



The Troop Times

www.troop1147.org

January 2013

YMCA Overnighter

The January Outing took place at the YMCA in Circleville. There was basketball, swimming, racketball, and many other activities that could be enjoyed there. The scouts didn't even need to go to sleep if they didn't want to! The YMCA trip is always very fun. Most scouts would probably say that it is one of their favorite outings to go to.

-Jeremy O.

New Troop Positions

SPL: Josh O.

ASPL: Ben A.

Patrol Leaders: Lucas C, Trey O, Hayden D.

Quartermaster: Kenny R.

Scribe: Chase P.

Historian: Jeremy O.

Librarian: Brent C.

Instructor: Jack S.

OA Rep: Nick F.

Rank Advancements

Second Class: Mark B.

First Class: Jacob C, Will J.

Star: Ethan A, Nathaniel A, Jeremy O.

Life: Josh O, Chase P.

Eagle: Aaron C.



At the YMCA



Playing basketball at the YMCA

Health Corner

One-Dish Chicken & Rice (Asopao de Pollo)

8 servings, about 1 1/2 cups each

Active Time: 30 minutes

Total Time: 1 hour 20 minutes

Ingredients:

- * 1 tablespoon extra-virgin olive oil
- * 2 1/4 pounds boneless, skinless chicken thighs, trimmed and cut into 2-inch pieces
- * 4 Anaheim or poblano chile peppers, chopped
- * 1 small onion, chopped
- * 1 tablespoon dried oregano, crushed
- * 1 teaspoon sweet paprika
- * 1 teaspoon salt
- * 1 8-ounce can tomato sauce
- * 1 tomato, chopped
- * 1 4-ounce jar pimientos, rinsed
- * 8 pimiento-stuffed green olives, sliced
- * 2 tablespoons capers, rinsed
- * 8 cups water
- * 2 1/2 cups brown rice
- * 2/3 cup packed chopped fresh cilantro

Preparation:

1. Heat oil in a Dutch oven over medium-high heat. Add chicken, chiles, onion, oregano, paprika and salt and cook, stirring, until the onions have softened, 3 to 5 minutes.

2. Add tomato sauce, tomato, pimientos, olives, capers and water and bring to a boil. Stir in rice; return to a boil. Reduce heat to a simmer and cook, uncovered, until the sauce is thick, the rice is tender and the chicken is cooked through, 35 to 45 minutes. Stir in cilantro and serve.

Tips & Notes:

*Note: Anaheim chiles (a.k.a. New Mexico chiles) are 7 to 10 inches long, ripen from green to red and are mildly spicy. Poblano peppers (sometimes called pasilla peppers) are dark green in color, about 6 inches long and can be fiery or relatively mild; there's no way to tell until you taste them. The two can be used interchangeably and are found at most large supermarkets.

-Ethan A.

Scout of The Month

Khalil T.

Khalil has been in the troop for about three years. He is currently a Tenderfoot scout. Khalil enjoys the campouts we go on. Outside of Scouting, he likes to play video games and used to play soccer. Khalil plans to get Eagle.



Jacob C. climbs the climbing wall

You're Taking Scouting Too Seriously If...

-You name one of your kids Baden

-You were arrested by airport security because you wouldn't give up your official Boy Scout pocket knife until the officer said "thank you, I have it"

-Latrines at camp start becoming comfortable

-You can recite the Scout Oath and Law backwards, in order, in 3 seconds flat

-www.boyscoutrail.com