

Troop 401 Scout Shout Out Winter 2011

COMMITTEE CHAIR CHAT

Thank you to all of the Troop and Pack 401 families that helped make Scouting for Food (SFF) the best year yet!! WE collected over 5,000 pieces of food! The St. James Community Food Pantry was very appreciative for the supply of food for the Holidays. The Troop 401 Make a Difference Day continued after SFF with the Parsonage Clean up and our tending to our Adopt A Road. WE gave back to our community and had fun at the same time. A big THANK YOU to all those that helped make this a success.

Community Service can be done outside of scouts. If you participate in a project outside of scouts, please inform Mr. Sanborn. You can receive Service hour credits.

I would also like to thank those adults that have volunteered to coordinate the various events on the scout calendar. For those of you that have not yet signed up don't worry, there are still events to work on. Ask what you can do to help. The assistance you provide will make this a better program for all of the scouts.

Marsha Kofman, 429-0794, rdhetal@yahoo.com



Important Reminders!!!

Check your email ATLEAST 2 times per week for Scout updates

Always check the day of an event in case unforeseen changes comes up

As stated in the Troop 401 Policies and Procedures, dues and registration fees must be paid to date in order to participate in an event and campout. Make sure you are current.



WHAT IS GOING ON? WHAT DID YOU SAY?

WHAT AM I SUPPOSE TO DO? HOW CAN I HELP? AND MORE!

Committee Meetings

Committee Meetings are open to all Troop Leaders and adults. They are on the second Thursday of each month, at St. James Church, at 7 PM. Hope to see you there.

Roundtable

District Roundtable is on the second Wednesday of each month. They take place at the Church of Latter Day Saints, in Nashua, at 7 PM. All Leaders and troop adults are encouraged to attend. Valuable information about upcoming events is made available at this monthly training meeting.

Silent Auction

The Holidays have now passed; April is not that far away. Saturday, April 2, 2011 is the Silent Auction and Dessert Buffet at St. James Church. Mark your calendars now and be sure you keep this date clear! This is the Troop's BIGGEST Fundraiser. This enables your scout to go on outings without paying for the event. (Remember, you ONLY pay \$15 for the food for the weekend when there is a campout, not the event.) Without the Auction, that additional cost would be \$20-\$40 to the weekend event.

There are many things that you can assist with to help make this a success. Check the sign up board for the different job assignments, when you come in to pick up your scout. Sign up early. Please let me know if you have any businesses you would like us to invite their participation. I will add them to the invitation list.

While you are checking out the post holiday bargains, keep the Family Raffles in mind. Great sale prices and some creativity can make for a great grab at a sale price!

Marsha Kofman, 429-0794, rdhetal@yahoo.com



Calendar Criticals

<u>Date</u>	<u>Time</u>	<u>Event</u>
1/12/2011	7:00 pm	District RT All leaders should attend
1/13/2011	7:00 pm	Committee Meeting
1/14/2011	All Day	Half Day of School
1/17/2011	All Day	NO School
1/19/2011	7:00 pm	OA Meeting
1/20/2011	5:30 pm	Library Book Sale Set Up
1/21/2011	6:00 pm	Winter Camp Out
1/23/2011	3:00 pm	Library Book Sale Breakdown
2/5/2011	7:00 am	Klondike Freeze out
2/7/2011	6:00 pm	Court of Honor
2/12/2011	All Day	Lincoln's B'Day
2/13/2011	9:00 am	Scout Sunday
2/20/2011	9:00 am	McIntyre Tubing
2/21/2011	All Day	Feb.Vacation
3/7/2011	7:00 pm	CAMP DEPOSITS DUE
3/19/2011	9:00 am	Vertical Dreams
3/23/2011	All Day	NO School
4/2/2011	9:00 am	SILENT AUCTION
4/4/2011	7:00 pm	Easter Bread Due
4/10/2011	12:00 am	EASTER
4/12/2011	All Day	Half Day of school
4/15/2011	6:00 pm	April Campout
4/25/2011	All Day	April Vacation

