



CAMP

COOKBOOK

2006



# Breakfast

## PEANUT BUTTER FRENCH TOAST

peanut butter  
jelly of choice, if desired  
1 doz eggs  
1 cup milk

Make peanut butter sandwiches (or peanut butter & jelly) to fit size of patrol. Beat eggs and milk to make batter. Dip in beaten egg and fry as you would French toast. Serve with hot brown sugar syrup or hot pancake syrup.

## Banana stuffed French Toast with Bacon

3 per person Adults / 2 per person Scouts  
5 bacon slices / person

for 8	Adults	for 6 boys		for 4 boys	
48	slices bread	24	Slices Bread	16	slices bread
2	dozen eggs	1	Dozen Eggs	½	Dozen Eggs
8	Bananas	4	Bananas	3	Bananas
40	slices bacon	30	Slices Bacon	20	Slices Bacon
2c	milk	1c	milk	½c	milk
½c	Oil	½c	Oil	¼c	oil
2	sticks Butter	2	Sticks Butter	1	stick Butter
2c	Syrup	2c	Syrup	1c	Syrup

Griddle  
Bowl for mixing eggs  
Covered plate for bacon  
Plate for dipping toast  
Plate for cooked toast

whisk  
pancake turner  
tongs

While cooking bacon on smooth side of griddle, have someone mash bananas and beat the eggs with the milk. After bacon is cooked scrape the griddle and lightly oil. Spread some mashed banana between two slices of bread. Dip each side of banana sandwich into plate of egg mixture and put on griddle. Flip when toasted on one side remove when done to plate.

Say grace when 2 – 3 are done so that they can be eaten hot.

## Camping Breakfast Special

This recipe can feed up to a dozen people at once. Great for a camping breakfast.

1lb bacon, 1 dozen eggs  
1 package of frozen shredded potatoes  
8 oz shredded cheddar cheese

optional: diced onions, peppers, tomatoes, depending on the crowd's taste.

I use a electric frying pan but you can cook it in a regular pan. Brown bacon, drain some of grease and leave some for cooking potato's. Crumble bacon down and leave in pan - add onions , peppers, tomatoes etc. then potato's cook till done add salt @ pepper. Break eggs on top of potato's put lid on pan cook eggs (fried) till done then sprinkle with cheese until it melts. Cut a wedge serve with toast. One pan clean up

## **CAMPER'S BREAKFAST 2**

4 medium potatoes, sliced  
2 onions, sliced  
2 cans Spam  
12 eggs, beaten  
1/4 cups milk  
oil  
salt and pepper to taste

Heat 1 in oil in large skillet. Cook potatoes and onions until potatoes are soft. Drain oil. Add eggs, milk, and Spam. Stir constantly until eggs are set. Serve.

## **Breakfast Burritos for 6**

1 lb Sausage roll  
1 package of diced potatoes  
8 oz shredded cheese  
1 dozen eggs  
12 large flour tortillas  
1 small picante sauce  
1 small sour cream

Cook Sausage in frying pan till ALMOST (just a little pink left) done. Add potatoes mix well with sausage. Don't stir too much. Place dutch oven lid upside down on low burner. Heat tortillas on dutch oven lid. Say grace. Serve scooped in tortillia with soutr cream cheese and picante sauce. Fold into a burrito and eat. No plate required.

## **Mineshaft Pig**

1 potato  
1 sausage link  
Aluminum foil

Core a tunnel in a potato with an apple corer, then stuff the tunnel with a sausage link. Wrap in foil and bake on coals, or in oven for about 45 min.

## **Morning Buns (serves 8)**

\*\*\*This recipe uses 2 cupcake tins and 2 reflector ovens\*\*\*

2 cans 10 refrigerator biscuits  
1/2 cup chopped nuts (optional)  
1/3 cup granulated or brown sugar  
1/4 cup margarine  
1 tsp. cinnamon

Prepare and heat oven for moderate heat, about 15-20 hot coals (350-375 degrees). In small cook pot, melt margarine over warm coals of cook stove. Open biscuit cans and separate biscuits. Combine cinnamon and sugar in small bowl. Dip each biscuit into the melted margarine and then into the cinnamon sugar. Place biscuit in each cupcake cup and sprinkle with nuts. Place pans in ovens and bake about 10-15 minutes, until buns are golden brown.

