A Patrol Duty Roster can make your camping experience better by allowing every member of the patrol to pitch in and help. This prevents confusion about who is supposed to do which camp chores.

To use this duty roster, fill in patrol members’ names in the grid so that each member has at least one duty each day, rotating the duties so that everybody has a chance to do each job through the week. There is room to add more duties as needed.
Staple Box
Included in your staple box:

- Menu Booklet
- Aluminum Foil
- Sugar
- Bread
- Juice Pitcher
- Cold Cereal
- Butter
- Cutting Board
- Oatmeal
- Salt & Pepper
- Paper Towels
- Fresh Fruit
- Trash Bag
- Sanitation Tablets
- Punch Mix
- Ketchup
- Dish Soap
- Scouring Pad
- Syrup
- Dish Drainer

Should you need refills of any item, please ask at the commissary, or at the food truck when you pick up your food. Bring any empty container to exchange for a full container.

Wash hands before food preparation and before eating
It is very important that ALL cooks WASH THEIR HANDS THOROUGHLY before beginning any food preparation. Wash with soap and water, cleaning all fingers and nails. Also be sure that everyone washes their hands thoroughly before the meal is served.

Sanitation Tablets
These tablets are to be used for dish washing. The correct amount to use is ONE Tablet in black bucket while boiling dishwater. Do not use more than this amount, or sickness may result.

Proper dish washing procedures
The correct dish washing method is the 'three sink method,' which means that there are three 'sinks' of water used:

First: Warm water with dish washing soap
Second: Warm rinse water.
Third: Hot water for sanitizing.

To wash dishes, set out three wash-basins. Fill the first two about 1/2 full and the third full with sanitized boiling water. Add dish soap and cold water to the first basin until comfortable to touch; add cold water only to the second basin until comfortable to touch, and add nothing to the third basin.

Wash each dish in the soap water, rinse fully in the second tub, and dip fully in the third tub.

All dishes should be AIR-DRIED, not toweled off.

Storing Food in Camp
Any perishable food stored in camp should be kept in the provided cooler on ice. Milk and meats should not be stored more than a few hours. Keep the cooler in the shade so the ice lasts longer. The cooler is not meant for long term storage of food. You may get more ice on the food truck or at the commissary.
### INSTRUCTIONS:

- Wash hands and read directions twice before starting.
- Wash or prepare fruit as necessary.
- Warm Pork & Beans in a pan.
- Oil griddle and make sure it is hot by dropping a few drops of water on it. If they dance around, it's hot enough.
- Warm Pancake Mix at 3/4 cup mix for three (3 pancakes).
- Mix pancake batter by gradually adding water to pancake mix, about 3/4 cup water per 1 cup mix plus about 1 tablespoon oil. Stir until mixed.
- Mix punch in a pitcher.
- Wash or prepare fruit as necessary.
- Warm Pork & Beans in a pan.
- Warm the corn in a pan.
- Warm or prepare fruit as necessary.

---

### BREAKFAST

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pancake Mix</td>
<td>3/4 cup mix for three (3 pancakes)</td>
</tr>
<tr>
<td>Hot Cocoa Packet</td>
<td>1 package per person</td>
</tr>
<tr>
<td>Bacon</td>
<td>3 strips per person</td>
</tr>
<tr>
<td>Fruit</td>
<td>1 piece or 1/3 can per person if canned</td>
</tr>
<tr>
<td>Milk</td>
<td>8oz. Per person</td>
</tr>
</tbody>
</table>

### LUNCH

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Dogs</td>
<td>2 per person</td>
</tr>
<tr>
<td>Buns</td>
<td>2 per person</td>
</tr>
<tr>
<td>Baked Beans</td>
<td>1/2 cups per person</td>
</tr>
<tr>
<td>Fruit</td>
<td>1 piece or 1/3 can per person if canned</td>
</tr>
<tr>
<td>Mustard</td>
<td>2 packs per person</td>
</tr>
<tr>
<td>Relish</td>
<td>2 packs per person</td>
</tr>
<tr>
<td>Punch</td>
<td></td>
</tr>
</tbody>
</table>

### DINNER

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Beef</td>
<td>4oz per person</td>
</tr>
<tr>
<td>Instant Potatoes</td>
<td>2/3 cup per person</td>
</tr>
<tr>
<td>Gravy Mix</td>
<td>1 pack per 3 people</td>
</tr>
<tr>
<td>Corn</td>
<td>1/3 can per person</td>
</tr>
<tr>
<td>Fruit</td>
<td>1 piece or 1/3 can per person if canned</td>
</tr>
<tr>
<td>Cookies</td>
<td>2 per person</td>
</tr>
<tr>
<td>Milk</td>
<td>16oz per person</td>
</tr>
</tbody>
</table>
### TUESDAY