▲ Date	Time	Event
5/7/2011	8:00 am	Hikeathon
5/13/2011	6:00 pm	District Camporee
5/30/2011	All Day	No School
6/2/2011	5:30 pm	Library Book Sale Set Up
6/5/2011	3:00 pm	Library Book Sale Breakdown
6/13/2011	7:00 pm	Troop Meeting COH
6/14/2011	All Day	Flag Day
6/17/2011	12:00 pm	School's Out Tentative
6/19/2011	All Day	Father's Day
6/24/2011	6:00 pm	Canoeing Campout
7/4/2011	All Day	INDEPENDENCE DAY
7/10/2011	8:00 am	HVSR- SUMMER CAMP
8/4/2011	9:00 am	CANOE TRIP
8/29/2011	6:30 pm	Ice Cream Social



What's Cookin'?

FIRESIDE VENISON CHILI (serves 8)



Ingredients:

- 1 cup red or white wine
- 1 tablespoon salt
- 1 tablespoon black pepper
- 9 cups cubed venison (tenderloin, steak, rib, etc., or combination thereof)
- 2 tablespoons olive oil
- 2 tablespoons chili powder (the hotter the better!)
- 1 tablespoon cumin
- 1 tablespoon cinnamon
- 1-2 tablespoons dried, crushed red pepper flakes
- 2 red bell peppers (4-5 cups), chopped
- 2 yellow onions (4-5 cups), chopped
- 2 (15-ounce) cans kidney beans, drained (or any other bean you prefer)
- 1 (15-ounce) can white sweet corn, drained
- 1 (15-ounce) can small black olives, drained
- 2 (15-ounce) cans crushed tomatoes
- 2 (15-ounce) cans petite diced tomatoes
- 1 (7.5-ounce) can jalapenos
- Pasta or rice for 8
- Grated cheddar cheese
- Hot sauce

Directions:

- In large mixing bowl, stir wine, salt, and black pepper together. Add meat to mixture and put in a large re-sealable plastic bag. Marinate in refrigerator for about 24 hours.
- When you are ready to make chili, heat oil to sizzle in large heavy pot. Whisk in spices (chili powder, cumin, cinnamon, red pepper flakes). Quickly add entire bag of meat and marinade. Brown meat over medium heat until done. Stir in remaining ingredients and simmer on low heat for about 1 hour.
- Serve over pasta or rice. Top with grated cheese (sharp cheddar is preferred). Serve hot sauce on side.



Canoe Trip 2010

Care of Eric and Mr. Retelle

Photographer: Eric Retelle

A great planning team got it started. Shopping and pre-cooking our meals. L.L Cote's in beautiful downtown Errol has EVERYTHING, even stuff to patch a leaky canoe.



*GREAT pancakes with sausage.
 How long does it take off cars????
 Who was that man dragging a canoe through the wilderness on our evening swimming hole adventure?*



to drop

Why was it so hard to convince James and Robert you had to be quiet to see a moose? Well, that wasn't quite true was it.

Did we really finish all of the jerky on Sunday morning on the Andrew Stockhausen river?

Eric and I going down the wrong fork and sliding thru some rough water backwards.

Lake Ombagog is really beautiful at 6AM with no wind. It DID rain HARD....but we were in Burger King.



Another great canoe trip with Troop 401.



Hear Ye, Hear Ye,
Let Us Give Thanks!~



I (As President of the East India Company), my son Daniel, my assistant Mr. Sanborn, and the WEBELO tribe, would like to thank the Troop 401 Colony, for a wonderful day of thanks to God for a good harvest, and fellowship. Special thanks go to Master Robert Killkelley for coordinating the dinner, and Mayor Max Landry, Mayor of Troop 401 Colony, for hosting the event.

