

worn out last week during tug-of-war, I had a serious craving for old-style cooking.

Camp cooking has been a part of Australia's culture dating back to its earliest days of colonisation.

It became part of folklore through songs such as *Waltzing Matilda* in which the swagman uses his skills to cook a jumbuck sheep.

It has been nearly 13 years since I last spent a night camping on one of the many school trips all children spend time on.

My only success on the bush cooking front was successfully winning a billy tea boiling competition.

To learn more about the art, I was shown the ropes and the pots by lifelong camper and Education Queensland's environmental educator, Ranger Nick.

Despite the rainy weather, Nick pulled out his pots, stove and food and showed me how to cook in a hurry.

He said it was important to "cook with your heart".

"Cooking is meant to be fun so you should always play with your food and see what you can create in a pot," he said.



**Ranger Nick has the camp oven offside Pottsy having chopped the**

"It is quite easy to do once you know how to control your heat and after this is mastered, you can do pretty much anything.

"With the right ingredients you can make anything on a camp oven - from pies to stew, to roast, and even pavlova."

My mouth watered at the thought of indulging in some stew and immediately got to work chopping the vegetables.

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