

Memorial Day Campout Duty Roster – 2010

Campsite Assignments

Site Num	Site Assigned To:	Equipment	Electric?
15	Davis - Matt & Stacy Houtz - Matt & Kristen Davis - Kelsey, Ali	3 tents	no electric
16	Phillips - John, Jeri, Jenna, Justin Young - Riki, Di, Ali, Erika	Popup & 1 tent	electric
17	Davis - Brian, Susie, Jessica, Lillybug, and Gabriella Brown - Debi, Dan & Haileigh	RV & 1 tent	electric
18	Davis - Mark, Jeanne, Ty	Popup & Kitchen	electric
22	Phillips - Dave, Martha, Margarette, Clara	1 tent	no electric
23	Urso - Josh Davis - Greg DiMeo - Erinn	3 tents	no electric
24	Berkowitz - Byron Berkowitz - Dan & Tiffany	2 tents	no electric
40	Lindsey - Dave, Patty, Reilly Kelley - Stephen, Lindsey, Taylor, Ayden	Popup & 1 tent	electric

Thursday Dinner

ITALIAN NIGHT

- Spaghetti with Meatballs or Sausage
- Marinara sauce
- Eggplant Parmagiana
- Garlic Bread
- Antipasto
- *Salad*
- *Brownies*



Dinner Time: 6:17pm sharp

Duty Roster

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

Schedule

Task	Must start by	Duty
Light 3 charcoal fires – 40 briquettes each	4:50pm	CFP
Peel, slice dredge and fry eggplant	4:50pm	Cook 1
Bake 12 potatoes (in preparation for breakfast)	anytime	Cook 2
Grill sausage over fire	5:33pm	Cook 3
Cook 2 pots spaghetti and 1 pot sauce, and 1 pot sauce, meatballs, sausage	5:39pm	Cook 4
Slice bread, mix up garlic butter and butter bread. Wrap in foil and cook over fire	5:45pm	Cook 5
Make Salad	6:06pm	Cook 6
Antipasto	6:06pm	Cook 6
Setup	6:06pm	Setup

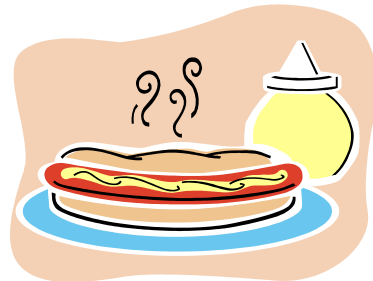
Breakfast Menu

- 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



Lunches

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



Friday Dinner

MEXICAN NIGHT

- Chicken Fajitas with grilled onions and peppers
- Tacos--soft or crunchy (sour cream, cheese, lettuce, tomatoes, etc.)
- Chicken and beef Enchiladas
- Fresh Fruit Salad
- Taco Dip/Chips/Salsa

Duty Roster

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

Schedule

Task	Must start by	Duty
Light 3 charcoal fires – 40 briquettes each	4:50pm	CFP
Grill plain chicken for Enchiladas	4:50pm	Cook 1
Enchiladas	5:10pm	Cook 2
Grill marinated chicken for Fajitas	5:15pm	Cook 3
Grill tortillas	5:30pm	Cook 4
Fresh Fruit Salad	5:30pm	Cook 5
Two large Taco Salads	5:30pm	Cook 6
Setup	6:06pm	Setup

Saturday Dinner

THANKSGIVING

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



Duty Roster

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

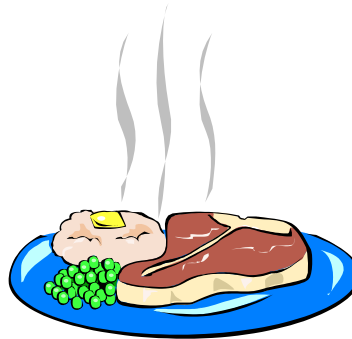
Schedule

Task	Must start by	Volunteer
Prepare trashcan	10:00am or on Friday	Cook 2
Light charcoal fire – 20lbs	2:00pm	CFP
30lb Turkey – clean, dry, rub with oil, season, cover with foil	2:00pm	Cook 2
Start oil for fried turkey	4:15pm	Cook 1
Start boiling water for potatoes	4:30pm	Cook 4
Wash and peel 10lbs potatoes	4:30pm	Cook 4
18lb Turkey – clean, dry, season	4:45pm	Cook 1
Start 2 charcoal fires – 40 briquettes each for sweet potatoes	4:50pm	CFP
Make sweet potato casserole	4:50pm	Cook 3
Start Fried Turkey	5:00pm	Cook 1
Start cooking potatoes	5:00pm	Cook 4
Start boiling water for stuffing	5:00pm	Cook 5
Start cooking sweet potatoes	5:20pm	Cook 3
Start cooking green beans	5:30pm	Cook 6
Make Salad	6:06pm	Cook 7
Cranberry Sauce	6:06pm	Cook 7
Setup	6:06pm	

Sunday Dinner

CHUCK ROAST

- Chuck Roast
- Baked potatoes
- Carrots
- Salad
- Macaroni & Cheese



Duty Roster

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

Schedule

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