

# Haarlem Jamborette 2023

## Food Supply

### Manual





## Content

1. General information Food Supply .....	3
1.1 Crates, cool bags, and ice blocks .....	4
1.2 Daily foraging .....	5
1.3 Data, Allergies & Diets .....	6
1.4 Deviation of breakfast/lunch products .....	7
1.5 Things to remember .....	8
2. Menu details.....	9
3. Basic supplies .....	11
4. Basics kit .....	12
5. Handy phrases translated and metric conversion, .....	13
6. Your notes .....	15



## 1. General information Food Supply

This document will shed some light on our way of working and what you can expect from the Food Supply Team. To keep everything clear and concise, we have split the original document into two documents, the Food Supply Manual and the Food Supply Recipes. The latter will be shared with you at the latest, fourteen days before the start of the Jamborette.

The Food Supply team will be busy with your supplies throughout the day. If you have any questions, you can ask them during the foraging hours in the morning or afternoon. If anything is “wrong” with the numbers, aka administrative issues such as two vegetarians on paper instead of four, go to your subcamp staff during foraging hours to check this, they will inform Food Supply if needed.

During the Jamborette, we - the Food Supply (FS) team, will try to facilitate all your needs concerning food and drinks. Starting from the 5th of August with the basics kit and evening meal foraging (collection), the last meal will be on the 16th with bread and fruit for breakfast.

*“We would also like to take this opportunity to thank you in advance. We are, after all, also part of Studio 14, and for you all to swoop in and help us is an incredible mission. Our programme is called Hell’s Kitchen, and we are known for being quite loud. Especially our head chef (Joey Staats) and station chef (Peter Staats) get loud when agitated. But at the end of the day, our team of cooks and chefs work hard to get your food supplies to you.”*



## 1.1 Crates, cool bags, and ice blocks

During the Jamborette, every group will get their foraging in crates and cool bags, and to keep the products cool, we will add some ice blocks.

### Arrival

Upon arrival, you will receive a set amount of cool bags and crates; the cool bags are yours, so please take them with you at the end of the event. The crates you'll get on arrival day will come with the basics kit and afternoon foraging. We need the crates back at the end of the Jamborette.



### Cool bags

Every day, you will receive your cold supplies with new ice blocks in plastic bags with your goods for dinner. The supplies will be kept cold in cool boxes from Jumbo till you collect them. You bring your (empty) cool bags and old ice blocks daily and receive your new supplies with fresh ice blocks. Ensure your cold supplies stay cold by switching out your ice blocks regularly -every morning and evening, you'll have the opportunity to do so.

### Crates

All crates will be swapped one-for-1 during foraging hours. When you go to swap crates, they must be clean, otherwise, you might get sent back to clean them. If you can't swap 1-for-1, you must carry any supplies that do not fit in your bags/crates by hand. *Tip: always bring enough empty crates along.*



**Note:** the crates are not ours; we lend them to you. That is why you and the FS staff will register the crates given at the beginning to ensure you have received the set amount. At the end of the Jambo, you return them. If you can't do so, every crate missing from your group will cost you an extra €5.



## 1.2 Daily foraging (collection)

Every day you will have multiple opportunities to forage your supplies. This can be done at the Food Supply spot on your subcamp (the second part of the subcamp tent). With the morning and afternoon foraging, FS staff will be present to support you with your needs. Outside these times, the tent will be off-limits for participants.

### Morning

Daily between **07:00** and **07:30**, the bread, fruit and fresh ice blocks will arrive, and you are welcome to collect them till **08:30**. After that, you are free to grab additional bread or fruit, but there will be no FS to help you or to trade new ice blocks with. *If your sub-camp staff decides differently, their rule is law.*

### The big fridge

Every subcamp has a big fridge next to the subcamp tent, which holds your subcamp needs for milk, yoghurt, butter, lunchmeat, etc. This will always be open, but if the subcamp staff deems it necessary to close the fridge between certain hours, they will do so.

Every day the fridge will be filled with everything necessary for breakfast, lunch, and a yoghurt/vla dessert. Note: we urge you only to take what you need for one of the above-mentioned occasions and never put anything back!

