

**Patriot District
2019 Fall Camporee
Camp William B. Snyder
6100 Antioch Road
Haymarket, Virginia 20169
(571) 248-4904
October 25-27, 2019**

Camporee Leaders Guide (update #1, as of September 16, 2019)

A1. OVERVIEW

A1.1 THEME

The theme for the Patriot District Fall Camporee is Advanced Campout Cooking and outdoor adventure. Scouts will have two opportunities to advance their cooking skills and numerous activities to have fun. Also, Scouts can take Photography merit badge (up to 30 scouts).

A1.2 WHERE AND WHEN

The Patriot District 2019 Fall Camporee will be held from Friday night, October 25 till Sunday morning, October 27, 2019 at Camp Snyder. Camp William B. Snyder is located at 6100 Antioch Road, Haymarket, Virginia 20169. Their phone number is (571) 248-4904. Individuals desiring to contact anyone participating in the Camporee should contact their unit via cell phone.

Boy Scout units should plan to arrive Friday evening, October 25th. The Camporee site will open at 2 PM. The Camporee site will close at noon on Sunday, October 27, 2013. The weather decision for this camporee will be made Wednesday night, October 23rd. The District Chairman in consultation with the Camporee Director and District Executive will make the weather decision. If the camporee is cancelled, it will be rescheduled in years 2020 or 2021.

A1.3 IMPORTANT SCOUTMASTER SUSPENSES

The following are important suspense's. They are discussed in detail throughout the document.

***** Troops are requested to notify Pat Ring when they decide to either attend or not attend the fall camporee. His e-mail is pring978camporee@gmail.com and his phone number is (703) 674-6178. It is important that we know if troops are not attending so that we do not plan for them. ******

*****Actual Registration for the camporee will take place on-line at the NCAC web site starting September 23, 2019.*****

September 30, volunteer as a troop to sponsor a cooking activity or outdoor program
October 2, notify Pat Ring that your Troop will attend the Camporee

October 7, submit a notice to Bill Dexter describing your Troop's cooking activity at wtdexterjr@gmail.com.

October 10, 7 PM, attend a planning meeting before *Roundtable*. Submit estimated number of camporee participants and what cooking stations your scouts want to attend.

October 17, 7:30 PM, attend a final camporee planning meeting at Olde Creek Elementary School at 9524 Old Creek Drive, Fairfax, Virginia 22032.

October 24, (optional) purchase food with Ashley Felton, District Executive

A1.4 PROGRAM EVENTS

The theme for the Patriot District Fall Camporee is outdoor cooking. Scouts will have numerous choices to improve their cooking skills, challenge themselves and have fun. All different types of cooking will be available to include cooking over a campfire, Dutch oven cooking and cooking using a camp stove. Meal events will range in difficulty from "basic to advance to expert". Everyone will have a chance to improve their skills and also taste some good food. There will be ten different cooking stations at the camporee, each with a different menu and cooking style. Each station will contain planning, cooking and clean-up. Depending on the program at each cooking station, scoutmasters can give credit for partials for advancement requirements for Tenderfoot, Second Class, First Class or the Cooking merit badge. Scoutmasters/Assistant Scoutmasters will determine if advancement requirements were met and sign off on advancement, not the cooking station leaders.

The Program events are divided into cooking and outdoor activities. After the opening ceremony, scouts will report to their cooking activity for instruction and later to prepare lunch. From noon till 3 PM scouts will engage in outdoor activities and from 3 till 6 PM, they will return to their cooking activity to prepare, eat, and clean up after dinner. Troops will divide their membership into groups of four or five to include adults and send them to different cooking activities so they can gain a broad knowledge of different areas. The cooking stations will provide the food but each scout team will have to bring their own cooking equipment and eating utensils. Also, each cooking station needs to be prepared to host two Camporee staff members for meals. A detailed list for each cooking station will be published later.

This program is similar to the Patriot District Fall 2013 Camporee. At the end of the Leader's Guide is a copy of the menus sponsored by troops in 2013. The examples are provided to give units an idea from the past. Troops can use old ideas or cook new menus

Besides cooking, scouts will have an opportunity to participate in marksmanship, archery, catapult/trebuchet firing, tomahawk throwing and to play gaga ball. These activities will take place from noon till 3 pm.

Rich Harrington will teach Photography merit badge at the camporee. The class can accommodate 30 scouts. Each scout needs to bring their own camera. The camera can be the one on their phone. Scouts taking the merit badge will meet Mr. Harrington at the conclusion of Opening ceremony under the American flag.

