

# 2012

## BSA Troop 96 Equipment Care: A Guide for Scouts and Parents



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## Contents

Revision History .....	1
Introduction .....	2
The Adult Quartermaster.....	2
The Youth Quartermaster.....	2
The Patrol Quartermaster.....	2
Equipment.....	2
Storage and Equipment Transportation .....	3
General Procedures .....	3
Cleaning and Care of Specific Scout Equipment .....	3
Tents.....	3
Tent Maintenance and drying Procedure .....	3
Drying in Cold or Inclement Weather .....	5
The Dining Fly.....	5
Dining Fly and Maintenance .....	5
Dutch oven and Cast Iron Griddles .....	6
Cast Iron Cleaning and Seasoning Procedure .....	6
Propane Cook Stoves .....	6
Cook Stove Cleaning Procedure .....	7
Ground Tarps .....	7
Ground Tarp Cleaning Procedure .....	8
Coolers .....	8
Cooler Cleaning Procedure .....	8
Pots, Pans & Utensils .....	8

## Revision History

Revision	Date	Author	Comments
0.1	5/14/2012	Timmins	Initial revision for review...

## Introduction

Troop 96 is a boy-led troop which means the Boy Scouts are responsible for electing their leadership, planning and running troop meetings as well as organizing executing camping and campout activities.

Troop 96's adult leadership provides the tools, equipment and guidance necessary for the scouts to be a successful Boy-run troop. One of these components is providing safe, quality camping equipment to enhance the outdoor scouting experience.

**The Adult Quartermaster** provides guidance to the troop's Youth Quartermaster (this is a troop **position of responsibility**, which the Scout can use to meet Star, Life and Eagle advancement requirements.)

## The Youth Quartermaster

- Keeps track of troop or team equipment in the Troop Shed and Troop Trailer;
- Ensures equipment is in good, safe working order.
- Issues equipment to the Patrol Quartermasters and makes sure it is **returned in good condition**.

During camping events, the troop at large is divided into smaller functional units or Patrols. These individual patrols have an additional QM or Patrol Quartermaster.

## The Patrol Quartermaster

- is responsible for the equipment needs of the patrol
- Completes a QM Request form for the needs of the patrol for each camping event
- Ensures that patrol equipment is inventoried and packed into the Scout trailer
- Ensures patrol equipment is maintained during the campout and reloaded, in good condition into the Scout trailer.

## Equipment

Troop 96 meets the basic needs of the Scout troop to ensure a quality, safe outdoor experience, by by meeting the following equipment needs:

- Eureka TimerlineXT4 nylon tent\* and ground tarp\*
- Canvas dining fly (one per patrol)\*
- Fully equipped patrol kitchen (cooking pots & utensils, cleaning detergents and supplies)
- Propane cook stove\*, 2-mantle lantern and propane tank;
- Cast iron Dutch oven and griddle\*
- Mallet, compact shovel
- Two 64 quart coolers for patrol food storage\*
- Two five-gallon potable water jugs

\*Scouts are required to take these items home for additional care after each campout. Care instructions are provided in this document.

## Storage and Equipment Transportation

Troop 96 outdoor equipment is secured and stored at St. Gilbert's Church storage shed. Some equipment is regularly stored in the Troop trailer for convenience.

## General Procedures

Upon the Troop's return from an outdoor scouting event, the Troop Quartermaster will assign one or more items to individual scouts for care and maintenance. It is the Scout's responsibility to ensure the troop equipment is returned clean and dry as soon as practical after each event (usually the following Troop meeting or the following week.) **The equipment MUST be returned clean, thoroughly dry and all parts accounted for so the item is ready for the next Scout outing.**

## Cleaning and Care of Specific Scout Equipment

### Tents

Tents separate your Scout from the elements: wind, rain, sun, bugs and occasionally, snow. With a modest amount of effort, a tent can remain in service for many, many years. The key to this longevity is ensuring the tents are **clean and thoroughly dry** after each outing. Dirt and debris tracked inside the tent will foul zippers, ruin screens and acts like an abrasive which will damage waterproofing ability and prematurely wearing out the fabric.

Troop 96 camps monthly, which mean tents are stored for long periods of time in the Troop shed. Any moisture remaining in or on the tent or the tent's rain fly will encourage mold and mildew which is destructive to tent material, fabric, screen, seams, zippers and elastic connectors. Once present, it's difficult and time consuming to remove.

### Tent Maintenance and drying Procedure

Tent maintenance is as simple as setting up your tent. Ideally, you'll want to set your tent up on a clean, dry surface, preferably in a sunny breezy location. You can also setup your tent in a garage or basement. It may take longer to dry indoors but you can speed up this process by placing a house fan nearby until dry.

