

MONDAY

1:00 PM	Arrive at Camp
1:30 PM	Unload/Setup -take brownies and rolls out of coolers/freezer and set on the counter
2:00 PM	
2:30 PM	
3:00 PM	
3:30 PM	Heat gravy and bake rice
4:00 PM	Prep toppings <ul style="list-style-type: none"> -cheese, chow mein noodles, olives, mandarin oranges, pineapple, peas, tomatoes -use bowls in girls camp bin
4:30 PM	Warm rolls
5:00 PM	Grapes <ul style="list-style-type: none"> -cut into bunches; arrange in pans or trays Set up food/drinks
5:30 PM	DINNER SERVED <ul style="list-style-type: none"> -while girls eat, pop brownies in oven on a sheet pan to warm up -offer toasted GF/Egg free bread for *** -offer toasted GF English muffins for GF girls (with regular butter)
6:00 PM	
6:30 PM	
7:00 PM	Brownie Sundaes <ul style="list-style-type: none"> -GF/EF blondie bar for *** -serve in bowls with vanilla ice cream and hot fudge sauce
7:30 PM	Clean up
8:00 PM	
8:30 PM	
9:00 PM	Take out breakfast casseroles <small>(decide how to proceed based on how frozen/thawed they are)</small>
9:30 PM	
10:00 PM	

TUESDAY

5:00 AM	Preheat BOTH ancient ovens to 350 degrees F	
5:30 AM	Bake first batch of breakfast casseroles <small>-bake covered for one hour, uncover and bake 30 more minutes or until baked through: cover with foil and keep warm in roasters</small>	
6:00 AM	Heat water for hot chocolate/cider <small>-keep large pot of water warm on stove for backup</small>	
6:30 AM		
7:00 AM	Bake second batch of breakfast casseroles ▲ Slice oranges <small>-assemble on clear tray(s) or metal pans</small>	
7:30 AM	Warm biscuits <small>-in roasters between foil</small> ▲ Prep butter on small plates <small>-soften, if needed</small>	
8:00 AM	Bake GF biscuits <small>-set oven to 425 degrees F; bake on parchment-lined baking sheet</small> Set up food/drinks/jam, etc	
8:30 AM	BREAKFAST SERVED <small>-all casseroles are gluten-free -offer *** GF oatmeal packet or GF cereal (regular milk)</small>	Overnight Breakfast Casserole Biscuits/Butter/Jam Orange Slices Milk + Hot Choc + Apple
9:00 AM		
9:30 AM	Clean up	
10:00 AM	Assemble ham and cheese croissants <small>-layer assembled croissants in between sheets of foil in roasters to warm through</small>	
10:30 AM	Slice apples <small>-rinse with cold water; assemble in alum. pan</small> ▲ Prep veggies/ranch <small>-assemble on tray(s); ranch in bowl with small ladle</small>	
11:00 AM	Cookies {Julie's} on clear tray <small>-separate plate for GF cookies (freezer) -offer Heavenly Hunks to GF/EF girls</small> Set up food/drinks/chips	
11:30 AM	LUNCH SERVED	Warm Ham + Cheese Croissants Chips Veggies/Ranch Apple Slices Cookies
12:00 PM	<small>-right before lunch, make GF grilled cheeses (4) (make sure to use the GF bread without eggs for ***)</small>	
12:30 PM	Clean up	
1:00 PM	{Send runner to Riddleys in McCall for Ice Cream}	
1:30 PM	Make and cook pasta sauce <small>-use cooked ground turkey from freezer in sauce; keep sauce warm on stove</small>	
2:00 PM	{Set out snack} ▲ Boil Pasta <small>-boil gluten-free noodles</small>	
2:30 PM	Assemble pasta in roasters or baking pans to bake/heat through	
3:00 PM	<small>-make GF batch (with all other ingredients) in small baking pan; bake in oven</small>	
3:30 PM	Cut watermelon <small>-place in large metal pans</small>	
4:00 PM	Caesar Salad <small>-place lettuce in large bowls, add dressing right before serving and croutons on side (for GF)</small>	
4:30 PM	Prep/Warm Breadsticks <small>-place breadsticks on parchment-lined baking sheets, brush with olive oil, sprinkle with seasoning, and bake for 3-5 minutes; keep warm in large pans covered with foil -leave seasoning off of 8-10 breadsticks for DF -make "garlic bread" from GF hot dog buns and broil for 4 GF servings; make cheese quesadilla on GF tortilla for *** (she can't have the GF hot dog buns)</small>	
5:00 PM	Cookies {Mel's/Kara's} <small>-separate plate for GF cookies (freezer) -offer Heavenly Hunks to EF girls (can use blondie bar from Monday if leftover)</small>	
5:30 PM	DINNER SERVED {1st Ward Helpers}	Baked Ziti Breadsticks Caesar Salad Watermelon Giant Cookies
6:00 PM		
6:30 PM	CLEAN UP	
7:00 PM		
7:30 PM		
8:00 PM		
8:30 PM		
9:00 PM	ROOT BEER FLOATS	

