

Akela's Evil Eyeballs and Garbage Can Turkey

— Food for Champions!

by Julian Celms

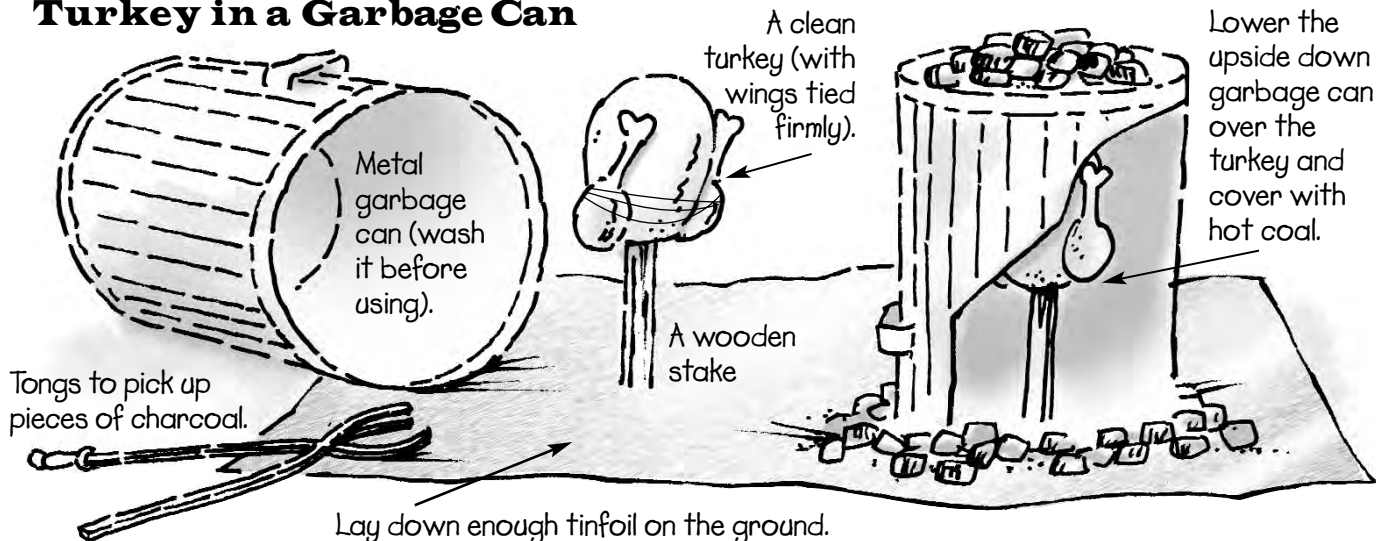
Off we go to camp. And what memories do our little Cubs have of camp? Campfire, rain (we always seem to remember the camps when it rains), friends, funny things, gross things. And food. Food, glorious food. Just think about how much we attribute our camping experience to food. Popular campfire songs of, "On top of spaghetti" or "Ate a peanut", the constant giggles heard in the tents after a dinner of beans, and the chance to rest and refresh over supper.

Prior to camp, you no doubt have kindly convinced some parents to help feed your hungry pack. And then you think, "Ah no – not boring food again. How do we make this exciting?" Well, what better way to raise the eyebrows of your curious and sometimes intrepid parents — than cooking a turkey in a garbage can. Your Cubs will be amazed! For the record, I am referring to a clean garbage can – not the one your friendly raccoons hang out at.

Turkey in a Garbage Can

This recipe will feed about between 15 — 20 hungry Cubs. If you want to use a bigger bird, increase cooking time and amount of coals accordingly, or have two cans cooking! It doesn't hurt to sneak a peak near the end of cooking time to see if the turkey's done, but do it quickly and add 15 minutes to the cooking time each time you open it up. If the bird is kept from the sides of the can and you wash it well afterwards, you can reuse your can several times.

Turkey in a Garbage Can



Preparation time and cooking time: 3 hours.

Ingredients and equipment:

- metal garbage can (wash it before using)
- wooden stake – 1 inch thick, 3 feet long
- 20 pound bag of charcoal
- tongs to pick up pieces of charcoal
- aluminum foil
- small (15 pound) whole turkey
- potatoes, carrots, and celery
- meat thermometer. Internal turkey temperature should reach 85 degrees Celsius, 185 degrees Fahrenheit. (Digital thermometers are very quick and easy to use.)

