

# Memorial Day Campout Duty Roster – 2012

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## Thursday Dinner

### Italian Night

#### Menu

- Spaghetti with Meatballs and sausage
- Marinara sauce & sun-dried tomato sauce
- Eggplant Parmagiana (see recipe)
- Garlic Bread
- Salad
- Antipasto
- Brownies from home

Dinner Time: 6:17pm sharp

#### Duty Roster

Role	Responsibility	Volunteer
<b>Chief Fire Person (CFP)</b>	<i>Starts charcoal or wood fire at appointed time, tends during cooking, clears all ash to protect food prior to opening ovens</i>	
<b>Assistant Fire Person</b>	<i>Helps Chief. Tends fire during cooking. Ensures safe area when cooking is complete</i>	
<b>Asst. Cook 1</b>	<i>Fry Eggplant</i>	
<b>Asst. Cook 2</b>	<i>Cook Sausage</i>	
<b>Asst. Cook 3</b>	<i>Salad &amp; Antipasto</i>	
<b>Asst. Cook 4</b>	<i>Spaghetti &amp; Sauces</i>	
<b>Asst. Cook 5</b>	<i>Garlic Bread</i>	
<b>Asst. Cook 6</b>		
<b>Setup</b>	<i>Clean and set table (salad dressings, napkins), prepare serving area</i>	
<b>Chaplain</b>	<i>Leads grace</i>	
<b>Chief cleanup</b>	<i>Starts cleanup water. Ensures all dishes will be cleaned</i>	
<b>Asst cleanup</b>	<i>Clean, dry and put away dishes</i>	
<b>Asst cleanup</b>	<i>Clean, dry and put away dishes</i>	
<b>Soda/Water/Punch</b>	<i>Refresh cooler and punch after dinner</i>	

## Schedule

Task	Must start by	Duty
Burn out new trashcan	2pm	anybody
Peel, slice, dredge and fry eggplant	4:25pm	Cook 1
Light 3 charcoal fires – 40 briquettes each	4:50pm	CFP
Grill sausage over fire	5:14pm	Cook 2
Cook 2 pots spaghetti and 3 pots sauce (1 with meatballs)	5:39pm	Cook 4
Slice bread, mix up garlic butter and butter bread. Wrap in foil and cook over fire	5:14pm and on fire by 5:45	Cook 5
Make salad and put out antipasto	5:41pm	Cook 3
Setup	6:06pm	Setup
Grace and Dinner	6:17pm	

## Breakfast Menu

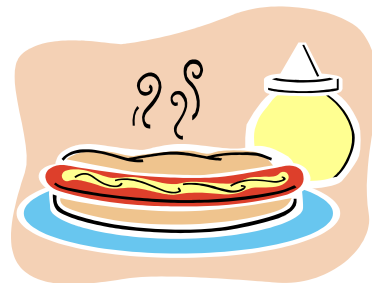
- Papa's McMuffins
  - You must have your meat cooked and English muffin toasted before ordering egg
  - Grab a partner – best cooked two at a time
  - American, cheddar or mozzarella cheese
- Omelets
  - Ham and cheese
  - American, cheddar or mozzarella cheese
  - Sliced Mushroom
  - Diced tomatoes
  - Diced onions
  - Diced peppers
  - Diced Ham
- Pancakes
- Scrapple
- Bacon & Sausage
- Home Fries
- Cereal
- Bagels & Cream cheese



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## Lunches

- Hotdogs
- Cheeseburgers
- Kielbasa
- Red Hot Hot Dogs
- Leftovers
- Chips
- Tastycakes, Homemade Brownies, Cookies, Fruit



## Friday Dinner

# THANKSGIVING

- Fried Turkey
- Trashcan Turkey
- Sweet Potato Casserole
- Mashed Potatoes
- Stuffing
- Cranberry Sauce
- Green Beans
- Salad
- Canned Peaches



### Duty Roster

<b>Role</b>	<b>Responsibility</b>	<b>Volunteer</b>
<b>Chief Fire Person (CFP)</b>	Starts charcoal or wood fire at appointed time, tends during cooking, clears all ash to protect food prior to opening ovens	
<b>Assistant Fire Person</b>	Helps Chief. Tends fire during cooking. Ensures safe area when cooking is complete	
<b>Asst. Cook 1</b>	Fried Turkey	
<b>Asst. Cook 2</b>	Trashcan Turkey	
<b>Asst. Cook 3</b>	Sweet Potatoes	
<b>Asst. Cook 4</b>	Mashed Potatoes	
<b>Asst. Cook 5</b>	Stuffing	
<b>Asst. Cook 6</b>	Green Beans	
<b>Asst. Cook 7</b>	Salad & cranberry sauce	
<b>Asst. Cook 8</b>	Carve the turkeys	
<b>Setup</b>	Clean and set table (salad dressings, napkins), prepare serving area	
<b>Chaplain</b>	Leads grace	
<b>Chief cleanup</b>	Starts cleanup water. Ensures all dishes will be cleaned	
<b>Asst cleanup</b>	Clean, dry and put away dishes	
<b>Asst cleanup</b>	Clean, dry and put away dishes	
<b>Soda/Water/Punch</b>	Refresh cooler and punch after dinner	