As always, the camporee will have the traditional events that bring us together as a district; Opening and Closing ceremonies, outdoor church services, a Saturday night campfire, Order of the Arrow Brotherhood Walk and a senior patrol leader/scoutmaster cracker barrel.

A1.5 PROGRAM FEES AND REGISTRATION

All units attending need to pre-register and pay on-line using the NCAC web site. Troops also need to notify Pat Ring via e-mail that they are attending. Pre-registration numbers will be used to assign campsites and determine how many individuals will be participating in the various activities.

The cost is thirty two dollars (\$32) per scout or adult. The price includes the cost of food for the lunch and dinner meals on Saturday. There is no charge for adults that are just helping out on Saturday and are not camping for the weekend.

Camporee check-in will take place at a table located on the covered porch of the Administrative building just after the entrance to Camp Snyder. If units need to add participants on the beginning of the camporee, final registration and payment will take place Friday evening on-site as units arrive. Units should provide a check made out to NCAC (note "Patriot District Camporee" on the memo line).

Units will be assigned a campsite location upon arrival and check in on Friday night at the camporee. Units must check-in at the camp headquarters prior to occupying any camping site.

For departure, if your unit is going to leave early, make sure you notify the camporee headquarters. After you have vacated your campsite have the campsite commissioner check your site. For normal departure after the closing ceremony units can be cleared by a commissioner before the closing ceremony and leave at the end of the ceremony or they can clear after the closing ceremony. After units have cleared their campsite of all unit and personal gear and policed the area, an individual should be sent to headquarters to notify a commissioner. **Units are responsible for cleaning the shared permanent latrines at Camp Snyder.** When the commissioner arrives, he/she will inspect the unit's campsite. All units should be out of the area no later than noon on Sunday.

A1.6 ORDER OF THE ARROW SUPPORT

As always, OA support will be critical to the success of the camporee. The OA is requested to bring three flags, United States, Virginia, and Patriot District. Flag poles are not necessary for this camporee because we will use the permanent flag poles at Camp Snyder located in front of the dining facility. Other support includes, operating the First Aid tent, conducting the Order of the Arrow Brotherhood Walk and sponsoring the Friday night Scoutmaster/Senior Patrol Leader Cracker Barrel and the Saturday night OA Cracker Barrel. The OA will build/start the fire at the Saturday night camporee campfire.

A1.7 VOLUNTEERS NEEDED

As listed in the program, at least ten troops are needed to sponsor cooking stations. The sponsor will select the menu for Saturday lunch and dinner, purchase the food, organize the station and conduct the cooking instruction. Nutrition, health and safety information should be integrated into the instruction. Each sponsor will be given a food budget of ten dollars (\$10) per participant.

Cooking Station Sponsors may purchase the food on Thursday evening, 6 till 8 PM, on October 24 with Ashley Felton, our District Executive. Ashley Felton will pay the bill directly. She will be at BJ's at 13053 Fair Lakes Shopping Center, Fairfax, VA

22033. She can be reached at cell number (443) 360-8344 or Ashley. Felton@scouting.org. Also, sponsors can purchase their food separately and submit the bill for reimbursement.

Troops sponsoring cooking stations need to notify William Dexter, the Camporee Director at (703) 978-2632 or send an e-mail to wtdexterjr@gmail.com.

Troops need to volunteer by Thursday, October 7 and write a notice by October 10 to be discussed at the Camporee planning meeting at 7 PM, prior to Roundtable. The notice should contain the menu and notify what cooking utensils and equipment participants must bring to your station. There are two camporee program specific planning meetings scheduled. The first is on Thursday, October 10 at 7 PM just before *Roundtable*. The second meeting is Thursday, October 17 at 7:30 PM at Olde Creek School at 9524 Old Creek Drive, Fairfax, Virginia 22032.

Troops are requested to volunteer a Camporee Senior Patrol Leader The Camporee Senior Patrol Leader is responsible for conducting the Camporee Opening and Closing ceremonies and acting as Master of Ceremonies for the Saturday night campfire. This is a great opportunity for a senior scout to display his leadership abilities. Troop 119 will provide the Flag Detail for the Opening and Closing ceremonies. Also, the camporee is looking for at least two scout buglers or trumpet players. Additionally, at the Senior Patrol Leader/Scoutmaster Cracker Barrel on Friday, October 25, 2019, we are going to ask for six troops to provide a skit or song to be performed at Saturday's camporee campfire. As always, the camporee staff is in need of adult volunteers to support the different events. Volunteers should phone William Dexter, the Camporee Director at (703) 978-2632 or send an e-mail to wtdexterjr@gmail.com.