#### BREAKFAST

- **French Toast, Sausage, Fruit**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>2 per person</td>
</tr>
<tr>
<td>Bread (staple item)</td>
<td>2 per person</td>
</tr>
<tr>
<td>Milk (Extra)</td>
<td>1 per person</td>
</tr>
<tr>
<td>Sausage Links</td>
<td>2 per person</td>
</tr>
<tr>
<td>Fruit</td>
<td>1 piece or 1/3 can per person if canned</td>
</tr>
<tr>
<td>Hot Cider Packet</td>
<td>1 package per person</td>
</tr>
<tr>
<td>Milk</td>
<td>8oz per person</td>
</tr>
</tbody>
</table>

**STAPLES**

- Bread
- Syrup
- Butter
- Oil

**INSTRUCTIONS:**
- Wash hands and read directions twice before starting.
- Start heating the clean-up water over the fire.
- Break the eggs into a pan. Beat well with a fork. Add 1 cup milk per 8 eggs. Beat well until smooth and bubbly. Oil skillet, dip bread into egg mixture on both sides, and set in hot skillet. Peek under the edges and turn over when light brown. Put by the fire in a covered pan to keep warm.
- Fry sausage patty in fry pan.
- Wash or prepare fruit as necessary.
- See that the table is set, say grace, and serve breakfast.

#### LUNCH

- **Sloppy Joe’s, Veggie Sticks, Fruit**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Turkey</td>
<td>4 oz per person</td>
</tr>
<tr>
<td>Buns</td>
<td>2 per person</td>
</tr>
<tr>
<td>Tomato Sauce</td>
<td>1/3 can per person</td>
</tr>
<tr>
<td>Sloppy Joe Seasoning</td>
<td>1-2 packet per patrol</td>
</tr>
<tr>
<td>Carrots</td>
<td>3 oz per person</td>
</tr>
<tr>
<td>Celery</td>
<td>1/2 stalk per person</td>
</tr>
<tr>
<td>Ranch</td>
<td>1-2 packet per patrol</td>
</tr>
<tr>
<td>Fruit</td>
<td>1 piece per person or 1/3 can if canned</td>
</tr>
<tr>
<td>Punch</td>
<td></td>
</tr>
</tbody>
</table>

**STAPLES**

- Staples are available at the Commissary or on the delivery truck whenever you need additional supplies.

**INSTRUCTIONS:**
- Wash hands and read directions twice before starting.
- Start heating the clean-up water over the fire.
- Mix the punch in a pitcher.
- Fry ground turkey in a skillet until it is brown.
- Drain the grease from turkey meat.
- Add tomato sauce and sloppy joe seasoning simmer until a desired consistency.
- Wash fruit and vegetables as needed.
- Call the patrol in for lunch and say grace.

#### DINNER

- **Teriyaki Chicken with Rice and Vegetables, Cookie**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice</td>
<td>1/4 cup per person (uncooked)</td>
</tr>
<tr>
<td>Cooked Chicken</td>
<td>3 oz per person</td>
</tr>
<tr>
<td>Soy Sauce</td>
<td>1 packet per person</td>
</tr>
<tr>
<td>Teriyaki Sauce</td>
<td>1 pack per person</td>
</tr>
<tr>
<td>Broccoli</td>
<td>1 stalk per patrol</td>
</tr>
<tr>
<td>Carrots</td>
<td>3 oz per person</td>
</tr>
<tr>
<td>Celery</td>
<td>1/2 stalk per person</td>
</tr>
<tr>
<td>Onion</td>
<td>1 per patrol</td>
</tr>
<tr>
<td>Fortune Cookie</td>
<td>1 per person</td>
</tr>
<tr>
<td>Milk</td>
<td>16oz per person</td>
</tr>
</tbody>
</table>

**STAPLES**

- Staples are available at the Commissary or on the delivery truck whenever you need additional supplies.

**INSTRUCTIONS:**
- Wash hands and read directions twice before starting.
- Start heating the clean-up water over the fire.
- Combine 1/2 cup water per serving with dry rice in a pot and place over burner until water boils. Turn down to low heat and simmer until rice absorbs almost all water, stirring occasionally. When most water is absorbed, turn off heat and cover pot. Set aside until ready to serve.
- Cut broccoli, celery, and onion into bite-sized pieces.
- Combine vegetables and chicken pieces in frying pan or small pot with oil. Cook until vegetables are soft and meat is warmed through. Add water if mixture becomes dry.
- Dish the chicken and rice with veggies out evenly onto plates for each person and place soy sauce and teriyaki packets on table.
- Call everyone to dinner.
INSTRUCTIONS:

~ Wash hands and read directions twice before starting.
~ Start heating the clean-up water over the fire.
~ Heat water for cider.
~ Brown sausage in large fry pan and drain. Set aside
~ In the same frying pan heat and add about 1/4 cup oil. Place hashbrowns in the pan, and turn occasionally until they are cooked and brown.
~ Break eggs in to a bowl and beat well in with a fork. Combine eggs, sausage, and hashbrowns in lightly greased fry pan. Stir frequently with spatula. When eggs are no longer runny, they are done.
~ Wash or prepare fruit as necessary.
~ Toast bread on a pan, watching to prevent burning.

