Clever Hiker Best Backpacking Cookware

Check out this quick list of our favorites if you're in a hurry, or continue scrolling to see our full list with in-depth reviews.

- **Best titanium pot overall for weight & affordability:** TOAKS Titanium 750ml
- **Best ultralight cookset + cup combo:** Snow Peak Mini Solo
- **Best value stove + pot kit:** MSR PocketRocket 2 Mini
- **Super fast & convenient cook system:** Jetboil Flash
- **Versatile ultralight cookset with great heat retention:** SOTO Thermostack Combo
- **Affordable cookset + stove bundle:** SOTO Amicus Combo
- **Best budget backpacking pot:** Stanley Adventure Set
- **Large-capacity cookset for base camp cooking:** GSI Outdoors Pinnacle Dualist HS
- **Most compact cookset:** Sea to Summit X-Set 11

What's Most Important to You in Backpacking Cookware?

PRICE - Some backpacking cooksets are offered as a bundle that includes a backpacking stove (MSR, Jetboil & Amicus) which can save you some money if you need both. If you already have some items that you like (a cup, stove, or pot), it might make more sense to purchase pieces individually to build a customized cookset.

- **Best budget cookware:** TOAKS Titanium Pot, SOTO Amicus Combo & Stanley Adventure Set
- **Best value cookware:** Snow Peak Mini Solo, MSR PocketRocket 2 Mini & SOTO Thermostack Combo
- **Best luxury cook system:** Jetboil Flash

WEIGHT/SIZE - Keeping backpacking cookware as lightweight and compact as possible is pretty important, especially if you'll be hiking lots of miles or tackling big elevation changes. A simple ultralight pot with a lid, a cup, and a spoon is generally all we carry in the backcountry. We prefer cookware that nests together in a compact package and can fit a stove, lighter, and a small fuel canister inside. Bonus points if the pot can hold a spoon and other accessories. If you're looking for larger cookware with more conveniences for front-country camping, check out our Best Camping Cookware list.

- **Best ultralight cookware:** TOAKS Titanium Pot, Snow Peak Mini Solo & MSR PocketRocket 2 Mini
- **Best lightweight cookware:** SOTO Thermostack Combo, SOTO Amicus Combo & Stanley Adventure Set
- **Heavier cookware:** Jetboil Flash, GSI Outdoors Pinnacle Dualist HS & Sea to Summit X-Set 11

VOLUME - A compact cookset will conserve space in your backpack, but you should also consider how much water you'll need to heat at a time. The most common trail meals - freeze-dried meals, ramen, etc. - use about two cups of water. For solo hikers who don't cook much, a small pot is most efficient. If you'll be cooking for multiple people or you like to heat water for a hot drink and a meal at the same time, a larger pot (around 1L) will be more convenient.

- **Best small/compact pots:** TOAKS Titanium Pot, MSR PocketRocket 2 Mini & SOTO Thermostack Combo
- **Best medium pots:** Snow Peak Mini Solo, Jetboil Flash, SOTO Amicus Combo & Stanley Adventure Set
- **Best large pots:** GSI Outdoors Pinnacle Dualist HS & Sea to Summit X-Set 11

MATERIAL - Titanium is ideal for ultralight backpacking because it's super lightweight and highly durable. That said, it's better for boiling water rather than for cooking. Aluminum is very lightweight, affordable, and it distributes heat well. It's strong but not as durable as steel. Stainless steel is the most durable, but it's heavier and prone to hot spots, so it's best for attentive cooks.

- **Best titanium cooksets:** TOAKS Titanium Pot, Snow Peak Mini Solo & SOTO Thermostack Combo (1 cup is stainless)
- **Best aluminum cooksets:** MSR PocketRocket 2 Mini, Jetboil Flash, SOTO Amicus Combo & GSI Outdoors Pinnacle Dualist HS
- **Best stainless steel cookset:** Stanley Adventure Set

Charcoal Cooking Temperatures



On the kitchen oven is a really cool dial. I turn it to 350 and trust that the oven will heat up to and remain at 350 degrees. I put in the food, set the timer, and go do something productive. When camp cooking in the outdoors, there's a bit more hit-or-miss.
On my dutch oven, there's no dial, nothing to tell me how hot the oven is. Since cooking food at a fairly consistent and known temperature is important for success, there are 3 ways I know of for estimating temperature. Depending on your skill level and how you'll be cooking, one of them should work for you.
Also keep in mind that there are many environmental factors that will influence your oven temperature. Wind might blow heat away; colder air temperature, higher humidity and higher elevation reduce heat generated by coals; direct sunlight makes a black oven a bit hotter. You might consider making an aluminum foil wind shield to place around your oven, but if it is that windy, I would recommend you not have an open fire.
Nearly all dutch oven cooking will come out ok if your dutch oven is about 350 degrees. Some things should be cooked hotter and some cooler, but that's the temperature for all recipes that fail to include a temperature suggestion.

Hand Test
Use your hand to feel the heat. Of course, every person has a different sensitivity to heat but this works well for me. Just remove the lid from the dutch oven and place your hand just above or just inside the oven. Count how many seconds you can keep your hand there before it gets too hot. It is about 50 degrees per second counting down from 550, so I just count - "550, and 500, and 450, and 400, and 350, and 300, ...".

Seconds	Temperature
1	500+
2	500
3	450
4	400
5	350
6	300
7	250
8	200

This is my preferred method. It is consistent and detects temperature instead of estimating the amount of fuel. You do release heat so you need to do the check as quickly as you can.

Counting Charcoal
Lots of dutch oven cookbooks tell you how many charcoal briquettes to put under and on top of the oven. This is the easiest way to cook since every coal is similar and consistent.

The normal formula for Baking is to use twice the number of briquettes as the diameter of the oven with 3/4 of them on the lid. For a 12 inch oven, you would use 24 briquettes with 18 on top and 6 underneath.
For Frying, use the same number of coals as the diameter of the oven with all of them underneath. For a 12 inch oven, you would use 12 briquettes under it. Here is a simple chart:

Baking, Roasting	More heat from top so bottom does not burn. Place 3/4 coals on top and 1/4 underneath. This provides a uniform heat to the contents.

Frying, Simmering, Boiling	All heat from bottom. Place all coals underneath. The lid may be on or off.

Dutch Oven Temperature	
	◉ English ○ Metric
Oven Size (in):	○ 8 ○ 10 ◉ 12 ○ 14 ○ 16 ○ 18 ○ 20
Cooking Style:	◉ Baking ○ Frying
Temperature (F):	○ 200 ○ 225 ○ 250 ○ 275 ○ 300 ○ 325 ◉ 350 ○ 375 ○ 400 ○ 425 ○ 450
	by DutchOvenDude.com

Rule of 3
This is a real simple estimate of briquettes. Take the dutch oven diameter and add 3 briquettes on top. Subtract 3 briquettes underneath. So, a 12 inch oven would have 12+3=15 on top and 12-3=9 underneath. This works for any size dutch oven. Then you need to adjust briquette placement depending on the type of cooking.
I feel this method puts too much heat under the dutch oven. Maybe a "Rule of 4" or "Rule of 5" would be closer to what I use. Fortunately, you can always move coals around as needed depending on what you like.

Rings of Coals
As it turns out, the sizes of briquettes work out so that the recommended briquettes count above can be estimated easily. As an experiment, you can take a 12 inch dutch oven and 24 briquettes. On the lid, make a ring of briquettes all the way around the outer edge. How many did you use? I bet it was 16 or 17. Now, see how many it takes to make a ring just under the oven. There should be 2 or 3 briquettes between each leg for a total of 6 to 9. That is pretty close to the recommendation for a 350 degree baking set up, isn't it? It works pretty well for any size dutch oven and any size briquettes - smaller briquettes means you need more of them, but its about the same amount of burning mass to make a ring! A ring around the top and the bottom is about 350 degrees. Remove every other briquette underneath to make about 300 degrees. Add a second ring to the top to make about 400 degrees.
If your camp cooking calls for stewing or frying, you'll want to drop those top coals down and shove them under the oven. If you're baking breads, then maybe move a couple from underneath up to the top. Just remember that a ring around the top and a ring around the bottom is your base starting point and tweak it from there. Oh, I forgot to mention that this is exactly how I do it with real wood coals. Since coals are irregular and you can't count them, I put a ring of coals around the top and bottom and it works out practically perfect. I'm lazy and like the simplest way to do something.

Maintaining Even Heat
No matter how evenly you distribute your coals above and below your dutch oven, there will be some spots that get hotter than others due to wind, quality of fuel, and phase of the moon. To prevent burned and raw portions of your meal, you should just rotate your oven occasionally, maybe every 10 minutes. You can do it however you like, but I've got an easy way - remember, I'm lazy.
Lift the whole oven off the campfire cookin coals by the wire bail.
Turn the oven clockwise 1/3 of a revolution.

Set the oven back down on the coals - with three legs on your oven, it should sit in the exact same spot it started in with coals between the legs.
With a lid lifter or pliers, grasp the lid handle.
Twist the lid counter-clockwise 1/3 turn - the logo on the lid should be in the same position it started at.
I like this way because both the top and bottom heat moves in relation to the food inside and there's nothing for me to remember except that the lid logo always looks the same. Taking a quick look inside at this time will give you an idea if the coals are cooking too fast or slow. Just be careful to not drop ash in or let heat out.

