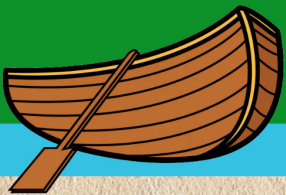
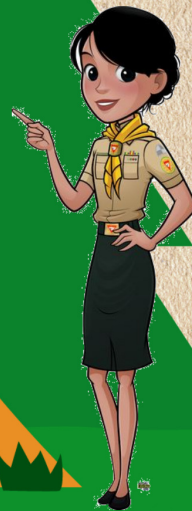


ARIZONA CONFERENCE OF SDA

"I BELONG"



VIRTUAL PATHFINDER CAMPOREE

APRIL 2-3, 2021

FREE

REGISTRATION REQUIRED
WWW.AZSDAYOUTH.COM



March 15, 2021

Dear Pathfinders,

Our Arizona Conference Pathfinder Camporee is just around the corner. As you already know our Camporee this year will be virtual due to the pandemic. In spite of this, the weekend of April 2-3 is sure to be an exciting and fun spiritual event with worship, music, a survival scavenger hunt, excellent guests, Bible trivia, great food and camping. Yes, camping! We encourage all our Pathfinders to set up their tents and camping gear in their backyards or in their living rooms. Imagine that you are up in the glorious mountains of northern Arizona and enjoy the view.

Our theme this year is ***I Belong*** based on Psalm 100:3 "Know that the Lord is God. It is he who made us, and we are his; we are his people, the sheep of his pasture." Take this opportunity to draw closer to your Creator and Redeemer Jesus Christ as you are reminded that You Belong.

In Jesus,



A handwritten signature in black ink that reads "Manny Cruz". The signature is fluid and cursive.

Manny Cruz
Arizona Conference Youth Ministries Director

"I BELONG"

ARIZONA VIRTUAL PATHFINDER CAMPOREE

SCHEDULE

FRIDAY

- 3:00 PM Set up camp
- 6:00 PM Supper
- 6:50 PM Sundown worship (individuals at home)
- 7:30 PM Opening Program - YouTube Livestream
- 9:00 PM Review Sabbath School Lesson (individuals at home)
- 9:30 PM Prepare for Bedtime
- 10:00 PM Lights Out - Bedtime

SATURDAY

- 7:00 AM Wake up & personal devotion
- 7:15 AM Get dressed - Class A Uniform
- 8:00 AM Breakfast (individuals at home)
- 9:00 AM Camporee Worship Service - YouTube Livestream
- 11:30 AM Prepare meal include Summer Squash
- 12:30 PM Lunchtime
- 1:30 PM Clean up kitchen area and camp chores
- 2:00 PM Survival Scavenger Hunt - Class A uniform
- 4:00 PM Rest, relaxation time - Change into class B (Tshirt)
- 6:00 PM Supper
- 7:00 PM Camporee Closing Program - YouTube Livestream
- 8:30 PM Good bye! Until next time!



Survival Scavenger Hunt

INSTRUCTIONS:

- Have an adult with you at all times.
- Complete as many of the items on the list as possible.
- Make sure you follow all COVID-19 guidelines: mask, social distance, etc.
- Practice safety measures as you complete each item on list.
- Take a selfie or group picture of each completed activity.
- Upload picture(s) to your social media (Instagram) and use the hashtag #AZCamporee21

1. WATER

- * Walk/bike/drive to the nearest desert/park/recreational area
- * Find a source of water (cactus/canal/lake etc).
- * Discuss how to extract the water and what to do before water is safe to drink.
- * Discuss the importance of water in a survival situation

2. EDIBLE PLANTS

- * Walk/bike/drive around town/city
- * Find one of the following edible plants: Native Mesquite with edible beans, Prickly Pear Cactus, Edible Agave Plant
- * Discuss what part of the plant is edible
- * Discuss how to clean/prepare before eating
- * Discuss what nutrients it has that are good for your body
- * Discuss if there is a limit in the amount that you can eat

3. PROTECTION WEAPON/TOOL

- * Walk/bike/drive to your nearest park.
- * Find materials from the environment that can be use to build a weapon/tool that you can use for protection.
- * Build your weapon/tool
- * Discuss with others what materials you use, how to build it and how it would protect you in a survival situation.

4. SHELTER

- * Go back home
- * Build a shelter using things from your environment like trees or you can use a tarp.

