Sample Campout Itinerary

Day 1

Breakfast – See Recipes on Pages 5-6
Family Popsicle Making – See Recipes on Page 14
Tree ID Challenge – Use the GREEN book that’s included in your kit & Page 27
Lunch – See Recipes on Page 7-8
Craft Time – Paint Your Own Windchime – Page 16
Balloon Toss Game – Page 17
Snack Time – See Recipes on Page 9-10
Craft Time – Paracord Bracelets/Key Chain – Page 21-22
Dinner – See Recipes on Page 11-12
Art Recreation Challenge – Page 24
Campfire Stories – Write Your Own – Page 26; Resources – Page 32
Smores Time – See Recipes on Page 13
Movie/Music Time – Pages 30-31
Star Gazing – Pull out your “Night Sky” book to learn more & page 28
Day 2

Breakfast – See Recipes on Page 5-6

Plant Seed Kits – Page 19

DIY Terrarium Gardens – Page 20

Sidewalk Chalk Creation Challenge – Page 24

OTHER ACTIVITIES

How to Build a Blanket Fort – Page 18

Water Balloon Toss Games – Page 29
CAMPING RECIPES

✓ Breakfast
✓ Lunch
✓ Snacks
✓ Dinner
✓ S’mores
✓ Popsicles
Campfire Scrambled Eggs

What you Need:
- Eggs
- Water
- Clarified Butter

Ingredient Ratio – For each egg add one tablespoon of water and one tablespoon of butter.

How to Make:
Add all ingredients to a saucepan or pot (not a frying pan). Mix the ingredients before you put it on the fire. As the butter starts to melt, take the pan off the fire and keep mixing. Keep taking them on and off (30 seconds on/15 seconds off). Once butter is completely melted and all is mixed, leave the eggs on the fire a little longer. Keep stirring and take off the heat just before they look done and let the residual heat finish cooking them.

Source: https://www.eurekacamping.com/blog/article/25-easy-camping-recipes-using-5-ingredients-or-less

Campfire Cinnamon Rolls

What you need:
- Can of Pillsbury Cinnamon Rolls
- Roasting Prongs
- Hot Campfire

How to Make
1. Pop open can and carefully divide the cinnamon rolls.
2. Gently insert the prongs through the side of the cinnamon roll in the center of the bun making sure it’s near the back of the prongs.
3. Slowly place your roll over hot embers, rotating frequently and on all sides.
4. Depending on the heat in your campfire, it should take anywhere from 8-12 minutes to toast your rolls so that they are cooked all the way through.
5. Remove from campfire and allow to cool slightly before carefully removing the roll from the roasting prongs. Eat and enjoy!

Source: https://wordpress-104134-1379740.cloudwaysapps.com/campfire-toasted-cinnamon-rolls-2/
Camping Farmers Breakfast

What you Need:
- 6 medium potatoes
- 8 slices of bacon
- 1 medium onion (diced)
- 6 eggs
- 2 tablespoons butter
- Salt & Pepper
- Parsley (optional)

How to Make
- Cook potatoes with their skins in boiling salted water until done.
- Cool, peel or leave skins on, cube or slice.
- Cut bacon in small pieces and fry on medium heat to desired crispness. Drain on paper towel.
- Add approx. 2 tbsls. butter to the bacon fat and fry onions until transparent.
- Add the potatoes to the pan with the onions and fry until crust forms. Return bacon.
- Crack the eggs into the potatoes and scramble them around with everything. Salt and pepper to taste. Be careful with the salt since the bacon is salty. Finish with parsley.
- Good as a side dish, breakfast of course, or as a main meal for 2 with a green salad.
- Cook time is after the potatoes have cooled.

Source: [https://www.food.com/recipe/camping-farmers-breakfast-129255](https://www.food.com/recipe/camping-farmers-breakfast-129255)

Yogurt & Granola

What you Need:
- 2 cups oats
- 1 cup of peanut butter
- ¾ cup of shredded coconut
- 1 ½ tablespoon of cinnamon
- 1 tablespoon of coconut oil or butter

How-to-Make
- Mix all ingredients in a cast iron pot of the fire.
- Stir frequently to evenly cook the oats.
- Enjoy over your favorite yogurt.

