

GENERAL INSTRUCTIONS AND INFORMATION**Miscellaneous**

1. Follow instructions on axe safety.
2. Your feet are of the utmost importance. Care for them properly and you will enjoy your expedition.
3. Set a pace that will allow you to observe and enjoy the beauties of the mountains as you hike.
4. Fire is a dangerous threat in these mountains. Guard your fire closely and extinguish thoroughly when finished. If a fire should get out of hand report it immediately to your nearest trail camp.
5. Cut down only dead trees and brush.
6. Get in the habit of good camping at your training camp while you have the help of the Philmont Training Staff.
7. Keep cooking area clean and free of trash—**DO NOT RAKE.**
8. Leave campsite so that the next group thinks they are there first.
9. Get dish water on to heat before you eat.
10. Before washing dishes wipe mess gear as clean as possible with a handful of paper or grass.
11. Thoroughly burn all garbage and tin cans. Bury cans a reasonable distance from campsite except in base camps where there is trash disposal.
12. Be sure your toilet facilities are properly covered as well as trail camp latrines.
13. Scatter fire place rocks and fill up fire pits before leaving to next campsite. Leave your campsite in as near its natural state as possible.

Dehydrated Trail Foods

1. Instructions on the trail packets must be followed closely.
2. The water must be measured accurately.
3. One measuring cup of water comes up to the top rivet on the scout mess kit cup.
4. Dehydrated food must be stirred frequently as foods stick and burn easily.

5. A small fire is adequate for cooking. A large fire will burn dehydrated foods.
6. The high altitude requires ten minutes more cooking time than directions call for.
7. In place of bakers bread or crackers make biscuits, dumplings or pancakes. They are all the same kind of food in different forms.
8. When making dumplings be sure to have lid on the trail chef.

COOKING GEAR**Dutch Oven**

1. Make the most of your Dutch Oven whenever they are available.
2. The Dutch Oven lid makes an excellent griddle for frying meat, eggs, pancakes or French Toast.
3. Do not permit oven to get terribly hot. That burns the grease out and causes food to stick badly.
4. To clean Dutch Ovens wash, rinse, dry, and then grease lightly.
5. Never wash Dutch Oven with any type of scouring pad.
6. You can cook or bake anything in a Dutch Oven that can be cooked or baked anyplace.

Trail Chef

1. If at all possible soap the outside of the Trail Chef before putting on the fire.
2. Make a paste of powdered soap adding a little water then smear over the outside of kettles and skillets.
3. Shaving cream is a quick and easy way to do this.
4. The hot pot pliers in the trading posts are very useful in handling the hot kettles.

Cutlery Kit

1. Keep the cutlery container clean as possible and dry.

NOTE:—Please carry Peanut Butter Lunch jars on to trash cans at next campsite, for disposal.

THANKS.

Philmont Scout Ranch Commissary Issue

TRAIL MENU NO. 1

1958

Camp -----

Date -----

Group -----

Number in group ----- × Meals ----- = ----- Total meals served

Supper No. 1		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				8	10	12	
	Swiss Steak						
Potatoes	Green Beans	Swiss Steak	Slice	8	10	12	-----
Bread	Fruit Punch	Onions	Pounds	1	2	2	-----
	Peaches	Tomatoes	303 Can	1	1	1	-----
1. Prepare diced potatoes as per directions on package.		Potatoes diced	Pkg.	2	3	3	-----
2. Fry Sliced onions in D. O. and remove when slightly browned.		Green Beans	303 Can	2	2	3	-----
3. Fry steak in same D. O. When nearly done add onions and tomatoes. Lid on oven, oven on few coals to simmer till rest of meal is ready. Stir occasionally.		Bread	Loaf	1	1	2	-----
		Peaches	2½ Can	2	2	3	-----
		Fruit Punch	Pkg.	2	3	3	-----
 Breakfast No. 1		Dry Cereal	Pkg.	8	10	12	-----
French Toast	Syrup	Milk, Dry	Pkg.	2	3	3	-----
Dry Cereal	Milk	French Toast	Pkg.	2	3	3	-----
Hot Chocolate		Syrup	Pkg.	2	2	2	-----
Fry Toast on D. O. Lid.		Bread	Loaf	1	2	2	-----
		Hot Chocolate	Indv.	8	10	12	-----
 Lunch No. 1		Chicken Noodle	Pkg.	2	3	3	-----
Chicken Noodle Soup	Crackers	Crackers	Box	1	1	1	-----
Cheese Sandwiches	Fig Newtons	Cheese	Slice	16	20	24	-----
Chocolate Milk Shake		Bread	Loaf	2	2	2	-----
		Fig Newtons	Pkg.	2	3	3	-----
		Cho. Milk Shake	Pkg.	2	3	3	-----

CONDIMENTS: BASIC SUPPLY

Oleo	Box	2
Salt	Shaker	1
Pepper	Can	1
Sugar	Box	1
Soap	Box	1
Scouring Pad	Box	1
Toilet Paper		2
Coffee		1

Replenish your condiment supply when necessary.

