**OUTDOOR LIVING** 

## A caffeinated camper is a happy camper

By CHRISTINE HUARD Copley News Service

Just because you are leaving civilization behind for the weekend doesn't mean you must live like a bear in the woods. Some philosophers say it's reason that sets us apart from animals. Please. Any reasonable person knows it's a good cup of coffee.

But how to get a decent jolt of java when you're in the middle of nowhere and Mr. Coffee is snug at home?

Now — thanks to the miracle of modern science and the genius of European coffee technology — a darn good cup o' joe can be had whether you're ensconced in your breakfast nook or scaling K2.

To get your morning off to the right start, following are some suggestions for getting a great cup of coffee while you're roughing it. Backpackers will have different weight and space concerns than car campers, but there are solutions for both.

## Wake up and smell the coffee

Purists will want freshly ground beans, of course. To avoid a scene like Billy Crystal caused in "City Slickers" when he fired up his electric bean grinder, pack a Traveller Coffee Grinder (\$15) — it's small, lightweight and grinds enough beans for four to six cups of coffee.

It's adjustable, from fine to regular drip grind, and the handle stows away inside the 5-ounce mill for easy packing. Best of all, it comes free of the high-pitched whine that prompts cattle and cranky tent mates to stampede. **Something to perk you up** The percolator, long since thought to have gone the way of the kaffeeklatsch, is a handy cookstove tool. Coffee grounds are placed in a basket assembly that fits into the top of the coffeepot. Water boils up through the assembly stem and filters down through the grounds. When you see rich, brown coffee bubbling in the glass lid knob, you

know it's working. Coffeepots come in a variety of sizes and styles. The Open Country 12-Cup Coffee Perk (\$15.95) is no beauty but is sure to get the job done for a big crew. It's a basic aluminum pot at a good price, as are the Stainless 9-Cup Coffee Perk (\$25), which sports a "permawood" handle, and the Texsport Percolator Coffee Pot (about \$9).

On the other hand, the GSI Baked Enamelware Coffee Pot (\$13) looks rugged, is sturdy, and all but comes with a brawny woodsman to give you a warm-up. The 2-quart pot is made of thick-gauge steel and is double-coated with high-gloss forest-green enam-

el. In a similar vein are the Coleman Enamelware Percolator (about \$17), and Texsport's Coffee Maker (\$19.99), also enamel-coated and great for camping and outdoor cooking. They come in a range of sizes, from six to 20 cups.

## Bon Jour, campers

When you're serious about coffee, the way to go is the French coffee press. Just place coffee grounds in the carafe, add boiling water, brew for four minutes, then push down the plunger. *Et voile!* Coffee is served. French press coffee is rich and full-bodied, and favored by coffee connoisseurs. The GSI Lexan Java Press (\$19.95) is touted as lightweight yet unbreakable due to its durable polycarbonate body. We can thank space-age technology for this one. The Java Press also comes with a nifty neoprene jacket to keep coffee piping hot.





Hours: Monday - Friday 8 am - 6 pm, Saturday 8 am - 5 pm

