

OUTDOOR COOKING



BADGE

This book belongs to



My Seekers Leaders are

Attention Parents!

We're glad your child is coming to Seekers! Our Seekers leaders encourage a positive, loving atmosphere in which spiritual learning can occur. You can play a very important role in your child's progress through each badge as some projects will require your participation.

There are a couple of things to note. Your child will need you to sign at the end of some of the sections. Please sign these sections when your child has completed them. Also, all scripture in these badge materials are quoted from the New International Version.

We hope your child has a great year learning in Seekers!

Seekers Staff



Nothing can beat the wonderful smell and taste of foods cooked over an open fire. And it is as much fun in the backyard as on a camping trip or picnic.

Section 1

Jesus was able to feed thousands of people with just a few loaves and fishes. Read Matthew 14:16-21 and Matthew 15:32-38. How many loaves and fishes did Jesus start with in each chapter?

How many people was Jesus able to feed with these loaves and fishes?

How many baskets of food were left over?

Seeker Leader

Date

Section 2

Make a list of five scriptures in the Bible where outdoor cooking occurred.

1. _____
2. _____
3. _____
4. _____
5. _____

Your Seekers Leader will direct you in acting out a story of outdoor cooking from the Bible with others in your group. Present your act to your Seekers group.

Seeker Leader

Date

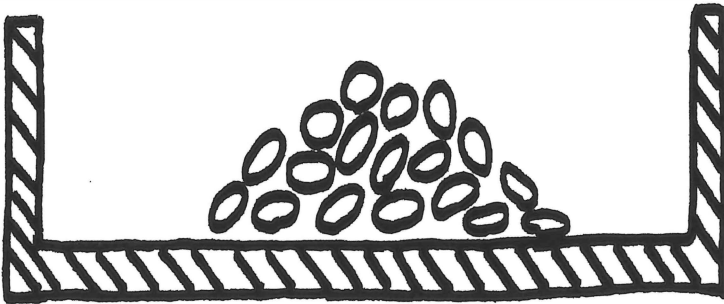
Section 3

The most important part of outdoor cooking is learning how to build a good fire. Choose one method and learn how to begin and care for this kind of fire. You will use this in Section 4. Gas is the easiest to use. Briquettes also give off even heat. When gas or briquettes are not available wood fires can be used.

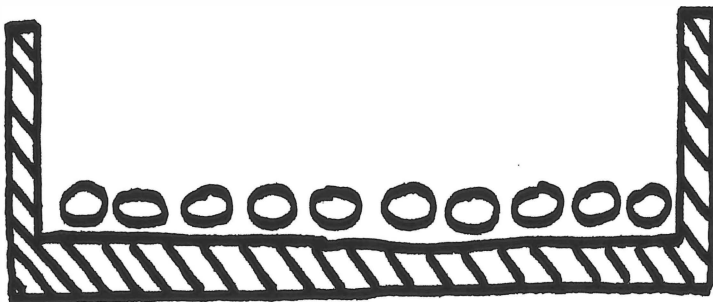
It is required that your dad or mom is with you when building your fire for this project! Fire is not to be played with!

To start a fire with a gas stove find the start knob and turn to the light position. Light a long match or starter stick and slowly touch the small flame to the burner. The flame will ignite the gas. Turn the knob to the desired amount of flame.

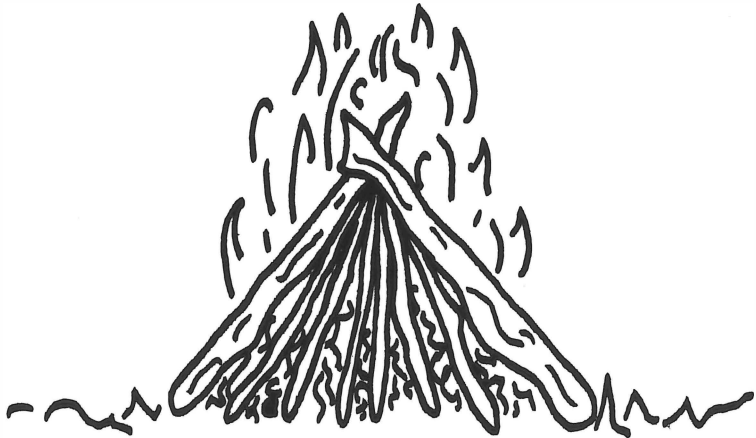
To build a briquette fire the briquettes should be placed in a tepee shape. Carefully follow the instructions on your can of liquid starter for lighting the fire. You do not need to use a large amount of starter fluid.



After 20-30 minutes the coals will have a red glow and will be covered with grey ash. CAUTION - Coals are hot! They are now ready to spread out and be used for cooking.



A wood fire is cheerful with its crackling and flickering flames. You will need tinder, kindling and firewood to build a successful fire. Tinder is very flammable material like paper, dry pine cones or very small twigs. The kindling needs to catch fire from the tinder and pass it on to the firewood. Always be sure the wood is dry. Do not put the pieces too close together or the fire will not get enough air (draft) which it needs in order to burn. When the flames have died down and the coals are red, you can start cooking.



Section 4

Choose one of the following menus to complete your Outdoor Cooking Badge. It will be fun and taste so good you may want to try them all. You will need plenty of aluminum foil. Prepare your food while the fire is getting hot.

This is one way to wrap food and keep juices inside. Always place the food on the shiny side. Repeat with second piece of foil.



Place food on one end of foil



Fold foil over food



Roll edges towards center

Putting your fire out is as important as starting it. Soak with water and cover with dirt. For briquettes, dropping in a bucket of water will put them out and you can use the left-over parts another time. For gas, simply turn the knob to off.

Seeker Parent

Date

Seeker Leader

Date

Foil Meal

1 medium potato, thinly sliced
1 large carrot, thinly sliced
 $\frac{1}{2}$ small chopped onion
1 crushed bouillon cube (beef)
 $\frac{1}{4}$ pound hamburger
salt, pepper, a little butter

Place all ingredients on a piece of foil and seal tightly. This can be wrapped again to make sure juices stay inside. Lay on the coals about 20 minutes, 10 minutes on each side.

Hobo Stew

$\frac{1}{4}$ can luncheon meat
1 small potato
 $\frac{1}{2}$ turnip
 $\frac{1}{4}$ onion
salt and pepper

Cut all ingredients into small cubes. Seal in foil. Place over coals, ten minutes on each side.



Frank-a-Bobs

- 1 hot dog
- 1 turnip
- 4 cherry tomatoes
- 4 pineapple chunks
- 2 skewer sticks

Cut hot dog into four pieces. Slice turnip into rings about $\frac{1}{4}$ inch thick. Thread all ingredients onto skewer sticks. Put above fire and cook until done.





Which menu did you choose?

Did you like the taste?

Would you like to try it again?

Seeker Parent

Date

Seeker Leader

Date



has completed
requirements for the
OUTDOOR COOKING BADGE

Seeker Leader

Date

