

Troop 1

Grubmaster Guide and Interfaith Devotionals



Why this guide?

Initially Troop 1 was made up almost entirely of Scouts from Brentwood United Methodist Church so cooking and worship was pretty much the same for all. In recent years diversity has become the norm within the Troop. We have Jewish, Hindu, and Catholic members along with many Protestant faiths. Because of this diversity the need for cooking options on a campout is necessary to include all Scouts. Vegetarian options are also included to address that choice, or necessity, because of food allergies.

In addition, “A Scout is Reverent”, so inclusiveness in worship is paramount as well. Included on back cover are prayers which are inclusive of all faiths. Also Lord Baden-Powell’s comments on Duty to God.

Both the recipes and devotions are only suggested and to be used as a starting point. Scouts are encouraged to research and come up with additional meals and worship.

By – Dwight Armstrong
Troop Committee Chair



“ No man is much good unless he believes in God and obeys his laws. So every Scout should have a religion. ”

Robert Baden-Powell
Scouting for Boys, 1908

† A SCOUT IS REVERENT

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Dutch Oven Chicken Pot Pie

Culture – (non-beef)

Ingredients:

1 lb. of chicken breast (diced into small chunks)
2 tbsp. margarine
1 cup of diced potatoes
1 package of frozen mixed vegetables (thawed)
1 can Cream of Chicken Soup
4 oz. can of evaporated milk
½ tsp paprika
1/8 tsp poultry seasoning (sage)

Crust

2 cups of Bisquick
4 oz. can of evaporated milk
½ cup of water
2 tbsp. of margarine
1 egg

Cook in - 12-inch (6 quart) Dutch Oven – with 18 briquettes

Directions:

1. Prepare charcoal in tower.
2. While coals are heating sauté chicken and diced potatoes in cook stove.
3. Prepare the crust in a mixing bowl. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices.
4. Cook with lid off, until it starts to bubble.
5. Cover chicken mixture with the crust mixture.
6. Divide the coals so that there are 8 on the bottom and 10 on the top.
7. Bake for 25 minutes.

Variation – 1 small can of mushrooms, 1 tsp parsley, 2 tbsp. of bacon

Campfire Foil Packs

Culture – (non-beef)

Ingredients:

1 pound skinless, boneless chicken breast meat, cubed
2 onions, diced
1 (8 ounce) package sliced fresh mushrooms
1 yellow bell pepper, seeded and sliced into strips
1 red bell pepper, seeded and sliced into strips
4 cloves garlic, sliced
4 small potatoes cubed
¼ cup olive oil
1 lemon juiced

Directions

1. In a large bowl, or large zip top bag, combine the chicken, onion, yellow and red peppers, garlic and potatoes. Pour in the olive juice, then mix well.
2. Evenly divide the mixture between 4 large sheets of aluminum foil. Top each with another sheet of foil, and roll up the edges tightly. Wrap each packet again, securely in another sheet of foil to double wrap
3. Cook in the hot coals of a campfire until the chicken is opaque and the potatoes are tender, around 40 minutes.

Dutch Oven Scrambled Eggs and Biscuits

Culture – (non-beef)

Ingredients:

1 medium onion	Salt and pepper to taste
1 small bell pepper	Cayenne pepper
Optional ingredients (mushrooms, bacon, pepperoni, etc.)	Garlic Powder
2 eggs per person	Tube of store bought biscuits
	¼ cup grated cheddar cheese
	Vegetable oil

Directions

1. Prepare charcoal in chimney starter
2. Chop onion and bell pepper into a small dice, also chop up any optional ingredients you wish to add to the scrambled eggs.
3. In a bowl, or cook pan, beat the eggs; add the onion, bell pepper and optional ingredients, mixing together with a fork. Season to taste with salt, pepper, cayenne pepper and garlic powder.
4. Spread charcoal in fire pit or on safe area on the ground, make as level as possible
5. Place Dutch Oven on coals to preheat
6. Pour small amount of vegetable in the Dutch Oven and spread on sides and bottom.
7. When pan is hot, hold hand over to feel heat, you are ready to cook.
8. Pour the egg mixture into the Dutch Oven and cover.
9. Let cook, stirring occasionally
10. Prepare lid for baking the biscuits by spreading a small amount of vegetable oil evenly on top with a paper towel.
11. Open the biscuits and brush sides of the rolls with vegetable oil, place the oiled biscuits on top of the lid.
 - a. To Cook biscuits quicker place aluminum foil over the top to hold heat in.
12. Do not forget to stir the eggs once in a while. Sit lid with biscuits aside while stirring.
13. A minute or so before the scrambled eggs are done, sprinkle with grated cheddar cheese. Place the lid back on to melt the cheese.
14. Wait a few minutes and turn biscuits to brown on both sides. When browned remove from heat.