WEDNESDAY

6:00 AM	Heat water for hot chocolate/cider <small>(plug them in!) -keep warm in both percolators; also keep large pot of water warm on stove for backup</small>	
6:30 AM	Bake/cook sausages <small>-keep warm in roasters</small>	
7:00 AM	Prep butter on small plates <small>-soften, if needed</small>	
7:30 AM	Whisk together eggs/milk <small>-20 eggs : 5 cups milk : 40-45 slices of bread -whisk together milk + vegan egg for *** and ***</small>	
8:00 AM	Cook French toast <small>-keep warm in aluminum pans or roasters</small>	
	Set up food/drinks/jam, etc	
8:30 AM	BREAKFAST SERVED/CLEAN UP {2nd Ward Helpers} <small>-GF French toast GF eaters -GF/EF for *** and *** {use egg-free bread and vegan egg substitute}</small>	French Toast Butter/Syrup/Jam Sausage Links Milk + OJ + Hot Choc + Apple Cider
9:00 AM		
9:30 AM	Assemble taco meat ingredients in roasters to cook	
10:00 AM	Prep toppings <small>-sour cream, salsa, olives, cheese, lettuce -use large pans for serving</small> Prep veggies/ranch <small>-assemble on tray(s); ranch in bowl with small ladle</small>	
10:30 AM	Cuties <small>-place in large serving bowl(s)</small> Homemade caramels <small>-caramels are GF and EF</small>	
11:00 AM	Set up food/drinks/chips	
11:30 AM	LUNCH SERVED {3rd Ward Helpers} <small>-everything in lunch is GF/EF</small>	Walking Tacos (Meat + Corn Chips) Toppings Cuties Carrots/Celery/Ranch Homemade Caramels
12:00 PM		
12:30 PM	Clean up	
1:00 PM		
1:30 PM	Start pork in roasters to heat through	
2:00 PM	{Set out snack}	
2:30 PM		
3:00 PM		
3:30 PM		
4:00 PM	Heat corn <small>-for every 5-pound bag of corn, mix with 2 sticks butter, 1/4 cup sugar and heat through; don't overcook</small>	
4:30 PM	Cut watermelon <small>-place in large metal pans</small>	
5:00 PM	Potato salad <small>-serve in large serving bowls</small> S'Mores Bars <small>-separate plate for GF cookies (freezer) -offer Heavenly Hunks to DF/EF</small>	
5:30 PM	DINNER SERVED {4th Ward Helpers} <small>-use GF hamburger buns for all GF eaters EXCEPT *** - make her a BBQ wrap with GF tortilla -meal is DF except for corn (make small portion of butter-free corn for 3 DF eaters that can't have butter) -potato salad is not egg-free (there is not an egg-free salad option)</small>	Pulled Pork Sandwiches BBQ Sauce Potato Salad Watermelon Corn S'Mores Cookie Bars
6:00 PM		
6:30 PM	CLEAN UP	
7:00 PM		
7:30 PM		
8:00 PM		
8:30 PM		
9:00 PM		

