

FOOD SERVICES

PATROL DINING (JAMBOREE DINING)

Camp Tahquitz is proud to provide Patrol Dining (also known as Jamboree Style dining). We believe it one of the most worthwhile aspects of the camping experience. As scouts prepare their own meals in their campsite using the Patrol Method, Scouts learn valuable lessons in teamwork and cooperation, as well as gain a lot of practical skills and experiences in cooking. Our food service program is designed to be flexible and efficient.

PATROL DINING MENU

When we get closer to camp, we can provide you with a copy of the menu for Patrol Dining. On this menu there are some options available by special order. Give some thought to these items so that you will know what to take advantage of when you are at camp. Also, you will probably want to bring some of your own special ingredients to your troop's taste.

In order for your troop to get the most out of the Patrol Dining experience with the least confusion and effort, it is important that you prepare yourself and your troop to operate with the patrol method.

Be sure your patrols are well organized and provided with the leadership necessary before arriving at camp. Designate one Scout as Troop Quartermaster (with appropriate adult supervision) so one person can check the food deliveries to make sure that nothing is missing. This will also make coordination with the Commissary staff easier for your troop.

Once the food arrives at the campsite your troop quartermaster may disperse the food to your patrols, as well as return the food baskets to the Commissary.

MENU OPTIONS – PATROL DINING

A number of other options are available which can be used to adapt the patrol-cooking menu to individual or troop preference. Except for the alternate recipes, all other optional meals or items need to be ordered from the Commissary at least a day in advance. Details and order forms will be provided after you arrive at camp.

SUBSTITUTE MEALS

In case one or two of the standard lunches or dinners do not appeal to your troop, a few substitutes will be available. The dinner substitutes are listed on the main menu. Of course, for the pickiest of eaters, we always have PB&J.

COMMISSARY DINING

Camp Tahquitz offers Commissary Dining, where we cook for you.

Troops opting for Commissary Dining do not need to bring cooking cleaning equipment, but we ask that each troop or patrol select a day to serve as “service patrol” to help keep the commissary area neat and clean. You can sign up for your time to be a service patrol in the program office.

COMMISSARY DINING IN THE CAMPSITE

If your troop is Commissary Dining, but you would like to cook some meals in the campsite, don't give up hope! Please contact the commissary so that we can make plans for you to cook in your site. We have a limited supply of campsite cooking equipment, so you may want to bring some of your troop equipment with you.

IMPORTANT FOOD SERVICE NOTES**DIETARY/RELIGIOUS CONCERNS**

If we are given enough notice, we will try to accommodate requests for minor menu modifications (e.g., low-sugar cereals, sugar-free syrups, grape or tomato juice instead of orange or apple juices). If you have any dietary or religious menu issues, you must contact the commissary directly at least two weeks prior to your arrival. We will do our best to accommodate your needs.

SATURDAY BREAKFAST

ALL troops – both Patrol and Commissary Dining – will have a continental breakfast in their campsites.

PORTIONS

The amounts of food apportioned per Scout are based on many years of experience in dining Scouts and leaders at camp, as well as the recommendations of a registered nutritionist, so most of the items should be just about right. If you find that you are getting too much or too little of any items, please notify the Commissary Director promptly so that the portions can be adjusted.

Please be thrifty - wasting food is not one of the values that the Boy Scouts of America want to teach. However, if you feel that your Scouts are going hungry, let us know so that we can satisfy them

BACKCOUNTRY BACKPACKING FOOD

With at least two weeks advanced notice, appropriate trail food will be available for troops planning overnight or day hikes in the backcountry or lower meadow. Just include the number of people and nights of backpacking when you submit your troop program.

SUPPLEMENTAL ITEMS

Some items are available upon request in limited quantities at no extra charge. These include coffee, tea bags, sugar and non-dairy creamer, as well as toilet paper, dish soap, and trash bags.

SPECIAL ORDER ITEMS

With advance notice, the commissary can order some additional items for your troop's enjoyment. Troops will be billed for special orders and will pay at checkout on Saturday.