Source: [https://thedyrt.com/magazine/lifestyle/camping-breakfast-ideas/](https://thedyrt.com/magazine/lifestyle/camping-breakfast-ideas/)
New Kind of Dog

What you Need:

- 8 Hot Dogs, Chopped
- 1 Small Onion, Chopped
- 8 Ounces Chili
- 3 Tablespoons Barbecue Sauce
- 12 Hot Dog Buns, gutted

How to Make:

- Mix all of the ingredients in a bowl (except the buns)
- Layout each bun on its own sheet of tin foil and open
- Fill the buns with the mixture and wrap in tin foil until fully sealed
- Grill over flame for 20 minutes or deep in hot coals for 15 minutes

Pepperoni Pizza Grilled Cheese

What you Need:

- Bread
- Butter
- Marinara Sauce
- Shredded Mozzarella Cheese
- Pepperoni
- Mountain Pie Maker or Cast-Iron Camp Cooker

How to Make:

- Butter one side of each slice of bread and place butter side down in cooker
- Add sauce, cheese and pepperoni (to your liking) and close cooker
- Put the cooker in the fire until warm (and the cheese is melted).

Source: https://www.eurekacamping.com/blog/article/25-easy-camping-recipes-using-5-ingredients-or-less
Lunch

Walking Tacos

What you Need:

- Browned and Seasoned Taco Meat (make ahead and heat up)
  - 1lb of ground meat, ½ cup diced onion, 1 10oz pack of taco seasoning
- 6-8 snack sized bags of Fritos or Doritos
- Toppings - black beans, shredded Lettuce, diced tomato, shredded cheese, sour cream, salsa, etc.

How to Make:

- Heat up taco meat over fire in pan
- Open snack bag and add meat and toppings

Source: [https://www.the-girl-who-ate-everything.com/walking-tacos](https://www.the-girl-who-ate-everything.com/walking-tacos)

Campfire Philly Cheesesteak

What you Need:

- 1 large loaf of French bread
- 1/4 cup garlic butter
- 2 cups cooked, sliced onion and pepper mixture
- 1 1/2 pounds sliced roast beef
- 1 pound of provolone cheese, sliced
- Aluminum foil & knife

How to Make:

1. Prepare onion and pepper mixture at home. Sauté with 2 Tbsp butter and 1/4 cup oyster sauce. Pack in a container to take camping.
2. Start by cutting slices into the bread about 1.5 inches apart and not all the way through to the bottom. Butter the insides of each slice.
3. Drop a large scoop of the pepper mixture into each cut.
4. Stuff with roast beef and cheese.
5. Wrap in foil and place near the campfire coals to heat through until melty and golden.
6. Slice the loaf into "sandwich" servings, cutting the bread all the way through, between your 1.5-inch slices from earlier.

Source: [https://homemadeheather.com/campfire-philly-cheesesteak-sandwich/](https://homemadeheather.com/campfire-philly-cheesesteak-sandwich/)
Campfire Banana Boats

What you Need:

- 1 banana
- 2 tablespoons milk chocolate, (chopped from bar or chocolate chips)
- 8 mini marshmallows
- 1 graham cracker square

How to Make:

1. Take a banana with its peel still on and cut it down the middle (along the concave side). Not all the way through, but until the tip of your knife just grazes the peel on the other side. Pull the peel and banana slightly apart.
2. Stuff the chocolate and mini marshmallows (or other fillings, see notes) into the center of the banana.
3. Wrap the banana in foil. Place on a campfire or grill until fillings have melted and banana has warmed through, about 10 minutes.
4. Unwrap banana and top with crushed graham cracker. Enjoy!

Other Variations:

STRAWBERRY HAZELNUT: Banana + Strawberries + Nutella + Chopped Hazelnuts
SAMOAS: Banana + Chocolate Chips + Caramel Sauce + Toasted Coconut
DULCE DE LECHE: Banana + Chocolate + Dulce de Leche sauce + Coconut shreds
VEGAN: Banana + Dark Chocolate + Dandies Mini Marshmallows
PB & C: Banana + Peanut Butter + Chocolate Chips
HONEY GINGER: Banana + Honey + Candied Ginger + White or Dark Chocolate
BANANA SPLIT: Banana + Milk Chocolate + Marshmallows + Cherries
PECAN PRALINE: Banana + Pralines + Dark Chocolate

