

Patrol Cooking

Eating is a Patrol activity that everyone enjoys - as long as the food is edible. Don't stick to the same old canned and packet foods that you had last camp-and the one before. Try some different recipes (practice them first) and take pride in the way your camp meals are dished up. Camp meals can be interesting and exciting, or YUK!

Which is it on your camps? Try these recipes:

Egg Crumb Patties

Beat two eggs per person, and add enough crumbed bread to make to batter consistency. Add salt and chopped parsley (or a pinch of dried herbs). Drop dessertspoonfuls onto a hot greased griddle or pan. Brown both sides and serve while hot.

Gaunty's Bacon and Potato Patties

One small potato per scout, one rasher bacon per scout, two to three tablespoons S.R. flour, two eggs, salt and pepper to taste. Grate potatoes into basin. Chop bacon and add to potatoes. Mix thoroughly and add flour, salt and pepper. Beat eggs and mix thoroughly with other ingredients. Drop dessertspoonfuls into hot fat. Fry until golden brown on both sides. Can be served hot on buttered toast.

Farmer's Dinner

2¼ pounds potatoes, six eggs, three onions. 250grams bacon, milk, salt and pepper, about three spoonfuls oil. Boil the whole potatoes previously. Drain water and allow to cool. When cold, peel the potatoes and cut into slices. Cut the onions into rings and the bacon into small pieces and brown these slightly in the hot oil. Then add the potatoes and some salt. Cook in the frying pan until brown.

Break the eggs into a dish, add approx 1/3 of their volume of milk, and beat thoroughly. Pour this over the mixture in the frying pan, place a lid on the pan, and cook until the eggs are set (two to three minutes). Serves a Patrol of seven.