# REAL SCOUT QUICHE (BREAKFAST)

Pre-made pastry shell  
1 onion, chopped  
1 tbs margarine  
1/8 tsp ground thyme  
1 bay leaf  
1/2 lb bacon, cut into pieces  
5 eggs  
2 egg yolks  
1 cup half & half  
1/8 tsp ground nutmeg  
1/3 lb shredded Swiss cheese

Sauté onion in 1 tbs margarine. Add thyme and bay leaf. Remove bay leaf after onion is transparent. Cook bacon in separate skillet until crisp, then drain. Blend eggs, extra yolks, half & half, and nutmeg. Place bacon, onion, and cheese in pastry shell. Cover with egg mixture. Place large pot lid upside down and pre-heat Dutch oven. Bake in Dutch oven until knife inserted near center comes out clean.

## Lunch

### Hot Dogs

Enough wieners for 2/scout  
Buns  
Chili (optional)  
Grated Cheese(optional)  
Mustard  
Boil , roast or pan fry wieners. Heat chili. Serve

### Hamburgers

1-2 burgers adult/ 1 burger scout

For 8 Adults

for 6 kids

16	Hamburger Patties	6	Hamburger patties
16	Buns	6	Buns
16	slices cheese	6	Cheese Slices
2	Lg tomatoes	1	Lg Tomatoe
1	Lg onion	1	small lettuce
1	Head Lettuce	1	small mayo
1	small mayonnaise	1	small mustard
1	small mustard	1	bag Chips
1	Lg Chips	4	bananas
6	bananas	4	oranges/apples
6	oranges		

Griddle  
Cutting board  
Plate for cooked burgers  
Plate for tomatoes/onions

Pancake Turner  
paring knife

Heat griddle on ribbed side. While griddle is heating, slice tomatoes and onions and prepare some lettuce. Place patties on hot griddle. Salt lightly. When blood starts to rise on top of patty flip. Cook until done (no pink in meat), put cheese slice on about 30 seconds before removing from grill. You can grill onion slices and toast the buns for additional variety.

## Walking Tacos (Serves 6)

1 lb. 90% lean hamburger (no fat to get rid of!)  
6 bags 1 3/4 oz. Doritos or Fritos  
4 oz. shredded cheese OR 1 bottle squeeze cheese  
1 pkg. taco seasoning

Cook hamburger until brown. Add taco seasoning mix and follow directions on package. When hamburger is cooked, cut the corner from the Doritos bag and slice the edge from top to bottom. Smoosh up the chips and add about 1/8 to 1/4 cup of taco meat. Add shredded cheese. Eat up!

## Macaroni and Cheese

2 boxes Macaroni and cheese mix  
1 stick butter  
1 cup milk  
make according to directions on box

## Supper

### Hearty Beef Stew

1lb.noodles  
2. large cans Dinty Moore beef stew  
2 table Spoons Sour cream .

Cook noodles as directed drain, add butter, mix well. heat soup add to noodles, stir in sour cream

## TENDERFOOT CHICKEN CASSEROLE

1 whole chicken, cooked, boned, then chopped  
1 box Stove Top stuffing, chicken flavor  
2 cans cream of chicken soup  
1 cup mayonnaise

Cut up chicken and boil in Dutch oven for 1/2 hour. Let cool, then bone and chop. Combine soup and mayonnaise in a large pot. Add seasoning packet from stuffing mix and 3/4 cups stuffing crumbs. Add chicken and stir well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 minutes.

## DUTCH OVEN PIZZA

2 pkg. crescent rolls  
1 jar pizza sauce  
1 1/2 lb ground beef  
8oz shredded cheddar cheese  
8oz shredded mozzarella cheese  
4oz pepperoni  
2 tsp oregano  
1 tsp garlic powder  
1 tsp onion powder

Brown ground beef, drain. Line Dutch oven with 1 pkg. crescent rolls. Spread pizza sauce on dough. Add ground beef, pepperoni, and sprinkle oregano, garlic powder, and onion powder on top. Add cheeses and use second pkg. crescent rolls to form top crust. 12 -14 briquettes on top 10-12 briquettes on bottom for 30 minutes. Other ingredients such as chopped green pepper, chopped onion, cooked bacon, and/or mushrooms can be added to make a "garbage can" pizza.

## **Camp Fire Stew (foil packs)**

2 pounds ground beef  
2 large onions, cut in pieces  
potatoes, cut in chunks, as much as you like!  
1 pound baby carrots  
salt and pepper  
Cut pieces of heavy duty aluminum foil for several packets.  
Make little balls of ground beef and place on foil.  
Add onions, potatoes, carrots and salt and pepper.  
Wrap up packets very tightly and place on grid over fire. (double wrap)  
They will take about 30 minutes or longer, depending on the fire.

