

Patrol Cooking Dutch Oven-Style

Starting with the Chicora District Camporee in March, this spring signaled new heights in patrol cooking for Troop 888. Working on Cooking Merit Badge and using troop Dutch Ovens, Travis Collins prepared a lunchtime Macaroni-Beef Bake and Chicken Dinner that had his patrol eating like kings. Cooking with Dutch Ovens requires practice and lots of preparation, and frequently the recipes are quite complex, containing many ingredients. But, if followed with care, the results are nothing short of tremendous. Really good eating!

The success of Dutch Oven cooking can be illustrated by the reaction of Davis Hall. Davis has been famous for his fussy eating habits. However, the Dutch



Chris Danes sure looks studious while participating in a Citizenship in the Community Merit Badge Class during a springtime "skills instruction."



Two broken arms, a sprain, and a bad gash didn't keep Tripp Collins, Chris O'Neill, Chris Danes, and Daniel Sloope away from a May troop meeting. Though we're sad about these injuries, we're relieved to report that none were received during Scouting activities.

Another Chapter in the Continuing Saga of The Troop 888 Bus

After breaking down and being towed on two separate occasions during its four year term of service, our old bus finally shined through. During the March Camporee, when we were advised to leave due to warnings of severe weather, a troop from downtown Myrtle Beach would have been stranded without trans-

Oven recipes prepared by his patrol had him coming back for seconds! Especially the "Guadalupe Chili Pie" they served up for Saturday's dinner.

Patrol cooking with Dutch Ovens was such a success, three Scouts prepared three different flavor Dutch Oven cobblers as a feature during an April troop meeting. Now, Scouts are starting to borrow the heavy cast iron ovens, so they can practice recipes at home.

To the very real delight of the adult troop leaders attending Chicora District's May Roundtable, Senior Patrol Leader, Justin Davidson; Troop Bugler, Ian Barker; and all-around cooking enthusiast, Russell Spatholt, gave a Dutch Oven cooking demonstration. Justin cooked the always well-received "Mountain Man Breakfast," Ian prepared "Guadalupe Chili Pie," and Russell baked one of his peach cobblers. Needless to say, the adults sampling the food made very short work of each of the Scouts' preparations. Our compliments to the chefs!



The Troop 888 bus decked out for the St. Patrick's Day Parade, following our Scouts riding on the Optimist Club Float, on March 17.



As always, teamwork is the key! During a May troop meeting's "interpatrol competition," Davis Hall holds two Scout Staves in position as Matt Silverberg ties a tight round lashing, in order to make a *long* pole for their Dragon Patrol flag. Below, the Scorpion Patrol flag is the first to be raised, as Scouts work together rigging three guylines to keep it up.



portation, because their church bus broke down. Troop 888 bus to the rescue! Crowding ourselves, our gear, and their wet and grateful troop into our bus, we carried them back home through heavy rain and wind.

A very large good turn done by a very good old friend!