Maintaining Long Heat
Your first batch of coals will probably keep the oven hot for 30 to 45 minutes. That's long enough to cook most things, but you sure don't want to let the oven go out for those 1 hour or longer meals. Just make sure you check your oven every 20 or 30 minutes to see that the coals are ok. Where you see spaces with just white ash, fill in with a few more coals. Or, you can just brush all the ash and coals away and put on a new batch all at once. If we're just sitting around the campfire cooking s'mores, talking, or playing cribbage, I tend to do the former but if the fish are biting I do the latter so I don't need to keep checking on it.

Stacking Heat
When you really get going and have 3 or 4 dutch ovens outdoors cooking, there is a lot of ground space chewed up and a large part of the heat from the coals is heating the surrounding countryside instead of the ovens. I recommend that the first dutch oven you buy is a 12 inch model and then your second purchase is a 10 inch model. This allows you to stack the ovens. Stacking your dutch ovens is a great way to save ground space, fuel, and time - besides, it looks really cool to have 3 ovens making a tower. The coals on the lid of one oven serve as the 'underneath' coals for the oven stacked on top. And, the oven on top helps trap heat for the oven underneath. All this makes heat estimating more difficult so you should only tackle this after you've got some experience and are willing to practice on a few meals. The most important thing to remember is that items needing more heat should be on top. Your bread or dessert should be the bottom-most oven since it wants very little heat underneath. Then, your meat to roast in the middle and a stew on the top. It takes some planning, but an entire meal can be fixed this way so it all gets done at the same time. Rotating stacked dutch ovens takes a bit more work. Take off the top ones, rotate the bottom one, and then work your way back up the stack. Move as fast as you can without spilling so you keep the ovens hot.

Temperature Tips
Finally, just a few tips to tuck away for later:
You can cook food, but you can't unburn food. Use less heat and cook longer rather than overheating.
Preheat your dutch oven for frying or searing meat. Otherwise, put the food in cold and let it all heat up together.
Keep adding wood to your campfire to ensure you have a supply of camp cooking coals available. If your fire burns too low, it may take extra time to finish your cooking while you make coals. Some briquette users just set new briquettes next to burning ones around the dutch oven so they light and continue providing heat as the first batch burns out.

Food Safety Practices for Outdoor Cooking

One of the challenges is **how to keep your food safe** when you don't have the luxury of a refrigerator. Our boys need to learn good food safety practices while cooking outdoors.

Hot Foods Hot and Cold Foods Cold

It's important to **keep food at the correct temperature** to avoid bacteria. Most bacteria do not grow rapidly at temperatures below 40 °F or above 140 °F. The **"Danger Zone" is any temperature between 40 °F and 140 °F.** Bacteria multiply rapidly at these temperatures and can reach dangerous levels after 2 hours. If the outdoor temperature is 90 °F or above, it only takes 1 hour for bacteria to reach a dangerous level.

Since it's difficult to keep food hot for very long without a heat source, it's **better to cool the food you'll take on your camping trip**. If you're "car camping," taking a cooler will be easy. Blocks of ice will last longer than ice cubes. Fill **empty milk cartons with water and freeze** them to make ice blocks. While you're at the campsite, **cover your cooler** with a blanket to keep it insulated.

Consider taking **2 coolers–one for food and one for drinks**. The drink cooler will be opened and closed a lot which will cause the ice to melt more quickly. Food will stay colder in a cooler that isn't opened often.

Take a food thermometer. It's hard to tell when meat or poultry is done if you're cooking on a grill or camp stove, so use a **thermometer to ensure that food is cooked** to the correct temperature.

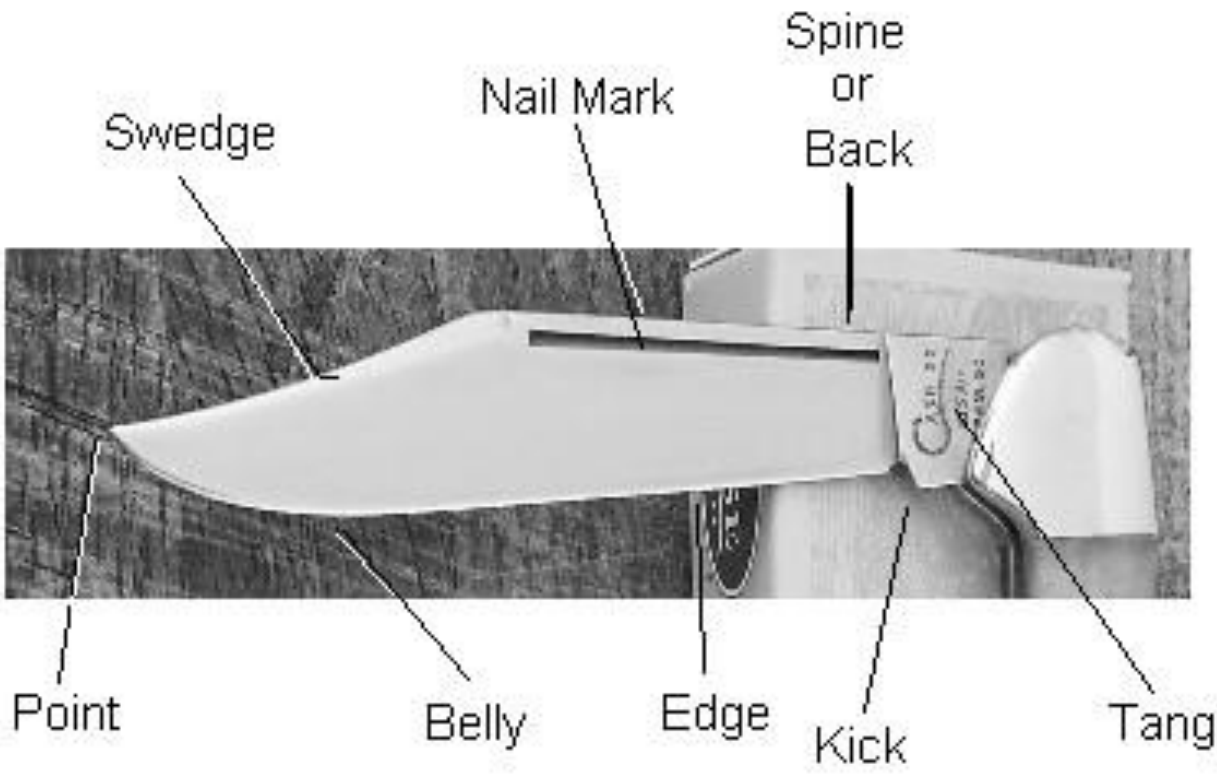
Keep Everything Clean

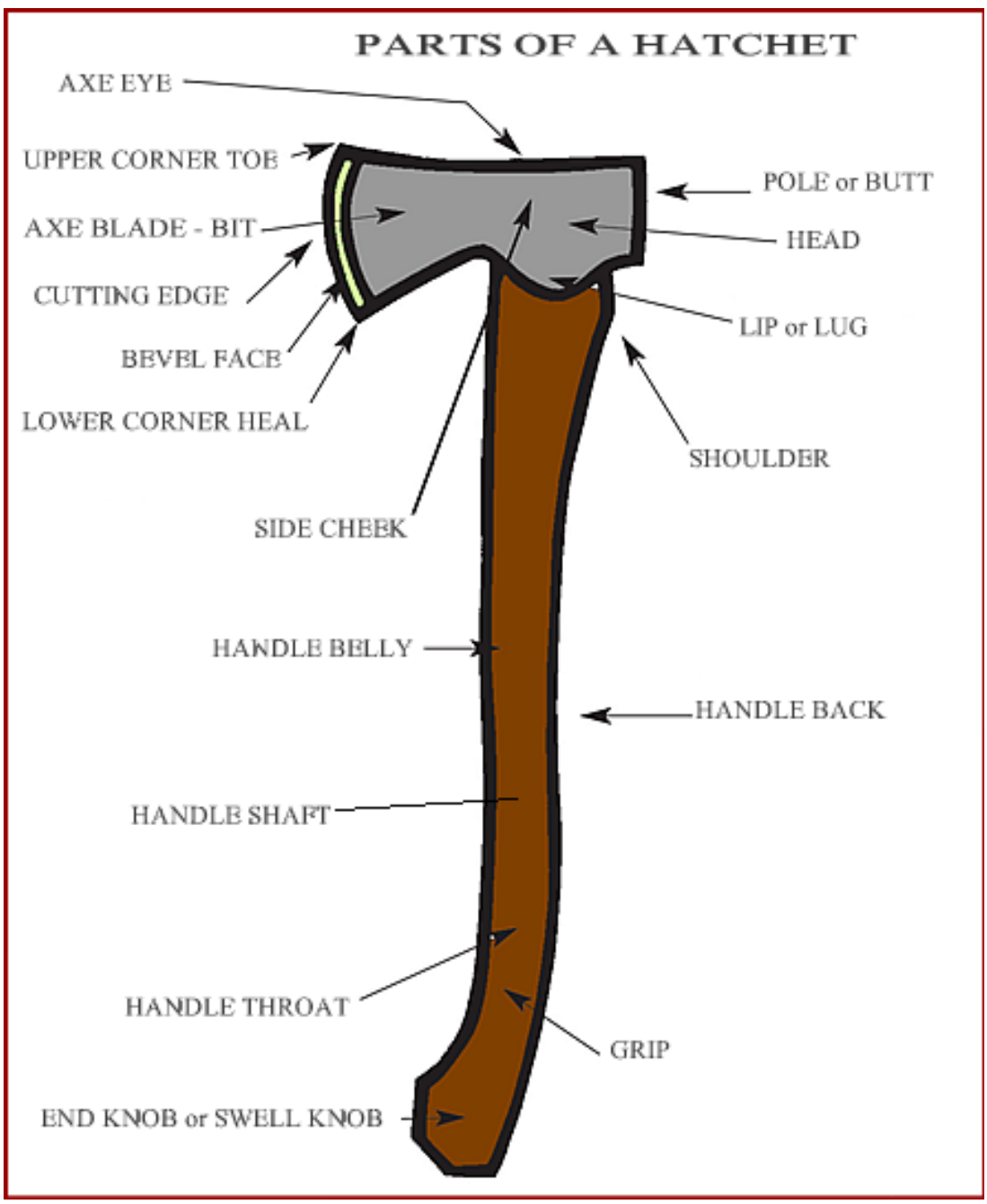
Raw meat and poultry contain bacteria that can be spread to other foods through the juices dripping from packages or your hands. The boys should make sure they double wrap or bag uncooked meat to avoid contaminating other food. Use different platters and utensils for raw and cooked meat.

