

# PATROL MENUS AND COOKING INSTRUCTIONS

2005 NATIONAL SCOUT JAMBOREE BOY SCOUTS OF AMERICA



JULY 25–AUGUST 3, 2005 FORT A.P. HILL, CAROLINE COUNTY, VIRGINIA

This booklet is offered as a guide to patrol food preparation. Please be aware that the menus may vary from those given herein because of food availability and receipt of donated food items. It is provided in loose leaf format to allow substitution of pages if necessary.

## A Few Points to Remember About This Booklet and Eating at the Jamboree

1. Patrol leader should read pages 3 through 6 of this manual at once.
2. All cooks should read pages 3 through 6 before beginning their duties.
3. All foods will be issued on a *patrol* basis, and are designed to be prepared and served by *patrols*.
4. Most food products are issued in portions for an entire patrol. Examples of this would be the super main dishes. You will receive one large container of these items. Even though your patrol might have more than 10 persons eating, there is still ample food.

For instance, if there are 12 of you, each person will have a serving of 8.8 ounces of beef stew. A restaurant serving would be about 4 ounces.

5. Other food products, such as apples and bananas, will be issued to your patrol on a per person basis.
6. Sometime before 4 P.M. Monday, July 25, you must draw your “Staples Issue” from your subcamp commissary.
7. After each meal, dispose of your waste in the proper manner and recycle all recyclables.
8. A positive attitude promotes a good experience.

## Good Turn for America

When your patrol has food items that *have not* been opened, please return them to your subcamp commissary tent. These items will be sent to the main jamboree food warehouse. Many food items that are returned are donated to local food banks in Caroline County, Richmond, and Fredericksburg, Virginia.

Your thoughtfulness in returning unopened food products not used by your patrol is a true Good Turn for America. The 5K run, which will be held Friday, July 29, early in the morning, stresses physical fitness, which is also a part of Good Turn for America. In keeping with this theme, the surgeon general of the United States will participate in this 5K run.

# Jamboree Patrol Meals

Food issued to participants will be of top quality, and there will be lots of it, too! Proper training of patrols in food preparation techniques during the jamboree will help ensure an enjoyable experience for all participants.

It is the responsibility of the assistant Scoutmaster in charge of physical arrangements to give oversight to the preparation and distribution of meals within each of the patrols. His duties will include:

1. Working through and with the senior patrol leader, quartermaster, and patrol leaders; training and overseeing the patrols in their tasks of drawing food and food supplies, food preparation, serving, and cleaning.
2. Consulting with camp commissioners regularly on the most effective ways to prepare daily food selections.
3. Meeting daily with the patrol cooks, giving briefings of food preparation and safety precautions.
4. Overseeing cleanup operations after each meal.
5. Promoting a positive attitude about the food.

## Kiosk Lunches for Scouts and Leaders

Beginning Tuesday, July 26, and continuing through Tuesday, August 2, you will pick up a lunch from one of the kiosks strategically located around the jamboree site. No matter where your Scouting adventure leads you at the jamboree, there will be a kiosk nearby. Kiosk locations are identified on the map in your *Scout Guide*.

Lunches will be distributed between the hours of 11 A.M. and 2 P.M. You must present your color-coded kiosk ticket to receive a lunch. Scouts must eat the chilled lunch within 15 minutes after receiving it.

**Under no circumstances should you pack your lunch to eat later. Fresh food will spoil quickly in the summer heat, so it must be eaten immediately.**

Your lunch tickets will be distributed to you upon arrival at the jamboree.

If—and **only** if—your troop selected lunch as the first meal on the Troop Transportation Advisory, your lunches will be picked up in lots of 40 on July 25, your day of arrival. The second

assistant Scoutmaster will coordinate with the troop quartermaster to pick up lunches.

## Staples

Soon after your patrol arrives, and during the course of the jamboree, staples such as salt, pepper, and sugar will be distributed. (Instant coffee and tea bags will be issued for adult leaders upon request.)

## Ice

You will receive two bags of ice each day with your meal issues.

## Hand Washing

It is extremely important that the Scouts preparing meals wash their hands immediately before starting the preparation. Everyone should wash their hands before eating!

## Tote Boxes

Patrols will receive containers for carrying food from the commissary area to the campsite. These must be returned for reissue.

## Patrol Food Issue Schedule

All times are approximate. When the commissary flag is hoisted over your subcamp commissary tent, have your head cook and assistant cook “come and get it.”

Monday	July 25	11 A.M.–2 P.M. Arrival lunch issue Afternoon Initial staple issue 4:30–5:30 P.M. Supper issue
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Tuesday	July 26	6–7 A.M.
Wednesday	July 27	Breakfast issue
Thursday	July 28	4:30–5:30 P.M.
Friday	July 29	Supper issue
Saturday	July 30	
Sunday	July 31	
Monday	August 1	
Tuesday	August 2	

Wednesday	August 3	5–7 A.M. Brunch issue
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## Perishable Food

Since there will be no refrigeration in the campsites, perishable leftovers must be thrown out. Therefore, urge everyone to eat all food supplied for each meal. Among the foods that should be discarded if left over are meats, poultry, milk, fish, and cheese; vegetables, vegetable juices, or soups; fruit or fruit juices; and dessert items such as pies, pudding, and pastries.

