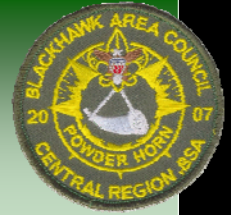




POWDER HORN

Adventure News

Chronicling the 2007 Powder Horn Course hosted by Blackhawk Area Council



THANKS FOR BEING HERE!

Participants -

The Staff and I really hope you had a “out of the box, over the top, wow” experience this weekend. We are so glad that you were able to attend and we’re grateful for your enthusiasm.

I have been asked by many of you, “how can I apply these things to my unit?” The best answer I can give...that is where your individual creativity comes into play. At Powder Horn we provide you with the paints and paintbrushes. Your unit/district/council is the canvas. You paint the picture. Take the resources that you gain at Powder Horn and have a Living History Campout, a Wilderness Survival Weekend, a LNT Trek, etc. Contact consultants (groups organizations in your area - Google does a great job finding them) and jump in with both feet.

We look forward to seeing you again on May 4th. If you have any questions between now and then, please let us know. Check out the course website www.bacpowderhorn.org for updates and maps.

Please be safe driving home.

Yours in Scouting,

Bob

SECOND WEEKEND DETAILS

When: May 4-6, 2007 with check-in at 7:30 am, Friday morning.

Where: The Church of Jesus Christ of Latter-day Saints, 5209 Walkup, Crystal Lake, IL 60014

Why: The day in Crystal Lake involves 2 hours at an indoor climbing wall, a multi-hour event at a nature preserve for conservation, ecology and plant identification, and sailing/canoeing/kayaking at the Main Beach of Crystal Lake. Afterwards, we will drive to Camp Algonquin for a few more presenta-

tions and a Beach Party.

Details – Thursday night

If you would like to arrive on Thursday night, we will be staying at Camp Algonquin either in cabins or tents. The additional cost will be \$10 per person. We must know today if you will be coming Thursday so we can let Camp Algonquin know.

Special Requests

Please wear your Scout uniform on Friday since we will be in public the full day. We also intend to take crew pictures. Bring a swim suit and a change of clothes (a Hawaiian shirt would be great if want to change for the Beach Party).



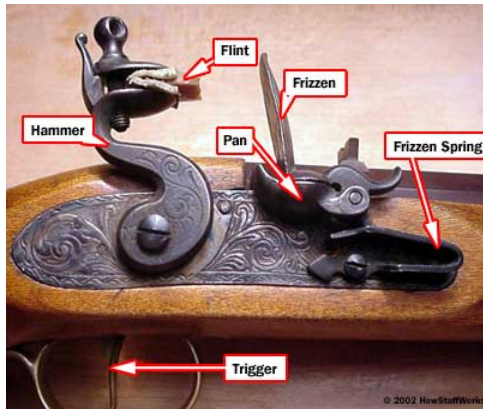
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THE FLINTLOCK MECHANISM



The Merriam Webster Dictionary describes a lock, in the context of a gun, as "The method for exploding the charge or cartridge of a fire-arm." ...

The basic goal of the flintlock is simple: to create a spark that can light the gunpowder stored in the barrel of the gun. To create this spark, the flintlock uses the "flint and steel" approach. The idea behind flint and steel is straightforward. Flint is an amazingly hard form of rock. If you strike iron or steel with flint, the flint flakes off tiny particles of iron. The force of the blow and the friction it creates actually ignites the iron, and it burns rapidly to form Fe₃O₄. The sparks that you see are the hot specks of iron burning! If these sparks come near gunpowder, they will ignite it.

