



2020 Troop Camping Program Plan B

Cooking Instructions

Pioneer Scout Reservation
Erie Shores Council
Boy Scouts of America

WELCOME TO THE CAMP FRONTIER PLAN B FOOD PROGRAM!

This booklet will describe the process and the format of how Plan B works. You will be receiving all your food delivered to your campsite by our food packer. If there is anything that needs to be changed during your session, either cutting back on food delivered or to request more, please feel free to talk to the food packer as he makes his rounds. Enjoy!!!

FOOD DELIVERY AND PICKUP

Food will be delivered in coolers for each patrol. Unopened and unused non-perishable food should be returned in coolers to the food delivery person. Food will be delivered at the following times listed below...

Meal	Breakfast	Lunch	Dinner
Delivery Time	The Night Before	10:30am-11:00am	4:00pm-4:30pm

IMPORTANT

COVID-19 RELATED INFO

All individuals must wash/sanitize their hands, wear disposable gloves, and wear a mask or facial covering while preparing food. Social distancing should be used when cooking and eating. Everyone must wash/sanitize their hands before eating.

ALL COOLERS MUST BE RINSED, SET OUT TO DRY, AND PLACED BY THE ROAD FOR PICKUP. COOLERS MUST BE AT THE ROAD DIRECTLY AFTER MEALS SO THEY CAN BE PICKED UP AND REPACKED. IF A COOLER IS MISSING AFTER A MEAL, WE WILL NOT HAVE THE COOLER READY FOR THE NEXT MEAL. IN OTHER WORDS, WE WILL ONLY PACK THE NEXT MEAL FOR THE NUMBER OF COOLERS WE PICK UP FROM THE SITE.

TRASH AND RECYCLING

A trash bag will be supplied in each morning's breakfast delivery. Additional trash bags can be obtained at the Trading Post as needed. Camp Frontier asks that you separate aluminum cans, glass, plastic bottles and cardboard, from the regular trash. There is a can at every campsite strictly for recycling these cans and bottles. Dry cardboard should be placed by your trash each night for pickup. We thank you in advance for your cooperation. Help decrease our impact on the environment!

DISH WATER DISPOSAL

When you are finished washing dishes, do this:

1. Empty dishwater and rinse water down your latrine stool. PLEASE DO NOT dig a sump hole, our soil does not percolate and will make a mess for future sessions.
2. Empty the sanitized (NO FOOD PIECES, they will get stuck in the strainer) rinse water down your urinal.

HELPFUL INFORMATION

- **Need More or Less Food?** - If you find that you need more or less portions for a specific patrol please have your Scoutmaster let our Food Packer know so they can make adjustments.
- **Personal Table Service-** Each Scout and Leader should provide his/her own plate, cup, bowl, knife, fork and spoon. In the interest of the environment, we encourage your troop to use washable table service as opposed to using disposable paper and plastic table service.

TABLE MANNERS AND GRACE

Mealtime is the time for Scouts to be on their best behavior. It should be a time of relaxation, good manners and pleasant conversation. "Please" and "Thank You" should be the order of the day. We suggest that this is an opportunity to teach Scouts how to set a table properly. A neat appearing dining table can help make the meal taste better. We also suggest that your patrols pause before each meal and give thanks.

KITCHEN AND FOOD STAPLES

Issued Food and kitchen items are to be maintained in patrol boxes for use by the Troop throughout the session. Issued items will be distributed on the first Day to your campsite. "Pick Up" items may be picked up at Frontier HQ at any time. Please be respectful and only take what you need. Fresh fruit will be sent out with the first lunch. You may visit the dining hall to acquire more during your session.

STAPLES ISSUED

Issued items	Pick Up at Frontier HQ if Needed
Food Service Gloves	Coffee
Dish Soap (1 bottle for the session)	Tea
Sanitizer Tablets (1 tablet per meal for the session)	Hot Cocoa
Sponge (pack of 2 for the session)	Peanut Butter
Matches (1 pack for the session, more available by request)	Jelly
Paper Towels (up to 1 roll, per patrol, per day by request)**	Hot Sauce
Trash Bags (1 per day, more by request at the Trading Post)	Salt
Bread	Pepper
Butter	Cereal
Drink Mix*	
Cooking Oil	

*Each patrol will receive 1 bottles of drink mix for the session

**Per Ohio Law all dishes must be air dried to prevent spread of germs. Do not use any rags for drying

TIPS FOR USING COOKING FIRES AND STOVES:

1. Dutch Oven Cooking
 - a. Use wood or charcoal fires for Dutch oven cooking.
 - b. Start fire one hour ahead of time and let it burn down to a bed of glowing coals.
Caution: If the fire is too hot it will ruin your Dutch oven.
2. Propane Stoves:
 - a. Keep your stove clean. Clean it after every meal.
 - b. Turn propane off at the tank after meals.
 - c. Please turn off burners and tank when not in use.

