

When Pigs Fly Camporee



“When Pigs Fly Camporee” is an exciting event where Scouts will put their Scout skills to use while having a fun-filled, pig-packed day. The wearing of pig attire is encouraged!

Flying Pigs Tournament:

A tournament of Ultimate using flying pigs (Frisbees with pigs painted on them).

Boar Me with the Details:

While hiking in the woods, a member of your patrol gets severely injured by a wild boar. Can you treat the wounds and evacuate to help?

Bacon? Did you say Bacon?

Start a fire without matches and get the bacon cooked.

Transport the Pig:

The pig must cross the river. You and your patrol must safely take the pig across a raging river, utilizing the stepping stones.

Steal the Bacon:

A contest between patrols. Scouts of a patrol are assigned a number, which is shared by a member of the opposing patrol. The patrols line up on opposite edges of the playing area, which has the "bacon" (a small object which can be grabbed and carried) in the center. A referee calls out a number, and the scouts who have that number must run to the center, grab the bacon, and return to their patrol without being tagged by the other Scout with that number. Tagging of a Scout may not occur before that Scout has touched the "bacon". The referee may call out more than one number resulting in many pairs of Scouts, each Scout attempting to steal the "bacon". The referee continues calling out numbers until a patrol reaches the agreed amount and that patrol wins.

Even a Pig Needs a House:

Build a tent house for the pigs – blindfolded!

Pig Herding: Using teamwork, blindfolded patrols must guide their pig through an obstacle course following directions from the leader. To accomplish this feat patrol members lock arms in a circle facing out with a pig in the middle. Fastest time wins.

Wild Pig Food Thieves: Wild pigs are stealing food. Patrols must correctly pig-bag their food in a tree (Pigs don't climb very well). Fastest time wins.

Lunch will be provided, Scouts provide their own roasting sticks and cook over charcoal pits.

Flying Pigs in Sleeping Bags (see recipe below)

Pig Fart Delight (Baked Beans)

Chips, Apples, Carrots, Cookies, Lemonade

Flying Pigs in Sleeping Bags

- 1 (8 oz, 8 count) container refrigerated crescent rolls
- 8 hot dogs
- Shredded cheese,
- Ketchup
- Mustard

Directions:

1. Press pairs of triangular crescent rolls together to make four rectangular dough shapes.
2. Cut each rectangle in half to make 8 squares.
3. Place a hot dog on top of each square. Sprinkle with cheese.
4. Roll dough around hot dog, allowing one end to peek out, like a head from a sleeping bag. Pinch the bottom closed.
5. Stick with a camp fork and heat over coals until dough becomes golden brown.
6. Serve, dipping in ketchup/mustard if desired.

Pig roast for supper along with a Troop Potluck with pork/ham based dishes.

Special Dessert: Candied Bacon Ice Cream

Candied bacon:

- 1 tablespoon unsalted butter
- 1 lb bacon, cooked and roughly crumbled/chopped
- 1/4 cup sugar
- 1 tablespoon light brown sugar

Directions:

1. Place the butter in a medium sauté pan, over medium heat and melt.
2. Add the bacon and stir.
3. Sprinkle both sugars over the bacon and continuously stir until the sugar melts, about 5 to 7 minutes.
4. In a single layer, pour the bacon onto a baking sheet lined with parchment paper and set aside to cool. 10 minutes before the ice cream is ready, pour the candied bacon into the churning ice cream.

Ice cream base:

- 4 cups half-and-half or light cream
- 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
- 2 tablespoons vanilla extract

Directions:

1. In large bowl, combine ingredients; mix well. Pour into ice cream freezer container. Freeze according to manufacturer's instructions.
2. 10 minutes before the ice cream is ready, pour the candied bacon into the churning ice cream. Makes 12 servings.