

Troop 121

As lead cook or grubmaster, you need to plan the menus, buy the food (keeping track of costs), and supervise preparation (First Class requirement #4).

The first grubmaster is the lead cook for Fri. supper, Sat. breakfast & lunch, while the other assists (Tenderfoot requirement #3). Then they swap places for Sat dinner, Sunday breakfast & lunch. Since the Scouts often arrive late on Fri night, that supper should be something simple, such as hot dogs they can cook over the fire. (The other Scouts often set up the tents for the cooks, while the cooks prepare food)

The next morning the lead cook makes up for it with a bigger breakfast. Saturday night is usually a bigger meal, but that cook makes up for it with a simpler breakfast (for easy cleanup) and a sack lunch for Sunday.

Each boy needs to pick the meals for his lead shift, but they can shop together. They get their money from the \$15.00 per person food cost that works out to be \$2.50 per meal. In other words, each boys has \$7.50 per person that he can spend to purchase food. If there are 10 people going in his patrol he can spend \$75.00 total. Now, where can they get their ideas for menus? Troop 121 has included the menus on our new website under "camp meals and menus".

Remember that you need lots of time to do dutch ovencooking. Also, you have to pre treat the oven and don't wash with soap. Of course, our Scouts can add to these menus but, first time out, these are pretty easy to do without an adult's help.

Another favorite are aluminum foil dinners, (aka: hunters or hobo dinners), which are not on the site. These aluminum foil dinners also satisfy a requirement to cook over the fire (Second Class Requirement #2g).

Please let me know if you have any questions. Patrols Leaders will decide who will be the first Grubmasters so "Be Prepared!

Mr. Pennington
Scoutmaster