



Cooking In A Logging Camp

A camp cook held a very important position in a logging camp, often a husband and wife would be the camp cooks. The reputations of the cooks were well known, and loggers would not work for a company that had a "belly robber" for a cook. The cook and his helper were very busy. Breakfast was served as early as 4 a.m., lunch (dinnering out) was sent out to the men in the woods, and dinner was often after dark. To prevent fights and arguments, the loggers could not talk during meals except to ask for food.

Make up a menu for a day's meal at a logging camp. Use the loggers' lingo and make up other words to describe your meal. Decide what will be needed from the dingle (storeroom) in order to cook for 60 hungry loggers and make up a list for your helper (crumb chaser) to get. You don't want to be known as a "belly robber" so make your meal as appetizing as you can.

Sow belly --- salt pork or bacon

Blackjack --- coffee

Cold shuts/sinkers--- doughnuts

Red horse --- corned or pickled beef

Sweat pads/morning glories/flappers--- pancakes

Hen's fruit --- eggs

Loggin berries --- prunes

Pratties --- potatoes

Long Sweetening --- sugar

Stacks --- flappers/morning glories

Doorknobs --- biscuits

Box up the dough --- knead the bread

Baker ---a large stove

Jerk the hash --- serve the food

DAYLIGHT IN THE SWAMP

SUPPLY LIST

DINNERING OUT

SUPPER