We will arrange that there is always plenty for everyone, but if everybody takes more than they need, some people will end up with nothing, which is unfair. Finally, it is also not very scouting-like if we take more than we need and have to throw it away.

### Afternoon

The FS team will make sure that we have everything prepared before **16:30** so that you can come to pick up your supplies. You have until **18:00** to collect your supplies. There are some exceptions; check those with your subcamp staff.

As mentioned in “1.1 Crates, cool bags and ice blocks”, you will get your foraging in crates and bags, which will be swapped 1-for-1. Be prepared and come with your empty crates/bags and old ice blocks. This prevents delays and potential disappointments.





### 1.3 Data, Allergies & Diets

**Note:** During the registration process and the last months, you updated your group's data: with the number of participants, allergies, and diets. Therefore, the time to make changes has officially passed. However, minor changes can be processed upon arrival when medically required (But! those adjustments will be processed and facilitated from Monday onwards.). *If you haven't done this and are running into allergy and dietary issues, please ask your Subcamp staff how to proceed.*

#### Data

All pre-shared allergies and diets are being offered and prepared for you. As you know, we facilitate the six allergies/diets (no pork, no beef, Vega, nut-free, lactose-free, and gluten-free); we make an exception for some participants with combinations of those allergies/diets. To know for sure that you can have something, on the (regular) packing list, there will be letters mentioned; if there is an "X" filled in, it contains XYZ, or if shown "±", there is a possibility it contains XYZ.

- |  |   |
|--|---|
| <b>G</b> = contains or can contain Gluten  | <b>N</b> = contains or can contain Nuts |
| <b>L</b> = contains or can contain Lactose | <b>B</b> = contains or can contain Beef |
| <b>P</b> = contains or can contain Pork    | <b>V</b> = this product is Vegetarian   |

We try to facilitate allergies as best as possible, but we can't guarantee 100%. So, if you're uncertain about something and it's in Dutch, check with your Dutch-speaking fellow scout or your subcamp staff.

<b>Afternoon box:</b>	<b>B</b>	<b>P</b>	<b>V</b>	<b>G</b>	<b>L</b>	<b>N</b>	
Minced Vegetarian 200Gr			X	X			200Gr
Minced Vegetarian 375Gr			X	X			375Gr
Minced Vegetarian 300Gr			X				300Gr
Minced meat beef 175Gr	X						175Gr

#### Allergies & Diets

Contrary to the last Jamborette, we are now adding all allergy and diet products to the regular crates, and halal or vegetarian lunchmeat will be provided in the 'big fridge'.

We will try our hardest to cater alternatives for the mentioned allergy/diet combination, but we may make a mistake. Please tell the FS staff, so we can see if we can resolve it. If the amounts shown on the list don't match what you registered, please turn to your subcamp staff.



## 1.4 Deviation of breakfast/lunch products

On your packing list of the day, "Afternoon crate", you will see a section with "Bulk", like the example below. These products are provided to you the following day, either with the morning foraging or available in the big fridge.

Bread and fruit will be ready in the tent, and the cooled products will be ready in the big fridge. *The gluten-free bread will be added to your afternoon crate.*

Afternoon box:	B	P	V	G	L	N	
White/Brown bread (GF) - 2pc					±	±	2PC

Bulk:	B	P	V	G	L	N	
Fruit mix							1pc
White Bread				X			1pc
Brown bread				X			1pc
Whole grain bread				X			1pc
Multigrainbread				X			1pc

Bulk fridge:	B	P	V	G	L	N	
Mix Vla					X		1PC
Mix Yoghurt					X		1PC
Mix Milk Whole/Half					X		1L
Lactose free milk					±		1L
Mix Lunch meat pork		X					1pc
Mix Lunch meat chicken							1pc
Cheese slices - 190gr					X		8pc
Cheese slices - 400gr					X		18pc
Cheese spread					X		1pc
Lactose free cream cheese							1pc
Lactose free cheese slices							9pc
Vegetarian lunch meat - curry			X				8pc
Vegetarian lunch meat - spread			X				1pc
Table Butter							450gr

The amounts mentioned are an estimate; you are not obliged to get everything stated. But the total mentioned per item is what you are entitled to. So, for example, you are entitled to 10 bags of bread, but if you want more white than brown bread, that's up to you. However, if you get more than the amount calculated for you, there will be a shortage. So again, take what you need and leave the rest for others.

