



- Decide whether the patrol feast will be a 1-day activity or the highlight of a campout.
- Decide on a site and assign someone to secure permissions, if needed.
- Inventory the troop camping equipment, if you have not done this recently.
- Plan details of troop meetings for the month.
- Hold a junior leader training session on representing the group (*Scoutmaster Handbook*).

FEATURE EVENT

Patrol Feast

The patrol feast ought to be just that—a full, tasty meal, including soup or salad, a main course with meat, vegetables, potatoes or other starch, a bread, a dessert, and one or two beverages. Ask the patrols to use raw, dried, or freeze-dried ingredients whenever possible, not canned goods or prepared foods. (Mixes may be used for bread, if desired.)

The aim is to test the Scouts' cooking skills. Urge the patrols to try new recipes and make their meals as succulent as possible. Many good recipes are found in the *Boy Scout Handbook* and in the *Camping* merit badge pamphlet. Others are found on these pages.

Invite the Scouts' families to join in the feast. Each patrol might plan to feed only its Scouts and their families, or the patrol leaders' council might decide to have all patrol dishes placed on a table and served buffet-style to all comers.

If wood fires are permitted at your site, use wood. Wood should be used, if possible, for basic cooking requirements. The second choice is charcoal. If the troop must cook with charcoal, follow the tips in the *Boy Scout Handbook* and *Camping* merit badge pamphlet.

Campout Activities

If the patrol feast is the highlight of a weekend campout, the patrol leaders' council will need to plan other activities. One of them could be fishing, if there is a stream or lake nearby; successful fishermen could practice cooking fish for one of the big meals of the campout.

The PLC might also schedule activities and contests involving various Scoutcraft skills, especially those in which the troop is weak.

MAIN COURSES

One-Potters

Make the following base and you can vary it by adding ingredients to make eight different dishes. Each recipe makes eight servings.

The Base—Brown 3 pounds of hamburger. Add two to four chopped onions, one or two chopped green peppers, two cans of tomato soup, and salt and pepper to taste. To this base, add the following:

for Yum-Yums

$\frac{1}{2}$ to 1 teaspoon of chili powder. Serve the mixture on hamburger buns.

for Camper's Spaghetti

Four No. 2 cans of spaghetti

for Spanish Rice

Two small packages of precooked rice

for Macaroni Beef

One pound of macaroni, cooked separately

for Hunter's Stew

Four cans of vegetable soup

for Chili

Four No. 2 cans of red beans and $\frac{1}{2}$ to 1 teaspoon of chili powder

for Squaw Corn

Two cans of corn and $\frac{1}{2}$ pound of diced cheese.

for Hungarian Hot Pot

Four cans of baked beans.

Shish-Kebab in Foil

Have a clean, thin stick of sweet wood (taste it) for each diner. On each stick, skewer 1-inch cubes of beef or lamb, onion slices, and slices of tomato, green pepper, bacon, and cucumber. Wrap kebabs in heavy-duty foil and cook on coals for about 14 minutes, turning once.