



Borrowing recipes that might be used for the camp banquet.
 Inviting families to the camp banquet.

PATROL LEADERS' COUNCIL

- The PLC should meet in the middle of the previous month to plan troop activities for this program feature. If you don't complete all items on the following agenda, continue planning at PLC meetings after each troop meeting.
- Choose a site for the camp banquet. Assign someone to secure permissions, if needed.
- Decide whether the camp banquet will be a 1-day activity or the highlight of a campout.
- Plan activities for the outing, in addition to preparing and serving a meal.
- Inventory the troop's cooking gear (Dutch ovens, reflector ovens, camp stoves, charcoal burners, etc.). If the supply seems low, ask for help from the troop committee in obtaining more. For a homemade reflector oven, see diagram at end of this program feature.
- Plan details of troop meetings for the month. Consider inviting a Cooking merit badge counselor to help with instruction. Review the use of ovens and stoves.
- Schedule troop meetings at an outdoor site where fires are permitted, if possible.
- Hold a junior leader training session on setting the example (*Scoutmaster Handbook*).

FEATURE EVENT

Camp Banquet

Anyone who has ever smelled bacon frying and corned beef sizzling on an outdoor fire knows that simple cooking can produce delightful results. But you can't bake a peach cobbler in a thin aluminum pot or an apple pie in a pot over a bonfire. So there is a lot to be said for expanding the Scout cook's horizons.

That's why patrols should be encouraged to use reflector ovens and Dutch ovens in preparing their banquet. Also encourage them to try different heat sources, too—charcoal and camp stoves. The skills involved are different, and learning them will make better cooks of your Scouts.

The patrol leaders' council may want to invite the troop's families to the banquet. The serving plan may be for each patrol to have a banquet for its own families, or all dishes might be served buffet-style to all Scouts and families.

Other Activities for the Outing

Preparation, serving, and clean-up for the banquet will no doubt take several hours, but the PLC will want to plan activities, too, particularly if the big event is a campout. One logical tie-in to this feature might be instruction and practice in recognizing edible wild plants in your area and learning how to prepare them for eating. Make sure the instructor is an Expert in identifying wild plants!

Other possible activities, depending on what's available at your site, include swimming, fishing, wide games, and interpatrol contests requiring Scoutcraft skills. In addition, individual Scouts or small groups might work on various outdoor merit badge requirements.

Dutch Oven Cooking

Many outdoorsmen claim that Dutch oven is the most useful and versatile cooking implement in camp. The only drawback for trail cooking is its size and weight, but that is not a handicap for a campout or long-term camp.

A Dutch oven can be used as an ordinary cooking pot, or for baking. When it is used for baking, it's a good idea to set the baking pan on pebbles or an inverted pie pan in the bottom of the oven to prevent burning the food.