



QUARTERMASTER

Lesson Ten: Cooking Equipment

As well as tentage, the other things that as Quartermaster you will need to look after will be the cooking equipment!

Cookers

Of course, all the equipment that you keep in your kit store is clean – isn't it? Your job will be to check:

- Are all the rubber tubes in good order, or are there melted sections (you will need to replace these), are the ends starting to crack?
- Are all the clips properly in place?
- Are all the screws that are supposed to be tight, actually tight?
- Do the taps move freely, or are they stiff (or worse, stuck?)
- Are all the jets clear of bits – in other words, do you get a nice of flame if you use it?

Of course, you also need to make sure that there is enough gas available – or tell someone if they need to get some more.

Tables and benches

Not the most difficult things to check really! Are the screws in place, does it wobble too much – is there a big crack in the wood?

Chopping boards – colours

Chopping boards should always be clean. In a proper catering environment chopping boards (and utensils) are in different colours to enable little cross over and contamination of foods – each colour representing a different food product. These colours – and their uses are as follows:

Foods	Knives/ Utensils	Boards	Cloths	Gloves/Protective Clothing
Raw Poultry	Red	Red (one colour board)	Red	Red
Raw Meat	Red	Red (white board with red colour code)	Pink	Pink
Cooked Meat Cooked Foods	Yellow	Yellow	Yellow	Yellow
Vegetables	Green	Green	Green	Green
Raw Fish	Blue	Blue	Blue	Blue

It should be noted that this is for professional catering areas; it is not always feasible (or possible) at camp to have different knives etc.

However – you should always keep meat products away from non-meat products – especially if there are vegetarians in your group. Similarly you should keep uncooked meats separate from cooked meats.

Knives

Wherever possible, knives should be sharp – and sheathed. Having them rattling around loose in a Patrol box is an invitation to trouble – and to the first aid tent. If you can, store knives in a sealed box – and mark it “SHARP KNIVES”

Frying pans

A common household frying pan is the NON-STICK pan. This is a normal frying pan with a special coating (usually a chemical compound called TEFLON), which reduces the amount of things that stick to the pan (thus making it easier to clean). However, as Quartermaster you should be aware that in using such a pan you should use plastic coated tools, as metal spatulas etc will quickly chip the coating off.

Of course, you need to remember who is using this equipment. Whilst the plastic tool will protect your frying pans they will get left on the pan, by the cooker – and will melt or break, so a metal one will last longer. Consequently it doesn't always pay to get the non-stick option.

BUT! You can prepare a standard pan to become non-stick (if you are prepared to put in the time). If you do these steps (and heed the warnings about the temperature of the pan!) you can seem to have proper chef knowledge!

To Season a Standard cast-iron Frying Pan:

- Wash pan in warm soapy water
- Use a scouring pad to remove all manufacturing residue; this will also roughen the surface and prepare it for seasoning
- Fill pan with salt and leave on a gas flame for at least 1.5 hours (medium flame) without disturbing
- Remove pan from heat (handle will be extremely hot) and empty salt into sink (salt will be of extreme temperature, so do not empty into a plastic bin or bin liner!)
- Remove any residual salt by rubbing pan with paper towels (remember pan is still red hot!!)
- Half fill pan with cooking oil (use one with a high flash point e.g. Soya) and place on a low heat for 30 minutes
- Remove from heat and discard the oil
- Remove any residual dirty oil with paper towels
- Rub or wipe with fresh oil before storage

After repeated use pan will turn black; this is a sign of a durable, natural, non-stick surface. Repeat steps 3 - 9 at regular intervals.

Note: some guides ignore the “salting step” and just go straight onto the oil.



Billys / Dixie's

Billys – or Billy cans – are the saucepans of the camping world, but without the fixed handle sticking out. They sometimes have wire handles that go across the top, or they may have a little slot on the side. Quite often they have a lid, which does get bashed. A Dixie is a much bigger, heavier, rectangular Billy.



In terms of maintenance there is not much to do with them – if they have handles are they still attached? If they don't have handles, is there a gadget available to grip them?



When checking cooking pots, the most common location for left over / stuck food is in the corners – so check that they have been cleaned.

