

The Eagle Gazette

COSTA MESA, CA

TROOP 339 "HICKADOOLA"

DECEMBER 2008

TROOP OUTDOOR PROGRAM

This past summer 6 members of our troop went to climb Mt. Whitney. Mr. Holmes, Mr. Ludlow, Mr. Graham, Aaron, Conner and Harrison all left on this exciting adventure. This was a 4 day trip.

The first day we drove up to the Whitney Portal and spent the night getting used to the altitude. The next morning (Day 2) we started our climb and made it to our next objective, Iceberg Lake. At this altitude there was not many trees only rocks and gravel. Iceberg Lake was located at the base of the summit to Mt. Whitney and where we were going to make the final ascent to the summit. Day 3-This was going to be the hardest day of the trip as we needed to climb up 1,400 feet over rocks and gravel to make it to the top. This climb was steep and very difficult for all of us. Mr. Graham was having trouble with his knees and decided not to climb. Harrison started to climb and decided it was too steep and difficult. Mr. Ludlow, Mr. Holmes, Connor and Aaron climbed with grace and like Billy goats making it to the summit. Remain calm. Often the bear is just passing through looking for food. They enjoyed the view from the top, took photographs and signed the guest registry at the summit cabin. They then made their decent back to our camp at Iceberg Lake. The climbers were exhausted. We all decided to hike down as far as we could and get to a lower altitude to make it easier to sleep and so we would not have as long of a hike back to the car (Big Red). Our final day (Day 4) started early with a hike back to Whitney Portal and a great breakfast at the Portal Restaurant. We all had pancakes for breakfast that covered two plates. We then left the portal and headed back to civilization.

It was a great trip!

H. Stern – Troop Historian

CALENDAR Safety

Dec 1	Parent Meeting, PLC
Dec 14	Heritage Hill
Dec 15	PCC Delivery Cobra Patrol
Jan 5	Parent Meeting, PLC
Jan 10	Bike Ride Outing? <i>Rain date Jan 24.</i>

VISTA, CA



NEW PATROL BOXES?



Hickadoola! Means "Good Camping"

THE BEST OF THINK AND GRIN

Chris: What kind of blankets do Eskimos use?

Luke: What?

Chris: Blankets of snow.

-- Submitted by Chris H., Edmond, Okla.

SCOUT KNOWLEDGE

1. What should you do if a bear enters your campsite?
2. What safety device should you make for a saw with a fixed blade?
3. When do you use a stove inside a tent?

Answers are hidden in the articles

SAFETY

Sample Camporee Requirements

Health, Safety, and Sanitation	Unit First Aid Kit – Complete
	Scout Medical Forms stored near or inside First Aid Kit
	Tool & Equipment Storage
	Hazards ‘removed, or addressed’ such as stakes, guy lines, etc.
	Fire Guard Chart filled out and posted
	Axe yard present and properly marked. (Webelos may not use an axe.) Not required for Webelos or Crews camping alone.

Safety

Knowing about safety helps Scouts to make the right choices and to take the best actions to avoid accidents by making informed choices in their everyday activities and to respond appropriately during an emergency situation.



Fire Safety

The ability to use fire safely is essential to human survival. Never use a stove inside a tent. By earning this merit badge, Scouts will learn to use fire safely and responsibly, how to prevent home fires, and how to handle fire safely, as well as burn prevention, and camping safety.



Traffic Safety

Staying safe in traffic wherever you live is getting more difficult all the time, as more and more people take to the road. A sheath. Earning the Traffic Safety merit badge and will give Scouts some crucial tools to stay safer, when driving a car on a highway, riding a bike across town, or jogging across a busy street.



Always check for the current requirements before starting a Merit Badge.

Easy Barbecue Beef Ribs

- 8 lbs. beef back ribs; well trimmed 4 cloves garlic; minced
- Emeril's Rustic Rub* to taste 3 Tbs. dry minced onion
- 1 (12 oz.) bottle hickory barbecue sauce 1-2 tsp. red pepper flakes (to taste)
- 1 (12 oz.) bottle chili sauce

Separate ribs by cutting between the bones so they are in single rib pieces. Trim excess fat from both skin and membrane sides of each rib. Season ribs with Emeril's Rustic Rub then place in a large ziploc bag and refrigerate for 1 hour.

Arrange ribs in a 12" deep Dutch oven. In a medium bowl mix together the remaining ingredients and spoon over ribs. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top

(325° F.) for 2 hours.

Baste with pan drippings every 15-20 minutes. Replenish briquettes after 1 hours cooking time.

* The recipe for Emeril's Rustic Rub can be found on my Recipes page under Seasonings.

Serves: 8

Submitted by Harrison S from [Byron's Dutch Oven Recipes](#)