

CAMP KITCHEN

STAPLES

The following may not be on the menu but should be bought and put on the master food list anyway.

margarine in tub	bleach
salt/pepper	dish detergent
white sugar	scouring pads
brown sugar	toilet paper
jam	matches
ketchup	garbage bags
tea bags	feminine products
dish rag/tea towels/wipe up cloths	

FOOD STORAGE AND REFRIDGERATION

- plan to use perishable foods quickly and in the first few meals
- do not leave any food out. It will attract flies and ants
- zip-lock bags are a quartermasters best friend
- sugar, honey, jam, peanut butter and other sweet things must be protected from ants, bees and wasps. Lids must be kept on containers and outsides must be kept spotlessly clean
- do not store vegetables with other foods. Onions, apples, tea and oranges give their orders to foods close by
- keep cleaning items such as detergent, bleach and dish clothes away from the food
- freeze everything that can be frozen before you go to camp. All foods will keep longer and act like a freezer pack in keeping other foods cold
- a food box with a tight fitting lid (plastic tubs work well) should be used for keeping stores
- if camping in an area known to have animal problems (bears, raccoons, etc) make sure food is kept hanging high in a tree, in a locked metal or wooden box or in the truck of a car. **NO FOOD IN SLEEPING TENTS EVER**

PATROL BOX EQUIPMENT

To camp properly in comfort and to make all the jobs as easy as possible, each cooking group should have certain pieces of equipment. This equipment must be kept in good condition or it will not do the job when you need it. Good equipment is expensive so take care of it. The following items are needed for each cooking group:

oven mitts	3 dish pans	slop buckets
strainer screen	dish rack	draining board
cutting board	dish detergent	bleach
wipe up cloths	tea towels	scouring pads
mixing bowls	measuring cups	measuring spoons
colander	2-4 cooking pots	frying pan
tongs	serving spoon/fork	water jug with lid
egg flipper	slotted spoon	spatula
egg beater	2 paring knives	2 utility knives
juice container	can opener	milk jug
plastic wrap	plastic bags	hand washing basin
fire bucket	baking soda	

LIGHTING PROPANE STOVES

1. Make sure both burner controls on the stove are turned off.
2. Attach tank to stove making sure the hose is tightly screwed in at both the tank and the stove
3. If using a refillable tank, turn on the gas at the tank. With the disposable canisters the gas is automatically turned on when the hose is attached.
4. Check connections for leaks with a solution of dish soap and water. If you see bubbles, re-tighten the connection
5. Light match
6. Place the lighted match in the burner trough and slowly turn on the gas.
7. Adjust the flame by turning the burner controls.
8. You may light the other burner in the same way.
9. If using only one burner either one may be lit.
10. When finished cooking, turn of the gas at the stove **and** at the tank.

LIGHTING WHITE GAS STOVES

1. Make sure both burners are turned off.
2. Check tank for gas. If necessary fill tank with gas by unscrewing the fill cap. Using a funnel pour white gas into the tank and re-tighten the cap.
3. Pressurize the tank by un-screwing the pump and while keeping your thumb over the hole, pump air into the tank until it is difficult to pump. The more gas you have in the tank the less pumping you will need to do. Tell the girls to pump at least 40 times (check this with your own stove because they are all a little different) before they try lighting the stove.
4. Place the tank of the front of the stove, making sure the generator arm is in the opening at the right hand burner.
5. Make sure that the small lever to the left of the on/off knob is up **or** the front red on/off knob is turned to off.
6. Light the match and place it in the burner trough, turn on the gas, and light the right hand burner. For stoves with the red on/off knob turn it to LIGHT.
7. The stove must burn for at least 1 minute with the lever up or the knob turned to light or until the flame from the burner is blue and is close to the burner plate. During this time extra pumping can be done to ensure an adequate air supply.
8. After 1 minute turn the lever down or the red knob to high or low.
9. White gas stoves must be kept pumped up for cooking to be done efficiently. Pumping must be done CAREFULLY at any time during the cooking process.
10. To turn off the stove turn the lever up or the red knob to LIGHT. Let the stove burn for 1 minute and then turn off the gas.
11. To light the left hand burner (the right hand burner must already be lit), slide out the key on the left hand end of the stove. Light the match, place it in the burner trough and turn the key away from you and ignite the burner. This burner does not usually burn as hot as the right hand burner.

LIGHTING LANTERNS WHITE GAS OR PROPANE

1. Make sure that the gas is turned off.
2. Check the condition of the mantle. If there is a hole in it or there is any other damage, it must be replaced.
3. To replace the mantle:

- a. The old mantle will just be ash and can easily be brushed away from the burner. Cut away any old string.
- b. Tie the new mantle around the grooves in the burner. Distribute the mantle evenly around the burner. Cut off the surplus string because it can cause holes in the mantle.
- c. Light the bottom of the mantle evenly. Let it burn until nothing but white ash remains. Once the mantle has been burned it is very fragile so be careful not to touch it with fingers or matches.
 4. Replace globe and top metal shade.

WHITE GAS LANTERNS

1. Follow above instructions for mantle
2. Check level of gas in tank and if necessary re-fill using a funnel. This should be done on a level surface away from the lighting area. Tighten cap.
3. Unscrew the pump and pump air into the tank until it is difficult to pump. Tighten pump.
4. Light match and push it up through the lighting hole, holding the match near but not touching the mantle.
5. Turn on gas. Mantle should ignite and the lantern is on. There may be a slight “whomp” when the lantern ignites but this is not a problem. If you use a stove lighter this “whomp” will be normal.
6. During the course of the evening the lantern will need additional pumping. This is indicated by the light dimming.
7. To turn off just turn off the gas and the lantern will gradually go out.

PROPANE LANTERNS

1. Screw lantern into the propane tank making sure it is tight. Check for leaks as above.
2. Light match and push it up through the lighting hole, holding the match near but not touching the mantle.
3. Turn on the gas and the lantern should ignite.
4. To turn off just turn off the gas.