Shashuka

(Camp Stove)

Culture – Kosher

Ingredients:

6 eggs

2 teaspoons tomato paste

¼ cup vegetable oil

6 cloves garlic, roughly diced

2 teaspoons salt, or to taste

1 teaspoon sweet paprika

2 lbs. fresh tomatoes, unpeeled and cut in quarters (you can also substitute with one 28 ounce can of chopped tomatoes)

Directions

1. Place tomatoes, garlic, salt, paprika, tomato paste, and vegetable oil in a small saucepan. Bring to a simmer and cook, uncovered, over low heat until thick, for about 20 minutes, stirring occasionally.
2. Ladle the tomato sauce into a greased large frying pan. Bring to a simmer then crack open eggs on top of the Shaskuka, one by one, giving each their own space. The whites should overlap, but the yolk should be spaced about 4 finger widths from each other.
3. Cover tightly with a lid and simmer for 20 minutes.

Noodle Kugel

(Dutch Oven – Breakfast or Dessert)

Culture – Kosher

Ingredients:

1 pkg. (16 ounce) egg noodles
½ cup Margarine
4 eggs, beaten
1 cup white sugar
1 ½ cups applesauce
1 teaspoon vanilla extract
Ground cinnamon, for dusting

Directions

1. Prepare coals in chimney
2. On camp stove cook the egg noodles until it has cooked through, but is still firm to the bite, about 5 minutes
3. Drain the noodles and place in large pot to mix
4. Mix in margarine until melted. Stir in the eggs, sugar, applesauce, and vanilla extract.
5. Pour noodle mixture into Dutch Oven, lined with parchment paper, then sprinkle with cinnamon.
6. Bake in Dutch Oven for 30 minutes, 17 coals on top and 14 on bottom. Remove lid from Dutch Oven and cover with aluminum foil and bake until golden brown, 20 to 30 additional minutes.

Potato Latkes

(Camp Stove)

Culture – Kosher

Ingredients:

- 2 large russet potatoes, scrubbed and cut lengthwise into quarters
(hash browns can be substituted)
- 1 large onion, peeled and cut into quarters
(chopped onions can be substituted)
- 2 large eggs
- ½ cup all-purpose flour
- 2 teaspoons coarse kosher salt, plus more sprinkling
- 1 teaspoon baking powder
- ½ teaspoon freshly ground black pepper
- Safflower or other oil, for frying

Directions

1. Prepare potatoes and onions using a hand grater. If using hash browns and onions, thaw before using and squeeze out excess liquid.
2. Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.
3. Pour ½ inch of oil into skillet. Once the oil is sizzling hot, use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs.
4. When the edges of the latkes are brown and crispy, about 5 minutes, flip. Cook until the second side is deeply browned, about another 5 minutes.
5. When completed transfer to a paper towel-lined plate to drain and sprinkle with salt while still warm.
6. Repeat with the remaining batter.

