



TROOP 401 EQUIPMENT INSTRUCTIONS

May 2003

Cast Iron Cookware Care

Dear Scout or Scout Parent:

If you have this sheet, you or your son has been asked to clean and possibly reseason one of the Troop's cast iron cookware dutch ovens, skillets or pans. Here is how to do it.

Seasoning

Pans, new or old must be seasoned before using them for the first time. Wash in hot, soapy water (use bar soap); dry immediately. Using a cloth that has been soaked in oil or melted solid shortening and wrung out, rub the entire surface, even exterior and lid. Heat upside down in 350 degree F oven for one hour. Turn oven off and leave pan in place until cool.

Cleaning

After cooking in cast iron, use hot soapy water, though many experts avoid soap unless they'll be reseasoning and clean the pan by simply pouring boiling water over it and wiping it clean with a paper towel. Never use detergents. Dry at once.

When to Reseason?

When the skillet is rusty or the surface appears dull, not shiny, or when food has stuck to the bottom. Scour thoroughly with steel wool, then reseason as explained above.

Storage

Store uncovered in a dry place.

Return of Equipment

The equipment should be returned as soon possible but not later than one week after the outing or as requested.

Thanks for your support and hard work!