A1.8 PROGRAM SCHEDULE

Friday, 25 October 2019

12:30 pm	Staff No-host lunch
2:00 pm	Staff Arrives
2:00 pm	Camporee Headquarters Opens
5:00 pm	Camporee Staff Dinner
6:00pm	Scout Check-in and Setup
9:00pm	SPL/SM Meeting
9:30pm	SPL/SM Cracker Barrel
11:00pm	Taps

Saturday, 26 October 2019

7:00 am	Reveille
7:30 am	Breakfast
8:30 am	Opening Ceremony
9:00 am	Morning/Lunch Cooking Activities
11:45 am	End of Morning Cooking activities
11:55 am	Troops move to Noon Activity Sites
Noon	Activities (Marksmanship, Archery, Catapult/Trebuchet, Tomahawk Throwing, and Gaga Ball)
3:00 pm	Afternoon/Dinner Cooking Activities

6:00 pm	Afternoon/Dinner Cooking Activities End
6:30 pm	Religious Services
	Protestant Service – Camp Chapel
	Catholic Mass – Main Parade Field
	Jewish Service – Headquarters Area
	Muslim – Troop 114 Camp site
8:00 pm	Campfire Rehearsal
8:30 pm	Campfire Starts
9:30 pm	Following the end of the campfire, OA Brotherhood Walk
10:00 pm	OA Cracker Barrel
11:00 pm	Taps

Sunday, 27 October 2019

7:30 am	Reveille
8:30 am	Breakfast
10:00 am	Closing Ceremony
Noon	Camporee closed

A1.9 KEY CAMPOREE STAFF

DISTRICT STAFF

<u>Position</u>	<u>Name</u>
District Chairman	Steve Smith
District Commissioner	Dave Astle
District Executive	Ashley Felton
Program Vice Chairman	Bill Dexter

CAMPOREE STAFF

<u>Position</u>	<u>Name</u>
Camporee Director	Bill Dexter
Headquarters	Mark Blanchard, John Cavan, Dan Brunk
Administration	Pat Ring, Justin Day
Logistics	Bill Dexter
Budget	Bill Dexter
“Cracker Barrel”	John Merchant,
“Grub master”	Mahmood Quadri
Commissioners	Dave Astle, JAE Engelecht and Ken Gaul
Religious Services	
- Protestant	Doc Paige Johnson
- Catholic	Mark Greer
- Jewish	Howard Kaye
- Moslem	Fatin Elhajj
OA Advisor (Camporee)	TBD
Campfire Advisor	Justin Day

Photography Merit Badge	Rich Harrington
Program Director	Bill Dexter
- Marksmanship	Ken Gaul and Kelly O'Malley
- Archery	Mike Stonkey and ZohraSharief
- Catapult/Trebuchet	John Merchant
- Ax Throwing	Justin Day
- Gaga Ball	TBD

SCOUT CAMPOREE STAFF

<u>Position</u>	<u>Name</u>
Camporee Senior Patrol Leader	TBD
Opening Ceremony	Scouts – Troop 119
Closing Ceremony	Scouts – Troop 119
Bugler/Trumpet Player #1	TBD
Bugler/Trumpet Player #2	TBD

Listed are the different cooking stations.

<u>Station</u>	<u>Sponsor</u>	<u>Type Cooking</u>	<u>Name</u>
#1	Troop 114	Backpacking	Abdul Rashid Abdullah
#2	TBD		
#3	TBD		
#4	TBD		
#5	TBD		
#6	TBD		
#7	TBD		
#8	TBD		
#9	TBD		
#10	TBD		

A2. GENERAL INFORMATION

A2.1 CHANGES AND CANCELLATIONS

The Camporee Director is the only individual authorized to change or cancel a scheduled activity or event. Any necessary changes will be made at the earliest possible time.

A2.2 TRAFFIC CONTROL AND PARKING

There is no driving to or parking at campsites. Troops will drop their trailers and scouts at campsites and then park vehicles in a central parking area. Units can bring vehicles to the campsite for Friday night drop-off and Sunday morning pick-up. Key personnel are encouraged to bring bicycles to the camporee since they will need to travel long distances.

A2.3 CAMPSITE ASSIGNMENTS

Units will be assigned a camping area based on their size and **any known special requirements such as if they need a fire ring to conduct their cooking program.** The

terrain varies from relatively flat to gently rolling. We will camp in the established Camp sites. Each site has a pavilion with picnic tables, a fire ring and room for 75 campers. There are several bath houses in the vicinity with separate facilities for male and female and adult and youth. Each bathhouse has running water, toilets, sinks and showers. The bath house sinks are not to be used for cleaning dishes. Pre-registration is critical in order to determine unit requirements, to get the most efficient use out of the area available and to maximize the camping experience for participants.

