TEN CHIEF MENU 2016

Staple List

The following items are staples that come with Sunday's evening meal. Re-order of these items are available by writing your request (including Troop # and Site) on a slip of paper and clipping it to the wooden stand in front of your site with the clip provided. The driver will pick it up and deliver it to you on the next run.

Wooden Matches	Paper Towels	Loaf of Bread
Scrubber	Dish Soap	Mustard
Peanut Butter	Jelly	Ketchup
Salt and Pepper	Oatmeal	Brown Sugar
Sanitizer Tablets	Garbage Bags	Syrup
Ramen Noodles	Drink Mix	Fruit

Oatmeal, Brown Sugar, and Ramen Noodles allow you to have hot breakfast and/or soup at your pleasure. Fruit is delivered with Monday Lunch, but can be re-ordered at any time. Lettuce salad and dressing are available from the driver any time. Just ask! **Please return Milk Crates** after each meal.

Granny's tips for success:

1. Plan ahead. Know patrol roles ahead of time.
2. Check your food crate for all of the items listed on the menu for that meal
3. Begin heating a large pot of water for dishes at the beginning of the meal.
4. Always wash your hands before handling food and eating.

SUNDAY SUPPER:

Ham and Cheese Hoagie, Cookie, Drink Mix

Sliced Ham	4 slices/person
Buns	1 bun/person
Cheese Slices	2 slices/person
Shredded Lettuce	bag/patrol
Chips	bag/patrol
Drink Mix	bag/patrol
Cookies	3 cookies/ person
Mayo	1 jar

Granny's Tips: Make your own sandwich, no rush to clean hot stack. You have plenty of time to finish setting up and get to your meetings and camp tours on time. Regular hot stack service will resume Monday night.

MONDAY BREAKFAST:

Waffles, Sausage, Syrup, Butter, Juice

Waffles	2 each
Sausage	2 each
Syrup	From staples
Butter	1 stick/patrol
Juice	6 oz./person

Granny's Tips: Waffles and Sausage are pre-cooked, so they only need to be warmed up. Be careful not to burn them with too high of flame!

MONDAY LUNCH:

Hamburgers, Sliced Cheese, Buns, Chips, Drink Mix

Hamburger	2/person
Sliced Cheese	2/person
Burger Buns	2/person
Chips	bag/patrol
Drink Mix	bag/patrol

Granny's Tips: Hamburgers are pre-cooked, so they only need to be warmed up on a griddle over a medium flame. When they begin to sizzle, turn them over and lay a slice of cheese on each one. Put a bun half on top to facilitate melting; when they begin to sizzle again, remove them from them griddle with a spatula and place on the bottom half of the bun.

MONDAY SUPPER: Hot Stack Delivered From Dining Hall

Chicken Tenders & Tri Tators, Vegetables, Dessert, Milk

Please have hot stack container cleaned and placed on stand by the road for pick-up by 7:00 p.m.

TUESDAY BREAKFAST:

Scrambled Eggs, Cold Cereal, Bread, Milk

Eggs	2/person
Cold Cereal	bag/patrol
Bread	3 slices/person
Milk for Cereal	6 oz./person
Milk for Eggs	8 oz/patrol

Granny's Tips: Crack eggs into medium pot and whip with a fork until whites and yolks are thoroughly mixed. Add a little milk if desired to stretch eggs. Melt about a tsp. of butter in the large frying pan and pour in about half the eggs. Move eggs with a spatula to prevent sticking. When eggs are done do the next half.

TUESDAY LUNCH:

Chili Cheese Dogs, Grapes, Chips, Drink Mix

Hot Dogs	2/person
Buns	2/person
Chili	1/4 can/person
Shredded Cheese	bag/patrol
Grapes	bag/patrol
Frito's	bag/patrol
Drink Mix	bag/patrol

Granny's Tips: Heat the chili in a medium kettle or fry pan over a low to medium flame, stirring frequently to keep from scorching. Heat hot dogs in a kettle large enough to accommodate them. When everything is hot, start assembling the dogs; hot dog, chili, and cheese on a bun. Enjoy!!!

TUESDAY SUPPER: Hot Stack Delivered From Dining Hall

Macaroni Hot Dish, Dessert, Milk

Please have hot stack container cleaned and placed on stand by the road for pick-up by 7:00 p.m.

WEDNESDAY BREAKFAST:

Pancakes, Sausages, Syrup, Juice, Butter

Pancake Mix	box/patrol
Sausages	2/person
Syrup	Staple
Juice	6 oz./person
Butter	1/4#/patrol

Granny's Tips: Mix pancake batter according to directions on box. Heat the griddle over a medium to high heat. Grease the griddle and pour a 4-5 inch circle for each pancake. 2 to 3 pancakes at a time is plenty. Wait for bubble to appear on the surface of the pancakes before turning with the spatula. The first few cakes should be considered tests, adjust heat and cooking time accordingly. The sausages are precooked so they only need to be warmed up. Cut the cantaloupe in half through the poles. Scoop out the seeds with a spoon, then cut into quarters and eighths.

