



Troop Journal

A monthly publication for the scouts, parents and leaders of Troop 222

Volume:
1

Issue:
6

Date Issued:
January
2009

Editor:
Chris Croyley

Copy Editor:
Kat Bryant

Feedback:
Newsletter
@aztroop222.
com

222

Happy New Year!

Welcome to a fresh new year. 2008 seems to have gone by in a flash. Is it just me or is time moving faster than it used to? Did you get everything accomplished that you wanted last year? Now is the time to make your plans for this year. Don't forget to include Scouting into your plans.

Take a few minutes to look in your scout book to see where you are in your rank advancement. Go ahead and look....I'll wait for you. Are you done? Good, let's continue.

For the new year, you will have plenty of

opportunities to advance at least one more rank. But, this doesn't happen on it's own. You have to develop a plan to make it happen. Now look in your scout book again to see what requirements you need for your next rank. I will wait for you again. Tick...tock..tick..tock...ding! Let's continue.

Go through all the requirements you need and see how you can accomplish them. If you need help or are not sure about some of the requirements, see your SPL or one of the senior scouts. Take control of your destiny and make your plans today!

Merit Badge Roundup classes available

The Thunderbird district Merit Badge Roundup is scheduled for February 7 and 21. The list of classes that will be offered has been posted. This is a great time to get some merit badges completed.

The class runs from 8am to 11:30am on both days. The cost for this is only \$3. If you attend both days, you get the \$3 back. You can take up to 3 classes. Any Scouts that are Star rank and above should be working on their Eagle required badges.

All of the classes have pre-requisites that need to be completed outside of class. Select the classes that you want to attend and start working on your requirements now. Go to www.meritbadge.com and print off the worksheets for the classes you selected to record everything.

Answer me this...

What do you call a cow that doesn't give milk?
What does an envelope say when you lick it?
"What has eighteen legs and catches flies?
Why couldn't the python talk?
Why was the belt arrested?
Why is the tooth fairy so smart?
What do you get if you cross a pigeon with a frog?
What is a computer virus?
Where do you find a pet turtle with no legs?

EAGLE REQUIRED MERIT BADGES:

Citizenship in the Community – 3, 4, 5, 8
Citizenship in the Nation – 2,3
Citizenship in the World – 7
Communications – 3, 4, 5, 7, 8
Emergency Preparedness – 1, 2 B&C, 7
Family Life – 3, 4, 5
First Aid – 1, 2b
Personal Management – 1, 2, 5, 8, 9

NON-EAGLE REQUIRED MERIT BADGES:

Collections - 1, 5
Computers - 6, 7
Disability Awareness - 2, 4
Electricity - 2, 3, 8, 11
Fingerprinting – 3
Plumbing – 1, 2, 5
Public Speaking – 2, 4
Traffic Safety - 5

A milk dud (or an udder failure)
Nothing. It just shuts up.
A baseball team
Because it had a frog in its throat.
For holding up the pants!
She has a lot of wisdom teeth!
Pigeon toad
A terminal illness.
Right where you left him.

Cooking outdoors in a dutch oven

If you have ever been on a campout with the troop, you know how well the Lost Boys eat. We have had pork tenderloins, baked ziti, deserts of all kinds, and Jerry's famous breakfast bake. Dutch Oven cooking is used on almost every campout.

Dutch oven cooking is not reserved to just the Lost Boys. The scouts are welcome to use the dutch ovens too. There are 2 of them in the troop trailer along with the tools necessary to use them. All that is required is a little planning.

- Get with the other patrols to make sure they are not going to be using the ovens at the same time you are
- Make sure charcoal fires are permitted where we will be camping
- You will need to bring your own bag of charcoal
- Use a dutch oven liner to make cleanup easier. Pre-formed foil liners can be found at Sportsman's Warehouse. Heavy Duty aluminum foil works well too.
- Prepare your menu ahead of time (you should be doing this anyway)
- Gather all of the ingredients you are going to need before the campout
- Prepare any ingredients you can at home (pre-chop onions or pre-cook hamburger, etc.)
- Ask for help from the Lost Boys. Jerry Stewart, Chris Cropley and Bud Nairn are all great resources to assist you.

Regulating the temperature in your oven is important to making a good meal. Too hot and your food will burn. Too cold and it will take forever to cook. Heat for a dutch oven is provided by charcoal briquettes. Follow these easy to remember rules and you will be cooking like a 5 star chef!

Rule #1 - It takes ~15 minutes to get charcoal ready. It is ready when the briquettes are 75-80% ashed over. Keep this in mind when preparing your meal. You do need to plan ahead to have your food and dutch ovens ready when the charcoal is ready.

Rule #2 - Each briquette adds ~15 degrees to the internal temperature of the oven. If your recipe calls for a 350 degree oven, then you will need 24 briquettes. $350 \text{ degrees} / 15 \text{ degrees} = 23.3$ briquettes. Since it is difficult to get .3 of a briquette, round that up to 24.