A2.4 FOOD SERVICE

Units are responsible for bringing their own food for Saturday and Sunday morning breakfasts and the necessary means of preparing it. Cooking activity area stations will provide the food for Saturday lunch and dinner. Running water is available at several places in the camping area.

A2.5 FIRST AID

Units are responsible for primary first aid treatment or evacuation of minor injuries and illnesses. A First Aid Station will be established at the site for additional assistance with minor injuries and illnesses. All injuries, even minor ones treated in the campsite, should be brought to the First Aid Station for evaluation and recording. Any serious injuries or illnesses will be evacuated from the area to a local treatment facility by the most expeditious means.

A2.6 PARENTAL AUTHORIZATION

In case of serious injury or illness requiring emergency medical services or hospital treatment, a health history record and permission of a parent or guardian are required. These forms must be accessible to unit leaders at all times. Units are responsible for obtaining parental permission and medical release forms for their youth and bringing them to the camp and holding them in case of emergency.

A2.7 FIRE & AMBULANCE SERVICE

The local fire and police will be notified of our presence. A Fire Station is located across the street from the entrance of Camp Snyder. In the unlikely event that fire or ambulance services are needed, send a runner to the camp headquarters, so that an emergency call can be placed and the director can be notified immediately. If the emergency call is placed from a cellular phone within your area, you still must send a runner to the headquarters to notify the director of the emergency and to arrange for the emergency equipment to be directed to the correct location. A troop adult leader must accompany any scout evacuated by ambulance.

A3. CAMPING GUIDELINES

A3.1 THE CAMPGROUND

As members of the Boy Scouts of America, it is each individual's obligation and responsibility to see that everyone respects and observes the rules and regulations in this package and follows guidance provided by the directors and commissioners. *Running*

through the area or other units' campsites, playing in adjacent woods, horseplay or obnoxious behavior is inappropriate and prohibited.

A3.2 GROUND CONDITIONS

The campground terrain is level to gently rolling. Rains may produce muddy areas and some slick conditions. Protect tents by bringing sturdy ground cloths and protect individuals by bringing foam pads or air mattresses for sleep comfort and warmth.

A3.3 NATURAL HABITAT

No trees, shrubs, or bushes will be cut within the campground or neighboring areas. Do not molest or interfere with the area's wildlife and do not play in the woods and streams adjacent to the area.

A3.4 TENT DITCHING

There will be no tent ditching or other changes made to the ground contours to improve campsites.

A3.5 GROUND FIRES

Ground campfires are permitted in existing fire rings, fire barrels, or fire dishes. No new fire rings may be established. The use of fire boxes is strongly encouraged. Fire safety is of paramount importance and is a serious responsibility of all unit leaders and members alike.

A3.6 USE OF LIQUID FUEL

In accordance with BSA guidelines, a trained adult leader must supervise the use of any liquid fuels. All liquid fuels must be properly stored and used in accordance with BSA Lantern and Stovemanship procedures. Only scouts properly trained in the above procedures will operate liquid fuel lanterns or stoves, and then, only when supervised by an adult leader. Propane and charcoal are the recommended fuels.

A3.7 AVAILABILITY OF WATER

Water will be available at several locations in the campground area. Scouts should carry canteens during the program on Saturday. Washing of dishes at the water pumps or in the permanent bathrooms is strictly prohibited.

A3.8 LATRINES

Permanent bathrooms and Portable toilets will be available throughout the area. Please respect them and keep them clean. Do not place any trash or foreign objects in toilets.

A3.9 TRASH

Every unit should bring a supply of plastic trash bags to secure their own trash. Dumpsters will not be sufficient to handle all trash, and each unit must take their trash with them.

A4. CAMP RULES

A4.1 LAW OF THE CAMP

The Boy Scout Oath and the Scout Law will be the Law of the Camp. Any individual acting inappropriately places his unit's future camp privileges in jeopardy and jeopardizes future camp privileges of the District and the Boy Scouts in general. Individuals not complying with these rules will be asked to leave the camp.

A4.2 PICK-UP TRUCKS

Boy Scouts of America regulations state that scouts may not ride in the back of pickup trucks. This rule will be strictly enforced at the camporee. It is the unit leaders' responsibility to assure that all scouts are transported in safe vehicles with adequate seat belts.

A4.3 FLAMES IN TENTS

Cooking or illumination with **open flames** of any kind is not allowed in any tent. Use electric battery lanterns and flashlights only.