Philmont Scout Ranch Commissary Issue

TRAIL MENU NO. 2

1958

Camp -----

Date -----

Group -----

Number in group ----- × Meals ----- = ----- Total meals served

Supper No. 2		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				<u>8</u>	<u>10</u>	<u>12</u>	
Hamburger Steak							
Peas	Onions	Hamburger	Pats	16	20	24	-----
Potatoes	Biscuits	Potatoes diced	Pkg.	2	3	3	-----
Plums	Vanilla Milkshake	Onions	Lbs.	1	2	2	-----
1. Prepare diced potatoes as per directions on package.		Peas	303 Can	2	3	3	-----
2. Use onions either raw or fried.		Biscuits	Pkg.	2	3	3	-----
3. Fry hamburgers in D. O. till done. Remove from D. O. and add peas which will be seasoned by meat fryings. Canned vegetables need not be boiled.		Plums	2½ Can	2	2	3	-----
		Vanilla Milkshake	Pkg.	2	3	3	-----
 Breakfast No. 2							
Bacon and Eggs		Bacon	Slice	16	20	24	-----
Dry Cereal	Milk	Eggs	Indv.	16	20	24	-----
Bread	Hot Chocolate	Dry Cereal	Indv.	8	10	12	-----
1. Fry bacon first in dutch oven.		Milk, dry	Pkg.	2	3	3	-----
2. Save grease to fry eggs.		Hot Cho.	Indv.	8	10	12	-----
3. Dry cereal should be eaten in cereal package.		Bread	Loaf	1	1	1	-----
 Lunch No. 2							
Beef Noodle Soup		Beef Noodle Soup	Pkg.	2	3	3	-----
Meat Sandwiches	Crackers	Crackers	Box	1	1	1	-----
Assorted cookies	Orange punch	Lunch Meat	Slice	16	20	24	-----
Oranges		Bread	Loaf	2	2	2	-----
Take time to cook the soup.		Cookies assorted	Pkg.	1	2	2	-----
Eat a leisure lunch — REST.		Orange Punch	Pkg.	2	3	3	-----
		Oranges	Indv.	8	10	12	-----

CONDIMENTS: BASIC SUPPLY

Oleo	Box	1
Salt	Shaker	1
Pepper	Can	1
Sugar	Box	1
Soap	Box	1
Scouring Pad	Box	1
Toilet Paper	Roll	2
Coffee		1

Replenish your condiment supply when necessary.

Philmont Scout Ranch Commissary Issue

TRAIL MENU NO. 3

1958

Camp -----

Date -----

Group -----

Number in group ----- × Meals ----- = ----- Total meals served

Supper No. 3		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				<u>8</u>	<u>10</u>	<u>12</u>	
	Vegetable-Rice and Turkey						
pudding	Dumplings or Biscuits	Veg-A-Rice	Pkg.	2	3	3	-----
	Strawberry Milkshake	Turkey	Can	1	2	2	-----
		Biscuit Mix	Pkg.	2	3	3	-----
		Cho. Pudding	Pkg.	2	3	3	-----
		Stwbry. Milkshake	Pkg.	2	3	3	-----
<p>Cook Veg-A-Rice according to instructions. When about done add canned turkey to stew. Simmer on low fire. To make dumplings add biscuit dough and cook for 15 minutes with lid on.</p>							
Breakfast No. 3							
	Pancake and Sausage	Pancake	Pkg.	2	3	3	-----
		Syrup	Pkg.	2	3	3	-----
Oatmeal	Hot Chocolate	Sausage	Can	2	3	3	-----
		Oatmeal	Pkg.	2	3	3	-----
		Milk	Pkg.	1	1	1	-----
		Hot Cho.	Indv.	8	10	12	-----
<p>Open can of sausage and warm beside fire. Sausage is ready to eat and does not require cooking. Cook oatmeal in two measures of water to one measure of oatmeal. Cook pancakes on moderately hot grill or pan or D. O. lid.</p>							
Lunch No. 3							
	Cheese Sandwiches	Cheese Spread	Tube	2	3	3	-----
		Peanut Butter	Jar	2	2	2	-----
Fig Newtons	Peanut Butter Jam	Jam	Indv.	8	10	12	-----
		Bread	Loaf	1	2	2	-----
	Fruit Punch	Fig Newtons	Pkg.	2	3	3	-----
	Oranges	Oranges	Indv.	8	10	12	-----
	Eat a leisure lunch — REST.	Fruit Punch	Pkg.	2	3	3	-----

CONDIMENTS: BASIC SUPPLY

Oleo	Box	2
Salt	Shaker	1
Pepper	Can	1
Sugar	Box	1
Soap	Box	1
Scouring Pad	Box	1
Toilet Paper		2
Coffee		1

Replenish your condiment supply when necessary.