## **Pouch Potatoes**

Potatoes, onions, carrots, green pepper, mushrooms and fresh garlic (all thinly sliced)  
Salt & pepper  
Butter or margarine  
Grated cheese  
Brush heavy foil with butter. Add veggies. Seal the foil into a pouch. Put on hot coals, turning often.  
Bake for about 25 minutes. After opening pouch, sprinkle with cheese.

## **B-B-Q CHICKEN**

2 lbs. chicken strips  
1 can coke  
barbecue sauce  
Throw it all in the pot and stir. Cook 1 hour.

## **Grandma's Beans**

1 lg. can of Pork and Beans  
1 lg. onion  
1/2 lb. of sliced bacon  
1/2 tsp. of garlic powder  
1/2 tsp. of black pepper  
1 cup brown sugar  
1/4 cup of catsup  
4 tbl. mustard

Take all the ingredients and mix together in a dutch oven and bake at 250 F for 3 to 4 hours, stirring occasionally. You can also do this in your campfire in a heavy stock pot. Just set them close enough to the fire to keep them simmering and make sure to keep turning the pan!!! Remember that only one side of the pan will get hot, so it is important to do this and to stir the beans every so often. Enjoy!!!

## **CAMPER'S PIZZA**

1 box buttermilk biscuit mix  
1/2 tsp salt  
1 jar pizza sauce  
8 oz pepperoni slices  
8 oz shredded mozzarella cheese  
oregano

Add salt to buttermilk biscuit mix and prepare to package directions to make stiff dough. Divide dough into 4 equal parts and pat each part into an 8in circle. Place circles on grill 5in from medium coals and cook 8 minutes. Turn grilled side up and spread pizza sauce. Top with pepperoni and mozzarella cheese. Sprinkle with oregano. Cook 12-15 minutes longer, until sauce bubbles and edges of dough are brown.

## CHICKEN AND DUMPLINGS

4 pkgs dry chicken noodle soup mix  
4 6oz cans boned chicken  
4 cups biscuit mix  
8 tbs powdered milk

Put biscuit mix and powdered milk in gallon zip-lock and shake to mix thoroughly. Double bag to store. In large pot or Dutch oven, add soup mix and chicken to 12 cups boiling water and lower heat to simmer. Mix 1 1/3 cups water to dry ingredients in zip-lock to make a dough. Drop dough by spoonfuls into the soup mixture. Simmer 10 minutes uncovered, then 10 minutes covered.

## WILD CARD CHILI

2 lbs ground beef  
1/2 cup chopped onion  
1 lb can red beans  
1 lb can refried beans  
1 can tomato sauce  
1 cup water  
1 tsp dried red peppers  
1/2 tsp each salt and garlic salt  
1/4 tsp each pepper and cayenne  
3 tbs chili powder  
1 tbs molasses

Brown beef with onions in Dutch oven: pour off fat. Add remaining ingredients, cover and simmer for 1 hour, stirring occasionally.

## PATROL CHILI

2 lb. lean ground beef  
1 green pepper, chopped  
1 medium onion, chopped  
1 tbs garlic flakes  
2 one lb cans tomatoes  
2 tbs chili powder  
1 1/2 tsp salt  
1/2 tsp oregano  
1/2 tsp cumin  
3 dashes Tobasco  
1 cup hot water  
2 15oz cans chili hot beans  
1 15oz can whole kernel corn

Cook beef, green pepper, onion, and garlic in Dutch oven until beef is slightly browned. Drain off excess grease. Add all ingredients except corn and beans. Simmer uncovered 1 hour. Stir in undrained beans and corn. simmer 30 minutes longer. Serve. For the brave, Jalapeno pepper may be substituted for the green pepper or added. Or you may add additional Tobasco sauce.

## DUTCH OVEN LASAGNA

2 lbs Rotelli (spiral) pasta  
1 1/2 lbs ground beef  
2 cups tomato sauce  
1 lb shredded mozzarella cheese  
1 pint ricotta cheese  
onion and garlic powder to taste

Pre heat the bottom of the oven and brown the ground meat. Add the dry pasta to the oven and add enough water to just cover the pasta. Close oven and let boil for 8-9 minutes. Add the mozzarella, ricotta, and tomato sauce directly to the oven. If onion and garlic are desired, add now. Stir gently and recover the oven. Cook the mixture another 5-6 minutes. Take off heat, uncover, and let stand 5-6 minutes to absorb the extra moisture. Serve with a tossed salad and skillet garlic toast.