They also need to remember to **wash their hands well** before and after handling raw poultry or meat. Your campsite may not have running water, so make sure you take soap and water for clean up.

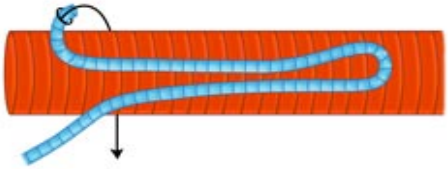
Their **fruits and vegetables also need to be washed** and dried before packing them in the cooler.

https://cubscoutideas.com/4131/food-safety-practices-for-outdoor-cooking/

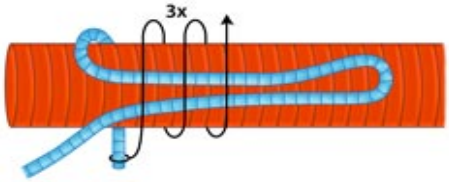

Swedge
Nail Mark
Spine
or
Back
Point
Belly
Edge
Kick
Tang


PARTS OF A HATCHET
AXE EYE
UPPER CORNER TOE
AXE BLADE - BIT
CUTTING EDGE
BEVEL FACE
LOWER CORNER HEAL
SIDE CHEEK
POLE or BUTT
HEAD
LIP or LUG
SHOULDER
HANDLE BELLY
HANDLE BACK
HANDLE SHAFT
HANDLE THROAT
GRIP
END KNOB or SWELL KNOB

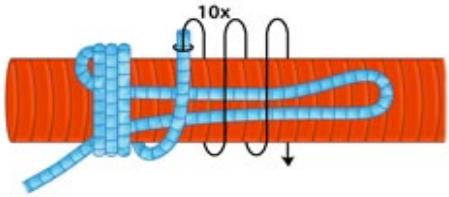
Common Whipping Knot Instructions



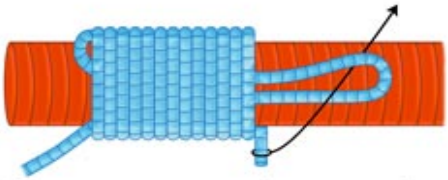
1 Lay a bight of the blue rope over the red one



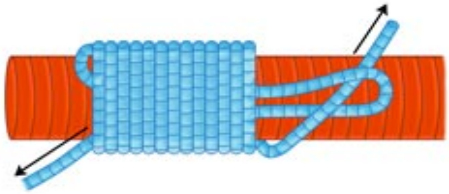
2 Wrap the working end 3 times



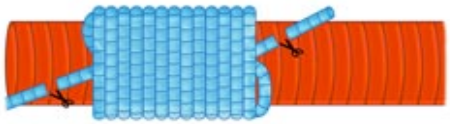
3 Wrap it for 10 more times



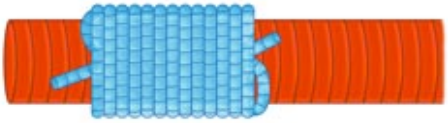
4 Pass it through the loop



5 Pull both the ends to tighten



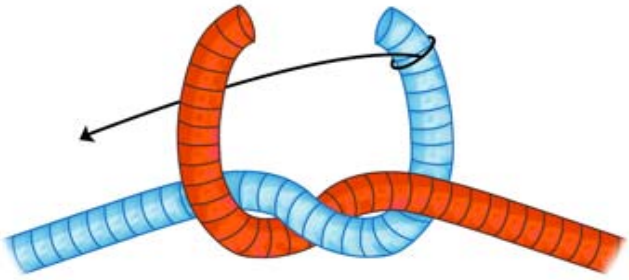
6 Cut off excesses



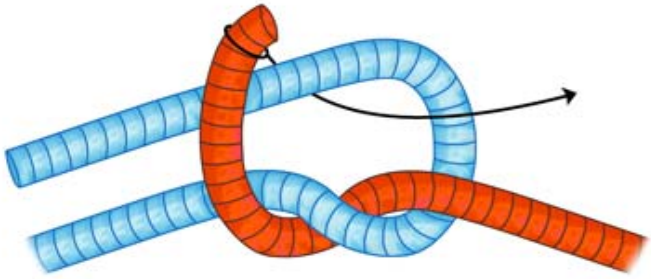
7 The knot is made

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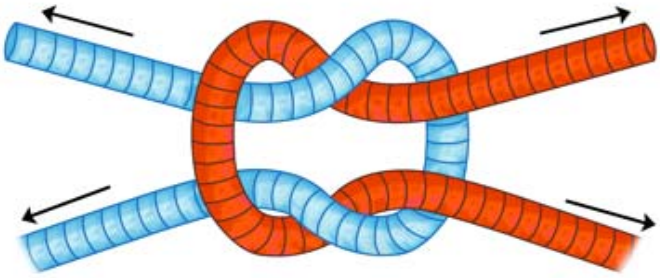
Square (Reef) Knot Instructions



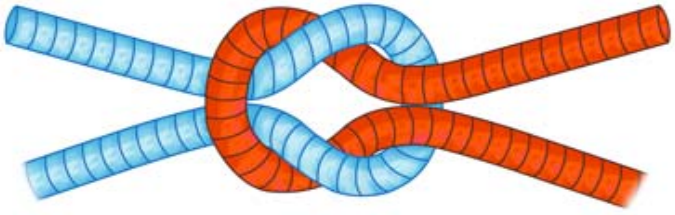
1 Cross the blue and red ends



2 Pass the red end through the blue loop



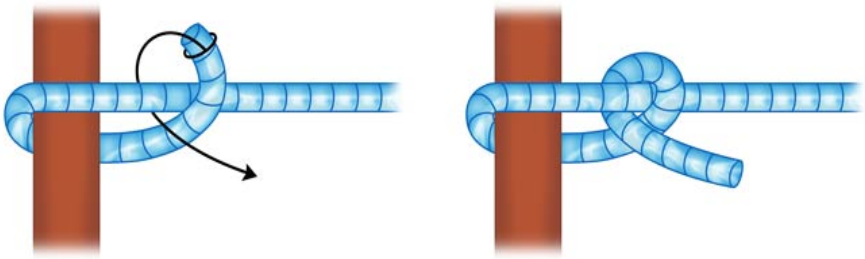
3 Pull the ends to tighten



4 The knot is complete

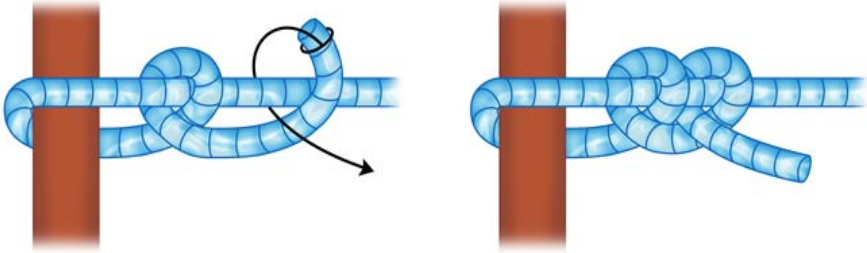
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Tying Two Half Hitches



1 Wrap the rope around a support

2 Pass the end through the loop

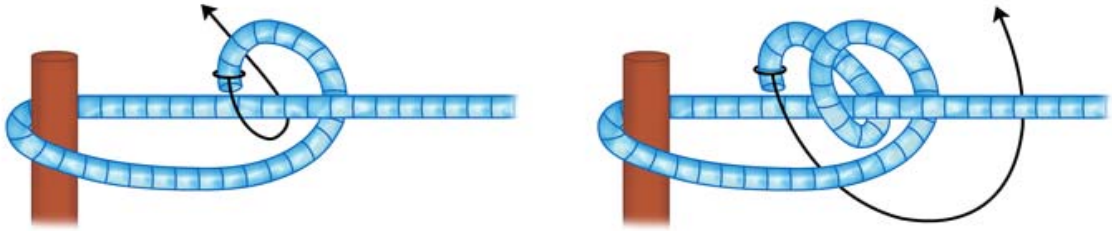


3 Wrap it around the standing part

4 Tighten to complete

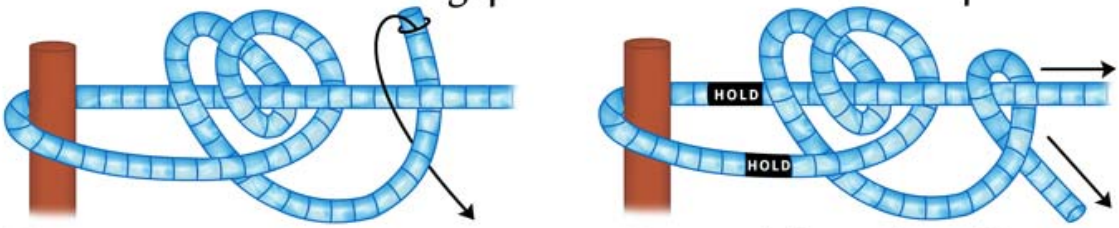
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Taut Line Hitch Instructions



