

EASY TRASH CAN TURKEY

Equipment

- 1 - 20 Gallon trash can (some people say not to use galvanized - but certainly try to avoid plastic) ;)
- 1 - Dutch Oven
- 1 - Turkey Stand (the kind you use in a fryer to get the turkey to "stand up" work well - I found mine at Bass Pro)
- 30 Pounds of Charcoal
- 1 - 15-20 pound Turkey
- 1 - Roll of Aluminum foil
- 1 - Pair of thermal gloves (like you use in a fire place)
- 1 - Small ash shovel

Instructions

- Prepare the turkey - clean and season
- Lay aluminum foil down on the ground (I make mine about twice the size of the can). It works better if you have a layer of sand on the ground (under the aluminum foil) so the rim of the trash can can make an impression in the sand for a better seal.
- Set the dutch oven upside down on the aluminum foil (without a lid) - this is a spacer to keep the turkey away from the ground. You can also use 4 tent stakes and a round wire rack.
- Set the turkey stand on the dutch oven (or center of the wire rack).
- Place the turkey on the stand.
- Turn the trash can upside down over the turkey (try to center the turkey inside the can).
- Put as much charcoal as you can on TOP of the trash can.
- Put the remainder of the 30 pounds around the trash can.
- Let cook for 1:15 - 1:30 (either work, I usually go for the extra 15 minutes)
- Use the ash shovel to remove the coals off the top of the can and push them back from the bottom of the can.
- Use the gloves to pick up the trash can.
- Use the trash can lid as the serving plate - simply push the turkey over on to it.

Your done!!!

Now, let me add that it works real well to also put a small aluminum foil boat between the dutch oven and the side of the trash can filled with a full bottle of Liquid Smoke - it increases the humidity in side the can and it adds smoked flavor to the turkey.

Another Note: We use 30 pounds of Match Light charcoal - we put the unlit charcoal on the can and light it up (30 pounds of Match Light makes an impressive fire!). If you don't have a good seal on the can this can let a little of the starter fumes inside the can. I couldn't smell or taste it, but one of the guys said that he could smell it.

By Wendell Brown

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- ▶ Start with a metal NON-GALVINIZED trash can. The largest one with a lid that you can find.
- ▶ If you start with a galvanized can, just burn the h--- out of it empty before your first meal.
- ▶ You need (8) 8 inch NON-GALVINIZED tubes just a few inches shorter than the inside height of the trash can. Four tubes are for your charcoal tubes and Two tubes are for your potato tubes.
- ▶ First, around the bottom side of the trash can about 4 inches up the side punch or drill 4 rows of 1/4 inch holes all the way around the can. This allows air flow for combustion.
- ▶ Take all 8 of the tubes and cut slits lengthwise of each tube at one end 2 1/2 inches. Then bend those strips over the open end of the tube to close the end of the tube.
- ▶ Drill one hole through the strips in the center of the tube 1/8 inch in diameter and rivet the slits together. Again, this closes one end of each tube. (If you come up with another way to close the one end of the tube great)
- ▶ Similar to the can, at the closed end of each tube, about 4 inches up the side punch or drill 4 rows of 1/4 inch holes all the way around each tube. Once this is done, all six tubes have one open end and one closed end with holes all the way around the bottom side of the closed end.
- ▶ Take your can and attach 4 of the tubes you made with the closed end down into the can. Position them so they are 90 degrees apart from each other. Attach them to the side of the can with a bolt and a wing nut, (a drill is needed again) position the wing nut on the outside of the can so they can be easily removed.
- ▶ Position the tubes so that they are a few inches from the top and bottom of the trash can's side. At this point, your can is vented and you have 4 removable charcoal tubes in place inside the can.
- ▶ Take the last 4 tubes (for the potatoes) and attach each one in the can using the same method and arrange them in between the other 4 tubes. Now you have 8 tubes all attached to the inside of the can. 4 are for charcoal and 4 are for potatoes.
- ▶ Make a sturdy tripod to hang your turkey from. You also need a NON-GALVINIZED rod to attach to the tripod and hold the turkey. You will need to fix it for length making sure that the bottom of the rod is no lower than the air holes in the charcoal tubes.
- ▶ It is possible to do 2 turkeys or hams at once.
- ▶ Take your can lid and slit it from the rim to the center to allow closing the can with the rod holding the turkey in place. We made a flap with a hinge (to keep the heat in the can) to cover the slit in the lid once it was in place.
- ▶ Now the fun part, you need to start a pile of charcoal. Once they are lit well, put 8 pieces of LIT charcoal in each 4 of the tubes, no more, no less. Looking at the can as if it were a compass, the lit charcoal goes in the North, South, East and West tubes.
- ▶ Then fill those tubes with unlit charcoal to the top. Fill the tubes in the North East, South East, South West and North West positions with good size potatoes.
- ▶ Put a foil drip pan in the bottom of the can to keep your can clean. Hang your ham(s) or turkey(s) on your tripod in the can put on the lid and in 2-3 hours you will have a fantastic meal. It works even in the snow, I have done it.

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Ralph V. Balfourt writes: Three tubes work just fine; had a turkey done in just 2-1/2 hours a couple of weeks ago in a 3-tube can. Just note that briquettes work better than real charcoal as they burn cooler and more consistently; they just produce a lot more ash.

BEAR SCAT COFFEE

Start heating a large coffee pot of water. Use 1 tablespoon of regular grind, high-grade, fresh coffee for each cup, plus a couple extra for the pot. Stir one egg into the coffee, shell and all, until the egg is thoroughly mixed and the coffee is moist. The water should now be at a rolling boil. Dump the coffee into the boiling water and let it "roll" gently for a minute or so but no longer! Set the pot back off the heat and dash in a cup of cold water. This settles the grounds.

The prime shortcoming of this method is that a small quantity is difficult to brew, but hey, who needs less than 16 cups. This recipe can be found in an old cookbook called " Family Campers' Cookbook" by Bill Riviere.

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