A4.4 PROPER UNIFORM

Class "A" Uniform (Scout shirt and Scout pants or Scout shorts with proper socks) should be worn for the closing ceremonies. Class "B" Uniform (T-Shirt and shorts or pants) should be worn for Saturday program activities. No military garb, fatigues, or camouflage material should be worn.

A4.5 DISCIPLINE

Leaders will be responsible for the behavior of their scouts at all times and should be aware of the whereabouts and the activities of their youth while in the area. In the past, horseplay, pick-up ball games, and unsupervised activities have become a source of injuries. Leaders are asked to discourage such activities and to urge youth to focus on activities.

A4.6 QUIET HOURS

All activities will be subject to quiet hours and from 11:00 PM to 6:00 AM. Leaders in each unit are responsible for enforcing quiet hours and lights out.

A4.7 KNIVES

Sheath knives and knives with blades longer than 4 inches are not allowed at the camporee (except cooking knives). Adults should confiscate any such knives and secure them away from the campsite or bring them to the staff headquarters area where they may be secured for the remainder of the camporee. Folding knives that are in a case or worn on a belt are permitted.

A4.8 ALCOHOL AND SMOKING

No alcoholic beverages of any kind are allowed at the site. Smoking by any adult should be away from the campsite area and out of view of any youth participants.

A4.9 FIREARMS

The only firearms, rifles and bow and arrows allowed are the ones being used at the marksmanship and archery areas. No other firearms, pellet guns, BB guns, and slingshots of any kind are allowed at the site. Toy guns, water guns, or other firearm replicas likewise should not be brought to the camp.

A4.10 FIREWORKS

Absolutely no fireworks are permitted at the camp.

File: dsFall19CamporeeLeaderGuide

Programs for the Fall 2013 Patriot District Camporee

Listed are the different cooking stations.

<u>Station</u>	<u>Sponsor</u>	<u>Type Cooking</u>
#1	Headquarters	Camping Stove/Dutch Oven
#2	Troop 1131	Lunch – Foil, Dinner – Dutch Oven
#3	Troop 1027	Dutch Oven
#4	Troop 1257	Dutch Oven
#5	Troop 50	Lunch – backpacking/#10 Tin Can, Dinner - Camp Stove
#6	Troop 1347	Camping Stove
#7	Troop 1100	Campfire
#8	Troop 114	Backpacking
#9	Troop 1532	Foil
#10	Troop 1524	Foil
#11	Troop 698	Backpacking

Cooking station instructions.

<u>Station</u>	<u>Sponsor</u>	<u>Type Cooking</u>	<u>Name</u>
#1	Headquarters	Camping Stove/Dutch Oven	Rick Rineer/Pat Ring

Scouts participating in this station will learn general safety and cooking techniques for preparing hot meals over a camp stove and in a Dutch oven. This hands-on program teaches food preparation in the field for larger volume starch-based and protein based, lunches and dinners. Scouts will prepare a hearty lunch meal of noodle lasagna and a dinner meal of meat and rice jambalaya. The Scouts will also prepare fresh vegetables and fruits, and bake a cake in a Dutch oven for dinner desert.

Each troop team should bring the following utensils to prepare their meals at this station:

Each scout should bring personal meal kit and eating utensils.

Field table

Two pots, two frying pans

Dutch Oven

Cooling rack for two 8 inch round cakes

Chef's Utensils (includes cutting board, knives and oven mitts)

2-3 gallon water container and water

KP clean-up; wash tub, dry rack, soap, scrubbers, etc.

Rags or small hand towels (several for general use.)

#2

Troop 1131 Foil/Dutch Oven

Christopher Wallace

Scouts participating in this station will learn fire/charcoal tending, safety and cooking techniques for preparing hot meals in a "built on-site" foil oven and Dutch ovens. This hands-on program teaches designing, assembling and cooking in a Foil Oven in the field. Dutch oven cooking will teach how one pot cooking can serve multiple food groups. For lunch, Scouts will prepare pizza using flour tortilla, sauce, and various toppings of their choice. Dinner will be prepared for those who wish to select a chicken or beef – Chili Mac served with Charlie Bread (corn bread), all made in Dutch ovens. This station is taught by an experienced BSA cooking merit badge counselor. Participating Troops should provide a team of no more than five scouts and limited to 30 scouts. Each scout should bring personal meal/mess kit and eating utensils. Participation fulfills cooking merit badge requirement 4a, 4b, and 4c for two meals.

Most equipment will be provided by Troop 1131, but each participating troop team should bring the following utensils to prepare their meals at this station:

Dutch-Oven (for dinner)

Chef's Spoon

Chef's Knife

Chef's tongs

Spatula

Oven Mitts / potholders / leather gloves

KP clean-up; wash tub, dry rack, soap, scrubbers, etc.