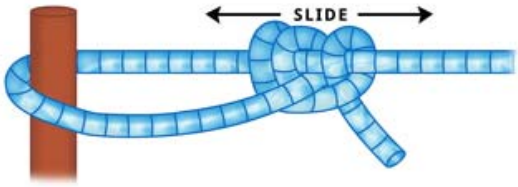
1 Loop around the support and wrap the end around the standing part

2 Wrap it once more and bring it out of the loop



3 Wrap it again

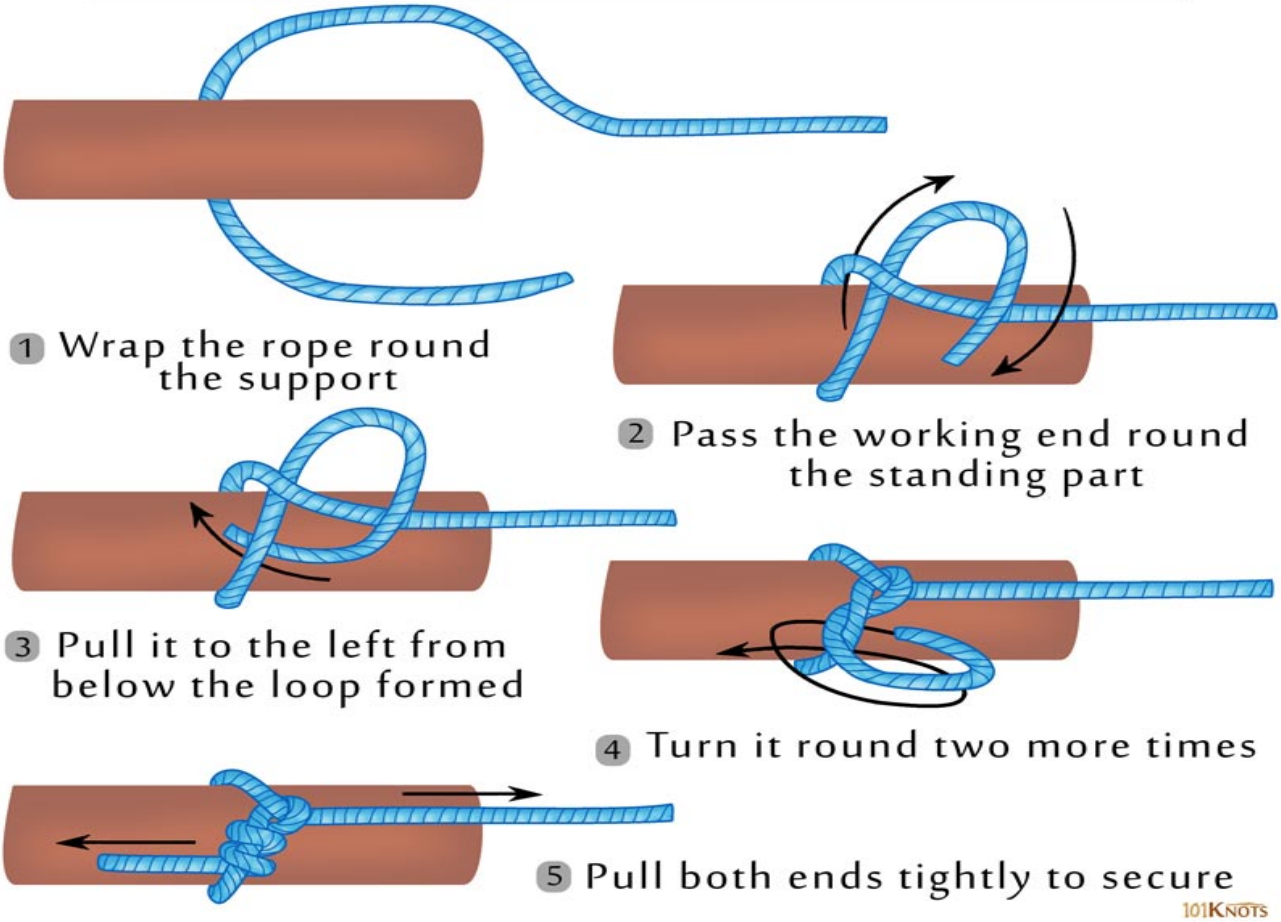
4 Hold and pull to tighten



5 Slide to adjust the tension

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How to Tie a Timber Hitch



1 Wrap the rope round the support

2 Pass the working end round the standing part

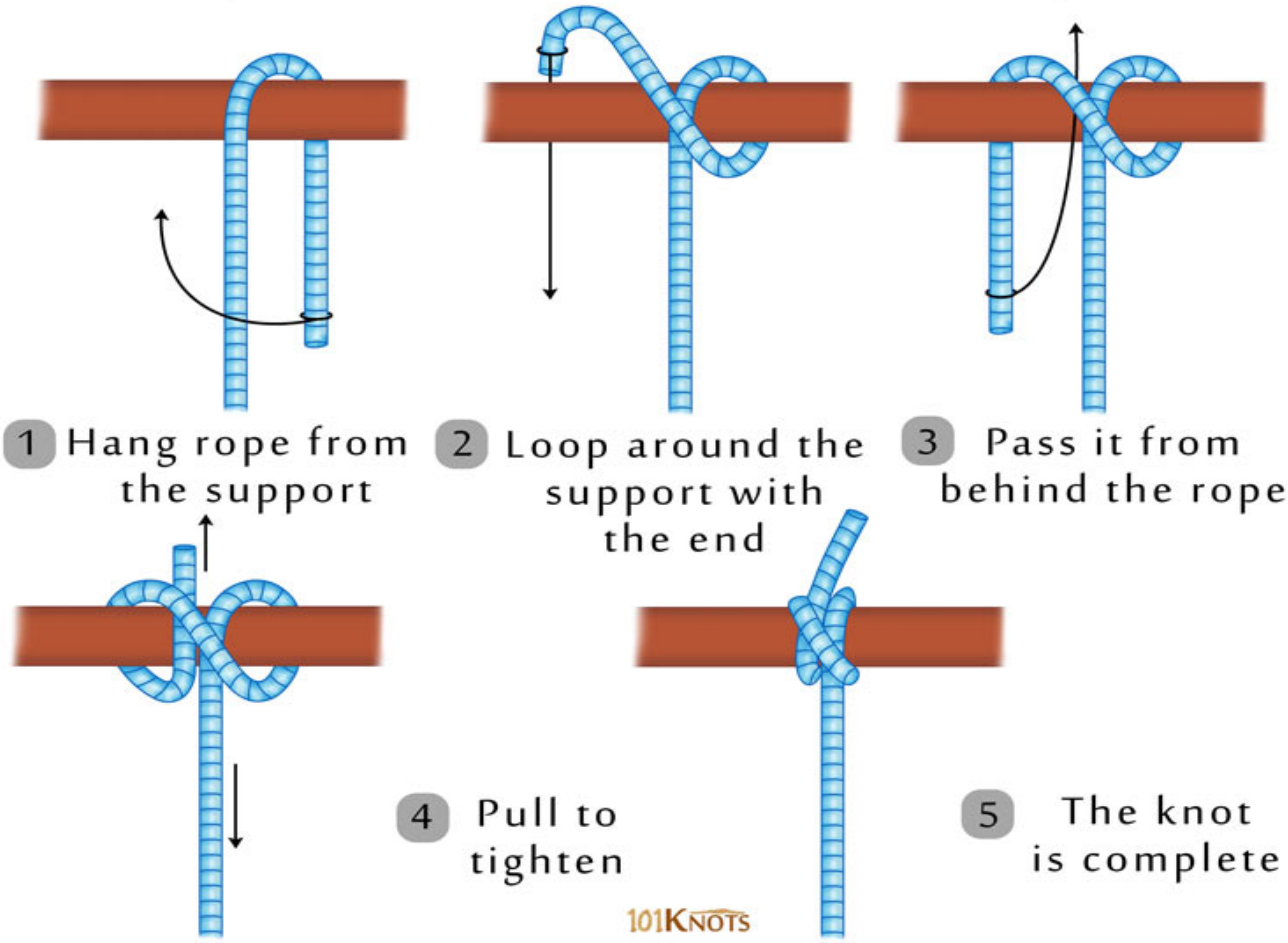
3 Pull it to the left from below the loop formed

