

Mix the pie mix according to directions on the box. Roll out dough on a little flour to about $\frac{1}{8}$ -inch thickness. Line the baking pan with half of the dough.

Mix berries, flour, sugar, and dash of cinnamon. Fill crust with this mixture. Add the top crust, making it an inch wider than the pan. Crimp the edges and use a fork to pierce small holes in the crust to vent steam. Put the pie on the reflector oven shelf in front of a bright fire. Turn it occasionally to bake evenly. Bake until crust is golden brown.

Sourdough Biscuits

Old-time prospectors carried sourdough mix as a starter for their bread or biscuits. You can make some by dissolving a packet of dry yeast in a cup of water or milk and adding a cup or more of flour to make a smooth batter. A teaspoon of sugar will speed up fermentation, but it's not vital. Let this mix stand in the sun for several hours in a glass or ceramic bowl until it seems to grow and is full of bubbles. (Don't use a metal bowl because the sourdough's acids can eat through metal—but not through your stomach!)

Use this starter mix to make biscuits as follows.

- 1 cup sourdough starter mix
- $\frac{1}{4}$ tsp. soda
- 1 egg
- 1 Tbsp. fat or cooking oil

Flour

Mix ingredients into a dough that you are able to knead. Roll the dough flat on a floured surface such as foil or plastic. Cut dough into biscuit-sized pieces. Let it rise for an hour or so, then bake in the reflector oven until golden brown.

Cooking Tricks

Here are some gimmicks for advanced cooks who don't want to use utensils.

BROWN BAG BISCUIT. Saturate the bottom and sides of a paper bag with cooking oil. Mix a prepared biscuit mix and put three or four pieces of dough in the bag. Hang the bag over a fire—not too high. When biscuits are golden brown, they should be done. Test with a wood sliver.

EGG ON A STICK. Use a knife point to make small holes in each end of an egg. Run a sliver through the egg and heat over coals.

ORANGE OR ONION SHELL EGGS. Cut an orange in half and remove fruit. Crack an egg into the peel and place directly on coals. Try the same thing with a large onion.

MUDDY EGGS. Cover an egg with about half an inch of mud and bury in hot coals for 20 minutes, or less if you like soft boiled eggs.

Rodgers Reflector Oven

This reflector oven folds flat, and is light weight.