Philmont Scout Ranch Commissary Issue

Camp -----

TRAIL MENU NO. 4

1958

Date -----

Group -----

Number in group ----- × Meals ----- = ----- Total meals served

Supper No. 4		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				<u>8</u>	<u>10</u>	<u>12</u>	
	Campers Stew with Beef						
Pudding	Dumplings or Biscuits	Cmp. Stew w beef	Pkg.	2	3	3	-----
	Fruit Punch	Biscuit Mix	Pkg.	2	3	3	-----
		Btrscotch. Pudding	Pkg.	2	3	3	-----
		Fruit Punch	Pkg.	2	3	3	-----
	Cook campers stew with beef according to instructions. If you make dumplings allow 15 minutes with lid on kettle.						

Breakfast No. 4		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				<u>8</u>	<u>10</u>	<u>12</u>	
	Ham-flavored Eggs	Ham Flvd. Eggs	Pkg.	2	3	3	-----
		Bread	Loaf	1	1	1	-----
Ralston	Milk Jam	Jam	Indv.	8	10	12	-----
		Ralston	Pkg.	2	3	3	-----
	Bread Hot Chocolate	Hot Choc.	Indv.	8	10	12	-----
		Milk	Pkg.	1	1	1	-----
	Mix and fry eggs as per directions on the package. Stir continually.						

Lunch No. 4		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				<u>8</u>	<u>10</u>	<u>12</u>	
	Potato Soup	Potato Soup	Pkg.	2	3	3	-----
		Crackers	Box	1	1	1	-----
Sandwiches	Oranges	Lunch Meat	Can	2	3	3	-----
		Bread	Loaf	1	2	2	-----
	Chocolate Milkshake	Oranges	Indv.	8	10	12	-----
		Cho. Milkshake	Pkg.	2	3	3	-----
	Take time to cook the soup. Eat a liesure lunch — REST.						

CONDIMENTS: BASIC SUPPLY

Oleo	Box	2
Salt	Shaker	1
Pepper	Can	1
Sugar	Box	1
Soap	Box	1
Scouring Pad	Box	1
Toilet Paper		2
Coffee		1

Replenish your condiment supply when necessary.

Philmont Scout Ranch Commissary Issue

Camp -----

TRAIL MENU NO. 5

1958

Date -----

Group -----

Number in group ----- × Meals ----- = ----- Total meals served

Supper No. 5		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				8	10	12	
Spaghetti and Tomato sauce with Beef							
Peaches	Fruit Beverage	Spgt.-Tom. w beef	Pkg.	2	3	3	-----
	Biscuits	Biscuits	Pkg.	2	3	3	-----
Cook peaches first and set aside to cool.		Peaches	Pkg.	2	3	3	-----
Cook spaghetti as per directions stirring frequently.		Fruit Beverage	Pkg.	2	3	3	-----

Breakfast No. 5		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
Pancakes and Sausage		Pancake	Pkg.	2	3	3	-----
Applesauce	Hot Chocolate	Syrup	Pkg.	2	2	2	-----
Applesauce will cook quicker if soaked over night.		Sausage (12 oz.)	Can	2	3	3	-----
Open sausage and heat beside fire.		Applesauce	Pkg.	2	3	3	-----
Sausage is ready to eat.		Hot Cho.	Indv.	8	10	12	-----
Cook pancakes on D. O. lid.							

		Cheese Spread	Tube	2	3	3	-----
		Peanut Butter	Jar	2	2	2	-----
		Bread	Loaf	2	2	3	-----
		Cookies - assorted	Box	1	2	2	-----
		Vanilla Milkshake	Pkg.	2	2	3	-----
		Raisins	Indv.	8	10	12	-----

CONDIMENTS: BASIC SUPPLY

Oleo	Box	2
Salt	Shaker	1
Pepper	Can	1
Sugar	Box	1
Soap	Box	1
Scouring Pad	Box	1
Toilet Paper		2
Coffee		1

Replenish your condiment supply when necessary.