4 Turn it round two more times

5 Pull both ends tightly to secure

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Clove Hitch Tutorial



1 Hang rope from the support

2 Loop around the support with the end

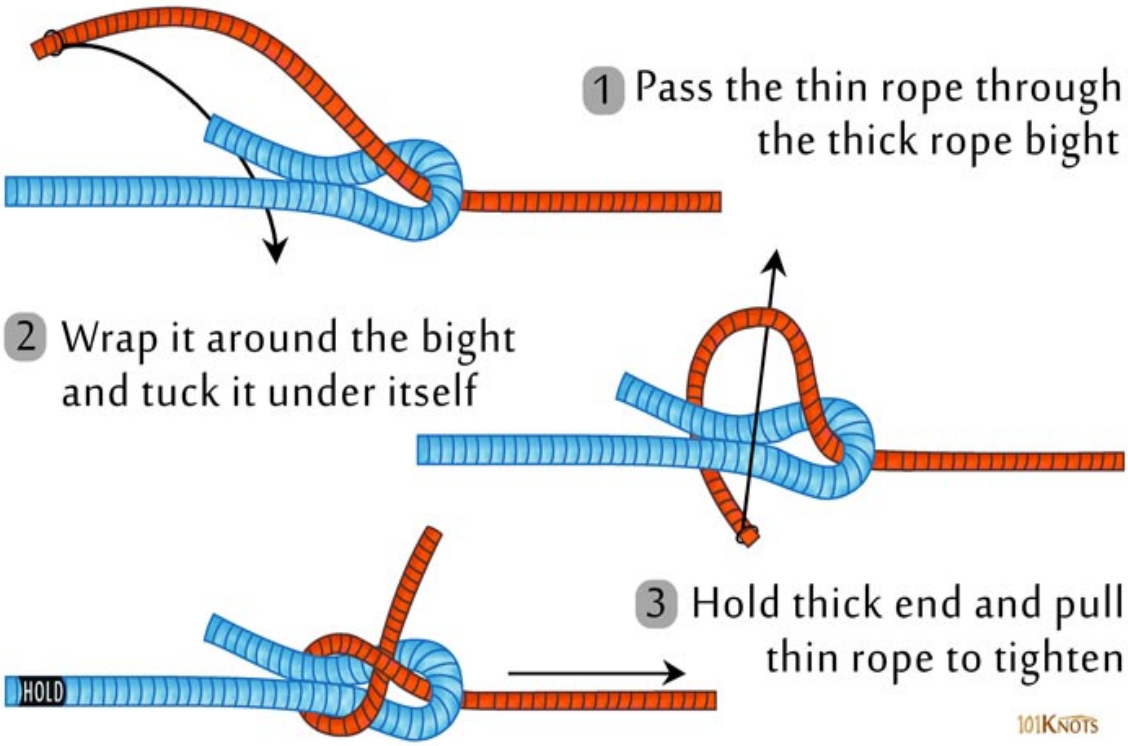
3 Pass it from behind the rope

4 Pull to tighten

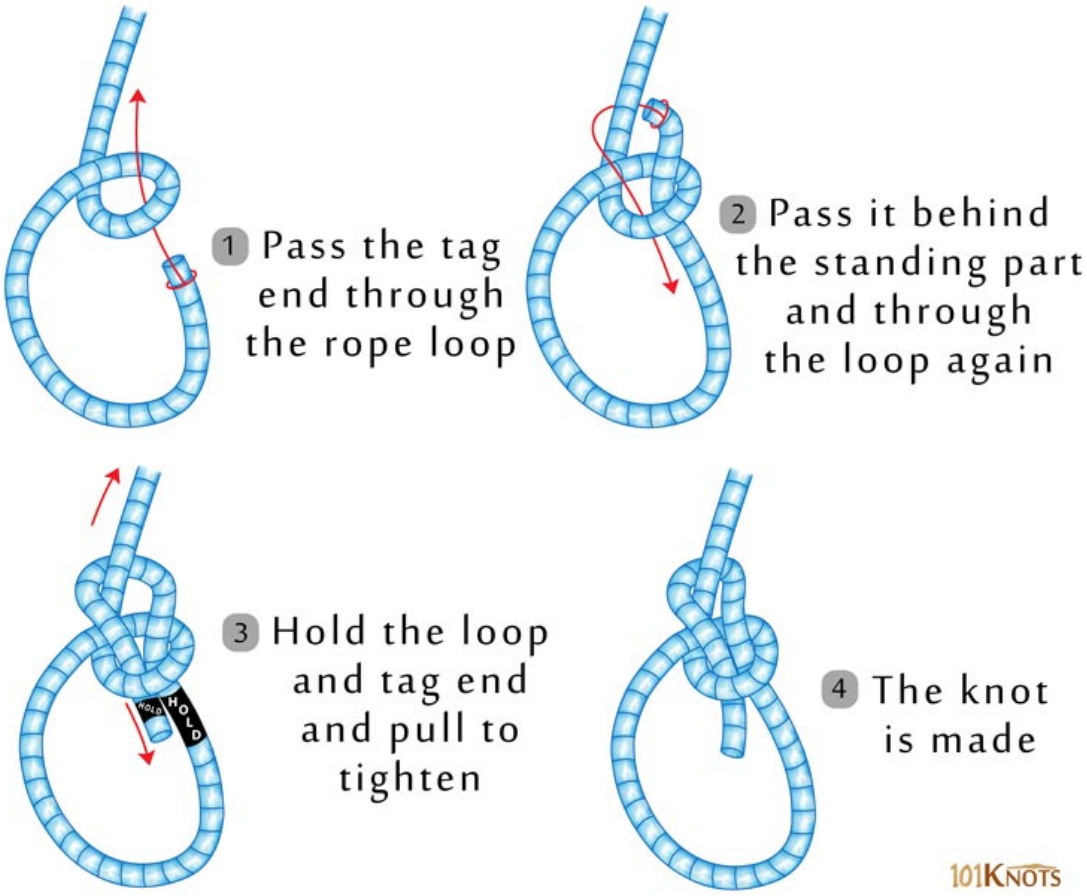
5 The knot is complete

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Sheet Bend Step By Step



Bowline Knot Directions



How to Build a Campfire and How to Use Lightweight Stoves

MAKE A SAFE FIRE SITE. Make sure that nothing will burn except the fuel and that the fire cannot spread. Use existing fire sites whenever possible. If you must build a fire when there is no existing fire site, select a location on gravel, sand, or bare earth that is well away from trees, brush, dry grasses, rocks, and boulders.

GATHER TINDER, KINDLING, AND FUELWOOD.
— Tinder (dry pine needles, grasses, shredded bark, fluff from seed pods)
— Kindling (dead twigs no thicker than a pencil)
— Fuelwood (which can be as thin as your finger or as thick as your wrist)

LAY THE FIRE. Arrange the tinder, kindling, and fuelwood so that a single match can start your campfire.

PUTTING OUT A CAMPFIRE. Extinguish a fire cold out. Run your hands through the ashes.

CLEANING A FIRE SITE. When the fire site has cooled, pack out or disperse ashes and leave a clean fire pit for the next user.

PRACTICAL BENEFITS OF USING A CAMP STOVE
• They are easy to light in most weather conditions and work well in deserts, at high altitudes, and in deep forests.
• They are clean and quick to heat water and food.
• The heat can easily be adjusted for the type of cooking required.
• Stoves make cleanup easier and faster.
• They leave no marks on the land.
• Many areas do not permit campfires.

STOVE SAFETY RULES
Be sure to follow the safety rules in the owner's manual, and in the BSA Policy on Chemical Fuels

The BSA camping policy clearly states that only adults should handle fuel. Be aware that many councils and campgrounds do not authorize the use of liquid fuel at all. In such cases, campers should use only a gas such as propane as a fuel source and abide by any local restrictions

LANTERNS
Camping lanterns provide bright, portable illumination. Maintain and use correctly.
Go through a hands-on stove, lantern, and fuel safety session at least once a year.
There should always be a designated adult leader who will monitor youth whenever they are handling or using stoves and lanterns.

Maintenance
Clean and test all stoves, lanterns, and fuel containers at least once a year. Repair or

replace any that are not working properly. Double-check them before each outing.

Storage

Check all stored fuel: Old fuel can become unstable and may pose a threat of explosions! If you are not sure, dispose of the fuel properly and replace it.

Transportation

Always transport fuel in an approved metal container. When carrying fuel in packs, keep it separated from food. Liquid fuels are poison and will make you sick, or worse, if they contaminate your food.

CHARCOAL

You will need to allow time to light the charcoal as well as time for the grates to heat up before you put the food on to cook.

Charcoal fires generally burn hotter than wood or gas, and it's harder to control heat on a charcoal grill.

Using a charcoal chimney, which will light a load of charcoal quickly with a single sheet of paper, is recommended.

FIRE SAFETY

Whenever there is flame or heat involved, there should be a readily available method of extinguishing the fire. You can use a fire extinguisher or place coffee cans or buckets of water and sand to use as fire extinguishers. Shovels and rakes should always be part of the gear present when an open fire is used.

Under no circumstances should any heat source or flame be brought inside a tent or any other enclosed area at any time. This includes lanterns.

Manufacturer's directions included with the equipment should be read and understood. If you are unsure how to properly operate a piece of equipment, ask someone who knows how to use it to teach you before trying it out.

