

Camp Fire USA Orca Council

Orca Sounds

July – August 2008



Dates to Remember

JULY

- 7-12 **Wildwood Day Camp**
- 28-
Aug 1 **Wohelo Day Camp**

AUGUST

- 7 **Leader Meeting**, 6:30 pm
Orca office
- 9 **Camp Smokey Staff
Training-** all day
- 10-16 **Camp Smokey**
- 25 **Puyallup Fair entries due**
to Orca office
- 27 **Fair entries** (no baking)
due at fairgrounds

SEPTEMBER

- 3 **Puyallup Fair baking en-
tries due** at fairgrounds
- 23 **Fair entries must be
picked up** from fairgrounds

OCTOBER

- 3 **Convoy** from Tacoma to
Yakima-*tentative*
- 21 **Convoy** from Ft. Lewis to
Yakima-*tentative*
- 31 **Convoy** from Yakima to
Tacoma-*tentative*

For more dates and information,
visit the Calendar page online at
www.campfireusaorca.org



Did you know that over TEN MILLION American kids go to camp every summer? Whoa!

Summer camp has been a U.S. tradition for over 150 years. Before air conditioning, hot city summers were miserable and even unhealthy for children, so escaping to the country for a few weeks became popular. Today, kids have different reasons for making camp a part of their lives, such as:

- * To Meet New People
- * To Try New Things
- * To Appreciate Nature
- * To Get a Change of Scenery
- * To Learn New Skills
- * To Get Healthy
- * To Have FUN!

Join us at camp this summer and see how much fun **YOU** will have!



Camp Fire Members Gear Up for the Puyallup Fair

The Puyallup Fair opens September 5th and will run through September 21st. Clubs who would like to do a demonstration may contact Jenny Henry at (253) 845-3707 or Loretta Cutter (253) 845-5198 to schedule a slot. Ask about tickets at this time, so your club does not have to pay to come in for the demonstration.

Clubs can do a craft project, paint faces, teach a song or game, or even hold their meeting at the fair. This is a great way for others to learn about Camp Fire and see what our kids do.

The Camp Fire USA Puyallup Fair Premium Book contains all the information needed for entering items in the fair, including entry forms and entry tags. It can be downloaded from our website on the Club page.

Remember these important dates for the fair:

- **Wednesday, August 27 from 9am-4pm**—Take entries to the Puyallup Fairgrounds.
- **Wednesday, September 3rd from 9am-2pm**—Drop off baked goods.
- **Tuesday, September 23rd, 11am-4:30pm**—Pick up all entries from the Fairgrounds



Early Registration



It's time to get registered for the upcoming year. Register early and get the paperwork out of the way before the hectic fall schedule begins. Our goal is to have all returning members registered by September 30th.

Packets were handed out at the June leader meeting or mailed to club leaders for current members. If you need an additional registration form or medical form, go to our club page on the website. Forms to download are available on the left side column of the club page.

If you are looking for a club to join or interested in starting a club, please contact Johna for more information at 253-597-6234 ext 17 or jnoble@campfireusaorca.org.

Torch Bearers Awarded

Special Interest

Kaycie Elwess
Miranda Erhardt
Rachel Knight
Cayla Murphy
Kaitlynn Nelson

Healthy Living

Kaycie Elwess
Miranda Erhardt
Rachel Knight
Cayla Murphy

Celebrating Success

This year's Council Fire Ceremony was led by Stephanie Berry of the Sun-fire Club. She chose to have an outdoor ceremony with a real fire. The weather cooperated and it was a beautiful ceremony. Some new faces as well as many returning ones were there to celebrate another year of Camp Fire.



Thank you to Stephanie Berry for all her hard work planning and putting on this event. In addition we would also like to thank Sandy Engelking for assisting us in securing the use of the United Methodist Church for this ceremony. One more heartfelt thank you to Teresa Noll for her hard work and dedication to ensure music remains a part of our Council Fire ceremonies.

Later this summer Orca Council will also be recognizing this year's Wohelo Award recipients: Jessica Peterson, a graduate of Bonnie Lake High School, and Claire Cox who graduated from Aberdeen High School. Keep an eye on the council website for further information about these recipients and for a date and time for the award ceremony.



Outdoor Progression Training Weekend Starts with S

We started off summer a little early with a special camping trip to practice Outdoor Progression skills. Those who went early to help set up on Friday evening were greeted with a drizzle—a tangible reminder of why western Washington is so beautifully green all year round. Luckily the rain stopped and the rest of the weekend was beautiful.

