

## TROOP 226 GRUBMASTER'S WORKSHEET

PATROL: \_\_\_\_\_ Campout date: \_\_\_\_\_

Number to shop for \_\_\_\_\_ Budget: \_\_\_\_\_

MENUS	GROCERIES ( <u>NO</u> chips/soft drinks/candy)	COST
Saturday Breakfast	_____ _____ _____ _____ _____ _____ _____	
Saturday Lunch	_____ _____ _____ _____ _____ _____ _____	
Saturday Supper	_____ _____ _____ _____ _____ _____ _____	
Sunday Breakfast	_____ _____ _____ _____ _____ _____ _____	
		Total cost _____

Things we forgot or ran out of last campout.

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Be sure your dry goods box has:

- \_\_\_\_ Salt & Pepper (and other spices needed for this menu)
- \_\_\_\_ HEAVY DUTY , WIDE aluminum foil
- \_\_\_\_ Cooking Oil (small bottle)
- \_\_\_\_ Paper towels (two rolls)
- \_\_\_\_ FREEZER Zip Lock baggies (qt and gallon size)

[illegible]

### **What a Scout Needs to Know About Being the GRUBMASTER**

1. Serving as a Grub Master, you can earn and have signed off 1<sup>st</sup> Class Requirements 4a-4e, p. 112. Boy Scout Handbook.
2. Before you start planning your menu, check the grub box for left-over items.
3. Guide the patrol in selecting the campout's menu.
4. Fill out the Grub Master's Worksheet and Campout Duty Roster. Get the menu you've selected approved by the SPL.
5. Get copies of the recipes you've chosen and "Cast Iron Cooking Basics."
6. Make sure all patrol members going camping have paid their \$12 grub fee.
7. **Do not leave the Troop meeting without the money bag.**
8. Bring the ice chest and food box to the church Friday evening of the campout.
9. After the campout, the money bag, filled out Worksheet, receipts and any change should be turned in to the treasurer during the PLC meeting (Mondays following the campout). This is not a regular Troop Meeting night.
10. **The last Grub Master, or if necessary, the Patrol Leader, is responsible for cleaning and storing at home the Patrol grub box and ice chest between campouts.**

#### **Note to the Patrol Leader:**

It is the responsibility of the Patrol Leader to always have a complete copy of the Troop Cook Book for Patrol Meetings.

### **What a Parent Needs to Know About Being the GRUB MASTER**

Learning how to cook is a very important part of being in Boy Scouts. Learning how to shop for food and cook are built into the Boy Scout requirement for both the Second and First Class badge. In the First Class requirements a boy is required to help plan a menu for one campout and he must determine the cost and portions needed. That is why the boys take turns being the GRUB MASTER. **What is the parent responsibility in this process?** Parents will need to provide the transportation to the grocery store, and assist your Scout in making selections. Before the outing, the Patrol decides on a menu. It is then up to the Grub Master to come up with a shopping list and purchase the food. Show your Scout the differences between brands and how to comparison-shop. The parent's role is not to make the food selections for him, but to assist in the process. If help is needed in determining portions, assist your son, but do not change the menu. If the meal is unsafe (fresh meat on the second night of a backpacking trip, for example), the parent will need to suggest a safe alternative (canned or freeze-dried). It may not be the tastiest choice in foods, but if they have something for each meal they will survive the outing. If they made poor choices they will learn that next time they should choose differently. The budget allowance per Scout, per meal is normally \$3.00 (\$12 for the weekend). **The Grub Master needs to stay within budget (a Scout is thrifty).**

**"Don't worry. Since the Boy Scouts of America was founded in 1910, there have been absolutely no recorded cases of Scouts starving to death on a weekend campout."**



## CAMPOUT MENU

**PATROL** \_\_\_\_\_ **Grub Master** \_\_\_\_\_

Campout \_\_\_\_\_ Menu approved by \_\_\_\_\_

Number of campers to shop for \_\_\_\_\_ Budget to spend \_\_\_\_\_

**MENUS:** In planning your menus, you may choose recipes from the “Troop Menu File Box” or you may use recipes from other sources (if you have delicious new recipes, we may want to add them to the Menu File!). Your Grubmaster must have all of the recipes to prepare his grocery shopping list. This menu must be approved; any changes made later must also be approved.

**Plan at least one “one-pot” meal.** You may plan menus for Saturday lunch and Sunday breakfast that can be made “*Quick & Easy*”; menus for Saturday breakfast and dinner must require more “*Time & Talent*” to cook! Do **NOT** include soft drinks or candy.

<p><b>SATURDAY BREAKFAST</b> <span style="float: right;"><i>“Time &amp; Talent”</i></span>          Include a meat and bread product.</p>          	<p><b>SATURDAY LUNCH</b> <span style="float: right;"><i>“Quick &amp; Easy”</i></span></p>          
<p><b>SATURDAY DINNER</b> <span style="float: right;"><i>“Time &amp; Talent”</i></span>          Include a meat, vegetable or fruit, and a bread product (and a dessert if you want!)</p>          	<p><b>SUNDAY BREAKFAST</b> <span style="float: right;"><i>“Quick &amp; Easy”</i></span></p>          