

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.

FOOD PICK-UP SCHEDULE...

Please pick up your food during the following times:

Perishables: Daily

Breakfast: 6:30 am

Lunch: 12 pm

Dinner: 4:45 pm

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 Juice Mix Milk	Granola Bagel Juice Mix Milk	French toast Bacon Syrup/Butter Juice Mix Milk	Scrambled eggs Hashbrowns Sausage Juice Mix Milk	Sweet roll Cereal Applesauce Milk
Lunch		Grilled cheese Tomato soup Crackers Canned peaches Cookies Punch	Cold cut sandwiches Peanut butter sandwich Granola bar Apple	Tacos (in a bag) -Fritos -Chili -Cheese Carrots Orange Punch	Hoagie sandwiches Chips Apples Punch	
Dinner	Beef stew Rolls Applesauce Dessert Milk	Chicken Mashed potatoes Corn Salad & dressing Smores Milk	Hot dogs Chili Chips Fruit Pudding Punch	Hamburgers - Bun - Hamburger patty - Tomato - Pickle - Lettuce Potatoes Dessert Milk	Ham Mashed potatoes Green beans Salad & dressing Cookies Milk	

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

MONDAY'S MENU

DINNER...

Stew
Rolls & butter
Applesauce
Dessert
Milk

INSTRUCTIONS...

- Heat stew

PER PERSON...

1 cup of stew
2 rolls
1 applesauce cup
1 dessert
1 milk

TUESDAY'S MENU

BREAKFAST...

Pancakes
Bacon
Syrup/Butter
Juice Mix
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 juice

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...

2 cheese slices
4 bread slices
1 cup of soup
3 cracker packets
1/2 cup peaches
1 cookie
1 cup punch

DINNER...

Chicken
Mashed potatoes
Corn
Salad & dressing
Smores
Milk

INSTRUCTIONS...

- Mashed Potatoes: Add 2 parts boiling water to 1 part potato mix. Stir from edges of pot, inward.
- Chicken: Place dutch oven on fire and pre-heat. Coat chicken with flour mix. Add chicken to dutch oven. Fry until brown. Chicken can be boiled or cooked on griddle if unit does not have a dutch oven
- Corn: Heat corn in water. Drain. Add butter and salt to taste.

PER PERSON...

1 chicken drum/thigh
1 serving mashed potatoes
1/3 cup of corn
Salad & dressing
1 milk
Smore fixin's

HIKE DAY MENU

BREAKFAST...

Granola
Bagel
Juice Mix
Milk

PER PERSON...

1 cup granola
1 bagel
1 milk
1 cup juice

LUNCH...

1 cold-cut sandwich
1 peanut butter & jelly sandwich
Granola bar
Apple

PER PERSON...

2 cold-cuts
4 bread slices
1 granola bar
1 apple
1 cheese slice
Mayo packet
Mustard packet

DINNER...

Hot dogs
Chili
Chips
Fruit
Pudding
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 chili
1 cup pudding
2 cups mixed punch

IN-CAMP DAY MENU

BREAKFAST...

French toast

- eggs (liquid)
- bread

Bacon

Syrup/butter

Juice Mix

Milk

INSTRUCTIONS...

- French toast: Mix eggs. 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...

3 bread slices
3 slices of bacon
1 milk
1 cup mixed juice

LUNCH...

Tacos in a bag

- fritos
- chili
- Shredded cheese

Orange

Carrots

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 cup mixed punch

DINNER...

Hamburgers & fixin's

- bun
- hamburger patty
- tomato
- pickle
- lettuce

Fried potatoes

Dessert

Milk

INSTRUCTIONS...

- Hamburgers: Fry patties in hot frying pan. Wash and slice tomatoes and lettuce.
- Fried Potatoes: Thinly slice or dice potatoes and coat with oil. Fry on hot frying pan, turning every 5 minutes until soft. Cover to speed cooking time. Salt to taste.

PER PERSON...

1 hamburger patty/bun
1/4 tomato
3 pickle chips
1/4 cup of lettuce
Fried potatoes
1 dessert
1 milk

FRIDAY'S MENU

BREAKFAST...

Eggs (liquid)
Hash browns
Sausage
Juice Mix
Milk

INSTRUCTIONS...

- Hash browns: Fill bag with hot water so that all hash browns are covered. Let sit for 20 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 juice

LUNCH...

Hoagie sandwich
• bun
• cold cut meat
• pickles
• lettuce
• mayo
• mustard
Chips
Apple
Punch mix

PER PERSON...

1 hoagie bun
3 cold cuts
cheese
4 pickle chips
lettuce
mayo, mustard
1 bag chips
1 apple
1 cup mixed punch

DINNER...

Ham
Mashed potatoes
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.

PER PERSON...

1 ham slice
1 serving mashed potatoes and gravy
1/3 cup of green beans
Salad & dressing
1 cookie
1 milk

SATURDAY'S MENU

BREAKFAST...

Sweet roll

Cereal

Applesauce

Milk

INSTRUCTIONS...

- The easiest one yet!

PER PERSON...

Cereal

Sweet roll

1 cup of applesauce

1 milk

CHECK-OUT...

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

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.