

WEDNESDAY
7/19/23



»DINNER«

Welcome Home Dinner

Chicken breast with barbecue sauce

Corn on the cob

Smashed potatoes

Cole slaw

Oranges

Rice Krispies Treats

Assorted Beverage Mixes



SUMMIT GRACE

For this time and this place
For Your goodness and grace
For each friend we embrace
We thank Thee, O Lord

» **WARNING:** These meals were assembled in a facility where wheat, eggs, milk, fish, shell fish, tree nuts, peanuts, soy, and other allergens are handled.

» **Report any shortages to your Subcamp HQ**

INSTRUCTIONS FOR DINNER PREPARATION

Staples issued with this meal: salt, pepper, dishwashing soap, cooking spray, wiper towels, plastic bags, foil, hand sanitizer, dish sanitizing tablets, and scouring pad

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in steam table pan. Note: That is enough water to cover the bottom, but not enough to cause the top tray to float. Place second steam table pan on top, and spray it with cooking spray. Then put thawed chicken breasts "shingled out" in pan. (In other words, lay the items in the pan, overlapping slightly, like shingles on a roof). This arrangement allows you to cook all the chicken at once, overlapping as necessary to fit in the pan. Cover and place on medium heat, and turn chicken occasionally.
DO NOT USE YOUR STEAM PAN WITHOUT WATER!
4. While chicken is cooking, place bags of potatoes directly in large pot with water, and bring to a boil. Boil potatoes for 30 minutes.
5. While chicken and potatoes are warming up, open corn and place into pot. Add enough water to submerge the corn. Bring to a boil for 10 minutes.
6. Set serving tables with table cover, barbecue sauce, coleslaw, fruit, and Rice Krispies Treats.
7. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
8. Set out chicken, potatoes, and corn when they are ready. The portion should be one chicken breast and one ear of corn per person. For all other items, each person should take an equal portion, such as a spoonful, while making sure that everyone who wants one gets a serving. For those who want seconds, the remaining food should be divided equally among them.
9. Remind everyone to wash their hands.
10. Say the Summit Grace.
11. After supper, clean up and dispose of waste properly.

»BREAKFAST«

Burning Daylight Breakfast

Corn Flakes
Breakfast Pastry
Apple
Granola Bar
Juice Mix
Milk
Sugar



»LUNCH«

Original beef jerky
Special K Cracker Chips, Southwest Ranch
Nutri Grain Bar Snack Strawberry
Squeezable Fruit, Apple Cinnamon
Original Trail Mix
Ritz Bits Peanut Butter Cracker Sandwiches
Three each Crystal Light, Raspberry
Lemonade

SUMMIT GRACE

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INSTRUCTIONS FOR BREAKFAST PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Set serving tables with table cover, pastry, cereal, fruit, granola bars, juice, and milk.
4. Remind everyone to wash their hands.
5. Say grace.
6. After breakfast, clean up and dispose of waste properly.
7. Everyone then packs up their Summit2Go lunches and fills their water bottles.

THURSDAY
7/20/23



»DINNER«

Southwestern Fiesta Dinner

Soft tacos with beef and toppings
of your choice, including cheese,
lettuce, and ranch dressing

Tortilla chips and salsa

Pound cake

Mountain Blast Powerade



SUMMIT GRACE

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INSTRUCTIONS FOR DINNER PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Add enough water to cover the bottom of the pot. Cut open and empty taco beef into pot. Using medium heat, stir regularly until taco beef is boiling. Turn heat to low, and place the lid on the pot, stirring occasionally.
4. Cut dessert into enough equal portions to serve everyone.
5. Set serving tables with table cover, flour tortillas, cheese, lettuce, tortilla chips, salsa, ranch dressing, and pound cake.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Bring taco meat to serving table. Portion is one large spoonful of beef into a tortilla, topped with the condiments. There will be enough for three soft tacos per person.
8. Remind everyone to wash their hands.
9. Say grace.
10. After dinner, clean up and dispose of waste properly.

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FRIDAY
7/21/23

»BREAKFAST«

Rise-N-Shine Breakfast

Sausage
Egg
Cheese
White Bread
Orange
Apple Juice
Milk



INSTRUCTIONS FOR BREAKFAST PREPARATION

Staples issued with this meal: peanut butter and grape jelly

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in steam table pan. Place two smaller steam table pans on top and spray them with cooking spray. Put thawed egg patties in the pans. Cover and place on medium heat, turning patties occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. While warming the eggs patties, shingle the thawed sausages patties in two small rectangular food pans, and heat on stove in another large steam pan containing one inch of water. Cover and place on medium heat, turning sausages occasionally.
5. Set serving tables with table cover, fruit, juice, and milk. Separate bread slices. Place egg on one slice of bread. Place sausage and cheese on the egg, and place a second slice of bread on top of the sandwich.
6. When egg, sausage, and cheese sandwiches are ready, bring them to the table. There will be enough for two sandwiches per person.
7. Remind everyone to wash their hands.
8. Say grace.
9. After breakfast, clean up and dispose of waste properly.
10. Everyone then packs up their Summit2Go lunches and fills their water bottles.