SUMMER SQUASH



Serving size/Porción:

4 People/4 Personas.

Ingredients for the food and necessary utensils/Ingredientes para la comida e utensilios necesarios:

- 4 squash/4 calabacitas
- 2 tomatoes/2 tomates
- ¼ of white onion/1/4 de cebolla blanca
- 1 can of whole kernel corn/1 lata de granos de elote
- 1 tablespoon of pink salt/1 cucharada de sal rosa
- 1 tablespoon of garlic powder/1 cucharada de ajo en polvo
- 3 tablespoons of butter/3 cucharadas de mantequilla
- Mozzarella and panela cheese as you desire/Queso mozzarella y panela al gusto
- 9x13 rectangular foil roast disposable/un contenedor de aluminio desechable de 9x13
- Tablespoon/cuchara
- Knife/cuchillo
- Aluminum foil/papel aluminio

Options of where the food could be cooked/Opciones en donde la comida puede ser cocinada:

- Camp fire/Fire Pit/Fogata
- Grill/Parrilla

Procedure:

Wash all the vegetables very well, cut the tomato, onion, squash, into small pieces of about 1/2 inch and add to the disposable aluminum container, add the pink salt, garlic powder, can of corn, butter, mozzarella cheese and Panela to your liking, mix all the ingredients and cover with the aluminum foil, cook over the fire for about 20 to 25 minutes, carefully remove from the heat with baking gloves, serve and enjoy.

Procedimiento:

Lavar muy bien todos los vegetales, cortar el tomate, cebolla, calabazas, en trozos pequeños de aproximadamente 1/2 pulgada e incorporar al recipiente de aluminio desechable, agregar la sal rosa, ajo en polvo, lata de elote, mantequilla, queso mozzarella y panela a su gusto, mezclar todos los ingredientes y tapar con el papel aluminio, poner a cocinar en la fogata por alrededor de 20 a 25 minutos, retirar cuidadosamente del fuego con guantes para hornear, servir y disfrutar.

CAMPFIRE CONES



INGREDIENTS/ INGREDIENTES

Waffle ice cream cones/ Conos de helado de waffle

Filling ideas: marshmallows, mini peanut butter cups, chocolate bar pieces, Rolos, butterscotch chips, chocolate chips, peanut butter, bananas, raspberries, strawberries/ Ideas

Para el relleno: bonbones/malvaviscos, mini peanut butter cups, trozos de barra de chocolate, Rolos, chips de caramelo, chispas de chocolate, mantequilla de maní, plátanos, frambuesas, fresas

DIRECTIONS:

To a waffle cone, add in your desired campfire cone fillings. Cover the entire cone with foil. Place foil-wrapped cones over the campfire on a grate or near the coals for about 3-5 minutes. Once melted, use long tongs to grab them when hot and let cool for a couple of minutes before handling.

If you're not near a campfire, you can cook on a heated grill for 5-6 minutes or in the oven at 375 degrees for about 5-8 minutes.

Unwrap the foil from the top and enjoy the warm and gooey melted deliciousness.

INSTRUCCIONES:

Para un cono de waffle, agregue los rellenos de cono de fogata que desee. Cubre todo el cono con papel de aluminio.

Coloque los conos envueltos en papel de aluminio sobre la fogata en una rejilla o cerca de las brasas durante unos 3-5 minutos. Una vez derretidos, use pinzas largas para agarrarlos cuando estén calientes y déjelos enfriar durante un par de minutos antes de manipularlos.

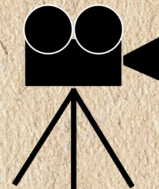
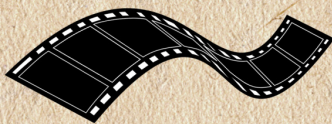
Si no está cerca de una fogata, puede cocinar en una parrilla caliente durante 5-6 minutos o en el horno a 375 grados durante unos 5-8 minutos.

Desenvuelva el papel de aluminio de la parte superior y disfrute de la delicia derretida cálida y pegajosa.

SCRAPBOOK



Pathfinder Clubs are encouraged to submit a 3-5 minute video scrap book of current and past pathfinder year: 2019-2020 and 2020-2021. If your club decides to do this, you can upload your video to your Club's YouTube account or a personal account. Once your video is uploaded, please send the video link to mannycruz@azconference.org



#AZCAMPOREE21

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Remember to take lots of pictures and upload them to your social media accounts, Instagram and Facebook. Use the #AZCAMPOREE21 hashtag so we can include them in the Saturday night slideshow.



#AZCAMPOREE21