



Troop 811
Campout Planner

Saturday

Breakfast

Main _____

 Side _____

 Fruits/Vegetables _____

 Beverage _____
 Notes _____

Lunch

Main _____

 Side _____

 Fruits/Vegetables _____

 Beverage _____
 Notes _____

Dinner

Main _____

 Side _____

 Fruits/Vegetables _____

 Beverage _____
 Notes _____

Sunday

Breakfast

Main _____

 Side _____

 Fruits/Vegetables _____

 Beverage _____
 Notes _____

Patrol: _____ Grubmaster: _____
 Date: _____ Campout: _____

NAME	DUTY	RANK
1)		
2)		
3)		
4)		
5)		
6)		
7)		
8)		
9)		

Shopping List

	Have	Need
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Paper Towels _____ / _____
 Aluminum Foil _____ / _____
 Salt _____ / _____
 Oil _____ / _____
 Matches _____ / _____
 Fuel/Charcoal _____ / _____

Food List

Quant.	Item
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Troop 811

Patrol Campout Duty Roster

Patrol Name: _____ Date: _____

Set Up: Friday	Scout	Scout	Scout	Scout
Patrol Box				
Water				
Lantern & gas hose				
Misc				

Breakfast: Saturday	Scout	Scout	Scout	Scout
Cooking				
Wash dishes/Trash Pickup				

Lunch: Saturday	Scout	Scout	Scout	Scout
Cooking				
Wash dishes/Trash Pickup				

Dinner: Saturday	Scout	Scout	Scout	Scout
Cooking				
Wash dishes/Trash Pickup				

Breakfast: Sunday	Scout	Scout	Scout	Scout
Cooking				
Wash dishes/Trash Pickup				

Packing: Sunday	Scout	Scout	Scout	Scout
Patrol Box				
Water Jugs				
Boundry/gate				

Other Duties	Scout	Scout	Scout	Scout
1)				
2)				
3)				
4)				
5)				
6)				



BUYING THE FOOD

Attention Grubmasters: Managing the food buying task for your patrol is a very important job and it can be very tricky! Your patrol members are going to be hungry and unhappy if you don't buy enough food and drinks. However, leftover food is often wasted if you buy too much. A Scout is Thrifty is an important Scout Law to remember. You must keep track of which patrol members are going and if they have paid their money. Knowing your budget, planning your meals, and managing your funds are a big part of being successful in this leadership task.

The Budget

The weekend campout food budget is \$18 per Scout. The food money is due no later than 2 weeks prior to the campout. This will give the Grubmaster enough time to plan the menu and purchase the food. Any Scout who does not pay before the deadline will be responsible for his own meals. Turn your receipts in to the Troop Treasurer at the next patrol meeting.

Plan the menu with your patrol

Get a firm count of how many patrol members are going at the campout prep meeting. If you have 10 patrol members and 5 have said they are going and paid, your budget is \$90, not \$180. Once you know the number going camping, use the Troop Menu Planner and plan to buy only as much food as you patrol will need. Buying too much food will cost your patrol extra money and is often wasteful. Stay within your budget. Spending beyond your budget must be approved by your patrol members

Save all your receipts

Place them in an envelope labeled with your name and Patrol. Indicate the total cost of the food, ice, and supplies.

The Parent's Role

Parental advice, input, and transportation are important to the Grubmaster's success. However, the Grubmaster is the Scout and he is expected to plan and purchase for the outing. This means that he goes to the store and he purchases the food. Parental advice about nutrition and price comparison at the store is important.

Nutritional Concerns

Review your menu to see that it is nutritionally balanced. Represent the Four Main food groups.

1. **Vegetables:** The more veggies, and the greater variety, the better.
2. **Fruits:** Eat plenty of fruits of all colors
3. **Whole Grains:** Eat a variety of whole grains (like whole wheat bread, whole grain pasta). Limit refined grains.
4. **Healthy Protein:** Choose poultry, beans, and nuts. Limit red meat and cheese
5. **Healthy Oils:** Olive and canola oils; limit butter
6. **Water:** Drink more water.

No soft drinks or candy meals

PACKING THE FOOD

Pack the food in ways to protect it from being crushed in the coolers and in the boxes while they were being transported. Remove excess wrappings to reduce weight and trash at the campsite. Zip-lock type plastic bags are an excellent choice.

PREPPING THE FOOD

Preparation Time

Plan your meals so they can be prepared, eaten and cleaned up within the time constraints of the weekend program. At-home preparation will make cooking at camp easier and quicker. ***It is easier to prepare meals inside in a nice warm kitchen with running water than outside in a cold campsite.*** For example, scramble the eggs at home and place in a tightly sealed container. Dice meats and veggies and place them in a zip-lock bag. Pre-cook the bacon and sausage so as to eliminate grease.



