

Front Cover – Winter Camp At Home logo + Dates

Note from Matt Grimble

Winter Camp At Home Schedule

[INTRODUCTION]

12/27

- Winter Camp At Home Meal: Bakery Snack (Milk, White Bread, Sugary Bread Spreads)
- Independent / Family Activity: Remote Control
- Group Activity: Jax Box Gaming

12/28

- Winter Camp At Home Meal: Mexican Meal (Milk, Refried Beans, Spanish Rice, Taco Shell, Burrito Tortilla, Taco/Burrito Toppings, Chips and Salsa)
- Independent / Family Activity: Cross Country Golf
- Group Activity: Trivia Night

12/29

- Winter Camp At Home Meal: Hot potato lunch (Bug Juice, Potato Chips, Carrot Sticks, Sloppy Joes, Apple)
- Independent / Family Activity: Service Project
- Group Activity: Camp Stories

12/30

- Winter Camp At Home Meal: Casino Cuisine (Soda Pop, Cheese Puffs, Assorted Nuts, Assorted Chips)
- Independent / Family Activity: Casino Afternoon
- Group Activity: Movie Night

12/31

- Winter Camp At Home Meal 1: Jackpot Grits (Milk, Orange Juice, Jackpot Grits, Toast)
- Winter Camp At Home Meal 2, Conglomerate Lunch (Apple, Bug Juice, Rand Stew, Leftovers)
- Independent / Family Activity: Hike
- Group Activity: Time Capsule

This is the shopping list for your Winter Camp: At Home kit. It is aimed at feeding 6 people. Obviously, you may need a little more or less, depending on how big your family is. Many of the things on this list are things most family will have at home already.

A few items are noted as being in a kit or packet. Those things are including in the Winter Camp: At Home kit

Baking

Grit Kit	Butterscotch Chips	3 Oz.	
Grit Kit	Chocolate Chips	3 Oz.	0.3bags (11.5 oz)
Grit Kit	Food Coloring	0.15 Pkg.	
Grit Kit	Raisins	3 Oz.	0.2lbs.
	Shortening	1 Oz.	0.1lbs.
	Soybean Oil	1 Oz.	0.1bottle
Grit Kit	Sugar, Light Brown	3 Oz.	0.2lbs.
	Sugar, White	1 Oz.	0.1lbs.
Bread Kit	Yeast	4 Pkg.	

Canned

	Beans, Refried	18 Oz.	
	Tomato Paste	9 Oz.	0.1#10 cans
	Tomato Sauce	8 Oz.	0.1#10 cans

Condiment

	Honey	3.3 Oz.	
	Taco Sauce	12 Oz.	

Dairy

	Cheese, Cheddar	24 Oz.	1.5lbs.
	Margarine	6 Oz.	0.4lbs.
	Milk	196 Oz.	1.5gallons
	Sour Cream	10 Oz.	0.6lbs.

Dry Goods

	Cheese Puffs	9 Oz.	0.6lbs.
	Chips, Salsa	7.2 Oz.	0.6lbs.
	Flour	48 Oz.	3.0lbs.
	Grits	12 Oz.	0.8lbs.
	Hamburger Bun	12 Each	
	Potato Chips, Plain	15 Oz.	0.9lbs.
	Pretzels	4.5 Oz.	0.3lbs.
	Rice, Instant	4 Oz.	0.3lbs.
	Taco Shell	10 Each	
	Tortilla, Large	12 Each	

Frozen

	Juice, Orange Prepared	36 Oz.	1.1 quarts
	Beef, Ground	24 Oz.	1.5lbs.
	Turkey, Ground	68 Oz.	4.3lbs.

Miscellaneous

<u>Bug Juice, Sweetened,</u>	144 Oz.	4.5 Quarts
<u>Cashews</u>	6 Oz.	0.4lbs.
<u>Jelly</u>	1.8 Oz.	
<u>Pancake Syrup</u>	3 Oz.	0.1quarts
<u>Peanuts, Shelled</u>	6 Oz.	0.4lbs.
<u>Pop, Assorted</u>	6 Can	0.3cases (24)
<u>Salsa</u>	3 Oz.	

