

## Roundtable 12/5/02

Moderated by Steve Zeiler ([78gator@mchsi.com](mailto:78gator@mchsi.com))

### Agenda:

#### Announcements:

Unofficial Pathfinder district roundtable website

<http://78gator.home.mchsi.com/roundtable.html>

Criminal background checks on new leader applications beginning 4/03

#### Upcoming events:

Fireside Chat – Thursday, 12/12/02 – 7:00 PM, Scout Service Center

**Recharter Expo – Saturday, 12/14/02, 10AM – 2 PM, Scout Service Center**

Commissioner Meeting – Wednesday, 12/18/02, Scout Service Center

#### Future roundtables:

1/2/03 – planned topics include Cultural Diversity/Handicap Awareness and Interfaith Worship

2/6/03 – planned topics may include Wildlife Management

Commissioner College – rescheduled for 2/15/03

Show and Tell – trail food durability (*Backpacker* magazine, December 2002)

Monthly program theme – **Hobbies (for January 2003)**

Scoutmaster/Committee training topic – **Food Safety and Dishwashing**

Guide to Safe Scouting Moment – **Pure Drinking Water**

Guest speaker – James Mattox from Ozark Adventures, Springfield, MO

Scoutmaster's Minute – Happy Holidays

### Trail Food Durability

From "Finding Food For The Long Haul", Jaime Bard, Assistant Editor, *Backpacker*, December 2002.

#### **"Breads**

Take: Tortillas, bagels, pita, rye bread

Flour tortillas stayed mold-free longest. Bagels and pita breads held their shape better than sliced bread, but gradually became deformed.

Leave: Freshly baked white and wheat bread

These breads and English muffins broke into pieces; muffins spoiled first. Freshly baked baguettes turned soggy, then hard.

#### **Cheese**

Take: String cheese and Mini Babybel

Individually sealed packages were the clear winners, surviving 8 days without a spot of mold. Processed products tend to last longer than traditional cheeses due to their lack of animal-borne bacteria and microorganisms.

Leave: Shredded cheddar and farmer's cheese

An 8-ounce package of generic cheddar became a greasy orange disaster after 1 hot day. By midweek, the farmer's cheese had produced a toxic brown funk.

### **Meat**

Take: Pepperoni sticks

Choose an unsliced stick over sliced pepperoni; it remained appealing until the end. Italian sausage and party bites were looking weathered by day 8, but remained mold-free and edible.

Leave: Bologna and salami

Maggots appeared on day 6. The salami, however, was the first to turn, becoming gray by the end of day 1.

### **Chocolate**

Take: M&M's

Peanut, peanut butter, and baking M&M's looked as good on day 8 as they did on day 1. Plain M&M's got a bit sticky. Hershey's bars held up well despite being broken into chunks, and the bite-size Milky Ways were only slightly mangled (and still delicious) on day 8.

Leave: Chocolate chips

Chocolate morsels melted in the heat, then solidified into a crusty hunk.

### **Trail mix**

Take: Dried fruits, nuts, and pretzels

These tasty old standards survived unscathed. Choose pretzel nuggets over thins-unless you like crumbs.

Leave: Granola and anything yogurt-covered

Granola's crunch was gone within 48 hours, and the yogurt coating on pretzels and raisins melted on day 2, after an hour of being left out in the heat. Double-bag and seal crispy snacks to keep crunch alive.

Cookies

Take: Animal crackers

Even after a week of jostling, zebras and giraffes remained recognizable. Mini Oreos leaked far less white frosting than anticipated, making them a great option as well.

Leave: Oatmeal raisin

Large, soft-baked cookies crumbled quickly. Small, dry cookies (like ginger snaps) stayed in one piece longer. Fig Newtons would have survived longer if I'd kept them in the original packaging.

### **Crackers**

Take: Wheat Thins

These little munchies kept their crunch through day 8 with few broken pieces. Stoned Wheat Thins and Melba crackers also held strong.

Leave: Graham crackers

Forget about trying to make s'mores after 4 days. Fins and tails were all that were left of the Goldfish.”