1. Unpack your tent from the stuff sack.
2. Inventory of the contents. You should have:
  - a. **Tent** – one (1)
  - b. **Rain fly** – one (1)
  - c. **Leg poles** - Four (4) - these have four (4) aluminum sections each with a shock cord holding them together. Inspect the shock cord
  - d. **Ridge pole** – one (1) – the ridge pole has 3 aluminum sections
  - e. **Rain Fly spanner poles** – two (2) – these are individual poles which look like the leg poles and ridge poles but only have one segment. Spanner poles often get misplaced or lost.
  - f. **Junction tubes** – Two (2) – these are small nylon tubes about 5" long used to connect the legs, ridge and spanner poles. They are marked with orange reflective tape and are the most commonly lost item.

- g. **Pole bag** – one (1) – holds the four leg poles, ridge pole, junction tubes and spanner poles.
        - h. **Tent Stuff Sack** – holds the complete contents of your tent (NOTE: Tent Stakes ARE NOT TO BE PACKED WITH YOUR TENT. We have a separate tent stake container. Tent stakes can puncture the tent nylon or rain fly.
3. Open the entrance end of your tent and gently shake out any mud, grass, leaves or other debris which may be trapped inside. You may even turn the tent completely inside-out to shake out the fine debris which could damage your tent.
4. Setup your tent, following the procedures you've been taught (if you turned the tent inside-out, carefully turn it right-side-in before setting up your tent.) Leave the rain fly OFF of your tent for maximum air circulation. Leave the zippers unzipped.
5. **If there is mud inside your tent**
  - a. remove as much of the mud as possible first. Place the setup tent into direct sun light or a light breeze for several hours until the mud is dried. Gently shake or sweep out the dried mud and debris.
  - b. Wipe out the remaining dried mud with a soap and water solution and a sponge. Allow your tent to thoroughly dry.
6. Dry the rain fly by hanging it over a clothes line or patio chairs (DO NOT hang it over a fence or bushes which could snag or puncture the nylon fabric.
7. Turn the tent pole and tent stuff sack inside out to remove any debris. Hang the inside-out pole bag and the tent stuff sack in the sun or breeze and let them dry thoroughly.
8. Is your tent COMPLETELY dry? You won't feel any moisture whatsoever, anywhere inside or outside the tent. **This is very important.** If your tent is not drying, you'll need to give it more time until it is 100% dry. Do not leave your tent out overnight. Moisture will condense on the surface and you'll have to wait longer for it to dry completely.
9. When completely dry, disassemble your tent and account for all the tent poles and parts.
10. Using a clean dry cloth, wipe off the leg poles, ridge pole, spanner poles and junction tubes. They should be clean and thoroughly dry prior to repacking.
11. Re-pack your tent
  - a. Turn the tent pole bag right-side-in and pack the four leg poles, one ridge pole, two spanner poles and two junction tubes inside the pole bag. Double check that all poles and the junction tubes are enclosed. Tie the bag shut.
  - b. Fold the tent length-wise in half and in half again. Allow trapped air to escape before rolling.
  - c. Fold the rain fly length-wise in half and in half again and place it on top of the tent. You will roll the tent and dining fly together.
  - d. Place the pole bag at one end of the tent and roll the pole bag, tent and rain fly SLOWLY from one end to the other. Roll it tight and allow ALL trapped air to escape. Keep the roll aligned, like a roll of paper towels.
  - e. Turn the tent stuff sack right-side in (shake the bag to ensure there's no debris remaining inside the bag.)
  - f. Insert the tent, rain fly and rolled-up pole bag into the tent bag and secure the top.

12. Keep your now-dried tent in a safe, dry location until it is returned to the Youth Quartermaster at your next meeting! **(REMEMBER: You are responsible for properly maintaining your tent so it is clean, dry and ready for the next Scout and the next camping outing!)**

### Drying in Cold or Inclement Weather

Ideal outdoor drying conditions (sunny, 80 degree, light breeze days) aren't always available. If this is the case, you'll have to set your tent up indoors to dry, either a garage or basement. A house fan will help with the drying process but will take longer. Remember to turn your tent often, open and close tent doors and windows and ensure the tent floor is completely dry (inside and under the tent floor itself.)

## The Dining Fly

Dining flies are troop shelters designed to provide relief from the elements while Scout's prepare and eat their meals. They are large, heavy-duty canvas tarps that are supported by four (4) upright poles and one ridge pole. Since they are canvas, they provide excellent protection from the elements. They also require a long drying time when they get wet.