Source: https://www.freshoffthegrid.com/campfire-banana-boats/
Snacks

Campfire Cones

What you Need:

- waffle cones
- mini marshmallows
- chocolate chips
- graham cracker pieces
- Optional toppings: M&Ms, Rolos, peanut butter cups, bananas, strawberries, coconut, brown sugar, butterscotch chips, nuts, anything your imagination can come up with
- Foil

How to Make:

- Layer desired waffle cones with toppings and wrap in foil.
- Toss in the campfire coals for 5-7 minutes or until everything is nice and melted.
- They can also be baked in the oven at 400 degrees for 5-7 minutes.
- Can be assembled ahead of time for a fun treat.

Source: https://www.the-girl-who-ate-everything.com/campfire-cones

Campfire Popcorn

What you Need:

- 1/4 c. popcorn kernels
- 1 tbsp. vegetable oil
- 1/4 tsp. garlic powder
- kosher salt

How to Make:

- Toss popcorn kernels and vegetable oil in pie tin. Cover tightly with foil, doming the top to leave enough room for kernels to pop, and place on campfire.
- Using tongs, gently shake pie tin until popping stops. Season with garlic powder and salt.

Source: https://www.delish.com/cooking/recipe-ideas/recipes/a53990/campfire-popcorn-recipe/
Hot Ham & Cheese Campfire Sandwiches

What you Need:
• 1 lb. deli-sliced ham
• 12 Hawaiian rolls
• 12 slices Swiss or Provolone cheese
• 1/2 cup butter, melted
• 1 1/2 tablespoons Dijon mustard
• 1 tablespoon dried onion
• 1 tablespoon brown sugar

How to Make:
• Prepare 6 sheets of heavy-duty foil.
• Divide the ham between the 12 rolls. Top the ham with a slice of cheese, then place the top of the roll-on top. Place 2 sandwiches onto each piece of foil.
• Combine the melted butter, Dijon, dried onion and brown sugar. Pour evenly over the tops of the sandwiches.
• Fold the sides of each packet up and seal closed. Place the packets on warm campfire coals. Cook, turning frequently, until the cheese is melted and the rolls are lightly toasted, 10-15 minutes.

Source: https://www.tasteandtellblog.com/hot-ham-and-cheese-campfire-sandwiches/#tasty-recipes-32894

Grilled Sweet Potato Fries

What you Need:
• 2 Medium Sweet Potatoes
• 2 Tablespoons Olive Oil or Vegetable Oil
• 1 Clove of Garlic, Chopped
• 1 Teaspoon Chili Powder
• 1 Packet of Ranch Dry Mix

How to Make:
• Wash the Sweet Potatoes and dry them.
• Cut them in lengthwise strips, about 1/3 an inch wide
• Take all the ingredients and mix them in a bowl.
• Lay these fries out on a piece of tin foil that's over a sheet pan.
• Place the pan on a grate over an open fire or on the middle rack of a grill.
• Depending on your heat you want about ten minutes a side, flipping once.

Source: https://www.eurekacamping.com/blog/article/25-easy-camping-recipes-using-5-ingredients-or-less
Campfire Quesadillas

What you Need:
- 4 medium flour tortillas
- 2 8oz chicken breasts, grilled and sliced
- 1 jar Tostitos salsa con queso
- 1 can black beans rinsed and drained
- 1 c. shredded Mexican blend cheese
- tin foil

How to Make:
1. Spread 1 Tbsp salsa con queso over one side of a tortilla.
2. Place 1/4 c. chicken on half the tortilla over the salsa con queso. Sprinkle 1/4 c. black beans and about 1/4 c. cheese over the chicken.
3. Fold other side of tortilla over to cover ingredients. Place on a piece of tin foil large enough to cover the quesadilla. Leave the ends open.
4. Place the foiled quesadilla on the grate directly over the campfire. Keep over fire to cheese is melted and tortilla is crispy.
5. Remove from the grate and cut in four pieces. No plates needed because you have the foil!

