

Managing the Food-Buying Task

Managing the food-buying task for your patrol is a very important job! Your patrol members are going to be hungry and unhappy if you don't buy enough food and leftover food is often wasted if you buy too much. *A Scout is Thrifty* is an important Scout Law to remember. You must keep track of which patrol members are going and what money is being collected and spent. Knowing your budget, planning your meals, and managing your funds are a big part of being successful in this leadership task.

Plan the Menu with Your Patrol

Get a firm count of how many patrol members are going at the campout prep meeting. Once you know the number going camping, use the Troop Menu Planner and plan to buy only as much food as your patrol will need. Buying too much food will cost your patrol extra money and is often wasteful.

Stay within your budget.

Save All Your Receipts

Place all receipts in an envelope labeled with your name and Patrol, and the total cost of the food, ice and supplies. As Grubmaster, it is your responsibility to stay within your food budget. Spending beyond your budget must be approved by your patrol leaders and your adult leaders.

Packing the Food

Pack the food in ways to protect from spoilage and from damage. Most people do not like squished bread for sandwiches. Remove excess wrappings to reduce weight and trash at the campsite. Zip-lock type plastic bags are an excellent choice. At-home preparation will also make cooking at camp easier and quicker. Try pre-cooking food in your comfortable kitchen and stick to campsite cooking for special meals.

- Scrambled eggs? Scramble the raw eggs at home and place in a tightly sealed container.
- Diced meats and veggies (chicken, carrots, celery)? Wash and dice at home and put in separate zipbags.
- Bacon or sausage? Pre-cook at home. Works great and eliminates grease to make clean-up easier.

After the Campout

The patrol should designate members responsible for removing all food from the patrol boxes and coolers and disposing of it at the end of the campout. Spoiled or ruined food is thrown out. Food that is okay should be offered to be split among patrol members.

The Parent's/Guardian's (Adult) Role

Adult advice, input, and transportation are important to the Grubmaster's success. The Grubmaster is the Scout. They are expected to plan and purchase for the outing. This means that the Grubmaster goes to the store, not just the adult. Adult advice about nutrition and price comparison at the store is important.

Menu Suggestions

Breakfast

Entrée	Sides	Beverage	Fruit
Cold Cereal	Toast	Orange Juice	Bananas
Regular Oatmeal	Bagels & CC	Apple Juice	Raisins
Scrambled Eggs	English Muffins	Grape Juice	Strawberries
Egg McMuffins	Canadian Bacon	Milk	Fruit Cups
Breakfast Burritos	Sausage	Hot Chocolate	Apples
Omelets	Bacon	Water	Oranges
Pancakes	Ham		Tangerines

Lunch

Entrée	Sides	Beverage	Dessert
P & J	Bananas	Fruit Punch	Cookies
Grilled Cheese/Ham	Apples	Ice Tea	Fig Newton
Hoagies	Oranges	Milk	Snack Pies
Tuna Sandwich	Crackers	Lemonade	Twinkies
Chicken Salad	Energy Bars	Hot Chocolate	
Soup or Chili	Fruit Cups	Tang	
Beans & Franks	Cheese / Salami	Water	

Dinner

Entrée	Sides	Beverage	Dessert
Beef or Chicken Stew	Bread/Rolls	Fruit Punch	Cake
Spaghetti	Potatoes	Water	Cobbler
Macaroni & Cheese	Dumplings	Milk	Canned Fruit
Hamburger Helper	Corn	Lemonade	Snack Pies
Chili	Carrots	Hot Chocolate	Pudding
Pot Roast	Celery	Ice Tea	Jell-O
Tacos	Coleslaw		
Foil Meals			

Menu & Duty Roster	Menu	Fireman Starts fire and ensures fire is tended at all times.	Waterman Keeps water jugs full	KP Clean kitchen, wash non-personal items, pack Patrol Box	Cooks Prepare and cook designated meal
Friday Dinner					
Saturday Breakfast					
Saturday Lunch					
Saturday Dinner					
Saturday Night Snack					
Sunday Breakfast					
Sunday Lunch					