Members got a hands-on experience in outdoor skills such as fire building, cooking, pitching a tent, etc , and many took the opportunity to complete a level of Outdoor Progression, allowing them to move up to the next level to work on over the summer.

Part of Outdoor Progression is learning to care for the environment. Our group of campers completed a service project for Kopachuck State Park during their stay.

Thank you to everyone who participated, and a special thanks to Terill Fraser for chairing this event. See the final page of this newsletter for a souvenir for those who liked the pancake recipe!



Some Rain—Ends with Fun and New Skills





Orca Council Service Award

Jacquelyn Arger
 Kaycie Elwess
 Miranda Erhardt
 Savannah Farrell
 Amanda Fraser
 Michelle Fraser
 Maralena Hilliard
 Alyssa Hoirup
 Elizabeth Johnson
 Melissa Knight
 Chesney Livingston
 Hayley Merrill
 Cayla Murphy
 Riley Murphy
 Kaitlynn Nelson
 Charlisa Pearson-Lee
 Payten Twiggs
 Taylynn Twiggs

Presidential Service Award

Ages 14 and under

Katelin Noll, Silver
 Kylie Engelking, Gold
 Chesney Livingston, Gold

Age 15-24

Rachel Knight, Bronze

Age 25+

Jaime Ping, Bronze
 Sandy Engelking, Silver

Family

Amanda, Kelvin, Michelle and Terill Fraser, Gold

Adult Recognition Awards

Tenure:

1st Year	Robert Buchanan Elisabeth Bupp Rebecca Engelhardt Sharon Fisher Kelvin Fraser Jennifer Mau
2nd Year	Kriss Duffney
3rd Year	Sandy Engelking Teresa Noll Dawn Twiggs
6th Year	Michelle Green
8th Year	Rhonda Kotek-Lopez JoAnne Northcott
9th Year	Michaelann Heinley
10th Year	Chris Bohnen Terill Fraser Stephanie Golka-Smith Kim Knight
11th Year	Johna Noble
12th Year	Jaime Ping
15th Year	Mary Hilliard
17th Year	Denise Cox
19th Year	Eleanore Bohnen
21st Year	Lori Herman
26th Year	Chris Elander

Lifetime Membership

Carolyn Graf

Blue Ribbon

Bob Noble

Joy of Service

Chris Bohnen
 Eleanore Bohnen



“INSTANT PANCAKE MIX” by Alton Brown

(with Bob & Johna’s improvements)

6 cups all-purpose flour (healthy option: Bob’s Mills Whole Wheat White Pastry flour-looks like unbleached flour and tastes like white flour!)

1 1/2 teaspoons baking soda (be sure it’s fresh!)

3 teaspoons baking powder

1 tablespoon kosher salt

2 tablespoons sugar

(3 teaspoons cinnamon)

Combine all of the ingredients above in a lidded container. Shake to mix.

Use the mix within 3 months.

“INSTANT” PANCAKES

2 eggs, separated

2 cups buttermilk

4 tablespoons melted butter

2 cups “Instant” Pancake Mix, recipe above

1 stick butter, for greasing the pan

Optional: 2 cups fresh fruit such as blueberries

Heat an electric griddle or frying pan to 350 degrees F. Heat oven to 200 degrees F. If you are using a cast iron griddle over charcoal, about 24 pieces of charcoal = 350 degrees.

Whisk together the egg whites and the buttermilk in a small bowl. In another bowl, whisk the egg yolks with the melted butter.

Combine the buttermilk mixture with the egg yolk mixture in a large mixing bowl; whisk together until thoroughly combined. Pour the liquid ingredients on top of the pancake mix. Using a whisk, mix the batter just enough to bring it together. Don’t try to work all the lumps out. (Count of 10, and leave the remaining lumps!)

Check to see that the griddle is hot by placing a few drops of water onto to the griddle. The griddle is ready if the water dances across the surface. Lightly butter the griddle. Wipe off thoroughly with a paper towel. (No butter should be visible.)

Gently ladle the pancake batter onto the griddle and sprinkle on fruit if desired. When bubbles begin to set around the edges of the pancake and the griddle-side of the cake is golden, gently flip the pancakes. Continue to cook 2 to 3 minutes or until the pancake is set.

Serve immediately or remove to a towel-lined baking sheet and cover with a towel. Hold in a warm place for 20 to 30 minutes. Yield: 12 pancakes