Objectives

- Get your dishes clean in as thorough, simple, and efficient manner as possible (minimize work and maximize fun … all while getting the job done right!)
- Practice environmentally friendly methods in accordance with the Outdoor Code
- Using Troop 1 standard "2-pot" method (we'll do it the same way, no matter whether Base Camping or Backpacking – 'cause practice makes perfect)

Principals

- Menus should be developed to maximize ease of dishwashing (plan "one pot" or "no pot" meals!)
- No food residue will be allowed on the dishwashing station
    - All pots/pans will be scraped and residual food eaten (to greatest extent possible)
    - All dishes/utensils licked-clean
    - Any leftover residue will be dumped into a yum-yum bag and packed-out or thrown away
- The rinse water <u>always</u> remains pure!
    - The "Rinser" scout maintains clean hands and touches nothing but 1) a clean patrol cup, and 2) rinsed dishes ready for drying
    - The only thing that goes into the rinse water is the clean patrol cup
- Wash and Rinse water is <u>conserved</u>! The "Rinser" carefully pours Rinse water – somewhere between a "dribble" and a "stream" – over soaped dishes held directly over the Wash pot

Materials Needed

• 2 pots (at least 1 clean) • stove or open fire • shovel or trowel • scraper	• scrubber • Frisbee sump-strainer • trash bag • patrol cup	• biodegradable dishwashing soap • sturdy space blanket or poncho

Set-up of Dishwashing Station

	Who Performs	When	Where
Sump set-up	Designated Scouts	Upon making camp	Away from kitchen, tents, & footpaths

Dig sump and line with rocks. Set-out all materials (Frisbee sump-strainer, scraper, soap, and scrubber).

Before Meals

	Who Performs	When	Where
Prepare pots & pans for open fire	Designated Scouts	Before putting a pot on an open fire	As Required

Smear light film of soap on outside of any pot <u>before</u> placing on an open fire. Not required for stove-cooking.

	Who Performs	When	Where
Heat wash & rinse - water *	Assistant Cook	Depends on whether stoves or open fire used	Kitchen or open fire

* Fill one clean patrol pot with water

- Stove cooking: Begin boiling wash & rinse water as soon as you have a free burner before eating
- Open fire: Begin boiling wash & rinse water immediately after cooking is complete and before eating

After Meals

Step 1	Who Performs	When	Where
Scrape dishes	Patrol gear: Asst. Cook Indiv. gear: Each Scout	Upon finishing eating	As Required

Scrape and eat all traces of food to greatest extent possible. Any leftover residuals will be dumped into the yum-yum bag and be thrown away or packed out. Lick as much clean as possible

Step 2	Who Performs	When	Where
Activate dishwashing station	KP Crew	While others are scraping	Wash station

A) Prepare dishwashing area:

- "Wash pot": pour water from the wash & rinse water into a cleanly scraped pot; add a few drops of biodegradable soap; place nearest sump
- "Rinse pot": the remaining water is the "Rinse pot"; place within arm's reach of the "Wash pot"

B) Prepare draining area: spread sturdy space blanket or poncho within reach of "Rinse pot"

Step 3	Who Performs	When	Where
Wash dishes	KP Crew	Upon activating the dishwashing station	Wash station

A) 2 Scouts wash cleanest cup, first – then cleanest dishes; save dirtiest dishes to last, using the following method

- "Washer" Scout mans the sump with the "Wash Bucket" immediately nearby
- Cold Rinse bucket set between the "Washer" Scout and "Final Rinse" Scout
- "Final Rinse" Scout, with tongs and Patrol Cup, mans the "Hot Final Rinse" bucket

B) Procedure

1. At the sump, with dish to be cleaned in hand, "Washer" Scout scrubs-up a lather on the cup/dish to be cleaned, using as little soapy-water as necessary from the "Wash Bucket"; any debris to fall onto Frisbee strainer.
2. "Washer" Scout wipes away any visible soap into Frisbee strainer, places cleaned cup or dish into "Cold Rinse" bucket to kill bacteria (the initial cleaned cup remains at this bucket for the remainder of the process – use it to cold-rinse all other dishes)
3. At the "Hot Final Rinse" bucket, the "Rinser" Scout takes dish from "Cold Rinse" bucket and, using tongs, holds it with one hand just above the "Hot Final Rinse" bucket; then dips Patrol Cup – in opposite hand – into "Hot Final Rinse" and pours over dish, ensuring runoff goes back into "Hot Final Rinse" bucket. Continues until all Cold Rinse water (with bleach) is rinsed-off; then sets dish on foil or paper towels to dry. Don't forget to "Hot Final Rinse" the cup being used at the "Cold Rinse" bucket!

Step 4	Who Performs	When	Where
Clean up	Designated Scouts	After washing	Wash station

A) Dump Frisbee sump-strainer into trash and pack-out any remaining garbage

B) Scouts with clean hands put away dishes

C) Final check of sump station & clean-up; you're done!