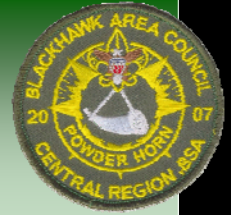




# POWDER HORN

## Adventure News

Chronicling the 2007 Powder Horn Course hosted by Blackhawk Area Council



# Welcome Back!

Dear Participants -

Hope you had a great first weekend and are well rested after your two week break, cause here we go again. We have a fast paced, action packed weekend in store for you. Currently, it looks like the weather may not be cooperating with us but what the heck, it's still going to be a lot of fun. "They" aren't calling for lightning, just some rain and a little wind. Our sailing consultant is actually really, really excited and rain is only vertical water after all.

We will be all over Crystal Lake today. We will visit to a rock gym, a nature center (it's actually the place my Scout Troop has it's weekly Troop Meeting), and will be doing some great sailing, canoeing and kayaking on the Main Beach of Crystal Lake. We then will finally arrive at Camp Algonquin this afternoon and will have a full blown Hawaiian Luau with all the trimmings from a local chef, Antonio San Juan. After dinner we will have a presentation on Communication from Chris Szybisty, the Central Region Venturing President. After we hear from Chris, we will have a Beach Party Rendezvous complete with a steel drum band.

This is the plan, if the weather does not cooperate, we do have a back up plan ...but let's keep our hopes up.

Hang on to your Powder Horn hat and enjoy the ride.

Yours in Scouting,

Bob

### Day 4 - May 4, 2007 Plan 'A'

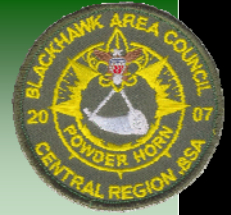
Start	Description	-Location
7:30am	Check-In	-LDS Church
8:00am	Opening Session	-LDS Church
8:15am	Travel To North Wall Gym	
8:35am	Mountaineering	-North Wall
10:35am	Travel To VA Nature Center	
10:50am	Conservation & Ecology	-VA Nature Cntr
	1. Conservation	
	2. Ecology	
	3. Plants & Wildlife	
11:35am	Lunch	-Veterans Acres
12:30pm	Conservation & Ecology (2&3)	-Veterans Acres
	1. Conservation	
	2. Ecology	
	3. Plants & Wildlife	
1:50pm Lake	Travel To Main Beach Crystal Lake	
2:10pm	Aquatics	-Main Beach C.Lake
	1. Kayaking	
	2. Canoeing	
	3. Sailing	
5:10pm	Travel To LDS Church and then to Camp Algonquin	
5:50pm	Cabin/Campsite Set Up	
6:30pm	Flag Ceremony	-River Valley
6:30pm	Hawaiian Luau	-River Valley
6:45pm	Dinner Program	-River Valley
7:45pm	Communication	-River Valley
8:45pm	Rendezvous	-River Valley
10:10pm	Staff Meeting	
11:00pm	Taps - Lights Out	



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Interfaith Worship  
 Service & TRUST Award  
 By Ian Cheesman.



Some background on Ian. Ian was an Explorer Scout when Venturing was established in 1998. He is currently the Associate Advisor for Crew 312 and a Committee Member for Ship 438. He serves on the Venturing Committee of Simon Kenton Council and on their Conservation Committee.

Ian was the founding president of the Simon Kenton Council Venturing Officers Association and served a two-year term. He was on the 2001 National Jamboree Venturing Staff and Powder Horn Staff. He has been an Area Trainer and a Powder Horn Consultant for Conservation & Ecology. For four years, he has served on camp staff for his council.

In addition to the rank of Eagle Scout with 11 Palms, Ian has received three Venturing Bronze Awards, the Venturing Gold and Silver Awards, the Ranger, National Hornaday Bronze Medal, Sea Badge, God & Country Series, and Exploring Gold Award. He received the Simon Kenton Council VLA District Service Award.

