

Backcountry Kitchen Safety

Setting up a kitchen is one of the first and most important processes for cooking in the backcountry. Depending on the condition and the campsite, a kitchen can take many shapes and styles. Ideally the camp kitchen should be located in an area with little traffic. The more people in the kitchen the higher the chance for accidental injury. Be sure to establish a bear triangle by providing ample distance between where you cook, hang the bear bag and the crew's tent locations. By separating yourself from the smell of food, you decrease the likelihood of having a woodland visitor near your tent.

STOVES

Be mindful of where you use your stove. Stoves can lead to many injuries such as burns and scalds. To help protect yourself and those around you, follow these simple rules:

1. Never use a stove inside or near a tent.
2. Don't overload the stove with a heavy pot.
3. Never leave a burning stove unattended.
4. Let the stove cool completely before you open it, refuel, or put it away.
5. Store liquid fuel in well-marked fuel bottles made specifically for fuel storage.
6. Keep all fuel storage away from sources of heat, even if they are empty.

BEAR BAGS

Be considerate of wildlife. Following proper bear bag procedures helps protect your food and the safety of those in camp, including the animals. Even though there may not be a bear for 100 miles in any direction, there are other critters that can get ahold of your food like chipmunks, squirrels and mice. A proper bear bag is held up using sturdy rope on a solid branch. It must be at minimum 12ft off the ground, 6ft away from the trunk, and 4ft away from any branch.