



BOY SCOUTS OF AMERICA®
ORDER OF THE ARROW

Cooking



Cooking Methods

Open Fire

Pros:

- Good for grilling
- Provides large heating area

Cons:

- Less consistent temperature
- Harder to control

Charcoal

Pros:

- Great for long constant heat
- Good temperature control

Cons:

- Need to plan ahead and bring it with you
- Can be difficult to light

Camp Stove

Pros:

- Easy temperature control
- Easy to use

Cons:

- Requires significantly more gear to be setup
- Harder to transport

Backpacking Stove

Pros:

- Very Compact
- Usually burns pretty hot

Cons:

- Limited Quantity
- Can only cook for one or two people at a time



Pre, Planning, & Timing

- What types of prep can you do at home before attending a campout and on a campout before you start cooking a meal?
- How do you know that you'll have all the gear required to cook your meal when you get on a campout?
- If you have multiple parts to your meal, how do you make sure that it all will be finished and ready at the same time?
- Tips/Tricks for cooking for large(r) groups of scouts



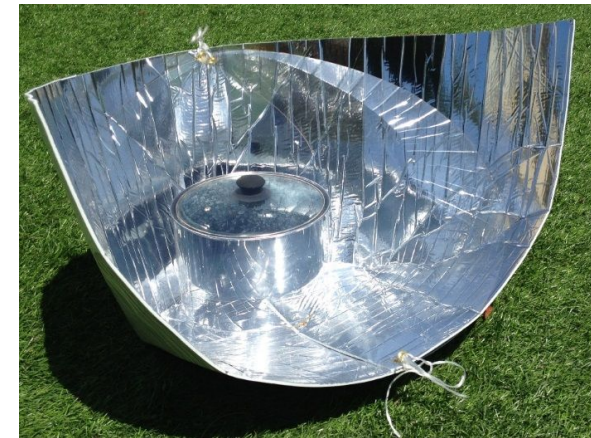
Alternate Cooking Methods

- Chemical/Flameless Heaters
- Solar

Have you ever tried:

- Cooking corn in a cooler?
- Make a grilled cheese with an iron?
- Dutch Oven Ice Cream?

- Scottish Army Meal #5



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Some Good Resources

- Troop 2319 SPL Corner has a “Cooking” folder to share recipes
<http://troop2319.com/spl-corner/>
- Boy Scout Trail Camping Recipes
<https://boyscouttrail.com/boy-scouts/boy-scout-recipes.asp>
- 24/7 Scouting Cooking Strategies and Recipes
https://247scouting.com/web/BSA160/attachment/document_14710185080_2939.pdf
- Boys Life 17 Tasty Dutch Oven Recipes
<https://boyslife.org/outdoors/outdoorarticles/54956/17-tasty-dutch-oven-recipes/>

Tip:

Does **YOUR** troop have a dedicated place to share camp cooking recipes? *Depending on your troop, talk to your Webmaster, Historian, or Scoutmaster about setting one up!*



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