

BREAKFAST

ALL WEEKS

SUNDAY

PORRIDGE, CEREAL, GRAPEFRUIT, PRUNES SCRAMBLED EGGS, SAUSAGES, VEGETARIAN HAGGIS MUSHROOMS, FRIED BREAD

PORRIDGE

Put to soak the previous evening. A camp of 120 will need 2½-3kg oats. Amend as necessary. Put oats into inner part of double boiler, then fill up to 2cm below rim with cold water and stir well until mixed. First thing in the morning, put water in bottom part of double boiler and heat. Stir at outset, then as it begins to thicken. You may need to add a little more water to obtain the right consistency. Serve with brown sugar, syrup, etc. Takes about 1hour if soaked overnight first.

SCRAMBLED EGGS

Use 1 egg per portion. Add 1 pint of milk and 50g of margarine per 20 eggs. Beat eggs with milk and season to taste. Melt margarine in double boiler and add egg mixture. Stir with wooden spoon until it begins to set. Remove from heat and allow the heat from the pan to complete the cooking. ***IT WILL TAKE MUCH LONGER THAN YOU THINK, so allow plenty of time (20 mins preparation, 45 mins-1hour cooking)*** NEVER USE THE ALLUMINIUM DOUBLE BOILER

SAUSAGES

Start early: Put on trays in the oven and cook slowly while the rest of the meal is prepared. Don't have the oven too hot and cover the trays with tin foil as soon as they are cooked, turning the oven right down. Allow 2 sausages per adult portion and 1 or 2 per child depending upon age of child / size of sausage. Hint: add a little boiled water to tray once cooked to prevent drying out.

VEGETARIAN HAGGIS

Cut into slices – you may need to pat into patties in your hands, as can crumble. Fry a suitable number, cover with foil to keep warm. Usually, 1 slice each will suffice.

MUSHROOMS

Put in trays with some vegetable oil, cook slowly in oven. Cover trays with foil as soon as they are cooked and turn down heat.

FRIED BREAD

Place sufficient vegetable oil in frying pan and heat until very hot.

Cut slices of white bread in half and fry until golden brown, drain and keep hot in oven. Fry about 50 slices initially, be prepared to make more.

Warning: be careful not to spill hot fat, as it poses a serious burns and fire hazard.

Clean down the serving, drinks and condiments tables.

BREAD & SPREADS

Put out sliced wholemeal and white loaves in wrappers on the table next to drinks table. Put out jams etc. Replenish as necessary.

CEREAL Put out on serving tables – with milk and sugar

GRAPEFRUIT / PRUNES

Check whether any already open. If not open, use 1 tin prunes and tip into a bowl. Grapefruit – open tin and tip into bowl. Be prepared to open more if necessary

DRINKS

Hot drinks - Put out pump pots, remembering to refill regularly, coffee, tea bags, sugar, Skimmed, semi skimmed and whole milk and plastic teaspoons.

Cold drinks – leave out assortment of squash and a jug of cold water

Recipes are for 120 campers (100 meat eaters, 20 vegetarian) Updated 2023

BREAKFAST

ALL WEEKS

MONDAY

PORRIDGE, CEREAL, GRAPEFRUIT, PRUNES FRIED EGGS, BACON, VEGETARIAN SAUSAGE BAKED BEANS, FRIED BREAD

PORRIDGE

If possible put to soak the previous evening. A camp of 120 will need 2½-3kg oats. Amend as necessary. Put oats into inner part of double boiler, then fill up to 2cm below rim with cold water and stir well until mixed. First thing in the morning, put water in bottom part of double boiler and heat. Stir at outset, then as it begins to thicken. You may need to add a little more water to obtain the right consistency. Serve with brown sugar, syrup, etc.

FRIED EGGS

Start eggs off in a large frying pan in fairly deep fat. Baste and serve when white is just formed, transfer to baking trays to serve.

Don't start too early. Cooks going 'flat out' from the time that the meal starts can usually keep up with demand and it is better to wait for a few minutes for a freshly done egg, than to have a tray of eggs too hard to eat. Fry in pans and transfer to trays for serving.