Source: [https://www.cupcakediariesblog.com/camping-quesadillas/](https://www.cupcakediariesblog.com/camping-quesadillas/)

Elote Corn Over a Campfire

What you Need:
- 6 Ears of Corn
- 3/4 cup Mayo
- 2 cups Sour Cream
- 1/2 cup Fresh Cilantro finely chopped
- 1 cup Parmesan cheese freshly grated is great, but green can is fine too
- 2 fresh Limes juiced
- Chili Powder to taste

How to Make:
1. Husk the corn then grill the corn over the campfire until it starts to get slightly charred, turning every few minutes to avoid burning it.
2. While the corn is cooking, mix the mayo, sour cream and cilantro. Take the corn off the fire and generously slather it in the mayo mixture. Let the ears cool for a few minutes, then sprinkle with lime juice, generously sprinkle with Parmesan, and then finish off with a bit of chili powder.

Dessert - S’mores

Classic Smore - Use the Items from the Kit!

What you Need:
- Graham Crackers
- Chocolate Bar
- Marshmallow

How to Make:
- Heat up marshmallow over the fire with roasting stick.
- Put toasted marshmallow and chocolate in between graham cracker squares.
- Enjoy!

Smores in a Bag

What you Need:
- marshmallows
- chocolate (chocolate chips work great for this)
- cookies in a bag. cookies, fudge stripes, teddy grahams, they have mini Nilla wafers, and even animal crackers!

How to Make:
- Pick your cookies and open them up. Break up some chocolate and add to the bag.
- Roast Marshmallow
- Slide marshmallow into bag and mix it all up!

Source: https://www.thirtyhandmadedays.com/smores-in-a-bag/

Other Smores Recipe Resources:
- https://www.delish.com/cooking/recipe-ideas/g2782/smores/
- https://www.countryliving.com/food-drinks/g2006/smores-dessert-recipes/
- https://ohsodelicioso.com/gourmet-smores-four-ways/
Dessert - Popsicles

Fruit & Yogurt Popsicles

What you Need:

- 1 lb. fresh or frozen fruit
- 2 tbsp. granulated sugar (only if using fresh fruit)
- 2 c. vanilla yogurt
- Ice pop molds

How to Make:

- Using a food processor, purée the fruit (and sugar, if using fresh fruit) until smooth. Pour into a resealable bag or squeeze bottle.
- Spoon the yogurt into a resealable bag or squeeze bottle. If using resealable bags, snip off a corner from each. Alternately squeeze the yogurt and purée into the molds to create swirls. Insert sticks according to directions and freeze overnight.

Source: https://www.countryliving.com/food-drinks/g830/popsicle-recipes-0709/?slide=41

Favorite Fruit Popsicles

What you Need:

- 2 cups frozen fruit, thawed
- 1/4 cup apple juice
- 2 tablespoons honey
- 1/2 lemon, juiced
- 1 pinch salt

How to Make:

- Combine pop ingredients in a blender and blend until smooth.
- Pour into the pop molds.
- Place in freezer for at least 5 hours or overnight.

Source: https://www.foodnetwork.com/recipes/fruit-ice-pops-recipe-2124327
CRAFT & ACTIVITY INSTRUCTIONS

✓ DIY Windchimes
✓ Bunch of Balloons
✓ How to Build a Blanket Fort
✓ Planting Seeds
✓ DIY Garden Terrarium
✓ Paracord Bracelet
DIY Windchime Craft

1. Open your windchime craft baggie.

2. Get a cup of water to dip your paintbrush in.

3. Paint and create your own windchime.

4. Share your creation on the NSA Bethesda Facebook Page!
Bunch of Balloon Instructions & FAQs

How do I fill my Bunch-O-Balloons up?

1. Screw the Quick Connector on to the fitting at the base on the Bunch-O-Balloons
2. Attach the Quick Connector to the hose fitting and turn on water.
3. Fill till the balloons are the size of an apple and shake. They will fall off the straws and self-tie.

What will happen if I don’t turn off the water?

The balloons will burst.

What to do after using them?

The balloons and O-rings are biodegradable and environmentally friendly. The straws are recycled plastic. Please recycle.

Are they reusable?

No
How to Build a Blanket Fort

The art of building a blanket fort is pretty simple. First, gather supplies for your fort’s walls and ceiling, cushions for the floor, and clips and string for securing your walls.

