

WEBELOS CAMPOUT ----- October 22-24, 2010

Friday Evening

Bring Your Own Dinner

Snacks:

Hot Cocoa with Marshmallows
S'mores

Saturday Lunch

Hot Dogs with Relish, Ketchup, Mustard
Chips
Baked Beans
Milk or Juice
Fresh Fruit: Apples (used corer/slicer)
Make-Your-Own-Pudding-Sundaes

Sunday Breakfast

Cold Cereal with Milk/Bananas
Aztec Toothpicks
Fresh Fruit: Everything not eaten so far to
be combined as Fruit Salad
Milk or Juice

Saturday Breakfast

"Baggy Eggs"
and/or "McWebelos"
Milk, OJ or other Juice
Fresh Fruit: Choose from Box

Saturday Dinner

Chicken in Foil Packet Dinner
Fresh Fruit: Choose from Box
Garlic Bread
Milk or Juice

Snacks:

S'mores
Hot Cocoa with Marshmallows

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Food Prep

Friday Evening

1. Gather From Food Boxes

Marshmallows
Graham Crackers
Hershey Bars
Gallon Jugs of Milk
Quik Cocoa Mix

Gather from Kitchen Supplies

large pots for heating cocoa
ladles
big spoon for stirring cocoa

2. Make sure each Scout has a stick, cleaned, to roast marshmallows. (Can share a stick.)
3. Put cookie sheets in a convenient place for Scouts to get S'mores ingredients ready before they roast marshmallows.
4. Pour milk into large pots.
5. Measure the amount of Quik needed for the amount of milk used and add to pot.
6. Marshmallows can be added to cocoa if desired.
7. Heat and serve. Use ladles and oven mitts.

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Saturday Breakfast

1. *Gather From Food Boxes*

Eggs
Ziplock Bags
Shredded Cheddar Cheese
English Muffins
Margarine (Country Crock in a tub)
Gallon Jug of Milk
Juice
Fresh Fruit: Strawberries & Bananas
Bread (for toast, if desired)

Gather from Kitchen Supplies

Fry pans
Spatulas
Oven Mitts
Tongs
Zip Lock bags
Knives (small, to spread margarine, if needed)
small paring knives

2. Wash strawberries. Cut off green tops (or not.)
Put berries in a bowl. Put a serving spoon nearby.

3. Put about 2" of water in each of 3 pots.
Put on fire and bring to a boil.

3. Put out milk, juice, shredded cheese, eggs
ziplock bags, margarine, bread, English
muffins, and a garbage bag for eggshells.

4. If bacon or sausage is to be warmed,
remove from package and put in fry pan.
Cook with gentle flame--it's cooked already,
you're just warming it.

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5. Show other Scouts how to make "Baggy Eggs:"

- Open zip-lock bag
- Crack 2 eggs in it.
- Add shredded cheese if desired.
- Close bag.
- Use your hands to rub the side of bag together to mix.
- Close bag.
- Use tongs to put bag in boiling water.
- Let cook for about 4 minutes.
- Open bag, and cooked egg will slip out
- You can eat it just like it is..... or make a

....McWebelo

- Open an English Muffin
- Put the egg on one side.
- Put a piece of sausage or bacon on other side.
- Sprinkle shredded cheese on top.
- Close muffin, Wrap in aluminum foil and bake enough for cheese to melt.

