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CAMPFIRE COOKING

Looking for something fun and new to enjoy the long carefree days of summer? Travel to Catoctin National Park on a Saturday evening for a Ranger's Choice Campfire Program held at Owen's Creek Campground Amphitheater. The event is offered every Saturday evening in August from 8:30 to 9:15 pm and admission is free. Come meet the new park ranger and enjoy the beautiful western Maryland wilderness.

Prior to the ranger program enjoy a savory meal cooked over the campfire. Bring your food supplies, properly chilled in a cooler, charcoal, and matches to try these recipes from decades past and relive favorite childhood memories. Enjoy the program and the rest of summer. For more information on the ranger program call the visitor center at 301-663-9388 or visit the National Park Service website at <http://www.nps.gov/cato/>

BUTTER GRILLED FRENCH FRIES

2 (16 ounces) packages of frozen French fries
1 stick butter or margarine
Heavy duty aluminum foil

Cut stick of butter into four equal parts. Open frozen potatoes and place one-half of package in the center portion of a large square of aluminum foil. Dot with one-fourth of the butter. Add salt and pepper to taste. Re-wrap potatoes well by folding on all three edges, allowing some room for steam. Cook over hot coals for 30 to 40 minutes, turning package 3 or 4 times during grilling.

ROASTED SWEET CORN

6 ears of corn



Gently pull back husks, remove silk, then twist husks on tight again. Immerse in cold water until the corn is thoroughly wet; the extra steam makes the ear moist. Bury the ears deep in the coals and bake for 1 hour. Serves 6.

CHEESE STUFFED BURGERS



2 pounds ground beef
1/2 cup minced onion
2 teaspoons salt
1/8 tsp. pepper
1/2 pound sliced sharp American cheese

Mix together beef, onion, salt, and pepper. Shape into 16 thin patties, each patty will be 2 ounces each. Cut half of the cheese into eight 2-inch square slices. Cut remaining cheese into 16 narrow strips. Top 8 meat patties with a square of cheese, cover with second meat patty, and seal edges. Grill over charcoals until well done. Before removing burgers place 2 strips of cheese criss-cross on each patty and heat until cheese is melted. Makes 8 burgers. Serve with small hamburger buns.

MOUNTAIN PIES

Blueberry, Cherry Or Apple pie filling
Bread slices
Butter or margarine
Confectioner's sugar

Use pie filling of your choice. Place one tablespoon of pie filling between two slices of bread. Butter bread on outside, grill on both sides. Cut in half. Sprinkle with confectioner's sugar. Raisin bread is excellent for this.

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