



About Our Troop

Troop 283 offers a challenging, fun-filled Scouting program - a game with a purpose!

Through troop meetings and monthly campouts, the scouts learn to function as a team in their assigned patrols. Leadership skills are learned hands-on in an **outdoor classroom** environment. **The Scout Oath, Law and Motto guide all of our actions.**

Troop 283 was **founded in 2001** and started with 5 scouts. During this time, we have had seven scoutmasters with our newest beginning in January of this year. The troop, sponsored by St. Margaret of Scotland Catholic Church, continues to grow with strong support from Pack 283 and now averages approximately 25 scouts.

Our troop is **boy-led**, which means the scouts run the meetings, choose and run their campouts, help teach scouting skills to the younger members of the troop and learn the skills necessary to participate in high adventure activities. The adult volunteers are there to mentor and assist, so the program runs smoothly.

Troop 283 has a strong scouting program and has seen numerous scouts advance through their scouting ranks to earn the prestigious rank of **Eagle Scout**. Eagle Scouts are expected to set an example for other Scouts and to become the leaders in life that they have demonstrated themselves to be in scouting. The boys often start on the Boy Scout journey at 11 years old and can stay with the program up to their 18th birthday. To date we have had 51 scouts earn their Eagle Scout rank.

Fish Fry Fun Facts

Fish Frys are common events during the Lenten season and are said to have originated in the northeastern part of the country. There are many variations to fish frys but the most common meals consist of fried fish, French fries, mac salad and coleslaw. What started as a simple event serving around 200 meals over several hours has grown to upwards of 650 meals in recent years and served within a period of less than 2 hours! All meals are always homemade and served fresh from the kitchen to the plate. Here are some interesting facts about our fish fry:

- Average around 110 – 200 pounds of fish. All fish is prepared, beer battered and fried by our volunteers.
- Approximately 200 - 300 pounds of Coleslaw per event, all made fresh.
- Approximately 100 pounds of mac salad per event, all made fresh.
- Approximately 400 pounds of French fries.
- Approximately 5 gallons each of cocktail sauce and tartar sauce, all made fresh
- 350 gallons of cooking oil used each event