



## Grill Plates & Cook Stands

There are three things that you must do properly when you go camping. These have been mentioned before but to remind you they are

1. To have a good nights sleep
2. To eat well.
3. To dress according to the weather conditions.

The subject of eating well goes hand in hand with camping and the outdoors as with out eating properly the whole experience is spoilt.

A grill plate /hotplate/ bush BBQ, or what ever else you may call it, is one way that a fire can be used to its best advantage, creating that culinary delight. Over the years I have seen many designs where campers have used shelves out of fridges, plow discs,



covers off man holes and many other objects that have been pressed into service – even the old shovel that has been cleaned up, all with the same intention of cooking a meal. Campers on the whole are an ingenious lot, making use of what has been available.

I remember doing a trip to Coala Tops with my son and I wanted to do some marinated pork ribs and didn't have a hot plate big enough to cook them. We were camped on the site of an old saw mill and having a scout around found an old sheet of corrugated iron. Bit rusted with bullet holes in it but this was ideal for what I had in mind – to use as our hot plate. We wrapped the ribs up in aluminium foil and onto the sheet of iron that had been placed over the fire and we had a billy on the side of the fire with the rice. My son was not that keen on the hot plate, but the end result was that he was looking for some more of those ribs. Its times like this that later on you reflect back and think – gee, that was a great trip, we will have to do more of that. Where will we go next?



On the market today there are a number of units available. The half hot plate half grill is very popular as well as the solid plate having legs that fold in to make a flat pack.

There are ones that fold in half as well as a Bush BBQ that has a hot plate and grill with a wind shield, that is easy to assemble in a couple of seconds and packs up flat. This unit could be used with one of gas



National Parks but where gas is allowed. Gas burners are susceptible to wind, and with the wind shield as part of the unit it is ideal.



It always amazes me the ingenuity of people to make something out of an items being discarded and being turned into a useful piece of equipment. One thing that comes to mind is the 9kg gas bottle and the variations of what innovators have turned the old bottle onto with a bit of imagination and a welder. Things like fire buckets, hot water heaters, stoves and variations on those are endless.



There is also available the Camp Cook Stand that consists of a steel pole that is hammered into the ground next to the fire. There are a number of different pieces of equipment that is available for this type of cooking arrangement. Accessories that are available to fit on the spear are varied with hot plates, grills, billy hooks, pot or camp oven supports and fry pans are all available depending on the manufacturer's product that you have purchased or the kits that are available. There are a number of manufactures of these units

including Primus and Hillbilly with Hillbilly specializing on this type of equipment and therefore the having the larger range of equipment in this line.

As you can see there is no shortage of alternatives as to preparing your food. One thing that you must do is to work out what is going to be best for you and your family / mates /group.



I have already covered Camp ovens and how to look after them and this can be found in the Bush Cooking section of the web site with a PDF on how to season your camp oven. With the fry pans and hot plates these can be protected against rusting by treating the same way with olive oil. Before and after cooking give the pans a good coating of oil to preserve your equipment and it will be ready for use next time with out a lot of preparation.

I have covered only a small selection of what can be used for cooking as everybody has their own ideas on how things should be done, with their own enervations. What I have endeavored to do, is to give those just starting out or even the experienced camper ideas on what is available and to sew thoughts on how to make that camping trip more enjoyable.

The staff at All Camping Supplies is here to assist you to make that next camping trip one that will be remembered as the best and lets do it again.

All of the cooking equipment shown in this article is available through All Camping Supplies and much more. Just remember that because of sales some stock may be temporally out of stock.

Items shown in this article from the top

1. Primus SS10P 650L x 425Wx 260H mm comes with storage bag
2. Primus KP03 Cast Iron Concave BBQ Dish 450mm Screw in legs Pre-seasoned
3. Primus SS12 Folding Camp Grill 650L x 425Wx 260H mm comes with storage bag
4. Primus Bush BBQ with Wind Shield 555L x 370W x 350H mm
5. RB30 Burner LPG Requires gas regulator
6. Hillbilly Bush Kitchen Kit-1
7. Hillbilly Bush Kitchen Kit-4
8. Primus SS34 Grill Combo