

# The Troop Scoop



## Family Celebration

Troop 147 will conclude the Program Year with a family celebration on Monday, June 8th at Lincoln Country Club in Standale. We'll be bowling from 7 - 9 PM so please arrive by 6:45 to get your shoes and lane assignment. The cost is \$3.50 per person to offset the expenses for pizza and pop.

It's really important that you contact the Scoutmaster if you're interested in going. He must have a count of participants by noon on Thursday, June 4<sup>th</sup>.

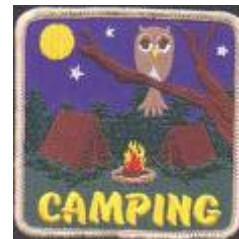
We'll be working out transportation for those that may need help so don't exclude yourself simply because you don't have a ride. Sign up and communicate your need. The Scoutmaster will send out directions on Friday.

## Summer Camp Meeting

We're holding a VERY IMPORTANT summer camp meeting on Monday, June 15th. All scouts attending camp, together with a parent, are expected to attend the meeting.

Join us in the church Fellowship Hall at 7 PM. We'll be discussing things like tenting, packing, transportation and scout activity planning.

The summer camp coordinator sent a special e-mail about camp and activity planning to scouts registered for camp. Be sure to read over the material and consider your Merit Badge / Eagle Quest options. Bring along your plan on June 15th for SM approval.



*The O.W.L. Patrol says, "Camp Gerber is a hoot!"*

## Snoopy Summer Weekend

We're squeezing in another weekend of camping. On June 26-28 the troop will head down to Hamilton for a summer celebration. Registration forms will be available at the Summer camp Meeting on June 15<sup>th</sup>.

## Mackinac Rendezvous

The Gerald R. Ford Council is once again planning to hold a Scout Rendezvous at Mackinac Island on September 25-27. This council-wide event brings boys from all over West Michigan together for a great weekend. It's a unique experience. You get to visit the fort, enjoy some fudge, and even walk on the porch of the Grand Hotel (if you're in full uniform). The program even offers some merit badge choices. This year they will hold a special 100<sup>th</sup> Anniversary of Scouting event.

Registration is due by July 20<sup>th</sup>. The cost is \$65/participant. Request forms at eh Summer Camp meeting or contact the outdoor activities chair.



## Guide Lines...

It's obvious that our New Scouts are catching on fast. They've made lots of headway on the basic scouting skills.

It's great that so many new boys have been joining the outings because, like our committee chairman says, you can't spell Scouting without those six very important letters: o-u-t-i-n-g!

**Be sure to record your experiences in your Scout Handbook. Go to page 75 and write down your first five outings. Then go to page 127 to record your next five.**

*Your Troop Guide*

## BOR's

The advancement chairperson has scheduled a few summer Boards of Review. Please contact her by the Wednesday preceding your preferred date to schedule an appointment.

**June 15  
July 27  
August 17**

And remember, you must have all your blue cards turned in, all your requirements signed off, and your SM Conference complete before requesting a BOR. Plan ahead!



## Outdoor Cooking

Planning a menu for a campout is fun but challenging. How do you satisfy the big outdoor appetite and stay on your budget? How do you keep the picky eaters happy? How do you make delicious meals and still have time to play Capture the Flag?

Well, it may help to keep your eyes and ears open for new ideas. Get past the pop tarts and try something new and different. You may be surprised.

Check these great pasta options out....

### **Chicken Alfredo**

**Served by a scout on the recent Gerber Wilderness Weekend.**

Serves 8-10

- 2 - 12 oz boxes of fettuccini noodles
- 3 - jars of Alfredo sauce
- 1- 22oz bag of precooked chicken

Heat the precooked chicken and sauce together. Boil the noodles and drain.  
Combine the noodles with the sauce  
and serve.

Garnish with Parmesan cheese.

Include a veggie for a complete meal.

*(Walmart ingredients less than \$17)*

## **Spaghetti and Eggs**

**Served by our ASPL on the April Sleeping Bear Service Outing.**

Serves 68-10

1 lb spaghetti

6-8 eggs

2 Tbs sour cream

4-6 oz Velveeta cheese

salt & pepper to taste

Boil spaghetti in well salted water, drain and return to a large skillet. Mix eggs, sour cream and Velveeta into the spaghetti until well blended - cook on medium heat until the cheese is all melted and the eggs cooked.

Serve this dish with sourdough toast and bacon for an enjoyable breakfast.