- Build fires several yards from tents.
- Be sure the fire is downwind from tents.
- Keep cooking fires small enough to do the job.
- Clear an area 10 feet in diameter of all burnable material, or as required by local law.
- Place two fire buckets filled with water at each tent.
- Always extinguish fires and other flame sources before you go to sleep. Put them dead out with water.
- Never leave a fire unattended.
- Emphasize that the Boy Scouts of America prohibits the use of liquid fuel for starting any type of fire. Solid-type starters are easier to store and carry and are much safer.
- Never refuel a hot stove or lantern.
- Store all fuel containers in a single designated place, a safe distance from any sources of heat or flames.
- Fuel storage sites and refueling sites should be downhill from any sources of heat or flames. Fuel fumes are heavier than air and will flow downhill like water!
- Never operate a stove or lantern in an enclosed space—fumes from burning fuel are deadly.

Camp Dutch Oven Primer

Camping Dutch ovens come in many different sizes. There are two main shapes—shallow and deep—as well as different diameters, which are usually measured in inches.

- **Shallow:** Sometimes referred to as “bread” ovens, shallow Dutch ovens are best for baking because the lid is closer to the food on the inside. In our opinion, **shallow Dutch ovens are also the most versatile** version and allow you to cook any recipe.
- **Deep:** Deep Dutch ovens are best for large quantities of soups, stews, and braises. Since the lid is farther from the food inside, it doesn’t brown the top of baked goods as well. But the increased volume is great for feeding a large crowd.
- **Diameter:** The most common diameters we’ve seen are 10” and 12”. Unless you are cooking for a large crowd those sizes are really all you need.



Cast Iron Dutch Oven Size Chart

Size	Capacity	Depth	Weight	Servings
8 inch	2 quarts	3 inch	11 pounds	2-4
10 inch	4 quarts	3.5 inch	15 pounds	4-6
12 inch	6 quarts	3.75 inch	20 pounds	6-8
12 inch deep	D8 quarts	5 inch	23 pounds	8-10
14 inch	8 quarts	3.75 inch	26 pounds	8-10
14 inch deep	D10 quarts	4.5 inch	28 pounds	10-12
16 inch	12 quarts	3.75 inch	32 pounds	13-15

Unless a recipe calls for something different, the **typical coal placement under the oven** is a **circular pattern** positioned so the **ring of coals** is **completely tucked under** the **outside ring** of the **bottom of the oven**. The **coals placed on top** of the lid are usually placed in a **checkerboard pattern**.

Dutch Oven Temperature Chart

Oven Size	Briquettes	325°	350°	375°	400°	425°	450°
8”	Total	15	16	17	18	19	20
	Top/Bottom	10/5	11/5	11/6	12/6	13/6	14/6
10”	Total	19	21	23	25	27	29
	Top/Bottom	13/6	14/7	16/7	17/8	18/9	19/10
12”	Total	23	25	27	29	31	33
	Top/Bottom	16/7	17/8	18/9	19/10	19/10	22/11
14”	Total	30	32	34	36	38	40
	Top/Bottom	20/10	21/11	22/12	24/12	25/13	46/14
16”	Total	37	39	41	43	45	47
	Top/Bottom	25/12	26/13	27/14	28/15	29/16	30/17

https://www.campingsurvival.com/blogs/camping-survival-blogs/boost-your-dutch-oven-skills

https://www.campingforfoodies.com/dutch-oven-temperature-chart/

https://campfiresandcastiron.com/dutch-oven-charcoal-temperature-chart/

Food Recipes and Duty to God Links

Duty to God
https://filestore.scouting.org/filestore/PDF/512-879_WB.PDF

Recipes:

Dutch oven Dutch Baby
https://selfproclaimedfoodie.com/dutch-oven-dutch-baby/#wprm-recipe-container-33153

Campfire Apple Crisp
https://www.freshoffthegrid.com/wprm_print/4127

Camping Breakfast Burritos
https://www.tasteandtellblog.com/breakfast-burritos-campfire-style/

Campfire Cinnamon Rolls
https://www.dessertnowdinnerlater.com/campfire-cinnamon-rolls/

Hot Ham and Pineapple Campfire Sandwich
https://www.dessertnowdinnerlater.com/hot-ham-and-pineapple-campfire-sandwiches/

Southwest Chicken Packets
https://www.dessertnowdinnerlater.com/southwestern-chicken-packets/

35 Foil Pack Recipes You Can Cook On A Grill Or Campfire
https://www.delish.com/cooking/recipe-ideas/g2854/foil-pack-recipes/

Hobo Foil Packets (includes hints and tricks)
https://www.chelseasmessyapron.com/hobo-foil-packets/

Cinnamon Monkey Bread Foil Packets
https://gimmesomegrilling.com/cinnamon-monkey-bread-foil-packets/

Tater Tot & Meatball Foil Packet Meals
https://gimmesomegrilling.com/wprm_print/2432

19 Easy Breakfasts For Your Next Camping Trip
https://tasty.co/article/christinebyrne/campfire-breakfast

Camping Recipe: Apple Pie French Toast Rolls
https://www.thekitchenmagpie.com/camping-recipe-apple-pie-french-toast-rolls/#wprm-recipe-container-35530

S'mores Campfire Cones
https://www.frugalcouponliving.com/smores-campfire-cones/print/280793/

Incident Reporting Tool

General Incident Details

***Required Fields**

*Incident Date: _____ Incident Time (in 24-hour format): _____

*Report Date: _____

*Date Reported to Council/BSA Location: _____

Reported by Name: _____

Reported by Primary Phone: _____ Reported by Secondary Phone: _____

*Reported by Email: _____

Reported by Address: _____

Reported by City: _____ Reported by State: _____ Reported by Zip Code: _____

*Council/BSA Location: _____ *Location of Incident: _____

Specific area where incident occurred: _____

Incident Address: _____

Incident City: _____ *Incident State: _____ Incident Zip Code: _____

*Description of Incident (clear/concise/complete facts):

Was an Agency or Authority Notified? ❑ Yes ❑ No Which one(s): _____

Injury/Illness/Damage Information

*Claimant Name: _____

Claimant Address: _____

Claimant City: _____ *Claimant State: _____ Claimant Zip Code: _____

Claimant Primary Phone: _____ Claimant Secondary Phone: _____

Claimant Email: _____

Claimant Date of Birth: _____ Age of Claimant: _____

*General Classification (Cub Scout/Registered Leader/etc.): _____

Chartered Organization: _____

*Property Damage? ❑ Yes ❑ No Describe: _____

*Adventure/Program/Event: _____

Cause/Nature/Injury Detail: _____

*If medical treatment was provided, please describe: _____

If transported by air/ambulance, please describe: _____

*Are Accident and Sickness forms provided or filed? ❑ Yes ❑ No ❑ Unknown

If certificate of insurance has been provided, please describe: _____

If there is/was a contract for this event, please describe: _____

Did the event occur while transporting to/from activity? ❑ Yes ❑ No ❑ Unknown

Vehicle Involved (Duplicate if needed)

*Owner of vehicle: _____ VIN: _____

License State: _____ Vehicle make/model/year: _____

Description of Vehicle Damage:

Weather Conditions: _____

Driver Name: _____

Driver Address: _____

Driver City: _____ Driver State: _____ Driver Zip Code: _____

Driver Phone: _____ Driver Email: _____

Witnesses (Duplicate if needed)

*Witness Name: _____

Witness Address: _____

Witness Email: _____ Witness Primary Phone: _____

Witness Secondary Phone: _____

Witness Type: ❑ Adult ❑ Youth ❑ Unknown

*Witness Name: _____

Witness Address: _____

Witness Email: _____ Witness Primary Phone: _____

Witness Secondary Phone: _____

Attachments such as photos, statements, and this incident report form can be added during online entry and are helpful.

Return this completed form to your council's designated user for entry, or upload into Riskonnect.

Near Miss Reporting Tool

(A near miss does not result in injury, illness, or damage, by definition, but it had the potential to do so. This form is a tool to gather information. If an injury has occurred, use the incident reporting tool.)

General Incident Details

***Required Fields**

*Incident Date: _____ Incident Time (in 24-hour format): _____

*Report Date: _____

Date Reported to Council/BSA Location: _____

Reported by Name: _____

Reported by Primary Phone: _____ Reported by Secondary Phone: _____

Reported by Email: _____

Reported by Address: _____

Reported by City: _____ Reported by State: _____ Reported by Zip Code: _____

*Council/BSA Location: _____ *Location of Incident: _____

Specific area where incident occurred: _____

Incident Address: _____

Incident City: _____ *Incident State: _____ Incident Zip Code: _____

*Description of Incident (clear/concise/complete facts):

Was an Agency or Authority Notified? ❑ Yes ❑ No Whom: _____

Near Miss Details

Adventure/Program/Event: _____

General Classification (Cub Scout/Registered Leader/etc.): _____

*Lessons Learned (what could be done to prevent future occurrences):

Severity Rating: ❑ Catastrophic-I ❑ Critical-II ❑ Marginal-III ❑ Negligible-IV ❑ Unknown

Witnesses

(Use back of form to record other details and witness contact information)

A Scout is trained, tested, reviewed, and recognized

A Scout is taught Scout skills using EDGE method
- Explain, Demonstrate, Guide, and Enable

Levels of Planning:
- Cub Scouts:
  - Annual planning, pack meeting planning, den meeting planning
  - Advancement, service projects, and outdoor activities
- Scouts BSA:
  - Annual planning, monthly planning, weekly planning
  - Three levels of planning, new boy, experienced boy, and senior boy
  - Advancement, merit badges, service projects, and outdoor activities

What, who, back-up, how, when, where, why of each event.
Who is responsible for the back-up plan?

