 12 hours.