BACON

Allow a good rasher for all campers (except the very small). Overlap rashers in trays so that the fat is UNDER the lean, but do not make 2 layers, as this makes it very difficult to serve. Cook in oven and check frequently to ensure that it does not overcook. Hint: Adding a little water if the bacon looks well-cooked makes it easier to separate and serve.

VEGETARIAN SAUSAGES

Fry a suitable number, cover with foil to keep warm. Allow 2 sausages per adult portion and 1 or 2 per child depending upon age of child / size of sausage.

BAKED BEANS

Open 4 x A10 tins and gently heat.

FRIED BREAD Place sufficient vegetable oil in frying pan and heat until very hot. Cut slices of white bread in half and fry until golden brown, drain and keep hot in oven. Fry about 50 slices and keep warm in oven.

Warning: be careful not to spill hot fat, as it poses a serious burns and fire hazard.

Clean down the serving, drinks and condiments tables.

BREAD & SPREADS

Put out wholemeal and white loaves on the table next to drinks table. Put out jams etc Replenish as necessary.

CEREAL

Put out on serving tables with milk and sugar

GRAPEFRUIT / PRUNES

Check whether any already open. If not open, use 1 tin prunes and tip into a bowl. Grapefruit – open tin and tip into bowl. Be prepared to open more if necessary.

DRINKS

Hot drinks - Put out pump pots, remembering to refill regularly, coffee, tea bags, sugar, Skimmed, semi skimmed and whole milk and plastic teaspoons.

Cold drinks – leave out assortment of squash and a jug of cold water

BREAKFAST

ALL WEEKS

TUESDAY

PORRIDGE, CEREAL, GRAPEFRUIT, PRUNES EGGY BREAD, SAUSAGES, VEGETARIAN HAGGIS TOMATOES

PORRIDGE

If possible, put to soak the previous evening. A camp of 120 will need 2½-3kg oats, then amend as necessary. Put oats into inner part of double boiler, then fill up to 2cm below rim with cold water and stir well until mixed. First thing in the morning, put water in bottom part of double boiler and heat. Stir at outset, then as it begins to thicken. You may need to add more water to obtain the right consistency. Serve with brown sugar, syrup, etc.

EGGY BREAD

Whisk up eggs and milk, dip bread and fry until golden – make about 50 slices and keep warm in oven, cook more when demand is there. If there are any vegans or lactose intolerant campers, prepare a few pieces of fried bread.

SAUSAGES

Put on trays in the oven and cook slowly while the rest of the meal is prepared. Don't have the oven too hot and cover the trays with tin foil as soon as they are cooked, turning the oven right down. Allow 2 sausages per adult portion and 1 or 2 per child depending upon age of child / size of sausage. Add a little boiled water to prevent drying out.

VEGETARIAN HAGGIS

Cut into 2.5 cm (1 inch) slices with the outer covering still on, Cut off the plastic with scissors. Line tray with parchment and place haggis slice on this with a sprinkling of oil. Cook in the oven. A whole haggis is 12 slices.

TOMATOES

Open 4 x A10 tins and gently heat.

FRIED BREAD

Place sufficient vegetable oil in frying pan and heat until very hot. Cut slices of white bread in half and fry until golden brown, drain and keep hot in oven. Fry about 50 slices and keep warm in oven.

Warning: be careful not to spill hot fat, as it poses a serious burns and fire hazard.

Clean down the serving, drinks and condiments tables.

BREAD & SPREADS

Put out wholemeal and white loaves on the table next to drinks table. Put out jams etc Replenish as necessary.

CEREAL

Put out on serving tables

GRAPEFRUIT / PRUNES

Check whether any already open. If not open, use 1 tin prunes and tip into a bowl. Grapefruit –open tin and tip into bowl. Be prepared to open more if necessary.

DRINKS

Hot drinks

Put out pump pots, remembering to refill regularly, coffee, tea bags, sugar, skimmed, semi skimmed and whole milk and plastic teaspoons.