**Note:** The amount can change throughout the week. Due to less appetite for bread, not being present at the campsite, or other reasons. (i.e., if we notice that less bread is consumed, we lower the bread amount).

## 1.5 Things to remember

Every day you will get breakfast and lunch, some days we offer a special. But there is a possibility that due to your programme timetable, you won't be able to participate in the special and you'll have to stick to a regular breakfast/lunch. You can plan a special breakfast/lunch at a time that suits your programme better.

Your basics kit will be ready for you when you arrive and is calculated for the entire Jamborette, but you might consume some goods faster. You can always ask for more at the subcamp tent (e.g., garbage bags, sugar).

We will recycle; paper (and cardboard) and glass. So, everything else is general waste. Please also throw your food leftovers in the general waste bag to keep the camp clean and healthy. *See the handbook on where to dispose of your waste.*

Reminder, on the arrival day, you receive one crate and one cool bag per 6 people. The cool bags are yours, but the crates must be returned on the departure day: if you can't, you'll pay a fee of €5 per crate. The Ice blocks are also borrowed from the Dutch Scouting organisation. So please return all your crates and ice blocks at the end of the camp. Or else...



This Jamborette, we will work with a new supplier and system. In the past, all the Food Supply volunteers were busy filling all the crates and cool boxes daily manually at the big Food Supply tent. But this year, we are outsourcing this part to Jumbo. Jumbo is a big grocery and convenience company that will fill all crates and cool bags with your needs! This will save much physical work but comes with much IT work. So, bear with us if things go sideways; please share your feedback so we can adapt and learn. You can do this during foraging hours by the FS staff.







## 2. Menu detail.

In the schedule on the next page, you can see what you can expect during the Jamborette concerning breakfast, lunch, and dinners. We offer variations in your breakfast and lunches throughout the Haarlem Jamborette. Even Dutch people are done with bread and peanut butter after two days. Therefore, we have selected several options and offer different breakfast/lunch options.



*If your needs are different in terms of rice instead of bread, because you can't handle it any longer after three days of bread, bread, bread. Please ask your FS staff during foraging hours, and they will see what they can do.*

<b>Dinner Nr.</b>	<b>Dinner name</b>
<b>D01</b>	Baked potatoes, green beans & sausages
<b>D02</b>	Nasi (fried rice) with chicken
<b>D03</b>	Fusilli pasta with tomato sauce
<b>D04</b>	Tortilla wraps
<b>D05</b>	Chicken curry with pineapple
<b>D06</b>	"Stamppot" endive (mash and Kale)+ meatball
<b>D07</b>	Couscous with ratatouille & meatballs
<b>D08</b>	Chilli con carne, rice, and nacho's
<b>D09</b>	Spaghetti pasta pesto chicken
<b>D10</b>	Broccoli, cooked potatoes + gravy & hamburger
<b>D11</b>	Pita chicken gyros

<b>Breakfast Nr.</b>	<b>Details</b>
B1	Scrambled eggs + white beans + Bacon
B2	Pancakes
B3	Dutch "Wentelteefjes" (French toast)
B4	Buns
B5	Cereals mix
B6	Eggs + bacon
B7	Bread, breakfast meat + cheese, milk (100%)
B8	Bread, breakfast meat + cheese, milk (60%)

<b>Lunch nr.</b>	<b>Details</b>
L1	Dutch tosti's
L2	BLT Sandwich + chips
L3	Bread, breakfast meat + cheese, milk (100%)
L4	Bread, breakfast meat + cheese, milk (60%)



