

# CAMP LOLL COMMISSARY HANDBOOK



BOY SCOUTS  
OF AMERICA®

CROSSROADS OF THE WEST COUNCIL

# HOUSEKEEPING ITEMS

## WELCOME TO CAMP...

Thank you for choosing our commissary program during your stay at camp. Our staff is here to help you - please let us know if we can be of any assistance to your troop.

## DISCUSS THE FOLLOWING WITH YOUR TROOP...

- Confirm allergies and number of people with the camp's Commissary.
- This booklet provides step-by-step instructions for each meal.
- Pickup times are posted at the Commissary window.
- Return bottles for refills (Do not throw away).
- Bread is a staple - if you need more, just ask!
- If additional fruit is needed, just ask!
- If short on food - send a unit leader to pickup more.
- Return extra food to the commissary - do not store food in your campsite. If the commissary is closed, do not leave crate outside of the lodge.
- If you have guests with your unit, give the commissary staff a heads up about the need for extra food at least 1 meal prior.
- Keep items in the bear box.
- Return all unopened milk.

When you arrive at the commissary, please compare the items in your box with the items on this list. If anything is missing, notify the commissary staff immediately. Do not keep commissary boxes in your campsite, return them to the commissary when you pick-up the next meal's food.

# CAMP LOLL COMMISSARY MENU

	MONDAY	TUESDAY	HIKE DAY	IN-CAMP DAY	FRIDAY	SATURDAY
Breakfast		Pancakes Bacon Syrup/Butter Tang Milk	Bagel Cream cheese Banana Juice mix Milk	French toast w/egg Bacon Syrup/Butter Tang Milk	Scrambled eggs Hashbrowns Sausage Tang Milk	Breakfast pastry Cereal Applesauce Milk 100% Juice
Lunch		Grilled cheese Cheese/bread Tomato soup Crackers Canned peaches Cookies Punch	Lunch bag Lunch meat/ cheese/bread/ Mayo/Mustard PB&J Sandwich Granola bar Apple	Tacos (in a bag) -Fritos -Chili -Grated cheese Carrots Orange Cookie Punch	Hoagie sandwiches Chips Apples Rice Krispie treat Mayo/mustard Lunch meat/ lettuce Cheese/pickles Punch	
Dinner	Pulled pork sandwich Mashed potatoes Applesauce Cookie BBQ sauce Ketchup Milk	Hamburgers Hamburger patty/ bun/cheese/onion/ tomato/pickle/ ketchup/mustard/ mayo Potato chips Carrots Dessert Milk	Hot dogs Buns/ketchup/ mustard Baked beans Chips Fruit Pudding Punch Milk	Chicken Rice Corn Salad & dressing Smores Chocolate/graham crackers/ marshmallows	Ham Mashed potatoes Toast Green beans Salad & dressing Cookies Milk	

\* Gluten-free substitutions are available upon request. Fill out the allergy form at [www.utahscouts.org/allergy](http://www.utahscouts.org/allergy) two (2) weeks prior to arriving at camp with your specific requests.

# MONDAY'S MENU

## DINNER...

Pulled pork sandwich

Mashed potatoes

Applesauce

Cookie

BBQ sauce

Ketchup

Milk

## INSTRUCTIONS...

- Pulled pork: heat pulled pork and BBQ sauce to taste
- Mashed potatoes: add 2 parts boiling water to 1 part potato mix. Stir from edges of pot, inward.

## PER PERSON...

1 cup of pork

1 bun

1/2 cup mashed potatoes

1 cup applesauce

1 dessert

BBQ sauce

1 milk

# TUESDAY'S MENU

## BREAKFAST...

Pancakes  
Bacon  
Syrup/Butter  
Tang  
Milk

## INSTRUCTIONS...

- Pancakes: Add water to pancake mix until batter is the right consistency for pouring. Pre-heat griddle and put a small amount of oil on it. Pour batter onto griddle. Wait for bubbles to form on most of pancake, flip. Cook until pancakes are light brown
- Bacon: Lay bacon strips on griddle. Cook over medium heat. Drain on a paper towel.

## PER PERSON...

2 pancakes  
3 slices of bacon  
1 milk  
1 cup Tang  
Syrup/butter

## LUNCH...

Grilled cheese sandwiches  
Tomato soup  
Crackers  
Canned peaches  
Cookies  
Punch mix

## INSTRUCTIONS...

- Soup: Pour soup into pan, add one can of water per can of soup. Heat soup.
- Sandwiches: Pre-heat griddle, butter bread on both sides, add cheese slice to bread. Cook sandwiches on both sides
- Punch mix: Add water

## PER PERSON...

4 cheese slices  
4 bread slices  
1 cup of soup  
4 crackers  
1/2 cup peaches  
1 cookie package  
1 cup punch

## DINNER...

Hamburger patty  
Bun  
Cheese slice  
Tomato/onion  
Pickles  
Ketchup/mustard/mayo  
Carrots  
Dessert  
Milk

## INSTRUCTIONS...

- Hamburger patty: cook until juices run clear and center is no longer pink.