Blanket fort supplies:

- light blankets, spare sheets, beach towels, and tablecloths
- sofa cushions
- laundry clips, clothespins, binder clips, or chip clips
- string, wire, or yarn
- Dictionaries, phone books, or other heavy (non-breakable) items

Clothespins are perfect for hanging linens and attaching sheets together. (Binder clips and chip clips work just as well.) Turn to string, wire, or yarn for expanding your fortress, tying your fabric ceiling to knobs, pulls, doorknobs, and even hinges for extra support. Use books to secure fabric on tables, bookshelves, and other raised surfaces, so fort-dwellers can crawl underneath.

When planning your fort, examine the walls and ceilings: You want to start high. Hang light fabrics (sheets, ideally) to securely mounted light fixtures, high shelves, curtain rods, or floor lamps and connect them to other sheets with clips to build a raised ceiling. Secure the ends of your fabric under furniture legs to make your fort bigger.
Planting Seeds

Just pop the Wonder Soil wafers into the pots, add water and stir!

The neat little wafers expand to become exactly the right amount of soil for planting seeds.

In addition to being less messy than potting soil, Wonder Soil promotes quick growth of plants.

The all-natural pot makes re-potting the plant simple!

For more information – visit www.wondersoil.com
DIY Terrarium Gardens

1. Glass Vessel – Use the Mason jar provided.

2. Small Stones or Pebbles – Small stones or pebbles will be used as the base of your terrarium (up to about the 100 line). The small pebbles act as water drainage for the plants’ roots to ensure that excess water doesn’t stay in the soil and cause rot.

3. Potting Soil – Potting soil or any type of soil will act as an important layer for your DIY terrarium. Fill up you jar with soil to a little bit above the 200 line.

4. Plants – It wouldn’t be a terrarium without the greenery. Plant some of the seeds provided in your baggies by gently pushing them into the soil.

5. Fairy Garden Supplies – now is a great time to add in your fairy garden materials. You can spread the items out or put them to one corner.

6. Water and Sunlight –Lastly, add some water to your garden. Be sure to lightly water the jar every two weeks or once the soil looks like it has dried out. You should also display your terrarium in an area that receives a lot of bright, indirect sunlight.

Mason Jar Top- You can use a screw driver and add holes into the flat metal cap or you can remove the flat metal cap and just keep the metal screw lid.
How to Make a Cobra Braid Paracord Bracelet

Materials
To make a cobra braid bracelet you will need about 10 feet of paracord, a measuring tool, a side release buckle, a lighter, and a pair of scissors.

Determining Bracelet Size
Wrap the paracord once around your wrist, making note of where the string meets. Measure the distance from the end of the cord to where you made note. Add 1 inch to your measurement to allow room for comfort and shrinking as you weave.

Threading the Buckle
Fold your paracord in half, leaving a loop on one side and the two cut ends on the other. Next, take the male end of the buckle and thread the loop end of the cord through ~2 inches (Image A). Then, tuck both cut ends of the cord down through the loop (Image B) and pull tight (Image C).

Finish Threading the Buckle & Measure Bracelet Size
Take both cut ends and thread them through the top of the female end of the buckle (Image D). If your buckle has 2 bars, use the top slot. Unclip the buckle and place the base of the male end at the end of your measuring tool. Slide the female end of the buckle until the end measures at the desired bracelet length (Image E*).

*Do not include the prongs in the measurement, as they will be inside the female end when closed.

Beginning the Cobra Knot
Take the cut ends and fold them down so one strand is on each side of the center cords. Next take the cord on the right side, go over the center strands and under the left strand (Image G).

Next, place the left strand under the center strands and up through the loop (Image H). Pull the strands in opposite directions to tighten (Image I).

Repeating the Cobra Knot
Repeat the cobra knot, alternating which side you begin the knot on each time. (Example: Image I above begins on the left side; so the next knot would start on the right side.) Repeat the knots until you reach the other end of the bracelet.

Securing the Strands
Lift the last knot on the back of the bracelet next to the buckle and thread both the left and right strands through (Image J). Pull the strands tight (Image K).

Finishing the Bracelet
Cut the two strands roughly 1/2 inch from the knot (Image L). Take a lighter and melt the cut ends (Image M). While the cord is hot, use a smoothing tool or the flat edge of your scissors to press the ends flat to the bracelet (Image N), sealing the paracord.