## Food Supply planning Haarlem Jamborette 2023

		05 August 2023	06 August 2023	07 August 2023	08 August 2023	09 August 2023	10 August 2023	11 August 2023	12 August 2023	13 August 2023	14 August 2023	15 August 2023	16 August 2023
		Arrival day	Opening						Disco	Open day		Closing	Departure
Breakfast			B6/B8	B5/B8	B1/B8	B7	B3/B7	B7	B2/B7	B4/B8	B6/B8	B7	B8
Lunch			L3	L2/L4	L3	L3	L1/L4	L3	L3	L2/L4	L3	L3	
Basics		Basics kit											
<b>ORANGE</b>	A	D01	D02	D03+	D04	D05+	D06	D07	D08	D09	D10	D11	
	B	D01	D02	D03+	D04	D05+	D06	D07	D08	D09	D10	D11	
	Evening					Campfire							
<b>RED</b>	A	D01	D02+	D03	D04	D05	D06	D07	D08	D09+	D10	D11	
	B	D01	D02+	D03	D04	D05	D06	D07	D08	D09+	D10	D11	
	Evening						Campfire						
<b>GREEN</b>	A	D01	D02	D03+	D04	D05	D06	D07	D08	D09	D10+	D11	
	B	D01	D02	D03+	D04	D05	D06	D07	D08	D09	D10+	D11	
	Evening										Campfire		
<b>YELLOW</b>	A	D01	D02+	D03	D04+	D05	D06	D07	D08	D09	D10	D11	
	B	D01	D02+	D03	D04+	D05	D06	D07	D08	D09	D10	D11	
	Evening							Campfire					
+	To go cookies for Walibi/Hikes						Campfire	Chips for campfire, don't forget to bring them with you					
DXX	Walibi. don't forget your "to go cookies"						DXX	Hikes. don't forget your "to go cookies"					

### 3. Basic supplies

To help you prepare for the Jamborette, we will give you an idea of which utensils are needed and handy to bring with you.

- Stampot stamper/potato masher *[not mandatory, but will be handy]*
- Enough pots and pans to prepare your meals,
- Matches/lighter,
- Cooking skills.



## 4. Basics kit

For this Jamborette, the list below is everything you will receive upon arrival. The list illustrates how much a group of 51 receives in their basics kit. Most items are calculated for the entire jamborette, but some are not. *The cookies mentioned are for a few days (resupply on days 4, 6, 8, and 10).* Also, the Jambo Shop has an enormous assortment, such as matches, stroopwafels, coffee, and birthday cakes.



Product	Allergens/diets B P V G L N	Volume	Amount
Drink Bouillon herbs 5pc		5pc	2
Sunflower oil		1L	2
Olive oil		1L	2
Mayonnaise		650ML	4
Tomato ketchup		890ML	3
Lemonade multi-fruit with apple		0,75L	3
Lemonade oranges		1L	2
Tea - Black English		20pc	6
Tea - Fruit variations		20pc	6
Tea - Lime green tea		40pc	3
Sugar		1pc	2
Dishwashing brush		1pc	3
Detergent (eco)		500ML	2
Abrasive sponge		10pc	1
Garbage bags (20L)		40pc	1
Garbage bags (60L)		20pc	1
Aluminium foil		1pc	3
abrasive liquid		1pc	1
Salt		1pc	2
Herbs (salt, black pepper, curry, etc.)		1pc	3
White pepper		1pc	1

