



Mesa District Varsity Scouts

HUDDLE HANDOUT



DECEMBER 2nd, 1999

TONIGHT'S PROGRAM:

Varsity Huddle Cook-off

7:00 pm Opening - Mesa West Wrens
 Flag Ceremony & Prayer (Song?)
 Have Food Ready by 7:45 (2 dishes per Stake)
 (Did you bring your recipes? - If so, give them to your
 ADC; we will print them for all to enjoy!)
 "Squad Corners" in your cooking groups

ANNOUNCEMENTS

DISTRICT AWARDS - NOMINATIONS DUE TONIGHT

Get your CHARTERS done **ASAP** (if you haven't already)

Next Month:

SUMMER HIGH ADVENTURE ACTIVITIES

→ Bring "High Adventure" Program Manager & Supervisor
Come and get some awesome ideas for your Summer Camping!

"Toll-the-Bells" - December 14, 1999 at 12 o'clock noon -
Commemorating the 200th Anniversary of George Washington's
death - Please contact schools, churches, etc... to get the word
out and **ring all the bells** you can!!!

Its almost time for "Friends of Scouting" please be generous is
your donation this year (we know you all are giving so much
time but any amount will help!)

Rendezvous CD - \$5 each from Quartermaster Claud Cluff

Ben Avery Information - February - Rangemaster
certifications, Trading opportunities - Fred Bollinger

Pow-Wow - January 15th - Janet Keene

Mesa District Awards Recognition Dinner - February 10th

University of Scouting - February 19th @ Heard Scout Pueblo

Varsity Games - March 18th, 2000 - GET READY!!!!

Are you thinking about it? You know... WOODBADGE !!

June 2000 @ Camp Raymond - contact John Boone.

October/November 2000 (weekend course) @ Heard Scout
Pueblo - contact Ken Boren.

Commit today for the ultimate leadership-training course.
Woodbadge will teach you the skills that you need to have a
great program and will assist you in everything you do in life.

VARSITY BASIC TRAINING

The next Varsity basic training will be conducted:

January 28th, 29th & Overnight February 11th-12th 2000

"RED" Basic Training just doesn't count!!

Come and earn the "ORANGE" training!!!

WEBSITE INFORMATION

Help is needed for the Mesa District and the Grand Canyon
Council Web sites. If you have a computer and a connection
to the Internet and would like to assist, or if you have any
handouts that you would like to share with all please contact
Dave Gardner by sending an E-mail to david@davids.org
or nilemd@openlines.com

MESA DISTRICT VARSITY CONTACTS

NAME	POSITION	HOME #	WORK #
Gary Jones	Varsity Commissioner	964-0291	892-4444 x132
Dave Gardner	Huddle Commissioner	844-3898	844-8888
Eric Jones	District Training Chair	644-0145	489-3105
Wayne Lines	District Youth Protection Coordinator	962-1385	833-4154
Claud Cluff	District Quartermaster	964-6596	
Joe Mortensen	Trading Blanket	986-8526	497-9651
Fred Bollinger	Rangemaster	984-8825	
Nick Nicoles	University of Scouting	834-0109	649-1346
Daniel Anderson	BB, Pellet, Blow Guns	984-9158	830-3993
Nile Davis	District Scribe	649-5994	834-6777
Ken Boren	Woodbadge Course Director	396-7945	
John Boone	Woodbadge Course Director		
Janet Keene	Pow-Wow Chair & "Bridge" editor	539-2668	

SEASONING A DUTCH OVEN

A cast iron dutch oven must be seasoned regularly by applying cooking oil, margarine, or butter to its inner surfaces to protect it from rust and to seal the metal pores. This treatment is not necessary for aluminum ovens, although many cooks do it anyway to prepare the oven for the next use.

If the oven is new, it should first be washed in soapy water, rinsed, and air dried. Then coat the lid and oven with a thin layer of cooking oil (or margarine or butter). Next, pour in enough oil to cover the bottom, put the lid on, and place it in your kitchen oven at home for an hour at moderate temperature. [Some experts suggest 400° Fahrenheit]

When the dutch oven has cooled, wipe it out with paper towels, but leave a thin layer of the oil on all surfaces. In storing the oven, leave the lid off so that moisture won't condense on it.

FIRES FOR DUTCH OVEN COOKING

All dutch oven cooking is done by hot coals - never in a flaming fire. The coals may be from hardwoods like oak and hickory or from charcoal. Hardwoods yield long-burning coals which are necessary for the lengthy cooking process in most dutch oven recipes. Soft woods like pine are unsatisfactory.

In some respects, charcoal is more convenient to use and is necessary in areas where there is no downed hardwood. Either lump charcoal or briquettes may be used, but the briquettes are preferred for long-lasting fires. They give an even heat for long periods.

The amount of charcoal needed varies somewhat, depending on wind conditions, air temperature, and the altitude. Obviously, a strong wind will cause the coals to burn faster and become hotter. At high altitude, more coals will be needed because of the thinness of the air. You'll also need more coals on a cold winter day than in the heat of summer.

TEMPERATURE CHART - CHARCOAL BRIQUET COUNT

This chart was developed to give the beginner a fairly accurate starting point with charcoal briquettes. Temperatures will vary some due to the charcoal quality, wind, and other weather elements.

Oven Type →	ALUMINUM				CAST IRON			
Oven Size →	6 ½" x 9"		9" x 9"		8" Round		12" Round	
Temperature	Under	Top	Under	Top	Under	Top	Under	Top
250-300°	4	6	6	8	2	4	3	5
300-350°	5	7	7	10	3	5	4	6
350-400°	6	8	8	12	4	6	5	7
400-450°	7	9	9	14	5	7	6	8

YOU MIGHT BE TAKING YOUR SCOUTING TO SERIOUS IF:

- ✓ You buy that '89 Chevy Caprice because you really like that fleur di lis hood ornament.
- ✓ Your favorite color is "olive drab".
- ✓ You decide to lash together the new deck on the back of your house.
- ✓ You plan to serve foil meals at your next dinner party
- ✓ You walk the streets in broad daylight with a flashlight hanging from your belt.
- ✓ You raise your hand in the scout sign at a heated business meeting.
- ✓ You were arrested by airport security because you wouldn't give up your official BSA pocket knife until the cop said "thank you".
- ✓ You didn't mind losing power to your house for three days.
- ✓ Your son hides his copy of Boy's life from you.
- ✓ Your plans for remodeling the bathroom include digging the hole deeper.
- ✓ You trade your 25 foot center console fishing boat in on that great little '15 foot canoe.
- ✓ Your favorite movie is "Follow Me Boys" starring Fred MacMurry, and you spent months trying to convince Disney to release it on home video.
- ✓ You can start a fire by rubbing two sticks together.
- ✓ You can recite the 12 points of the Scout Law backwards, in order, in 3 seconds flat.