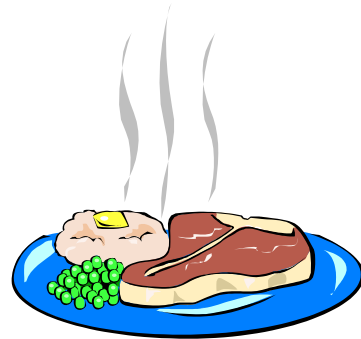
Schedule

<b>Task</b>	<b>Must start by</b>	<b>Volunteer</b>
<b>Prepare trashcan</b>	10:00am or on Friday	Cook 2
<b>Light charcoal fire – 40lbs</b>	1:44pm	CFP
<b>30lb Turkey (2 of them) – clean, dry, rub with oil, season, cover with foil</b>	1:47pm – prep turkey Turkey 1 must be in the can by 2:17pm Turkey 2 by 2:32pm	Cook 2
<b>Start oil for fried turkey</b>	4:15pm	Cook 1
<b>Start boiling water for potatoes</b>	4:30pm	Cook 4
<b>Wash and peel 10lbs potatoes</b>	4:10pm	Cook 4
<b>Start boiling water for sweet potatoes</b>	4:30pm	Cook 3
<b>Wash and peel sweet potatoes</b>	4:10pm	Cook 3
<b>18lb Turkey – clean, dry, season</b>	4:45pm	Cook 1
<b>Start 2 charcoal fires – 40 briquettes each for sweet potatoes</b>	4:50pm	CFP
<b>Make sweet potato casserole</b>	4:30pm	Cook 3
<b>Start Fried Turkey</b>	5:25pm	Cook 1
<b>Start cooking potatoes</b>	5:00pm	Cook 4
<b>Start boiling water for stuffing</b>	5:00pm	Cook 5
<b>Start cooking sweet potatoes</b>	5:00pm	Cook 3
<b>Start cooking green beans</b>	5:45pm	Cook 6
<b>Make Salad</b>	5:45pm	Cook 7
<b>Remove 1<sup>st</sup> Turkey from trashcan</b>	5:47pm	Cook 2
<b>Carve Turkey 1</b>	5:57pm	Cook 8
<b>Remove 2<sup>nd</sup> Turkey from trashcan</b>	6:02pm	Cook 2
<b>Cranberry Sauce</b>	6:06pm	Cook 7
<b>Carve Turkey 2</b>	6:10pm	Cook 8
<b>Setup</b>	6:06pm	

## Saturday Dinner

# MEXICAN NIGHT

- Chicken Fajitas
- Chicken Enchiladas
- Beef Enchiladas
- Taco Salad



## Duty Roster

<b>Role</b>	<b>Responsibility</b>	<b>Volunteer</b>
<b>Chief Fire Person (CFP)</b>	<i>Starts charcoal or wood fire at appointed time, tends during cooking, clears all ash to protect food prior to opening ovens</i>	
<b>Assistant Fire Person</b>	<i>Helps Chief. Tends fire during cooking. Ensures safe area when cooking is complete</i>	
<b>Asst. Cook 1</b>		
<b>Asst. Cook 2</b>		
<b>Asst. Cook 3</b>	<i>Taco Salad</i>	
<b>Setup</b>	<i>Clean and set table (salad dressings, napkins), prepare serving area</i>	
<b>Chaplain</b>	<i>Leads grace</i>	
<b>Chief cleanup</b>	<i>Starts cleanup water. Ensures all dishes will be cleaned</i>	
<b>Asst cleanup</b>	<i>Clean, dry and put away dishes</i>	
<b>Asst cleanup</b>	<i>Clean, dry and put away dishes</i>	
<b>Soda/Water/Punch</b>	<i>Refresh cooler and punch after dinner</i>	

## **Schedule**

<b>Task</b>	<b>Must start by</b>	<b>Volunteer</b>
<b>Light 4 charcoal fires – 40 briquettes each.</b>	3:45pm	CFP
<b>Light fifth fire for</b>	4:15pm	CFP
<b>Start</b>	4:15pm	Cook 1
<b>Wash and wrap potatoes</b>	4:15pm	Cook 2
<b>Start potatoes</b>	4:45pm	Cook 2
<b>Make Salad</b>	6:06pm	Cook 3
<b>Setup</b>	6:06pm	

## Sunday Dinner

# POTLUCK

- White Chicken Chili
- Leftovers

### Duty Roster

<b>Role</b>	<b>Responsibility</b>	<b>Volunteer</b>
<b>Chief Fire Person (CFP)</b>	<i>Starts charcoal or wood fire at appointed time, tends during cooking, clears all ash to protect food prior to opening ovens</i>	
<b>Assistant Fire Person</b>	<i>Helps Chief. Tends fire during cooking. Ensures safe area when cooking is complete</i>	
<b>Asst. Cook 1</b>		
<b>Asst. Cook 2</b>		
<b>Asst. Cook 3</b>		
<b>Asst. Cook 4</b>		
<b>Asst. Cook 5</b>		
<b>Asst. Cook 6</b>		
<b>Setup</b>	<i>Clean and set table (salad dressings, napkins), prepare serving area</i>	
<b>Chaplain</b>	<i>Leads grace</i>	
<b>Chief cleanup</b>	<i>Starts cleanup water. Ensures all dishes will be cleaned</i>	
<b>Asst cleanup</b>	<i>Clean, dry and put away dishes</i>	
<b>Asst cleanup</b>	<i>Clean, dry and put away dishes</i>	
<b>Soda/Water/Punch</b>	<i>Refresh cooler and punch after dinner</i>	

## Schedule

Task	Must start by	Duty
<b>Light 3 charcoal fires – 40 briquettes each</b>	4:50pm	CFP
	4:50pm	Cook 1
	5:10pm	Cook 2
	5:15pm	Cook 3
	5:30pm	Cook 4
	5:30pm	Cook 5
	5:30pm	Cook 6
<b>Setup</b>	6:06pm	Setup