All milk should be returned to your subcamp commissary so usage can be monitored and ordering adjusted.

Proper storage of any nonperishable food items is essential. Be sure to use up all staple products before opening new ones, and be careful to seal foods tightly after use.

Also, keep your cooking areas and food boxes clean and free of food particles. This will reduce the possibility of attracting ants and other pests, and will prevent contamination.

Troops must not bring any perishable food to the jamboree.

## Grace at Meals

It is important that grace at meals be conducted in a reverent manner. You may wish to use the following prayers at mealtime. Ask your chaplain for other suggestions and guidance.

### The Jamboree Grace

For food that sustains us,  
For fellowship that enriches us,  
For values that build our character,  
For faith that uplifts us,  
For you, Lord God, who gives us all things,  
We thank you. Amen.

**Protestant.** Dear God, we thank you for beauty and wonders of your creation, and for all the good gifts we receive from you. Amen.

Almighty God, help us to be worthy of our heritage as citizens of the United States and to be thankful for all our blessings as a free people. Amen.

Heavenly Father, we thank thee for the privilege of taking part in this jamboree, where we can learn

so much about our history and heritage as Americans. Help us to be grateful for all blessings. Amen.

**Roman Catholic.** Bless us, O Lord, and these, thy gifts, which we are about to receive from thy bounty through Christ our Lord. Amen.

We give you thanks, Almighty God, who livest and reignest forever for all thy benefits. May the souls of the faithful departed, through the mercy of God, rest in peace. Amen.

**Jewish.** *Ba-ruch at a Adonoi Elohaynu melech ha-olam hamotsi Lehem min ha-aretz.*

For food and health and friendship, we give thee thanks, O Lord. Amen.

## Serving the Food

Good food deserves to be well served. Put it on the table in an attractive form and, when everything is ready, sit down family-style and enjoy the meal.

When a patrol has a guest for a meal, an appointed host should see that he has equipment needed for eating the meal, that he is introduced to each patrol member and made to feel at home.

The seating pattern will depend upon the patrol's equipment. Definite rotation can be followed, with the guest sitting near his host.

Grace should always be said before serving the food, whether on the trail or at a patrol site.

## Rotation of Responsibilities

To ensure an efficient food service operation, patrol members should be assigned food preparation responsibilities on a rotational basis as soon as possible.

The patrol leader is not included on the rotation schedule. The leader must serve instead as supervisor of the food preparation people, always on the alert to lend assistance and guidance.

The **head cook** and assistant are responsible for drawing the food issue, following food cooking instructions carefully, for preparing and serving the meals on time, and for saying grace.

The **waterman** has water available for cooks, and places drinking water on the table for meals.

The **kitchen cleaner** and assistant begin boiling water for dishwashing immediately after cooking is completed, are responsible for cleaning the kitchen and dining area, and for having all cooking and eating equipment ready for the next meal. Rinse out

and recycle all glass, metal, and plastic containers. Dispose of all waste and garbage properly.

The **campsite cleaner** and assistant check to see that tents are in good order, and keep the campsite clean.

The Rotation of Responsibilities chart in the appendix of the *Troop Leader Guide* is intended to serve as a general guideline. At times, it will be necessary for everyone to pitch in to get the job done. A good leader will encourage the team to be aware of this fact and be ready for any emergency.

## Disposal: Dishwater and Food Waste

An important part of our efforts to preserve the environment is the responsible handling of kitchen waste. Special disposal stations will be located in each subcamp to receive all dishwater and food waste. Troops will carry the waste to the disposal stations after each morning and evening meal cleanup.

## Daily Checkup

As part of the morning's inspection, the assistant Scoutmaster in charge of physical arrangements, together with the senior patrol leader and patrol leaders, should check food boxes for adherence to the following requirements:

1. Order and cleanliness.
2. Proper food on hand. After breakfast, the only food that should remain in food boxes are the nonperishable staples.

## Washing the Dishes and Cleaning Up

Paper plates, bowls, cups, and plastic knives, forks, and spoons are not permitted in troop sites. It is very important that dishwashing be done properly.

Proper facilities for effective washing and disinfection of eating utensils and of food-preparation and cooking equipment must be provided in the kitchen. Unless these items are thoroughly cleaned after they are used, food particles, surface films, or deposits will accumulate. These will support the growth of many types of germs, including those that can cause food-borne disease. An effective dishwashing procedure, competently supervised, is essential for health protection.

Efficient dishwashing is necessary. Actually, the task should not take longer than 20 to 25 minutes if it is a teamwork job. The two "cleanup people"

set up and supervise the operation, but each patrol member takes care of wiping out, washing, and rinsing personal eating gear.

Here are the steps to follow (also see the illustrations).

