

put up to protect the fires (and cooks!) from sun and rain.

Sometimes you will see a combination of a Trapper and Trench fire, that is the trench as described (p. 41) with a slow-burning log on either side of it. This combination is called a Chinook fire and is very useful for a long camp as, by its aid, you can cook or bake almost anything.

Before going on to talk of fires that serve other purposes, I should like to mention one other fire that is good for both boiling and frying. That is the Backlog fire.

Lay a good stout, slow-burning log at an angle of about sixty degrees to the direction of the wind, and on the windward side of it build your fire right against the log. Lay two stout, green sticks at right-angles to the backlog as firedogs to confine the fire. Your pot should not be placed on them but hung on a crane clear of the fire, but against the backlog. Across the firedogs in front of the fire you can lay another couple of green sticks to support your frying-pan.

Stewing usually takes such a long time, and a stewing fire takes such a lot of attention that very little of it is done in camp. Here, however, is the description of an automatic stew fire that is well recommended.

Dig a hole about a foot deep and twice the diameter of your pot in width. Make the sides of the hole as steep and straight as you can. Again if the soil is sandy line it with small stones.

Build a fire in the pit, and hang your pot over the fire so that the bottom of the pot is only two or three inches above the surface of the ground. Put a good supply of sticks, twice as long as the pit is deep, into the pit so that one end is in the fire and the other ends are above the ground round the pot. As the lower ends of the sticks burn, the upper part will settle down, thus automatically feeding the fire and allowing you to go off and play! Such a fire, once well started, will only need attention about every half-hour.

I should not, however, advise you to wander away