~ Wash or prepare fruit as necessary.
~ Wash or prepare fruit as needed.
~ Toast bread on a pan, watching to prevent burning.

~ Brown turkey in frying pan. When cooked, drain grease, and add 1 cup water per season seasoning. Let simmer for 5 minutes, then remove from heat.
~ Heat refried beans in a pan until warm. Add water if too thick. Stir frequently to keep from burning.
~ Prepare lettuce, tomatoes, and onions by chopping them into small pieces while meat is simmering.
~ Set out the food for patrol members to make their own tacos. Each scout should be allowed to spoon TWO TABLESPOONS of meat so there is enough for everyone.
~ Call everyone in, say grace, and serve dinner.
### THURSDAY

#### BREAKFAST

**ITEM** | **QUANTITY**
--- | ---
Pancake Mix | 3/4 cup per person (3 pancakes)
Sausage Patty | 1 per person
Fruit | 1 piece or 1/2 cup per person if canned
Hot Cider Packet | 1 pack per person
Milk | 8oz per person
**STAPLES**
Butter | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies
Syrup | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies
Oil | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies

**INSTRUCTIONS:**
- Wash hands and read directions twice before starting.
- Start heating the clean-up water over the fire.
- Fry sausage in pan. Keep it warm by putting it in a covered pan and setting near the fire.
- Heat water for cocoa.
- Mix pancake batter; gradually add water to pancake mix, about 3/4 cup water per 1 cup mix, plus about 1 tablespoon oil.
- Oil griddle and make sure it is hot by dropping a few drops of water on it. If they dance around, it's hot enough.
- Pour pancake batter on griddle to make 4 inch cakes. When edges of pancake look dry and small holes appear in center, then flip.
- Wash or prepare fruit as necessary.
- Call the patrol in, say grace, and serve breakfast.

#### LUNCH

**ITEM** | **QUANTITY**
--- | ---
Hamburger Patty | 2 patties per person
Bun | 2 per person
Lettuce | 1/2 head per patrol
Fruit | 1 piece or 1/2 cup per person if canned
Cheese | 2 slices per person
Tomato | 1 per patrol
Mayo | 2 pack per person
Mustard | 2 pack per person
Relish | 2 pack per person
Chips | 1 bag per person
Punch | 16oz per person
**STAPLES**
Butter | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies
Ketchup | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies
Punch | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies

**INSTRUCTIONS:**
- Wash hands and read directions twice before starting.
- Start heating the clean-up water over the fire.
- Mix punch in the pitcher.
- Fry hamburger patties on both sides until brown and cooked through.
- Slice the tomato and set out for the patrol.
- Wash or prepare fruit as necessary.
- Set remaining ingredients out on the table
- Call the patrol to lunch, and say grace

#### DINNER

**ITEM** | **QUANTITY**
--- | ---
Spaghetti Noodles | 4oz per person
Tomato Sauce | 8oz per person
Ground Beef | 8oz per person
Italian Seasoning | 1 pack per patrol
French Bread | 2 slices per person
Green Beans | 1 1/2 cup per person
Cookies | 2 per person
Milk | 16oz per person
**STAPLES**
Butter | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies
Oil | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies
Salt | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies
Pepper | Staples are available at the Commissary or on the delivery truck whenever you need additional supplies

**INSTRUCTIONS:**
- Wash hands and read directions twice before starting.
- Start heating the clean-up water over the fire.
- Start a pot of water to boiling for the spaghetti.
- Fry ground beef in skillet till well done. Drain grease.
- Add sauce and seasoning to ground beef and warm over medium heat.
- Stir occasionally.
- Put a few drops of oil in the spaghetti water to keep the noodles from sticking if desired.
- Add spaghetti to boiling water. Cook 8-10 minutes or until tender.
- Drain water from spaghetti, cover to keep warm.
- Green Beans need only to be warmed up in a pot before serving.
- Set the table and serve dinner.