- ✦ The first thing the cooks should do to start the meal is to put a large pot of water on the stove. This is used for hot drinks, soups, cooking, etc., during meal preparation. This pot is refilled with water and placed on the stove to heat before everyone sits down to eat.
- ✦ Right after the meal, cleanup people prepare dishwashing water in a second pot by adding soap to a mixture of hot and cold water. Set up a third pot of hot water for the rinse. Leave the sanitizing water on the stove as long as possible to keep it boiling.
- ✦ Spread out a clean plastic sheet for air-drying dishes. For handling utensils in hot water, use hot-pot tongs. Dissolve one sanitizing tablet (Steramine) in the hot water on the stove. The sanitizing water should be kept on the stove and as hot as possible to aid the air-drying of utensils, but it no longer needs to be kept at a rolling boil if a sanitizing agent has been added.
- ✦ Each person cleans all food particles and grease from all personal eating gear. Two people volunteer to do the personal dishes of the cleanup people; they should be first in the dishwashing line. Cleanup people start cleaning out cook pots.
- ✦ Everyone washes his own dishes, **including their drinking container**, each evening. After they are washed in the warm soapy water, the dishes are dunked in the hot rinse water. Next they are dunked for several seconds in the sanitized boiling water on the stove, then placed on the plastic sheet to air-dry. **Towels should not be used for drying.** All of the personal dishwashing should not take longer than five or 10 minutes. At this point, the others may leave, and the cleanup people finish the job.
- ✦ Using a minimum of water with a scouring pad or abrasive cloth, the cleanup people wash out the insides of all pots. They wash and rinse cook pots, then place them on the plastic sheet to air-dry.

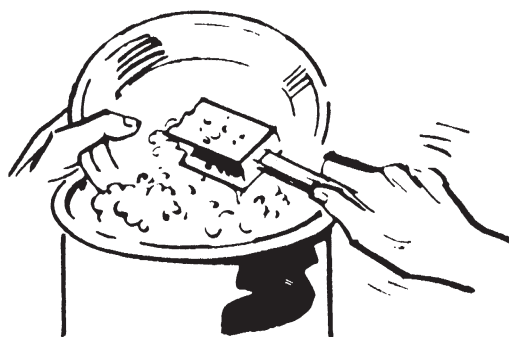
- ✦ Dishwater is taken to the subcamp garbage disposal tents and dumped in the deep sink.
- ✦ Cleanup people wash out and crush all cans, wash out bottles and jars, and then place all recyclables in the proper container.
- ✦ Store dishes and cook pots in a dry, flyproof place, such as the food box or in plastic bags.
- ✦ Store eating utensils in bags.

- ✦ Clean up stoves and police the area. Clean, hang up, or put away all dishwashing equipment in a place where it will dry out thoroughly. Check the stoves before leaving to be sure that they are completely off. Remember: This whole process is easily completed by a well-organized patrol in 30 minutes or less is easily completed by a well-organized patrol in 30 minutes or less.

## DISHWASHING

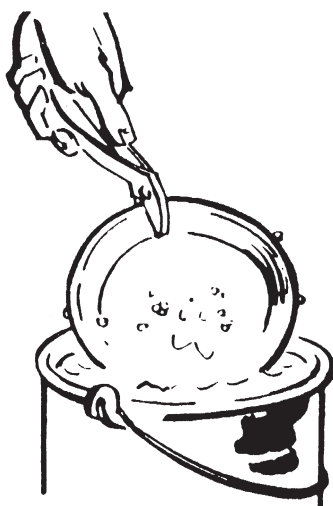


1. Each person cleans his own eating utensils.



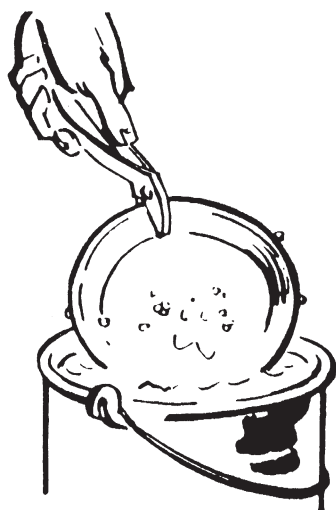
## WASH

2. Wash utensils in a pot of wash water.



## RINSE

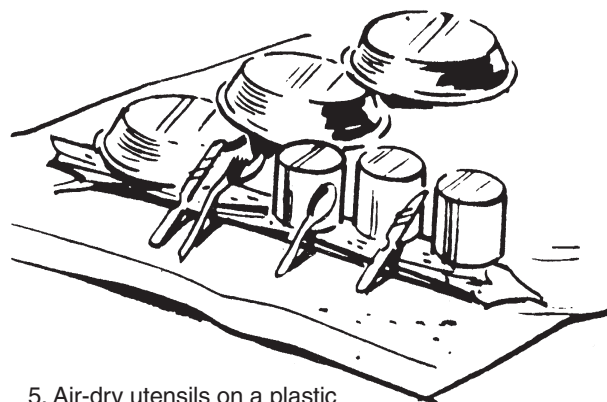
3. Remove cleanser (soap or detergent) by immersing utensils in warm rinse water.



## SANITIZE

4. Sterilize utensils by dunking them in a pot of boiling water.

**Note.** Rinsing and sanitizing are two steps, not one.



5. Air-dry utensils on a plastic sheet. Store in a flyproof container.



# 2005 National Scout Jamboree

Monday, July 25, 2005

## Patrol Staples Issue

To be picked up from your subcamp commissary prior to 4 P.M. Monday.

Can opener

Dish soap            one bottle for the jamboree. (R)

Matches            one box

Napkins            one pkg.

