Troop 1916 Grubmaster Guide

As Grubmaster, your Scout has an important job - feeding the troop/patrol at the campout in a convenient, tasty, nutritious, and economical way. He also satisfies certain First Class requirements, as long as each meal involves some cooking. Here's what he needs to do and what you can do to help (or stay out of the way):

Menu Planning:

* No later than two Tuesdays in advance, the Scout must create and submit a menu for the campout to the Outdoor Assistant Scoutmaster (ASM) and Patrol Leaders Committee for review. As much as possible, they try to adhere to the choices made by the Grubmaster, but may suggest changes.
* The Scout can get recipe ideas from cookbooks in the troop library, recipe compilations in the troop website’s resource center on the, and searching the Internet for “Boy Scout Camping/Dutch Oven Recipes”.
* The Scout should consider nutrition in addition to taste, cost and convenience in selecting recipes, including fruits and vegetables. The menu should include snacks like cut apples or oranges or granola bars. Hot chocolate is good for cooler outings and s’mores and/or dessert baked in a Dutch Oven are traditional.
* The Outdoor ASM and Patrol Leader can help the Scout with recipes suggestions and other aspects of meal planning, including advising on quantities and needed equipment.
* Ask the Committee Outdoor Program Chair about any food allergies or other special food needs like vegetarian or religious food restrictions to consider in choosing the recipes.
* Find out from the Committee Chair, outing parent coordinator, or Outdoor ASM how many boys and adults are attending the campout and which meals are needed to determine how much money will be available to spend. The troop has figured a cost of roughly $5 per person per meal. Typically, the troop goes on three-meal outings (Sat lunch and dinner and Sunday breakfast), making for a maximum of $15 per person.

Shopping:

* Make a list of ingredients and supplies to buy from the recipes. Determine the quantity of each item needed, looking at the number of serving sizes on packaging.
* The Scout should make as much of the decision about food selection, flavors, quantities, and brands as possible, with parental supervision. He should compare prices between brands and consider buying the generic/store brand, which is usually the cheapest, and write down the cost of each item to ensure he stays within budget. Using a hand-held scanner is one way to monitor how much has been spent.
* Before checkout, the parent should go over his selections to make sure they are in budget and there is enough food. Remember to get ice for the cooler and save the receipts.
* Please remember to buy water. The Scout needs to find out from his Patrol Leader if there is potable water at the site, how easy it is to get and then determine how much water he should buy (for tea, coffee, hot chocolate, cooking etc).

Getting Ready Pre-Outing:

* The Tuesday before the outing, ask the Senior Quartermaster (QM), Patrol QM or Outdoor ASM for the two coolers that each patrol has for outing.
* Do food preparation like chopping vegetables and potatoes, pre-mixing dried ingredients for baked goods, and pre-cooking meat. This saves a lot of time, washing up, and keeps food from spoiling and making people sick. Pack the prepared food in Ziploc bags.
* Send a list of pans, utensils, and supplies like aluminum foil needed to prepare the meals to the Senior and Patrol QMs and Outdoor ASM, who will provide the gear or restock as necessary. A list of available gear and supplies is available from the Outdoor ASM and in the troop website’s resource center. Each patrol has gear organized by blue bin for consumables, black and yellow bin for fire, green bin for cleanup and black chuck box for cooking. Additional troop gear like dining tarps, tools, and the high-volume propane cooker is shared between patrols.

Packing:

* Pack the food into coolers with ice. Plan a system of managing waste, including minimizing packaging as you pack up the food for transport and collecting containers on the outing to take back for recycling, so the troop practices Leave No Trace Principles.
* Make sure the Scout is involved with packing and knows where everything is.

At the Campout:

* The Scout supervises all meals, including providing the menus and recipes and letting people know where items are. He does not do all of the cooking, but is in charge of it and will get help, which is assigned by his Patrol Leader.
* Pick and lead a grace before each meal.

After the campout:

* Distribute any leftover food among the Patrol members. It is the responsibility of the Senior and Patrol QMs to arrange to have any cooking equipment cleaned and supplies restocked.
* Complete an expense report with attached receipts and turn it in to the Treasurer for reimbursement. Remember you will not be reimbursed for more than $5 per person per meal.
* At the next Tuesday meeting, see the Patrol Leader or SM to sign off on completing any requirements for rank or camping and cooking related merit badges.