

Prior learning

- Know different fire lays and what they are used for.
- Consider advantages and disadvantages for different fire lays.
- Demonstrate the correct kneeling position in front of a fire.
- Demonstrate Kelly Kettle safety when making hot chocolate (refer to Y3 sheet).

Key knowledge I will understand

- Understand some common woods and the properties that make them good and bad for use on a fire.
- Construct two styles of campfires.
- Basic food hygiene when cooking (popcorn).

Firewood	All wood burns differently, at different temperatures and speeds. Knowing what wood to choose will help make an effective fire.
Cooking/campfires	The best types of wood for cooking fires are oak, beech, maple, birch and sycamore. The best types of wood for campfires are ash, fir, apple, hazel and holly.
Good wood	Detail
Maple	Good quality firewood.
Sycamore	Burns with a good flame and moderate heat. The thinner branches of this tree make good kindling.
Cedar	Good firewood if well seasoned, giving little flame but plenty of sustained heat. This makes it a good option for a cooking fire. A cedar fire also has a pleasant smell. Thinner logs and branches will burn when green.
Birch	Produces good heat and a bright flame, but burns quickly. Unseasoned birch will make an adequate fire if nothing else is available. Birch bark also makes excellent tinder, even if damp, as it contains natural oils.
Cherry	Burns slowly with good heat and a pleasant scent.
Hazel	A good all rounder but burns quickly. Smaller pieces make good kindling.
Poor wood	Detail
Douglas fir	Well seasoned Douglas fir will burn slowly and produce good heat, but in general it is unsuitable for a campfire as it gives little flame and has a tendency to produce sparks.

Larch	If well seasoned it gives good heat but is liable to crackle and spit excessively.
Spruce	Burns quickly and produces many sparks.
Horse Chestnut	Good flame and heating power but considered poor firewood as it spits a lot.
Sweet Chestnut	Burns when seasoned but spits continuously and excessively, making it generally unsuitable for campfires.
Alder	Burns quickly and produces little heat.
Poplar	Burns very slowly and produces little heat. It makes poor firewood.
Elder	Burns quickly with lots of smoke and produces little heat.

The Firewood Poem

By Lady Celia Congreve

Published in the Times: March 2nd 1930

Beechwood fires are bright and clear
 If the logs are kept a year,
 Chestnut's only good they say,
 If for logs 'tis laid away.

Make a fire of Elder tree,
 Death within your house will be;
 But ash new or ash old,
 Is fit for a queen with crown of gold.

Birch and fir logs burn too fast
 Blaze bright and do not last,
 It is by the Irish said
 Hawthorn bakes the sweetest bread.

Elm wood burns like churchyard mould,
 E'en the very flames are cold
 But ash green or ash brown
 Is fit for a queen with golden crown.

Poplar gives a bitter smoke,
 Fills your eyes and makes you choke,
 Apple wood will scent your room
 Pear wood smells like flowers in bloom.

Oaken logs, if dry and old
 Keep away the winter's cold
 But ash wet or ash dry
 A king shall warm his slippers by.

By Lady Celia Congreve

Published in the Times: March 2nd 1930

These hard woods burn well and slowly,
 Ash, beech, hawthorn, oak and holly.

Softwoods flare up quickly and fine,
 Birch, fir, hazel, larch and pine.

Elm and willow you'll regret,
 Chestnut green and Sycamore wet.

Popcorn kernels

Follow instructions on pdf linked to this activity.

