

# PLACE

## FINDING MY PEOPLE ON AN UNCLIMBED DESERT LINE

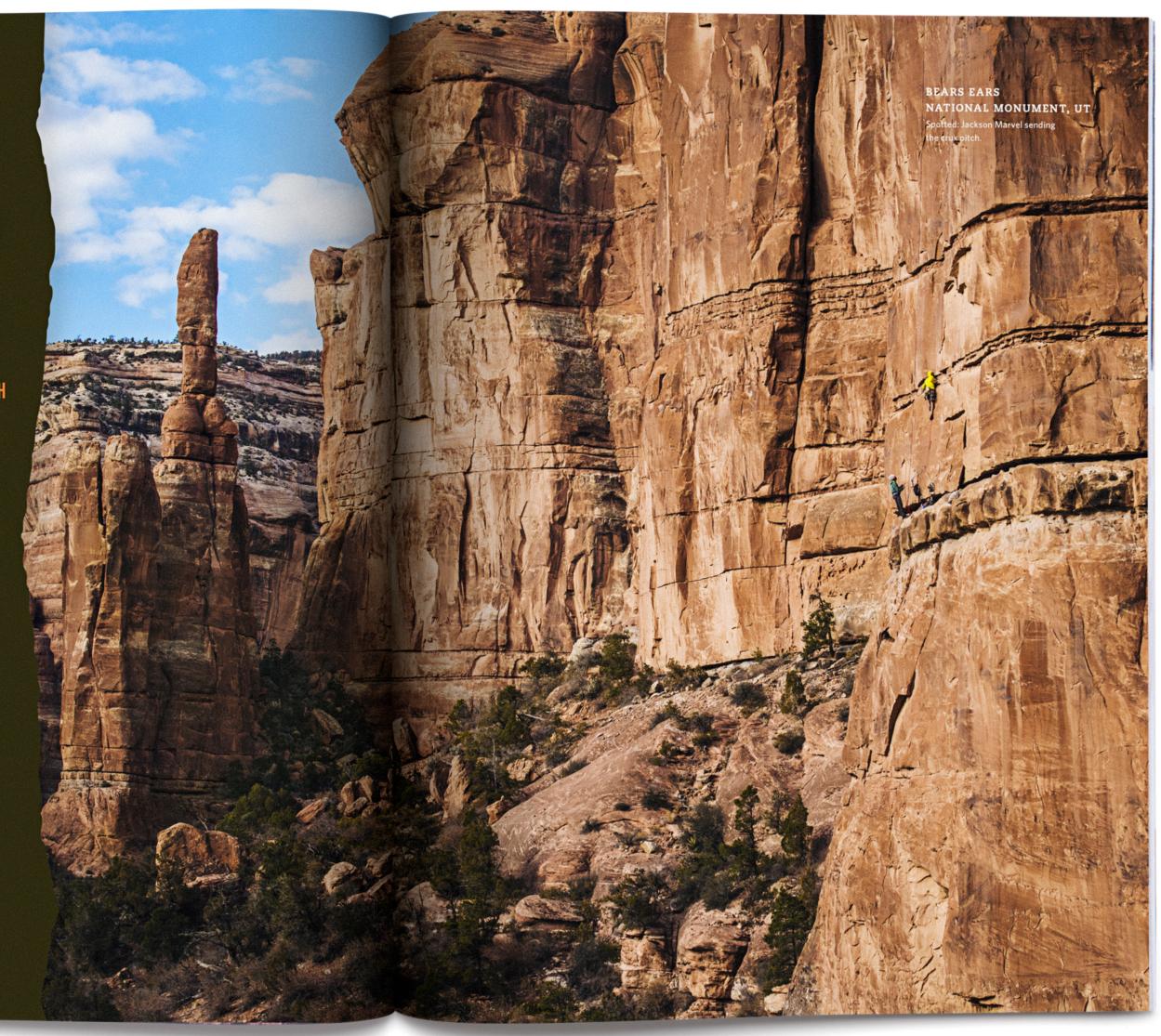
Story by
BRITTANY GRIFFITH

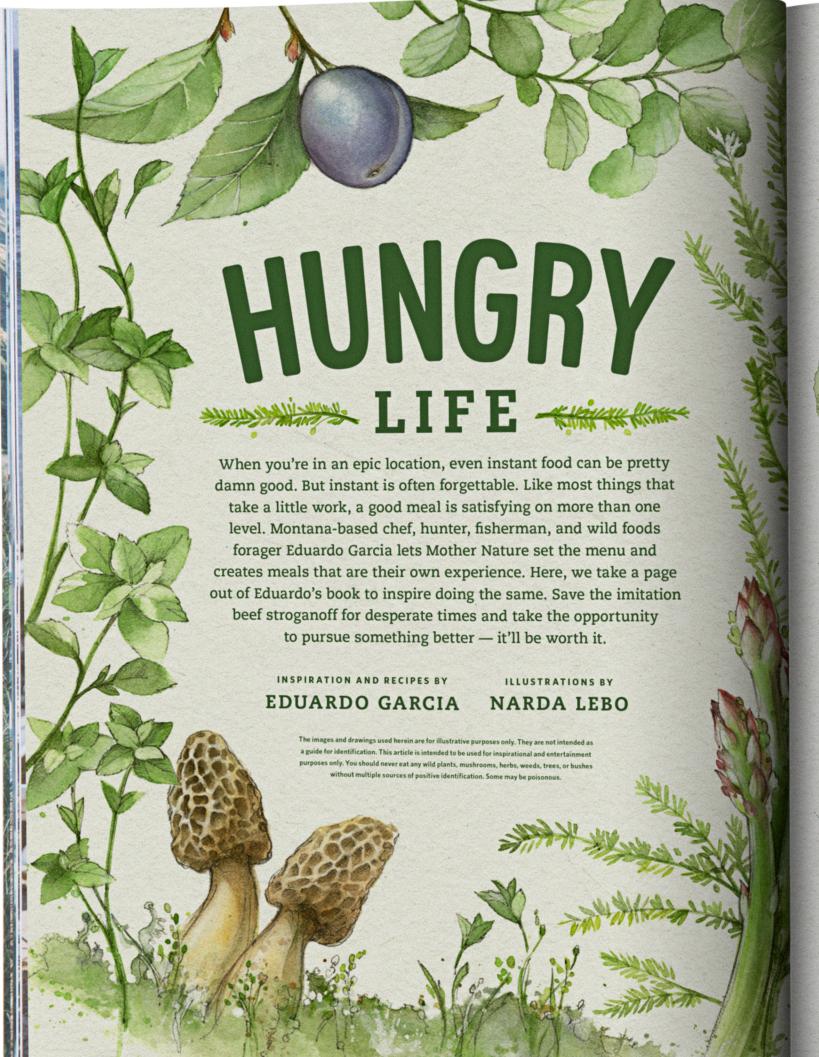
ROCK CLIMBER/ YETI AMBASSADOR

Jeremiah's truck
rumbled south across
the desert with me
buckled into the
passenger seat, trying
to breathe and keep
a light expression on
my face. I don't know
if it was working.

It was dark, and we were headed off-grid for five days to a remote canyon in Bears Ears, gunning for the first free ascent of Hell Bitch. It's an old aid line on Angel Arch Tower, the only known route to the summit. No one knew if it was possible to free climb.

Photos by
JEREMIAH WATT





LOCATION 1

## **BOUNDARY** WATERS

Duluth, Minnesota



If you're spending a few days fishing for walleye in this pristine territory between Canada and the United States, you don't have to wait until you've made a catch to have a good meal. Park your canoe on the shoreline and search the trails. It just so happens that during early and peak walleye season, you can also find the makings of a breakfast as satisfying as a night spent sleeping in a tethered canoe.

### FIELD TIP



### BE RESOURCEFUL:

Take the concept of a paper plate one step further by using driftwood instead. WHAT TO LOOK FOR



### Watercress

**EASY TO FIND:** 

Best found before they flower.



Look near old-growth conifer trees.



WHAT TO MAKE



### **CAMPFIRE EGG &** WATERCRESS SALAD

A salad with the fresh, unique flavor of a tasty wild green.

> PREP TIME: 15 minutes YIELD: Serves 2

### INGREDIENTS FROM HOME

- 2 Tbsp. of oil, butter, or bacon drippings 2 fresh eggs
- salt and peppe

### INGREDIENTS FROM THE FIELD

1 handful of blue chanterelle mushrooms 2 handfuls of watercress

### DIRECTIONS

- 1. In large skillet, heat the fat, then fry eggs and mushrooms over campfire; when cooked, remove eggs and mushrooms from the pan.
- 2. Use skillet as a mixing bowl and quickly add watercress, salt and pepper, and a squeeze of lemon.
- 3. Toss with remaining residue of the cooked eggs and mushrooms.
- 4. Place dressed watercress on the eggs and enjoy.









