

CREATED BY GIRLS, FOR GIRLS

GUIDING, IN YOUR POCKET!



WEEKLY CHALLENGE

Healthy Edible Campfire

Try a super fun healthy edible campfire to practice your skills.

Step 1: When we make a campfire, we need a clear area free of dried grass and sticks.

Create a space to make your campfire – a plate or napkin is perfect

Step 2: When we use an established fire pit, it will normally have a ring around it of rocks or similar.

Used dried fruit (apricots, sultanas or similar) to make a ring for your campfire to be built in.

Step 3: Make sure your fire is safe

To make sure your fire is safe you will need a fire bucket (glass of water). Make sure your hair is tied back and clothes are not a risk.

Step 4: Punk – fire starter, often leaves, barks, or newspaper.

Use a few sultanas or similar and place in the middle of your fire ring.

Step 5: Kindling – small sticks that will light easily

Use pretzels, dried banana chips, carrot sticks, or similar. Start building your fire in a tepee shape.

Step 6: Light your fire – remember that you are aiming to light the punk under your kindling teepee.

Pretend to light your match. You might like to add something red like cranberries or dried strawberries on the fire to look like your fire.

Step 7: Add wood to your fire – once your fire is started you then need to keep it carefully stocked so it continues to burn.

Use something to represent larger logs, like dried apple, carrot sticks, celery, and add to your fire.

Enjoy!

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