Like our nylon tents, the best way to preserve and extend the life of canvas tarps is to ensure it is clean and thoroughly dry before storing. Any moisture left in the canvas will encourage mildew and rot, significantly reducing the water proofing and longevity of the dining fly.

### Dining Fly and Maintenance

1. Unpack the dining fly from the gear bag (undo the metal clip.)
2. Turn the gear bag inside out and clean any debris that's present.
3. Leave the gear bag inside-out and ensure it dries completely with the tarp (putting a dry tarp into a wet bag is like putting a wet sock onto a clean dry foot...don't do it!)
4. Open up the tarp and spread it out onto a dry lawn, if it is sunny and warm outside. The grass will support the tarp and also allow air to circulate underneath...it'll dry faster. You can also spread it out onto a clean dry driveway. In winter months or if it is raining, it's best to hang the tarp in a basement or garage with a house fan circulating air on the canvas. This will take longer than sun-drying. It's important NOT to store the canvas dining fly in the gear bag while you're waiting for a sunny day. Get the wet tarp out of the gear bag as soon as possible.
5. Turn the dining fly over several times during the drying period. It may take a few hours depending on how wet the canvas was originally. **DO NOT DRAG THE TARP ACROSS CONCRETE OR BLACK TOP.** The abrasion will reduce the life of the tarp.
6. Check to ensure the ropes are present around the perimeter of the dining fly. The front corner and sides will each have two lengths of rope attached. The rear side will have 3-4 shorter ropes attached. If the ropes are frayed and worn, please let your Youth QM or Adult QM know (attach a note to the dining fly bag explaining the problem as well.)
7. When **COMPLETELY** dry, fold the dining fly flat and repack it into the **DRY** gear bag.
8. Return the dining fly to your Youth Quartermaster.

## Dutch oven and Cast Iron Griddles

**NEVER wash cast iron with soap. NEVER put cast iron into a dishwasher. The dish soap and dishwasher soap will strip the cast iron of the protective, seasoned coating. This coating protects the cast iron from rust. Food prepared in “soaped” cast iron will carry the taste of soap for a long time.**

Cast iron is a great material for camp cooking for several reasons: it spreads heat evenly for cooking (reducing burning) and it holds heat to keep food warmer longer. Also, cast iron is easy to clean and care for (IF you know how to do it!)

Simply, your cast iron Dutch oven or griddle is cleaned with HEAT, water (no soaps or detergents) and seasoned with a light coat of vegetable oil (no animal fat based oils please.) cast iron is cleaned with hot water and seasoned with vegetable oil over high heat.

### Cast Iron Cleaning and Seasoning Procedure

1. We typically only clean the interior of the Dutch oven, the Dutch oven Lid and the top and sides of cast iron griddles. Any area where food will come in contact should be cleaned and seasoned.
2. A gas grill or gas cook top works best to heat the cast iron Dutch oven, Lid or griddle to an effective temperature for cleaning and seasoning.
3. To clean, first remove any large particles of food visible on the cast iron. A plastic scraper should be used (avoid metal or scouring pads) to remove nearly all the food.
4. Add water to the Dutch oven as it is being heated by the flame. The water will boil which indicates it's ok to scrape all the remaining food completely off the cast iron. Occasionally wipe the cast iron with paper towels to remove the food and water mix (**Be careful!** The cast iron and water are HOT and will burn!) Repeat the process (Water, Heat and scrape) until there is NO REMAINING FOOD RESIDUE on the cast iron.
5. Remove from the heat source.
6. Thoroughly clean the cast iron with paper towels and wipe dry.
7. Re-heat the cast iron and add approximately 1-2 tablespoons of a quality vegetable oil.
8. While applying heat, fold a paper towel into quarters and spread the vegetable oil around on all surfaces.
9. Keep spreading and wiping the vegetable oil until there is a light sheen over the entire cast iron surface.
10. Remove from heat and let the cast iron cool.
11. After the cast iron has cooled to the touch, use a fresh paper towel and remove all remaining vegetable oil. The seasoned surface will have a clean, black, dull sheen and no remaining food particles should be present.
12. Return the Dutch oven and Lid or griddle to your Youth Quartermaster.

## Propane Cook Stoves

Our Coleman LP gas cook stoves are used to cook virtually every meal during camp outings. They are simple, proven and durable stoves but like any equipment, they require thorough cleaning after each

camping event. Liquids and food that over spills, will run down into the body of the stove, where it can mold. The best time to clean your stove is immediately after a meal as part of KP cleanup. This often doesn't happen, so the Quartermaster asks that you take the stove home after a campout and conduct a thorough cleaning.