»LUNCH«

Two each Handi-Snacks
Ritz Crackers 'n Cheese Dip
Whole wheat blueberry fig bar Raisins
All Energy Trail Mix, unsalted
Chips Ahoy! Chocolate chip cookie
Three each Crystal Light, Citrus Splash

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FRIDAY
7/21/23



»DINNER«

Jambo-Laya Dinner

Chicken Jambalaya Rice

Corn

Cornbread

Donuts

Gatorade



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INSTRUCTIONS FOR DINNER PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Cut off top of jambalaya bag, and pour contents into a pot. Follow cooking instructions on package. Heat to a boil, stirring throughout to ensure it does not burn and stick to the bottom of the pan.
4. While jambalaya is heating, prepare entire box of rice by following directions on back of box.
5. When jambalaya is boiling, add chicken and corn, and return to a boil.
6. When rice is done, stir into jambalaya.
7. Set serving tables with table cover, cornbread, and donuts.
8. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
9. Bring jambalaya pot over to the table. Portion is one full ladle per person.
10. Remind everyone to wash their hands.
11. Say grace.
12. After dinner, clean up and dispose of waste properly.

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SATURDAY
7/22/23



»»BREAKFAST««

Let's GO Breakfast

Toasted Oats Cereal
Muffin
Apples
Yogurt
Orange Juice
Milk



INSTRUCTIONS FOR BREAKFAST PREPARATION

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2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Set serving tables with table cover, muffins, cereal, fruit, yogurt, juice, and milk.
4. Remind everyone to wash their hands.
5. Say grace.
6. After breakfast, clean up and dispose of waste properly.
7. Everyone then packs up their Summit2Go lunches and fills their water bottles



»»LUNCH««

Tuna Lunch Kit
Cliff Crunch Granola Bar, Blueberry Crisp
Diced Peaches Cup
Sweet and Spicy Mix
Snackwell Cookies, chocolate
Three each Healthy Shot Lemonade

SUMMIT GRACE

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SATURDAY
7/22/23



»DINNER«

Café Italiano Dinner

Cheese tortellini and meatballs

Marinara sauce

Parmesan cheese

Bread

Salad mix with cucumbers and tomatoes

Gatorade

Dessert Option



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INSTRUCTIONS FOR DINNER PREPARATION

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2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Open the package of meatballs, and pour into pot. Open cans of marinara, and pour over meatballs. Heat on medium heat until boiling, stirring throughout to ensure it does not burn and stick to the bottom of the pan.
4. While meatballs are heating, fill another pot two-thirds full of water, and bring it to a boil. When water is boiling, pour in tortellini, and return to a boil. The tortellini will begin to float when it is done, after about five minutes. If you wish to drain water from the pasta, be very careful.
5. While pasta and meatballs are heating, wash and cut tomatoes and cucumbers. Spread out over lettuce mix.
6. Set serving tables with table cover, bread, salad, salad dressing, and cream pies.
7. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
8. Bring pasta and meatballs over to table. Portion is six meatballs and one large spoonful of pasta per person. If there is pasta left after everyone is served, seconds may be taken.
9. Remind everyone to wash their hands.
10. Say grace.
11. After dinner, clean up and dispose of waste properly.

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»BREAKFAST«

Mountain Mornin' Breakfast

French Toast
Bacon
Apple Juice
Milk
Syrup



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2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in large steam table pan. Place smaller steam table pans on top, and spray with cooking spray. Spread out French toast in pans. Cover and place on medium heat, turning occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. While French toast is cooking, place enough thawed bacon in the skillets to cover the bottom of the pans, and heat on medium until hot. Repeat until all bacon is heated.
5. Set serving tables with table cover, French toast, milk, bacon, juice, and syrup.
6. Remind everyone to wash their hands.
7. Say grace.
8. After breakfast, clean up and dispose of waste properly.
9. Everyone then packs up their Summit2Go lunches and fills their water bottles.