THURSDAY

6:30 AM	Heat water for hot chocolate/cider <small>(plug them in!) -keep warm in both percolators; also keep large pot of water warm on stove for backup</small>	
7:00 AM	Prep toppings for yogurt <small>-separate bowl/area for GF granola -slice bananas, chop fruit, granola in bowls</small>	
7:30 AM	Arrange bagels in pans; prep cream cheese/knives <small>-GF bagels available (not EF - *** can have toast with GF/EF bread or oatmeal)</small>	
8:00 AM	Yogurt in large bowls with ladles	
	Set up food/drinks/etc.	
8:30 AM	BREAKFAST SERVED/CLEAN UP {6th Ward Helpers}	Bagels + Cream Cheese Yogurt Bar (Granola + Toppings) Orange Juice Hot Chocolate + Apple Cider
9:00 AM	<small>-GF bagels, GF granola -GF/Nut-free granola (put in separate serving area) -*** and *** can have oatmeal, toasted EF bread, or just yogurt parfaits (bagels are not EF)</small>	
9:30 AM		
10:00 AM	Heat meatballs/marinara sauce <small>-use roasters; make small batch with EF/GF meatballs in oven/stove</small>	
	Prep veggies/ranch <small>-assemble on tray(s); ranch in bowl with small ladle</small>	
	Prep grapes <small>-cut in bunches with scissors; place in metal pans or bowls</small>	
10:30 AM	Mozzarella cheese <small>-in large bowl(s) with tongs</small>	
	Buns on trays/pans <small>-GF buns available</small>	
11:00 AM	Sugar cookies on trays <small>-GF sugar cookies available; offer Heavenly Hunks or GF/EF blondies to EF girls</small>	
	Set up food/drinks/chips	
11:30 AM	LUNCH SERVED {9th Ward Helpers}	Meatball Subs Chips Veggies/Ranch Grapes Swig Sugar Cookies
12:00 PM	<small>-GF buns (offer *** meatballs/sauce without bun or with GF tortilla or GF/EF bread -GF/EF meatballs available -four meatballs per person per sandwich with sprinkle of cheese on top (if desired)</small>	
12:30 PM	Clean up	
1:00 PM		
1:30 PM		
2:00 PM	{Set out snack}	
2:30 PM	Pork in roasters <small>-combine with remaining ingredients in recipe and heat through</small>	
3:00 PM	Prep black beans <small>-drain beans, combine with salsa in roasters and heat through</small>	
3:30 PM	Prep toppings <small>-lettuce, olives, tomatoes, cheese, sour cream, salsa, guacamole, tortillas (warm and place in pans)</small>	
4:00 PM	Warm cilantro lime rice <small>-boil rice in bags; keep warm in large pans in oven (roasters will likely be full)</small>	
4:30 PM	Cut watermelon <small>-place on trays or in metal pans</small>	
5:00 PM	Cilantro lime dressing in squeeze bottles	
	Set up food/drinks (make lemonade)	
5:30 PM	DINNER SERVED {10th Ward Helpers}	Cafe Rio Pork Black Beans Cilantro Lime Rice Tortillas Toppings Cilantro Lime Dressing Watermelon
6:00 PM	<small>-Pork, black beans and rice are GF/EF -GF tortillas available -EF dressing available</small>	
6:30 PM	CLEAN UP	
7:00 PM		
7:30 PM	Inventory for Friday breakfast; start packing up	
8:00 PM		
8:30 PM		
9:00 PM		



FRIDAY

7:00 AM	Set out grab-and-go breakfast foods/leftovers assembly line style with paper bags for the girls to pack their own breakfast
7:30 AM	
8:00 AM	
8:30 AM	GRAB-AND-GO BREAKFAST
9:00 AM	Clean up + pack up Head out by 10:30 a.m.
9:30 AM	
10:00 AM	