Philmont Scout Ranch Commissary Issue

Camp -----

TRAIL MENU NO. 6

1958

Date -----

Group -----

Number in group ----- × Meals ----- = ----- Total meals served

Supper No. 6

Chili Beans with Beef

Carrots Applesauce

Cornbread Strawberry Milkshake

Cook beans slowly stirring often to prevent sticking. Cook until tender. Add more water if they get too dry. Add water to corn bread mix and stir till smooth. Dough should be somewhat thicker than pancake batter but not as thick as biscuit dough. It is best baked in a dutch oven same as biscuits except all in one loaf, or make pancakes on oven lid or in skillet.

ITEM	UNIT	QUANTITIES			ISSUED
		8	10	12	
Chili Beans w beef Pkg.		2	3	3	-----
Corn Bread Pkg.		2	3	3	-----
Carrots Pkg.		2	3	3	-----
Applesauce Pkg.		2	3	3	-----
Stwbry. Milkshake Pkg.		2	3	3	-----

Breakfast No. 6

Oatmeal Bacon-flavored Eggs

Prunes Hot Chocolate

Milk Bread

Cook prunes first. They cook faster if soaked over night.
Fry eggs as per directions on package.
Stir almost constantly while frying.

Bacon Flvd. Eggs Pkg.		2	3	3	-----
Bread Loaf		1	1	1	-----
Oatmeal Pkg.		2	3	3	-----
Milk Pkg.		1	1	1	-----
Prunes Pkg.		2	3	3	-----
Hot Choc. Indv.		8	10	12	-----

Lunch No. 6

Vegetable-Rice Soup Sandwiches

Jam Fruit Punch

Apples

Take time to cook the soup.
Eat a liesure lunch — REST.

Veg-Rice Soup Pkg.		2	3	3	-----
Lunch Meat Can		2	3	3	-----
Bread Loaf		2	2	3	-----
Jam Indv.		8	10	12	-----
Apples Indv.		8	10	12	-----
Fruit Punch Pkg.		2	3	3	-----

CONDIMENTS: BASIC SUPPLY

Oleo	Box	2
Salt	Shaker	1
Pepper	Can	1
Sugar	Box	1
Soap	Box	1
Scouring Pad	Box	1
Toilet Paper		2
Coffee		1

Replenish your condiment supply when necessary.

Philmont Scout Ranch Commissary Issue

TRAIL MENU NO. 7

1958

Camp -----

Date -----

Group -----

Number in group ----- × Meals ----- = ----- Total meals served

Supper No. 7

Chicken Noodle & Vegetable Stew
 Biscuits or Dumplings
 Mixed Fruit Orange Punch
 Cook mixed fruit as per directions.
 Add correct amount of water to stew,
 mix and cook slowly with frequent
 stirring to prevent sticking.
 When stew is nearly done add chicken
 and biscuit mix. Cover kettle and let
 simmer for 15 minutes. Use teaspoon
 for measuring dumpling dough. Have
 dough pretty thick so it won't fall
 apart.

ITEM	UNIT	QUANTITIES			ISSUED
		8	10	12	
Chic. Ndl. Veg. Stw.	Pkg.	2	3	3	-----
Turkey - 5-oz.	Can	1	2	2	-----
Biscuit Mix	Pkg.	2	3	3	-----
Mixed Fruit	Pkg.	2	3	3	-----
Orange Beverage	Pkg.	2	3	3	-----

Breakfast No. 7

Pancakes and sausage
 Prunes Hot Chocolate
 Cook prunes first so they will cool. It
 helps to soak them over night. Open
 can of sausage and warm beside fire.
 Sausage is ready to eat and does not
 require cooking. Cook pancakes on mo-
 derately hot grill, pan or D. O. lid.

Pancake	Pkg.	2	3	3	-----
Syrup	Pkg.	2	2	2	-----
Sausage	Can	2	3	3	-----
Prunes	Pkg.	2	3	3	-----
Hot Cho.	Indv.	8	10	12	-----

Lunch No. 7

Tomato-Veg. Soup Sandwiches
 Chocolate Milkshake Cookies
 Take time to cook soup.
 Eat a leisure lunch — REST.

Tomato-Veg. Soup	Pkg.	2	3	3	-----
Crackers	Box	1	1	1	-----
Lunch Meat	Can	2	3	3	-----
Bread	Loaf	2	2	2	-----
Cookies - assorted	Box	1	2	2	-----
Cho. Milkshake	Pkg.	2	3	3	-----

CONDIMENTS: BASIC SUPPLY

Oleo	Box	2
Salt	Shaker	1
Pepper	Can	1
Sugar	Box	1
Soap	Box	1
Scouring Pad	Box	1
Toilet Paper		2
Coffee		1

Replenish your condiment supply when necessary.