

Philmont Scout Ranch Commissary Issue

TRAIL MENU NO. 1

1959

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>
				<u>8</u>	<u>10</u>	<u>12</u>	
	Swiss Steak						
Potatoes	Green Beans	Swiss Steak	Slice	8	10	12	-----
Bread	Fruit Punch	Onions	Pounds	1	2	2	-----
	Peaches	Tomatoes	303 Can	1	2	2	-----
1. Prepare potatoes as per directions on package.		Potatoes-mashed	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							
French Toast	Syrup	Dry Cereal	Pkg.	8	10	12	-----
Dry Cereal	Milk	Milk, Dry	Pkg.	2	3	3	-----
Hot Chocolate		French Toast	Pkg.	2	3	3	-----
1. Fry Toast on D. O. Lid.		Syrup	Pkg.	2	2	2	-----
		Bread	Loaf	1	2	2	-----
		Hot Chocolate	Indv.	8	10	12	-----
 Lunch No. 1							
Soup	Crackers	Soup	Pkg.	2	3	3	-----
Cheese Sandwiches	Fig Newtons	Crackers	Box	1	1	1	-----
Chocolate Milk Shake		Cheese	Slice	16	20	24	-----
		Bread	Loaf	2	3	3	-----
		Cho. Milk Shake	Pkg.	2	3	3	-----
		Fig Newtons	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.

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TRAIL MENU NO. 2

1959

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							
Corn Chowder	Onions	Hamburger	Pats	16	20	24	-----
Potatoes	Biscuits	Potatoes	Pkg.	2	3	3	-----
Plums	Vanilla Milkshake	Onions	Lbs.	1	2	2	-----
1. Prepare potatoes as per directions on package.		Chowder	Pkg.	2	2	3	-----
2. Use onions either raw or fried.		Biscuits	Pkg.	2	3	3	-----
3. Cook corn chowder as per directions on package.		Plums	2½ Can	2	2	3	-----
4. Fry hamburgers in Dutch oven till done. Remove from Dutch Oven and add chowder which will be seasoned by meat fryings.		Vanilla Milkshake	Pkg.	2	3	3	-----
Breakfast No. 2							
Bacon and Eggs		Bacon	Slice	16	20	24	-----
Dry Cereal		Eggs	Indv.	16	20	24	-----
Bread	Milk	Dry Cereal	Indv.	8	10	12	-----
Hot Chocolate		Milk, dry	Pkg.	2	3	3	-----
1. Fry bacon first in dutch oven.		Hot Cho.	Indv.	8	10	12	-----
2. Save grease to fry eggs.		Bread	Loaf	1	1	1	-----
3. Dry cereal should be eaten in cereal package.							
Lunch No. 2		Soup	Pkg.	2	3	3	-----
Soup		Crackers	Box	1	1	1	-----
Meat Sandwiches	Crackers	Lunch Meat	Slice	16	20	24	-----
Assorted cookies	Grape punch	Bread	Loaf	2	2	2	-----
Oranges		Cookies	Pkg.	1	2	2	-----
Take time to cook the soup.		Grape Punch	Pkg.	2	3	3	-----
Eat a leisure lunch — REST.		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

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TRAIL MENU NO. 3

1959

Date -----

Group -----

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

Supper No. 3		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				8	10	12	
	Vegetable Rice with Beef						
Peaches	Dumplings or Biscuits	Veg-A-Rice w/Beef Pkg.		2	3	3	-----
	Fruit Punch	Biscuit Mix	Pkg.	2	3	3	-----
1.	Cook Veg-A-Rice according to instructions. Simmer on low fire.	Peaches	Pkg.	2	3	3	-----
2.	To make dumplings add biscuit dough and cook 15 minutes with lid on. A cobbler may be made with the stewed peaches.	Fruit Punch	Pkg.	2	3	3	-----
 Breakfast No. 3							
	Pancake and Sausage	Pancake	Pkg.	2	3	3	-----
Oatmeal	Hot Chocolate	Syrup	Pkg.	2	3	3	-----
		Sausage	Can	2	3	3	-----
1.	Open can of sausage 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 Dutch Oven lid.	Oatmeal	Pkg.	2	3	3	-----
		Milk	Pkg.	1	1	1	-----
		Hot Cho.	Indv.	8	10	12	-----
 Lunch No. 3							
	Sandwiches	Peanut Butter	Jar	2	2	2	-----
Fig Newtons	Peanut Butter-Jam	Jam	Indv.	8	10	12	-----
	Fruit Punch	Bread	Loaf	1	2	2	-----
	Oranges	Fig Newtons	Pkg.	2	3	3	-----
Eat a leisure lunch — REST.		Oranges	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

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Philmont Scout Ranch Commissary Issue

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TRAIL MENU NO. 4

1959

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>2</u>	<u>3</u>	<u>3</u>	
	Eggs	Eggs	Pkg.	2	3	3	-----
		Bread	Loaf	1	1	1	-----
Ralston	Milk Jam	Ralston	Pkg.	2	3	3	-----
		Jam	Indv.	8	10	12	-----
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>	
	Jelly	Jelly	Indv.	8	10	12	-----
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	-----
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.

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TRAIL MENU NO. 5

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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							
	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.							
		Peanut Butter	Jar	2	2	2	-----
		Jelly	Indv.	8	10	12	-----
		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.

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TRAIL MENU NO. 6

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Supper No. 6		<u>ITEM</u>	<u>UNIT</u>	<u>QUANTITIES</u>			<u>ISSUED</u>
				8	10	12	
Chili Beans with Beef							
Carrots	Applesauce	Chili Beans w beef	Pkg.	2	3	3	-----
Cornbread	Orange Beverage	Corn Bread	Pkg.	2	3	3	-----
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. After carrots cooked, season with salt and pepper to taste.		Carrots	Pkg.	2	3	3	-----
		Applesauce	Pkg.	2	3	3	-----
		Orange Beverage	Pkg.	2	3	3	-----
Breakfast No. 6							
Oatmeal	Eggs	Eggs	Pkg.	2	3	3	-----
Prunes	Hot Chocolate	Bread	Loaf	1	1	1	-----
Milk	Bread	Oatmeal	Pkg.	2	3	3	-----
Cook prunes first. They cook faster if soaked over night.		Milk	Pkg.	1	1	1	-----
Fry eggs as per directions on package. Stir almost constantly while frying.		Prunes	Pkg.	2	3	3	-----
		Hot Choc.	Indv.	8	10	12	-----
Lunch No. 6							
	Sandwiches	Lunch Meat	Can	2	3	3	-----
Jam	Fruit Punch	Bread	Loaf	2	2	3	-----
	Raisins	Jam	Indv.	8	10	12	-----
Eat a liesure lunch — REST.		Raisins	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

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TRAIL MENU NO. 7

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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
 or turkey and biscuit mix. Cover kettle
 and let simmer for 15 minutes. Use tea-
 spoon 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	-----
Chic. or Turk.-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

Sandwiches
 Chocolate Milkshake Cookies
 Eat a leisure lunch — REST.

Jam	Indv.	8	10	12	-----
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.

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.