Produce

<u>Apple</u>	9 Each	
<u>Carrot</u>	12 Oz.	0.8lbs.
<u>Green Pepper</u>	1 Each	
<u>Lettuce, Iceberg</u>	0.35 Head	
<u>Onion</u>	2.2 Oz.	0.1lbs.
<u>Potatoes</u>	20 Oz.	1.3lbs.
<u>Tomatoes</u>	12 Oz.	0.8lbs.

Spice

<u>Spice Packet</u>	Cayenne Pepper	0.06 Oz.	0.0tons
<u>Spice Packet</u>	Garlic Powder	0.306 Oz.	0.1Jar
<u>Spice Packet</u>	Oregano	0.006 Oz.	
	Salt	2.206 Oz.	0.1lbs.
<u>Spice Packet</u>	Taco Seasoning	4 Oz.	

Be sure to save any leftovers. At Winter Camp, we toss most of those into the Rand Stew.

Equipment List for Winter Camp At Home Meals - this would note stuff to find in your house and what came in the packet

12/27

- Independent / Family Activity: Remote Control
- Group Activity: Jax Box Gaming

12/28

- Independent / Family Activity: Cross Country Golf
- Group Activity: Trivia Night

12/29

- Independent / Family Activity: Service Project
- Group Activity: Camp Stories

12/30

- Independent / Family Activity: Casino Afternoon
- Group Activity: Movie Night

12/31

- Independent / Family Activity: Hike
- Group Activity: Time Capsule

Each meal at Winter Camp has a sheet which shows which things should be used when preparing that meal and how much. Believe it or not, this is a simplified version of what we use at camp; the camp sheet includes additional information about which other meals use this item. This helps us make decisions like “Should I use all the tomatoes?” since we can see if they are part of another meal.

Bakery Snack

Recipe Name	Ingredient	Amount	Servings For: 6
(1) Bread Spreads, Sugary			
Jelly	1.8	Oz.	
Honey	1.8	Oz.	
(1) Bread, White			
Flour	24	Oz.	1.5 lbs.
Sugar, White	0.5	Oz.	0.0 lbs.
Yeast	2	Pkg.	
Soybean Oil	1	Oz.	0.1 bottle
Water, Purified	10	Oz.	0.1 Gallon
Milk	8	Oz.	0.1 gallons
Salt	1	Oz.	0.1 lbs.
(1) Milk, Chilled			
Milk	60	Oz.	0.5 gallons
Calories per Person:	436		

12/27/2020 Recipe

You may have noticed that Winter Camp is fairly inexpensive at less than \$50 for 5 days of camping; a big part of this is that we make most things from scratch. The downside of course, is that cooking at Winter Camp usually involves a lot more measuring spoons and cups than can openers. Winter Camp has a recipe for everything, even things like Milk. We haven't included all of them here, but they are on the included usb drive.

Recipe Name:Bread, White

Serves/Makes 12

Recipe Description:2 Loaves.

Ingredients:

10	Oz. Water, Purified	(1.25 cups)
1	Oz. Soybean Oil	(3 tbsp)
2	Pkg. Yeast	
0.5	Oz. Sugar, White	(3 tbsp)
24	Oz. Flour	(6 Cups)
1	Oz. Salt	(2 tsp)
8	Oz. Milk.	(1 cup)

Recipe Instruction:

In small saucepan -scald milk, remove from heat. Add oil, sugar, and water stir. Cool (or re-heat) mixture to 105 to 120F. If the temperature is too hot it will kill the yeast and you will end up with a cave loaf.

Measure (weigh) out all the flour in a large bowl.

Combine ½ of the flour and yeast in a large bowl. Add wet ingredients mixture, stir until blended. Continue adding bread flour, 1/2 cup at a time until the dough forms a ball and separates from the sides of the bowl.

