

FOOD SERVICE

We will release 2021 Food Service specifics as summer approaches, adjusting them as needed to provide a safe dining experience. Kandle Dining is our food service provider and is ServSafe certified and experienced in working with camps during COVID19.

DINING HALL

The Dining Halls help set the atmosphere of the camping experience. They can remind us of the scouts that came to camp over 80 years ago. Dining is never a time to use our inside voices, so songs and skits are a part of every meal. Tables are reserved for each unit when possible. Units must provide two waiters for every ten people (each meal) who report to the dining hall 15 minutes before mealtime. Senior Patrol Leaders are encouraged to establish a rotating schedule during their stay. Please inform the camp staff in advance of any meal count changes.

DINING HALL AND NUTRITION: We serve our camp participants three well-balanced meals each day and provide various food options. We eat cafeteria-style and include a cereal and yogurt bar (during breakfast) and a salad bar (during most lunches and suppers). The camp expects that by sending your scout to camp, you are asserting that your child has the necessary knowledge of their diet and can manage their food choices.

ALLERGEN POLICY

Allergies and special diets are a common concern of our campers. Our food service providers are very experienced with accommodating most diets, including food allergies, religious restrictions, and other health-related diets. We are happy to accommodate any diet with religious, medical, or allergy needs. Camp cannot guarantee your scouts and adults will not be in contact with foods they may be allergic to or to other allergens. If they have a severe allergy or dietary restriction, contact the Reservation Director in advance to discuss if the Camp can manage their needs.

Online Special Diet Request Form Deadline

People with special dietary needs must submit the online Special Diet Request Form at least two weeks before their arrival at camp. Specific deadlines for each week are listed in the Deadlines section of this camp guide.

Please use this link to submit your special diet requests: http://www.kandleddining.com/specialdietrequest_MSR.

We cannot guarantee meeting dietary needs for any form completed less than two weeks before your camp arrival.

PATROL COOKING: Patrol cooking is an exciting option that provides your campers with a memorable adventure in “doing it yourself.” Pre-tested, youth-oriented menus make it easy for your unit to prepare its own delicious and nutritious meals. Food pick-up is three times a day (or as pre-scheduled). Check with your Camp Director for food pick-up procedures.

PATROL COOKING UNITS – REQUIRED MEALS IN DINING HALL

- SUNDAY DINNER is the first opportunity to get everyone together, so patrol cooking is not an option.
- WEST CAMP – Camp-wide Tuesday Night Cookout
- BOTH CAMPS - Wednesday Night is the Scoutmaster Cookout. Patrol Cooking is not an option in either camp.
- EAST CAMP – Camp-wide Thursday Night Cookout
- SATURDAY BREAKFAST is a rolling breakfast for check-out and patrol cooking will not be available. Please let the camp staff know (early in the week) if your unit plans to leave before then.

NOTE: We will not discount your fees if you provide food for any meal. Schedule day trips (rafting, etc.) in advance, so Kandle Dining can plan your meals accordingly.

PATROL COOKING EQUIPMENT: Most units prefer to use their cooking equipment. Contact us before your scheduled week(s) if you want or need to use some of ours to ensure your unit has everything necessary upon arrival.

CAMP-OUTS AND COOKOUTS: Please make special requests through your Camp Commissioner at least 24 hours in advance. See him or her for available menus and ingredients. We will try to meet all of them, but there may be an extra charge for additional food items.