As one might expect, with his work on the TRUST award, Ian is active in his faith, having served on a variety of committees and boards. He was an officer in Alpha Phi Omega, the national service fraternity for three years and has served the Interfaith Association of Central Ohio and Native American Indian Center of Central Ohio. Ian received the Congressional Award Gold Medal from the United States Congress in Washington, D.C.

A big thank you to Ian for taking the time to come and give us a taste of the Trust award.



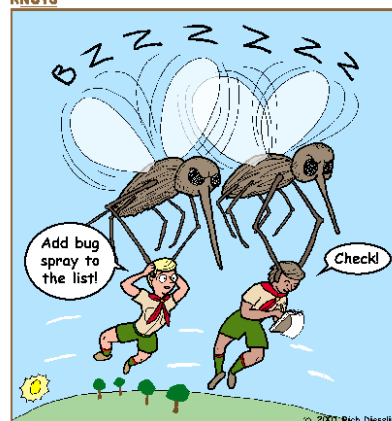
### KNOTS

Canoeing Merit Badge



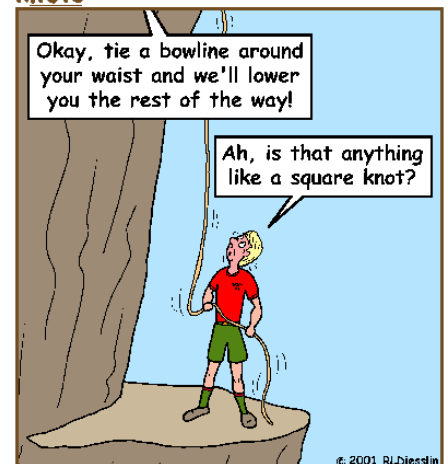
Keep the Objective in Mind

### KNOTS



USE A GOOD CHECKLIST

### KNOTS



KNOW YOUR KNOTS ... REALLY!



# POWDER HORN

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## SURVIVAL KITS

Survival planning is nothing more than realizing something could happen that would put you in a survival situation and, with that in mind, taking steps to increase your chances of survival. Thus, survival planning means preparation. Preparation means having survival items and knowing how to use them ... like a survival kit.

The environment is the key to the types of items you will need in your survival kit. How much equipment you put in your kit depends on how you will carry the kit. A kit carried on your body will have to be smaller than one carried in a vehicle. Always layer your survival kit, keeping the most important items on your body. For example, your map and compass should always be on your body. Carry less important items on your load-bearing equipment. Place bulky items in the your pack.

In preparing your survival kit, select items you can use for more than one purpose. If you have two items that will serve the same function, pick the one you can use for another function. Do not duplicate items, as this increases your kit's size and weight.

Your survival kit need not be elaborate. You need only functional items that will meet your needs and a case to hold the items. For the case, you might want to use a Band-Aid box, a first aid case, an ammunition pouch, or another suitable case. This case should be-

- Water repellent or waterproof.
- Easy to carry or attach to your body.
- Suitable to accept varisized components.
- Durable.

In your survival kit, you should have--

First aid items., Water purification tablets or drops. , Fire starting equipment. , Signaling items. , Food procurement items. , Shelter items.

Some examples of these items are--

Lighter, metal match, waterproof matches. , Snare wire. , Signaling mirror. , Wrist compass. , Fish and snare line. , Fishhooks. , Candle. , Small hand lens. , Oxytetracycline tablets (diarrhea or infection). , Water purification tablets. , Solar blanket. , Surgical blades. , Butterfly sutures. , Condoms for water storage. , Chap Stick. , Needle and thread. , Knife.

Source: <http://www.wilderness-survival.net/>



### Recipe for Rabbit Stew Serves 2-3

1 rabbit dressed and cut into serving pieces  
 1/4 flour salt and pepper 4 T butter (egg size)  
 2 onions chopped 1/4 cup chopped carrots  
 1 cup potatoes chopped Mixed Herbs

Mix flour and seasonings together. Coat the rabbit pieces with the mixture. Melt the butter and fry the rabbit pieces until browned. Put the pieces in a large pan and add the onion, carrot and potatoes. Cover with water and season with salt, pepper and herbs. Cover and cook in a moderate oven for 3 hours.



