



TROOP SCOOP

Winter Thrills Edition

February 2014
Gary United Methodist Church-Wheaton, IL

Boy Scout Troop 35
www.wheatontroop35.org

SPL Noah

SCOUTMASTER MINUTE

Action from the Middle



Scouts- It's been said that the only thing constant is change. Troop 35 is constantly changing. Right now we are in the middle of Crossover season. We've already received quite a few new Scouts and we have a few more on the way. We welcome them whole-heartedly and we know that these young Flaming Arrows will be the same Scouts who will be leading our Troop in a few short years. On the other hand, in the past year we've had 4 Scouts age out of Troop 35. Steven, Adam, Davis and Jacob, we wish you the best and we hope that you will remain active in the Troop as adult leaders.

What does this all mean? It means we'll be looking for some "action from the middle". Our current group of older Scouts has done a great job running the Troop but, as we all know, school, sports, jobs, and college prep along with other outside distractions will begin to take their toll. Our 13, 14, and 15-year-old Scouts will be the ones looked at to take on leadership roles and keep Troop 35 strong. We're off to a great start having just completed our Troop Leadership Training with awesome participation and a lot of new ideas.

Scouts, get all the training offered to you, participate in Troop events, and accept the invitation to National Youth Leadership Training if you haven't already gone. Take the lead. Be Prepared.

Mr. Cat.

PROGRAM HIGHLIGHTS

February

- 18 Troop Meeting
- 20 Group Meeting: Processes & Procedures
- 21 Troop Activity: Pack 335's Pinewood Derby
- 21 Eagle Dinner at Sheraton Hotel- 6:30p.m.
- 25 Troop Meeting
- 27 Troop Committee Meeting

March

- 1 MBU 8a.m.-4:30p.m.
- 4 PLC Meeting
- 8 Troop Meeting: Plan Future Outings- 2p.m.
- 8 OA Rush-Copley Lock-In
- 11 Troop Meeting
- 14-16 Lowden Cabin Camping
- 17 St. Patrick's Day
- 18 Troop Meeting
- 20 Crossover Ceremonies Packs 317 & 63
- 21 Troop Activity: Pack 335's B&G Dinner
- 25 Troop Meeting
- 27 Troop Committee Meeting

April

- 6 Service Project: Highway Clean Up- 1p.m.
- 8 PLC Meeting
- 13 Green and Gold Court of Honor
- 18 Good Friday
- 20 Easter
- 22 Earth Day
- 25-27 Camping: Maquoketa Caves

May

- 16-18 Campout Lake Geneva
- 26 Memorial Day

June

- 15-21 NYLT
- 22-28 Summer Camp

For more details and later dates see the calendar on Scouttrack



A FEW REMINDERS

Don't miss the upcoming Troop meetings. Here are some of the activities planned for the next few weeks:

- February 18th Troop Meeting: icebreakers for new Flaming Arrows
- February 25th Troop Meeting: knots and games with new Flaming Arrows
- March 11th Troop Meeting: Campout planning for Lowden
- March 18th Troop Meeting: Court of Honor planning & recharter dues due



REPORT FROM THE FIELD

Where have we been?

On February 1st Troop 35 participated in the annual Three Fires Council Chanoncee District Klondike Derby at Cantigny Park. This is an awesome winter-time event which allows the Scouts to put into practice the skills

they've learned while having some outdoor fun. They compete in such areas as orienteering, archery, fire-starting first-aid, blindfolded tent pitching, sled races, log sawing, and a ropes course.

We had 2 hybrid patrols doing the course this year, the "Radioactive Rocky Raccoons" and the "Honey Badgers". The weather was perfect with a fresh blanket of snow and more coming down all day. Our Klondike sleds, which were improved last year, managed the course in fine fashion.

Both patrols did real well, a great improvement from last year, and now they know some skill areas that can be practiced at upcoming campouts.

CAMPOUT AT HOOVER



The February campout at Hoover Outdoor Education Center was filled with challenges and adventure. The camp has access to areas of prairie, hardwood forests, several streams, and the Fox River, all of which were frozen and covered with several inches of snow. It was the perfect place for the Polar Bear Challenge that was completed by Jesse, Will, Mr. Childers, and Mr. Barone. See the article "What to Feed Your "Cold" Goat" to find out about one of the key fuels they used to keep their bodies' furnaces burning during this 24-hour, cold weather challenge.

and gave a presentation about the country from which their recipe originated.

We also spent time sledding down the Silver Springs toboggan hill and hiking on a moonlit night with only the stars to guide us. Patrol Spirit ran high during this extreme winter campout.