Preparation:

1. At home, clean the turkey and tie the wings firmly to the bird. Do not season or stuff the turkey.
2. At camp, light half the charcoal on the upside down lid of the garbage can.
3. Lay down enough tinfoil on the ground to cover an area about 3 feet by 3 feet. Pound the stake about 1½ feet into the ground in the centre of the tinfoil. The intent is to ensure the turkey juices don't soak into the ground and attract wildlife.
4. If you can find the smaller-sized, 10-gallon metal garbage cans, you're set. Otherwise, if you're working with a 20-gallon can, you'll need to dig a trench or lower the can into the earth by 8-10 inches. This reduces the volume of the can so that there will be less air to heat, and cooking time will be faster. **NOTE:** You must select a sight/location so that digging a trench will not create a blight/scar on the ground.

Illustration by Richard J. Peischie

Once you are finished cooking, fill in the trench completely, leaving no trace of your cooking triumph.

5. Make a tinfoil ball around the top of the wooden pole. It should be the size of a baseball.
6. Place the bird, cavity down, onto the pole and foil ball. The foil ball will support the bird while it cooks and stop the pole from going all the way through. Be sure not to let the turkey touch the ground!
7. Lower the upside down garbage can over the turkey. No part of the turkey should touch the sides or top of the can. Remember, if you are using a 20-gallon can, you will need to dig a circular trench to provide a raised platform inside the can. If you do not do this, the turkey will not cook sufficiently.
8. Using tongs, transfer the hot charcoal from the lid of the can around the sides and on top of the can. The coals along the sides should be piled as high as possible to be close to where the turkey is inside. If using a large sized can, you may want to build up a ledge around the sides of the can with dirt or sand and put the coals on top of the ledge. Add coals as necessary.
9. After 2 hours, put on oven mitts. Carefully and slowly lift the can off the turkey. Turkey should be a crispy golden brown. Test with meat thermometer for doneness. Internal temperature needs to rise to 85 degrees Celsius before serving.
10. Share and enjoy! Serve with instant stuffing, gravy, potatoes and veggies. You are now the talk of the campsite!

Veggies:

- Wrap clean, scrubbed potatoes in tin foil and place on top of the can to bake. Leave them there for the full cooking time of the turkey. Don't forget to poke the potatoes with a fork before wrapping!
- Wrap cut carrots and celery (and any other vegetables you might like) in foil with a little water and roast over coals for the last 30 minutes of cooking time. You can add powdered soup mix (French onion or chicken bouillon works well). You may want to double wrap in heavy foil so the vegetables don't burn.
- As an alternative to the two points above, pack some more charcoal with you and use Dutch Ovens for cooking the side dishes and dessert. The January *Leader Magazine* recently had some recipes for Dutch Oven cooking. X

– Julian Celms, Program Director for Cubs, likes to challenge his and your cooking skills. Write him back at icelms@scouts.ca with your interesting cooking triumphs.

KICK THE CAN ICE CREAM

Ingredients:

- 1 (14 oz) can Sweetened Condensed Milk
- 2/3 cup chocolate flavored syrup
- 2 cups (1 pint) whipping cream

What to do:

Put all ingredients into a small, clean coffee can. Put lid on securely, and wrap duct tape tightly around to make a tight seal. Put inside a 3 lb coffee can. Pack ice and rock salt around the small can. Put lid on large can, and seal with duct tape again. Roll the can, stopping occasionally to drain water out, and put more ice and rock salt in. Continue until ice cream is firm. Just like ice cream Grandma used to make!

AKELA'S EVIL EYEBALLS

Want to start your dinner off in a good mood? Try this appetizer.

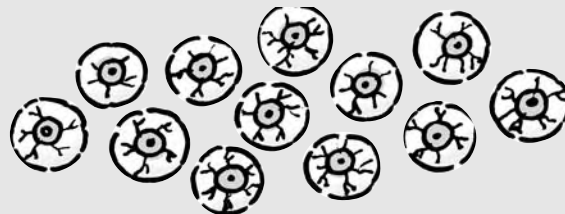
Ingredients:

- 6 hard boiled eggs, cooled and peeled
- 6 oz of whipped cream cheese
- 12 green olives stuffed with pimentos
- red food colouring or ketchup

Preparation:

1. Cut the eggs in half widthwise.
2. Remove the yolks and fill the hole with cream cheese.
3. Press an olive into each cream cheese eyeball, pimento up, for an eerie green iris and red pupil.
4. Dip a toothpick into ketchup and draw broken blood vessels in the cream cheese for the ultimate in ocular overkill.

Yield: 12 ugly eyes looking right back at you.



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