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The flintlock therefore needs:

A piece of flint, A piece of steel, A place for the sparks to touch gunpowder

The flint needs to move at high speed and strike the steel in such a way that the sparks fall into some gunpowder. You can see the four parts that make this happen in the (following) picture: **The main parts of a flintlock are:**

- The hammer**, which holds and accelerates a piece of flint
 - The mainspring**, which powers the hammer
 - The frizzen**, which is the piece of steel the flint strikes
 - The pan**, which is the place where a small quantity of gunpowder waits to receive the sparks.
- These four pieces are all that the flintlock actually needs to accomplish its goal, but all flintlocks also solve the problems of loading the pan, protecting the pan from the weather and triggering the hammer, so there are three additional parts:
- The tumbler**, which holds and releases the power of the mainspring and transmits it to the hammer
 - The sear and sear spring**, which engage the tumbler and release it when someone pulls the trigger
 - The frizzen spring**, which holds the cover attached to the frizzen over the pan to make the flintlock weatherproof.

The mainspring presses against the tumbler and is able to rotate the hammer with a great deal of force. The sear engages the tumbler when the gun is cocked and holds the force of the mainspring. When you pull the trigger, it pushes the sear enough to release the tumbler and allows the hammer to drive the flint forward.

SOURCE: <http://people.howstuffworks.com/flintlock2.htm>



Climb on Safely:

Climbing/Repelling by Maggie Belli.

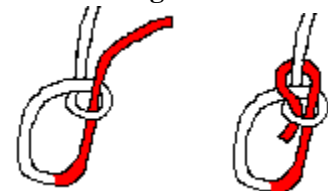
She spent her afternoon showing us how to be safe while having a lot of fun. Maggie is our National Venturing President and she just turned 21. Happy Birthday Maggie. This is her last official visit as President as term is up at the end of May. Maggie is currently a Senior in College and she plans on completing her Bachelors Degree at the end of this school year. After college she plans on working in a field that will allow her to stay outdoors while helping youth around her area. When I asked Maggie about her weekend she said, "Thanks for having me out. It's been a blast."



Source: <http://www.climbing.ie/knots.html>

BOWLINE

The bowline is easy to adjust and untie. Beware, though, that if tied incorrectly in can be unsafe. You should really tie a stopper knot in the loop with the loose end to prevent it from pulling through.





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Tomahawk is a type of axe native to North America, traditionally resembling a hatchet with a straight shaft. The name came into the English language in the 17th century as a transliteration of the Virginian Algonquian word.

Tomahawks were general purpose tools used by Native Americans and European Colonials alike, and often employed as a hand-to-hand or thrown weapon, much like the nzappa zap. It originally featured a stone head, but later iron or brass heads were the rule. The metal tomahawk heads were originally based on a Royal Navy boarding axe and used as a trade-item with Native Americans for food and other provisions, but its design was probably derived by the British from Scandinavian designs going back to the time of the Vikings.

The tomahawk shaft is usually less than 2 ft (0.6 m) in length, traditionally made of hickory. The heads are anywhere from 9–20 oz (255–567 g) in weight, with a cutting edge usually not much longer than four inches from toe to heel. The poll can feature a small hammer, spike or simply be rounded off, and they usually do not have lugs. Stone tomahawk heads were typically made of polished soapstone, and ornately carved examples were used in some Native American rituals. These usually had a pipe-bowl carved into the poll, and a hole drilled down the center of the haft for smoking tobacco through the tomahawk. There are also metal-headed versions of this unusual pipe. Pipe tomahawks are artifacts unique to North America: created by Europeans as trade objects but often exchanged as diplomatic gifts. They are powerful symbols of the choice Europeans and Indians faced whenever they met: one end was the pipe of peace, the other an axe of war.

In Colonial French territory, a very different tomahawk design, closer to the ancient Francisca, was in use by French settlers and Indigenous Peoples.



Source: [http://en.wikipedia.org/wiki/Tomahawk_\(axe\)](http://en.wikipedia.org/wiki/Tomahawk_(axe))

COOKING FRONTIER STYLE

SOURCE: <http://birthofahomebusiness.com/frontier/index.html>

Cooking was anything but easy for the early settler in the west, with no refrigerators and often long arduous journeys in a covered wagon with just a few boxes, foods either had to have long shelf life or be available wherever these families stopped to camp.

No supermarkets, meat counter selections, or produce washed and shiny for these frontier folks. Although "new fangled" discoveries such as vacuum packed meats (Hormel was already making an early version of Spam!) and Borden's sweetened condensed milk, the settlers on the western frontier were often poor and without access to such luxuries.