### **Water Treatment – Why and How**

Guest speaker – Aaron from Ozark Adventures, 1328 E. Republic, Springfield

Case in point – recent cruise ship woes (AKA “Ship of Stools”)

From <http://exstreamwater.com/>

Water. Nothing is more essential to life. It comprises more than 70% of our body weight. And we cannot survive without it for even 72 hours. [Remember, dehydration is usually a prerequisite for heat exhaustion, heat stroke, and hypothermia].

But because we are so dependent on it, water can also present a threat to life. According to the U.N. World Health Organization, contaminated water is the largest health problem in the world – **water-borne gastrointestinal infections account for 80% of all disease in the world**, and more than 50,000 people are killed each day by waterborne pathogens. The Centers for Disease Control (CDC) estimates that **microbiologically contaminated water sickens 1 million in the U.S. each year, and kills 1,000.**

Waterborne pathogens (disease-causing organisms) fall into three categories: protozoa (including cysts), bacteria and viruses.

Protozoa, one-celled animals varying in size from 2 to 100 microns (one micron is one-millionth of a meter, or 0.00004 inches), live in many insects and animals, and survive in cysts (protective shells) when outside of an organism. They include Giardia lamblia and Cryptosporidium, two of the ubiquitous parasites in the United States. "In one of our studies we had over 10,000 samples from streams all across America, Alaska to Arizona, and we didn't find one without giardia" according to Chuch Hilber, professor emeritus at Colorado State University, and a parasitologist who has spent a lifetime analyzing backcountry water. When a municipal water treatment plant in Milwaukee failed in 1994, an estimated 400,000 became sick from Cryptosporidium, and 30 died. Because protozoa reproduce so rapidly inside a host organism, ingesting only a few causes disease. Symptoms include severe diarrhea, abdominal cramps, bloating, fatigue and weight loss.

Bacteria can be considerably smaller than protozoa, measuring as little as 0.2 microns. Many are symbiotic, but others cause a variety of infectious disease, including typhoid, paratyphoid, dysentery, colibacillosis and cholera. Bacteria can be present in both wild and domestic animals. Once in the water, they can survive for weeks, even longer if frozen in ice.

Viruses are the smallest agents of disease, and perhaps the most problematic. Because they are as minute as 0.004 microns, they can pass through the smallest filter. They are

also widespread: according to Herbert DuPont, Chief of Internal Medicine at St. Luke's Episcopal Hospital in Houston who has spent his career studying waterborne pathogens, "Protozoa (Giardia and Crypto) are the number one threat, then viruses, then bacteria." Charles Gerba, the preeminent water microbiologist from the University of Arizona, agrees: "As a general rule of thumb, you can never be sure viruses aren't in your water." Waterborne viruses include Hepatitis A and E, Norwalk virus, rotavirus, echovirus and poliovirus. Since there is no treatment for viruses, they are particularly dangerous, especially among immuno-compromised populations. "In developing countries, " according to Gerba, "Hepatitis A and E are extremely dangerous, with hepatitis E causing 1 to 2 percent mortality in the general population, and a horrific 20 to 30 percent mortality in pregnant women."

### Pure Drinking Water

*Guide to Safe Scouting, III. Camping:* <http://www.scouting.org/pubs/gss/gss03.html#f>

"A constant supply of pure drinking water is essential. Serious illness can result from drinking unpurified water. Protect your health. Don't take a chance on using water that you are not sure of. Thermos jugs, plastic water containers, and canteens are all satisfactory for carrying water. Be sure water is dispensed into each person's own drinking cup.

#### Treatment of Questionable Water

In addition to having a bad odor or taste, water from questionable sources may be contaminated by microorganisms, such as Giardia, that can cause a variety of diseases. All water of uncertain purity should be purified before use. Don't take a chance on using water that you are not sure of. To purify water, follow these steps:

1. Filter the water to remove as many solids as possible.
2. Bring it to a rolling boil and boil it for a full minute.
3. Let it cool at least 30 minutes.
4. Add eight drops of liquid chlorine bleach per gallon of cool water. (Use common household bleach; 5.25 percent sodium hypochlorite should be the only active ingredient; there should not be any added soap or fragrances). **Water must be cool or chlorine will dissipate and be rendered useless.**
5. Let the water stand 30 minutes.
6. If it smells of chlorine, you can use it. If it does not smell of chlorine, add eight more drops of bleach and let it stand another 30 minutes. Smell it again. You can use it if it smells of chlorine. If it doesn't, discard it and find another water source.
7. The only accepted measurement of chlorine (or water treatment agents) is the drop. A drop is specifically measurable. Other measures such as "capful" or "scant teaspoon" are not uniformly measurable and should not be used.

