

CAMP LOLL COMMISSARY HANDBOOK



BOY SCOUTS
OF AMERICA®

TRAPPER TRAILS COUNCIL

HOUSEKEEPING ITEMS

WELCOME TO CAMP...

Thank you for choosing our commissary program during your stay at camp. Our staff is here to help you - please let us know if we can be of any assistance to your troop.

FOOD PICK-UP SCHEDULE...

Please pick up your food during the following times:

Perishables: Daily

Breakfast: 6:30 am

Lunch: 12 pm

Dinner: 4:45 pm

When you arrive at the commissary, please compare the items in your box with the items on this list. If anything is missing, notify the commissary staff immediately. Do not keep commissary boxes in your campsite, return them to the commissary when you pick-up the next meal's food.

“STAPLES”

The following items will be issued for your stay:

- Menu
- Toilet paper
- Jam
- Peanut butter
- Bread
- Oil
- Margarine

When you run out of any of these items, we will gladly issue your troop more. If the item was issued in a container, please bring it to refill.

For meals with milk, we issue 1 carton per person. Extra milk is always available upon request.

Please do not burn any bottles issued by the commissary. We will need them back at the end of the week.



CAMP LOLL COMMISSARY MENU

	MONDAY	TUESDAY	HIKE DAY	IN-CAMP DAY	FRIDAY	SATURDAY
Breakfast		Pancakes Bacon Syrup/Butter Juice Mix Milk	Granola Bagel Juice Mix Milk	French toast Bacon Syrup/Butter Juice Mix Milk	Scrambled eggs Hashbrowns Sausage Juice Mix Milk	Sweet roll Cereal Juice Mix Milk
Lunch		Grilled cheese Tomato soup Crackers Canned peaches Cookies Punch	Cold cut sandwiches Peanut butter sandwich Granola bar Apple	Tacos (in a bag) - Fritos - Chili - Cheese Carrots Orange Punch	Hoagie sandwiches Chips Apples Punch	
Dinner	Beef stew Rolls Applesauce Dessert Milk	Chicken Mashed potatoes Corn Salad & dressing Smores Milk	Hot dogs Chili Chips Fruit Pudding Punch	Hamburgers - Bun - Hamburger patty - Tomato - Pickle - Lettuce Potatoes Cobbler Milk	Ham Mashed potatoes Green beans Salad & dressing Cookies Milk	

* Gluten-free substitutions are available upon request. Fill out the allergy form at www.trappertrails.org/allergy two (2) weeks prior to arriving at camp with your specific requests.



MONDAY'S MENU

DINNER...

Stew
Rolls & butter
Applesauce
Dessert
Milk

INSTRUCTIONS...

- Heat stew

PER PERSON...

1 cup of stew
2 rolls
1 applesauce cup
1 milk



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TUESDAY'S MENU

BREAKFAST...

Pancakes
Bacon
Syrup/Butter
Juice Mix
Milk

INSTRUCTIONS...

- Add water to pancake mix until batter is the right consistency for pouring
- Pre-heat griddle and put a small amount of oil on it
- Pour batter onto griddle
- Wait for bubbles to form on most of pancake, flip
- Cook until pancakes are light brown

PER PERSON...

2 pancakes
3 slices of bacon
1 milk
1 cup juice

LUNCH...

Grilled cheese sandwiches
Tomato soup
Crackers
Canned peaches
Cookies
Punch mix

INSTRUCTIONS...

- Pour soup into pan, add one can of water per can of soup
- Heat soup
- Pre-heat griddle, butter bread on both sides, add cheese slice to bread
- Cook sandwiches on both sides

PER PERSON...

2 cheese slices
4 bread slices
1 cup of soup
3 cracker packets
1/2 cup peaches
1 cookie
1 cup punch

DINNER...

Chicken
Mashed potatoes
Corn
Salad & dressing
Smores
Milk

INSTRUCTIONS...

- For instant potatoes, add 2 parts boiling water to 1 part potato mix. Stir from edges of pot, inward
- Place dutch oven on fire and pre-heat
- Coat chicken with flour, and add chicken pieces to dutch oven. Fry until brown.
- Chicken can be boiled or cooked on griddle if unit does not have a dutch oven
- Heat corn separately

PER PERSON...

