What is better than food cooked on a campfire? Both grown-ups and children like fire-roasted chow.
First, grown-ups make the wood fire. Children can help get the wood. They can be part of the chow crew by setting out the food.
A little fire is good. You don’t want the fire to roar.
When the fire cools, the coals will start to glow. This is the best time to cook. If you have an old pot, you can make a stew on the coals.
Put good food in the pot to make the stew. The stew may have to cook for a long time.
Do not cook the food too much!
Children can pick sticks to use as cooking tools. Put a hot dog on the stick.
Roast the hot dog over the coals. Hold it down low, close to the coals, but not too close. Wait for the hot dog to get brown.
When the fire cools down too much, a grown-up can put on more sticks of wood.
Children can toast marshmallows on a campfire, too.
When marshmallows are toasted well, they ooze.

Wait to eat roasted food! Be sure it is cool! You can blow on the food to cool it.
Soon both children and grown-ups can eat the good food they cooked on the campfire.