Sprinkle salt on the dough and begin kneading in the bowl, when it comes together dump it out on a floured surface adding additional flour as needed (1/4 cup or less at a time) to make an elastic ball that won't readily stick to the counter or your hands. Total knead time is 10-12 minutes.

Put dough in lightly greased bowl (previously used for mixing). Allow to rise in a warm place or proofing box. Cover with a towel over it until double (about an hour).

Preheat oven to 375 deg F.

Punch down and let rest for 10 minutes. Divide into 2 equal pieces, roll and flatten dough to remove any remaining large bubbles. Roll and shape into loaves using minimum handling, place in greased bread pans, placing the smoothest side up. Cover and allow to rise in warm place until it is about 1-1/2" above pan (about 30 minutes).

Bake for 30 minutes until browned on top and sides (bread should sound hollow when tapped lightly with fingers or when internal temperature is 190 F). Oven is too hot if the top gets too brown before the sides brown. (To check the sides, look at the loaf where the side meets the pan to tell if the sides are browning.) If the top browns too quickly, cover with foil and decrease the oven temperature about 20 deg.

Turn out of pans and cool on a wire rack. Bag when completely cooled, best to wait several hours.

12/27/2020 Activity Description

Sunday, 12/27

- **Independent / Family Activity: Remote Control** - Each participant gets a pack of Lego bricks, written instructions, and a sealed envelope in the Winter Camp At Home packet. They build a Lego object according to the instructions and then open the sealed envelope to see how what they made compares to what they were supposed to make. Everyone shares their pictures on the Discord.
- **Group Activity: Group Jax box game night** - I'm not sure how this works, but I think we want do whatever the chapter has been doing. Before the games start, we'd probably want Matthew Grimble to kick things off with a "Welcome to Winter Camp" message.

Mexican Meal

Recipe Name	Ingredient	Amount	Servings For: 6
(2) Burrito Tortilla			
	Tortilla, Large	12	Each
(1) Chips and Salsa			
	Salsa	3	Oz.
	Chips, Salsa	7.2	Oz. 0.6 lbs.
(1) Milk, Chilled			
	Milk	60	Oz. 0.5 gallons
(1) Refried Beans			
	Beans, Refried	18	Oz.
(1) Spanish Rice			
	Onion	1	Oz. 0.1 lbs.
	Cayenne Pepper	0.06	Oz. 0.0 tons
	Margarine	2	Oz. 0.1 lbs.
	Green Pepper	1	Each
	Salt	0.2	Oz. 0.0 lbs.
	Tomato Sauce	8	Oz. 0.1 #10 cans
	Rice, Instant	4	Oz. 0.3 lbs.
	Garlic Powder	0.3	Oz. 0.1 Jar
(1.6) Taco Shell			
	Taco Shell	10	Each
(1) Taco/Burrito Toppings			
	Sour Cream	10	Oz. 0.6 lbs.
	Taco Seasoning	4	Oz.
	Turkey, Ground	48	Oz. 3.0 lbs.
	Cheese, Cheddar	24	Oz. 1.5 lbs.
	Residual Moisture	6	Oz. 0.0 Lakes
	Taco Sauce	12	Oz.
	Tomatoes	12	Oz. 0.8 lbs.
	Lettuce, Iceberg	0.35	Head

Calories per Person: 1266

12/28/2020 Recipe

Recipe Name: Spanish Rice

Serves/Makes 6

Recipe Description:

Ingredients:

2	Oz. Margarine
0.06	Oz. Cayenne Pepper
4	Oz. Rice, Instant
1	Oz. Onion
1	Each Green Pepper
8	Oz. Tomato Sauce
0.3	Oz. Garlic Powder
0.2	Oz. Salt

Recipe Instruction:

Dice green pepper and onions into small pieces.

Add margarine to a frying pan and melt, then add green peppers and onions and sautee 5-7 minutes.

