Campfire Brownie Badge

Complete a total of four activities including one Discover, one Connect, one Take Action and one other activity chosen from any category.

Discover:
1. Fire Circle Rules—Discuss the proper area to set a fire in. Know the rules for the area you are visiting! How many girls should be in the fire circle at a time, use a GS fire watering can (a can with hole punched in the bottom and a handle attached for “watering” the fire), always have a bucket of water handy, never leave a fire unattended, keep yourself covered and your hair covered and away from fire. Make a list of fire circle rules for your troop.
2. Bandana Games and Uses—List as many uses for a bandana. For example, you can play flag tag, carry special items or a snack on a stick in your bandana, wrap a wound, wipe your hands or to keep your hair covered and away from a fire.
3. Camp Fire Songs—Learn at least four GS songs for singing around the camp fire.
4. Fire Starters—Learn why fire starters are important and the different kinds which can be used. Try making one of these fire starters.
   - Fire Kisses - Using wax paper squares, take a potato peeler and peel small wax shavings on to the square, twist the ends to close.
   - Lint Cartons - Place dryer lint in the empty cups of an egg carton. Pour melted wax over egg carton. Let solidify. Break off one cup at time for use
   - Newspaper Rolls- Roll a section of the newspaper into a long, tight cylinder. Tie string every 3 to 4 inches. Cut into 3-4 inch “logs”. Dip in wax and cool.

Connect:
1. Build a Campfire—Practice at your meeting or a safe place first. Use either candy (pretzels, licorice sticks, etc for each part..fire starters, twigs, kindling, logs) or practice without actually starting a fire.
2. Make S’mores—A long tradition & fun to do. Roast marshmallow, place on graham cracker with chocolate square.
3. Make Foil Dinner Packets—Using foil squares, put butter on it. Then add pre-cooked ham or chicken chopped into pieces, canned potatoes, carrots, green beans and corn or your favorite canned vegetables. Wrap tightly by bring sides together, folding neatly. Fold again for tight seal to heat food. Put around the fire. Use grill tongs to remove (with hot coals...around 5 minutes).
4. Cooking in a Box Oven—Box ovens are created by covering a sturdy cardboard box (inside and out) with foil. You must have one side that opens like an oven. Using hangers or clean empty cans or other similar item create a shelf in the box. Ask an adult to light a pile of charcoal briquettes outside of the box. When the coals turn grey, ask an adult to place a few (8-10) inside the box. Average 2½ coals per 50 degrees of desired cooking temperature. Place your foil dinner pack on the shelf and close the “door” Cook for about 30 minutes.

Take Action:
1. Take part in a camp cleanup in your community.
2. Create a display on campfire safety for another Girl Scout troop, your school, community, etc.
3. Think of your own project! Use the skills and knowledge you developed in the Discover and Connect activities to guide you.