COOKING THE FOOD

Friday

Dinner: Eat prior to the departure. There is not enough time to stop and eat due to two deep leadership.

Saturday

Breakfast: Fully cooked from scratch. Patrol boxes have stoves, pots and pans for the Grubmaster to use.

Lunch: This should be a simple meal since there is not a lot of time to prepare, serve, and clean up.

Dinner: A full dinner is welcome at the end of an active day. Typically there is more time to prepare, serve and clean up. Plan ahead and start the food that will take the longest to cook first. Use members of your patrol to help.

Sunday

Breakfast: Sunday morning is busy with packing and preparing for the trip home. So, make it quick and easy. Have a hot drink, fruit, and an easy main dish that does not need a lot of clean-up (like bagels and cream cheese).

CLEAN UP

The Grubmaster is responsible for delegating the clean up. Leave No Trace is an important concept that our Troop embraces. Each Scout should wash their own mess kit using the wash basins available and be responsible for washing the used pots, pans, and utensils. Scouts should not rest until their area is cleaned.

AFTER THE CAMPOUT

The Grubmaster is responsible for removing all food from the patrol boxes and coolers. Dispose any spoiled or ruined food properly. Other food may be split among patrol members.

Adult Leaders and Parents

Adult leaders and parents camp and eat together. They do not camp or eat with the Scout Patrols. They intervene only when the safety or health of a Scout is at stake. The Scout Patrol Leader is responsible for seeing that all arrangements for patrol cooking are completed. An adult leader or parent may bring attention to the Scoutmaster or Assistant Scoutmasters if they notice a patrol or Grubmaster needs advice on cooking or cleaning up, but they do not cook or clean up for the Patrol. The Scoutmaster and Assistant Scoutmasters will work through the SPL, Patrol Leaders, or Grubmasters for mentoring.



Patrol Leader Timeline

3 Weeks before camp

Make payment to appropriate person for the outing

Turn in the Patrol roster for to the SPL for review

Finish the meal planning and give the menu to the Grubmaster. Be sure to use the last campout's Patrol Box inventory

Check with the Patrol Quartermaster that he has made plans to pick up the Patrol equipment. Assign help if needed.

Fill out the Patrol Duty Roster.

Check to see if anyone needs cooking for their rank.

If you do not have enough Scouts to fill all the positions, fill the most important first

Work on skits/songs for the campfire.

Make sure everyone understands his job and will be ready. Do you have everything the Patrol will need?

2 week before the camp

Make sure everyone has paid

Make sure the Grubmaster is ready.

Review the trip with the Patrol (When are we leaving? When will we be home? Extra money?)

Make sure you have your Patrol Flag.

Finalize the skits/songs for the campfire.

Do the final equipment and safety check.

Meeting before campout

Load personal gear in trailer.

Make sure Grubmaster has cooler and dry food storage box.

Make sure you have firewood if needed.

Day of departure

Make sure you have Patrol Flag, American Flag.

Make sure you have Patrol Duty Roster

Make sure you have Patrol Box Inventory form

Make sure the Patrol Quartermaster is ready

Make sure the Grubmasters are ready.

Check with each Patrol member to make sure he is prepared. Is everyone prepared with tents, ground cloths, etc

Let the SPLK know you are ready to go.



Menu Suggestions

Breakfast

Main Dish	Sides	Fruits/Vegetables	Beverage
Cold Cereal	Toast	Bananas	Orange Juice
Oatmeal	Bagels, cream cheese	Strawberries	Apple Juice
Scrambled Eggs	English Muffins	Fruit Cups	Low Fat Milk
Egg McMuffins	Bacon	Apples	Hot Chocolate
Breakfast Burritos	Sausage	Oranges	Water
Omelets	Ham	Tangerines	Lemonade
Pancakes		Dried Fruit	

Lunch

Main Dish	Sides	Fruits/Vegetables	Beverage
Grilled Cheese	Chips	Salad	Water
Hoagies	Cheese/Salami	Bananas	Iced Tea
Tuna Sandwich	Energy Bars	Apples	Milk
Chicken Salad	Cookies	Fruit Cups	Lemonade
Peanut Butter and Jelly		Oranges	Hot Chocolate
Soup, Chili			
Frank and Beans			

Dinner

Main Dish	Sides/Dessert	Fruits/Vegetables	Beverage
Beef or Chicken Stew	Bread/Rolls	Corn	Water
Spaghetti	Potatoes	Cole Slaw	Punch
Mac and Cheese	Dumplings	Tomatoes	Milk
Hamburger Helper	Cobbler	Salad	Iced Tea
Chilli	Canned Fruit		Hot Chocolate
Pot Roast	Jello		
Tacos			