Peanut butter       one jar (R)

Jelly                one jar (R)

Sugar               20 oz. container

Pepper              one can for the jamboree. (R)

Mustard             8 oz. squeeze (R)

Ketchup            10 oz. squeeze (R)

Salt                  one box for the jamboree.

Sanitizer tablets   one pkg.—use **ONE** tablet for each meal that you wash dishes (breakfast and supper). You will receive a total of six packages **throughout the jamboree.**

Paper towels        one roll. (Additional towels will be issued as needed.)

(R) indicates container to be recycled.

Recycling — A way of caring!



## 2005 National Scout Jamboree

**Monday, July 25, 2005**

**Lunch (if requested)**

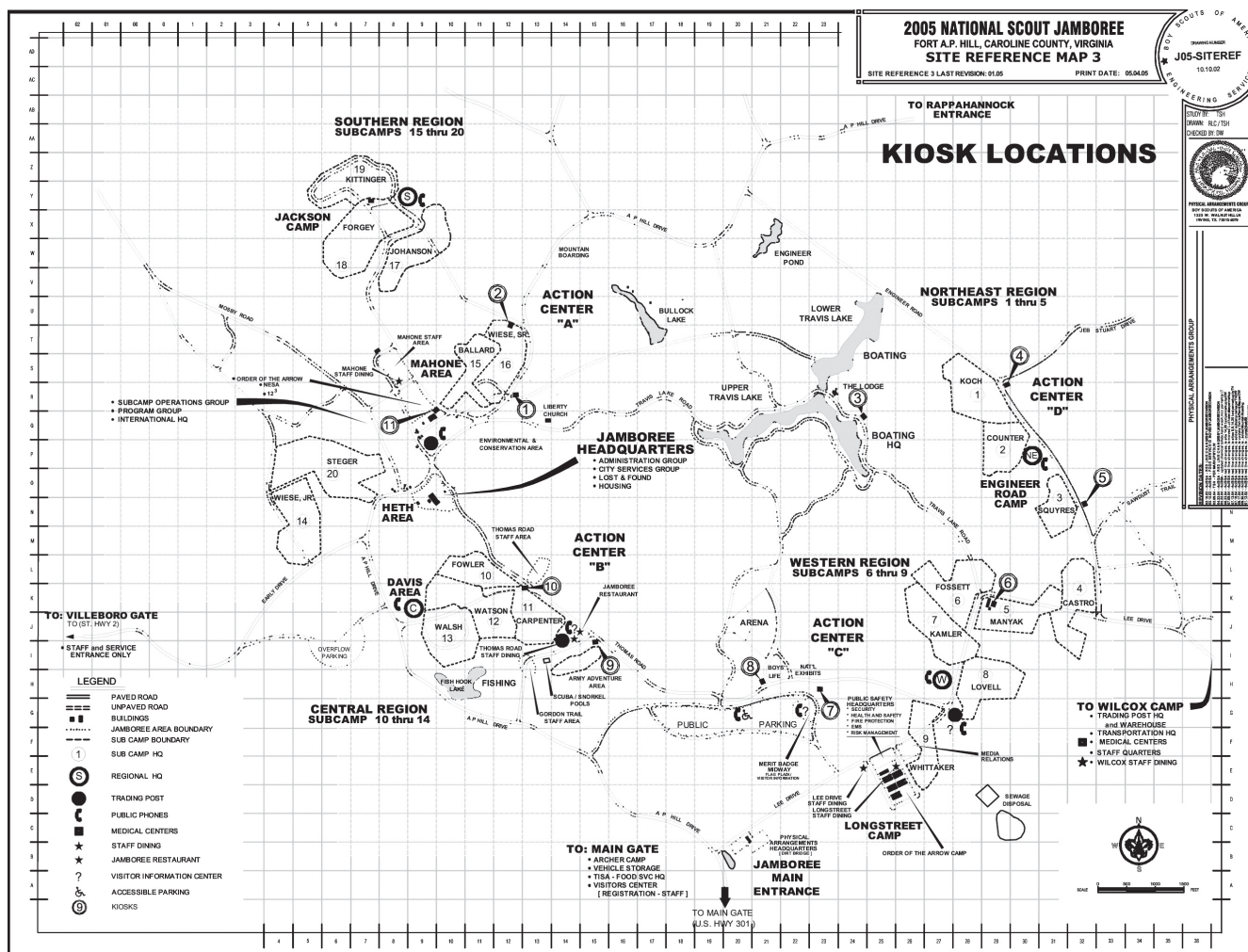
### Menu:

Kiosk Lunch  
Flavored Drink  
Ice

## Instructions

Since this is your opening meal at the jamboree, it is being issued to you ‘ready to eat.’ Wash your hands. Mix your flavored drink in the 3 gal. container following the directions on the package. Stir until all of the mix is dissolved. Fill the container with ice. Dispense several cups and pour them back into the container to ensure mixing. Replace lid. Simply distribute to each member of your patrol. **Say Grace.** Dispose of your waste in a proper manner and recycle all recyclables.

The second assistant Scoutmaster will coordinate with the troop quartermaster to pick up lunches in bulk at a nearby refrigerated truck. Beginning on Tuesday, July 26, kiosk lunches will be distributed between the hours of 11 A.M. and 2 P.M. at the locations listed on the map below.