Add rice (uncooked) and toast it with the green peppers and onions for about 2 minutes. Add garlic powder, cayenne, salt, and tomato sauce.

Bring to a simmer and cover for about 15 minutes until the rice absorbs all the fluid.

Recipe Name: Taco/Burrito Toppings

Serves/Makes 10

Recipe Description: Reduced some quantities in 1999. Increased meat in 2000

Ingredients:

0.35	Head Lettuce, Iceberg
12	Oz. Tomatoes
12	Oz. Taco Sauce
10	Oz. Sour Cream
6	Oz. Residual Moisture
24	Oz. Cheese, Cheddar
4	Oz. Taco Seasoning
48	Oz. Turkey, Ground

Recipe Instruction:

Lettuce should be shredded or chopped fine with a plastic knife.

Tomatoes should also be chopped fine.

The turkey should be browned and mixed with the taco seasoning packets following the directions on the packet (typically about 2/3 cup of water)

12/28/2020 Activity Description

Monday, 12/28

- **Independent / Family Activity: CC Golf** - Each participant gets a golf ball in the Winter Camp At Home packet. They are encouraged to go to design a CC golf hole at a neighborhood park or school and play CC golf using a golf club or a golf club like object - a broom, a hockey stick, etc. We all share our scores and maybe pictures on the Discord after completing our round.
 - I say go to a park so we don't have to worry about breaking too many windows.
 - You were worried about this one not working. If this plan doesn't feel good to you, please let me know.
- **Group Activity: Trivia** - We all log into a Zoom-type meeting. An MC reads off trivia questions and we write down our answers. Then, we show the answers and people self score. A winner is crowned.
 - Steve Donohue suggested this activity, so he might have some ideas about how to do it.

Hot Potato Lunch

Recipe Name	Ingredient	Amount	Servings For: 6
(1) Apple, Fresh			
	Apple	6	Each
(1) Bug Juice			
	Bug Juice, Sweetened, Prepared	72	Oz. 2.3 Quarts
(1) Carrot Sticks			
	Carrot	12	Oz. 0.8 lbs.
(1) Potato Chips			
	Potato Chips, Plain	9	Oz. 0.6 lbs.
(1) Sloppy Joes			
	Garlic Powder	0.006	Oz. 0.0 Jar
	Tomato Paste	9	Oz. 0.1 #10 cans
	Onion	1.2	Oz. 0.1 lbs.
	Beef, Ground	24	Oz. 1.5 lbs.
	Salt	0.006	Oz. 0.0 lbs.
	Oregano	0.006	Oz.
	Hamburger Bun	12	Each

Calories per Person: 1077

12/29/2020 Recipe

Recipe Name:Sloppy Joes

Serves/Makes 1

Recipe Description:Makes 2 Sandwiches

Ingredients:

1.5	Oz. Tomato Paste
2	Each Hamburger Bun
0.001	Oz. Oregano
0.001	Oz. Salt
4	Oz. Beef, Ground
0.001	Oz. Garlic Powder
0.2	Oz. Onion

Recipe Instruction:

Brown the meat in a large skillet or more.

Chop the onion into fine pieces. It should be browned too. Either brown it once the hamburger is done or add it to the hamburger.

Combine everything but the bun into a large pot. Simmer over low heat. Any time you cook tomatoes, it is easy to scorch them, so keep the heat low and stir often.

12/29/2020 Activity Description

Tuesday, 12/29

- **Independent / Family Activity: Service** - Each participant is encouraged to help out around his or her home. This could be something relatively simple (scrubbing the floor) or complex (doing a home improvement project). It's probably tough to do service outdoors in December, but we could include some kind of local park or school clean up as an option. We all share our pictures of our service on the Discord
 - I think you said you were going to put some thoughts into this. If you have and they are different than what I have here, feel free to scrap what I wrote.
 - If we want to include a list of ideas, we could start with the Home Repairs merit badge requirements.
- **Group Activity: Camp Stories.** Everyone is encouraged to come up with a 1-3 minute camping story from the last year or two and be prepared to share it in a Zoom-type meeting.
 - We could also go with a smaller number of longer stories.