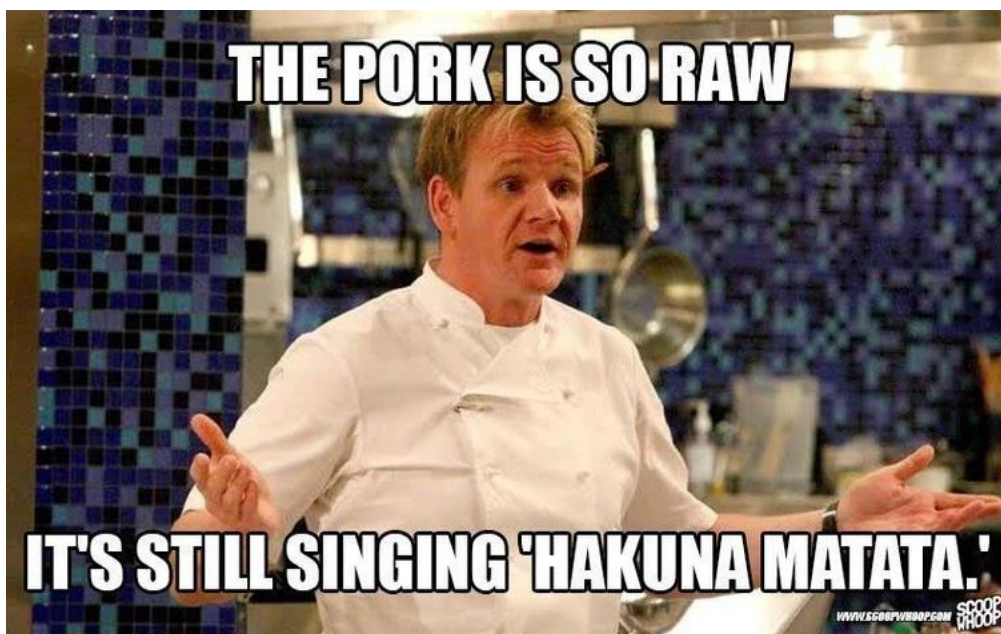
51 ← Total group size

Jam - Strawberry						600gr	3
Jam - Strawberry						440gr	2
Jam - Apricot						440gr	3
Jam - Forest fruits						440gr	2
Chocolate spread duo				X	X	600gr	3
Chocolate spread				X	X	600gr	2
Peanut butter					X	600gr	3
Breakfast sprinkles - chocolate milk					X	600gr	2
Breakfast sprinkles - chocolate mix					X	600gr	3
Breakfast sprinkles - fruit mix				X		600gr	3
Apple syrup						450gr	3
Cornflakes				X	± ±	500gr	6
Crunchy muesli raisins				X	± ±	900gr	3
Cornflakes (GF)						200gr	1
Tea biscuits				X		38pc	6
Stroopwafels				X	X	12pc	8
Stroopwafels (GF)						± 6pc	3
Maria biscuits				X	±	48pc	5
Maria biscuit (GF)				X		6pc	

GF = Gluten Free

5. Handy phrases translated and metric conversion,

English	Dutch
Best before ..	Ten minste houdbaar tot ..(THT)
Unfit for use after ..	Te gebruiken tot .. (TGT)
May contain traces of ..	Kan sporen bevatten van ..
Produced in a factory where ... is also processed	Geproduceerd in een fabriek waar ook ... wordt verwerkt



# Liquid Conversions

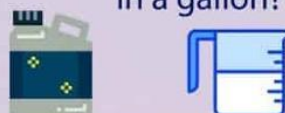
## Spoons to Oz & ml



2 tablespoons	1 fl. oz.	30 ml
1/4 cup	2 fl. oz.	60 ml
1/2 cup	4 fl. oz.	125 ml
1 cup	8 fl. oz.	250 ml
1 1/2 cups	12 fl. oz.	375 ml
2 cups	16 fl. oz.	500 ml
4 cups	32 fl. oz.	1000 ml
1 gallon	128 fl. oz.	4000 ml

## Liquid

How many milliliters in a gallon?



0.01 gal	37.85411784 mL
0.1 gal	378.5411784 mL
1 gal	3785.411784 mL
2 gal	7570.823568 mL
3 gal	11356.235352 mL
5 gal	18927.05892 mL
10 gal	37854.11784 mL
20 gal	75708.23568 mL
50 gal	189270.5892 mL
100 gal	378541.1784 mL
1000 gal	3785411.784 mL



## CUPS

Metric	Imperial	US cups
250ml	8 fl oz	1 cup
180ml	2fl oz	3/4 cup
150ml	5 fl oz	2/3 cup
120ml	4 fl oz	1/2 cup
75ml	2 1/2 fl oz	1/3 cup
60ml	2 fl oz	1/4 cup
30ml	1 fl oz	1/8 cup
15ml	1/2 fl oz	1 tbsp





## 6. Your notes