



Backcountry Cheesecake

Linda Merigliano, 11 seasons,
Jedediah Smith Wilderness

1 tbsp. margarine

*1/3 c. milkman powdered milk mixed
with 1 1/3 c. water*

1 box of Jello or Royal cheesecake mix

In pan you want to make cheesecake in, melt margarine. Mix in cracker crumbs included in cheesecake mix. Add water to make stiff paste and press along bottom of pan. Combine milk with filling mix. Pour over crust. Set in cool place (snowbank is great) for about 15 min. Voila - instant cheesecake! Garnish with favorite strawberry or blueberry preserves.

"Being a wilderness ranger offers the opportunity to apply strong interests in managing resources on the ground and teaching and sharing information with others. It is a great combination of physical work and public interaction in an incredible setting."

- Linda Merigliano,
Driggs, ID