TIPS FOR COOKING:

1. Take care in preparing and serving meals on time
2. When you are ready to cook a meal, lay all the items for that meal out on your table. This way you won't forget anything.
3. ALWAYS wear a mask/facial covering and gloves when cooking.
4. ALWAYS wash your hands with soap and water before and during cooking a meal.
5. Read full instructions TWICE before starting your meal.
6. When the instructions call for 1 cup, this means 8 ounces.
7. While the meal is being cooked, set the table neatly.
8. The cooks are the servers. See to it that everyone, including Guests, gets a fair share of everything.

TIPS FOR CLEAN-UP:

1. As soon as the cooking is done, and BEFORE SITTING DOWN TO EAT, put the tubs of water on the fire or stove so that you will have hot dishwater when you have finished eating. This is the cook's job.
2. Clean off your patrol table. Put staple items back in the patrol box.
3. Put some hot and cold water into dishwashing pot; add one squirt of liquid detergent. Use the rest of the hot water for rinsing. Then put the sanitizing tablet in the other tub of hot water.
4. Wipe then wash all silverware and utensils.
5. Wipe then wash all plates and cups. Sterilize plates, cups, cutlery, and utensils by placing these items into the water to which the sterilizing tablet has been added. Allow items to remain in the solution for three minutes. When removing items from this tub shake off excess water. Allow plates, cups, cutlery and utensils to air dry. DO NOT TOWEL DRY – this can spread germs.
6. Wash pots and pans. Sterilize in rinse water for three minutes also.
7. Place all garbage in a garbage bag. Place all clean steel and aluminum cans, glass and plastic bottles in the recycle can. Save all dry cardboard and collapse boxes, place by the evening trash for pick up. Wet cardboard should go in your trash bag.

DAY 1 DINNER

Turkey/Ham Dinner

Salad

Mashed Potatoes

Corn

Gravy

Dessert

Milk

Grocery List	Staples	Tools
Turkey Slice (or Ham)	Cooking Oil	2 Pots
Mashed Potatoes	Butter	Serving Utensils
Salad	Bread	Griddle
Bread		
Can Corn		
Gravy		
Milk (white for potatoes)		
Dessert		
Milk (chocolate for drinking)		
Fruit		
Salad Dressing		

Instructions (Read Twice)

1. Cover you face with a mask/facial covering
2. Wash hands and put on disposable gloves
3. Gather food and needed cooking utensils
4. Read full instructions TWICE before starting meal
5. Cook Mashed Potatoes as directed on the box
6. Heat turkey slices on a griddle (use enough oil to keep from sticking)
7. Heat corn in a pot
8. Make gravy as directed on packet
9. Prepare salad and serve with dressing
10. Set table with turkey(ham), bread, potatoes, butter, corn, gravy, milk, and dessert
11. Put your buckets of water on the stove to heat for dishes
12. Say GRACE before eating
13. Please recycle your boxes and rinsed bottles

DAY 2 BREAKFAST

Sausage Skillet

Cereal/Milk

Juice

Grocery List	Staples	Tools
Eggs	Cooking Oil	Griddle
Sausage link		Frying Pan
Green Pepper		Pot
Hash browns		Serving Tools
Onion		Knife
Cheese (sliced)		Cutting board
Fruit Juice		
Milk		

Instructions (Read Twice)

1. Cover you face with a mask/facial covering
2. Wash hands and put on disposable gloves
3. Gather food and needed cooking utensils
4. Read full instructions TWICE before starting meal
5. Slice up green pepper, onion, hash browns, sausage links and put in fry pan, cook until onion has caramelized
6. While item 5 is cooking, crack eggs into a bowl and beat
7. Add the eggs to item 5 and cook eggs completely
8. Serve skillet with sliced cheeses as desired
9. Set table with juice and milk
10. Put your buckets of water on the stove to heat for dishes
11. Say GRACE before eating
12. Please recycle your boxes and rinsed cans

