



Dutch Oven (Info by Sandy White & Kisi Watkins)

Dutch ovens are big, heavy cast-iron pots with lid. They are incredibly versatile and can be used to cook: breads, main dishes, and desserts. You can cook with them over an open fire, in a buried fire pit, in your oven, over stove burners, over coals or using charcoal briquettes. They work as frying pans, pots and ovens. They come in many sizes: Important: Tight fitting lid with rim and legs (can be stacked 5 high), the LODGE brand is really good. You can cook pretty much anything. No need to wash (scrap, cook, oil). Food tastes fantastic. Dutch Ovens Last Forever. Before using the first time you will need to season your oven. Other Things: lid lifter/pliers, leather gloves, 18# charcoal tongs, charcoal chimney, lid holder, wooden spoons, newspaper, charcoal. Free Cookbooks: macscouter.com/cooking/dutchoven.html or scoutingthenet.com/cooking You can find more information at http://www.usscouts.org/cooking/cook_05.asp#5. For good bread technique go to <http://www.squidoo.com/dutchovenbread>.

One Grill - 3 Options!



Volcano Stove 2

The Volcano Stove II is the only grill on the market today that uses three sources of fuel: propane (both small and large bottles); charcoal and wood. On the 13" cooking surface you can: grill, boil, fry, simmer, smoke, use Dutch ovens and even bake. It is collapsible and expands from 5" to a full height of 13" with a light tug of the handle and then can easily collapse back down by gently lifting up on the bottom. It has some other unique features such as: a patented heat chamber that conducts heat more efficiently than conventional stoves thus using less fuel; double-wall construction which allows it to be used safely on any surface; multi-level cooking; a collapsible lid to cover for baking or smoking and a venting system to regulate the heat, the cooking speed of charcoal and a diffuser plate for even heat distribution. When using a 12" Dutch oven, you use as few as 16 coals and cook for up to 3 hours. Cleanout is so easy, just dump out the ashes, wipe out, and store. It weighs in at 19 lbs. and stores completely in a carrying case. It is built tough and can hold up to a 375 lb. person. It is extremely easy to use and versatile. For more information go to <http://www.volcanogrills.com/> or <http://www.volcanogrills.com/video/how-to-intsructions> or http://boyscouttrail.com/content/content/volcano_ii_stove-1940.asp