

TROOP 521

GEAR BASICS

A Scout is courteous. Your objective should be to pack up after a trip so that gear is organized and in good enough condition to be ready to go for the next trip. This is YOUR equipment - it was bought with your dues money and popcorn sale profits. **A Scout is thrifty** - misused and improperly stored equipment wastes the Troop's resources - both money and time.

There will be times when field conditions do not permit all the rules to be followed - heavy rain, inadequate facilities for washing up, etc. When that happens, each patrol will be responsible for taking some of the gear home to clean and return at the next troop meeting. But, even in bad conditions, you should follow these basics:

- 1) Keep wet and dry items separate
- 2) Keep clean and dirty items separate
- 3) Keep perishable food and other items separate
- 4) NEVER mix propane supplies with food or cookware

Please use troop gear for camping trips. Unless absolutely essential (check with the scoutmaster to determine), do not bring your personal cookware, stoves, etc. and co-mingle them with the troop gear. If you are asked to bring personal gear items, make sure they are clearly identifiable as yours.

Food must be packed and stored separately from cooking utensils and other gear. Make sure food containers/packages are packed right side up - NOT upside down or on their sides.

Before storage, replenish supplies as necessary (top off dish soap, sugar container, tea bags, etc.; replace paper towels and cleaning sponges,

Cooking utensils must be clean and ready to use for next camping trip. Do not pack wet pots or utensils in the storage tubs.

If gear has multiple parts, such as the internal components of a coffee pot, or lids for pots or Dutch ovens, make sure all the pieces are packed together.

Cooking supplies (foil, sponges, dishpans, paper towels, empty egg crates, etc.) may be packed in same container as food ONLY if they are clean and dry.

If there are dirty items, they need to be packed in a separate container. Mixing dirty and clean items in the same container means that everything has to be washed before the next trip.

Unless you want your next meal to taste like propane, DO NOT store propane gas hoses, trees, etc. in the same containers with food or cooking equipment and utensils.

Do not put cast iron cookware, griddles, or lanterns in larger containers. Once clean, they should be placed in their own containers/storage cases and transported loose.

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Lanterns - make sure cases are latched securely before transporting. Make sure cases are transported right side up (handles on top).

Storage tubs, 5-gallon drink jugs, coolers, and water carriers must also be clean and dry before storage. (Inside and out!) They should come back from the field as clean as possible.

CARE OF CAST IRON:

To clean cast iron in the field: When you are done cooking, fill the cookware about 2/3 of the way with water, place it back on the heat until the water is steaming. Use cooking tongs and a clean (no soap) scouring sponge to thoroughly scrub the inside. Let the cast iron and water cool, then empty the water well away from the campsite. Dry it with a paper towel, coat it lightly with oil, then rub it dry again.

All ash must be cleaned from the outside of cast iron before it is brought back from the field. Usually, a thorough rinsing will take care of this. Make sure the cookware is completely dry before packing.

When back from the field, if the cookware is not completely clean, repeat this procedure using hot tap water.

Always remember to re-coat iron cookware with either vegetable oil or spray oil every time it's cleaned.

Cast iron absorbs odors and flavors. That's part of what gives it its character. But, that also means that you must NEVER use bleach or soap (or soapy sponges) to clean cast iron cookware. And NEVER store cast iron with gas hoses. Your next meal will taste like soap or propane!

Tops of Dutch ovens are individually molded to their mates. Please be sure tops and ovens stay together so they will seal properly for cooking.

Do NOT stack skillets inside each other if they are damp or wet. Dry them carefully, and let them air dry completely before stacking. If you must stack them before they have time to air dry thoroughly, separate them with a piece of paper toweling large enough to hang over the edges of each skillet. (Skillets should then be stored unstacked, or allowed to dry thoroughly before being stacked for storage).