### Cook Stove Cleaning Procedure

1. Make sure the entire stove is cool to the touch and completely disconnected from the gas line.
2. Remove the regulator from the side of the stove
3. Wipe off the regulator with mild detergent and allow to dry.
4. Remove the grilling grate from the top of the stove
5. Scrub the grilling grate with detergent and a Scotchbrite scrubber until thoroughly clean.
6. Remove the two (2) flat-head screws holding the burner elements to the stove. Be CAREFUL to keep the baffles and rings in the order they're sitting. The burner baffles disperse the gas and ensure an even flame.
7. Carefully wipe the burners elements with a mild soap and water solution. These usually don't get too dirty but should be wiped off.
8. Remove the silver cook top, exposing the inside of the stove body.
9. Scrub the silver cook top with a detergent and a Scotchbrite scrubber. The cook top usually is quite dirty. Clean both sides of the cook top thoroughly.
10. Clean out the body of the cook stove completely. Make sure no food remains inside the stove.
11. Using a strong detergent or degreaser and scrub pad, thoroughly clean all surfaces: top, bottom sides, inside and outside and the two wind baffles, front and back until clean and grease free.
12. Allow all parts to completely dry before assembling.
13. Assemble the cook stove
  - a. Align the silver cook top with the top of the stove (it only goes on one way.)
  - b. Assemble the burners and gently tighten the two (2) flat head screws which hold the burner baffles to the stove body. Be careful when tightening. The burners should be snug but not too tight.
  - c. Replace the grilling grate (it only goes on one way.)
  - d. Place the gas regulator INSIDE the cook stove, under the grilling grate. (the small end of the regulator inserts into a hole of the silver cook top, near the back of the stove.)
  - e. Fold the wind baffles into the lid and secure the cook stove top latch.
14. Return the clean cook stove to your Youth Quartermaster.

### Ground Tarps

A ground tarp helps protect the bottom of your tent from being punctured by sticks and debris on your campsite and provides a waterproof barrier between the ground and the bottom tray of the tent. The ground tarp also keeps our tents out of mud and dirt when we have setup in the rain and provides an extra layer of abrasion protection between the ground and tent bottom. Storing wet or dirty tarps in the troop shed or trailer encourages mold, reduces the life of the ground tarp and tent which it is placed upon.

## Ground Tarp Cleaning Procedure

A garden hose and a mild soap solution is the best way to completely clean ground tarps.

1. Remove all debris and mud from both sides of the tarp.
2. Wipe down the top and bottom of the tarp using a sponge and soap and water solution.
3. Rinse both sides, top and bottom of the tarp.
4. Completely dry both sides of the tarp – hang the tarp over a fence, clothesline or outdoor furniture until dry.
5. Carefully fold the tarp, completely flat and compact. Remove any trapped air in the tarp. The tarp must be in its most compact form for storage.
6. Return the clean, folded tarp to your Youth Quartermaster.

## Coolers

Thermal coolers are used to transport and store patrol food for meals. Two (2) coolers are issued to each patrol: one is used for cold storage to keep food cool (milk, cheese, meat, vegetables, eggs, etc.) using ice and the other is used for dry storage to keep food (bread, crackers, dry goods etc.) clean and dry. Both coolers need to be wiped out and disinfected after each camp outing to prevent mold and bacteria growth.

### Cooler Cleaning Procedure

A solution of warm water, dish detergent and a capful of bleach work best to clean and disinfect your cooler.

1. Completely empty the contents of the cooler and discard. Remove all water and remaining ice.
2. Using a large sponge, wipe out the ALL surfaces inside AND outside of the cooler. Scrub the exterior clean, removing any dirt and scuffs from the outside of the cooler body.
3. Open the drain valve of the cooler, if equipped.
4. Using a garden hose, rinse out the inside and outside of the cooler until clean.
5. Prop open the lid of the cooler and allow it to dry completely before closing.
6. Return the clean, dry, cooler to your Youth Quartermaster.

## Pots, Pans & Utensils

Every Scout patrol is issued a Patrol Kitchen which is filled with cooking utensils, supplies and cleaning essentials. Mixing bowls, cutting boards, spoons, knives, vegetable oil, spices, foil, paper towels, dish soap, etc are stored in a portable, self-contained kitchen. The scouts are responsible for keeping the kitchen and its contents clean and organized. The patrol QM is responsible for insuring supplies are replenished and broken or missing items are replaced. Occasionally, the Youth QM or Adult QM will have a scout take the contents home to be washed and sanitized. This is best accomplished by running the contents through the dishwasher, until everything is clean and sanitized. It's important to inventory the contents before cleaning and best to run a dedicated load of Scout-only equipment through the dishwashing cycle. Once complete, return the contents to your Youth Quartermaster.