

# Swordfight in the Galley

Fall School 2007

Girl Scouts of the Chesapeake Bay

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&  
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# SWORDFIGHT IN THE GALLEY

Yar matey. Come on ya Saucy Wenches. Come join us in the Galley. We've got some Bliny Good Grub to fix. So go throw some water on them there mitts of your'n and get to fix-in this here grub.

We designed this meal to be something easy with little clean up for your troop. Food preparation can be very time consuming when at camp. This easy to do version will allow more time for badge work and fun activities by getting you out of the galley fast.

## 1<sup>st</sup> MATES MIXED APPETIZERS

### BOOTY DOGS

½ Cup Red Current Jelly

½ Cup prepared Brown Mustard

1 Tbs. Lea & Perrins Worcestershire Sauce

2 Tbs. Minced Onion

1 lb. Frankfurters, cut into 1-inch chunks, or mini hotdogs

In a medium saucepan, mix jelly mustard, onion and Lea & Perrins; bring to a boiling point. Add hot dogs and, Reduce heat and simmer, covered for 15 minutes, stirring occasionally. What a treat at camp to have "hors d'oeuvres"

### BUGS ON A PLANK

1 stalk Celery

Peanut butter

Cream cheese

Raisins

Clean celery and cut into 2-3 inch pieces, spread with peanut butter or cream cheese. Add a few raisins on top. (Pirate ship usually had lots of bugs that got into their food, especially into their flour and other grains.)

### DOUBLOONS

raw carrots

Cut carrots in round slices instead of sticks

### PIECES OF EIGHT (were silver)

cucumbers

Cut cucumbers into round slices.

### RED EYEBALLS

grape or cherry tomatoes

### DAVY JONES DIP

1 pint Sour Cream

1 envelope dry vegetable soup mix

1 small can shrimp

Drain shrimp, then mix all 3 ingredients together, chill in cooler. Serve with veggies.

# COOKING ON A STICK

Sticks were probably the first cooking tools. In prehistoric times, cave dwellers may have roasted woolly mammoth steaks on sticks. People have cooked on them ever since.

The kind of cooking stick you need depends on what you will cook. A long, thin stick with a sharpened end is good for cooking a single hot dog or marshmallow. Several hot dogs or marshmallows, or a larger piece of meat like a pork chop, can be stuck onto a forked stick. A variety of meats and vegetables can be put on a thin stick to make a kabob.

A cooking stick should be green (growing) wood. Green wood doesn't burn easily. Willow grows along many stream banks. It is a good choice, but any green, nonpoisonous wood will work. Cut your stick about 3 feet long. It should be thick enough that it won't bend when you put your food on it. Ask an adult to help you whittle one end to a point using a sharp knife.

If you make some reusable forest cooking sticks from clean coat hangers, you won't have to look for sticks each time.

## Forest Cooking Stick

You'll need to ask an adult for help with this project.

1. Cut the bottom of a wire coat hanger in two.
2. Straighten the cut sides.
3. Twist the two sides together. A stick inserted through the hook may help you twist.
4. Stop twisting about four inches from the end.
5. Bend the two ends into a fork shape.