**THURSDAY**

**BREAKFAST**

Pancakes, Sausage, Fruit

**LUNCH**

Cheeseburgers, Chips, Fruit

**DINNER**

Spaghetti, French Bread, Green Beans, Cookies
### FRIDAY

**BREAKFAST**

- **Breakfast Sandwiches**
  - **Item:** Eggs, Sliced Cheese, Ham, English Muffin, Fruit, Hot Cocoa Packet
  - **Quantity:** 2 per person, 2 per person, 2 per person, 2 per person, 1 piece or 1/2 cup per person if canned, 1 package per person

- **Staples:** Butter, Oil, Salt, Pepper
  - **Note:** Staples are available at the Commissary or on the delivery truck whenever you need additional supplies

- **Instructions:**
  - Wash hands and read directions twice before starting.
  - Start heating the clean-up water over the fire.
  - Heat water for cocoa.
  - Warm ham in fry pan.
  - To fry eggs, heat pan with oil, add eggs, cook eggs to desired preference and flip, be cautious of hot grease.
  - To scramble eggs start by adding 1/4 cup milk per 4 eggs. Beat well with a fork until smooth and bubbly, then pour into a hot frying pan that has been lightly greased. Frequently stir the bottom of the pan with a spatula. When the eggs are no longer runny, they are done.
  - Toast English muffin a griddle over medium heat if desired.
  - Wash carefully so they don't burn.
  - Wash or prepare fruit as necessary.
  - Set out the food so everyone can make their sandwich. Be sure that the food is distributed evenly.
  - See that the table is set, say grace, and serve breakfast.

**LUNCH**

- **Ramen Bomb, Fruit, Veggie Sticks**
  - **Item:** Ramen Noodles, Instant Potatoes, Diced Chicken, Celery, Carrots, Ranch, Fruit
  - **Quantity:** 1/2 package per person, 2/3 cup per person, 3 oz per person, 1/2 per person, 3 oz per person, 1-2 packets per patrol, 1 piece or 1/2 cup per person if canned

**DINNER**

- **No Food Pick-up.

This is a camp wide meal, which will be served at the parade grounds.

**STAPLES**

- **Butter, Oil, Salt, Pepper**
  - **Note:** Staples are available at the Commissary or on the delivery truck whenever you need additional supplies

**Instructions:**

- Wash hands and read directions twice before starting.
- Start heating the clean-up water over the fire.
- Mix punch in the pitcher.
- Wash or prepare fruit and vegetables as necessary.
- Fix noodles according to package and add chicken while the noodles are cooking.
- When the noodles are done and meat is hot, remove from the heat and add the instant potatoes. Stir until well combined.
- Call the patrol in for lunch.
## Camp Equipment Costs

Equipment provided for your use by Camp Baldwin is in your care, and your troop will be held responsible for its return in good condition. The list below shows the current cost of replacement for equipment you may have been issued:

<table>
<thead>
<tr>
<th>Commissary Equipment</th>
<th>Campsite Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cook’s Utensil Kit</td>
<td>Tent</td>
</tr>
<tr>
<td>Ladle</td>
<td>$40</td>
</tr>
<tr>
<td>Spatula</td>
<td>$265</td>
</tr>
<tr>
<td>Lg Fork</td>
<td>$4</td>
</tr>
<tr>
<td>Lg Knife</td>
<td>Hose</td>
</tr>
<tr>
<td>Lg Spoon</td>
<td>$4</td>
</tr>
<tr>
<td>Peeler</td>
<td>$10</td>
</tr>
<tr>
<td>Can Opener</td>
<td>Broom</td>
</tr>
<tr>
<td>Green Bag</td>
<td>$5</td>
</tr>
<tr>
<td>Cook Kit</td>
<td>Saw</td>
</tr>
<tr>
<td>Lg Pot</td>
<td>$3</td>
</tr>
<tr>
<td>Md Pot</td>
<td>Axe</td>
</tr>
<tr>
<td>Sm Pot</td>
<td>$10</td>
</tr>
<tr>
<td>Lg Skillet</td>
<td>$70</td>
</tr>
<tr>
<td>Sm Skillet</td>
<td>Patrol Box</td>
</tr>
<tr>
<td>Coffee Pot</td>
<td>$10</td>
</tr>
<tr>
<td>Serving Plate</td>
<td>$5</td>
</tr>
<tr>
<td>Measure Cup</td>
<td>Dining Fly</td>
</tr>
<tr>
<td>Dish Drainer</td>
<td>$10</td>
</tr>
<tr>
<td>Black Water Basin</td>
<td>$2</td>
</tr>
<tr>
<td>Plastic Washbasins</td>
<td>Measure Cup</td>
</tr>
<tr>
<td>Griddle</td>
<td>$10</td>
</tr>
<tr>
<td>Dutch Oven</td>
<td>$2</td>
</tr>
<tr>
<td>Dutch Oven Hook</td>
<td>$72</td>
</tr>
<tr>
<td>(Knife cuts in tents will be appraised for the cost of repair, or replacement of tent, depending on severity)</td>
<td></td>
</tr>
</tbody>
</table>

Troops will, of course, only be held responsible for equipment actually checked out from the commissary or in the campsite on arrival. **You will ONLY be charged for damage to or loss of equipment you checked out and signed for, and that which was in your campsite upon arrival.**