Rags or small hand towels; several, for general use.

#3

Troop 1027 Dutch Oven

Steve Fainer

Terrence Lewis, ([202](tel:202-415-3748))-415-3748, or Steve Fainer (206) 300-002

Scouts participating in this station will learn fire tending, safety and cooking techniques for preparing hot meals in a Dutch Oven, using charcoal on a metal cooking table, . This hands-on program teaches one pot cooking, of soups, stews, chili or chicken/roast with accompanying vegetable and starches. They will learn fire safety and how to control temperatures using designated amounts of charcoal, some food safety tips, and how to properly use and maintain an iron Dutch oven. Easy baked Chicken with Rice, Cabbage and Carrots will be prepared for lunch. It is served with wheat or yeast dinner rolls. Dinner will consist of Turkey Chili, with black and red beans, diced tomatoes, and corn/potatoes. It will be served with shredded cheese and crackers. This station is taught by experienced adult and scout outdoor cooking enthusiast that love to eat great food. Participating Troops should provide a team of five to six scouts. Each scout should bring personal meal kit or appropriate paper products and eating utensils. Each troop team should bring the utensils listed below to prepare their meals at this station.

Lunch and Dinner: One 10-12 Diameter Iron Dutch Oven with lid,
(metal cooking tables provided)

Dutch Oven Lid Lifter and Lid Stand

Long Handle Large Metal Spoon or Ladle, Chef's Knife and can opener

Metal Charcoal Chimney Starter, one newspaper, and box of matches

Heavy Duty Oven Mitts /potholders / leather gloves

Small Cutting Board

2-3 gallons water for washing food, cooking and cleanup. A small wash tub may be needed if cleaning utensil and personal eating kits.

Pot scrub brush or multi-purpose nonabrasive scrub pads for cleaning Dutch Ovens

Rags/Sponge and small hand towels, for general use.

#4

Troop 1257 Dutch Oven

John Yagerline

Lunch Event Description

Troop 1257 will be providing a demonstration of Dutch Oven cooking that will include prep, care, proper usage, cleaning and storage. This will include instructions for

preparing and maintaining charcoal for effective and sustained Dutch Oven cooking, as well as a discussion surrounding proper nutrition while at camp. Our morning will conclude with the preparation of *Stuffed Pizza Surprise*, a Dutch Oven-based pizza filled with delicious goodness.

Materials Required

1. 12” Dutch Oven (DO) w/lid
2. Gloves (DO thick leather heavy gloves)
3. DO Lid Lifter
4. Shovel and/or Tongs (for charcoal management)
5. Metal Spatula
6. Metal slotted scooping spoon
7. Knife (for slicing pizza, but not a pizza wheel)
8. Cutting board
9. Can Opener
10. Paper towels

Optional Helpful Materials

1. Lid Stand
2. Charcoal starter (chimney)

Dinner Event Description

Troop 1257 will be providing a demonstration of Dutch Oven cooking that will include prep, care, proper usage, cleaning and storage. This will include instructions for preparing and maintaining charcoal for effective and sustained Dutch Oven cooking, as well as a discussion surrounding proper nutrition while at camp. There will be a mixture of cooking and instruction throughout the afternoon concluding with a feast including *Home-style Cowboy Chili* and *Chocolate Stuffed Delights*.

Materials Required

3. Qty (2) 12” Dutch Oven (DO) w/lids
4. Gloves (DO thick leather heavy gloves)
5. DO Lid Lifter
6. Shovel and/or Tongs (for charcoal management)
7. Tongs (for cooking)
8. Metal Spatula
9. Metal slotted scooping spoon
10. Knife (for prepping vegetables)
11. Cutting board
12. Can Opener

Optional Helpful Materials

1. Lid Stand
2. Charcoal starter (chimney)

#5 Troop 50 Backpacking/Camping Stove Daniel Brunk

Scouts participating in the Troop 50 backpacking lunch will have the chance to prepare one of several quick cooking and satisfying lightweight cooking menus that are ideal for backpacking dinners. Additionally, scouts will be exposed to Number 10 can cooking, although the menu will be made on backpacking stoves.

Scouts should bring a lightweight stove (preferably with windscreen), an appropriate size (about 1 quart) pot with lid, and a spoon. They should bring a small bowl and spork for eating. There will be some stoves available if the scout/troop doesn't have the resources. Please judge the scouts readiness (especially first year scouts) to handle a liquid fuel (MSR type with the red fuel bottle) backpacking stove before sending them with a liquid fuel stove. We would rather have them use one of our cartridge style stoves if they are not ready to use a liquid fuel stove. Troop 50 will supply the number 10 cans.