DAY 2 LUNCH

Sloppy Joes
Potato Salad
Celery Sticks
Drink mix
Dessert

Grocery List	Staples	Tools
Ground beef	Cooking Oil	Pot
Sloppy Joe Seasoning mix		Fry Pan
Buns		Serving Utensils
Potato Salad		
Celery Sticks		
Chips		
Dessert		

Instructions (Read Twice)

1. Cover you face with a mask/facial covering
2. Wash hands and put on disposable gloves
3. Gather food and needed cooking utensils.
4. Read full instructions TWICE before starting meal
5. Brown Ground beef. Follow directions on seasoning packet or can
6. Cut and wash raw celery
7. Set table with buns, sloppy joe, celery sticks, potato salad, and chips, dessert
8. Put your buckets of water on the stove to heat for dishes
9. Say GRACE before eating
10. Please recycle your rinsed cans

DAY 2 DINNER

Pasta w/ Meat Sauce

Garlic Toast

Fruit

Milk

Dessert

Grocery List	Tools
Ground Beef	Pots
Pasta Sauce	Fry Pan
Spaghetti Noodles	Flipper
Green Beans	Serving Utensils
Garlic Toast	
Dessert	
Can Fruit	
Milk	

Instructions (Read Twice)

1. Cover you face with a mask/facial covering
2. Wash hands and put on disposable gloves
3. Gather food and needed cooking utensils
4. Read full instructions TWICE before starting meal
5. Bring a pot of water to a boil, then add noodles, after about 7 minutes or as stated on the package, drain water.
6. Concurrently, in another pot or fry pan brown ground beef, drain, then add pasta sauce and let simmer.
7. Place garlic toast on a heated griddle and flip occasionally until golden brown
8. Heat green beans in a pot
9. Set table with, fruit, milk, Dessert and Drink mix
10. Put your buckets of water on the stove to heat for dishes
11. Say GRACE before eating
12. Recycle your cardboard

DAY 3 BREAKFAST

Pancake
Meat
Butter/Syrup
Juice/Milk

Grocery List	Staples	Tools
Pancake Mix	Cooking Oil	Griddle
Meat	Butter	Frying Pan
Juice		Pot
milk		Serving Utensils
Syrup		

Instructions (Read Twice)

1. Cover you face with a mask/facial covering
2. Wash hands and put on disposable gloves
3. Gather food and needed cooking utensils
4. Read full instructions TWICE before starting meal
5. Heat meat in skillet, meat is precooked
6. Mix and cook pancake batter as specified on the box
7. Set table with pancakes, syrup, butter, juice, and milk.
8. Put your buckets of water on the stove to heat for dishes
9. Say GRACE before eating
10. Please recycle your cardboard and rinsed cans

DAY 3 LUNCH

Sub Sandwich
Chips
Carrot Sticks
Drink mix
Cookies

Grocery List	Tools
Sub Buns	Serving Utensils
Cheese	
Meat	
Lettuce	
Onion	
Tomato	
Pickles	
Chips	
Carrot Sticks	
Dessert	
Mustard	
Mayo	

Instructions (Read Twice)

1. Cover you face with a mask/facial covering
2. Wash hands and put on disposable gloves
3. Gather food and needed cooking utensils
4. Read full instructions TWICE before starting meal
5. Slice tomatoes, onions, and lettuce for sandwiches
6. Set out meats, cheese, rolls, and vegetables for sandwiches
7. Set table with chips, carrot sticks, drink mix, mustard, mayo, and cookies
8. Say GRACE before eating

DAY 3 DINNER

Hamburger/Cheeseburger

Baked Beans

Chips

Fruit

Dessert

Milk

Grocery List	Tools
Hamburgers	Pot
Buns	Griddle
Baked Beans	Serving Utensils
Cheese	
Chips	
Dessert	
Milk	
Fruit	
Onion	
Mustard	
Ketchup	

Instructions (Read Twice)

1. Cover you face with a mask/facial covering
2. Wash hands and put on disposable gloves
3. Gather food and needed cooking utensils
4. Read full instructions TWICE before starting meal
5. Heat beans to warm. (These can be baked in a Dutch Oven)
6. Fry or grill burgers. Serve with cheese if desired
7. Slice onion for sandwiches, chop some and put in the baked beans if desired
8. Set table with chips, mustard, ketchup, onions, beverages, fruit, and desserts
9. Put water on stove to heat for dishes
10. Say GRACE before eating
11. Please recycle your rinsed cans