

1995 - 27 people: Two 10.2 lb. turkeys and two 6.1 lb. pork roasts. Served with 10 lb. mashed potatoes, two cans of institutional size gravy and two boxes of institutional size Stove Top stuffing, and salad with two heads of lettuce. All menu items could have fed approximately 5 more, ie. 32.

1996 - First year expanding invitations to Pack 179 - 2 cabins. Bitter cold (below zero) and meat not done although started late Friday evening - had to put in oven to finish.

**1997 - 66 people: three 14 pound turkeys and three 8 pound pork roasts - turkey servings just right and pork a little short.** Temperatures in the mid 20's to low 30's, started at 12:30 am Saturday and everything done by lunch time - electric smoker particularly fast - rotated everything around to it because having trouble keeping coals going and temperatures up - coals smothering themselves in ashes. Just kept warm for afternoon with lots of water in chips - stayed moist although clearly over cooked.

**1998 - 62 people** (used paper because of KP nightmare last year with 66 people), overnight in the 30's, mid thirties in the am and mid to high 40's in the afternoon. Started three smokers at about 6:30am, put meat on at 7:15am. One smoker missing 2nd rack, therefore cut pork roast in halves and put three halves on each of remaining two top racks and cut some fat off to put on turkey with no pork above it. **Three Honeysuckle 15 pound TURKEYS and three 8.6 to 9 pound pork roasts** from Jack at Hienens in Chardon. Brought three 20 pound bags of charcoal, and four bags of wood chips from Sears. Fluid clear from breasts of Turkeys and center of pork roasts white by 3:30pm, but joints of wing of one turkey still red and pork didn't taste done. Temperature gauges hovering on the top end of "warm" and the low side of "ideal" all day. Mr. Koehler started and tended smoker coals all day - used about 30 pounds of charcoal. Meat perfect by 5:30pm and smokers moved to cabin # 2 (with 2 tables for total of 6) after Blair advised trading post & dining room not available. **Had enough meat to feed about 10 more servings, a little more pork than turkey**, needed about 4 to 6 more servings of mashed potatoes, had about same amount of extra gravy so this may have just been enough if had right amount of potatoes - 4 institutional cans of chicken gravy from finast ( not # 10 cans). **3 - four packs of "Grands" dinner biscuits was just right** but needed to start oven much sooner and have had first batch done when begin serving - after first batch done, rest cooked quickly, needed to have butter for them at table and skip butter bars or snack (too much work and mess after such an involved dinner). **MUST HAVE TWO FANS WITH EXTENSION CORDS NEXT YEAR TO DRAW SMOKE FROM KITCHEN. MR KOEHLER SUGGESTS WE ALTER CHARCOAL PANS IN SOME WAY TO LET SOME (NOT TOO MUCH) ASH DROP OUT.** Missing grate replaced for \$11.75 from mfgr. Bought one each 200 count plastic forks & knives with mixed set of 75 count to have spoons - worked fine with plenty left over. Bought 125 count large chinette paper plates (not enough - needed about 75 more -

burritos too big to put on smaller plates as planned ) & 200 count smaller size plates. Bought 200 count cups - not enough - no one kept beyond each meal. Garbage cans for bags worked well for kitchen and dining room. Card table for condiments and drinks would have been a good idea - tied up line as set up - need to pre-pour drinks into paper cups to speed things up or, better yet put cups and pitchers on tables (although this would increase drink consumption).

1999 - 56 signed up (23 Webelos & their Dads) - Francis, Kevin Kleber & law, and Matt cooked with Brent and others helping. Ordered 3 Honeysuckle Turkeys 11.5 pds each (\$12 each) and 3 Pork Roasts (boneless) 6.5 pds each (\$21~25 each) from Jack at Heinens in Chardon. Food = \$ 527.68 (\$100 over budget) and should have eliminated Mexican Madness, didn't prepare as easily relied on cookies etc for Court of Honor. Burritos expensive and had about 25% too much (27 pds hamburger) but they went over REALLY BIG with webelos & dads. We could have got by with one 2 lb package of Canadian Bacon and consider pancakes instead of omelets but again it really seemed to impress dads. Need to discuss this at next Adult Committee meeting. First year at Stigwandish and first year adding Court of Honor (Saturday evening). It went very well but need to have signs next year for parking lot & event stations and assign stations like Klondike, ie., published schedule for Dens for stations. Air horn worked well! Relays went very well, and ribbons were a BIG HIT at Court of Honor. May want to consider slide show next year, screen there but not sure what shape it's in. Roger Law ran shuttle - that was must - add sign or scout to stay at parking lot and in brochure (would probably help mom attendance).

About 42 for breakfast, 48 for lunch, and 52 for dinner: Smokers started 6:30am, turkeys put on about 7:15am (Brent Sheehy dumped water from wood chips into coals but OK after added coal & lighter fluid) and pork on at 7:30am. Temperature low 30's in early am, high 30's most of day, maybe evening low 40's, rained in afternoon. Mr. Taylor & Dr. Schutte attended coals all day, they made spring to fit in center hole to keep coals from clogging and used one of the old fly poles to blow air into coals on larger smoker as it would not stay up in ideal range. Pat suggests more holes and/or a grill of some sort and I will try to ask him to follow this up (Mr. Koehler said same thing last year). Need to also bring a pair of folding chairs for dads doing this next year.

Turkeys & Pork done by 3:30 (six hours). Turkey fine at 5:30, pork a little roughened by extra time. Consider starting pork 1 hour after turkey next year. Couldn't find poultry seasoning. About 2 pounds extra of pork, one pound short on turkey.

Gravy - no institutional cans available (another big expense), got 8 - 18 oz Hienz Turkey gravies, added another with water for 9, 12 oz mushrooms & 4 onion, could have gotten by with 6 jars.

Potatoes - 20 pounds not enough, again - try 25 pounds next year

Stuffing - 4 institutional boxes (4 pouches each). Could have gotten by with three but same amount not enough last year and cooks said just less interest this year, so I would keep same.

Salad - 2 heads lettuce, 12 oz mushrooms, 1 pd carrots, 2 lrg cukes, and small red cabbage - perfect. Get only ranch (small) & Italian (large) next year.

Meat - Ran out of Turkey on seconds, just right amount, had about 2 pds. pork left but bigger draw on pork past years.

Drink - 2 gallons each OJ & Apple juice - perfect. 4 gallons each generic grape, cherry and Country Time Lemonade with added lemons barely enough (also had 3 gallons Hawian punch to begin with). ICED Tea with lemons went well with Dads at Dinner 2 gallons ran out at dinner (consider doing Dad 2&2 one sweetened and the other not. 2 large containers of hot chocolate enough - consider bag of marshmallows next year. NEED COOLER SIGNS and we need to figure something out for cups - go through too many & need to assign Troop Guides too eat with webelos - they never pick up after themselves.

Biscuits - BIG HIT - Butter Grands - 8 packs of 8 each, just enough, cooked in 7 minutes @ 400 degrees in Stig's convection oven

Butter - 4 pounds - just enough but not enough to put out for meals. (Butter Bars didn't go over that well, gooey but problems figuring out convection oven - never cooked in middle)

Cereal - 2 large boxes, 2.5 gal milk, one bunch bananas & one sack oranges - perfect, few left over oranges, and kid cereal went right away.

Snack - 1 jug bravarian pretzels & sack of salted peanuts went over well but both very messy - need to sweep up 3 times on saturday. ???