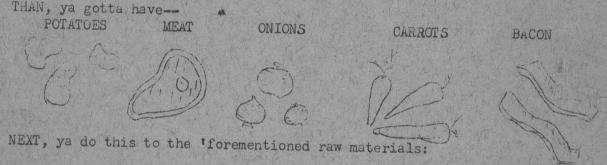


FIRST, ya gotta have a one pound COFFEE CAN. (We refuse to recommend brands)





- 1. Dice the potatoes
- 2. Cube the meat.
- 3. Slice the onions.
- 4. Draw and quarter the carrots.
- 5. Strip the bacon.

NOW, yer all set to stow it neatly and properly in the can:

Note: 2 tablespoon fulls of water in can.
We have been assured by competent authority that any
other arrangement will send you running for the doctor.
Cook over hot coals for 45 to 60 minutes.
(G'wan, don't be chicken, try lousing it up.)



FINALLY, pay close attention to DOUG KELLEY, Octoneechee's Casserole Champ, as he gives the team some final instructions before the attack.

THE PAY OFF will be sitting down to a grand supper that you will remember for a long time to come.

(Apologies to Deputy Runge if we stole any of his bacon - I mean thunder.