

Equipment Suggestions:

- Decent cheese grater (purchased)
- Vegetable peeler/corer (purchased)

Application Suggestions

- Double-check all recipes for unprintable characters.
- Event recipe guide probably only needs one of each recipe, instead of repeating for each meal, to save paper. Print in order by recipe name.
- **When adding recipes, we should consider showing standard unit if we have it. This would mean we might get things in TSP instead of TBS or Cups, but those conversions are way easier and always the same for any ingredient.**

Other suggestions

- Implement a pre-check, possibly each lunch should organize and verify food for the next lunch to reduce emergencies
- Maybe we should have a dinner and snack version of Bollmano's based on the previous meal.
- Consider publishing a Winter Camp Cook Book for potential resale.
- Make notes, particularly on breakfast, if there are leftover s to add to the meal or tasks that need to be done.
- Should use the wilson video for bread intro.
- Establish a "test kitchen" for new recipes if no one has prepared them before.
- **Soda consumption is way down (more than 50%). We also need to rebalance flavors – we were out of cherry coke & Dr. Pepper and had Mtn Dew and Cola left.**

Specific Meals

- 1) Bakery Snack Plus
 - a) Maybe bake it earlier in the day so we aren't still baking after 2 on the first day of camp.
 - b) Cinnamon Apple Delight may not have been worth the extra effort.
- 2) Electric Chair meal
 - a) Do we really need apples and cookies?
 - b) High voltage dogs were not very tasty, maybe they should just be a demo and pitched.
- 3) Conglomerate Lunch
 - a) We probably could remove fruit from the purchases.
- 4) Jackpot Grits
 - a) Could remove toast.

Specific Recipes

- 1) Bread Spreads
 - a) Butter is 45 oz, 2.81 lbs. probably out of control and needs to be adjusted. Should be about 1.5 teaspoons per person, not 1.5 oz.
- 2) Pizza Dough
 - a) Currently, we have it down that each recipe makes 2, which is right for loaves of bread, but probably not for pizza dough. 4 is more reasonable.

- 3) Spaghetti
 - a) Instructions mention green pepper which is not in recipe.
- 4) Chocolate Fudge Peanut Butter Cookies
 - a) Instructions say 2 cans, recipe says 1. The cookies seem to come out okay though but maybe there's supposed to be more frosting on top.
- 5) Soup, Minestrone (Homemade)
 - a) There were a ton of leftovers. Recipe said serves 6 probably 10-12 is realistic
 - b) Oregano and Thyme should both be reduced to .75 tsp
 - c) Change "pasta" to Orzo and cut Orzo in half; it took over the soup and made it more of a stew.
 - d) Don't use squash if we repeat; use potatoes, zucchini, green beans, or peas.
 - e) Double-check instructions
- 6) Pizza toppings
 - a) Need more tomato sauce.
- 7) Pizza Dough
 - a) Needs to be less; currently 2 crusts per bread recipe. Should be about 5 crusts per recipe if a snack of 4 if a dinner.
- 8) Shakshuka
 - a) Description is wrong.
 - b) Missing Feta cheese in ingredients list.
- 9) Bread, white notes
 - a) Our standard recipe makes about 53 oz (1500 gm).
 - b) Capacity of a one-gallon zip lock is ½ a bread recipe (750 gm or 27 oz) which allows room for expansion without breaking open in the refrigerator.
 - c) The standard 12" bread pans I use at home use 32 oz (900 gm) of dough
 - d) Winter Camp shorter/wider pans are good at 27 oz (750 gm)
 - e) The rolls/hoagie buns were well received both times
 - f) We used 53 lbs. of flour. Believe the scheduled amount was 51 lbs. (very close)
- 10) Spaghetti
 - a) Like the Spanish rice and pizza sauce we might be better to start with canned marinara and just add meat. Good sauce needs to simmer longer than we have available. While passable for cave man ours is a bit too thin and simple.

Specific Ingredients

- Onions have weird conversions .4 oz is 1.6 tsp
- Specify grated cheese where needed.
- **Garlic** – We had 3 heads of garlic leftover. Perhaps it was omitted during prep sometimes. Joy suggested buying minced garlic (1 tsp = 1 clove) and it is easier to use.
- **Yeast** – Would prefer measurement in tsp or Tsp not packages. I always end up converting 2-1/4 tsp x packages multiply by 5 to get ml (or I guess CC's) then selecting the proper measuring spoons. For shopping each package is ¼ ounce. (You just have to love our measuring system, but at least we know how to get around it)
- **Onions** – I have problems figuring whole onions to volume of diced. It expands but how much. Usually it doesn't matter.