Rule #3 - Put 1/3 of the briquettes under the oven and 2/3 on top of the oven. Placement of the briquettes is also important for the even disbursement of heat inside the oven. If you put all the briquettes underneath the oven, the bottom of your meal will be burnt while the top will still be raw. To maintain a 350 degree oven, put 8 on the bottom and 16 on the top.

Rule #4 - Charcoal briquettes don't burn forever. If your food requires a long cooking time (over 40 minutes), you will need to add more briquettes as others burn down (after 30 minutes). Don't light all your briquettes at the same time as they will all burn out at the same time. If you know you will have to add more later, light more briquettes 15 minutes after cooking has started.

Rule #5 - Environmental factors will affect the temperature of the oven. If the air temperature is cold or the wind is blowing, you will need more briquettes to heat up the oven. Don't go overboard adding briquettes! Burnt food can't be fixed, but undercooked food can be cooked longer.

Rule #6 - Keep the lid closed. Each time you open the lid, you are letting out all of the heat that is cooking your food. The more you open the lid, the longer it will take to cook. You can usually tell when your food is done just by the smell.

222

A Scout is:

Trustworthy

Loyal

Helpful

Friendly

Courteous

Kind

Obedient

Cheerful

Thrifty

Clean

Brave

Reverent

A Scout is **Reverent**

A Scout is reverent toward God. He is faithful in his religious duties. He respects the beliefs of others.

www.aztroop222.com





newsletter@aztroop222.com

On my honor
I will do my
best
To do my
duty to God
and my
country
and to obey
the Scout
Law;
To help other
people at all
times;
To keep
myself
physically
strong,
mentally
awake, and
morally
straight.

222

Troop calendar (see the calendar on troop website for up to date information)

- Jan 5 - Troop meeting at Deer Valley Middle School at 7pm
- Jan 8 - Roundtable meeting for Committee members
- Jan 12 - Troop meeting at Deer Valley Middle School at 7pm
- Jan 16 to 19 - R-C Winter outing
- Jan 19 - Martin Luther King Day—No Troop meeting
- Jan 19 - Archeology Merit Badge offered at Arizona Museum of Natural History
- Jan 26 - Troop meeting at Deer Valley Middle School at 7pm
- Feb 2 - Troop meeting at Deer Valley Middle School at 7pm
- Feb 5 - Committee Meeting at Bill Johnson's Big Apple at 19th Ave and Bell Rd.
- Feb 7 - Merit Badge roundup session 1
- Feb 8 - Scout Sunday
- Feb 9 - Troop meeting at Deer Valley Middle School at 7pm
- Feb 12 - Roundtable meeting for Committee members
- Feb 16 - President's Day—No Troop meeting
- Feb 21 - Merit Badge roundup session 2
- Feb 23 - Troop meeting at Deer Valley Middle School at 7pm
- Feb 28 - Sycamore Canyon overnight backpack

Recipe of the month—Dutch oven lasagna

- 1 box lasagna noodles, uncooked
- 1 pound ground beef
- 1 jar spaghetti sauce
- 1 can (14.5) tomato sauce
- 1 pound mozzarella, grated or cut into strips
- 1 cup parmesan cheese
- 1 container of cottage cheese
- 2 eggs

First make the meat sauce mixture: Brown hamburger meat in skill and drain (or pre-

cook at home). Add the spaghetti sauce and tomato sauce to meat mixture. Then make the cheese mixture: mix the eggs, and all the cheeses together in a mixing bowl or ziplock bag.

In a large Dutch oven layer as follows: ½ sauce mixture, layer of noodles, ½ cheese mixture, repeat. Bake 45 minutes to 1 hour in a 12" oven with 17 coals on top and 8 coals on the bottom.

Seven Springs cold weather campout trip report

During the weekend of December 13-14, the troop camped at Seven Springs campground near Cave Creek. This outing was used to satisfy the cold weather camping requirement of the camping merit badge. We also went on a 7.5 mile hike along the creek.



The weather for the trip was cool and rainy. There were a few sprinkles of rain during the day, but the heaviest rain held off until night time. The temperatures at night got down into the high thirties. The rain and cloud cover kept it from getting any colder. I know it was colder the previous night because there was frost on the ground when we arrived Saturday morning.

On Saturday afternoon, part of the



troop went on the hike. We took trail number 4 and hiked 3 1/4 miles along cave creek, then turned around and hiked back the way we came. It was an easy hike with little elevation change. It was nice to walk near a flowing creek that actually had water in it. We had to cross the creek several times to follow the trail. We had a two scouts get wet while crossing, but no injuries.

The scouts that didn't go on the hike setup the troop tents and inspected them for damage or missing parts. They also got a chance to get sign-off on any requirements they had earned.

After a cold, rainy and windy nights sleep, everyone was eager to pickup and get home.

222

As an
American I
will do my
best to:

Be clean in
my outdoor
manners,

Be careful
with fire,

Be
considerate

in the
outdoors,

Be conser-
vation-
minded.

Do Your Best!

