

Two-Night Food Shopping List

Camp cooking is an essential camping skill. With several different methods for cooking at camp we'll let you decide what to make. Our camp-stoves (provided) make you feel like your right at home, cooking in the kitchen. Or you can try cooking over the open fire, there's nothing quite like a fire roasted hot dog after a long day! On the first night we will be going over cooking with a camp stove and on the second night we will talk about how to cook over the open fire. We encourage you to try both methods during your stay with us. Below are some ideas that we have put together for you, but please feel free to get creative and bring foods that fit your family's needs.

Lunch

Pre-made sandwiches are a favorite among camper, for the simplicity. If you'd like something more remember we have the camp stoves available.

- Bread, tortillas, crackers
- Cheese, lunch meats, tuna, summer sausage
- Tomatoes, lettuce, other veggies
- Mayo, mustard
- Chips, fruit, cookies, Jell-O/pudding packs
- Water, juice, tea

Dinner Options

Option 1 – Burritos – Camp Stove

- Tortillas
- Refried beans
- Rice
- Cheese
- Lettuce, tomatoes, onion, olives
- Salsa
- Chips
- Pre-cooked Meat (optional)

Option 2 - Spaghetti – Camp Stove

- Spaghetti
- Vegetable oil
- Parmesan Cheese
- Garlic (pre-chopped or garlic powder)
- Parsley dried (optional)
- Bacon or other Meat (optional)
- Canned spaghetti sauce
- Bread
- Butter

Option 3 – Hot Dogs – Open Fire

- Hot Dogs/Brats/Veggie Dogs
- Buns/Bread
- Condiments and Sides (chips, salad, etc.)

Option 4 – Hobo Dinner – Open Fire

Keep in mind, hobo dinners take longer to cook so you may want to bring snacks while you're waiting, especially for hungry kids.

- Tinfoil
- Vegetables, potatoes, carrots, peppers, onions
- Ground Meat (Hamburger, turkey, veggie, etc.)
- Condiments and Sides (chips, salad, etc.)

Desserts

- S'mores: Marshmallows, chocolate bars, graham crackers
- Hot cocoa mix

Breakfast

Option 1 – Oatmeal

- Instant oatmeal packets
- Raisins, brown sugar, or other oatmeal toppings
- Bagels/English muffins
- Peanut butter and jam
- Fruit
- Juice and/or instant coffee

Option 2 – Pancakes

- Pancake mix (eggless variety)
- Syrup, jam or other topping
- Blueberries and/or chocolate chips (optional)
- Butter or oil
- Bacon
- Fruit
- Juice and/or instant coffee

Optional/recommended

Snacks

- Fruits, trail mix, nuts, jerky, etc.
- Juice

Note: Bring quantities to meet your group size needs and feel free to substitute items to your liking or for dietary needs.