



Troop 291 Newsletter

<http://welcome.to/troop291>

Volume 1, Issue 4

August 2003

Inside this Issue:

Notes from the Chair	1
Upcoming Events	1
Charter Org. News	2
Fundraising notes	2
Training	2
Advancements	2
Committee Notes	2
Scoutmasters Minute	2

Calendars

August	4
September	5

August Birthdays

Scouts

Adult Scouters

Notes from the Chairman:

Nothing provided by deadline -

Upcoming Events:

August

15 -17

Campout – Sulpher

22

Omniplex – Overnight/Merit Badge Workshop – more info to follow (POC Linda Lyles)

30

OU CONCESSION & Football Ushering

September

13

OU CONCESSION & Football Ushering

13

Family Camp/Court of Honor at Kickapoo

20

OU CONCESSION & Football Ushering

General Information:

The application for OU Concessions has been accepted! Our first game is August 30th. All those that have signed up to work the concession will need to take a course on Food Handling and have a card/certificate. Mike Richardson and Barry Sartori are working on scheduling a training class – more information to follow. Time and schedule will be provided as soon as it is received. If you are interested and still need to sign up to work please see Mike Richardson or Barry Sartori - bsartori@cox.net.

August 30

September 13 – Family Camp/Court of Honor at Kickapoo on this night

September 20

October 18

November 1

November 8

November 15

Charter Organization News:

Nothing provided by deadline

Fundraising News:

A big THANK YOU goes out to all those who helped with the fundraising effort on the 4th of July! After paying taxes and covering costs incurred we netted \$330.88 for the Troop. We are also getting ready to work the OU Concessions! Our first commitment is August 30. All those that signed up to work the Concession will need to get a Food Handlers Card. Mike Richardson and Barry Satori are working to get more information on scheduling a training class. More details will follow as to arrival time and work schedules. September starts the big Pocorn Kick-off – more information should be out by the end of August.

Training News:

Advancements:

Paula Smith/Becky Laughlin will be working on the Eagle required Personal Fitness Merit Badge starting August 9th. Please contact either one for further information on earning this merit badge.

Committee Notes:

Nothing provided by deadline -

Scoutmaster:

Minute:

Nothing provided by deadline -

General Info:

Below is the recipe for chicken in a bucket.

Chicken in a Bucket

Ingredients

1 whole chicken per 2 - 4 people depending upon age
Seasonings as desired

Equipment

1 - 5 gallon galvanized bucket for each chicken

Directions:

Before preparing chicken, light charcoals so that they are beginning to turn gray around the edges by the time the chicken is ready to cook.

Drive the dowel rod into the ground leaving approx 8 - 10 inches above ground level, and far enough in so that the bucket will cover the rod when placed upside down.

Using pieces of aluminum foil, wrap the dowel rod entirely. At the bottom of the dowel rod, wrap aluminum foil so that it creates a ground cover / tray that the chicken will sit upon. The ground cover/ tray should be as wide as the top of the bucket.

Remove bag of gizzards, liver, neck, etc.. From inside the chicken, wash the chicken inside and out.

Place the chicken on the dowel rod inserting through the cavity with the neck at the top.

Season the chicken as desired.

Place the bucket over the chicken (the top of the bucket will now be sitting on the ground level but on top of the foil tray that was created earlier)

Using tongs, place hot charcoal briquettes all around the edge of the bucket next to the ground and pile briquettes on top of the bucket (bottom). Use plenty. Add a second layer to both the edge and top of non-cooked charcoal. As briquettes burn down, add more charcoal.

Each chicken takes approximately 1 hour to cook. You should begin to hear the meat sizzle as well as smell it cooking! Try not to remove the bucket at all until you feel the chicken is completely done. When you remove the bucket, check for pink and check for fork tenderness. If done the chicken will probably be falling off the dowel rod and you may have to fight off the others whose chickens aren't quite done yet.

This recipe can also be adapted on a larger scale to cook a turkey in a larger galvanized trashcan.

Be creative and add wrapped potatoes in the bucket to cook along with the chicken.

Thanks!

Fonda

Charcoals

1 Wooden Dowel rod approx. 12 - 18 inches long for each chicken

Aluminum Foil

August 2003						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4 7:00 Troop Mtg.	5	6	7 7:00 Roundtable	8	9
10	11 7:00 Troop Mtg.	12 7:00 – PLC Meeting	13	14	15 Camp Out – Sulpher	16 Camp Out – Sulpher
17 Camp Out – Sulpher	18 7:00 Troop Mtg.	19 7:00 Committee Mtg	20	21	22 OMNIPLEX OVERNIGHT/MERIT BADGE Workshop	23
24	25 7:00 Troop Mtg.	26	27	28	29	30 OU CONCESSIONS
						31

August

- 15 -17 Campout – Sulpher
- 22 Omniplex – Overnight/Merit Badge Workshop – more info to follow (POC : Linda Lyles)
- 30 **OU CONCESSION & Football Ushering**

SEPTEMBER 2003

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5 7:00 Roundtable	6	7
8	9 7:00 Troop Mtg.	10 7:00 – PLC Meeting	11	12	13 Family Campout – Kickapoo/Court of Honor OU CONESSIONS	14 Family Campout – Kickapoo/Court of Honor
15 Family Campout – Kickapoo/Court of Honor	16 7:00 Troop Mtg.	17 7:00 Committee Mtg.	18	19	20 OU CONESSIONS	21
22	23 7:00 Troop Mtg.	24	25	26	27	28
29	30 7:00 Troop Mtg.					

September

13 **OU CONCESSION & Football Concession**
 13 - 15 **Family Camp/Court of Honor at Kickapoo**
 20 **OU CONCESSION & Football Concession**