We started the dinner with thanks to God for the wonderful food, company and bountiful harvest this year. These eloquent words of thanks and fellowship were delivered by Mayor Max Landry. The feasting tables were decorated by Mr. Finken and Mr. Vance. We feasted on three turkeys hunted by Mr. Volante, and prepared, and carved by myself, Constable Killkelley, Rev. Berube and my assistant Mr. Sanborn. We shared the tasteful breads provided by the Bakery of Finken and Vance. We had a salad of greens and trays of crushed potatoes from the gardens of the Lambert, Volante, Rothenburg, and Sanborn families. We had dressing made of old bread from the bakery, and expertly prepared with lard and spices, by Mr. Retelle, Mr. Meighan and Mr. McBride. The gravy was very rich and tasteful, mixed with lard drippings, and spices, from the East India Company, and prepared by Mr. Giroux and Mr. Volante. We had a wonderful new dish, I had never seen before, a mixture of cranberries and jelly, made of the cranberries from Cape of the Cod. Mr. Giroux and Mr. Volante should consider making a drink of this wonderful mixture kissed by the Ocean Spray. At the end of the meal, with hot water prepared, and dishes cleaned by Mr. Baxter and Mr. Berube. We sat down again to seven different deserts, all prepared in Dutch ovens, even by the WEBELO Tribe who prepared and shared a cherry cobbler, made from the cherries of the deep woods. These all went well with the fresh pressed apple cider. This was a wonderful event we should have every year.

Respectfully yours,

Mr. Milton - President East India Company

Choosing a Campsite (From a BSA site)

Article contribution By Mr. Milton

Some hikers throw their tent down any old place. Others spend as much time choosing a campsite as a couple of newlyweds spend choosing a house. Your comfort isn't the only issue to consider when choosing a campsite: You also need to follow minimum impact guidelines that will help protect the area for future users.

Choose even surfaces. It might surprise you to learn that the most comfortable sleeping spot isn't a soft meadow (which can be bumpy, wet, and mosquito-infested). Instead, look for forest of pine needles-or even mineral soil, sand, or gravel. On a closed-cell foam mattress, you'll find that it's more comfortable to be camped on a hard flat surface than a soft, bumpy one.

Spend a little time. Sometimes it's hard to find a flat spot. The ground might be too rock, bumpy or densely vegetated. Once you've spotted a possible home for the night, lay out your ground cloth and lie down to check out the slope and whether there are big protruding rocks that will poke you all night long.

Look for overhead dangers. These include the possibility of rock-fall from a steep-slope and widow-makers (dead trees that have started to fall but are held in place by other trees).

Drainage. Choose sites that will drain well, even in a downpour. This means avoiding flat areas that lie in slight depressions- especially on non-porous hard-packed soil. In dry country, avoid flash-flood zones, like the sandy creek bed of a canyon.

Bug-free sleep. Mosquitoes are worst on a warm, humid night, especially if there is no breeze. Heading for an exposed knoll or a wind tunnel (look for a space between two hills) it might be a breezy spot.

Windy nights. On very windy nights, you'll want the wind to come from the back of your tent. If possible, hide in a clump of bushes, behind a rock. When storms threaten, give up comfort for protection-choose a protected spot over a flat one. Batten down. A calm evening can become a windy night. Set up your tent right the first time, with firmly planted stakes and taut lines. When the weather changes at 2 A.M., you can roll over and go back to sleep, rather than having to get up and fix things

Campsites and water. Be sure that your campsite is at least 100 yards from water to prevent inadvertently contaminating the water or scaring wildlife away from their nightly drink. Also, avoid game trails: animals might not be willing to approach a campsite, and that could mean they'll go thirsty if you are camped between them and the water they depend on.

Avoid fragile areas. Don't camp on meadows, especially in alpine areas, where several years of growth can be destroyed by the stomp of a foot.

Use established sites when possible. It's more pleasing to come to a lake with ten or twelve heavily used sites than it is to come to a similar lake with signs of a hundred different sites scattered every which way, sometimes only a few yards from each other.

Practice leave-no-trace. When camping in pristine areas, try to remove all traces of your camp. so that the next party that comes through sees no evidence of your site.



HELLO PARENTS, SCOUTS, VOLUNTEERS & ALL OTHERS!

Please feel free to contact me anytime with words of wisdom, creative ideas, pictures etc. that you would like to add to the scout newsletter. Each entry is due by the second Wednesday of each month for placement in the following month's newsletter.

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