As a small tip for open fire cooking – and a useful tip as quartermaster to know – if you are putting a Billy or Dixie on an open wood fire, generously coat the outside of the Billy with washing up liquid before you use it. As you use it the soot will build up on the outside and blacken it (which it will do anyway); but when you come to clean it, the washing up liquid on the outside will mean that you can just easily wash it off without too much effort.

Other items

Just a few notes on other items:

Water containers

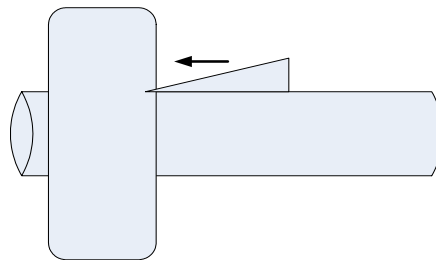
Water containers will suffer damage over camp. This is because they are typically quite heavy when full – and traditionally the smallest Scout is despatched to get the water – and they carry (more like drag!) the container back to site. So as quartermaster you need to check for leaks on the container. Repairs can be made with Duct tape, but more often the repair will only ever be temporary.

The most common “missing object” of any water container is the lid.

Mallets

As Quartermaster – always remember how you issued the mallet out – was it in the bag or separate? Mallets have a habit of being left behind at camp, so it is worth being prepared that issuing it out is not guarantee that it will come back.

Wooden mallets do suffer with the head becoming loose on the handle. The easiest way to fix this is to drive a small wooden wedge upwards into the head (you can also drive a small wedge downwards too). By driving the wedge upwards you will fix the head to the handle and prevent it from sliding down onto users hands.



Pegs

Whilst we covered pegs in the Emergency Repairs section, as Quartermaster it is always having a spare stock of wooden and metal pegs. As the tents get returned you can be told how many were lost and then top up the tent with the necessary amount, ready for the next person

Tents

Another item that we have covered many, many times. The only additional information is that in terms of storage, you should keep tents off the ground (if there are any mice in your store, they will quickly eat into tentage). Also, you should NEVER store a tent wet, they will rot. If for some reason you do need to put a wet tent into storage, keep it away from the dry tents so that you don't create a big problem for yourself.

The Final Word on the Quartermaster Badge

Being a Quartermaster is one of the most important jobs within the Scout Group and at camp – you are responsible for making sure that all the equipment is ready use – is up to standard and isn't "missing". You are responsible for making sure that everything is easily found – and replaced into its proper place. Quite a daunting job!

So let me give you the **Golden Rule of Quartermastering**:

WOULD YOU BE HAPPY TO USE THIS ITEM OF EQUIPMENT?

Before you issue or store anything you need to answer this question. If the answer is "no" – ask yourself why – and then make sure that you fix it before you let someone else use it.

It's worth reminding yourself that over the last twelve or so weeks we have covered a wide range of subjects – and you may be thinking that you will never remember it all! But don't worry – most of what we have covered is common sense and during your time as a Scout we will recover it many more times. So just to recap, we have looked at:

- Types of rope available – and how to look after them
- Care and use of Axes, Saws and knives
- Different types of fuel
- What makes a good balanced menu
- First aid kits
- Looking after specialist equipment
- How to make emergency repairs to equipment
- The need for good record keeping

Also, if you have been doing the exercises set, you will have:

- Learnt three types of whipping
- Learnt four types of knot (Larkshead, Fisherman's, Sheepshank and Overhand knots)
- Made your own small first aid kit
- Written a balanced menu for a weekend camp*
- Created a simple record keeping system*
- Passed your Knife Use Certificate**

(* These are requirements for the badge)

(** You may not have been actually tested at this stage, but you should have enough knowledge to be tested)

The next step will be to spend some time working as Quartermaster, either at Summer Camp or at the Scout Hut. Discuss this with one of the Leaders so that they can arrange for you to undertake this last item of service.

This is the last lesson in the Quartermasters badge. Good Luck!

Final Exercise

In order to get the Quartermasters badge you will need to present:

- A simple record Keeping system (Lesson 2)
- A balanced menu for a weekend camp (Lesson 4)

You will also need to arrange to spend some time acting as Quartermaster with a Leader – either at Scout Camp or at the Scout Hut.