Annual Plan:
- Calendar events: holidays, school schedules, sponsor activities, church activities
- Community events, parades, city celebrations
- Monthly themes
- School Night for Scouting and Food for Scouting
- Klondike Derby, Camporees and Jubilee
- Webelos Woods
- Fund raising, Popcorn, Camp Cards, and Investment in Character Campaign
- Recharter
- Blue and Gold Banquets and Bridging; Boards of Review and Courts of Honor
- Pinewood Derby and Rain Gutter Regatta
- Eagle projects and Eagle Courts of honor
- Summer camp, Cub Day Camps, Cub Overnight Camps, High adventure
- Monthly campouts
- Youth and adult leader training
- Roundtable, and the District Awards Dinner
- Order of the Arrow events

Reflection: Roses and Thorns; Roses, Thorns, and Buds; Stop, Start, and Continue

Scouts' opportunity to share their impressions and talk about their experiences.

Roses - What worked and we need to continue?

Thorns - What did not work and we need to stop doing it?

Buds - What new thing do we need to try?

What do we need to do in order to work better.

Reflection uses open-ended questions, such as “What,” “How,” “When,” and “Where.” There are no right or wrong answers—just ideas, opinions, and insights.

ESTABLISH THE GROUND RULES

Encourage the Scouts not to interrupt, mock, or critique each other.

Emphasize that every response is welcome and valid.

FACILITATE THE DISCUSSION

Avoid the temptation to talk about your own experiences.

Use open-ended, thought-provoking questions.

CLOSE THE REFLECTION

Conclude the discussion and briefly summarize the key points and ideas.

Listening: Who is responsible for communication?

Three parts to communication – Sender, message, receiver

- Communication does not take place unless the message is received and understood.
- Active listening is focusing on the person who is speaking and on what is being said, and making sure you understand.
- Active listening can involve repeating or reiterating what you’ve heard back to the speaker, confirming the message has been received.
- If you are the receiver, ask questions. If you are the sender, encourage the receivers to ask questions until they are clear.

Reflection: Roses and Thorns; Roses, Thorns, and Buds; Stop, Start, and Continue

Scouts' opportunity to share their impressions and talk about their experiences.

Roses - What worked and we need to continue?

Thorns - What did not work and we need to stop doing it?

Buds - What new thing do we need to try?

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Use open-ended, thought-provoking questions.

CLOSE THE REFLECTION

Conclude the discussion and briefly summarize the key points and ideas.

Scout Vespers

Sing with reverence *to tune of: "Oh Christmas Tree"*

Softly falls the light of day,
While our campfire fades away.
Silently each Scout should ask
Have I done my daily task?
Have I kept my honor bright?
Can I guiltless sleep tonight?
Have I done and have I dared
Everything to be prepared?

Listen Lord, oh listen Lord,
As I whisper soft and low.
Bless my mom and Bless my dad,
These are things that they should know.
I will keep my honor Bright,
The oath and law will be my guide.
And mom and dad this you should know,
Deep in my heart I love you so.

CLOSED CELL FOAM SLEEPING PADS

These pads are made of dense closed cell foam. They usually either roll up or fold accordion-style. Some pads have a smooth foam surface. Others are ridged or have a egg crate texture.

Pros: Closed cell foam sleeping pads are virtually indestructible and if damaged they remain functional. Foam pads are also very affordable when compared to other types of pads, making them a great option for new backpackers or those on a tight budget. Because of their durability, foam pads also have potential to be multi-use items. Many hikers use their foam sleeping pads as seats in camp or during breaks on trail.

Cons: Foam pads can be very large and bulky. If you have a closed cell foam pad it most likely will not fit inside your pack and will need to be strapped to the outside. Foam pads are also not the most comfortable option for many hikers. Side sleepers, in particular, may find that the thin layer of foam does not offer enough padding.

Popular options for backpackers choosing to sleep on a closed cell foam sleeping pad include:

Coleman Rest Easy Camp Pad

Therm-A-Rest RidgeRest

Therm-A-Rest Z Lite Sol Popular self-inflating sleeping pad options for backpackers include:
Therm-A-Rest ProLite
Sea To Summit UltraLight Self-Inflating
Therm-A-Rest Neoair Voyager
See links in Appendix

INFLATABLE AIR SLEEPING PADS

Inflatable air pads are exactly what they sound like. They function similarly to a standard air mattress but are designed to be packable and light enough for backpacking. Air pads have features such as valve type and baffle design that vary significantly between brands and models.

Pros: Inflatable air sleeping pads can be extremely lightweight and compact. Some ultralight models weigh less than a pound and pack down smaller than your

water bottle. In addition, the lack of foam means that air sleeping pads can increase in thickness without increasing in weight. This makes them a very comfortable option for many hikers.

Cons: Like, self-inflating pads, inflatable pads are useless if punctured. Care should be taken to avoid damage and it may be wise to carry a **patch kit**. Some hikers do not like having to inflate their pad by mouth. There are also concerns about moisture from your breath accumulating inside of the pad and leading to ice in freezing conditions or mold growth in warm conditions. Solutions to this problem include pads with built in pumps and separate **pumps** and **inflators** that can be purchased. (Some bag-style inflators even double as stuff sacks.) Finally, some air-filled sleeping pads can be noisy if you move around in your sleep. This may be an issue if you are a light sleeper or camp with someone who is.

Some popular air sleeping pads for backpackers include:

Therm-A-Rest NeoAir XLite
Klymit Insulated Static V Lite
Sea To Summit Ultralight Insulated

See links in Appendix

OTHER FACTORS TO CONSIDER WHEN CHOOSING A SLEEPING PAD

INSULATION

Manufacturers give sleeping pads an r-value (usually a number between one and ten) based on how well the pad stops the transfer of heat. Pads with a higher r-value will do a better job of protecting you from the cold ground. Be sure to check the r-value of sleeping pads to ensure that the one you choose is appropriate for the conditions in which you intend to camp. If you are unsure about how much insulation you need or if you tend to sleep cold it may be wise to go with a slightly higher r-value. In a sleeping pad, higher r-value may cost you a bit of weight but, because the insulation is beneath your body, it won't cause you to be too warm like a jacket or sleeping bag might.

SLEEPING BAG COMPATIBILITY

If you have a sleeping bag with an integrated pad sleeve, be sure to check sleeping pad measurements. Most standard pads will work with most standard bags but it is certainly worth your time to double check.

SIZE

Many sleeping pads come in a variety of sizes including short, long, wide, regular, long wide, etc. Check the measurements to find the size that works for you. Some backpackers opt for a shorter pad to save weight. If your legs hang off the end you can put your pack or clothing beneath them to give a little bit of insulation.

http://thenortheasthiker.com/2018/04/19/choosing-a-backpacking-sleeping-pad/
www.animatedknots.com

Coleman Rest Easy Camp Pad -https://www.amazon.com/Coleman-Rest-Easy-Camp-Pad/dp/B00168ZJWY/ref=as_li_ss_tl?s=outdoor-recreation&ie=UTF8&qid=1524003299&sr=1-9&keywords=foam+sleeping+pad&linkCode=sl1&tag=thenortheasth-20&linkId=51a66ef2559498faf48fdb5a12904516

Therm-A-Rest RidgeRest - https://www.amazon.com/Therm-Rest-RidgeRest-Reflective-Camping/dp/B004534D6K/ref=as_li_ss_tl?s=outdoor-recreation&ie=UTF8&qid=1524005942&sr=1-2&keywords=ridge+rest&th=1&linkCode=sl1&tag=thenortheasth-20&linkId=fd67e383378e96eb275b9f41243b15c1

Therm-A-Rest Z Lite Sol - https://www.amazon.com/Therm-Rest-Camping-Mattress-Regular/dp/B005I6R0WC/ref=as_li_ss_tl?s=sporting-goods&ie=UTF8&qid=1524006162&sr=1-1&keywords=thermarest+z+lite&linkCode=sl1&tag=thenortheasth-20&linkId=c3b44bd85ef2bfd0a1f041fedc01fbbc

SELF-INFLATING SLEEPING PADS

Self-inflating sleeping pads are made of open cell foam covered with fabric. When the valve on a self-inflating pad is opened, air enters the pad and the foam expands. You will probably need to blow a few breaths of air into the pad to achieve your desired firmness. When it is time to repack your self-inflating pad open the valve and roll up the pad, compressing the foam and forcing out the air. Close the valve again before trying to put the pad in it's stuff sack so that the foam stays compressed and the pad doesn't try to self-inflate inside your pack!

Pros: The foam layer in self-inflating pads is generally thicker than open cell foam pads, making them a more comfortable option for many hikers. Self-inflating sleeping pads also tend to be well insulated. In addition, very little mouth inflation is needed to fill self-inflating pads.

Cons: Self-inflating pads are less durable than closed cell foam pads and a puncture on trail means that you will not be able to inflate the pad. Many hikers sleeping on self-inflating or air pads carry a **patch kit** for on-trail repairs. Self-inflating pads can also be quite bulky. Depending on the pad you choose, it may need to be attached to the outside of your pack where it could be susceptible to damage.