## PER PERSON...

1 hamburger patty  
1 bun  
1 slice: cheese, tomato, onion  
4 pickle chips  
1 serving potato chips  
1 serving carrots  
Ketchup, mustard, mayo  
Dessert

# HIKE DAY MENU

## BREAKFAST...

Bagel  
Cream cheese  
Banana  
Tang  
Milk

## PER PERSON...

1 bagel  
1 cream cheese packet  
1 banana  
1 milk  
1 cup Tang

## LUNCH...

1 meat and cheese sandwich  
1 peanut butter & jelly sandwich  
Granola bar  
Apple

## PER PERSON...

4 bread slices  
2 meat slices  
1 cheese slice  
Peanut butter and jelly  
1 granola bar  
1 apple  
Mayo packet  
Mustard packet  
Sandwich bags

## DINNER...

Hot dogs  
Baked beans  
Chips  
Fruit cup  
Pudding  
Milk  
Ketchup/mustard  
Punch mix

## INSTRUCTIONS...

- Hot dogs: Cook hot dogs any way you like.
- Pudding: Mix pudding using package directions.
- Punch mix: Add water

## PER PERSON...

2 hot dogs  
2 hot dog buns  
1 package chips  
1/2 cup baked beans  
1 cup pudding  
1 cup mixed punch  
1 fruit cup  
Ketchup/mustard  
Pudding/milk

# IN-CAMP DAY MENU

## BREAKFAST...

French toast

- eggs (liquid)
- bread

Bacon

Syrup/butter

Tang

Milk

## INSTRUCTIONS...

- French toast. Preheat griddle & frying pan. Dip bread slices into egg mixture and cook on griddle.
- Bacon: Lay bacon strips on griddle. Cook over medium heat. Drain on a paper towel.

## PER PERSON...

2 bread slices  
3 slices of bacon  
1 milk  
1 cup mixed Tang

## LUNCH...

Tacos in a bag

- fritos
- chili
- Shredded cheese

Orange

Carrots

Cookies

Punch mix

## INSTRUCTIONS...

- Taco in a Bag: Heat chili. Crush slightly Frito chips in foil-lined bag. Open bag and pour a serving of chili inside bag. Add grated cheese. Eat right out of the bag! (You may choose to eat on plate or in bowl)
- Punch mix: add water

## PER PERSON...

1 bag of chips  
1 cup of chili  
1 orange  
Shredded cheese  
Carrots  
1 bag cookies  
1 cup mixed punch

## DINNER...

Breaded chicken

Rice

Corn

Salad/dressing

Toast

Smores

Milk

Available upon request: Cream of chicken soup

## INSTRUCTIONS...

- Breaded chicken: heat chicken until hot
- Corn: heat corn in water. Drain. Add butter and salt to taste.
- Prepare cream of chicken soup as directed, serve over rice.

## PER PERSON...

1 breaded chicken  
1/2 cup rice  
1/2 cup corn  
Salad/dressing  
Graham crackers  
Chocolate bar  
Marshmallows  
Milk

# FRIDAY'S MENU

## BREAKFAST...

Eggs (liquid)  
Hash browns  
Sausage  
Tang  
Milk

## INSTRUCTIONS...

- Hash browns: Fill bag with hot water so that all hash browns are covered. Let sit for 10 min. Drain water. Grill hash browns with oil. Salt and Pepper to taste.
- Sausage: Cook sausage on griddle.
- Eggs: Mix eggs with a little bit of milk and scramble. Cook over medium heat.

## PER PERSON...

1 cup of eggs  
Hash browns  
2 sausage links  
1 milk  
1 cup mixed Tang

## LUNCH...

Hoagie sandwich

- bun
- Lunch meat
- pickles
- lettuce
- mayo
- mustard

Chips  
Apple  
Punch mix

## PER PERSON...

1 hoagie bun  
3 lunch meat  
1 slice of cheese  
Pickles  
lettuce  
mayo, mustard  
1 bag chips  
1 apple  
1 cup mixed punch

## DINNER...

Ham  
Mashed potatoes  
Toast  
Green beans  
Salad & dressing  
Cookies  
Milk

## INSTRUCTIONS...

- Mashed Potatoes: Add 2 parts boiling water to 1 part potato mix. Stir from edges of pot, inward.
- Ham: Heat ham on skillet
- Green beans: Heat in green bean juice, then drain.
- Toast: grill bread with button on one side

## PER PERSON...

1 ham slice  
1 serving mashed potatoes  
1/3 cup of green beans  
2 slices bread  
Salad & dressing  
1 cookie  
1 milk



# SATURDAY'S MENU

## BREAKFAST...

Breakfast pastry

Cereal

Applesauce

Milk

100% juice

## INSTRUCTIONS...

- The easiest one yet!

## PER PERSON...

Cereal

Breakfast pastry

1 cup of applesauce

1 milk

1 cup 100% juice

## CHECK-OUT...

Please clean and return any borrowed cooking equipment to the commissary.

Return your staples crate with bread, PB&J, oil, syrup, salt, pepper, and Tang.

## THANK YOU...

We hope you've enjoyed your stay at camp. Please let us know how you enjoyed your commissary service. If there are suggestions, please write them on your end-of-the-week evaluation.

## DRIVE SAFE.