In addition to common household bleach, several other types of chemical means to disinfect water are available, such as iodine tablets, iodide crystals, and halazone tablets.

All of these are acceptable, but **some people have an allergic reaction to iodine products**. Follow the instructions on the package for proper use.

**To treat cold water you must lengthen the contact (sitting) time depending on the water temperature to destroy Giardia that may be present. Very cold water may take as long as four times the normal contact time.**

Several types of water purification filters are available at camp stores. **The Boy Scouts of America recommends that if you use a water filter, you also chemically treat and/or boil the water and carry extra filter cartridges and spare parts.** Among the best water filters are PUR, MSR, Katadyn, First Need, and Sweet Water.”

From <http://www.cdc.gov/travel/foodwatr.htm>

Treatment of Water

**Boiling is the most reliable method to make water safe to drink.** Bring water to a vigorous boil, and then allow it to cool; do not add ice. At high altitudes, allow water to boil vigorously for a few minutes or use chemical disinfectants. Adding a pinch of salt or pouring water from one container to another will improve the taste.

Chemical disinfection can be achieved with either **iodine or chlorine, with iodine providing greater disinfection in a wider set of circumstances.** For disinfection with iodine, use either tincture of iodine or tetraglycine hydroperiodide tablets, such as Globaline®\* and Potable-Aqua®\*. These disinfectants can be found in sporting goods stores and pharmacies. Read and follow the manufacturer’s instructions. If the water is cloudy, then strain it through a clean cloth and double the number of disinfectant tablets added. If the water is very cold, either warm it or allow increased time for disinfectant to work.

**CDC makes no recommendation as to the use of any of the portable filters on the market due to lack of independently verified results of their efficacy.**

### Purifiers vs. Filters

You have a choice in water treatment: purification or filtration.

Filters remove only the largest microorganisms: Giardia and other protozoa. So-called microfilters, offering a smaller pore size, are effective against most bacteria. But no filter or microfilter is small enough to remove viruses, such as Poliovirus type 1 and Rotavirus Strain SA-11. They are a fraction of the size of even the smallest bacteria and they are responsible for some of the worst diseases.

Purifiers can eliminate all types of microorganisms, including viruses. They normally combine microfiltration, to remove cysts whose protective shells resists treatment, with

disinfection to devitalize bacteria and viruses. Unlike filters, purifiers must be registered with the U.S. Environmental Protection Agency to demonstrate effectiveness.

From *Backpacker* magazine, 2002 Gear Guide, March 2002, pp. 137- 141.

Water impurities with potential health hazards

Micro-organisms:

Viruses (0.004 – 0.1 microns in size) – generally not a major problem in the US and Canada

Bacteria (0.2 – 10 microns in size)

*E. coli*

*Klebsiella terrigena*

Salmonella

*Vibrio cholera*

Protozoa (2-15 microns in size) – mainly

amoebae

*Giardia lamblia*

cryptosporidia

Organic chemicals and toxins/poisons – Herbicides, pesticides, fertilizers, diesel fuel, and strip-mine run-off. Activated charcoal and some proprietary materials will remove **some** of these substances.

Compilation from multiple sources:

**Techniques to make potable water (i.e., fit for drinking) :**

Boiling – a rolling boil for at least one minute should kill bacteria and viruses, but does not remove toxins and chemical contaminants.

Distillation and reverse osmosis techniques are not feasible in the backcountry.

Chemicals:

Iodine (tablets and solutions).

Iodine kills micro-organisms excluding *Cryptosporidia*. Treatment takes at least 20 minutes (longer with cold water). Iodine can stain plastic.