»LUNCH«

Triple salami sticks
Special K Cracker Chips, Sour Cream & Onion
Nature Valley Granola Bar, Oats 'n Honey
Squeezable fruit, strawberry
Mango -pineapple trail mix
Teddy Grams, Cinnamon
Three each Crystal Light, Strawberry-Kiwi

SUMMIT GRACE

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SUNDAY
7/23/23



»DINNER«

Backyard Cookout Dinner

Hamburgers/Cheeseburgers Lettuce and
Tomato Potato Salad
Chef's Choice Dessert
Gatorade



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INSTRUCTIONS FOR DINNER PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in large steam table pan. Place smaller steam table pans on top, and spray with cooking spray. Then spread out thawed burgers in the pans. Cover and place on medium heat, turning occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. While burgers are heating, wash and slice tomatoes.
5. Set serving tables with table cover, lettuce, tomatoes, potato salad, honey buns, and burger condiments.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Bring burgers to the table when they are ready. Portion is two burgers and one large spoonful of potato salad per person.
8. Remind everyone to wash their hands.
9. Say grace.
10. After dinner, clean up and dispose of waste properly.

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»»BREAKFAST««

Get At It! Breakfast

Rice Krispies

Pop Tarts

Oranges

Grape Juice

Milk

Sugar



»»LUNCH««

Two each SunButter

Hippie Chips, Sea of Love Salt

Van fig bar

Tropical fruit and banana chips Peanut almond

cashew

Classic combo cookie

Three each Crystal Light, Pink Lemonade

INSTRUCTIONS FOR BREAKFAST PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Set serving tables with table cover, Pop Tarts, cereal, juice, oranges, and milk.
4. Remind everyone to wash their hands.
5. Say grace.
6. After breakfast, clean up and dispose of waste properly.
7. Everyone then packs up their Summit2Go lunches and fills their water bottles.

SUMMIT GRACE

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MONDAY
7/24/23



»DINNER«

The Big Show Dinner

Turkey and Cheese Sandwich
Apple
Cookie
Granola Trail Mix
Fruit Bar
Raspberry-lemonade drink sticks
Mustard



SUMMIT GRACE

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TUESDAY
7/25/23

»BREAKFAST«

The Big Breakfast

Pancakes and Syrup
Denver Egg Scramble
Sausage
Ham
Pepper and onion mix
Orange Juice
Milk



INSTRUCTIONS FOR BREAKFAST PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in a large steam table pan. Place two smaller steam table pans on top, and spray with cooking spray. Spread out pancakes in the pan. Cover and place on medium heat, turning pancakes occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. While warming the pancakes, shingle the thawed sausages patties in two small rectangular food pans sprayed with cooking spray and heat over another large steam pan containing one inch of water. Cover and place on medium heat, turning patties occasionally.
5. With knife from the kitchen set, dice the ham.
6. Spray skillet with cooking spray. Add diced ham, peppers, and onions, and cook over medium heat until hot. Pour eggs in the pan, and use spatula to scramble. Cook eggs until they are fluffy and no liquid is left in the pan.
7. Set serving tables with table cover, pancakes, milk, butter, sausage, Denver egg scramble, and syrup.
8. Remind everyone to wash their hands.
9. Say grace.
10. After breakfast, clean up and dispose of waste properly.
11. Everyone then packs up their Summit2Go lunches and fills their water bottles.

»LUNCH«

Chicken barbecue lunch kit
Nutri-Grain Bar, Apple-Cinnamon
Diced pineapple cup
Yogurt-apple nut mix
Mixed fruit snack
Three each Healthy Shot, Pomegranate-Cherry

SUMMIT GRACE

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TUESDAY
7/25/23



»DINNER«

Stir It Up! Dinner

Chicken and Veggie Stir Fry Rice
Fortune Cookies
Sheet Cake
Gatorade



SUMMIT GRACE

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INSTRUCTIONS FOR DINNER PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Begin by preparing box of rice by following instructions on box. When rice is done, empty bags of rice into pot and keep warm.
4. While rice is cooking, prepare to heat the chicken in your other pot. Spray the pot lightly with cooking spray and put thawed chicken meat in the pot, stirring until chicken is heated through. Once chicken is heated, pour in vegetables and heat through.
5. Add jars of hoisin and soy sauce to chicken mixture, and place on medium-high heat until sauce begins to boil.
6. Slice cake into enough pieces to serve everyone.
7. Set serving tables with table cover, rice, stir-fry mixture, fortune cookies, and cake.
8. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
9. Remind everyone to wash their hands.
10. Say grace.
11. Portion is a large spoonful of rice and a ladle of stir-fry chicken mixture.
12. Serve the jamboree cake for dessert, and recognize anyone who has had a special event, such as a birthday, during the jamboree.
13. After dinner, clean up and dispose of waste properly.

