

Troop 888

NEWSLETTER

Sponsored by: **North Strand Optimist Club**



March, 1999, Vol. 3, No. 7

Camporee Report

Though we came with what resembled a skeleton crew, on March 19-21, Troop 888 still attended the Chicora District Spring Camporee with almost twice as many Scouts as the troop with the next largest turnout. Unfortunately all our older Junior Leaders couldn't be on hand to compete this time around, mainly due to jobs. A big soccer match also hurt our attendance. Still, Michael O'Neil, Steven Sloope, and Will Hall, along with Kurt Lester and Brandon Sipes (5 of our 7 Raccoons) rallied during Saturday's competitions. They scored 1st place in Catch the Snapper, 1st Place in Crossing the Alligator Pit, 2nd Place in the Snake Race, and 3rd Place in Fire building. The Cobras took



During a windy Saturday afternoon, Michael O'Neill, Timothy Green, Steven Sloope, Sam Snodgrass, Brandon Kimbrell, Ian Barker, and James Bumgardner secure the troop gateway.

2nd Place in Crossing the Alligator Pit, and 3rd Place in the Snake Race. This made for a favorable showing. Mr. Lester overheard some unknown adult remark as she passed by our campsite, "That's Troop 888. The Scouts do everything themselves, and they do such a good job."

By far, the most impressive part of this camping trip was the cooking. Saturday's dinner was a perfect example of four patrols following four different menus, and doing it well. Avery Scott of the Cobras prepared Fajitas, cutting up the vegetables, cooking them up with the meat, seasoning the food and serving it to his patrol and an appreciative array of other Scouts and visiting adults. Kurt Lester, finishing up cooking merit badge, cooked up a really tasty chicken bog that fed his patrol, as well as others, in fine fashion. On the fire pit, James Bumgardner, working on First Class Cooking, had large foil packets containing the Scorpion's dinner, which according to a well-fed Cory Keibler satisfied some large appetites. The most challenging dinner was prepared by Dominick Bezmen, also completing his First Class Cooking—Dutch Oven chicken and dumplings. Dominick cooked this



Avery Scott, completing First Class Cooking, supervises the Panther Patrol's breakfast cleanup on a rainy Sunday morning.

from scratch, and he did a truly remarkable job. That evening, Dutch Oven cherry cobbler and peach cobbler with whipped cream were on hand for the whole troop.

Due to the very dry conditions of the grassy field of Loris Airport, where we were camping, no one was allowed to have any fires with open flames during this Camporee. On Friday afternoon, it was plain to see that there was a very real reason for using extreme caution. While we were setting up, we all observed the smoke of quickly spreading wild fires in two areas nearby. On Saturday before dinner, a neighboring troop was thankful for our quick response, when it came to immediately dousing a grass fire brought about by their unfortunately careless attempt at lighting some charcoal. It was good we had the fire buckets on hand!

At about 4:00 a.m. Sunday morning, it started blowing up a storm. Our patrols are to be commended for their skills in putting up their dining flies. In spite of heavy wind, everything remained in tact and therefore patrol gear stayed sheltered and protected. Breaking camp in the foul weather went smoothly. Our Scouts are continuously demonstrating more ability to get things done. Because the weather canceled the closing ceremony, we returned to St. Stephen's ahead of schedule.



Dan Messich, Brandon Kimbrell, Ian Barker, and James Bumgardner finish round-lashing patrol flags to each of the four poles at the top of the troop table on Friday afternoon.