

**BACK COUNTRY ATV/UTV ASSOCIATION**  
**THE OLDEST AND FINEST CLUB IN CDA, ID. – WE DO IT RIGHT!**

**MAY 2018**

**NEWSLETTER**

**LINDA MECKLE**

**P.O. Box 595-Hayden, Id. 83835**

**[www.backcountryatv.org](http://www.backcountryatv.org)**



**Time to head back to Harrison for lunch and good times with friends.**

**“Nature’s first green is gold, her hardest hue to hold. Her early leaf’s a flower; but only so an hour. Then leaf subsides to leaf. So Eden sank to grief, so dawn goes down to day. Nothing gold can stay.” – Robert Frost**

**“I felt my lungs inflate with the onrush of scenery-air, mountains, trees, people. I thought, this is what it is to be happy.”-Sylvia Plath, The Bell Jar**

## IDAHO FACTS AND TRIVIA

- Idaho has 3,100 miles of rivers – more than any other state.
- The Frank Church River of No Return Wilderness is the largest in the lower 48 states – 2.3 million acres of backcountry.
- 63% of Idaho is public land.
- Idaho is the 13<sup>th</sup> largest state in the U.S.
- Idaho is bordered by Washington, Oregon, Nevada, Wyoming, Montana and Canada.

## BACK COUNTRY KITCHEN VITTLES

### Accessories for Dutch Ovens:

In addition to a cast iron Dutch oven, there are a variety of tools which can help when cooking with a Dutch oven. Here is a list of accessories you might consider having accessible.

- Steel table - can put coals around and on the oven and it is at a comfortable height for cooking.
- Cake racks and pans-racks allow good circulation and eliminates hot spots-the Dutch oven becomes

an oven rather than a pot; pans prevent the need for re-seasoning after cooking high acid or sticky foods.

- Lid lifter-is a long sturdy tool with a hook on the end and is used to lift the lid.
- Charcoal Chimney Starter-gets charcoal to cooking temp and does not require starter fluid; simply wad newspaper in the bottom and then stack charcoal on top, light the paper.
- Dutch Oven Lid Stand-gives cook clean stand to set the lid on, can put charcoal around stand, then turn over the lid to use as a griddle; can be used to preheat the lid.
- Heavy Leather Gloves-welder gloves or Dutch oven gloves helps prevent burns.
- Campfire Tripod-sturdy and for use over a camp fire-recommend one made with at least ½ inch bar stock to hold the weight of a hanging Dutch oven filled with food.
- Hot Coal Shovel-long handled to move coals from campfire to heat the Dutch oven.
- Whisk broom-small size, helps brush off the ash from the lid.
- Wooden utensils-protects the seasoning of the Dutch oven-the longer the handle is better-use

wood, plastic or Teflon tools as these will not scrape away the curing of the Dutch oven.

- Matches-to light the fire.
- Hot pot pliers-special jaws grip the oven lid securely.
- Dust covers-for use during storage, also protects clothing from getting oil from oven, look for ones with holes for the legs, canvas is a good material for use with the ovens.
- Volcano Cook Stoves-allows you to cook your favorite dishes using fewer briquettes-ventilated design helps keep the outside cool to the touch even when loaded with coals.

**HAPPY BIRTHDAY!**

**Craig Brockus – May 29<sup>th</sup>**

**SPONSOR OF THE MONTH**

**TLC Web Hosting**

**Offering hosting solutions with non-technical browser-based administration tools. Web hosting and FREE**

domain registration service for small business and organizations. Some customer reviews on the next page.

“These guys are great for support and customer service. They're not the cheapest host but you get high value for your hard earned dollar. Support can't be beat.”

“I have used ez2ba.com for about 4 or more years now. I have experienced excellent uptime, and when I would run into a problem (usually my fault) calling or emailing their customer service was always a good experience. The owner himself even followed up with me a few days later to make sure that everything was fine.”

### **TIDBITS FROM YOUR EDITOR**

**Another rainy day in paradise today, although we have been having some very nice weather. We did have a very nice pre-ride to Harrison last Saturday May 5<sup>th</sup>. Ran into quite a bit of snow on the way back, which was not the normal route, but it was interesting and something different and we all seemed to enjoy it still albeit it was a bit of a workout for the guys and some of the gals. We kept getting stuck and if not stuck we were slipping and sliding here and there. Made it back**

to 4<sup>th</sup> of July parking area a bit later than normal and the mountain air made for good sleeping that night. Our first legitimate ride of the season will be this coming Saturday May 12<sup>th</sup> at 9:00am leaving 4<sup>th</sup> of July parking area bound for Harrison. Looking forward to seeing and riding with many of you.

Just a few reminders next. Our next general meeting will be May 15<sup>th</sup> at 6:30pm. Hope to see you there. Our last meeting was a very good meeting with great attendance. We had an interesting speaker, Amber Miller, from Life Flight that I believe all enjoyed. And with that a reminder to get your "life flight" membership of \$50 for a family membership for one year to Frank within this next month. We are planning a club camp out at Bumblebee on the weekend of June 30<sup>th</sup> which sounds like fun. Hopefully the weather cooperates. We got rained out one day on the camp out last year but still found ways to have fun with friends. The rides were great even though there was talk of us getting lost along the way on one, but we still managed to find the campground again in ample time and a good time was had by all that went on that ride. More details to come. We have a "back country safety class" scheduled for Wednesday May 16<sup>th</sup>. Class starts at 6pm at The Search & Rescue Building at 10865 N Ramsey Rd. near the airport in Hayden. Well, that's all



I've got for this month. It's been a busy one for me at my house this month so I'm going to make this short. Maybe more in the next newsletter.

**FOR SALE**

**Alan Williams has a 360 Kawa., excellent condition with lots of extras and a 025 Stihl saw in great shape and an atv snowplow. Prices negotiable. 509-701-3319**

**HAVE FUN IN ALL YOU DO AND DO ALL YOU CAN DO!**