The indoor challenge consisted of the inter-patrol Iron Chef International Cook Off. Each patrol prepared a meal from a different, randomly-drawn country. The Honey Badgers won with a four course Mexican meal which included Dutch Oven enchiladas, beans, guacamole, flan, sopapilla cheesecake, and orchata to wash it all down. The #Patrol made brats and baked pretzels to represent Germany. Italy was represented by the Radioactive Scorpions with a delicious Fettuccini Alfredo. The Old Goats entered the competition with a Chinese BBQ pork recipe known as Cahr Siu. Each patrol plated their dish for the SPL/ASPL judges



HAM RADIO MERIT BADGE

Note: Please see flyer regarding earning your entry level ham radio license, last page.



Where are we going?

Chief Blackhawk is calling us back to Camp Lowden in March. Camp Lowden features 250 acres of wooded property surrounded by thousands of acres of state forest. Following the BSA buddy system will be critical to a successful campout. We will have a cabin available, but we may bring tents for those who want to brave the early spring elements. New Scouts will implement the tent set up and preparedness skills covered during our meetings and older Scouts will lead while they dust off their experienced skill set. We will likely work on compass skills and hiking advancement requirements. The Senior Patrol Leader and his planning team may have a few surprises up their sleeves.

The weather in March is often unpredictable. Be prepared with raingear, extra shoes, and warm sleepwear (i.e. long johns and a hoodie) to get through the weekend. Many of us have heard Mr. Cat say, "There's no such thing as bad weather, just bad gear." This is the campout to get a full understanding of that phrase.

If the troop can be prepared and organized with camp clean up and packing on Sunday morning, we will visit the Lorado Taft Statue located just north of the camp. The Rock River bluffs are graced with a majestic image of an American Indian gazing over the Rock River Valley. This is no ordinary statue. It

is a 50-foot wonder that is awe-inspiring: a tribute to all Native Americans, but more commonly associated with Chief Black Hawk who is also remembered at Camp Lowden.



GOOD TURNS

On February 9th, Troop 35 helped Gary Church celebrate Scout Sunday by making and serving their traditional cobbler and by participating in both services.

Scouts arrived early to prepare nine cobblers and get them on the coals. Congregants were already waiting in line by the time the cobblers were ready, and the cobblers went quickly. As usual, cherry chocolate was the favorite.

One incident should be noted as a safety reminder for all of us. After the last cobbler had been taken upstairs, Mr. Bottom went to put something away in the storage room where we assembled the cobblers just in time to see a fire breaking out on the shelves. He grabbed a nearby fire extinguisher and quickly put out the fire. Considering that the shelves contained cans of lighter fluid and gasoline, his quick actions prevented a minor incident from becoming a major one.

Two bags of charcoal had caught on fire. The most likely cause was that coals that had been in a charcoal chimney, but were cool and didn't appear to have caught fire, were put back in the bag. Any coal that has been exposed to fire, even briefly, must be treated with caution.

A big thank you goes to all of the Scouts who cooked, served, cleaned up and represented the Troop during the services.



MERIT BADGES



COOKING MERIT BADGE

The sound of the kitchen timer can only mean one thing: The new Cooking Merit Badge requirements are done.

For the new Cooking Merit Badge, which becomes Eagle-required on Jan. 1, 2014, Scouts will prepare meals using the MyPlate food guide, understand and explain food allergies, and learn about cooking food indoors.

This is important: there are two big, separate changes to the Cooking Merit Badge as you know it. The first is that the Cooking Merit Badge will become Eagle-required beginning Jan. 1, 2014. The second is the new requirements, found below, which become mandatory for Scouts who begin the merit badge on or after Jan. 1, 2015.

The new Cooking pamphlets will be in Scout Shops by the end of January 2014. From

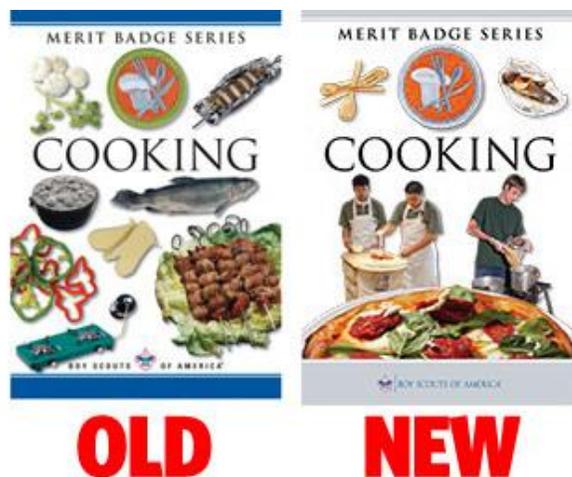
now until Dec. 31, 2014, a Scout may use the old or new requirements — his choice. All Scouts beginning the Cooking Merit Badge on or after Jan. 1, 2015, must use the new requirements.

