

It's a Pizza Party

The Program:

The purpose of this activity is to teach your Scouts how to become better cooks in camp while helping them to break out of the old habits and experiment with new ways in which they can cook with a Dutch oven by making some delicious Dutch oven pizza.

The Set Up:

Once in awhile Scouts need some help in seeing the opportunities that exist in experimenting with new cooking techniques and meals. Everybody loves pizza, so let's start there.

If your regular meeting place does not have a fire pit or similar facility that would lend itself to Dutch oven cooking, you will need to make arrangements to use another location for this event. Make sure you allow yourself plenty of time to reserve or confirm your location.

If your Troop does not own a Dutch oven, chances are good that one of your Scouting families does. Use your Troop Committee to locate and acquire enough Dutch ovens to prepare enough pizza to feed the army of Scouts and adult leaders who will be drawn to this awesome activity. Make sure that you check out the Dutch ovens in advance so that you're not surprised by rusty or unseasoned cookware. Arrange for all pizza ingredients to be purchased or divided up among your Scouts. Be sure you take into account the different tastes and preferences of everybody.

The more friends you have along on your activities, the more fun Scouting can be. So, invite a friend!

The Invitation:

Two weeks prior to your outing, have each Scout make a list of friends they are going to invite. You can help them create the list by asking questions such as; if you were going to invite some friends to come over and hang out or play video games; who would they be. Don't leave anybody off the list. Write them all down. Have each Scout complete a written invitation to everybody on the list, and hand deliver it to them over the next three days.

Have each of your Scouts make a personal follow up phone call no later than two days prior to the activity. Try to get a commitment from those that can attend. You'll need to know so that the proper amount of food can be prepared. Don't be offended or put off if somebody turns you down. People are busy or may not have an interest in this activity. It's OK.

On the day of the activity, make contact with the invitees and let them know you are excited to have them come with you. Offer to give them a ride.

The Execution:

Begin your gathering just as you would with any other Troop meeting. This may include a flag ceremony, or repetition of the Scout Oath or Law. You don't want people who are new to Scouting to feel awkward or left out, so make sure somebody explains the procedure and those things such as the Oath and Law are posted where others can read them.

Now the fun begins. You may have a great recipe for making Dutch oven pizza. If so; use it. If not, the one on the back of this sheet is pretty good and can easily be made by Scouts.

Make certain that all of the boys have the opportunity to participate in the

making of the pizza. You'll want your visitors to become a part of the Troop right from the start.

While you are waiting for the Pizza to cook, take the opportunity to play some games or talk about upcoming meetings and activities. Whatever you do, it's important that everybody is included. Remember you only have about 20 minutes.

When the pizza is done, it's time to feast. If it's your Troops practice to offer grace, don't leave this out of the evening. Duty to God is important and you want your new members to experience the full program that is offered in your Troop.

When the food is gone, make sure that clean up has been adequately delegated or taken care of. Don't let this chore fall on the shoulders of the adult leaders. Conclude with some type of closing ceremony and thanks to all who attended or participated.

Before departing; make sure that you announce the upcoming events and activities. It's important that your friends know that this isn't just a one time thing, and that they can be a part of something like this each week. Scouting should be full of fun activities.

The Follow Up:

At the end of the activity, let your friends know how much you appreciated them coming along. Remind them of the upcoming events and invite them to join you to those as well.

A day or two after your activity, make contact with your friends, and extend another invitation for them to join you. If it feels right; invite them to become a member of your Troop. Call those who couldn't make the activity and let them know they were missed.

Byron's Campfire Pizza

1½ lbs. Lean Ground Beef
1 tsp. garlic powder
2 tsp. Italian Seasoning
Salt & Pepper to taste
2 Tbs. Olive Oil
1 Can/Tube Crescent Rolls
1 Jar Pizza Sauce

½ Med. Red Onion (diced)
3 Tbs. diced green bell pepper
1 8 oz. can mushroom pieces (drained)
12 Sliced black olives
8 oz. Shredded Cheddar Cheese
8 oz. Shredded Mozzarella Cheese

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. In a medium bowl add ground beef, Italian seasoning, garlic powder, salt and pepper; mix together with your hands. Drop ground beef by small pieces into the hot Dutch oven and fry until brown. Remove browned beef from Dutch oven and wipe oven down with a paper towel.

Pour olive oil into Dutch oven and spread evenly over bottom of oven. Unroll the can of crescent rolls and line the bottom of the oven with a layer of flattened rolls. Spoon pizza sauce evenly over crescent rolls. Sprinkle evenly with seasoned ground beef, red onion, bell peppers, mushrooms, olives, and top with Cheddar and Mozzarella cheeses.

Cover and bake using 8-10 briquettes bottom and 16-18 briquettes top for 20-30 minutes until crust is browned on edges and cheese is bubbly.

Serves: 6-8