- **WPC's Potable Aqua** (<http://wpcbrands.com/>) – Potable Aqua with P. A. Plus contains a second tablet to “neutralize” the iodine taste and color.
- **McNett Aquamira** Water Treatment (<http://www.mcnett.com/products/aquamirabtl-dir.html>) – Two-bottle system requiring the mixing of multiple drops together into a cap or separate bottle before using. 20 minute wait (longer with cold water).
- **Polar Equipment Polar Pure** – One-bottle system including a temperature gauge to help vary concentration to keep sterilization time constant. Long shelf life. Do not let it freeze with liquid in the bottle – it will break!

Household bleach (5% sodium hypochlorite) – rapidly degenerates after being opened. Likely should be replaced every 6 months.

From "*Passport to High Adventure*", No. 4310, © 1997, p. 77.

Disinfection Techniques and Halogen Doses

(All doses added to one quart of water: dose/contact time)

ppm = parts per million

<b>Iodination techniques</b>	<b>Amount for 4 ppm</b>	<b>Amount for 8 ppm</b>
Iodine tablets Tetraglycine hydroperiodide EDWGT (emergency drinking water germicidal tablet) Potable Aqua Globaline	1/2 tablet	1 tablet
2% iodine solution (tincture)	0.2 ml 5 drops	0.4 ml 10 drops
10% povidone-iodine solution	0.35 ml 8 drops	0.7 ml 16 drops
Saturated iodine crystals in water (commercial name: PolarPure)	13 ml	26 ml
Saturated iodine crystals in alcohol	0.1 ml (amount for 5 ppm)	0.2 ml (amount for 10 ppm)
Halazone tablets mono-dichloraminobenzoic acid	2 tablets	4 tablets
Household bleach 5% sodium hypochlorite	0.1 ml 2 drops	0.2 ml 4 drops

<b>Concentration of halogenon</b>	<b>Contact time in minutes at various temperatures</b>		
	<b>5 degrees C (41 F)</b>	<b>15 degrees C (59 F)</b>	<b>30 degrees C (86 F)</b>
2 ppm	240	180	60
4 ppm	180	60	45
8 ppm	60	30	15

Filtration – removes particles strictly based on size.

Gravity fed, bottle, and pump filters

Pre-filters – reduce the burden on filters by removing the big chunks. Should improve the life-span of the filter stage of the system. Can be used prior to chemical water treatment if a pump or gravity filter isn't utilized.

Purifier vs. filter – A filter removes substances from water purely based on the size of the pores in the filter. A purifier deactivates micro-organisms and usually may also remove some chemical contaminants. Most use charcoal and/or iodine.

Fiberglass vs. ceramic filter – ceramics last longer, usually can be cleaned at least several times, but are more fragile than fiberglass

The EPA considers anything that is supposed to kill or eliminate a living organism (like a protozoan) a pesticide, and such treatments must be registered with the EPA in order to be called “purifiers”.

#### Water purifiers

Personal water purification systems (“in-line” filters in a tube or bottle)

**Extreme Water Technologies**, Inc. (<http://exstreamwater.com/>) has a three-stage system – prefilter, 1 micron glass cyst filter (to remove Giardia and Cryptosporidia), and, lastly, an iodinated resin bed to deactivate viruses and bacteria. Treats 26 gallons.

#### Pump type purifiers

**First Need** portable water purifier (<http://www.generalecology.com/>) is the only chemical-free portable system independently certified to EPA Guide Standard for Microbiological Purifiers against bacteria, cysts, and viruses.

No hold time, electricity, chemical pretreatment or double pumping required!

*Backpacker* magazine highly rates the Mountain Safety Research **Miniworks** pump purifier (<http://msrcorp.com/filters/miniworks.asp>) - Good compromise between weight, capacity, and field-repairability.

#### Ultraviolet treatment

Steri-Pen (<http://www.hydro-photon.com/>) – can disinfect 16 oz. of clear water in one minute (cost is \$190). Alkaline batteries can provide 20-40 treatments.

The pen weighs 8 oz.

