



FACTS AND FIGURES TO SHARE WITH YOUR CONTINGENT...

Jamboree Flash Update

Cooking and Cleaning in Camp

A warm meal after a long day is always a highlight of camping. Sickness, messes, and pests are not! Here are critical notes on making sure that you cook and clean properly within the WSJ campsites.

- Scouts will purchase food each day at a nearby "Food Market". Options are endless, units have free choice of meal design, but standard meal ideas will be provided.
- Food will be stored in campsites, necessitating proper food storage and handling. Ice will be provided to keep perishable items cold.
- Scouts MUST wash hands before preparing, serving, and eating meals.
- Dishes must be washed using the 'Three Pot/Bucket Method' of cleaning: Wash, Rinse & Sanitize.
- Failure to properly clean, store, or trash foodstuffs may attract animals.
- Often, unused/unwanted food may be returned/swapped to the market.
- All unused WSJ food will be donated to local residents in need.

Waste management is critical!

- Waste will be stored in two kinds of plastic bags: black (trash) and transparent (recyclables). After each meal, bagged waste is taken to the Recycling Center.
- NOTE: Contaminated recyclables will be rejected by the recycling facility -- costing the WSJ and the environment. Special care should be given to cardboard (dry, flat, and free of food)
- All food waste is "Trash" waste, including food particles captured from washing water (caught by the provided strainer)
- All wastewater (used for dishwashing, clothes washing, etc.) must be disposed in the designated outdoor utility sink outside of bathhouses.
- NO dumping is allowed in campsites, in latrines, or at the Recycling Center.
- Important: Grease or oil cannot be poured down drains. This will cause major issues with our special sustainable water processing equipment Grease and oil goes in the trash!
- Miscellaneous items such as batteries, ink cartridges, light bulbs, etc., are to be placed in a designated container at the Base Camp Recycling Center.
- Site inspections will be conducted by "The Green Team" to ensure compliance and understanding.