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»BREAKFAST«

Dine-N-Dash Breakfast

Cereal
Bagel with Cream Cheese
Apple
Orange Juice
Milk



INSTRUCTIONS FOR BREAKFAST PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Set serving tables with table cover, bagels, cream cheese, cereal, fruit, juice, and milk.
4. Remind everyone to wash their hands.
5. Say grace.
6. After breakfast, clean up and dispose of waste properly.
7. Everyone then packs up their Summit2Go lunches and fills their water bottles.

»LUNCH«

Deli Bites Beef Salami Summer Sausage
Snack Hippie Chips, White Room Cheddar
Kashi Trail Bar
Fruit strip, harvest grape
Nut and yogurt trail mix
Oreo cookie
Three each Crystal Light, Citrus Splash

SUMMIT GRACE

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WEDNESDAY
7/26/23



»DINNER«

Jambo-Licious Belt-Buster Stew Dinner

Beef Stew with Mixed Vegetables
Biscuits
Chef's Choice
Gatorade



SUMMIT GRACE

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For each friend we embrace
We thank Thee, O Lord

INSTRUCTIONS FOR DINNER PREPARATION

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Open cans of the beef stew, and empty contents into pot. Heat over medium heat, stirring regularly until stew is boiling.
4. Add mixed vegetables to the stew, and return to a boil.
5. While your stew is cooking, spread out biscuits in small steam table pans, and place on top of stew pot as a cover to warm the biscuits.
6. Set serving tables with table cover, cherry pie, and biscuits.
7. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
8. Bring stew over to table when it is done.
9. Remind everyone to wash their hands.
10. Say the Summit Grace.
11. Portion is one ladle of stew and two biscuits.
12. After dinner, clean up and dispose of waste properly.

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»BREAKFAST«

Sun-Riser Breakfast

Ham
Egg Patties
Cheese
English muffin
Orange
Apple Juice
Milk



INSTRUCTIONS FOR BREAKFAST PREPARATION

1. Read all instructions twice before starting and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in large steam table pan. Place two smaller steam table pans on top, and spray with cooking spray. Spread out thawed egg patties in pans. Cover and place on medium heat, turning eggs occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. Place at least one inch of water in another large steam table pan. Place two smaller steam table pans on top, and spray with cooking spray. Shingle thawed ham in the pans. This arrangement allows you to make enough space to cook all the ham at once, overlapping as necessary to fit in the pan. Cover and place on medium heat, turning ham occasionally.
5. Separate English muffins. Place egg on one side of the muffin. Place ham and cheese on the egg, and place the other side of the muffin on top of the sandwich.
6. Set serving tables with table cover, fruit, juice, and milk.
7. When egg, ham, and cheese sandwiches are ready, bring them to the table. There will be enough for two sandwiches per person.
8. Remind everyone to wash their hands.
9. Say grace.
10. After breakfast, clean up and dispose of waste properly.
11. Everyone then packs up their Summit2Go lunches and fills their water bottles.

»LUNCH«

Grape Jelly Squeezer
Peanut Butter Squeezer
Cheddar Cheese Squeezer
Special K Crackers Chips, Sea Salt
Peach-apricot Fig Bar
Diced Pineapple
Energizer Mix
Welch's Island Fruits Fruit Snack
Three each Crystal Lite, Pink Lemonade

SUMMIT GRACE

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THURSDAY
7/27/23



»DINNER«

The All-American Dinner

Hot Dogs
Chili
Carrot Sticks with Ranch Dressing Macaroni
Salad
Chef's Choice
Gatorade



SUMMIT GRACE

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INSTRUCTIONS FOR DINNER PREPARATION

Staples issued with this meal: scouring pads and baking soda for the final cleaning of your pots and pans

1. Read all instructions twice before starting, and find out how many staff guests you will serve. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Put bag of chili directly into a large pot of water, and bring to a boil on medium heat. Boil chili for 30 minutes.
4. While chili is heating, begin frying or boiling hot dogs.
5. Set serving tables with table cover, carrot sticks, macaroni salad, condiments, and apple pie.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Bring hot dogs and chili over to table when they are heated thoroughly.
8. Remind everyone to wash their hands.
9. Say the Summit Grace.
10. There will be enough for two hot dogs and one large spoonful of macaroni salad per person.
11. After dinner, clean up and dispose of waste properly.

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FRIDAY
7/28/23



»»BREAKFAST««

Grub-N-Go Breakfast

Cheerio Bar

Mini Muffins

Squeezable fruit snack

Keebler Cheese & Cheddar Sandwich Crackers

Fig Newtons

Raspberry lemonade



SUMMIT GRACE

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