5-can chili Recipe

Culture – Vegetarian

Ingredients:

one can of “**no meat**” chili, your favorite
one can diced tomatoes
one can corn
one can kidney beans, drained
one can any other beans, un-drained
(note for Kosher: no pork and beans)
1/4c. BBQ sauce
1t. chili powder or to taste

Equipment

Large Pot, big spoon

Instructions

1. Combine all ingredients, heat for 15 minutes over camp stove, stirring occasionally
2. Serve

Dutch Oven Campfire Lasagna

Culture –(vegetarian)

Ingredients:

- 1 tablespoon olive oil
- 2 ½ cups pasta sauce (24 or 25-ounce jar is perfect)
- 12 oz. fresh lasagna noodles divided into 4 sets (thawed if frozen)
- 3 cups fresh baby spinach
- 1 ½ cup shredded cheese (mozzarella or a blend of Italian-style cheeses work best)
- 1 tablespoon dried oregano or basil or blend of the two

Cook in – 10-inch (6 quart) Dutch Oven – 400 degrees– with 25 briquettes (for 12” oven increase recipe by 1/3 and briquettes to 29)

Directions:

1. PRE-HEAT: If cooking over a campfire, get your coals ready. You'll need 25 -29 briquettes depending on size of Dutch oven.
2. ASSEMBLE THE LASAGNA:
 - a. Start by coating the bottom of 10” Dutch oven with olive oil to help prevent the bottom layer from sticking
 - b. Add ½ cup of pasta sauce and spread evenly over the bottom of the Dutch oven.
 - c. Use the first set of noodles to create the base of lasagna.
 - d. Layer ½ cup sauce, 1 cup baby spinach, and 1/3 cup cheese.
 - e. Repeat (one set noodles, ½ cup sauce, 1 cup spinach, 1/3 cup cheese) two more times.
 - f. For the final layer, use the last set of noodles, ½ cup sauce, and ½ cup cheese. Sprinkle the oregano over the top.
3. BAKE:
 - a. Use 8 coals to create a bed to set your Dutch oven on.
 - b. Place the Dutch oven on the coals, cover the oven with the lid, and place the remaining 17 coals on top of the lid
 - c. Bake for 30 minutes, until the noodles are tender and cooked through and the cheese has melted.
4. SERVE:
 - a. Take the Dutch oven off the heat. Carefully remove the lid and set aside
 - b. Cut the lasagna into 4- 6 wedges, plate and enjoy!

Baked Pasta Primavera Casserole

Culture –(vegetarian)

Ingredients:

- 1 jar Ragu Sauce (1 lb. 8 oz. – Old World Style)
- 1 cup part-skim mozzarella cheese (shredded, about 4 oz.)
- 16 oz. vegetables (1 bag, Italian-style thawed)
- 12 oz. Ziti pasta, cook and drain.
- ½ cup grated parmesan cheese

Directions:

1. PRE-HEAT Dutch Oven to 350 degrees, for 10-inch oven 7 coals on bottom and 14 coals on top, if 12-inch oven 8 coals on bottom and 17 coals on top.
2. Combine Pasta Sauce, ½ cup mozzarella cheese and Parmesan cheese in large bowl. Stir in vegetable and hot ziti.
3. Spoon mixture into Dutch Oven and cover. Bake 25 minutes covered. Sprinkle with remaining ½ cup mozzarella cheese, and bake without lid, covered with loose aluminum foil, for about 5 minutes.

Banana Coconut French Toast

Culture –(vegetarian-breakfast)

Ingredients: (doubled recipe to serve 8)

2 – 1 lb. loaves crusty French Bread (thick sliced)
2 very ripe bananas (frozen transport is best, they thaw quickly)
2 (14oz) cans coconut milk
2 teaspoons ground cinnamon
2 teaspoons vanilla extract
1 teaspoon salt
coconut oil

To Serve:

warmed maple syrup
fresh blueberries (optional)
shredded coconut flakes

Directions:

1. In a container large enough to accommodate a slice or two of bread
 - a. Mash the bananas until it's smooth.
 - b. Add the coconut milk, cinnamon, vanilla extract, and salt and whisk to combine.
 - c. The batter needs to be as smooth as possible.
2. Heat 1 tablespoon coconut oil in a skillet over medium heat.
3. Dip a slice of bread into the batter and let it soak for a few seconds on each side. Let the excess drip off and then fry in the skillet until golden and crispy on each side, about 3 minutes per side.
4. Repeat with the rest of the bread, adding more coconut oil to the skillet as needed
5. Serve with syrup, fresh blueberries, and shredded coconut. Enjoy!