Therm-A-Rest ProLite - https://www.amazon.com/Therm-A-Rest-06094-ProLite-Mattress-Regular/dp/B00NW2W5VK/ref=as_li_ss_tl?s=sporting-goods&ie=UTF8&qid=1524006574&sr=1-1&keywords=thermarest+prolite&dpID=41oh9bqO9hL&preST=_SX300_QL70_&dpSrc=srch&linkCode=sl1&tag=thenortheasth-20&linkId=88be64a4001073598410c74f08a7b8aa

Sea To Summit UltraLight Self-Inflating - https://www.amazon.com/Sea-Summit-Self-Inflating-Lightweight-Backpacking/dp/B01M0MBNO2/ref=as_li_ss_tl?s=sporting-goods&ie=UTF8&qid=1524008043&sr=1-6&keywords=Sea+To+Summit+UltraLight&linkCode=sl1&tag=thenortheasth-20&linkId=acb1057cb00a91a79662f6cde5d1cbf0

Therm-A-Rest Neoair Voyager - https://www.amazon.com/Therm-Rest-Voyager-Mattress-Regular/dp/B01N77ZY56/ref=as_li_ss_tl?s=sporting-goods&ie=UTF8&qid=1524008279&sr=1-3&keywords=thermarest+neoair+voyager&dpID=41gbOht9c0L&preST=_SY300_QL70_&dpSrc=srch&linkCode=sl1&tag=thenortheasth-20&linkId=f728c1dc51d626f6716c1624cc5aa36e

Therm-A-Rest NeoAir XLite - https://www.amazon.com/Therm-Rest-Ultralight-Backpacking-Mountaineering/dp/B00PZL14EK/ref=as_li_ss_tl?s=sporting-goods&ie=UTF8&qid=1524011259&sr=1-2&keywords=neoair+xlite&dpID=41XGbEs7JrL&preST=_SY300_QL70_&dpSrc=srch&linkCode=sl1&tag=thenortheasth-20&linkId=46ec1659c3f4ace65f87d3ceba94d280

Klymit Insulated Static V Lite - https://www.amazon.com/Klymit-Insulated-Static-Season-Sleeping/dp/B00UW7LEOW/ref=as_li_ss_tl?s=sporting-goods&ie=UTF8&qid=1524011763&sr=1-7&keywords=klymit+sleeping+pad&dpID=511u-Cn8pgL&preST=_SY300_QL70_&dpSrc=srch&linkCode=sl1&tag=thenortheasth-20&linkId=728ca9863513f3d2b1d8d2b272f1fee7

TEACHING OUTDOOR SKILLS

The role of the Scoutmaster is to help the Scouts be well prepared with the tools and methods to successfully deliver the instruction. There are a number of things the Scoutmaster can do to help a Scout conduct a skills session.

1. SCOUTS BSA HANDBOOKS—The Scouts BSA Handbook for Boys and Scouts BSA Handbook for Girls are the best resources. For instance, the hiking section (Chapter 8) includes information on preparing food and water, making a trip plan, and bringing appropriate clothing. While there are other sources that are more comprehensive, the Scouts BSA handbooks are simple to use with concepts that are age appropriate. Using the Scouts BSA handbooks as primary resources will help Scouts deliver simple, concise, and effective training.

2. RESOURCE KIT—Provide a resource kit or a materials checklist for a given skill. As discussed in the plant identification session, having a premade kit can simplify training preparation and provide good scaffolding that may allow Scouts to teach a topic they might not otherwise be able to effectively prepare for.

3. EDGE—Always coach Scouts on how they can employ the EDGE method in their training.

4. OTHER TEACHING METHODS—Coach Scouts to include various teaching methods in their skills instruction. The teaching methods the Scouts can use during a skills instruction session are numerous.
Some of the best ones include the following:

- BRAINSTORMING—Brainstorming can be a great way to engage participants in any topic. Brainstorming is best used when trying to generate a large volume of ideas. It can be used in conjunction with whiteboarding. When brainstorming, remind participants that the goal is to generate as many ideas as possible, there are initially no wrong ideas, and ideas should not be judged as good, better, or best. For brainstorming to work effectively, participants need to feel safe when contributing ideas. Let the fun begin!
- BRAIN SQUEEZERS—Memorization always squeezes the brain. Using riddles, rhymes, acronyms, and other mnemonics can help Scouts retain important concepts. Example: When teaching Scouts about proper outdoor clothing, use the slogan: “Cotton kills, wool’s the way.” This simple expression is easily remembered because of its alliteration and becomes the memory activator for a much larger discussion on the properties of cotton, wool, and synthetic materials.
- BUZZ SESSIONS—Buzz sessions can be used to generate conversation and get participants thinking about and exploring concepts. Conduct a buzz session by organizing participants in small groups of two to four; the larger the group, the less likely some will be to engage. Keeping groups small encourages everyone to participate. Be specific about the topic and desired outcome. Keep the time frame for discussion short and the topic narrowly focused. Consider group dynamics when organizing participants—skill level, beliefs, experiences, age, etc. Consider

writing the topic on a board or giving groups a sheet with the discussion topic on it.

• FIRECRACKERS—These are the only fireworks used in Scouting! Firecrackers are attention getters that help promote interest in a topic and can include a funny (appropriate) YouTube video, object lesson, story, game, object, piece of memorabilia, etc. The goal is to capture or hold the participants' attention as you conduct the training.

• INSPECT TO DETECT—This method starts with Scouts being asked to look for, inspect, or observe an object or area. These reflective activities put the learner in the driver's seat and provide instant engagement. This method can be used as an activity starter to promote thinking or it can be used after an explanation or demonstration to assess understanding. Example: Pack a backpack improperly, then ask the Scouts to pull it apart and conduct a pack inspection. Ask Scouts to identify the items in the pack that are not needed and the items that are missing that should be there. Provide a recommended packing checklist and discuss the importance of using a packing checklist to prepare for campouts.

• PORCH SITTERS—What do people do when they sit on the porch in the evening? They tell stories. Stories can be a powerful way to communicate ideas, help participants retain concepts, and engage your audience. Some stories to consider using when teaching include personal stories, current stories in the news, and historical accounts.

• GAMIFICATION—Any kind of activity that makes the learning a game can help to hold the attention of participants. Matching and guessing games can be easily adapted for all sorts of content.

• ROLE-PLAYING—Role-playing can give participants an opportunity to practice for situations they may experience in the future. Role-playing exercises are great when using the EDGE method to help guide participants in learning a particular skill. Role-playing works best where there is a clear expectation set for each person playing a role in the practice session. Observers should have clear expectations on what they should be evaluating so that they learn even though they are not directly participating.

• SKILL SHEETS—Nobody likes to work, so avoid WORK sheets. Instead use skill sheets as appropriate to help participants actively participate and retain information being shared.

• SPIT(TING)—This is hopefully the only spitting you'll see a Scout do. This is the use of a song, poem, or skit to teach an idea or concept. Typically this is a good attention getter to promote engagement at the beginning of the instruction, but it can also be used to promote concept retention.

• WHITEBOARDING—Use a whiteboard or chalkboard to visually communicate information. This can help participants visualize concepts and may make it easier for them to take notes or reference ideas during a discussion.

Incident Reporting Tool

General Incident Details

***Required Fields**

*Incident Date: _____ Incident Time (in 24-hour format): _____

*Report Date: _____

*Date Reported to Council/BSA Location: _____

Reported by Name: _____

Reported by Primary Phone: _____ Reported by Secondary Phone: _____

*Reported by Email: _____

Reported by Address: _____

Reported by City: _____ Reported by State: _____ Reported by Zip Code: _____

*Council/BSA Location: _____ *Location of Incident: _____

Specific area where incident occurred: _____

Incident Address: _____

Incident City: _____ *Incident State: _____ Incident Zip Code: _____

*Description of Incident (clear/concise/complete facts):

Was an Agency or Authority Notified? ❑ Yes ❑ No Which one(s): _____

Injury/Illness/Damage Information

*Claimant Name: _____

Claimant Address: _____

Claimant City: _____ *Claimant State: _____ Claimant Zip Code: _____

Claimant Primary Phone: _____ Claimant Secondary Phone: _____

Claimant Email: _____

Claimant Date of Birth: _____ Age of Claimant: _____

*General Classification (Cub Scout/Registered Leader/etc.): _____

Chartered Organization: _____

*Property Damage? ❑ Yes ❑ No Describe: _____

*Adventure/Program/Event: _____

Cause/Nature/Injury Detail: _____

*If medical treatment was provided, please describe: _____

If transported by air/ambulance, please describe: _____

*Are Accident and Sickness forms provided or filed? ❑ Yes ❑ No ❑ Unknown

If certificate of insurance has been provided, please describe: _____

If there is/was a contract for this event, please describe: _____

Did the event occur while transporting to/from activity? ❑ Yes ❑ No ❑ Unknown

Vehicle Involved (Duplicate if needed)

*Owner of vehicle: _____ VIN: _____

License State: _____ Vehicle make/model/year: _____

Description of Vehicle Damage:

Weather Conditions: _____

Driver Name: _____

Driver Address: _____

Driver City: _____ Driver State: _____ Driver Zip Code: _____

Driver Phone: _____ Driver Email: _____

Witnesses (Duplicate if needed)

*Witness Name: _____

Witness Address: _____

Witness Email: _____ Witness Primary Phone: _____

Witness Secondary Phone: _____

Witness Type: ❑ Adult ❑ Youth ❑ Unknown

*Witness Name: _____

Witness Address: _____

Witness Email: _____ Witness Primary Phone: _____

Witness Secondary Phone: _____

Attachments such as photos, statements, and this incident report form can be added during online entry and are helpful.

Return this completed form to your council's designated user for entry, or upload into Riskonnect.