Note: Be careful not to burn your fingers during this step! Once you have sealed the ends, your bracelet is complete!
How to Make a Cobra Braid Paracord Bracelet

Materials

To make a cobra braid bracelet you will need about 10 feet of paracord, a measuring tool, a side release buckle, a lighter, and a pair of scissors.

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SOCIAL MEDIA CHALLENGES

✓ Art Recreation
✓ Sidewalk Chalk Creation

Post all photos to the NSA Bethesda MWR Facebook Page
www.facebook.com/MWRBethesda
Art Recreation Challenge

Submit an art recreation photo to win a prize!

The family with the most creative and closest art recreation will win.

The more detail in the photo – the better!

Sidewalk Chalk Challenge

Draw a creative camping adventure to include the MWR Logo, a campfire and a tent using the sidewalk chalk.

Make the picture no bigger than 6x6 and submit on the NSA Bethesda facebook page no later than 8th of Sept.

The winner will be announced by the 9th.
CAMPOUT ENTERTAINMENT

✓ Write your Own Campfire Story
✓ Tree ID Scavenger Hunt
✓ Stargazer Map
✓ Water Balloon Toss Games
✓ Movie & Music Recommendations
✓ Camping Storytime Online Resources
Every summer I get totally __________(adj) to go camping in the deep, __________(adj) forests. It’s good to get away from it all – but not too away, like in getting lost! Last year, my friends and I went hiking and got lost for __________(number) hour(s). We started off on a(n) __________(adj ending in -ing) adventure, but we kept losing the trail. Night began to fall and when we hear the howls of a __________(large animal), we began to panic. It was getting darker and our flashlights were running off __________(noun). I’m sure glad my pet __________(animal) __________(boy name) was with us. He is one gifted creature because he was able to guide us back by __________(action verb ending -ing) the __________(adj) s’mores by the campfire. This year before setting off on an __________(adj ending -ing) journey. I’ll be sure to have working flashlights and of course my buddy __________(pet’s name).

*adj - adjective
Leaf hunt

- elder
- ash
- beech
- birch
- elder
- field maple
- hawthorn
- hemlock
- holly
- horse chestnut
- oak
- sassafras
- sycomore

[Leaf images of various shapes and sizes]
Star Gazing
Scavenger Hunt

Can you find the moon?

What shape is it right now?

<table>
<thead>
<tr>
<th>New moon</th>
<th>Waxing Crescent</th>
<th>First Quarter</th>
<th>Waxing Gibbous</th>
<th>Full Moon</th>
<th>Waning Gibbous</th>
<th>Last Quarter</th>
<th>Waning Crescent</th>
</tr>
</thead>
</table>

Ursa Major
Big Dipper
Great Bear

Ursa Minor
Little Dipper
Little Bear

Cepheus
Named for the Greek
King Cepheus

Cassiopeia
Named for the Greek Queen
Cassiopeia

Cygnus
Swan

Lyra
Harp

Corona Borealis
Northern Crown

Aquila
Eagle

Virgo

This is Polaris, the North Star!

Found it!
Water Balloon Toss Games

1. **Water Balloon Spoon Race**
   Holding a spoon in your mouth, place the water balloon on it and race to the finish line. First to the end with an intact balloon wins!

2. **Water Balloon Squat Relay**
   Relay race where the kids run to the finish line (perhaps a hula hoop) and sit on the water balloon – popping it – before running back.

3. **Water Balloon Toss**
   Stand close together across from a partner and toss the water balloon, moving further and further apart with each toss.

4. **Water Balloon Volleyball**
   Divide a group into two teams on either side of a line, net, hose etc… Give each team a sheet or towel to toss the water balloon back and forth.

5. **Water Balloon Back-to-Back Race**
   Pairs of kids hold a water balloon between their backs and race to the finish line without popping it. If it pops – they must run back to the start line to retrieve another.

6. **Water Balloon Hot Potato**
   Just like regular hot potato, but whoever has the balloon when the music ends must smash it over their head.

7. **Water Balloon Ring Toss**
   Have one child hold a hula hoop and another try to make it through the hoop for points

8. **Water Balloon Capture the Flag**
   Just like regular capture the flag – but use water balloons to get people out!