Cold drinks – leave out assortment of squash and a jug of cold water

BREAKFAST

ALL WEEKS

WEDNESDAY

PORRIDGE, CEREAL, GRAPEFRUIT, PRUNES SCRAMBLED EGG, BACON, VEGETARIAN SAUSAGE, MUSHROOMS, FRIED BREAD

PORRIDGE If possible put to soak the previous evening. A camp of 120 will need 2½-3kg oats. Amend as necessary. Put oats into inner part of double boiler, then fill up to 2cm below rim with cold water and stir well until mixed. First thing in the morning, put water in bottom part of double boiler and heat. Stir at outset, then as it begins to thicken. You may need to add a little more water to obtain the right consistency. Serve with brown sugar, syrup, etc.

SCRAMBLED EGGS Use 1 egg per portion. Add 1 pint of milk and 50g of margarine per 20 eggs. Beat eggs with milk and season to taste. Melt margarine in double boiler and add egg mixture. Stir with wooden spoon until it begins to set. Remove from heat and allow the heat from the pan to complete the cooking. *THE COOKING WILL TAKE MUCH LONGER THAN YOU THINK, so allow plenty of time (20 mins preparation, 45mins-1hour cooking)* **NEVER USE THE ALLUMINIUM DOUBLE BOILER**

BACON

Allow a good rasher for all campers. Overlap rashers in trays so that the fat is UNDER the lean, but do not make 2 layers, as this makes it very difficult to serve. Cook in oven and check frequently to ensure that it does not overcook. Hint: Adding a little water if the bacon looks well-cooked makes it easier to separate and serve.

VEGETARIAN SAUSAGES

Fry a suitable number, cover with foil to keep warm. Allow 2 sausages per adult portion and 1 or 2 per child depending upon age of child / size of sausage.

MUSHROOMS

Put in trays with some vegetable oil, cook slowly in oven. Cover trays with foil as soon as they are cooked and turn down heat

Clean down the serving, drinks and condiments tables.

BREAD & SPREADS

Put out wholemeal and white loaves on the table next to drinks table. Put out jams etc. Replenish as necessary.

CEREAL

Put out on serving tables with milk and sugar

GRAPEFRUIT / PRUNES

Check whether any already open. If not open, use 1 tin prunes and tip into a bowl. Grapefruit – open tin and tip into bowl. Be prepared to open more if necessary.

DRINKS

Hot drinks

Put out pump pots, remembering to refill regularly, coffee, tea bags, sugar, skimmed, semi skimmed and whole milk and plastic teaspoons.

Cold drinks – leave out assortment of squash and a jug of cold water

BREAKFAST

ALL WEEKS

THURSDAY

PORRIDGE, CEREAL, GRAPEFRUIT, PRUNES FRIED EGGS, SAUSAGES, VEGETARIAN HAGGIS BAKED BEANS, FRIED BREAD

PORRIDGE

If possible, put to soak the previous evening. A camp of 120 will need 2½-3kg oats. Amend as necessary. Put oats into inner part of double boiler, then fill up to 2cm below rim with cold water and stir well until mixed. First thing in the morning, put water in bottom part of double boiler and heat. Stir at outset, then as it begins to thicken. You may need to add a little more water to obtain the right consistency. Serve with brown sugar, syrup, etc.

FRIED EGGS

Start eggs off in a large frying pan in fairly deep fat. Baste and serve when white is just formed, transfer to baking trays to serve.

Don't start too early. Cooks going 'flat out' from the time that the meal starts can usually keep up with demand and it is better to wait for a few minutes for a freshly done egg, than to have a tray of eggs too hard to eat. Fry in pans and transfer to trays for serving.

SAUSAGES

Put on trays in the oven and cook slowly while the rest of the meal is prepared. Don't have the oven too hot and cover the trays with tin foil as soon as they are cooked, turning the oven right down. Allow 2 sausages per adult portion and 1 or 2 per child depending upon age of child / size of sausage.

VEGETARIAN HAGGIS

Cut into 2.5 cm (1 inch) slices with the outer covering still on, Cut off the plastic with scissors. Line tray with parchment and place haggis slice on this with a sprinkling of oil. Cook in the oven. A whole haggis is 12 slices.

BAKED BEANS

Open 4 x A10 tins and gently heat.

FRIED BREAD Place sufficient vegetable oil in frying pan and heat. Cut slices of white bread in half and fry until golden brown, drain and keep hot in oven. Fry about 50 slices and keep warm in oven. **Warning:** be careful not to spill hot fat, as it poses a serious burns and fire hazard.

