

Troop 48 Patrol Box Checklist Due Date _____
Patrol _____

Process: Patrols will check off each item found in the Patrol Box and decide who is responsible for replacing each missing item. An adult leader will then need to inspect the box and confirm that replacements have been completed. This sheet will then be submitted to the Troop QM by the Due Date above.

Permanent Equipment	Person Responsible for Replacement	Score
☐ Propane Stove & Hose		2
☐ Cast Iron Frying Pan 12"		2
☐ Aluminum Fry Pan & Handle		2
☐ 8 Quart Pot		2
☐ 6 Quart Pot		2
☐ 4 Quart Pot		2
☐ 2 Quart Pot		2
☐ 1 Quart Pan (Mess Kit)		2
☐ 2 Quart Coffee Pot		2
☐ 2 Quart Plastic Pitcher		2
☐ 2½ Gallon Collapsible Water Jugs (2)		2
☐ 1 Gallon Plastic Water Jug		2
☐ Leather Gloves/fireproof mitts		2
☐ Spatula		2
☐ Long Fork		2
☐ Large Spoon		2
☐ Soup Ladle		2
☐ Can Opener		2
☐ Potato Peeler		2
☐ Hot Pot Tongs		2
☐ Hand Axe & Sheath		2
☐ Folding or Bow Saw		2
☐ Pack Shovel or Trowel		2
Supplies and Condiments		2
☐ Plastic Garbage Bags		2
☐ Brillo Pads		2
☐ Liquid Detergent		2
☐ Twine (100 ft or more)		2
☐ Paper Towels (In heavy plastic bag or mouse proof container)		2
☐ Propane Canister		2
☐ Matches		2
☐ Salt & Pepper		2
☐ Mustard		2
☐ Catsup		2
☐ Sugar in plastic jar		2
☐ Cooking Oil		2
☐ Jelly		2
☐ All Equipment is painted with the color code for this Patrol		10
☐ All food items in this box are in rodent-proof containers		8
☐ This Patrol Box is generally clean		10
		Total Score

I (we) have personally inspected this Patrol Box and it is in the condition stated above.

Patrol QM or Patrol Leader _____

Adult Leader _____

Troop QM Date Rec'd _____ **Signature** _____

Dutch Oven Cooking Tips and Heating Chart

A ‘good ol’ cast iron Dutch oven is a must-have piece of cookware for experienced camp cooks, but mastering the art of using one for your camping recipes requires that you understand how to get the cooking and baking temperatures you need.

A camping Dutch oven, (there are home-use Dutch ovens too), is really just a big heavy pot with peg legs and a rimmed lid – but there is nothing simple about using one.

These Dutch oven cooking tips, and included heating chart, will give you the information you need to make great, (and easy), camping meals.

3 Types of Dutch Oven Cooking

There are 3 basic ways to use a Dutch oven. Each style works for different kinds of camping recipes.

1. **Tripod** – Use a tripod to hang a Dutch oven directly over the campfire for fast direct heat from the flames, or slow cooking from the ambient heat of campfire coals. – Not for baking
2. **Fire Grate** – Using the Dutch oven sitting on a fire grate over the campfire flames, or even directly on the campfire without a grate, will give you the fastest most intense heating. – Not for baking
3. **Hot Coals** – Using hot coals for both cooking and baking with a Dutch oven is the most controllable type of cooking. You can cook slow or fast, and bake – just by adjusting the amount of coals or briquettes under and on your Dutch oven.

Charcoal Briquettes/Coals

12-INCH DUTCH OVEN		
TEMP. °F	TOP	BOTTOM
300°	14	8
325°	15	9
350°	16	10
375°	17	11
400°	18	12
425°	19	13
450°	20	14
500°	21	15