9. **Duck Duck Splash!**
   Played like Duck Duck Goose, but the chooser breaks the water balloon on the person’s head who they choose to be the chaser

10. **Leaky Water Relay**
    Poke a hole in each balloon and kids race to fill a bucket with the leaky balloons. Whichever team fills their bucket first wins.
Camping Movies

Camp Cool Kids
2017 - Not Rated - 1hr 44 minutes - Available on Amazon Prime Video

Camp Rock
2008 - Not Rated - 1hr 37 minutes - Available on Disney+

The Goofy Movie
1995 - Rated G - 1hr 25 minutes - Available on Disney+

Scooby Doo - Camp Scare
2010 - Rated G - 1hr 17 minutes - Available on Amazon Prime

The Parent Trap
Original - 1961 - Rated G - 2hr 9 minutes - Available on Disney+
Lindsay Lohan Version - 1998 - Rated PG - 2hr 8 minutes - Available on Disney+

The Great Outdoors
1988 - Rated PG - 1hr 39 minutes - Available on Hulu Premium

Heavyweights
1995 - Rated PG - 1hr 40 minutes - Available on Disney+

Meatballs
1979 - Rated PG - 1hr 39 minutes - Available on Vudu

Camp Nowhere
1994 - Rated PG - 1hr 36 minutes - Available on Disney+

Troop Beverly Hills
1996 - Rated PG - 1hr 46 minutes - Available on Amazon Prime ($2.99)

Addams Family Values
1993 - Rated PG-13 - 1hr 34 minutes - Available on Amazon Prime

Without a Paddle
2004 - Rated PG-13 - 1hr 39 minutes - Available on Amazon Prime ($2.99)

Wet Hot American Summer
2001 - Rated R - 1hr 37 minutes - Available on Hulu & Amazon Prime

Friday the 13th
1980 - Rated R - 1hr 26 minutes - Available on Amazon Prime ($2.99)
THE ULTIMATE CAMPING PLAYLIST