Campfire Nachos

Culture –(vegetarian-snack)

Ingredients:

- 1 tablespoon neutral flavored oil
- ½ lb. tortilla chips
- 1 (7.75 oz.) can El Pato hot tomato sauce or equivalent
- 1 cup shredded Mexican cheese blend
- 1 (14.5 oz.) can black beans drained
- 1 large avocado, cubed
- 4-5-green onions sliced
- handful of fresh cilantro, chopped
- 1 small lime, cut into wedges

Directions:

1. Lightly oil the bottom of Dutch oven, to prevent the nachos from sticking
2. For the first layer, evenly spread 1/3 of the chips into the oven, topped with:
 - a. ¼ can El Pato, ¼ can black beans
 - b. ½ cup cheese
 - c. Handful of avocado, green onions, and cilantro.
 - d. Repeat for 2nd layer.
3. For the third and final layer, use the remaining:
 - a. 1/3 portion of chips
 - b. ½ can El Pato
 - c. ½ can black beans
 - d. ½ cup cheese
 - e. The remaining avocado, onion, and cilantro.
4. Cover the Dutch oven and place on a metal grill over campfire for about 10 minutes, until the cheese has melted. Serve with lime wedges

Dutch Oven Peach Cobbler

Culture –(vegetarian-dessert)

This recipe is to be used in a twelve-inch Dutch oven and will serve six

Ingredients:

- 4-15 oz. cans of peach halves in syrup
- 1-box of yellow cake mix
- 1 cup of brown sugar
- ½ teaspoon of cinnamon
- 1 cup fresh raspberries or maraschino cherries (for color)
- 1 stick of real butter (margarine will not work as well)
- Small amount of water

Instructions:

1. Make sure your Dutch oven is well oiled before you start!
2. First take your peaches and raspberries and dump them in your oven (dump in syrup as well).
3. Add the brown sugar and cinnamon, mix it well.
4. Next take your cake mix and cut your Butter in like making a pastry.
 - a. Add a little water (just enough to make it crumbly).
 - b. Crumble the mix over the top of the peaches in small pellets.
 - c. You are now ready to cook.

Cooking Instructions:

1. Preheat 16 charcoal briquettes (before you use them make sure they are all white).
2. Place six on the lid and ten underneath.
3. Approximate cooking time is twenty minutes.
4. Check every five minutes! If you see it burning or see hot spots adjust your charcoal (take away or shift places).
5. When the top of the cobbler is golden check it with a knife by inserting it into the cobbler, if the knife comes out clean it is ready. If not continue cooking until it does.

Serving instructions:

It is impossible to remove it from the oven in one piece so it is best to serve the cobbler straight out of the oven with a large spoon. Most important share it with your patrol members and enjoy!

Scout's Grace

Let us be thankful for the food and drinks we are about to receive before us.
Let us be thankful for the shelter that protects us while we sleep at night.
Let us be thankful for the water that rejuvenates our mind, body & soul.
Let us be thankful for the earth we walk on and the air we breathe.
Let us be thankful for the fire that keeps us warm and gives us light.
Let us be thankful for natural surroundings that give the earth beauty and life.
Let us be thankful for the family and friends that are helpful when we need them the most.
Let us be thankful for the staff and leaders that lead us on our way.
Amen

Philmont Grace

For food, for raiment
For life, for opportunity
For friendship and fellowship
We thank thee, O Lord
Amen

Lord Baden-Powell on Duty to God:

"The Scout, in his promise, undertakes to do his duty to his king and country only in the second place; his first duty is to God. It is with this idea before us and recognizing that God is the one Father of us all, that we Scouts count ourselves a brotherhood despite the difference among us of country, creed, or class. We realize that in addition to the interests of our particular country, there is a higher mission before us, namely the promotion of the Kingdom of God; That is, the rule of Peace and Goodwill on earth. In the Scouts each form of religion is respected and its active practice encouraged and through the spread of our brotherhood in all countries, we have the opportunity in developing the spirit of mutual good will and understanding.

"There is no religious "side" of the movement. The whole of it is based on religion, that is, on the realization and service of God.

