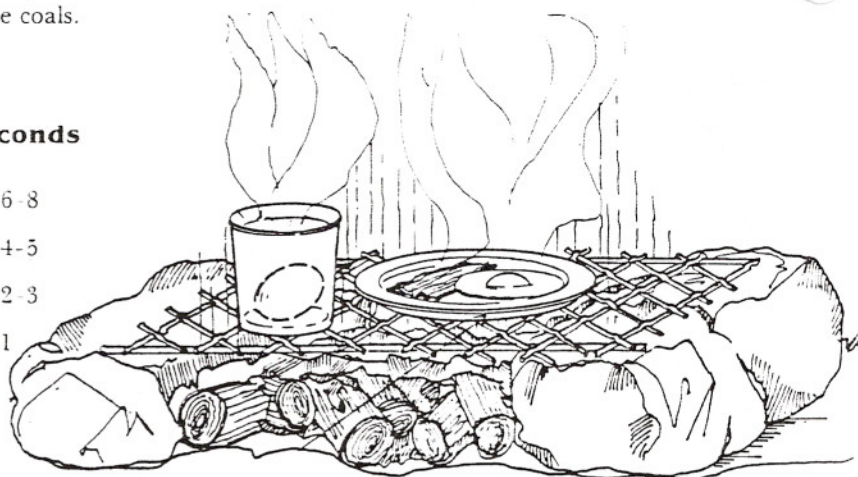


Temperature Chart

Determine the approximate temperature of a fire by the number of seconds you can hold your hand over the coals. Be careful not to burn yourself.

Approximate Temperature

Approximate Temperature	Type Fire	Seconds
250-325 degrees	Slow	6-8
325-400 degrees	Medium	4-5
400-500 degrees	Hot	2-3
Over 500 degrees	Very Hot	1



Paper Cup Hard-Boiled Egg

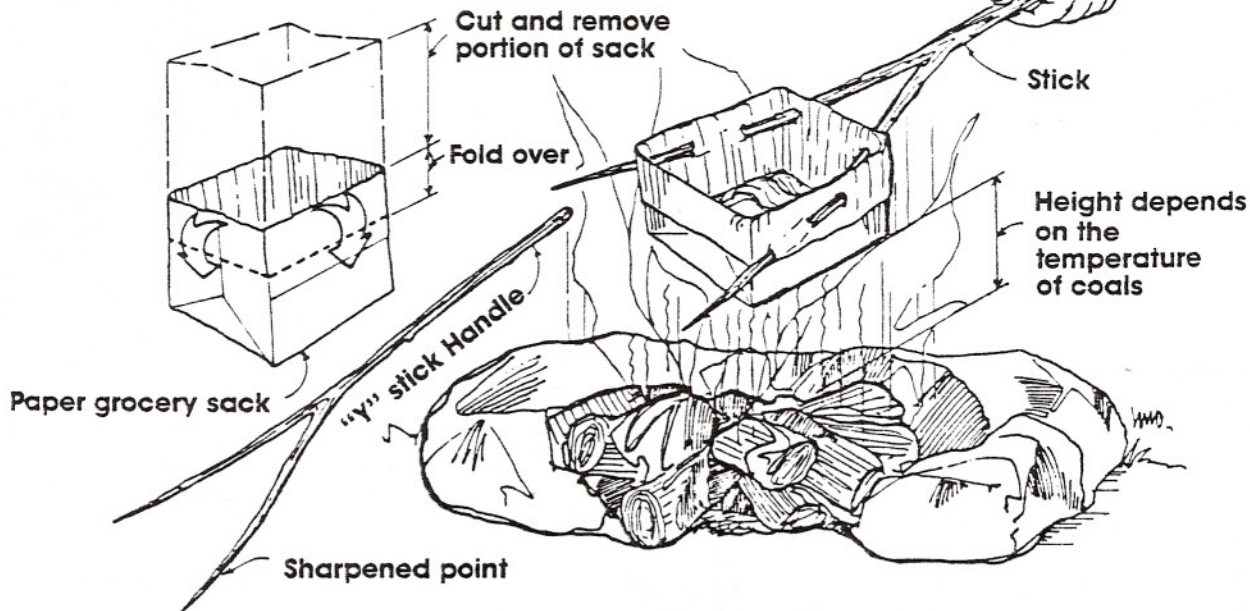
Fill an unlined, unwaxed hot paper cup with water ($\frac{3}{4}$ full). Allow water to boil. Place egg into cup. You may use aluminum foil to cover cup, but be sure to puncture the foil to vent steam. Use caution when removing egg. A pair of metal tongs should be nearby.

Grocery Sack Bacon and Egg

Prepare and fold the brown grocery sack as shown. Be sure the sack is clean and empty. Find a suitable "handle" and make a pan, as shown. Place the bacon in the sack first. Cook the bacon, and then place your egg. Cooking time depends on the heat of the prepared coals. Be sure to have sufficient heat without flames.

Paper Plate Bacon and Egg

Using an unlined, unwaxed paper dining plate, place bacon in first. If the heat is sufficient, the bacon should start simmering immediately. After the bacon is cooked, crack the egg directly over the bacon. Having sufficient heat without flames, the paper plate will not burn. The underside of the plate will be charred.



Always be sure to have sufficient heat and no flames

**BREAKFAST OVER HOT COALS
USING PAPER GOODS**