Casino Cuisine

Recipe Name	Ingredient	Amount	Servings For: 6
(1) Assorted Chips			
	Potato Chips, Plain	6	Oz. 0.4 lbs.
	Pretzels	4.5	Oz. 0.3 lbs.
(1) Assorted Nuts			
	Peanuts, Shelled	6	Oz. 0.4 lbs.
	Cashews	6	Oz. 0.4 lbs.
(1) Cheese Puffs			
	Cheese Puffs	9	Oz. 0.6 lbs.
(1) Soda Pop			
	Pop, Assorted	6	Can 0.3 cases (24)
Calories per Person:	785		

There is no recipe for this snack

12/30/2020 Activity Description

Wednesday, 12/30

- **Independent / Family Activity: Casino afternoon** - Each participant gets a deck of cards, some dice, and casino came instructions in the Winter Camp At Home packet. They are encouraged to play some games with their friends / families. We all share our pictures of our casino games on the Discord
- **Group Activity: Movie** - We all watch a movie at the same time and have some kind of group chat during it.
 - This one needs some research to figure out a free way to watch a movie as a group. It might be a good idea to put the word out that we want to do this and see if anyone has any good ideas.

Jackpot Grits

Recipe Name	Ingredient	Amount	Servings For: 6
(1) Grits, Jackpot			
Sugar, Light Brown	3	Oz.	0.2 lbs.
Raisins	3	Oz.	0.2 lbs.
Butterscotch Chips	3	Oz.	
Honey	1.5	Oz.	
Food Coloring	0.15	Pkg.	
Grits	12	Oz.	0.8 lbs.
Pancake Syrup	3	Oz.	0.1 quarts
Chocolate Chips	3	Oz.	0.3 bags (11.5 oz)
(1) Milk, Chilled			
Milk	60	Oz.	0.5 gallons
(1) Orange Juice			
Juice, Orange Prepared	36	Oz.	1.1 quarts
(1) Toast			
Shortening	1	Oz.	0.1 lbs.
Sugar, White	0.5	Oz.	0.0 lbs.
Flour	24	Oz.	1.5 lbs.
Salt	1	Oz.	0.1 lbs.
Milk	8	Oz.	0.1 gallons
Margarine	4	Oz.	0.3 lbs.
Yeast	2	Pkg.	
Residual Moisture	10	Oz.	0.0 Lakes

Calories per Person: 1128

Conglomerate Lunch

Recipe Name	Ingredient	Amount	Servings For: 6
(0.5) Apple, Fresh			
Apple	3	Each	
(1) Bug Juice			
Bug Juice, Sweetened, Prepared	72	Oz.	2.3 Quarts
(0.8) Rand Stew			
Potatoes	20	Oz.	1.3 lbs.
Turkey, Ground	20	Oz.	1.3 lbs.

Calories per Person: 348

Recipe Name:Grits, Jackpot

Serves/Makes 1

Recipe Description:

Ingredients:

2	Oz. Grits
0.5	Oz. Butterscotch Chips
0.025	Pkg. Food Coloring
0.5	Oz. Raisins
0.5	Oz. Pancake Syrup
0.5	Oz. Chocolate Chips
0.5	Oz. Sugar, Light Brown
0.25	Oz. Honey

Recipe Instruction:

The grits will be instant grits in either a box or a container which looks like a cereal box. Prepare using the directions on the package. Heat another container of water; if the grits get too thick (or cold) add a small amount of hot water to restore them to their original consistency.

The remaining ingredients are added to individual bowls of grits as the participants spin the wheel of breakfast (if you don't have a roulette wheel in your kitchen, use something else to randomly pick what goes in the grits like dice or a coin-toss.

There may, depending on leftovers, be other ingredients available to be added to grits.

Recipe Name:Rand Stew

Serves/Makes 1

Recipe Description:A hearty stew.