Camp Stove Dinner:

Scouts participating in the camp stove dinner will cook a 'one pot wonder' of chicken cacciatore (chicken hunter style) over rice with a side vegetable and traditional 'bannock' (skillet bread with baking powder leavening). For dessert we will be making cinnamon sugar covered donuts.

In addition to a personal plate and utensils, each group of four (or so) scouts should bring a skillet (cast iron if you have it but any will do), and a pot with lid (good size, maybe 12 quarts or so, but not a monster stock pot), a pancake turner, tongs, a cooking spoon, and a cutting board (we will supply knives for chopping).

#6 Troop 1347 Camping Stove Greg Bishop

Station 6; "Camp Stove Cooking"

Scouts participating in this station will learn safety and cooking techniques for preparing hot meals with gas camp stoves. This hands-on program teaches skillet techniques for preparing breakfast tacos, and one-pot techniques for preparing a flavorful, filling dinner. Scouts will enjoy their own-cooked breakfast for lunch of egg and avocado tacos, fresh cut fruits, and orange juice. Dinner will include homemade paprika chicken, pan seared root vegetables, fresh vegetables, and apple cider. Dessert will consist of freshly made crepes with traditional Parisian toppings. This station is taught by an experienced BSA cooking merit badge counselor. Participating Troops should provide a team of four or five scouts. Each scout should bring personal meal kit (including cup) and eating utensils. Participation fulfills cooking merit badge requirement 4a, 4b, and 4c for two meals.

Each troop team should bring the following utensils to prepare their meals at this station:

One or two frying pans

Large cooking pot (preferably 4+ quarts)

Chef's Spoon

Chef's Knife

Cutting board

Chef's tongs

Spatula

Mixing bowl

Whisk

Measuring cups

Oven Mitts / potholders / leather gloves

Two burner camp stove (or two one burner camp stoves)

Full 2-3 gallon water container

KP clean-up; wash tub, dry rack, soap, scrubbers, etc.

Rags or small hand towels; several, for general use.

#7

Troop 1100 Campfire

Greg Spring

Scouts participating in this station will learn fire tending, safety and cooking techniques for preparing hot meals over a wood fire. This hands-on program teaches skillet techniques for preparing luncheon sandwiches and pan fried potatoes, and kettle techniques for preparing a hearty, fall themed dinner. Scouts will enjoy their own-cooked lunch of 'Reuben' corned beef sandwiches with slaw, pan fried potatoes, fresh cut fruits and vegetables, and assorted juices. Dinner will include homemade black bean or navy bean soup appetizer and a Dutch-oven main course of Adirondack ham, sausage, and sweet potato compote, with sides of warm bread, pineapple salad, and apple cider. This

station is taught by an experienced BSA cooking merit badge counselor. Participating Troops should provide a team of four or five scouts. Each scout should bring personal meal kit and eating utensils. Participation fulfills cooking merit badge requirement 4a, 4b, and 4c for two meals.

Each troop team should bring the following utensils to prepare their meals at this station:

Two frying pans or one frying pan and one griddle (for lunch)

Dutch-Oven (for dinner)

Chef's Spoon

Chef's Knife

Chef's tongs

Spatula

Oven Mitts / potholders / leather gloves

Potato Peelers

Grill grate

KP clean-up; wash tub, dry rack, soap, scrubbers, etc.

Rags or small hand towels; several, for general use.

#8

Troop 114 Backpacking

Abdul Rashid Abdullah

“Backpack Cooking in the Jungle”

Scouts participating in this station will learn square lashings, fire tending, safety and cooking techniques for preparing hot meals over a wood fire. This hands-on program teaches techniques for preparing a hot lunch with minimal cooking utensils, focusing instead on using naturally replenish able bamboo and other plant materials that would be found in a Jungle environment. Scouts will enjoy their own-cooked lunch of ‘Jungle Chicken’, pineapple salsa, and sweet potatoes washed down with Tropical Limeade. Dinner will be sticky rice cooked in bamboo chutes wrapped in banana leaves, with chicken skewers, served with cucumbers, onions, and a spicy peanut sauce. The dinner will be accompanied by a milk tea, tropical

limeade with a banana boat dessert. Participating Troops should provide a team of four or five scouts. Each scout should bring personal meal kit and eating utensils.

Each troop team should bring the following utensils to prepare their meals at this station:

- Chef's Knife (for cutting vegetables/fruits)
- Chef's tongs (for handling hot food in coals)
- Small mixing bowl, small/flexible cutting board
- 2-3 gallon water container, and water
- KP clean-up; wash tub, dry rack, soap, scrubbers, etc.
- Rags or small hand towels; several, for general use.

