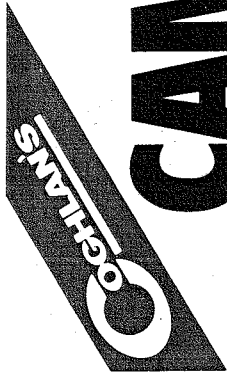


INTRODUCTION

You have just purchased a cooking appliance that will not only turn out some exciting taste treats but will also prove to be an entertaining, fun way of cooking whether over campfires, barbecues, fireplaces, or the kitchen stove. You will find some basic instructions and then some recipes to get you started. Experience suggests you will likely get a lot of pleasure and satisfaction from adapting family favorites and experimenting with your own innovations.

But first, please read the following important precautions.



CAMP COOKER

INSTRUCTIONS AND RECIPES

CAUTION

- Your Coghlan Camp Cooker is made of cast aluminum. The melting point is 1150° F (620° C). Do not overheat or leave in heat unattended.
- Preheat only enough to melt butter.
- Do not leave in heat when empty.
- Use over a low to medium heat only to avoid food burning.
- Do not set on surfaces that can be damaged by high heat.
- Use wooden handles only. Do not touch the aluminum cooker or the steel shaft. Metal parts will retain heat for some time.
- Never place the cooker directly in coals of an open fire.
- Wipe clean. Do not scour or scrape.
- Children should use only with close adult supervision.

INSTRUCTIONS

These basic simple instructions are followed for all sandwich or pie applications.

1. Spread butter or margarine evenly on a slice of bread. Place the bread, butter side down, on the Cooker.
 2. Add filling and cover with a second slice of bread, butter side up.
 3. Close and latch the Cooker, trim excess bread, and toast until golden brown. Time per side will vary depending on heat and ingredients.
- Your Camp Cooker can be used for many uses besides sandwiches. Eggs and meat can be cooked in an open side of your Cooker. Sliced potatoes or mushrooms can be grilled.

HELPFUL HINTS

- Always pre-cook meats and other fillings which may require longer cooking periods.
- Use sliced or grated cheese rather than processed. Sandwiches will not stay crisp with runny fillings.
- Do not latch the handles when using batters or other ingredients which rise while cooking.
- Puncture egg yolks or cherry tomatoes before placing in the Cooker.
- Bread is basic; but try pie dough, filo pastry, pizza dough or sliced English muffins.
- For desserts sprinkle the buttered side with sugar.
- In all cases use sufficient filling to insure an evenly toasted sandwich.

RECIPE SUGGESTIONS

Grilled Cheese:

A basic. Follow the procedures outlined earlier. Add 2-3 slices of cheese. For variations add one or more of the following: ham tomato, cooked bacon, onion, mushroom, sausage, canned fish. 2 minutes (1 on each side) for cheese alone; 3-4 minutes if "loaded".

Hot Sandwiches:

Following the basic procedure add: sliced roast beef, ham, pork, turkey, leftover chicken, seafood, or chicken salad, luncheon meats. Add condiments and season to taste before adding the top slice of bread. 3-4 minutes.

Meat Pies:

Use rolled pie dough (remember to butter one side) placed loosely into the cooker. Add cubed cooked beef, pork, lamb, etc., cooked potato slices and onion. Season to taste. Add the top crust, trim and bake about 5 minutes.

Casserole:

Use the basic procedure adding any leftover casserole. Drain any excess liquid before filling. Here are some suggestions: chicken noodle, sweet and sour pork, weiners and beans, shepherds pie. 2-3 minutes per side depending on your filling.

Pizza:

Use bread or pizza dough. Add tomato sauce, mozzarella cheese and your choice of pepperoni, mushroom, green pepper, onion, sausage, olives, etc. For variation try on English muffin. 2-3 minutes per side or until done to your taste.

Fruit Pies:

Use bread or pastry. Try Filo pastry or raisin bread for variations. Add any canned pie filling: apple, cherry, peach, raisin, etc. Grill until toast is golden. Sprinkle sugar on the outside and serve. Fresh fruit can also be used. Peel and slice, add sugar to taste. Bake 4-6 minutes.