5. Minimize Campfire Impacts

Are campfires really necessary for cooking???

- NO. Today, due to the backpackers, we have many lightweight, compact, easy to use, fast heating stoves available.
- We don’t have to stoop over a smoky fire, eat burned food filled with ashes.
- Lots of lightweight, compact, easy to use portable stoves available.

What are the issues with having a fire?

- Lack of wood
- Fire restrictions
- Because of this, remember to plan for alternative cooking methods if your primary cooking method is to be fire.

What are some alternatives for the ambiance?

- Candle(s) in tin can – available at the Dollar store.
- Lantern and candle for the ambiance and light
- Even flashlight lantern

Again – what are we trying to do??

- MINIMIZE evidence of our passing.

So if you do fire, here are some rules of ‘wrist’ (you’ve heard of rules of ‘thumb’)

- Use existing, well placed fire ring, or pan, or blanket
- Acceptable dimension of firewood thickness is diameter of adult’s wrist.
- Decreases need for saws.
- Increases burnability.
- Don’t break off of trees
- Gather away from camp
- Don’t denude a spot of all wood – very obvious
- Re-distribute leftover wood
- Keep the fire small
- Burn up completely to ash, crush any charcoals
- Put the fire out COMPLETELY!!!!
- Broadly scatter COLD ashes away from camp

What do I mean by a ‘well placed’ fire ring?

- Poor locations –
  - Under trees
  - Duff

Talk about the issues with building fire on ground or rock.

- Unsightly black scar
- Burns the soil
- Heat can travel underground to tree root and start forest fire
Options are
- Fire pan
- Fire blanket
- Propane Stove

AGAIN - WHY?? Minimize the evidence of our passing! Don’t you like to feel like you are the first ones to experience this beauty (even if intellectually you ‘know’ that you are not) you still would like to have that ‘feeling’.

Co-instructors do you have anything to add?
What questions do you have??