Let me break it down:

- **Scouts who already started the Cooking MB using old requirements:** They're fine and may finish with the old requirements. They *will not* need to re-earn the merit badge with the new requirements, but they may switch to the new ones if they choose. There is no time limit between starting and completing a badge, although a counselor may determine so much time has passed since any effort took place that the new requirements must be used.
- **Scouts who already earned the Cooking MB:** They may purchase or be presented with the new, silver-bordered Cooking MB patch (regardless which requirements were involved). They don't need to re-earn it now that it's Eagle-required. But they can't wear both the green- and the silver-bordered versions.
- **Scouts who begin Cooking MB in 2013 or 2014:** They may use the old or new requirements — their choice.

- **Scouts who begin Cooking MB in 2015 or beyond:** They must use the new requirements.

Make sense? Think of 2014 as a transition period for the merit badge. During this time, you'll find both pamphlets in Scout Shops, and a boy may choose which to use. It's easy to tell them apart:



Please send Troop Scoop information to Teresa Exner: exner@sbcglobal.net

WHAT TO FEED YOUR PATROL
(When Wowing Judges Is Your Goal!)

Flan

Ingredients

1 cup white sugar
3 eggs
1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
1 tablespoon vanilla extract



Directions

Preheat oven to 350°

In a medium saucepan over medium-low heat, melt sugar until liquefied and golden in color. Carefully pour hot syrup into a 9 inch round glass baking dish, turning the dish to evenly coat the bottom and sides. Set aside.

In a large bowl, beat eggs. Beat in condensed milk, evaporated milk, and vanilla until smooth. Pour egg mixture into baking dish. Cover with aluminum foil.

Bake in preheated oven 60-70 minutes or until firm. Let cool completely.

To serve, carefully invert on serving plate with edges when completely cool

WHAT TO FEED YOUR (C)OLD GOAT

This Homemade Granola Bar Recipe helped keep Mr. Childers and Mr. Barone alive during the 2014 Polar Bear.

Hudson Bay Bread:

Ingredients:

3/4 lb. softened butter
2 cups sugar
1/3 cup light Karo syrup
1/3 cup honey
1 tsp maple flavoring
3/4 cup ground nuts (walnuts)
9 cups Quaker 1-minute oats



Notes:

This is the recipe from Northern Tier but you can modify the ingredients to include raisins, brown sugar, molasses, vanilla, or whatever sounds good.

Instructions:

You may want to grind up the oats in a blender or food processor.

Cream together all the ingredients, except the nuts and oats, in a large mixing bowl. Once it is all blended, stir in the oats and nuts. Make sure it is well-mixed.

Spread the mixture onto a cookie sheet with at least a 1/2 inch high lip. Press the mixture down and pack it in until it fills the pan and is a smidge less than 1/2 inch thick. You'll probably need a second sheet.

Bake at 325 degrees for 15 minutes. Remove and press down with a spatula to prevent crumbling when it cools. (If you bake it too long, it gets hard and crunchy like a granola bar.) While it is still warm, cut into 3 inch squares.

This is often eaten for lunch while canoeing. Globbs of peanut butter and/or jelly are loaded on top and then eaten. It is a high-energy food that is great when you are burning lots of calories outside.

Home study first! | In two Saturdays, you will be a ham radio operator!

Amateur Radio Class & Exam

Get your entry level ham license in two days
with the help of the
Wheaton Community Radio Amateurs

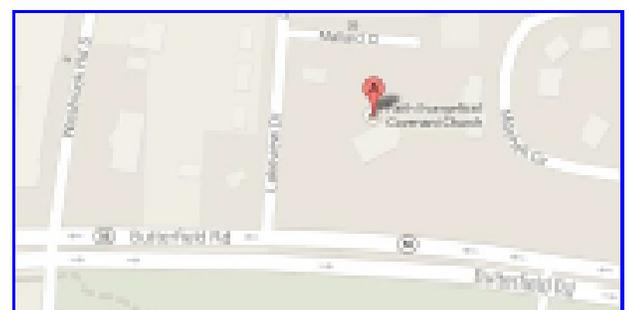
Saturday March 15th and March 22, 2014

- Study at home in advance using proven and easy study materials and then join us for class for demonstrations and answers to all your questions.
- Pass your ham radio FCC license exam right in class, on the second day!
- Radio demonstrations of internet linking, digital modes with computers and smartphone apps.
- Training on how to operate through local radio repeater systems.
- Live equipment demonstrations, including radio direction finding.
- Multiple-choice examinations with no Morse Code test required.
- Get acquainted with experienced hams from our area.



Book for Class

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- Who:** You! Adults and youth are invited
- When:** Saturday March 15th and March 22, 2014
(both dates required for attendance)
9AM to 5PM (bring a sack lunch)
- Where:** Faith Evangelical Covenant Church
2001 Lakeview Drive, Wheaton, IL 60189
- Cost:** \$10 for the class (required) + \$15 for the test (optional)
\$20 to purchase the book from the WCRA
Make check payable to the WCRA.
- Register:** Pre-registration is required by contacting
training@w9ccu.org or phone 630-604-0157



<http://www.w9ccu.org/classes.htm>