# 2005 National Scout Jamboree

Monday, July 25, 2005

## Supper

### Menu:

Cheeseburgers  
Lettuce, Onion, Relish, Salsa  
Baked Beans (R)  
Dessert  
Milk (R)

(R) indicates container to be recycled.

### Instructions

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1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Begin heating precooked beef patties. Add a slice of cheese to each.
4. Lettuce and onions will need to already be cut.
5. Open baked beans and put them in a medium pot over medium heat to warm. Stir as necessary to prevent burning.
6. Cut dessert into equal portions for your patrol.
7. Set table with lettuce, onion, relish, salsa, milk, ketchup, and mustard.
8. Add burgers when they are ready.
9. Reminder: All patrol members must wash their hands.
10. **SAY GRACE.**
11. When ready, serve dessert.
12. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
13. Rinse out and recycle all glass, metal, and plastic containers.
14. Dispose of all waste and garbage properly.

**Note:** If your patrol is not drinking all of the milk you are being issued, do not go back to pick up more!

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Recycle — You can make the difference



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Tuesday, July 26, 2005

## Breakfast

### Menu:

Breakfast Drink (R)  
Cereal (R)  
Fruit  
Pastry  
Milk (R)

(R) indicates container to be recycled.

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Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

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|---|--|
| 1. Read all instructions <b>TWICE</b> before starting.  | 6. Reminder: All patrol members must wash their hands.             |
| 2. <b>Wash your hands and all work areas before starting.</b>   | 7. <b>SAY GRACE.</b>   |
| 3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid. | After breakfast, the cleanup crew should do the following:         |
| 4. Set table with cloth, pastry, cereal, fruit, milk, and sugar.  | 8. Each patrol member fills his water bottle with flavored drink.  |
| 5. Mix breakfast drink according to package instructions.   | 9. Rinse out and recycle all glass, metal, and plastic containers. |
|   | 10. Dispose of all waste and garbage properly.                     |
|   | 11. Follow the cleanup procedures on pages 4 and 5.                |

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Recycling—Tomorrow's concern today



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Tuesday, July 26, 2005

## Supper

### Menu:

Chicken and Dumplings (R)  
Salad Mix and Salad Dressing  
Dinner Rolls and Butter  
Vegetable (R)  
Brownies (R)  
Milk (R)

(R) indicates container to be recycled.

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Carefully use a sharp knife from your chef's cutlery kit to open a corner of the lid in your chicken and dumplings. Make the cut along the length and width of two sides of the lid.
4. Place the empty steam table pan on the stove over low to medium heat. Add 1½ inches of water to the steam table pan. Set the pan of chicken and dumplings on top of the steam table pan already on the stove.
5. Occasionally stir lightly, check periodically to make certain that burning is not occurring.
6. If food is burning, it is a sign that the flame is too high. Replenish the water supply in the steam table pan if necessary. Be careful not to burn yourself when taking chicken and dumplings pan out of steam table pan.
7. Allow chicken and dumplings approximately 45–55 minutes to be at the correct serving temperature.
8. Put vegetable in a medium pot to serve.
9. Place salad mix in a nonmetallic container. Cover container until ready to serve.
10. Set table with cloth, salad mix, salad dressing, dinner rolls, vegetable, butter, and milk.
11. When the chicken and dumplings are ready, bring to the table.
12. Reminder: All patrol members must wash their hands.
13. **SAY GRACE.**
14. Serve brownies for dessert.
15. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
16. Rinse out and recycle all glass, metal, and plastic containers.
17. Dispose of all waste and garbage properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

## Recycling is a bridge to the future



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Wednesday, July 27, 2005

## Breakfast

### Menu:

Cereal (R)  
Fruit  
Muffin  
Breakfast Drink (R)  
Milk (R)

(R) indicates container to be recycled.

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Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

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1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid.
4. Mix breakfast drink according to package instructions.
5. Set table with cloth, milk, cereal, fruit, muffins, and breakfast drink.
6. Reminder: All patrol members must wash their hands.
7. **SAY GRACE.**  
After breakfast, the cleanup crew should do the following:
  8. Each patrol member fills his water bottle with flavored drink.
  9. Rinse out and recycle all glass, metal, and plastic containers.
  10. Dispose of all waste and garbage properly.
  11. Follow the cleanup procedures on pages 4 and 5.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Scouting has the Spirit of Recycling



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Wednesday, July 27, 2005

## Supper

### Menu:

Cold Fried Chicken (R)  
Coleslaw (R)  
Salad Dressing for Dipping (R)  
Hot Sauce for Dipping (R)  
Celery Sticks with Dip (R)  
Dessert Snack Bar (R)  
Fruit Cup (R)  
Milk (R)

(R) indicates container to be recycled.

### Instructions

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#### ARENA SHOW NIGHT; GET CLICKING EARLY!

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. This is a no-cook supper designed to be prepared quickly with only minimal cleanup.
4. Put water on stove for cleanup crew since there is no cooking.
5. Set table with tablecloth and any decorations.
6. Place chicken, coleslaw, celery sticks with dip, and milk on table.
7. Reminder: All patrol members must wash their hands.
8. **SAY GRACE.**
9. Save fruit cup for dessert. Save snack bar to take to arena show.
10. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
11. Rinse out and recycle all glass, metal, and plastic containers.
12. Dispose of all waste and garbage properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Recycling lives on



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Thursday, July 28, 2005

## Breakfast

### Menu:

Sausage and Scrambled Eggs

Pancakes

Butter and Syrup (R)

Breakfast Drink (R)

Milk (R)

(R) indicates container to be recycled.

Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid.
4. Mix breakfast drink according to package instructions.
5. Place pancakes in a covered pan and warm, turning occasionally.
6. Put sausage in the frying pans or on the griddle. When they are well cooked, place together in one pan over low heat to keep warm. Save the greased pans to cook your eggs.
7. Cook your eggs using the greased frying pans. (You might have to absorb some of the grease by using a paper towel or pouring it off into a container.)
8. Set table with cloth, pancakes, milk, butter, syrup, sausage and eggs, and breakfast drink.
9. Reminder: All patrol members must wash their hands.
10. **SAY GRACE.**  
After breakfast, the cleanup crew should do the following:
11. Each patrol member fills his water bottle with flavored drink.
12. Rinse out and recycle all glass, metal, and plastic containers.
13. Dispose of all waste and garbage properly.
14. Follow the cleanup procedures on pages 4 and 5.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

**We recycle because we're that kind of people**



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**



# 2005 National Scout Jamboree

Thursday, July 28, 2005

## Supper

### Menu:

Spaghetti "Pizza Style"  
Salad Mix with Salad Dressing (R)  
Bread and Butter  
Fruit  
Dessert  
Milk (R)

(R) indicates container to be recycled.

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Carefully use a sharp knife from your chef's cutlery kit to open a corner of the lid in your spaghetti/pizza. Make the cut along the length and width of two sides of the lid.
4. Place the empty steam table pan on the stove over low to medium heat. Add 1½ inches of water to the steam table pan. Set the pan of spaghetti/pizza on top of the steam table pan already on the stove.
5. Occasionally stir lightly, check periodically to make certain that burning is not occurring.
6. If food is burning, it is a sign that the flame is too high. Replenish the water supply in the steam table pan if necessary. Be careful not to burn yourself when taking spaghetti/pizza pan out of steam table pan.
7. Allow spaghetti/pizza approximately 45–55 minutes to be at the correct serving temperature.
8. Place salad mix in a nonmetallic container. Cover container until ready to serve.
9. Set table with tablecloth, bread, butter, salad mix, salad dressing, fruit, and milk. When the spaghetti/pizza is ready, bring it to the table.
10. Reminder: All patrol members must wash their hands.
11. **SAY GRACE.**
12. Serve dessert.
13. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
14. Rinse out and recycle all glass, metal, and plastic containers.
15. Dispose of all waste and garbage properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Recycling lives on



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Friday, July 29, 2005

## Breakfast

### Menu:

Cereal (R)  
Raisins  
Canned Fruit  
Pastry  
Breakfast Drink (R)  
Milk (R)

(R) indicates container to be recycled.

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Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

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1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid.
4. Set table with cloth, cereal, raisins, fruit, pastry, and milk.
5. Mix breakfast drink according to package instructions.
6. Reminder: All patrol members must wash their hands.
7. **SAY GRACE.**  
After breakfast, the cleanup crew should do the following:
  8. Each patrol member fills his water bottle with flavored drink.
  9. Rinse out and recycle all glass, metal, and plastic containers.
  10. Dispose of all waste and garbage properly.
  11. Follow the cleanup procedures on pages 4 and 5.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Catch the Spirit — Recycling works for all of us



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Friday, July 29, 2005

## Supper

### Menu:

Beef Stew (R)  
Vegetable  
Salad Mix  
Salad Dressing  
Rolls, Butter  
Dessert  
Milk (R)

(R) indicates container to be recycled.

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Carefully use a sharp knife from your chef's cutlery kit to open a corner of the lid in your beef stew. Make the cut along the length and width of two sides of the lid.
4. Place the empty steam table pan on the stove over low to medium heat. Add 1½ inches of water to the steam table pan. Set the pan of beef stew on top of the steam table pan already on the stove.
5. Occasionally stir lightly, check periodically to make certain that burning is not occurring.
6. If food is burning, it is a sign that the flame is too high. Replenish the water supply in the steam table pan if necessary. Be careful not to burn yourself when taking beef stew pan out of steam table pan.
7. Allow beef stew approximately 45–55 minutes to be at the correct serving temperature.
8. Open vegetable. Put in a medium-sized pot to warm. Stir occasionally to prevent burning.
9. Set table with tablecloth and any decorations you brought with you.
10. Put out rolls, butter, salad, and dressing.
11. When beef stew and vegetable are hot, set them on table.
12. Reminder: All patrol members must wash their hands.
13. **SAY GRACE.**
14. Serve mixed fruit cup for dessert.
15. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
16. Rinse out and recycle all glass, metal, and plastic containers.
17. Dispose of all waste properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

## Catch the Spirit of Recycling



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Saturday, July 30, 2005

## Breakfast

### Menu:

Breakfast Drink (R)  
Eggs (R)  
Shredded Cheese  
Peppers  
Onions  
Bacon  
French Toast  
Syrup  
Butter and Jelly (R)  
Milk (R)

(R) indicates container to be recycled.

Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid.
4. Warm French toast on griddle or frying pans.
5. Mix breakfast drink according to package instructions.
6. Scramble eggs, adding cheese, peppers, and onions.
7. Fry bacon on griddle or frying pans. Pat dry and set aside.
8. Set table with tablecloth, milk, French toast, syrup, butter, jelly, and breakfast drink.
9. Serve scrambled eggs and bacon when they are ready.
10. Reminder: All patrol members must wash their hands.
11. **SAY GRACE.**  
After breakfast, the cleanup crew should do the following:
12. Each patrol member fills his water bottle with flavored drink.
13. Rinse out and recycle all glass, metal, and plastic containers.
14. Dispose of all waste and garbage properly.
15. Follow the cleanup procedures on pages 4 and 5.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

## Recycling — A way of life



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Saturday, July 30, 2005

## Supper

### Menu:

Chili with Beans  
Chips  
Salad Mix  
Dressing  
Vegetable  
Dessert  
Milk (R)

(R) indicates container to be recycled.

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Carefully use a sharp knife from your chef's cutlery kit to open a corner of the lid in your chili and beans. Make the cut along the length and width of two sides of the lid.
4. Place the empty steam table pan on the stove over low to medium heat. Add 1½ inches of water to the steam table pan. Set the pan of chili and beans on top of the steam table pan already on the stove.
5. Occasionally stir lightly, check periodically to make certain that burning is not occurring.
6. If food is burning, it is a sign that the flame is too high. Replenish the water supply in the steam table pan if necessary. Be careful not to burn yourself when taking chili and beans pan out of steam table pan.
7. Allow chili and beans approximately 45–55 minutes to be at the correct serving temperature.
8. Place salad mix in nonmetallic container. Cover container until ready to serve.
9. Set table with tablecloth, salad mix, dressing, chips, vegetable, and milk.
10. When chili and beans are ready, bring them to the table.
11. Reminder: All patrol members must wash their hands.
12. **SAY GRACE.**
13. Serve dessert.
14. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
15. Rinse out and recycle all glass, metal, and plastic containers.
16. Dispose of all waste and garbage properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Recycling begins with America's youth



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Sunday, July 31, 2005

## Breakfast

### Menu:

Breakfast Drink (R)  
Cereal (R)  
Canned Fruit  
Fresh Fruit  
Pastry  
Milk (R)

(R) indicates container to be recycled.

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Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

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1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid.
4. Mix breakfast drink according to package instructions.
5. Set table with tablecloth, pastry, cereal, canned fruit, fresh fruit, breakfast drink, and milk.

6. Reminder: All patrol members must wash their hands.

### 7. SAY GRACE.

After breakfast, the cleanup crew should do the following:

8. Each patrol member fills his water bottle with flavored drink.
9. Rinse out and recycle all glass, metal, and plastic containers.
10. Dispose of all waste and garbage properly.
11. Follow the cleanup procedures on pages 4 and 5.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Recycling is everyone's responsibility



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**



# 2005 National Scout Jamboree

Sunday, July 31, 2005

## Supper

### Menu:

Hot Dogs (R)  
Buns  
Chips (R)  
Fresh Fruit  
Dessert  
Milk (R)

(R) indicates container to be recycled.

### Instructions

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#### ARENA SHOW NIGHT; GET COOKING EARLY!

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Begin frying or boiling the hot dogs.
4. Place mixed fruit in a serving bowl.
5. Put cheese in a serving bowl.
6. Set table with fruit, milk, buns, ketchup, and mustard.
7. When hot dogs are ready, bring them to the table.
8. Reminder: All patrol members must wash their hands.
9. **SAY GRACE.**
10. When ready, pass out dessert.
11. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
12. Rinse out and recycle all glass, metal, and plastic containers.
13. Dispose of all waste and garbage properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

The future demands recycling



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Monday, August 1, 2005

## Breakfast

### Menu:

Eggs (R)  
Ham  
Cheese  
English Muffin  
Fruit Yogurt (R)  
Juice (R)  
Milk (R)

(R) indicates container to be recycled.

Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid.
4. Slice the English muffins.
5. Scramble your eggs.
6. Heat the ham slices in a frying pan or on a griddle. When they are hot, add cheese slices.
7. Place egg on muffin bottom. Place ham and cheese on the egg and place muffin top on the sandwich.
8. Set table with tablecloth, fruit yogurt, juice, and milk.
9. When egg, ham, and cheese muffins are ready, bring them to the table.
10. Reminder: All patrol members must wash their hands.
11. **SAY GRACE.**  
After breakfast, the cleanup crew should do the following:
12. Each patrol member fills his water bottle with flavored drink.
13. Rinse out and recycle all glass, metal, and plastic containers.
14. Dispose of all waste and garbage properly.
15. Follow the cleanup procedures on pages 4 and 5.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

## Recycle for a clean environment



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Monday, August 1, 2005

## Supper

### Menu:

Pork Ribs in Barbeque Sauce (R)  
Rice  
Salad Mix with Salad Dressing (R)  
Vegetable (R)  
Rolls and Butter  
Dessert  
Milk (R)

(R) indicates container to be recycled.

