



NAOMI LOVES

A HANDY GUIDE TO INSIDE CAMPING

Step 1: the tent

Cover the dining table with sheets and table-cloths, and pile up blankets and cushions underneath. Bonus points if you add some bunting for decoration, and pot-plants all around the outside to create a jungle

Step 2: the campfire

If you have a fireplace in your home, light a fire in that. If not, make a ring of stones with toys, upside-down cups or found objects, and crumple up paper inside to make a crackling fire. Lay out a picnic rug near the fire

Step 3: campfire games

- * Climb inside the tent and tell spooky stories by torchlight
- * Sit around the campfire and play card games
- * Indulge in a rousing sing-a-long
- * Take turns looking for shapes and pictures in the "fire"

Step 4: what to eat

- * Damper (see the next page for a recipe for oven-cooked damper)
- * Fill a thermos with tea or hot chocolate and share it around
- * Roast marshmallows (if you don't have a real fire, carefully try holding marshmallows on sticks under the grill or even over a candle)
- * Sausage sizzle
- * Minute noodles
- * Soup in a can
- * Baked beans
- * Pre-made sandwiches
- * Baked potatoes in foil
- * Pancakes
- * Fresh fruit
- * Trail mix



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HOW TO MAKE DAMPER IN THE OVEN

You'll need:

- * Self-raising flour
- * Salt
- * Milk
- * Water

Preheat the oven to 200 degrees Celsius. In a bowl, mix three cups of self-raising flour with a pinch of salt. Rub 45 grams of butter into the flour until it resembles bread-crumbs (like making scones).

Make a well in the centre, then add half a cup of milk and half a cup or water. Mix them with a knife to create dough, and shape it into a ball. Slice a deep cross at the top of the dough, then brush lightly with milk.

Bake for 10 minutes until it's a lovely golden-brown then reduce the oven temperature to 175 degrees and bake for another 20 minutes.

Serve while still hot, with lashings of butter and cocky's joy (golden syrup).

How to cook damper on the fire if you're camping for real

Substitute the milk for long-life milk, or powdered milk mixed up with the equivalent amount of water. Once your dough is made, grease some foil with butter and place the damper inside. Put the whole thing inside a camp oven with the lid on, and place the oven on hot coals. Cover the lid with hot coals and allow the damper to cook for about half an hour.