

CAMPOUT CLEANING

or *COLEMAN DOESN'T MAKE A CAMP DISWASHER (Yet...)*

Many new Scouts know how to cook, but may have little or no training in washing dishes, especially nasty pots and pans. Here some tips to lighten the load at campouts.

PLAN AHEAD!

- Plan meals that are not inherently messy, and utilize open fires, coals and charcoal often.
- Eggs, bacon, and burgers are a popular favorite, but are the messiest meals to clean up after.
- Use the "CAMPOUT MENU PLANNER" to properly plan the meals
- Use the "PATROL CAMPOUT DUTY ROSTER" to fairly split up duties
Let First Class candidates have dibs on "running the show"
- Plan cooking of a meal so that a few pans are used repeatedly
- Pace the items so they are all done at same time, so you can sit down to eat
- As you finish cooking the meal, put a pot of washwater on to heat up (Not BOILING) while eating
- Before cooking over a wood fire wipe biodegradable soap on the outside of the pots and pans. Soot from the fire will wash right off!
- Use foil dinners in the fire, burgers/steaks on the grill, foil-lined DutchOvens, things that do not involve dirty pots & Pans

Staples: these are common items you will need but generally do not use all of in one campout

Aluminum foil	Dish washing detergent	Hand Sanitizer	
Paper Towels	Salt and Pepper	Matches/Lighter	
Brillo Pads	Hot Chocolate	Towels	Ziploc Bags

Tuesday before the campout, when you get your Food Box, check around the cabinet for these items, as we tend to accumulate them.

COOKING

- Wash hands thoroughly before cooking
- Start fire/charcoal for cooking as needed ahead of time (Charcoal takes ½ an hour)
- Prepare food considering prep and cooking time, timing them all to finish together
- Clean up as you go: wipe that greasy pan, soak that pot, collect those scraps
- Maintain as few cooks as possible: too many chefs do spoil the soup
- As you finish cooking the meal, put a pot of washwater on to heat up (Not BOILING) while eating

CLEANUP

- Three things to clean: crusty food, shellac, and grease. Scraper for crusty food, Brillo for shellac, and Dawn for grease.
- Meal leftovers should be disposed of in a plastic bag and thrown in the camp dumpster
- Wipe big chunks and greasy part out of pots, pans, plates, and bowls with paper towels
- Fill used cooking pots and pans with water as they are available: a few minute soak in hot water does wonders for cleanup, letting water heat up while you eat
- Place pots on stove as soon as burners are available, have at least one BIG pot of hot water
- Remove all personal gear from cleaning area
- Two wash tubs for washing dishes: first is hot soapy water, second is warm rinse with mild bleach
- Clean off a spot for putting clean dishes: set up the dish rack on cutting board of the chuck box
- Dry cleaned dishes with cloth towels, then rack them to completely dry
- Clean off stoves, patrol boxes, tables, etc.
- Clean ironware separately: see a Scoutmaster for proper procedure
- Dump wash tubs into Cat Hole and give them a final cleaning and drying.
- Hang cloth towels to dry

CLEANING GREASY FRYING PANS – DO THESE LAST!

- 1) Wipe out big chunks and most grease with paper towels
- 2) Give them a warm soapy water soak while eating your meal: it does wonders. Fill it with warm soapy water and place it on the stove; do not throw it in the wash tub.
- 3) When ready to clean, use a sponge to clean the pan using the warm soapy water it soaked in, dumping that water to the Cat Hole.
- 4) Then use Brillo Pad (with a little water) to remove burned on stuff (shellac)
- 5) Final Wash it in the Wash bin with rest of dishes
- 6) Towel dry and rack it up to final dry

CLEANING CRUSTY POTS

- 1) Scrape the remaining food with a scraper or a spatula
- 2) Wipe out remaining big chunks and most grease with paper towels
- 3) Give them a warm soapy water soak while eating your meal
- 4) When ready to clean, use a sponge to clean the pan using the soak warm soapy, dumping that water to the Cat Hole.
- 5) Then use Brillo Pad remove stubborn stuff
- 6) Final Wash it in the Wash bin with rest of dishes
- 7) Towel dry and rack it up to final dry

CLEANING DISHES, BOWLS, & UTENSILS

- 1) Wipe out big chunks and most grease with paper towels
- 2) Give them a warm soapy water soak in the Wash Tub while you are cleaning the pots and pans
- 3) When ready to clean, use a sponge clean the pan using warm soapy water in the tub.
- 4) Then use Brillo Pad remove stubborn stuff
- 5) Final Wash it in the Wash bin
- 6) Towel dry and rack it up to final dry

CLEANING THE STOVE AND CHUCK BOX

- 1) Wipe out big chunks and most grease with paper towels
EVEN IF THEY WERE ALREADY THERE!!!! Leave the world a better place!
- 2) Using the Wash Bin water and sponge to scrub them down
- 3) Use a wet towel to rinse wipe
- 4) Use a dry towel to dry everything off
- 5) Wash your towels in the bins and hang them to dry

Use this tips and tricks, and your next Scoutmaster Grub Box inspection will be flawless!!

One last bit of advice:

Leave things better than you found them...

HELPFUL LINKS

Quick & Easy Camping Recipes - <http://www.quietjourney.com/recipes/index.html>

More Quick & Easy Camping Recipes - <http://www.netwoods.com/d-cooking.html>

Even More Quick & Easy Camping Recipes - <http://macscouter.com/Cooking/MiscRecipes.asp>

Camping Menu Planner - <http://troop35jax.org/forms/campmenu.pdf>

Camping Duty Roster - <http://troop35jax.org/forms/dutyroster.pdf>