• Ice Cream	• Hot Chocolate	• Root Beer Floats
• Watermelon	• Canned or dry soup	• Crackers
• Cake mixes	• Cobbler Supplies*	• Cornbread mix*
• Frosting mix	• Cinnamon roll mix*	• Biscuit mix*

*Dutch Ovens may be borrowed from the Program Office

CAMP HOSTS

One or more of the staff members may be eating lunch with your troop. The camp hopes that your younger Scouts will have the opportunity to become better acquainted with the senior Scouts making up the Camp Tahquitz staff. If there is a particular member of the staff whom your troop would like to invite, please notify the Tribe Chief in the Camp Office.

COMMISSARY SERVING ROOM

When not in use, hot coffee, tea, and hot chocolate will be available in the serving room during daylight hours for all Scoutmasters and adult visitors. Please be considerate and help keep the serving room clean. Leave no trace!

FOOD SERVICE HEALTH AND SAFETY

TRASH DISPOSAL

Monday through Friday evening, there will be a trash pick-up at your campsite stop for trash as well as your troop's ice chest. Please have your trash and ice chests at the drop sites by 7:00 PM with the bags tied securely. Anyone missing their pick-up must bring those items to the Commissary that evening!

To conserve space, please smash all cans before putting them into the trash cans.

NON-PERISHABLE FOOD STORAGE

Make sure that your Scouts do not keep any food in tents or packs, since it can attract raccoons or bears.

Generally, non-perishable items can be stored in patrol boxes or on shelves in the campsite shed so long as they are in closed containers and fairly high off the ground during the day. During the night anything that looks or smells like food needs to go to the bear locker or to the commissary.

Perishable food items **MUST** be stored in the ice chest during the day, and returned to the Commissary each night for disposal at the Commissary. Due to health codes, we cannot return any perishable food returned to the Commissary.

TROOP ICE CHEST

Patrol dining troops must bring an ice chest to hold the day's perishable food. (Commissary Dining troops may bring an ice chest, but are not required to bring one). You will be provided with ice to help you store food in your troop ice chest throughout that day. **Please mark your ice chests with your troop number and campsite.**

Ice chests need to be a manageable size (nothing longer than 3 feet) so that the staff will be able to pick them up. Larger troops should bring multiple ice chests to accommodate the size of the troop.

The empty ice chests will be stored overnight in the Commissary, and returned to your food drop the next morning. This will help keep food odors out of the campsite.

PATROL DINING CLEANLINESS

Nobody wants the fun of camp disrupted by unclean hands, utensils, or preparation areas. Be sure that the cooks wash their hands thoroughly before handling any food. Use only clean surfaces, such as waxed paper, foil, clean dishes, or well-scrubbed cutting boards for preparing foods. Make certain that all pots, dishes, and knives, or other utensils are properly cleaned after each use and stored in a sanitary fashion.

MANDATORY DISH CLEANING PROCEDURES

County health code requires that all patrol dining troops use the following procedure to wash all campsite dishes

:1. **WASH** in warm, hot, soapy water.

2. **RINSE** in hot water.

3. **SANITIZE** in hot water. A small supply of sanitizer is provided by the Commissary.

Do not bury or burn leftover food or grease. Dispose of them properly in the trashcan. **DO NOT DUMP GREASE OF FOOD ON THE GROUND.**

COOKING EQUIPMENT FOR PATROL DINING

This is a general list and should only be used as a guide. Use your judgment in determining what your troop will need at camp.

BSA Patrol cook-kit or equivalent, including:			
1 large pot	2 medium & 1 small pot	1 coffeepot/ pitcher	
2 frying pans	2 potholders or pot grips	2 sponges	
BSA Cook Utensil kit or equivalent, including:			
1 large fork	1 large serving spoon	1 soup ladle	
1 paring knife	1 can opener	1 spatula	
Other essential cooking equipment:			
1 pair of tongs	1 Lg. thermos container	1 Lg. (12 quart) pot	
1 colander	3 lg. tubs for heating dishwater	1 cutting board	
NICE BUT NOT NECESSARY ITEMS			
The following items, while not absolutely necessary, will prove very helpful:			
1 griddle	1 set of measuring spoons	1 extra chef's knife	
wire whip/Wisk	1 set of mixing bowls	1 slotted spoon	
large bowl	2 large serving spoons	1 or 2 iron skillets	
1 Dutch oven	several dishtowels	1 extra spatula	
measuring cup	Several hand-wipes	1 vegetable peeler	