Down on The Corner - Creedence Clearwater
Revival
Lookin Out My Back Door - Creedence Clearwater
Revival
Up Around The Bend - Creedence Clearwater
Revival
On The Road Again - Willie Nelson
Take Me Home, Country Roads - John Denver
Wagon Wheel - Darius Rucker
Light My Fire - The Doors
American Pie - Don McLean
Jessica's Girl - Rick Springfield
Pink Houses - John Mellencamp
Mama Don't Let Your Babies Grow Up To Be Cowboys - The Highwaymen
The Dock Of The Bay - Otis Redding
Brown Eyed Girl - Van Morrison
Have You Ever Seen The Rain - Creedence Clearwater
Revival
Jack & Diane - John Mellencamp
Free Fallin' - Tom Petty
Toes - Zac Brown Band
On The Road Again - Willie Nelson
Jackson - Johnny Cash ft. June Carter
Solsbury Hill - Peter Gabriel
More Than A Feeling - Boston
Mr. Jones - Counting Crows
Joy To The World - Three Dog Night
Paradise City - Guns N' Roses
Hurts So Good - John Mellencamp
Fat Bottom Girls - Queen
Take The Money and Run - Steve Miller Band
Joker - Steve Miller Band
The Chain - Fleetwood Mac
The Reaper - Blue Oyster Cult
My Generation - The Who
Reelin' In The Years - Steely Dan
Sweet Home Alabama - Lynyrd Skynyrd
5 O'Clock Somewhere - Alan Jackson ft. Jimmy Buffett
Fortunate Son - Creedence Clearwater Revival
Chattahoochee - Alan Jackson
Hot Blooded - Foreigner
Any Way You Want It - Journey
Don't Stop Believin' - Journey
Layla - Eric Clapton
If You're Gonna Play In Texas - Alabama
Mountain Music - Alabama
Edge Of Seventeen - Stevie Nicks
 Alive - Pearl Jam
House Of The Rising Sun - The Animals
Satisfaction - The Rolling Stones
Summer In The City - The Lovin' Spoonful
Honky Tonk Women - The Rolling Stones
Lean On Me - Bill Withers
It's Still Rock and Roll To Me - Billy Joel
Roll With It - Steve Winwood
Alone - Heart
Foreplay/Long Time - Boston
Black Betty - Ram Jam
Remedy - The Black Crowes
Stuck In The Middle With You - Stealers Wheel
The Boys Are Back In Town - Thin Lizzy
Good Times Roll - The Cars
Here I Go Again - Whitesnake
My Best Friends Girl - The Cars
Sister Christian - Night Ranger
With A Little Help From My Friends - Joe Cocker
Hold On Loosely - 38 Special
Glory Days - Bruce Springsteen
Gimme Some Lovin' - Steve Winwood
Good Vibrations - The Beach Boys
Cumberose - Seven Mary Three
Beer In Mexico - Kenny Chesney
Some Kind Of Wonderful - Grand Funk
Mary Jane's Last Dance - Tom Petty
All Summer Long - Kid Rock
Better Together - Jack Johnson
Bennie And The Jets - Elton John
All Over You - Live
Island Song - Zac Brown Band
A Horse With No Name - America
Hard To Say I'm Sorry - Chicago
Blister In The Sun - Violent Femmes
Every Little Thing She Does Is Magic - The Police
Indian Outlaw - Tim McGraw
Red Ragtop - Tim McGraw
Take Me Home Tonight - Eddie Money
Two Tickets To Paradise - Eddie Money
Run-Around - Blues Traveler
Simple Man - Lynyrd Skynyrd
Carry On Wayward Son - Kansas
Gimme Three Steps - Lynyrd Skynyrd
Proud Mary - Creedence Clearwater Revival
Jamm Jinn - Bob Marley
Buffalo Soldier - Bob Marley
All Along The Watchtower - Jimi Hendrix
Take It Easy - Eagles
Lif's Been Good - Joe Walsh
Courtesy Of The Red, White And Blue - Toby Keith
Should've Been A Cowboy - Toby Keith
Summertime - Kenny Chesney
Summer Of 69 - Bryan Adams
Livin On A Prayer - Bon Jovi
Fishin In The Dark - Nitty Gritty Dirt Band
Heart Of Gold - Neil Young
Sister Golden Hair - America
Life In The Fast Lane - Eagles
Cruise - Florida Georgia Line
What's Goin On - Marvin Gaye
Fire and Rain - James Taylor
Higher Ground - Stevie Wonder
Santeria - Sublime
Go Your Own Way - Fleetwood Mac
If I Had $1,000,000 - Barenaked Ladies
Change - Blind Melon
Your Love - The Outfield
Renegeade - Styx
Me and Bobby McGee - Janis Joplin
The Weight - The Band
Only The Good Die Young - Billy Joel
Brown Eyed Girl - Van Morrison
Sweet Caroline - Neil Diamond
The Gambler - Kenny Rogers
Round Here - Counting Crows
Bad, Bad Leroy Brown - Jim Croce
Slow Ride - Foghat
American Girl - Tom Petty
Piano Man - Billy Joel
Hurts So Good - John Mellencamp
Free Bird - Lynyrd Skynyrd
In The Air Tonight - Phil Collins
Rag Doll - Aerosmith
You Can't Always Get What You Want - The Rolling Stones
Spirit In The Sky - Norman Greenbaum
Gimme Shelter - The Rolling Stones
Peace Train - Cat Stevens
Son Of A Sailor - Jimmy Buffett
Come Monday - Jimmy Buffett
Something 'Bout a Boat - Jimmy Buffett
Mexico - Jimmy Buffett
Chicken Fried - Zac Brown Band
Whatever It Is - Zac Brown Band
Camping Storytime

Spooky Campfire Stories

Team Building Campfire Stories
https://icebreakerideash.com/campfire-stories/

Kid-Friendly Campfire Stories

Short Campfire Stories
https://www.boyscoutstrail.com/story_search.asp

Chilling Campfire Stories
https://mashable.com/2014/08/01/scary-campfire-stories/

Funny Campfire Stories
https://www.rd.com/list/funny-campfire-stories/

Scary Campfire Stories to Freak Out Your Friends
https://thedyrt.com/magazine/lifestyle/scary-campfire-stories/

Camping Dude’s Favorite Campfire Stories
https://www.campingdude.com/campfire_stories.asp

Children’s Campfire Stories
https://www.ultimatecampresouce.com/camp-activities/campfire-stories/