Clean down the serving, drinks and condiments tables.

BREAD & SPREADS

Put out wholemeal and white loaves on the table next to drinks table. Put out jams etc Replenish as necessary.

CEREAL

Put out on serving tables with milk and sugar

GRAPEFRUIT / PRUNES

Check whether any already open. If not open, use 1 tin prunes and tip into a bowl. Grapefruit – open tin and tip into bowl. Be prepared to open more if necessary

DRINKS

Hot drinks - Put out pump pots, remembering to refill regularly, coffee, tea bags, sugar, skimmed, semi skimmed and whole milk and plastic teaspoons.

Cold drinks – leave out assortment of squash and a jug of cold water

Recipes are for 120 campers (100 meat eaters, 20 vegetarian) Updated 2023

BREAKFAST

ALL WEEKS

FRIDAY

**PORRIDGE, CEREAL, GRAPEFRUIT, PRUNES
EGGY BREAD, BACON, VEGETARIAN SAUSAGE
TOMATOES**

PORRIDGE

If possible put to soak the previous evening. A camp of 120 will need 2½-3kg oats. Amend as necessary. Put oats into inner part of double boiler, then fill up to 2cm below rim with cold water and stir well until mixed. First thing in the morning, put water in bottom part of double boiler and heat. Stir at outset, then as it begins to thicken. You may need to add a little more water to obtain the right consistency. Serve with brown sugar, syrup, etc.

EGGY BREAD

Whisk up eggs and milk, dip bread and fry until golden – make about 50 slices and keep warm in oven, cook more when demand is there. If there are any vegans or lactose intolerant campers, prepare a few pieces of fried bread.

BACON

Allow a good rasher for all campers. Overlap rashers in trays so that the fat is UNDER the lean, but do not make 2 layers, as this makes it very difficult to serve. Cook in oven, and check frequently to ensure that it does not overcook.

VEGETARIAN SAUSAGES

Fry a suitable number, cover with foil to keep warm. Allow 2 sausages per adult portion and 1 or 2 per child depending upon age of child / size of sausage.

TOMATOES

Open 4 x A10 tins and gently heat.

Clean down the serving, drinks and condiments tables.

BREAD & SPREADS

Put out wholemeal and white loaves on the table next to drinks table. Put out jams etc Replenish as necessary.

CEREAL

Put out on serving tables with milk and sugar

GRAPEFRUIT / PRUNES

Check whether any already open. If not open, use 1 tin prunes and tip into a bowl. Grapefruit – open tin and tip into bowl. Be prepared to open more if necessary

DRINKS

Hot drinks

Put out pump pots, remembering to refill regularly, coffee, tea bags, sugar, skimmed, semi skimmed and whole milk and plastic teaspoons.

Cold drinks – leave out assortment of squash and a jug of cold water

BREAKFAST

ALL WEEKS

SATURDAY

**(PORRIDGE) CEREAL, GRAPEFRUIT, PRUNES
CROISSANTS, if available TOAST**

BREAD & SPREADS

Put out wholemeal and white loaves on the table next to drinks table. Put out jams etc. Replenish as necessary.

PORRIDGE (at the Caterer's discretion)

If possible put to soak the previous evening. A camp of 120 will need 2½-3kg oats. Amend as necessary. Put oats into inner part of double boiler, then fill up to 2cm below rim with cold water and stir well until mixed. First thing in the morning, put water in bottom part of double boiler and heat. Stir at outset, then as it begins to thicken. You may need to add a little more water to obtain the right consistency. Serve with brown sugar, syrup, etc.

CEREALS

Put out on serving tables with milk and sugar

GRAPEFRUIT / PRUNES

Check whether any already open. If not open, use 1 tin prunes and tip into a bowl. Open tin of grapefruit and tip into serving bowl; be prepared to open more if necessary

CROISSANTS

Put out a selection and top up as necessary.

Clean down the serving, drinks and condiments tables.

DRINKS

Hot drinks

Put out pump pots, remembering to refill regularly, coffee, tea bags, sugar, skimmed, semi skimmed and whole milk and plastic teaspoons.

Cold drinks – leave out assortment of squash and a jug of cold water