

## "BEST INVENTION SINCE THE CHAIN SAW!"

That's what Warren McGinnis of Nevis, Minnesota wrote to say after using his HADDON LUMBERMAKER®



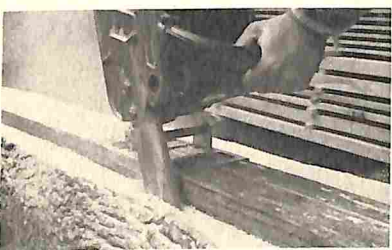
The low cost, HADDON LUMBERMAKER® turns any chain saw into a portable saw mill. Lets you make good custom cut lumber from logs— RIGHT WHERE THE TREE FALLS— for a fraction of the regular price! Pays for itself with the lumber from the first tree you cut, yet out performs other products many times its' size and price!

This simple, 4 lb. tool lets you cut all sizes, thicknesses and lengths of lumber. You can make furniture, fences, gates, flooring, siding, sheds, pole barns, landscape timbers, beams, LOG CABINS... the list is endless.

The HADDON LUMBERMAKER® fits ALL chain saws, attaches in seconds with no drilling and works with regular chain. SMALL ENOUGH TO STORE IN YOUR TOOL BOX! Comes to you fully assembled with a complete owners manual including a special section on LOG CABIN construction. Thousands sold during our 10 years in business!

The LUMBERMAKER'S® low cost and simple design make it a valuable tool for any chain saw owner. You owe it to yourself to find out all about this special money saving, money making tool. We think you'll agree with U.S. Forest Ranger, Ed John, of Oldtown, Maryland who wrote to say "Anybody with a chain saw should not be without a LUMBERMAKER®. The work I've done with your tool is fantastic!"

Send for **your** free information TODAY!



IF YOU'VE GOT A CHAIN SAW, YOU NEED A HADDON LUMBERMAKER® !

Send me free information and prices on the HADDON LUMBERMAKER® chain saw attachment.

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HADDON TOOL Dept. FG-3

4719 W. Elm, P.O. Box 515, McHenry, IL 60050

# FUR-FISH-GAME

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Cover Painting By Mario Fernandez

## Corps Lakes

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nows.

It also is possible for shore fishermen to fish below the dam at Texoma. Guides usually charge about \$125 for two fishermen.

The lake is on the Texas-Oklahoma border.

### Tips On Cooking At Campground

My wife reminded me the other day that it is high time for this column to carry something on the cooking ideas that we have picked up over the years.

Many of the tips that we are listing are meant for cooking on a folding grill over an open fire or on a typical campstove. However, many of the same tips can be used in the kitchen of a motor home or travel trailer.

In starting out on a trip, plan meals for the first few days. You can shorten your vacation cooking by doing some of it while preparing routine meals at home. If you're having a casserole or stew, double the recipe. Then put half in the freezer, to be taken along for dinner on the first or second day of camping. The day before you leave, cook a roast or ham to carry in the cooler. It is tasty when reheated or sliced cold for sandwiches. You can also hard boil a batch of eggs and take them along for snacks, sandwiches and salads.

For chilly mornings, take some pre-mixed hot chocolate drink, that is ready to savor after you add boiling water. You can buy it in a one pound can, or make it inexpensively yourself using eight parts nonfat dry milk powder to one of cocoa and adding sugar to taste, up to half the por-

tion of cocoa.

For a quick, hot breakfast, add boiling water to individual cups of instant oatmeal or other cereal. Or stir up a pan of regular oatmeal, according to directions on the box, first adding half a chopped raw apple per person to the boiling water, then a few raisins and the cereal. When cooked, top with milk or cream and honey.

Cut down on breakfast dishes by serving cold cereals from variety packs. You can open the individual boxes, pour in milk or cream, and eat directly from them.

For lunch, put out the cheese, crackers, bread, lettuce, mayonnaise, salami, cold-cuts, tomatoes and other items, and let all the campers do their own sandwich thing.

If the fish aren't biting, try Mulligan stew for dinner. Get out bite-sized pieces of lean round or sirloin steak, carrot slivers, diced potatoes, chopped onion, some cut-up tomato, salt, pepper and butter. Let each camper wrap his own selection of vegetables and meat in foil with a pat of butter and seal tightly with double folds so juices don't escape. Place them on hot campfire coals, turning once or twice, for 30 minutes to an hour.

Another way to satisfy ravenous appetites is to slip a slice of onion between two thin hamburger patties, wrap with foil and cook as mentioned in the last paragraph for about 30 minutes. To go with the patties, wrap frozen vegetable packs in foil with a pat of butter and set on the hot coals for 15 minutes or until done.

Top it off with marshmallows roasted on a stick around the campfire. Should you forget to take along some of the above food items, don't worry about it. You can buy most of them at the camp stores at private

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Campers can find many excellent campsites at various Army Corps of Engineers lake  
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Shooting — Top-Water Bass — Trapping Ethics

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