

# The Varsity Letter

San Diego-Imperial Council - Boy Scouts of America

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## Varsity Scout Blackfoot Fort Mountain Man Rendezvous September 16-17, 2011

The Mountain Man Rendezvous has been heralded as one of the best events of the year for your Varsity Scouts. This will be the eleventh year of this version of the rendezvous and it will be full of great activities and events.

Friday night the Blackfoot Fort will be full of displays and activities. Including our Bold Eagle Trading Post, a blanket trader, blacksmith, mountain men showing their guns, and tools of the trade and maybe even some music. The campfire program will be funny as ever and it will be followed by the famous Woofums.

Saturday's competitions and activities will have all the favorites, such as archery blackpowder shooting, tomahawk throwing, caber toss, , canoes and other fun stuff. There will be a couple of events during the Colter Run that will be new and quite challenging.

A fun way to experience at rendezvous is camping 'primitive' with your unit. Information on what is required for this special camping is found on the rendezvous website.

Registration is on going. You can download a registration form and also learn all about the Rendezvous from the official website:  
[www.VarsityRendezvous.com](http://www.VarsityRendezvous.com)

For additional information you can contact the Booshway, Lon Atkinson:  
[booshway@VarsityRendezvous.com](mailto:booshway@VarsityRendezvous.com)

## Dutch Oven Cooking Tips:



Many problems can be avoided by watching your ovens while you are cooking so don't be afraid to lift your oven lids to check on your food. If you see steam escaping from around your oven lids then your ovens are too hot. Dutch ovens act as a sort of pressure cooker steaming the food from the inside out making it more tender. If you let the steam out of your Dutch oven, it doesn't help the food and more often than not the top or bottom will be burned.

To keep from generating hot spots which cause uneven browning and burned spots, rotate your Dutch ovens every 15 minutes by turning the oven 90° in one direction and the lid 90° in the opposite direction. The easiest way to manage this is to lift the lid, rotate the oven 90° clockwise, then put the lid back on so it is facing the same way it was when you lifted it. I usually look at the number cast on the lid when I do this. When rotating the oven properly the number on the lid should stay in the same place during the whole cooking process.

When I lift the lid to rotate my ovens I usually peek inside to see what the food is doing. This way I know if the oven temperature is right or if I need to adjust the number of briquettes.

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“Stacking” your Dutch ovens is a convenient way to save space and share heat. Stacking is best done when ovens need the same amount of heat on top and bottom. (I.E. - Do not mix and match ovens that require different amounts of heat on top and bottom. Placing an oven with a cake, pie, or rolls in it, on top of an oven loaded with coals on the lid is not a very good idea.)

A Dutch oven lid can be placed over the fire or stove upside down and used as a skillet or griddle. Using the lid in this fashion, you can make virtually error free pancakes and eggs that don't run all over. This is because most lids are shaped like a very shallow bowl so things naturally stay in the center, even if the lid is not level.

Here is a good method for getting your upside down cake out. First, let the cake cool for 10 minutes or so in the oven with the lid cracked. Next run a rubber spatula around the inside edge of the oven to loosen the cake. To turn the cake out, first lay a piece of parchment paper across the top of the oven so it lays flat and replace the lid so that it holds the paper in place. Make sure you have an available lid stand resting on your table for the next step. Using gloved hands place one hand on the oven lid and your other hand under the oven and carefully flip the oven over so the cake falls onto the lid. Rest the oven upside down on the lid stand and tap the bottom and sides of the oven lightly with your hand to make sure the cake didn't stick. Then lift the oven off the lid. The cake will be resting on the parchment lined lid and can be cooled this way or slid off the lid using the parchment paper.

Go to Page 6 for a neat temperature chart. Here is a great website on dutch oven cooking:  
<http://papadutch.home.comcast>.

