

### **Tent & Patrol Box Inventory and Cleaning Instructions**

#### **Tents**

See tent inventory sheet for contents of individual tent bags. All major tent components are marked with the tent number. Inform the quartermaster of all extra, missing or damaged items that need to be replaced or repaired. You are not responsible for replacing these items.

If it rained on the camp-out, the tent must be set up and dried as soon as possible. Do not clean the tent or tent fly in washers and dryers. Use damp cloth to clean tent fabric and damp cloth with mild soap solutions on tent floor. Tent tarp may be cleaned with a hose and/or soapy water if required. Tent bag may be cleaned in a washer and dryer. Spread out the items in the yard, garage or basement to dry. Flip to dry other side.

When repacking the tent, check to see that all parts are present and put the tarp on top.

#### **Patrol Box Inventory**

Inventory the box before and after cleaning. Inform the quartermaster of all extra, missing or damaged items that need to be replaced or repaired. You are not responsible for replacing these items.

#### **General Cleaning Note**

Food utensils can be cleaned in a dishwasher **except the cast iron skillet- see below.**

Most items should be cleaned with a soap solution. Do not use Windex (R), Fantastic (R) or any other kind of cleaner. All cleaners leave some residue and the residue ends up on the contents of the box. Thus the next time the dishes and utensils are used for food, the food will taste like glass cleaner (bad). If these cleaners must be used to clean anything, flush with plenty of water and then let it air out for a day or two then clean again with a soap solution

Toasters should just be cleaned with a damp cloth only if required. They get rusty from the flames and there is nothing we can do about it. Clean the mud off all items using running water or a hose and a brush or rag.

ALL FOOD except the contents of the sealed spice box (salt and pepper) should be removed. The food is yours to keep or dispose of as you see fit. We must not store food in the store room because the patrol boxes get invaded by rodents.

#### **Cast-Iron Skillets and Dutch Ovens**

Cleaning - All cast iron cooking utensils must be seasoned. They can not be cleaned in a dish washer or with dish wash. A cast-iron utensil isn't ideal for a set-aside-to-soak sort of person. For best results, rinse the utensil with hot water immediately after cooking. If you need to remove burned-on food, scrub with a mild abrasive, like coarse salt, and a nonmetal brush to preserve the nonstick surface; you can also use a few drops of a mild dish washing soap every once in a while. If the utensil gets a sticky coating or develops rust over time, scrub it with steel wool and re-season it. To prevent rust, dry the skillet thoroughly and lightly coat the cooking surface with cooking oil. To avoid getting smudges on all your kitchen towels, designate one to use exclusively for drying your cast-iron utensil.

Seasoning - Cast-iron utensil don't emerge from the box with a nonstick surface. That comes with seasoning, or coating the utensil with cooking oil and baking it in a 350° F oven for an hour. It won't take on that shiny black patina just yet, but once you dry it with paper towels, it will be ready to use. You'll reinforce the nonstick coating every time you heat oil in the utensil, and you can hasten the process by seasoning as often as you like. Cast iron remains hot long after you remove it from the stove. As a reminder to be careful, drape a thick towel or a mitt over the handle.

*NOTE: Please contact quartermaster with questions or suggestion for improving these instructions.*