"Let us, therefore, in training our Scouts, keep the higher aims in the forefront, not let ourselves get too absorbed in the steps. Don't let the technical outweigh the moral. Field efficiency, back woodsmanship, camping, hiking, Good Turns, jamboree comradeship are all means, not the end. The end is CHARACTER with a purpose.

"Our objective in the Scouting movement is to give such help as we can in bringing about God's Kingdom on earth by including among youth the spirit and the daily practice in their lives of unselfish goodwill and cooperation."

Resources That Orient the Compass of Life

One requirement for advancement in Scouting is to learn how a compass works and how to orient a compass to find a direction for travel. It also requires a Scout to learn how to read a topographical map with all its colors, lines, and symbols and to use a map and compass together to complete a hike or bicycle trip without getting lost. These orienteering skills will help give you some of the best Scouting experiences you can enjoy. What are some other “maps” that help us orient our direction in life? The Scout Oath and the Scout Law are among those “maps” we are most familiar with. So are our families, friends, teachers and coaches, and religious leaders. But best of all are the sacred scriptures and sacred writings of our faith traditions. It is here that we find the teachings that give us guidance and direction for the journey of life so we can live life as fully as possible. The sacred writings of most of our faith traditions tell us that God is personal, loving, and just and wants to have a personal relationship with us. In almost every faith tradition is found the teaching that we know as “The Golden Rule,” which says that we should do to and for others what we expect others to do to and for us. Our scriptures and sacred writings are the compass, the map, the chart, and the guide for us to draw near to God. You are encouraged to use them as a daily reminder of your promise as a Scout to strive to live the Scout Oath and the Scout Law.

PRAYER: Thank you, God, for giving me many ways to know your will for my life. Give me the wisdom to follow you. Amen.

[From: Programs of Religious Activities with Youth • www.praypub.org]

The Duty of Prayer

In the life of the Indian, there was only one inevitable duty – the duty of prayer – the daily recognition of the Unseen and Eternal. His daily devotions were more necessary to him than daily food. He wakes at daybreak, puts on his moccasins and steps down to the water’s edge. Here he throws handfuls of clear, cold water into his face, or plunges in bodily. After the bath, he stands erect before the advancing dawn, facing the sun as it dances upon the horizon, and offers his unspoken prayer. His mate may precede or follow him in his devotions, but never accompanies him. Each soul must meet the morning sun, the new sweet earth and the Great Silence alone! Whenever, in the course of the daily hunt the red hunter comes upon a scene that is strikingly beautiful or sublime – a black thundercloud with the rainbow’s glowing arch above the mountain, a white waterfall in the heart of a green gorge, a vast prairie tinged with the blood-red of sunset – he pauses for an instant in the attitude of worship. He sees no need for setting apart one day in seven as a holy day, since to him all days are God’s.

[From Tecumseh Council – Meditations for Worship]

PERSEVERANCE

There's a common saying, "Every journey begins with one step." We can also say, "Every endeavor (or journey) continues with one more step." Someone has said, "great works are performed not by strength, but by perseverance." Can you think of times in your own life when this has been true, when you've accomplished a task or project simply because you refused to give up when it would have been much easier to quit than to continue? Many times when life seems to be an ordeal we can make it into an adventure by our attitude, by how we inspire others to take "one more step" toward reaching the goal or finish line. Every day life holds the risk of sidetracking us from what we set out to accomplish. In Scouting perseverance may involve doing the requirements to reach the next rank, staying the course when the weather turns bad, or finishing a competitive game when we know we cannot come in first place. What other examples can you think of in your Scouting experience and in your life? No matter how great the distraction, we can finish the course if we stay focused and keep going and give it our Scouting best. God will help us do that if we daily make an effort to know that God is with us. Sometimes experiencing that through the examples of our friends and leaders, even more than through our own efforts, helps us keep focused on what is truly important.

PRAYER: God, give me the strength to endure, the wisdom to enjoy each moment, and the courage to push myself further than I ever have before. Amen.

[From the Boy Scout High Adventure Base Worship Booklets]

The Meaning of Reverence

The word reverence refers to a profound respect for God. The wonders of the world remind us of our God's creative power. We find it in the tiny lines of a leaf and the great mysteries of the universe. It exists in the kindness of people and in the teachings of our families and religious leaders. We sow our reverence by living our lives according to the ideals of our beliefs. The United States Constitution gives each of us complete freedom to believe and worship as we wish without fear of punishment. All your life, you will encounter people who hold different religious beliefs or even none at all. It is your duty to respect and defend the rights of others whose beliefs may differ from yours.