### Recipe for Apple Tea Serves 4

Pare and slice three or four pleasant sour apples  
 Pour 1 pint of boiling water on them and boil for 6 to 8 minutes. Let them stand till they are cold, then pour or strain off the water, a apple tea then it a little. It is a refreshing summer drink.



### Recipe for Gingerbread Serves

1 pound flour 1 level t salt 1 T ginger  
 1 egg beaten 1 level t baking soda 1 T baking powder  
 1 cup brown sugar 3/4 cup butter 1/2 cup molasses  
 1/2 cup corn syrup 1 generous cup of milk

Grease and flour 9 inch square cake pan. Sift flour, salt, soda, ginger, and baking powder in large mixing bowl. In saucepan, heat butter, sugar, molasses, and syrup until melted, do not boil. Stir in milk and egg. Make a well in center of dry ingredients and pour in liquid. Mix thoroughly. Pour into pan and bake in slow oven for 1 1/2 hours.



### Recipe for Indian Pudding Serves 2-4

3 cups of milk 1/4 tsp ginger  
 1/2 cup of cornmeal 1/2 tsp salt  
 1/2 cup dark molasses 1/4 tsp ginger  
 1 egg butter size of small egg (3 T)

Bring milk to boil and slowly stir in the commeal. Add the ginger and salt and continue to heat for about 15 minutes until the commeal has thickened. Add the molasses, butter and egg. Mix well and pour into buttered baking pan. Bake in moderate oven for 40 minutes. Serve warm with whipped cream.



# POWDER HORN

## Adventure News

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From: NANCY GEORGE [mailto:nag563@yahoo.com]

Chicken broccoli casserole:

- 4 chicken breast
- 2 packages frozen broccoli
- 1 cup mayo
- 1 can cream of mushroom soup
- 2 cups grated cheese
- 2 eggs
- 2 tsp grated onion
- 1 small package slivered almonds
- 3/4 cup bread crumbs
- cook chicken and dice up
- cook broccoli according to direction on package drain well mix cheese while
- broccoli is hot in separate bowl mix eggs, soup, mayo, onions.
- Mix in broccoli and cheese.
- put in one casserole dish/ dutch oven
- sprinkle top with bread crumbs

This recipe can be done over the stove or in a Dutch oven.

Cream of Wild Game

Pour a little olive oil in a pot.

Saute 1 large onion, 5 cloves of garlic and 1 pound of mushrooms in pot with olive oil.

Take out onions, garlic and mushrooms.

Brown two boned pheasants or one and one half pounds of venison, elk antelope etc.

Season to taste.

Once meat is browned, add in onions, garlic and mushrooms.

Add carrots and potatoes. Leave skin on the potatoes.

Add two cans of cream of mushroom soup.

Add two cans of white wine.

Bake in oven for 1 hour.

Serve over rice or a wide pasta noodle. Also great eaten as a stew with bread and crackers.

Thanks Michelangelo

Life's an adventure  
you have to live it!

my boys would not eat lasagna but this recipe they would because they say it tastes just like pizza!

Dutch Oven Lasagna - Eldon had an big oval Dutch oven he'd use for this

2 lbs. Ground Beef

1 medium onion, chopped

1 lb. lasagna noodles - doesn't matter if noodles are broken

2 lbs. mozzarella cheese, shredded

8 oz. pepperoni

2-28 oz cans of tomato sauce

Italian seasonings - optional

Pre cook ground beef and onion, mix in tomato sauce (If you brown ground beef and onion, drain before adding tomato sauce)

First, put down a layer of pepperoni

then put a layer of noodles, add sauce some sauce on top top off with a layer of cheese

continue layers until all ingredients are used

cook over coals (about 12 on top and 14 on bottom) for approximately 45 minutes to 1 hour

remove from coals and let set uncovered for 15 - 20 minutes

Enjoy!!

The other favorite of ours is egg bake

layer has browns

scramble eggs

and meat (usually used any leftover from night before)

could add vegetables, chopped

shredded cheese

bake as above

everything tastes better in a dutch oven!!!!

Thanks

Maureen Mosca