## NATIVE AMERICAN GAME HENS

4 Cornish game hens, split in 1/2  
2 onions, quartered  
2 bay leaves  
12 peppercorns  
2 small carrots, sliced  
2 stalks celery, sliced  
2 tsp salt  
8 tbs margarine  
1 tsp thyme  
1/2 tsp rosemary  
1/2 cups chopped mushrooms  
4 tbs flour  
4 tbs black walnut meats, finely chopped

Place hens in a large pot and barely cover with water. Add bay leaf, onion, carrot, celery, salt, and peppercorns. Bring to rolling boil, turn down heat and simmer for about 30 minutes. Remove birds from broth and reserve broth. Using a large skillet, sauté the birds in 4 tbs of margarine until golden. Place birds into Dutch oven, sprinkle with thyme and rosemary and bake slow for 30 minutes. Bring broth to rolling boil and cook down to 4 cups. Sauté mushrooms in large skillet with remaining margarine. Add broth and flour. Stir well. Add chopped 1walnuts. Serve with birds over cooked brown rice.

## FRONTIER SPAGHETTI

1 lb spaghetti  
1 tbs garlic flakes  
1 lb bacon cut into 1in pieces  
1 tbs olive oil  
3 eggs, beaten  
1/4 cups grated Parmesan cheese  
1/4 cups grated Romano cheese  
2 tbs parsley flakes  
1/2 tsp pepper  
Rest of can Parmesan cheese  
Pepper

Cook spaghetti as directed. Cook and stir garlic and bacon in oil until bacon is crisp. Drain. Mix together eggs, Parmesan cheese, Romano cheese, parsley, and pepper. Reserve. Drain spaghetti and return to pan over low heat. Toss spaghetti quickly with egg mixture. Add bacon mixture and stir. Top with additional Parmesan cheese. Serve with pepper on side to taste.



## **PORK CHOPS & GARDEN VEGETABLES**

8 3/4in thick pork chops  
3 carrots, cut 1/2in slices  
3 small potatoes, cubed 1/2in  
4 envelopes onion soup mix  
3 tbs margarine, melted  
1 1/2 cups fresh green beans, cut 1in  
2 cloves garlic, minced  
1 tsp basil  
2 cups water

Brown chops in margarine in large skillet. Place vegetables in bottom of Dutch oven and put chops on top. Combine dry soup mix, water, garlic, and basil. Mix well. Pour over chops and bring to boil. Cover, reduce heat to simmer and cook 45 minutes or until chops are tender.

## **RED BEANS AND SMOKED SAUSAGE**

2 lbs smoked sausage, cut into 1 1/2in pieces  
1 lb dry red kidney beans  
8 cups water  
1 tbs olive oil  
1 onion, chopped  
1 clove garlic, minced  
Red pepper to taste

Sauté onions for 1 minutes in Dutch oven in olive oil. Add water and washed beans. Cook over low heat 1 hour or until beans begin to soften. Remove 3 tbs of beans and mash. Return them to oven. Continue cooking until bean gravy becomes milky and thickened. Add sausage and continue to cook, covered for 15 minutes. Add salt and as much red pepper as \*desired. Serve over long grain brown rice.

## **Dessert**

### **Banana Boats**

Split a banana lengthwise leaving the peel on. Fill with three marshmallows and chocolate chips. Wrap in aluminum foil set on hot coals for two minutes.

### **Dutch Oven Cobbler**

1 package white cake mix  
2 sticks of butter chopped up  
2 cans of preferred pie filling  
1 can of fruit to match pie filling

Place all ingredients in a lined 12 inch dutch oven, 22 briquettes on top 11 briquettes on bottom for about 45 minutes

### **Dutch Oven Coffee Cake**

Mix with a wooden spoon in a foil lined, 14-inch, hot Dutch oven the following:  
3 or 4 cups pancake mix  
2 or 3 eggs  
1/2 cup powdered milk  
Water enough to make a batter

Make a brown sugar, cinnamon, and butter mixture to crumble over the top.  
12 -14 briquettes on top 10-12 briquettes on bottom for about 30 - 45 minutes