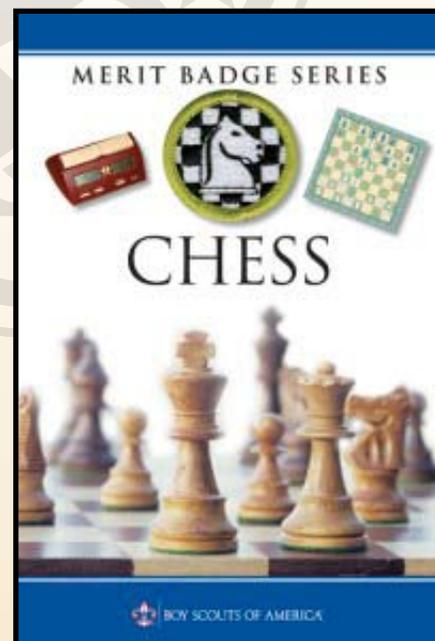
## New Merit Badge Announced:



### Chess!

The BSA's newest merit badge, Chess, will be launched in September with some exciting events designed to raise interest and awareness. The kickoff event will take place at the grand opening of the new Chess Hall of Fame on Sept. 8-10.

The merit badge pamphlet is being printed and is expected to be in Scout shops sometime in late August. Keep an eye on Scout Wire in the coming weeks as more information is released!





### How Can I Tell If It's Really Varsity Scouting?

You have a real Varsity Scout program, if you can answer "Yes" to most all of these questions:

- Does your overall program have a high adventure emphasis? That is, does the team conduct an outdoor or sports-related Program Feature quarterly including an adventurous, physically-demanding activity at least monthly?
- Does your Team have at least these officers:
  - Captain
  - Program Managers for the five fields of emphasis: Advancement, High Adventure/Sports, Personal Development, Service, Special Programs and Events?
- Does your Team have a calendar that specifies activities for all five fields of emphasis on a regular basis (like, no less often than quarterly)?
- Are the weekly activities planned and led by individual boy Program Managers, with help from Program Advisors who are adults from the Team Committee with assignments to support specific fields of emphasis?
- Is the Varsity Scout pledge recited regularly in Team meetings, along with the Scout Oath and Law?

- Is an agreed-upon uniform worn to activities by most of the Varsity Scouts?
- Does the team hold its own Parents/Awards Nights (preferably quarterly and separate from the scout troop)?
- Are the majority of the Varsity Scouts working toward or achieving activity badges, Varsity letter, and Denali awards, and progressing toward Eagle?

### 2011 Varsity Scout Dates And Contact Info:

Varsity Scout Leader's Huddle:  
November 17th - Thursday, 7:00 pm  
North Huddle:

Barry Baker: [iambarrybaker@yahoo.com](mailto:iambarrybaker@yahoo.com)

South Huddle:

Lon Atkinson: [Lon@AtkinsonStudios.com](mailto:Lon@AtkinsonStudios.com)

Varsity Leader Training:  
October 21-22nd. Santee Stake Center  
Ed Jones: [edjonesheating@hotmail.com](mailto:edjonesheating@hotmail.com)

Varsity On-Target:  
Larry Purcell: [lpurcell@san.rr.com](mailto:lpurcell@san.rr.com)

Mountain Man Rendezvous:  
September 16-17th  
Lon Atkinson:  
[Booshway@VarsityRendezvous.com](mailto:Booshway@VarsityRendezvous.com)

Varsity Mailing List:  
Marty Bramwell: [MartyBramwell@yahoo.com](mailto:MartyBramwell@yahoo.com)

Varsity Newsletter:  
Lon Atkinson:  
[Lon@AtkinsonStudios.com](mailto:Lon@AtkinsonStudios.com)

### New LDS 3.5" Pocket Patch:



Here are two new 'Temporary' pocket patches that can be worn on your right side pocket of your uniform.

Cost is only \$3.50 and that includes shipping. Go to the following LDS website for ordering information. Click on the link below:

[http://ldsbsa.org/shop/index.php?main\\_page=index&cPath=1](http://ldsbsa.org/shop/index.php?main_page=index&cPath=1)

### Jerry Schad

For decades, he's been our Juan Cabrillo, exploring every nook and canyon, tramping coast and countryside. He is the man behind what is widely considered the local bible of hiking, "Afoot & Afield San Diego County."

Now his world is no bigger than his bedroom.

He's been bedridden since June. He's weak and is getting hospice care. He takes morphine at night for the pain.

The veteran outdoorsman and writer learned in March that he has final-stage kidney cancer. He figures he may only have a few months left, if that, and has already penned his own obituary.

### Baden Powell's Advice to Scout Leaders in 1911

In a small camp so very much can be done by example. You are living among your boys and watched by each of them, and imitated unconsciously by them, and probably unobserved by yourself.