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Carefully use a sharp knife from your chef's cutlery kit to open a corner of the lid in your pork ribs. Make the cut along the length and width of two sides of the lid.
4. Place the empty steam table pan on the stove over low to medium heat. Add 1½ inches of water to the steam table pan. Set the pan of pork ribs on top of the steam table pan already on the stove.
5. Occasionally stir lightly, check periodically to make certain that burning is not occurring.
6. If food is burning, it is a sign that the flame is too high. Replenish the water supply in the steam table pan if necessary. Be careful not to burn yourself when taking pork ribs pan out of steam table pan.
7. Allow pork ribs approximately 45–55 minutes to be at the correct serving temperature.
8. Put 1½ gallons of water on to heat to prepare rice. Boil uncovered for 10 to 15 minutes. Remove bag with fork, cut bag, and empty into serving bowl.
9. Open vegetable. Put in a medium-sized pot to warm. Stir occasionally to prevent burning.
10. Place salad mix in a nonmetallic container.
11. Set table with tablecloth, salad, salad dressing, rolls, butter, and milk.
12. When vegetable and rice are ready, bring them to the table.
13. Reminder: All patrol members must wash their hands.
14. **SAY GRACE.**
15. Serve dessert.
16. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
17. Rinse out and recycle all glass, metal, and plastic containers.
18. Dispose of all waste and garbage properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

## Recycling — You can make the difference



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Tuesday, August 2, 2005

## Breakfast

### Menu:

Breakfast Drink (R)  
Eggs (R)  
Shredded Cheese  
Peppers  
Onions  
Sausage  
Bread  
Butter and Jelly (R)  
Milk (R)

(R) indicates container to be recycled.

Flavored drink to be prepared for all patrol members to fill their water bottles

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Mix the flavored drink mix in the 3 gal. dispenser following the directions on the package. Stir until all the mix is dissolved. Fill cooler with ice. Tap out several cups and pour back into the dispenser. Replace lid.
4. Fry sausage on griddle or frying pans. Pat dry and set aside.
5. Mix breakfast drink according to package instructions.
6. Scramble eggs, adding cheese, peppers, and onions.
7. Set table with tablecloth, milk, bread, butter, jelly, and breakfast drink.
8. Serve scrambled eggs and sausage when they are ready.
9. Reminder: All patrol members must wash their hands.
10. **SAY GRACE.**  
After breakfast, the cleanup crew should do the following:
11. Each patrol member fills his water bottle with flavored drink.
12. Rinse out and recycle all glass, metal, and plastic containers.
13. Dispose of all waste and garbage properly.
14. Follow the cleanup procedures on pages 4 and 5.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

## Recycling — A way of life



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Tuesday, August 2, 2005

## Supper

### Menu:

Spaghetti and Meatballs (R)  
Italian Cheese  
Salad Mix with Salad Dressing (R)  
Vegetable  
Bread and Butter  
Dessert  
Milk (R)

(R) indicates container to be recycled.

### Instructions

1. Read all instructions **TWICE** before starting.
2. **Wash your hands and all work areas before starting.**
3. Carefully use a sharp knife from your chef's cutlery kit to open a corner of the lid in your spaghetti and meatballs. Make the cut along the length and width of two sides of the lid.
4. Place the empty steam table pan on the stove over low to medium heat. Add 1½ inches of water to the steam table pan. Set the pan of spaghetti and meatballs on top of the steam table pan already on the stove.
5. Occasionally stir lightly, check periodically to make certain that burning is not occurring.
6. If food is burning, it is a sign that the flame is too high. Replenish the water supply in the steam table pan if necessary. Be careful not to burn yourself when taking spaghetti and meatballs pan out of steam table pan.
7. Allow spaghetti and meatballs approximately 45–55 minutes to be at the correct serving temperature.
8. Open vegetable. Place in pot and warm.
9. Place salad mix in a nonmetallic container.
10. Set table with tablecloth, salad, salad dressing, bread, butter, and milk.
11. When spaghetti and vegetable are ready, bring them to the table.
12. Reminder: All patrol members must wash their hands.
13. **SAY GRACE.**
14. Serve dessert.
15. After supper, cleanup crew should follow instructions on pages 4 and 5 of this manual.
16. Rinse out and recycle all glass, metal, and plastic containers.
17. Dispose of all waste and garbage properly.

**Note:** Open only ONE carton of milk. When it is used up, send for the second carton.  
All unused milk must be returned to the commissary for disposal.

Put waste in its place



**Do a Good Turn for America. Return all unopened food items to your commissary tent.**

# 2005 National Scout Jamboree

Wednesday, August 3, 2005

## Brunch

### Menu:

Breakfast Bar  
Ham/Cheese Croissant  
Mini-Doughnuts  
Fruit Cup  
Milk  
Cereal  
Apple Juice

### Instructions

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1. The departure meal is a “big brunch” with lots of good food to get you started on your way home.
2. Eat your brunch within 15 minutes after you receive it because some of the items are fresh and subject to spoilage.

This meal may be picked up at your subcamp commissary beginning at 5 A.M.


Make sure you leave your campsite cleaner  
than you found it. Put your waste in a proper  
container as you travel home — Recycle.

HAPPY TRAILS



Do a Good Turn for America. Return all unopened food items to your commissary tent.





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