Ingredients:

4	Oz. Potatoes
4	Oz. Turkey, Ground

Recipe Instruction:

Cut the potatoes into small chunks (bite-sized at largest). Smaller potatoes will cook much faster. If in a hurry consider boiling the potatoes separately and adding them to the stew once cooked.

Brown the meat and add it to the roaster.

Everything else is about good decisions. Most of the leftovers can be added to the Rand Stew without much preparation. Things which seem like they would be gross in a stew should be left out as should things which are in sufficient volume to be served separately. Once created, the stew can be supplemented with spices from the spice rack. This should be done judiciously -- Rand Stew should not be spicy.

It is important that the Rand Stew be stirred with the canoe paddle. Good practice dictates that dishes emptied as leftovers are added be cleaned during the preparation of the stew to reduce the post-meal cleanup since we'll be trying to go home.

12/31/2020 Activity Description

Thursday, 12/31

- **Independent / Family Activity: Hike** - Each participant is encouraged to map out a hike near his or her home and then go ahead and make it happen. We all share our pictures of our casino games on the Discord
- **Group Activity: Open Time Capsule** - We all log into a Zoom-type meeting and the time capsule from 2015 is opened and the contents are shown off.
 - Whereas most of the evening activities fit in well with an evening timeslot, this one should probably be done earlier in the day to align with the usual end of Winter Camp in the afternoon of 12/31

Award Description and Requirements

The Participation Award is available to any youth who completes the following requirements. Partials will be issued, but it will be up to the youth to keep track of his own scorecard, so if one is lost, then the work must be started over. Any youth who completes the requirements will receive the gold bordered patch at no additional charge.

The requirements are:

1. While attending Winter Camp, do each of the following:
 - a. Participate in baking a loaf of bread or similar baked good
 - b. Help set-up or coordinate an event
 - c. Provide four (4) hours of service to camp
 - d. Climb D-A's highest peak
 - e. Participate in the Blind Hike
 - f. Set a personal goal to achieve during camp and achieve it
2. While attending Winter Camp, do at least two of the following:
 - a. Participate in a project aimed at improving Winter Camp
 - b. Write an article or short story for the Winter Camp Newsletter
 - c. Sleep outdoors safely during Winter Camp
 - d. Hold a leadership position. This includes coordinating a day, serving as youth leader or any other office designated by the leader
3. Do at least two of the following:
 - a. Surf the Winter Camp Universe and participate in one or more discussion areas (the Wall, Activity Suggestions, Meal Suggestions, Theme Suggestions, or day planning)
 - b. Pass the Winter Camp Basic History exam either Online or on Paper
 - c. Correctly define the following terms
 - i. CHR
 - ii. Jiffy
 - iii. Kitchamajig
 - iv. El Mediodia
 - v. Rand Stew
 - vi. Weekette
 - vii. Quiet Hours
 - viii. Winter Camp Savings Time

Winter Camp History page 1

Winter Camp History page 2

History Test for Participation award

Your Name: _____ Date Taken: _____

1. In what year was Winter Camp I held?
2. What activity is the only one to be held at every Winter Camp?
3. What was the model name of the first computer to appear at Winter Camp?
4. The official Rand Stew Stirrer resembles which common camp object?
5. What is the two-word Winter Camp motto which appears on the official logo?
6. Which Winter Camp game starts at the Beaver Creek Skills building and ends at the Ordeal site?
7. What subatomic particle is the basis of the Universal Measurement system?
8. Where are Winter Camp time capsules buried?
9. What is the title of Winter Camp's first novel?
10. In what year was the Winter Camp Web site launched?
11. How many dishes were served at Winter Camp's largest meal?
12. How many Winter Camps have been held in Beaver Creek subcamp?
13. How are leaders traditionally chosen for Winter Camp?
14. What staple of many Scout menus hasn't been served since Winter Camp I?
15. How far ahead are clocks moved to implement Winter Camp Savings Time?

Judged by: _____ Final Score: _____