

The Phoenix

Volume 1

Number 2-1



A great big "THANKS" to Kevin D. Nickson, the webmaster of scotscan.com for offering his services and providing us with a site to post the Phoenix as new editions come out. This has to be easier than waiting for email, and because of the size of the files, this won't fill your mailboxes to the limit. We're still a work in progress, and I hope we'll get better — Stan K.

Dutch Oven Cooking

A little over a year ago, I was in the right place at the right time to get in on the formation of a group now officially known as "the Western New York Chapter of the International Dutch Oven Society". That's quite a mouthful, which is why it's usually identified in print as the WNYDOS.

The initial meeting was a group of individuals, mostly Scout leaders from the Buffalo area, who had done some Dutch oven cooking and wanted to learn more. The ultimate goal, as set by the national group of this organization, is to promote and teach Dutch oven cooking.

Since I had come in contact with Dutch oven cooking in the past, due to the fact that my home unit had a real expert who not only whipped up great food in camp, but also taught the basics to most of the members. We even went out and acquired four Dutch ovens for our Crew. Unfortunately, having an "expert" in the Crew usually means that the rest of the members of the group have a tendency to let him (or her) do all "that specialty stuff".

That's where I stood when this new organization was getting off the ground. I had picked up some knowledge, because it's almost impossible not to, if you want to eat in camp, but I was far from being an expert. I wanted to learn more so that I could share it with Rovers at Moots and other assorted events.

In March 2003, the Ontario Rovers who attended the ORC weekend at St. David's, ON were the first group of Rovers to earn the benefit of this endeavor. I convinced a Scoutmaster friend of mine, who was more experienced than I, to make the trip and conduct a class (with hands-on learning). The foods were simple, but everyone had a chance to try their hand and everyone sampled the results. Since there were no leftovers, I think all went well.

We even convinced some of the attending Rovers to try Dutch oven cooking with Crews at their next campout. I can attest to Sophia Doole's willingness to experiment, since I was happy to eat the meal she prepared at the next Moot we both attended. I did a little hand-holding to back-up what she had learned, but she did well.

The point of this long story is members of this group are willing come to your location to train you, if you want to learn the basics of Dutch oven cooking.

The following pages are pictures from a course put on at the Gander Mountain (a national outdoor chain in the US) store in Tonawanda, NY, which went over big-time. The store had a training/meeting room, where most of the instruction and preparation went on (it WAS pretty cold outside), and the actual cooking took place just outside the back door.

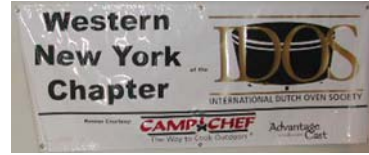
I'd like to offer this as an idea for spicing up your Crew's outdoor experience. If you're interested in having a class in your area, contact me, and we'll see what can be put together. Check out the following web site for more information about the International Dutch Oven Society and our Chapter:

- 1) www.idos.org
- 2) www.wnydos.com
- 3) www.bwenterprises.net/bwheeler/wnydos/

Stan Kowalski Jr. — Ye Olde Editor

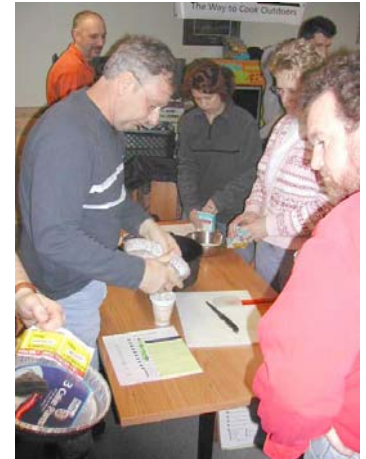


Dutch Oven Cooking Class — held Saturday, February 14th





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Next class held at the Gander Mountain store in Tonawanda, NY will be on Saturday, March 27th
Class size is limited, so if you're interested,
Contact the store now: (716)743-2300