Most dishes were reminiscent of the "old World", with English and European flavor. Regional favorites were carried west such as Virginia ham, Louisiana Creole, Tennessee Barbecue, and Boston Baked Beans.

Meats were a basic entree' at every meal. Usually salt pork was common because it did not spoil quickly, as well as wild game such as rabbit, squirrel, deer, wild turkeys and pheasant. Families near water enjoyed fish as a main meat dish. Once settled the families farmed and raised their food, cattle, pigs and chickens. Meats were steamed, boiled and made into stews and puddings (what we know as "pot pies").

Breads, along with meats were on the table at most every meal. Flour was rather easy to get and was used to make doughnuts, cornbread, muffins, biscuit - even fancy nut breads and coffeecakes.

Kettles filled with steaming soup were welcome dishes after a hard day of labor on the prairie. The women could cook soups over an open campfire or over an open hearth which made soups a popular meal. Often served with biscuits or cornbread, it made a warming and satisfying meal for the settlers.

Many pioneers grew their own fruits and vegetables, such as onions, potatoes, carrots, turnips, and squashes. These were stored (often by braiding them together and hanging them) for winter and used in soups, stews, and vegetable dishes such as these below. Fruits consisted mostly of apples, pears, berries and other fruits that could be dried and used throughout the winter. Citrus was not available to the settlers of the frontier.

On the prairie, pies were popular, as were cookies, simple puddings and cakes. Cream pies and cakes were made only for special occasions. Most frontier cakes were made with heavy fruit and alcohol which helped prolong the shelf life of the cake.



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PRINCIPLES OF LEAVE NO TRACE

**PLAN AHEAD
AND PREPARE**

TRAVEL AND

CAMP ON DURABLE SURFACES

DISPOSE OF WASTE PROPERLY

LEAVE WHAT YOU FIND

MINIMIZE CAMPFIRE IMPACTS

RESPECT WILDLIFE

**BE CONSIDERATE OF OTHER
VISITORS**

BOY SCOUTS OF AMERICA REFERENCE MATERIAL

TEACHING LEAVE NO TRACE

<http://www.scouting.org/boyscouts/resources/21-117/index.html>

For convenient off-line use, download this entire manual as a single file. The file (21-117.zip), when extracted, will create a directory on your hard drive - open the index.html document with your Web browser to load the table of contents.



FOR INFORMATION ON THE BSA LEAVE NO TRACE AWARD, see: <http://www.lnt.org/TeachingLNT/boyscouts.php>

The Winning Recipe for the One Pan Gourmet Contest was:



Jim Rickman with his
Dutch Oven Chicken Breasts

Serves 9

Ingredients:

9 chicken breasts

3 cans cream of chicken soup (Campbell's is best)

9 medium potatoes peeled and sliced

1 small pkg baby carrots

½ can water

Preheat 12 in. dutch oven. Lay chicken breasts in dutch oven in a staggered manner. Put some of the soup between each piece of chicken. Add sliced potatoes and carrots. Spoon remaining soup on top. Pour ½ can of water in oven. Cook 45min to 1 hour.

Dutch Oven Pizza

Serves 8

Ingredients:

4 pkg Jiffy Pizza Crust Mix

¼ cup vegetable oil

1 fourteen oz jar pizza sauce

1 24 oz package shredded mozzarella cheese

1 eight oz pkg pepperoni

Water

Preheat two 12 in. dutch ovens. Mix all four pkgs of crust mix according to package directions. Divide dough in half. Cover bottom of dutch ovens with oil. Press each half of pizza dough in dutch ovens until dough begins to move up sides. Lightly cook dough with no toppings (6 coals on bottom and 20 coals on top) as suggested on package. Top each pizza with half of the sauce, half of the cheese and half of the pepperoni. Return to coals and cook 20 minutes.



