

CAMP KITCHEN OR PATROL BOX

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 suggested for each cooking group and adjust as needed based on your menu.

oven mitts	3 dish pans	1 hand basin
strainer screen	dish rack	draining board
cutting board(s)	dish detergent	bleach
wipe up cloths	tea towels	scouring pads
mixing bowls	measuring cups	measuring spoons
colander	frying pan	2-4 cooking pots with lids
cookie sheet	cake pan	cheese grater
tongs	serving spoon/fork	water jug with lid
egg flipper	slotted spoon	spatula
egg beater	2 paring knives	2 utility knives
milk/juice container	can opener	coffee/tea pot
plastic wrap	plastic bags	hand washing basin
fire bucket	baking soda	garbage/recycling buckets

STAPLES

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

margarine in tub / non-stick cook spray
salt/pepper
white sugar / brown sugar
jam / peanut butter / syrup
ketchup / mayonnaise / mustard etc.)
tea bags / coffee
juice crystals

BASIC EQUIPMENT

The following items may not be on your equipment list but they are needed at most camps.

bleach	dish detergent
scouring pads	toilet paper
matches	fire starters
garbage/recycling bags	feminine products
oven mitts	dish rag/tea towels/wipe up cloths
baking soda	fire extinguisher
coffee filters	tin foil/plastic wrap/zip lock bags

First Aid kit
Cooler

Safe Guide forms
Ice packs

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 odors 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 trunk of a car. **NO FOOD IN SLEEPING TENTS EVER**