T-31 Campout Menu Planner

Patrol:

Campout:

Scout Buying Food:

Date:

Person buying food is responsible for food/ice/cooler for duration of the campout. Attach food receipt to this form and return to Senior Patrol Leader after campout.

GrubMaster MUST sign and approve all menus prior to buying food.

Target reimbursement of food buyer MAXIMUM of \$7.50 per Scout for 1 night and \$10.00 per Scout for 2 night campouts (with receipt/no exceptions).

Attendance:			
Name	Attending		
PL			
APL			
3			
4			
5			
6			
7			
8			
9			
10			
11			

Shopping List:		
Staples	Have	Need
Paper Towels		
Aluminum Foil		
Salt/Pepper		
Sugar/Flour		
Matches		
Charcoal		
Dish Soap		
Cooking Oil		
Toilet Paper		
Garbage Bags		
Kool-Aid/Hot Cocoa		

	MENU:
Saturday	Entrée
Breakfast	Side(s)
	Drink
	Notes
Saturday	Entrée
Lunch	Side(s)
	Drink
	Notes
Saturday	Entrée
Dinner	Side(s)
	Drink
	Desert
	Notes
Sunday	Entrée
Breakfast	Side(s)
	Drink
	Notes

	Grocery List:
-	
-	

GrubMaster Signature:	

FOOD BUYER - DO NOT SUBSTITUTE!

GRUBMASTER HAS APPROVED THIS MENU AS IS. PREPACKAGED/READY-TO-EAT FOODS ARE NEVER PART OF A GOOD SCOUT MENU! If it is not being cut, diced, sliced, cubed, ground, etc., then it should probably not be approved or included. Encourages open-campfire cooking as first choice for all meal preparation.

A camping recipe from Mike Pierce. This quick and easy recipe will satisfy any sweet-tooth. My favorite is apples, white cake mix, and 7-UP. Want something really different? Try apples, spice cake mix, and one can of AW Root Beer.

Prep Time: 1 hours

Ingredients:

- 1 18-ounce box cake mix (any flavor)
- 2 16-ounce cans of pie filling or other fruit
- 1 12-ounce can of 7-UP
- 2 tablespoons butter

Preparation:

In a 12-quart Dutch oven, spread evenly butter on bottom. Drain the fruit, pour it into the Dutch oven, and sprinkle the cake mix evenly over the top. With your finger, make a swirl in the mix. Pour in a can of 7-UP. Cover with lid. Put 8-10 charcoal briquettes on bottom, 16-18 on top. Cook for 50 minutes to 1 hour, or to a golden brown.

Servings: 10 - 12

Preparation time: 1 hour

User Reviews