

COOKING AT CAMP BULLET SHEET

- I. Why do we camp?
 - A. Why do we cook at camp?
 - B. Cooking at camp, a necessary evil or a missed opportunity.
 - C. Who should do the cooking?
 - 1. Helping with your hands in your pocket handout.
 - D. What does “cooking” mean when it is Scouts doing it?
 - 1. Are our and their expectations too low?
 - E. How do you train them?
 - 1. Training and helping the cooks.
 - 2. (My name is not Edie.)
 - 3. You can say anything to anyone so long as you have a smile on your face.
- II. Cooking at summer camp
 - A. Cafeteria or commissary plan versus troop prepared and provided food
 - 1. Cost
 - 2. Quality
 - 3. Convenience (How long will a five and one half day summer camp last if you have the scouts cook? How long if you don't?)
 - 4. How do you want your camps to be remembered?
 - B. Organization
 - 1. Troop
 - 2. Patrols
 - 3. Individuals
 - C. What is the assignment? (preparation, cooking, clean up)

D. The menu

1. Who does it?
2. Is cost the controlling factor?
3. Does garbage food cost less than good food? (compare lunch meat to baked ham for ham sandwiches)
4. Cooking versus heating

III. Equipment

A. Camp chef versus Coleman

1. White gas versus propane
2. Big propane bottles versus small propane bottles

B. The cooking facilities

1. You can't get away with skipping eating during a week long camp

C. Pans & utensils

1. Mess kits versus paper & plastic
2. Sharp knives versus dull knives
3. Water jugs
4. Tables
5. Camp kitchens

IV. Funding the food

- A. Summer camp option versus pay as you go versus end of year option

V. The other eleven camps

- A. Funding the food

- B. Training and helping the cooks (My name is not Mary.)

C. Are you going to do the whole summer camp kitchen?

D. Cooking on the fire & other options

1. Baggie omelets

2. Foil dinners

3. Popcorn

VI. Cooking while back packing

A. Gas stoves v. Sterno

B. Commercial back packing food v. Raman

C. MREs?

D. Relying on fishing