1 chicken drum/thigh
1 serving mashed potatoes
1/3 cup of corn
Salad & dressing
1 milk
Smore fixin's



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HIKE DAY MENU

BREAKFAST...

Granola
Bagel
Juice Mix
Milk

PER PERSON...

1 cup granola
1 bagel
1 milk
1 cup juice

LUNCH...

1 cold-cut sandwich
1 peanut butter & jelly sandwich
Granola bar
Apple

PER PERSON...

2 cold-cuts
4 bread slices
1 granola bar
1 apple
1 cheese slice
Mayo packet
Mustard packet

DINNER...

Hot dogs
Chips
Chili
Fruit
Pudding
Punch

INSTRUCTIONS...

- Cook hot dogs any way you like.
- Mix pudding using package directions.

PER PERSON...

2 hot dogs
2 hot dog buns
1 package chips
1/2 cup chili
1 pudding cup
2 cups punch



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IN-CAMP DAY MENU

BREAKFAST...

French toast

- eggs (liquid)
- bread

Bacon

Syrup/butter

Juice Mix

Milk

INSTRUCTIONS...

- Mix eggs
- Preheat griddle & frying pan
- Dip bread slices into egg mixture and cook on griddle
- Separate bacon strips and lay in pan

PER PERSON...

3 bread slices
3 slices of bacon
1 milk
1 cup juice

LUNCH...

Tacos in a bag

- fritos
- chili
- cheese

Orange

Carrots

Punch mix

INSTRUCTIONS...

- Heat chili
- Place Frito chips in foil-lined bags, crush slightly, open and place a serving of chili inside
- Add grated cheese
- Eat right out of the bag! (You may choose to eat on plate or in bowl)

PER PERSON...

1 bag of chips
1 cup of chili
1 orange
Carrots
1 cup punch

DINNER...

Hamburgers & fixin's

- bun
- hamburger patty
- tomato
- pickle
- lettuce

Fried potatoes

Cobbler

- cake mix
- canned fruit

Milk

INSTRUCTIONS...

- Fry patties in hot frying pan
- Heat pork & beans
- Wash & slice tomatoes
- For cobbler: line dutch oven with foil. Add fruit, keeping juice for batter. Mix cake batter according to directions (use fruit juice instead of water). Cover fruit with batter. Close lid and cook on hot coals until batter is cooked.

PER PERSON...

1 hamburger patty/bun
1/4 tomato
3 pickle chips
1/4 cup of lettuce
Fried potatoes
1 milk



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FRIDAY'S MENU

BREAKFAST...

Eggs (liquid)
Hash browns
Sausage
Juice Mix
Milk

INSTRUCTIONS...

- Mix eggs with a little bit of milk and scramble
- Cook sausage & hash browns on griddle

PER PERSON...

1 cup of eggs
Hash browns
2 sausage links
1 milk
1 cup juice

LUNCH...

Hoagie sandwich
• bun
• cold cut meat
• pickles
• lettuce
• mayo
• mustard
Chips
Apple
Punch mix

PER PERSON...

1 hoagie bun
3 cold cuts
cheese
pickles
lettuce
mayo, mustard
1 bag chips
1 apple
1 cup punch

DINNER...

Ham
Mashed potatoes
Green beans
Salad & dressing
Cookies
Milk

INSTRUCTIONS...

- For instant potatoes, add 2 parts boiling water to 1 part potato mix. Stir from edges of pot, inward
- Heat ham on skillet
- Heat green beans separately

PER PERSON...

1 ham slice
1 serving mashed potatoes and gravy
Salad & dressing
1/3 cup of green beans
1 cookie
1 milk



SATURDAY'S MENU

BREAKFAST...

Sweet roll

Cereal

Juice mix

Milk

INSTRUCTIONS...

- The easiest one yet!

PER PERSON...

Cereal

Sweet roll

1 milk

1 cup juice

CHECK-OUT...

Please clean and return any borrowed cooking equipment to the commissary.

THANK YOU...

We hope you've enjoyed your stay at camp. Please let us know how you enjoyed your commissary service. If there are suggestions, please write them on your end-of-the-week evaluation.

DRIVE SAFE.



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