#### Water conservation techniques

**“Hike Like A Camel”, *Backpacker* magazine, August 2001.**

By Steve Howe, *Backpacker* Rocky Mountain Editor, John Harlin, *Backpacker* Northwest Editor, August 2001

If water's in short supply where you're headed, know the secrets of dry camping. The desert isn't the only place where water is scarce. Some great hiking locales go dry due to drought or simply because of evaporation. Here's how to hike safely where water is in limited supply.

#### For a single dry night

- Take full advantage of each water source. Guzzle a quart or 2 at your last watering hole, then fill your bottles with enough water to stay hydrated until you reach the next day's source.
- Cook where you find water. Cook an early dinner at your last water source, or eat your hot food as a midday meal and save your cold lunch for the evening's dry camp.
- Plan your meals. If you want to cook at a dry camp, plan your meals appropriately. To minimize dishwashing, avoid messy sauces and tuna. Use bread or tortillas to

wipe pots clean. Avoid soups and pastas, since they require a lot of cooking water. Instead, use rice, couscous, or quinoa, and carefully measure the amount of liquid you'll need before leaving your last water hole.

For multiple dry days

- Plan ahead. In moderate temperatures, drink at least 1 1/2 gallons of liquid a day; in hot weather, you need 2 to 3 gallons. Since a gallon weighs 8 pounds, you could carry up to 24 pounds of water for each day. Before setting out, check with rangers about water availability, and change your route if the water weight will crush you.
- Sweat less and you'll need less water, so hike during the cool of morning and evening. Rest in the shade, and walk under an umbrella. Slow your pace, especially when going uphill.
- Place water caches if your planned route intersects roads or spur trails. Mark the sites on your map, and obscure the caches so they don't tempt other hikers. Many national park and wilderness areas prohibit caches, so call ahead.
- Use puncture-resistant bottles with secure lids, or sturdy, no-leak bladders. Pack bladders far from sharp objects.
- Carry extra water in case of delay or emergency.
- Leave water in your car at remote desert trailheads, in case the vehicle won't start.
- Leave bottles outside overnight so they cool. Your body absorbs cool water faster than warm water and your core temperature stays lower with cool water.

**When in doubt, drink. If your chosen method of water purification fails, you're better off drinking suspect water than avoiding it. You can deal with Giardiasis later.**

When you must rely on unsafe water:

**"Eating On The Runs" by Buck Tilton, Contributing Editor, *Backpacker* magazine, October 2001**

"When To Evacuate [was that pun intended?]

Seek a doctor's attention when diarrhea:

- Continues for longer than 72 hours
- Is accompanied by severe abdominal pain
- Leaves you dizzy or lightheaded (a sign of dehydration)
- Includes blood
- Occurs with a fever of 102°F or higher

Note: The more severe the diarrhea, the sooner you should see a doctor. Drink plenty of water and, if available, take an anti-diarrheal medication like Imodium to slow the flow while hiking out."

**Food Safety and Dishwashing**

*Camping Merit Badge pamphlet*, No. 33256A, © 1999, p. 55

*The Boy Scout Handbook*, No. 33105, © 1998, p. 282

Step #1 - Hot-water WASH pot - Hot water with a few drops of biodegradable soap.

Step #2 - Cold-water RINSE pot - Cold water with a **sanitizing** tablet or a few drops of bleach to kill bacteria. <NO MENTION ABOUT HOW LONG TO IMMERSSE.>

Step #3 - Hot-water RINSE pot - clear, hot water.

"*Tours and Expeditions*", No. 33737C © 1999, p 40:

Option 2 deals with the typical three stage dishwashing process:

Step #1 - WASH in water at about 120 degrees with a good detergent

Step #2 - RINSE thoroughly in clean hot water after washing.

