

# Troop 362 Newsletter

## February 2012

### Edition I

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**News** -- In January, the troop went dog sledding in the U.P. and spent time working on the camping merit badge. Get ready for February, the webelos are coming, the webelos are coming.

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### Upcoming Events

Feb 7<sup>th</sup> – Court of Honor. A-L bring a desert and M-Z bring a snack

Feb 14<sup>th</sup> – OA elections. Meeting at Parker Library.

Feb 17<sup>th</sup> – 19<sup>th</sup> – Rock Climbing Camp. See Dale for additional information.

- Permission slips due by Jan 31<sup>st</sup>.
- Event requires a Star Comm Release form signed by a parent. Due Jan 31<sup>st</sup>.
- All forms can be found at [www.bsatroop362.com](http://www.bsatroop362.com)
- Cost of event \$50/scout. \$35/adults

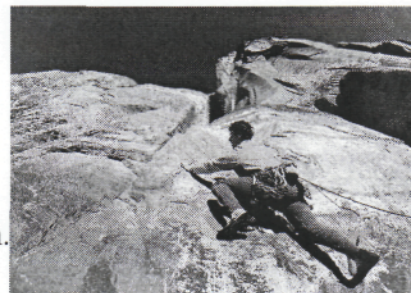
Feb 21<sup>st</sup> – Patrol Leader elections. Meeting at Parker Library

Blue & Gold Crossovers. Need scouts to attend these events to welcome our incoming scouts.

- Feb 17<sup>th</sup> – Pack 360. 4 webelos joining. Signup sheet filled.
- Feb 24<sup>th</sup> – Pack 365. 7 webelos joining. Signup sheet filled.
- Feb 27<sup>th</sup> – Pack 330. ? webelos joining. Need scouts to sign up.

Feb 24<sup>th</sup> & 25<sup>th</sup> – Walk for Warmth Service Hours for our charter org. Howell Rotary.

- Feb 24<sup>th</sup> – Setup tables. Signup sheet filled.
- Feb 25<sup>th</sup> – Teardown tables. Need scouts to sign up.



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**Tidbits** -- Did you know if you stuff your sleeping bag in a garbage bag before stuffing it in a stuff sack that it will keep your sleeping bag dry in case of rain?

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### Chief's Table

5 baking potatoes, diced  
2 garlic cloves, minced  
4 cups chicken stock  
12 slices American cheese, cut into fourths

### Cheese and Potato Soup

2 celery stalks, chopped  
1 large onion, chopped  
1 tsp. white pepper  
2 carrots, chopped  
1/4 cup fresh parsley, chopped  
4 Tbsp. butter  
1 1/2 cups half & half

Melt butter in dutch oven. Add minced garlic cloves, and onion and saute for six minutes. Stir frequently.

Add chicken stock, celery, carrots, potatoes, and 1/4 cup chopped fresh parsley, . stir well and heat to boiling. When it starts to boil reduce the heat to a simmer.

Simmer for twenty-five minutes, stirring occasionally.

Add the American cheese, white pepper and stir frequently, keep stirring until all the American cheese is melted, then add half & half. Stir well.

**YUMMY, YUMMY!!!!**

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### Scoutmaster Corner

“I would prefer even to fail with honor than win by cheating.”