## GIANT CINNAMON-PECAN RING

2 loaves frozen bread dough  
1/2 cups sugar  
2 tsp cinnamon  
1 1/4 cups powdered sugar  
1/2 cups packed brown sugar  
1/2 chopped pecans  
1/2 cups margarine, melted  
1/2 tsp vanilla  
4 tsp milk  
pecan halves

Lightly grease inside of foil lined Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces. Form each piece into a rope about 18in long. Brush each rope with melted margarine on all sides. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Do the same with remaining ropes. Sprinkle with chopped pecans. Cover and let rise for about 30-40 minutes. 12 -14 briquettes on top 10-12 briquettes on bottom for about 30 minutes

Cover with foil last 15 minutes to prevent browning if necessary. Cool about 15 minutes. Stir together powdered sugar, vanilla, and enough milk to make glaze and spoon over cake. Serve

## PINEAPPLE PECAN UPSIDE-DOWN CAKE

(12-inch Dutch oven)  
1/2 cup butter or margarine  
1/2 to 3/4 cup brown sugar  
1 20-oz. can pineapple slices (9 slices, save juice)  
9 Maraschino cherry halves  
1/2 cup pecan halves  
1 cup chopped pecans  
1 yellow cake mix  
3 eggs  
1/3 cup vegetable oil  
1/2 to 1 cup cold water

Melt the butter in the bottom of the Dutch oven. Sprinkle brown sugar evenly over the butter. Place pineapple rings over the mixture and place a cherry half inside each pineapple ring. Place pecan halves among the pineapple rings. Pour the pineapple juice (and cherry juice if desired) into a measuring cup and add enough water to make 1-1/4 cup. In a large bowl, combine the cake mix, oil, eggs, juice and water, and the chopped pecans. Stir for 3 minutes. Carefully spoon the mix evenly over the pineapple rings. Bake at 350° (10-12 coals on bottom and 12-14 coals on top) for 30 to 45 minutes or until cake tests done. While still hot, turn cake out onto the lid or a board covered with tin foil.

# Breads

## HERB CHEESE BREAD (serves 10-15)

4 1/2 c. Bisquick  
2 tsp. garlic salt  
2 C. shredded cheddar cheese  
1 1/3 c. milk or water  
2 tsp. oregano  
1/4 c. butter or margarine, melted

Mix all dry ingredients in a 1-gallon zipper bag. Light 15-20 briquettes to red hot. Preheat Dutch oven with coals on top and 5 coals underneath. Lightly oil inside of Dutch oven. Add cheese and milk to dry ingredients; zip bag and knead just until mixed. Spread evenly in Dutch oven and cover. Add 8-12 briquettes to top and leave 5 coals underneath. Bake for 30 minutes, turning top a quarter turn every 15 minutes. After baking, brush melted margarine over top of bread, sprinkle with a little garlic salt if desired. Server 15-20 children or 10-15 adults. You may also roll out dough and cut into biscuits and bake for 20-30 minutes.

## CHEDDAR BISCUITS

1 3/4 cups flour  
2 tsp baking powder  
1 tsp sugar  
1/2 tsp baking soda  
1/2 tsp salt  
1/4 tsp dry mustard  
1/3 cups shredded cheddar cheese  
3/4 cups buttermilk  
1/4 cups margarine, softened

In medium pot, combine flour, baking powder, sugar, baking soda, salt, dry mustard. Cut in margarine with pastry cutter until mixture resembles coarse meal. Stir in cheese and buttermilk. On lightly floured surface, roll dough to 1/2in thick. Use 2in biscuit cutter and cut into rounds. Keep rolling and cutting until all dough is used. Place on greased cookie sheet and bake in cardboard oven at 450 until tops are light brown.

## NAVAJO FRIED BREAD (pan bread)

4 cups flour  
1 tbs baking powder  
1 tsp salt  
2 tbs powdered milk  
1 1/2 cups warm water  
1 cup shortening

In large pot, mix flour with baking powder, salt, and powdered milk. Pour in warm water and mix to form dough. Knead by hand until it is soft but not sticky. Cover and let stand 15 minutes. Shape into balls about 2in across, then flatten by patting and stretching dough with hands and fingers until it is flat and round. Heat shortening in /large skillet and fry bread until golden brown.