Step #3 - SANITIZE in warm water with no less than 50 ppm chlorine in solution for one minute [this publication doesn't give any formula to assure this concentration of chlorine, but the *Passport to High Adventure*, p. 77, would suggest that this would be 25 drops of household bleach per quart. **The Greene County Health Department advises 1 teaspoon of bleach per gallon for sanitizing rinse.** ]

*Passport to High Adventure*, No. 4310, © 1997, p. 76

Step #1 - Wash pot containing biodegradable liquid soap

Step #2 - Rinse in warm water to remove the soap

Step #3 - Rinse in nearly boiling water for one minute to sterilize and make the dishes hot enough to dry without wiping. <THIS OBVIOUSLY USES HEAT TO STERILIZE AND NOT CHEMICALS>

**Greene County Health Department recommendations:**

**Step #1 Wash with warm soapy water**

**Step #2 Rinse with hot clean water (gets the suds off)**

**Step #3 Sanitize with warm (not hot) about 75-80 degrees, and 50-100ppm chlorine bleach (1tsp per gallon). Time does not matter**

*Guide to Safe Scouting*, No. 34416C, © 1998, 2001 revision, p. 21 referring to purifying questionable water (also quoted in "Tours and Expeditions", p. 39)

**"Water must be cool or chlorine will dissipate and be rendered useless."**

TAKE HOME POINTS – Wipe all food residue from the pots, dishes, and utensils. Heat evaporates chlorine. The colder the water, the longer chlorine takes to kill microbes. Heating the dishes at the last step speeds air drying. Chlorine concentration test strips can be purchased at restaurant supply stores. (I paid less than \$3 for a tube of 100).

<http://www.cdc.gov/foodsafety/>

Many people do not think about food safety until a food-related illness affects them or a family member. While the food supply in the United States is one of the safest in the world, CDC estimates that 76 million people get sick, more than 300,000 are hospitalized, and 5,000 Americans die each year from food-borne illness. Preventing food-borne illness and death remains a major public health challenge.

Listing of infectious and communicable diseases that are transmitted through the handling of food [Federal Register listing - annual update Sept 2002]

[http://www.sdahq.org/dishwash/dishwashing\\_fact\\_sheet2.html](http://www.sdahq.org/dishwash/dishwashing_fact_sheet2.html)

**Washing:** Using clean hot water and detergent, start with the lightly soiled items, generally glassware and flatware, followed by plates of various sizes, serving dishes, and finally any remaining cookware not previously washed. Change the dishwashing solution if it becomes greasy, too cool, or the suds disappear. Otherwise, film and soil will not be completely removed.

**Rinsing:** The hotter the rinse water, the faster dishes will air dry.

**Drying:** Air-drying is easier than towel drying, and may be more sanitary than drying with a soiled towel.

Change the dishwashing solution and rinse water when they cool down or before they become noticeably greasy.

- When there is illness in a family, such as colds, flu or a communicable disease, doctors often recommend a degree of isolation and use of disposable eating utensils. While careful dishpan practices can help home sanitation, and clean dishes are seldom the carriers of disease organisms, do follow doctor's advice. **A 5-minute soak (after washing) in a solution of 1 tablespoon (15 ml) liquid household (sodium hypochlorite) bleach to 1 gallon (3.8 L) of water should kill household germs.** This method is not recommended for silver flatware which may tarnish.

Q. What is the benefit of using an antibacterial hand wash product over plain soap and water?

A. Washing with plain soap and water removes many germs from the hands. Antibacterial soaps contain an active ingredient that keeps the number of germs at a reduced level for an extended period of time, providing improved germ control. There are some people, such as those taking care of young children or someone in the home who is ill, who should consider paying particular attention to cleanliness and may want to consider using an antibacterial soap.

**Hobbies Merit Badge Group:**

Backpacking	<b>Camping*</b>	Coin Collecting
Collections	Cooking	Dog Care
Gardening	<b>Hiking*</b>	Home Repairs
Indian Lore	Model Design & Building	Pets
Pioneering	Radio	Rowing
Stamp Collecting		

\* = Eagle-required

The first rule of collecting – Collect only things you truly enjoy or are interested in and want to know more about.

Your collection is an expression of your interest and will grow and change as you do.

Other hobbies in Scouting:

Patch collecting and trading

The International Scouting Collectors Association (<http://scouttrader.org/>) – ISCA was formed in 2001, when the American Scouting Traders Association (ASTA) and the National Scouting Collectors Society (NSCS) merged.

