

## 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**