WEDNESDAY LUNCH:

Grilled Cheese Sandwiches, Cream of Tomato Soup, Carrots, Drink Mix, Butter

Cheese	4 slices/person
Bread	4 slices/person
Carrots	bag/patrol
Tomato Soup	6 oz./person
Milk for Soup	Quart/patrol
Drink Mix	bag/patrol
Butter	stick/patrol

Granny's Tips: Mix soup with milk according to directions on can and heat in medium pot over low heat stirring frequently. Heat griddle over medium heat. Assemble cheese and bread into sandwiches; put butter on both outsides of bread and lay on griddle. When bottom is lightly browned, turn over and brown other side.

WEDNESDAY SUPPER:

Adult Leader Recognition Dinner At Dining Hall
Beach Feed For Boys
Ham and Cheese Roll, Chips, Apple, Cookies, Drink Mix

THURSDAY BREAKFAST:

Eggs, Sausage and Cheese Muffins, Juice, Butter

Sausage Patty	2/person
Eggs	2/person
Cheese	2 slices/person
English Muffin	2/person
Juice	6 oz./person
Butter	Stick/patrol

Granny's Tips: Fry eggs in a little butter, over hard. Heat sausages on griddle until it sizzles (sausages are precooked, only need to be heated). Split muffins in half, and heat cut side down on the griddle in sausage fat. Assemble sausage patty, egg and cheese slice on each muffin. Enjoy!!!

THURSDAY LUNCH:

Tacos, Shredded Lettuce, Shredded Cheese, Tortillas, Chips, Salsa, Drink Mix

Ground Beef	4 oz./person
Taco Seasoning	pkg. per #
Shredded Cheese	bag/patrol
Shredded Lettuce	bag/patrol
Tortilla Chips	bag/patrol
Drink Mix	bag/patrol
Salsa	jar/patrol

Granny's Tips: Brown ground beef in a large skillet, drain fat when fully cooked, and stir in the envelopes of seasoning. Make sure all members of the patrol have washed their hands before handling common food items. Each person should make their own tacos. Enjoy!!!

THURSDAY SUPPER: Hot Stack Delivered From Dining Hall

Sliced Ham, Potatoes, Vegetables, Dessert, Milk

Please have hot stack container cleaned and placed on stand by the road for pick-up by 7:00 p.m.

FRIDAY BREAKFAST:

French Toast, Bacon, Syrup, Butter, Milk

Eggs	2/person
Bacon	2 slices/person
Bread	3 slices/person
Syrup	Staples
Butter	1/4#/patrol
Milk	6 oz./person
Milk/Egg Mix	8 oz./person

Granny's Tips: The trick to frying bacon is a low flame and turn slices frequently to prevent curling. Crack eggs into medium pot and bet with a fork until whites and yolks are thoroughly mixed. Add a little milk to stretch. Heat griddle over medium heat and melt a tsp. of butter on surface. Dip a slice of bread into the egg mixture to evenly coat both sides. Be careful not to totally saturate the bread slices or it will fall apart before you get it on the griddle. Lay dipped bread slices on the greased griddle and turn over when bottom is lightly browned.

FRIDAY LUNCH:

Chicken Patties, Buns, Mayo, Grapes, Chips, Drink Mix

Chicken Patties	2 patties/person
Buns	2/person
Mayo	1 jar
Grapes	bag/patrol
Frito's	bag/patrol
Drink Mix	bag/patrol

Granny's Tips: Heat patties on griddle. Let individual members of the patrol assemble their own sandwiches. Enjoy!!!

FRIDAY SUPPER: Hot Stack Delivered From Dining Hall

Chicken Ala King and Biscuits, Salad, Western Dressing, Dessert, Milk

Please have hot stack container cleaned and placed on stand by the road for pick-up by 7:00 p.m

SATURDAY BREAKFAST:

Ultimate Breakfast Rounds, Pop-Tarts, Juice

(Delivered Troop style with Friday Supper)

TROOPS STAYING FOR TWO WEEKS

SATURDAY LUNCH:

Meat & Cheese Sandwiches, Carrots, Drink Mix

Bread	4/person	Drink Mix	bag/patrol
Sliced Meat	4/person	Cheese	2 slices/person
Chips	Bag/patrol	Carrots	bag/person

Cooking Tips: Spread mayo and /or mustard if desired on both bread slices, stack on the meat, cheese and lettuce, and cover with other slice.

SATURDAY SUPPER:

Sloppy Joes, Corn, Chips, Milk, Dessert

Chop Meat	4 oz./person	Buns	2/person
Seasoning	¼ Packet/person	Corn	¼ can/person
Chips	bag/patrol	Milk	6 oz./person
Dessert	1/person		

Cooking Tips: Cook Hamburger in large fry pan, drain grease and add seasoning by following directions on the packet. Corn should be heated in medium pot. Divide evenly and enjoy.

SUNDAY BREAKFAST:

Eggs over, Bacon, Bread, Margarine, Milk

Eggs	2/person	Bacon	2 slices/person
Bread	2 Slices/person	Butter	¼#/Patrol
Milk	6 oz./person		

Cooking Tips: Cook bacon in large fry pan. Use some bacon drippings to fry the eggs. Some like them over and some like the eggs up.

SUNDAY LUNCH:

Chicken Patties, Buns, Milk

Chicken Pattie	2/person	Milk	6 oz./person
Buns	2/person	Dressing	1/patrol
Lettuce	bag/patrol		

Cooking Tips: Cook Chicken Patties on griddle or large fry pan, medium heat; they are precooked so they only need warming up.