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# SAMPLE TRAIL MENUS

FD = freeze dried

## BREAKFAST #1

Scrambled Eggs with Bacon Bits  
Raisin Crunch Bar  
Hash Browns O'Brien  
P.A. Orange Juice  
Instant Cocoa

## BREAKFAST #2

Hi Energy cereal  
Banana chips  
Orange Juice  
Beef Sticks  
Instant Cocoa

## BREAKFAST #3

Oatmeal w/Peaches & Creme  
Apricot Nut Chews  
Instant Milk  
Apple Juice  
Instant Cocoa

## BREAKFAST #4

Food Bar (CA)  
Dry Cereal  
Grape Juice  
Instant Milk  
Instant Cocoa

## BREAKFAST #5

Buttermilk Pancakes  
Sliced Bacon  
Maple Syrup  
orange Juice  
Instant Cocoa

## BREAKFAST #6

Cereal Cream of Wheat  
Granola Cookie  
Instant Milk  
Beef Jerky  
Instant Cocoa

## BREAKFAST #7

Hi Energy Cereal  
Chunky Pineapple  
Beef Jerky  
Instant Cocoa/ Orange Juice

## BREAKFAST #8

Oatmeal / Raisins  
Apple Slices  
Instant Milk  
Beef Sticks  
Grape Juice / Instant Cocoa

## BREAKFAST #9

Western Omelet  
Hash Brown Potatoes  
Oats & Honey Bar  
Instant Cocoa / Orang Juice

## BREAKFAST #10

Food Bar (FN)  
Dry Cereal  
Apple Juice  
Instant Milk  
Instant Cocoa

## LUNCH #1

Peanut Butter  
Graham Crackers  
Beef Jerky  
Chunky Pineapple  
Grape Beverage

## LUNCH #2

Tuna Salad Spreadables  
Saltine Crackers  
Granola Cookies  
Trail Candy  
Gatorade Beverage.

## LUNCH #3

Cheese Spread (B.F.)  
Sesame Crackers  
Beef Jerky  
Cashew Almond Bar  
Cherry Beverage

## LUNCH #4

Ham Salad Spreadables  
Wheat Crackers  
Chocolate Candy  
Cookies (Peanut Butter)  
Orange Beverage

## LUNCH #5

Cheese, Sharp  
Club Crackers  
Chocolate Cookies  
Raisins  
Lemon Lime Beverage.

## LUNCH #6

Peanut Butter  
Ritz Crackers  
Beef Sticks  
Walnut Bar  
Gatorade Beverage.

## LUNCH #7

Turkey Spreadables  
Wheat Crackers  
Chocolate Candy  
Fruit Punch

## LUNCH #8

Cheese Spread (SM)  
Beef Jerky  
Rye Crackers  
Fig Bar Cookies  
Lemonade Beverage.

## LUNCH #9

Chicken Spreadables  
Club Crackers  
Oreo Cookies  
Orange Beverage

## LUNCH #10

Jalapeno-Sharp Cheese  
Ritz Crackers  
Pecan Bar (RB)  
Grape Beverage

## SUPPER #1

Cheese Enchilada  
Peas F.D.  
Beef Bouillon  
Chocolate Pudding  
Lemon Lime Beverage

## SUPPER #2

Spaghetti with Meat Sauce  
Beef Noodle Soup  
Applesauce  
Bread Sticks  
Lemonade Beverage

## SUPPER #3

Chicken Teriyaki  
Chicken Soup  
Cheese Cake  
Fruit Punch

## SUPPER #4

Lasagna with F.D. Beef  
Green Beans  
Bread Sticks  
Banana Creme Pudding  
Grape Beverage

## SUPPER #5

Chicken Noodle Dinner  
With F.D. Peas  
Chicken Bouillon  
Cobbler, Apple  
Cherry Beverage

## SUPPER #6

Beef Stroganoff with wild Rice  
Vegetable Soup  
Corn F. D.  
Mixed Fruit  
Lemonade Beverage

## SUPPER #7

Chicken Rice with Peas & Carrots  
Chicken Cup-A-Soup  
Apple Dessert  
Orange Beverage

## SUPPER #8

Mashed Potatoes with F.D. Beef  
Pinto Beans  
Vegetable Soup  
Lemon Pie w/Gram Cr.  
Fruit Punch

## SUPPER #9

Turkey Noodle Dinner with F.D. Peas  
Chicken Noodle Soup  
Peaches & Creme Pie  
Lemonade Beverage.

## SUPPER #10

Mac. & Cheese Dinner  
Onion Soup  
Fruit Cobbler  
Bread Sticks  
Cherry Beverage