

News Story Skit

Cast: 5-6 Scouts with various occupations, the last Scout on stage has to be the news reporter.

Props: None required, may be added to support "jobs"

Set-up: First Scout comes on and describes that he is on a high ledge and is going to end it all by jumping.

Skit:
Immediately after the first Scout says he is going to jump, a second Scout comes out and tries to stop him by asking what is so terrible that he wants to commit suicide. First Scout describes that he is going to be fired for losing a big account, his wife is going to leave him, his dog died, etc. The second Scout says that is not so bad and gives a similar tail of disasters. When he is done the first Scout agrees that the second Scout's life is equally bad and they agree to jump together.

As they agree to jump, another Scout comes out asks what is so terrible that they have decided to jump. Second Scout recaps quickly main points of his and first Scout's tragedies. Third Scout replies with an even worse set of disasters. All three decide to jump.

Repeat in a similar manner until news reporter comes out. He is going to be fired because he hasn't had a great story for 6 months, his wife is going to leave him, take the dog and leave him in charge of the Cub Scout Den. His car is being repossessed and he just wore out his only pair of shoes, etc. They all decide to jump on the count of three. In unison they count 1.... 2..... 3 and all jump except the news reporter who goes off saying what a great story - 5 people jump to their deaths in a tragic suicide and he has the exclusive.

Dale's Dutch Oven Steak and Biscuits

Dale Karweik

2 lbs. Round Steak -- about 1" thick
1 can Mushroom Soup
1 lg. can Mushroom Stems and Pieces
2 tbl Oil
Salt and Pepper to Taste

2 1/4 cups Bisquick mix
2/3 cup Instant Powdered Milk
1/2 cup Water

1. At Home. Cut Steak into serving size pieces - 1/2 lb each. Mix Bisquick and powdered milk at place in a 1qt zip-lock bag.
2. In camp. Heat dutch oven with about 20 coals underneath and when a water drop sizzles, brown steaks. Remove 10 -12 coals from bottom and place on lid.
3. Add canned mushrooms and juice to steaks. Add mushroom soup over top and mix in. Cover and simmer for about 15 min. per pound of meat.
4. Mix biscuit dough in zip lock by slowly adding water until a very stiff dough is produced. Remove from zip lock and roll out biscuits and cut into 2" rounds about 1/4 to 1/2" thick. Place on top of soup and steak.
5. Add 8 to 10 additional coals to top and bake covered for about 15 to 20 minutes or until biscuits are browned. Serve and enjoy.

Serves 4

The Happy Wanderer
Ridge & Muller
Rise Up Singing - Blood & Paterson

I love to go a wandering,
 Along the mountain track,
And as I go, I love to sing,
 My knapsack on my back.

(Chorus)

Val-de ri, Val-de ra
Val-de ri, Val-de ra ha ha ha ha ha ha ha
Val-de ri, Val-de ra
My knapsack on my back.

I love to wander by the stream
 That dances in the sun,
So joyously it calls to me,
 Come, join my happy song!

(Chorus)

I wave my hat to all I meet
 And they wave back to me,
And blackbirds call so loud and sweet
 From ev'ry green-wood tree.

(Chorus)

High overhead, the skylarks wing,
 They never rest at home
But just like me, they love to sing
 As o'er the world we roam.

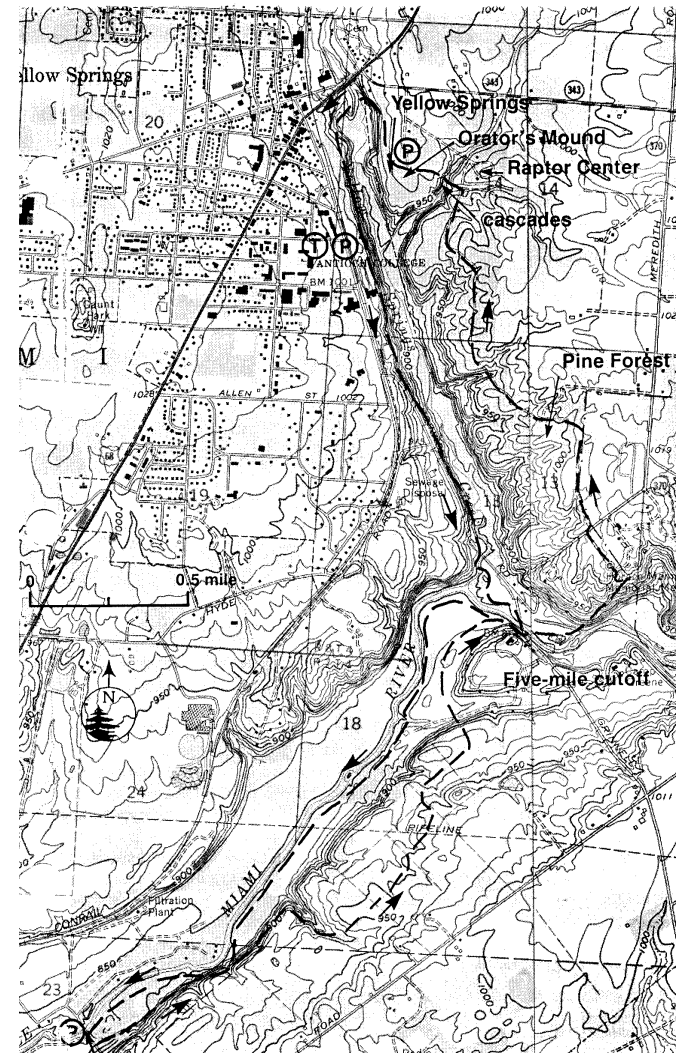
(Chorus)

Oh, may I go a-wandering
 Until the day I die!
Oh, may I always laugh and sing
 Beneath God's clear blue sky!

(Chorus)

Glen Helen Scout Trail
Length 5/10 miles, Patch
Milton S. Lord, Troop 78
1360 Rice Road
Yellow Springs, OH 45387
(513) 767-1268

I-70 West to Exit 52A, SR 68 South 8 miles to Yellow Springs, left at light
onto Cory St. to Glen Helen Parking at Trailside Museum



Meal Graces
CAC Cyberbase

Philmont Grace

For food, for raiment,
For life, for opportunity,
For friendship and fellowship,
We thank Thee, O Lord. Amen.

Lost Pines Grace

For the opportunity to serve others,
For the fellowship of friends,
Thank you for bringing us together, O Lord,
And guiding us with your hand. Amen.

Prepared - Walter Dudley Cavert

Grant, O God, that this food may keep us physically strong,
May the inspiration of our friends keep us mentally awake, and
May the desire to do your will keep us morally straight,
For Christ's sake, Amen.

What if you were given a very special checking account?

The Account -

Would be renewed every day for an unknown period of time,

Would be credited with \$86,400 at the beginning of each new day, and

Would be zeroed out at the end of every day.

You can't save the money.

Only you can decide how to spend it.

You can't give it to anyone, only you can spend it.

What would you do?

Every day you are given exactly this kind of account. Each and every day you have 86,400 seconds of time to use for whatever purpose you choose.

Except.....

You can't save it and you can't give it to another to use. You can't borrow against tomorrow.

What you don't use is gone at the end of the day

Time wasted is time lost forever. Time invested wisely will provide returns to you forever.

How is your account?