[From Tecumseh Council – Meditations for Worship]

A Drop of Water and a Rainbow

In the muddy rut of one of our camp's trails lay a drop of water from yesterday's rain, stagnant and dirty. The afternoon sun shone down on it, warmed it, filled it through and through with a strange new life, and lifted it high into the sky. The wind carried it eastward and above the Appalachian Mountains, allowing it to fall the next morning as a snowflake so pure and white and clean. That is what a merciful God does for you and me. He lifts us up like a raindrop that has become soiled by all the wrong things you and I do every day. He makes us pure and white as a snowflake. And he does it every day. We are His raindrops. And what do you see when the sun shines through the raindrops? A rainbow!

Those of Jewish, Muslim, and Christian faith know the story of Noah, whom God instructed to construct a huge boat to rescue both genders of every living creature from a flood that followed rains lasting 40 days and nights. After the flood that covered the earth had subsided, God put a rainbow in the sky as a promise that he would never again flood the entire earth. Today, you also are God's rainbow of promise. When you see Scouts who become frustrated while working on their merit badges, for example, and you help them, then you become God's rainbow. When people seem sad or lonely and you show them friendship, then God's light shines through you and brings joy to their lives.

You are more than a drop in a bucket. You are God's beautiful rainbow. When you are being courteous, kind, and helpful to others because God is kind and forgiving to you, then you are His rainbow. What an honor. Be a rainbow and have FUN serving others.

Let us pray:

God, thank you for showing me mercy and forgiving me.

Make me a rainbow by being friendly, courteous, kind, and cheerful to all whose lives I touch today. Amen.

[From: Boy Scouting/Venturing Camp Chaplain Handbook]

The Light of the Campfire

In many faith traditions, one of the first things that God created was light to drive away the darkness. You also are a light to others.

Watch the campfire tonight and see the light drive away the darkness. Notice the joy rise up in your heart and lift your spirit as the fire blazes. Then, remember that God wants you to be a light in others' lives. Gloom and darkness have a way of sneaking into our lives. When you show yourself as a friend to another Scout, you bring joy to his or her life. Your care warms his or her heart like fire warms us all.

We need each other's friendship and kindness. Remove a glowing coal from the fire and what happens to it? It goes black. Put it back among the glowing coals, and you see how the other coals bring back the fire into that once black coal.

It works the same way in your troop or crew. Push someone to the outer edge of your troop or remove yourself from the group, and the glow goes out and darkness settles in. Instead, reach out to each other. When you hear someone put down a Scout with a negative remark, say a kind word to him. He will know you care, and your care gives God a chance to lift his or her spirits as He works through you. Being a light is a good thing.

Sometimes, however, you may not feel like being a light. You may feel like that coal all alone and outside of the warmth of the group. What do you do then? You should remember that behind the sun that gives light and warmth and makes things grow is God who created it. He also created you. He loves you like nobody else loves you. He forgives you for all the wrongs you do and for all your bad attitudes. No matter how bad you are, He will not love you any less. No matter how good you are, He could not love you any more. His love is perfect and His love for you drives out the darkness in your life.

He surrounds you with people who love and care for you, like your parents, your Scout leaders, your fellow Scouts, and the camp staff. When these people show kindness and love to you, realize that God is reaching out to you through them. Open your heart to their love and allow it to warm you and drive out the darkness. When they fail you, forgive them just as God forgives you.

If we scattered all the burning embers from the campfire, each would turn black and cold. But, push them together and they become filled with light and energy that warms the world. This week, let God's love pull us all into a blazing campfire and make our time together a warm and wonderful time.

Let us pray:

God, you are the light of my life. Your light also shines through my friends when they are kind and helpful to me. Thank you for my friends. Help me not only to be friendly, but also to be a friend to others. Amen.

[From: Boy Scouting/Venturing Camp Chaplain Handbook]