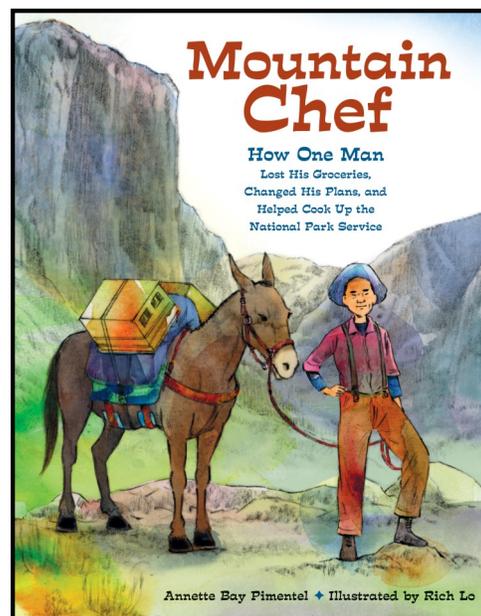


The true story of a Chinese American mountain man who helped inspire the creation of the National Park Service.

Tie Sing was born in the mountains. The mountains were in his blood. He began cooking for mapmakers and soon built a reputation as the best trail cook in California.

When millionaire Stephen Mather began his quest to create a national park service in 1915, he invited a group of influential men—writers, tycoons, members of Congress, and even a movie star—to go camping in the Sierras. Tie Sing was hired to cook.

Tie Sing planned diligently. But when disaster struck—twice!—and Tie Sing’s supplies were lost, it was his creative spirit and quick mind that saved the day. His skills were tested and Tie Sing rose to the challenge.



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Create the following recipe, inspired by *Mountain Chef*.

Adult supervision is recommended for this activity.

Ugly Apples Applesauce



Ingredients:

4 bruised or misshapen apples

¼ c. water

1 T. lemon juice

2 T. sugar (optional)

½ tsp. cinnamon (optional)

Directions:

Spray the inside of a crockpot with non-stick spray. Pour in water, lemon juice, and sugar and cinnamon if you are using them. Peel and core the apples. If there are dark spots you can cut them out. Cut the apple pieces into chunks. Cover the crockpot and turn it to high. Cook for two hours, stirring once in the middle. Mash the apples with a potato masher until the sauce is smooth, or you can leave it chunky. Serve warm or chilled.

Variations:

Cook in a saucepan on the stovetop. Bring the liquid to a simmer and cook for eight to ten minutes, until apples are soft and easy to mash.

Cook the mixture in a microwave. After five minutes of cooking, check every two minutes whether the apples are soft enough to mash.