Note: Meal kits such as the [Light My Fire Meal Kit](http://www.austinkayak.com/products/5311/Light-My-Fire-Outdoor-Meal-Kit.html) are ideal for this cooking station. These kits can be found at ScoutStuff.org or from other vendors. A Scout is thrifty: <http://www.austinkayak.com/products/5311/Light-My-Fire-Outdoor-Meal-Kit.html>.

#9

Troop 1532 Foil

Peter Padovani

Scouts participating in this station will learn fire tending, safety and cooking techniques for preparing aluminum foil steamed meals over charcoal briquettes or wood fire. This hands-on program teaches preparation of fire and embers, preparation of food for foil pouch, wrapping of foil pouch, and cooking of foil pouches on embers.

Lunch will consist of: Pigs in a Blanket (i.e.: pork sausages (or, canned vienna sausages, little polskies, etc., wrapped in Pillsbury dough), baked apples, assorted juices, and water.

Dinner will include: Hobo Stew (i.e.: hamburger, potatoes, onions, carrots, salt and pepper), apple cobbler, hot apple cider and chocolate, assorted juices, and water.

Participating Troops should provide a team of four or five scouts. Each scout should bring personal meal kit and eating utensils. Participation fulfills cooking merit badge requirement 4a, 4b, and 4c for two meals.

Each troop team should bring the following utensils to prepare their meals at this station:

Heavy Duty Aluminum Foil (Approx. two 1 X 1 ft. squares of foil per scout per meal)

Chef's Spoon

Chef's Knife

Chef's tongs

Spatula

Oven Mitts / potholders / leather gloves

Potato Peelers

Grill grate

2-3 gallon water container and water

KP clean-up; wash tub, dry rack, soap, scrubbers, etc.

Rags or small hand towels; several, for general use.

#10

Troop 1524 Foil

Brent Johnson

Scouts participating in this station will practice fire tending, food safety, and cooking techniques for preparing foil-pack meals. The hands-on program begins with a demonstration of the foil pack concept as a group followed by fire-building practice. For lunch, the program features a technique for preparing delicious hoagie sandwiches and apple desserts in foil. Scouts will enjoy preparing and cooking their own customized hoagies using any combination of: roast beef, sausage, bell pepper, onion, carrots, celery, cheese, and a hoagie roll. For dessert, the boys will learn how to make a delicious apple dessert in a foil pack. Each troop team will be expected to start a fire on their own. For dinner, the program will feature a technique for preparing Bar-B-Q chicken and potatoes. Scouts will enjoy preparing and cooking their own customized Bar-B-Q Chicken foil packs using any combination of: Bar-B-Q sauce, potatoes (required to provide sufficient steam for cooking), chicken, carrots, bell pepper, onion, and celery. For dessert, the boys will learn how to make Banana Boats using bananas and chocolate chips. Depending on the troop team sizes, they may be joined based upon the availability of fire rings. Each troop team will be provided with the raw ingredients for this station after a demonstration has taken place. Each team will then cut up the components and following the example provided to prepare their own meal. Each Scout should bring a personal meal kit and eating utensils.

Each troop team should bring the following utensils to prepare the meals at this station:

-Matches (to start fire)

-Paring knives (to prepare ingredients)

- Hot pads and/or heavy gloves (to handle hot foil packs)
- Tongs (to handle hot foil packs)
- Fire bucket (with water)
- Shovel
- Grill grate (to warm rolls over fire)

#11

Troop 698 Backpacking

Mike Koehler

Scouts participating in this station will learn about different types of backpack stoves, special safety concerns with liquid fuel, dehydrated meals, trail mixes and other non-refrigerated food ideas, several ways to purify water, pocketable electrolytes, and ways to minimize dishwashing on the trail.

Each scout should bring a personal mess kit: bowl, cup, water-bottle, utensils (or spork). If scouts have their own backpack stove, then feel free to bring it along. If scouts have a favorite trail mix, then feel free to bring some to share.

Troop 698 will have several pots for boiling water, ladles, several stoves, and biodegradable soap. (This is all you're likely to have on the trail).

Lunch: sample from cheese-n-crackers, peanut-butter-n-crackers, instant oatmeal, beef jerky, trail mix, Gatorade mix, and hot chocolate. Cowboy coffee for any adults.

Dinner: dehydrated Rice and Chicken or dehydrated Beef Stroganoff, apples, Dirt-n-Worms dessert. Menu may vary slightly due to product prices and availability. Gatorade mix and hot chocolate. Can also consume any leftovers from lunch.

File: dsFall13CamporeecookingProgramFinal