If you are lazy they will be lazy; if you make cleanliness a hobby it will become theirs; if you are clever at devising camp accessories, they will become rival inventors, and so on.

But don't do too much of what should be done by the boys themselves, see that they do it - "when you want a thing done don't do it yourself" - is the right motto. When it is necessary to give orders, the secret for obtaining obedience is to know exactly what you want done and to express it very simply and very clearly. If you add to the order an explanation of the reason for it, it will be carried out with greater willingness and much greater intelligence.

If you add to the order and its explanation a smile, you will get it carried out with enthusiasm -- or, remember, "a smile will carry twice as far as a snarl."

A pat on the back is a stronger stimulus than a prick with a pin.

Expect a great deal of your boys and you will generally get it.

*Selection from Baden Powell's contributions to The Scouter, September 1911*

### There Will Be A Combined Huddle On September 8th!

September is a busy month, with among other things, the Varsity Mountain Man Rendezvous. With staff spread thin, Barry Baker, our Council Varsity Cabinet Chair has decided to go back to a single Varsity Scout Leader Huddle for September.

It will be held at the Penesquitos Stake Center on Thursday, September 8th, starting at 7:00 pm. The Stake Center is at 12835 Black Mountain Road, San Diego.

The Huddle will be full of great ideas to make your job easier. Some of the things that you will discussing: Intuitive games and fun ideas for weekend night activities. We will also talk about what we can do to make the huddles better attended. Are the split huddles good or a waste of volunteers?

Of course we will have a good leaders discussion on things important to you as a leader.

We have been disappointed at the attendance at our split Huddles. What we thought would be an increase in attendance, by making it easier for leaders to attend, turned out to be a decrease in attendance.

Those who are invited to attend are:

**Varsity Scout Coaches & Assistants, Bishopric Counselors over Varsity Scouts and Teachers Quorum. Stake Leaders are also invited and encouraged to attend.**

Please make an effort to attend the September Huddle.

### The Coach's Corner

The Coach's Corner should take place at the end of the evening's meeting. It gives, you the Coach, a great opportunity to share some thoughts with your young men. The following story is from the LDS book, 'The Scouter's Minute'.

### Real Sportsmanship

Larry Shields, the Penn State miler, is being hailed as a hero in spite of the fact that he lost the distance relay race at the championship games in Philadelphia.

Shields and Connolly, of Georgetown, were running on even terms as anchor of their teams, when they bumped into each other and Connolly fell to the track. Shields, instead of putting on a burst of speed, slowed up to a walk and waited until Connolly picked himself up and again was on even terms with him. Then they started the sprint to the finish. Shields won the race by less than a yard. But he was disqualified because the track judges said he was responsible for Connolly's Fall.

Which runner was remembered long after the race was over? Races and competition are important, but they pale in comparison to a showing of true sportsmanship.



### Baking Temperature Chart for Dutch Oven Cooking by Lodge Cast Iron

Oven top/bottom	325°	350°	375°	400°	425°	450°
8"	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
	10/5	11/5	11/6	12/6	13/6	14/6
10"	<b>19</b>	<b>21</b>	<b>23</b>	<b>25</b>	<b>27</b>	<b>29</b>
	13/6	14/7	16/7	17/8	18/9	19/10
12"	<b>23</b>	<b>25</b>	<b>27</b>	<b>29</b>	<b>31</b>	<b>33</b>
	16/7	17/8	18/9	19/10	21/10	22/11
14"	<b>23</b>	<b>25</b>	<b>27</b>	<b>29</b>	<b>31</b>	<b>33</b>
	20/10	21/11	22/12	24/12	25/13	26/14

Horizontal Columns represent the number of briquettes needed per oven size in inches. The top numbers to the right of the oven size are the total number of briquettes. The numbers below the total numbers are the number of briquettes to be placed on top (in bold) then the number to be placed on the bottom of the dutch oven.

Baking temperatures taken from regular cookbooks, sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.

Approximate servings per dutch oven size. This is approximate since some people eat more than others. But it is a good place to start.

- 8"            1-2 Persons
- 10"          4-7
- 12"          12-14
- 12" deep    16-20
- 14"          16-20
- 14" deep    22-28