The March-April issue of *Scouting* featured an article on Trade-o-Rees (TOR for short) [http://scouttrader.org/TOR/TOR\\_Calendar.htm](http://scouttrader.org/TOR/TOR_Calendar.htm) – There will be a major Trade-o-Ree in Dallas 1/24-25/03 (you might even have enough time to work in a visit to the new National Scout Museum in Irving, but check their calendar since they are supposed to be closed for two weeks in January)

Scouting Memorabilia – There are over 60 categories of BSA collectibles ([http://scouttrader.org/trading\\_codes.htm](http://scouttrader.org/trading_codes.htm)).

Publications –

International Scouting Collectors Association (ISCA) journal (<http://scouttrader.org/>)

The Camp Book – Listing of BSA Camps (historic and current)

Councils of the BSA – 2000 Edition (listing of all councils since 1910)

Patrol Yell – Patrol names, ribbons, and medallions

Dealers and Meetings –

Southeast Missouri TOR, March 7-8, 2003 in Cape Girardeau, Missouri

Contact Jerry Hampton ([headcabbage@yahoo.com](mailto:headcabbage@yahoo.com)) for questions

eBay/Yahoo – frequently over 1,000 patches auctioned daily on eBay

<http://listings.ebay.com/pool1/listings/list/all/category13885/index.html?from=R0>

Other sites of interest on the World Wide Web:

<http://www.oaimages.com/> - over 31,000 images from 764 lodges

<http://councilstrip.com/home.html> - over 5,800 images of council shoulder patches

<http://www.geocities.com/ozarkcollector/> - images from Mo-Kan, Ozarks, and Ozark Trails councils as well as Osage, Nih-Ka-Ga-Hah, and Wah-Sha-She lodges.

<http://gilwell.com/collecting/> - images of patrol ribbons and medallions, first CSPs, OA first flaps, hat diamonds, and hat patches

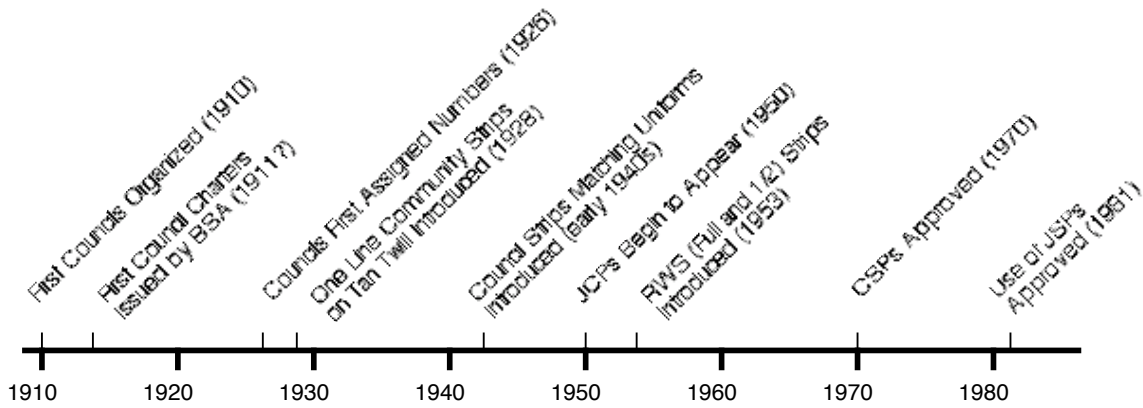
<http://www.sageventure.com/history/> - images of rank emblems

<http://www.angelfire.com/wy/gilwell/plates.html> - scouting license plates

<http://www.angelfire.com/nm/philpatches/> - Philmont memorabilia

<http://www.boyscoutstuff.com/galleries.html> - a virtual Boy Scout museum

<http://www.rwsworld.com/> - remember the red and white council shoulder patches and before that community and state strips?



adapted from *International Scouting Collectors Association Journal*, Vol. 2, No. 4, December 2002, p. 11

The following has been compiled from multiple sources – please let Steve Zeiler ([78gator@mchsi.com](mailto:78gator@mchsi.com)) know if there are any additions or inaccuracies.

