

Camp Somerset Pty Ltd

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Meal Information & Suggestions for Duke of Edinburgh

Important Information

- **Stoves** | Somerset supplies methylated fuel stoves (with fuel & matches) for use at breakfast & dinner; no cooked lunches please. The stoves are suitable for 3-4 people to share and come with two pots and a pan. Cooking groups will be finalised at camp.
- Mess Kit | You will need to bring a mess-kit (cutlery, plate/bowl, mug) to eat your meals. Bring only the bare minimum and choose meals that support this.
- Knives, Cleaning Products, etc | Each group will be provided with a kit for general use. The kit contains knives, chopping board, liquid and sponges, etc
- Water | You are required to have the capacity to carry 3 litres of water in minimum of 2 canisters (bottles or water bladders), in the case that one breaks you have a spare. Bottles/water bladders can be filled at camp. Water purification products are not required.
- Emergency Rations | An emergency meal is required in case of unexpected delays. Emergency food should be high in energy and not require cooking. (eg. muesli bars & small tin spaghetti/baked beans).
- ! Nut Free Camp | Somerset is a 'nut-aware' camp. Please do not bring whole nuts or peanuts or nut/peanut products to camp, including almond milk. The 'may contain traces of nuts / peanuts' warning on foods are ok.

Meal Requirements

Please Bring

Please Bring

Qualifying | 4 days/3 nights

Please bring meals and snacks for the duration of your expedition, as well as a small emergency meal. Please see below the meal requirements for the different AJs:

	Bronze AJs
Combo 3 days/2 nights	
Please Bring	1x Breakfast - 3x Lunches - 1x Dinner - sufficient snacks and small emergency meal.
Somerset Provides	Day 1 Dinner, Dessert & Supper & Day 2 Breakfast.
Qualifying 2 days/1 night	
Please Bring	1x Breakfast - 2x Lunches - 1x Dinner - sufficient snacks and small emergency meal.
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Silver AJs	
Combo 5 days/4 nights	
Please Bring	3x Breakfasts - 5x Lunches - 3x Dinners - sufficient snacks and small emergency meal.
Somerset Provides	Day 2 Dinner, Dessert & Supper & Day 3 Breakfast.
Practice 2 days/1 night	
Please Bring	1x Breakfast - 2x Lunches - 1x Dinner - sufficient snacks and a small emergency meal.
Qualifying 3 days/2 nights	
Please Bring	2x Breakfasts - 3x Lunches - 2x Dinners - sufficient snacks and a small emergency meal.
	Gold AJs
Combo 6 days/5 nights	
Please Bring	4x Breakfasts - 6x Lunches - 4x Dinners - sufficient snacks and a small emergency meal.
Somerset Provides	Day 2 Dinner, Dessert & Supper & Day 3 Breakfast.
Practice 2 days/1 night	

1x Breakfast - 2x Lunches - 1x Dinner - sufficient snacks and a small emergency meal.

3x Breakfasts - 4x Lunches - 3x Dinners - sufficient snacks and a small emergency meal.

Meal Suggestions

Breakfast Ideas

- Cereal: Weet-Bix, muesli and porridge varieties are light-weight, but also filling and full of energy
- Milk: Long-life in small single use cartons, or powdered milk that can be portioned into zip-lock bags
- Fruit: Fresh, dried or cups Be careful of fresh fruits that squash easily like bananas
- Hot Chocolate or Black/Fruit Tea or Coffee

Lunch Ideas

Start with bases, such as...

- Flat breads: Mountain bread, tortilla wraps, and Lebanese bread are suitable
- Crackers: Vita-wheats and Cruskits but be careful they don't get too squashed

Then consider fillings, such as...

- Shelf Stable / Long-life Cheese: Comes in the form of sticks or wedges
- Tuna/Salmon/Chicken: Tins or sachets consider a variety with minimal liquid
- Vegetables: Tomato and cucumber are popular options
- Shelf Stable / Long-life Meats: Salami and Beef Jerky
- Chickpeas/Beans/etc: Tins or Sachets flavoured, with added veggies, etc
- Spreads: Vegemite, Honey (Somerset is a nut-aware camp, please do not pack Peanut Butter or Nutella, etc).

Dinner Ideas

- Rice, Noodles or Pasta: Are a good base with a few extra ingredients, such as:
 - o carrots, onion and celery
 - o tuna/salmon/chicken/lentils/beans available in tins and sachets
 - o freeze-dried mince or chicken
 - o stir-fry sauce (a small pouch, tub or squeeze a small amount into a zip-lock bag/small tub)
- Supermarket Heat-n-Go Meals: For example, meat and rice ready-meals, soup pouches. Several supermarket meals often require microwaving, however boiling them in the bag or heating the contents over a stove is suitable. Be mindful of the weight of these, some are quite heavy, and remove any superfluous packaging before packing.
- Freeze-Dried Meals: Lightweight and easy, just add boiling water. Good as your emergency meal available from our Online Store

Desert Ideas

- Damper: Flour and water for the dough. Cook on a stick over the campfire embers
- Chocolate / Carob Bars: Yum! (must be nut-free)
- Marshmallows: Toasted, the best!
- S'mores: Biscuits, chocolate, melted marshmallow sandwiches with the help of a camp fire
- Hot Chocolate or Black/Fruit Tea or Coffee: Great for winter!

Snack Ideas

- Muesli or Snack Bars: look for oaty, filling varieties with not too much sugar (must be nut-free)
- Trail-mix: Include dried fruit, seeds, choc chips, soy crisps, jelly lollies (must be nut free)
- Fresh or Dried Fruit: Oranges & apples if fresh or dried apples, sultanas, apricots, prunes, mango, banana chips etc
- Fresh Vegetables: Carrots and snow peas great to munch on while you walk
- Chocolate: Careful of melting during the day
- Lollies: Don't overdo it but a little treat can lift spirits, great for sharing too!
- Hot Chocolate, Tea or Coffee: Great for winter!
- Powdered Cordials: Tang, Vita-fresh, Powerade good for hot summer day and longer expeditions
- Pretzels/Soy Crisps: A bit of salt is good especially for any muscle cramps after a long day of hiking/paddling

Rules of Thumb

When choosing your expedition meals there are certain rules of thumb you should follow - meals should:

- 1. Be light-weight
- 2. Be nutritious
- 3. Be non-perishable
- 4. Have all excess packaging removed
- 5. Ideally require very little time & equipment to prepare
- 6. Not be easily squashed or broken
- 7. Be food that you like & will fill you up
- 8. Not contain nuts or peanuts

Visit our website **Blog Page** to find some Expedition Eats recipe ideas!

When packing food, we highly recommend zip-lock bags (reusable ones) for dividing into days and/or meals portions.