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OVERHEARD AT POWDER HORN

Mr. Jeff Simmons of the Three Fires Council spoke with the *Powder Horn Adventure News* team. Mr. Simmons is a Troop committee member who comes to Powder Horn in search of a niche program to captivate the older boys in his troop. While his troop is small, he is hopeful that the wisdom he will have gained from Powder Horn will be an asset to his troop so as to aid in developing a multi-tiered Troop program that will retain older youth, and grow the Troop. As an active Scouter, he has heard much about backpacking, but found backpacking consultant Ms. Sharon Dziengel to break the mold and offer genuinely new ideas that are outside of the box.

The widely acclaimed consultant Ms. Sharon Dziengel also spoke briefly with the *Powder Horn Adventure News*. A pearl of wisdom that she offers in parting, is that the most important thing to pack for a trip is your sense of humor. If you can laugh at yourself, and relax, everything else will work it's self out. This will also help in pushing the limits of your comfort zone, in that once you are free to laugh at yourself, you will be more apt to challenge yourself and not worry about failure.

Dick Fuestel is an active Scoutmaster who loves to challenge youth. While some Scoutmasters are apprehensive about the Venturing program, Dick understands that "Venturing is a more exciting way to do things with older Scouts." It is this very understanding that has motivated him to participate in this Powder Horn Course. In thinking about how to make application of some of the many ideas and concepts presented so far, Dick was busy recording notes about the low COPE activities (initiative games) could be used directly with his Boy Scout Troop.

Saturday Night's Entertainment:

A Big Thanks you to the great evening.



Traveler's Dream truly made it a dream night.

TRAVELER'S DREAM

Denise Wilson, with an ability to play a veritable plethora of musical instruments, including guitar, Scottish Highland pipes, mandolin, wooden flutes, Irish penny whistles and probably others, and her husband Michael Lewis, also a gifted artist, presented original and traditional music of Celtica, America and France during our evening meal and at the campfire. They certainly conveyed to us through their musical vignettes, the vital spirit of the farmers and travelers, lovers and lawbreakers, sailors and common folk.

Contact **Traveler's Dream**
m5lewis@insightbb.com

LIVING HISTORY CAMPFIRE

Jim May, Master Storyteller, Jim May, Master Storyteller, Jim shared with us how stories have been told for thousands of years and are a vital part of our culture. Stories serve to share the past and give hope to the future. A very big thank you goes out to Jim for the wonderful stories and for being our Master of Ceremonies for the evening.



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EMERGENCY PREPAREDNESS

Key sites:

BSA - <http://www.scouting.org/pubs/emergency/index.html>

CDC - <http://www.bt.cdc.gov/>

EPA - <http://www.epa.gov/swercepp/>

FEMA - <http://www.fema.gov/areyouready/>

OSHA - <http://www.osha.gov/SLTC/emergencypreparedness/>

On the FEMA site, you can find the following:

Are You Ready? A Guide to Citizen Preparedness

Are You Ready? A Guide to Citizen Preparedness brings together facts on disaster survival techniques, disaster-specific information, and how to prepare for and respond to both natural and man-made disasters.

As the most comprehensive guide to personal emergency preparedness published by the Federal Emergency Management Agency (FEMA), Are You Ready? will help individuals prepare themselves and their families for disasters.

Revised in September 2002, Are You Ready? provides a step-by-step outline on how to prepare a disaster supply kit, emergency planning for people with disabilities, how to locate and evacuate to a shelter, and even contingency planning for family pets. Man-made threats from hazardous materials and terrorism are also treated in detail. The guide details opportunities for every citizen to become involved in safeguarding their neighbors and communities through FEMA's Citizen Corps (www.citizen corps.gov) initiative and Community Emergency Response Team training program.

Emergency Preparedness BSA

The United States Department of Homeland Security (DHS) is pleased to partner with the Boy Scouts of America to increase the level of citizen preparedness across the country. DHS has asked the Boy Scouts of America to build upon the foundation of the Ready campaign and to help citizens across the country prepare for emergencies of all kinds.

BSA has placed several resources on the site, including:

- Emergency Preparedness plan
- Emergency Preparedness kit
- The Award
- List of Resources

