



Food For Thought
~~ A 2017 Jamboree *Food Team* Communiqué ~~
~ November 2016 ~

What I am most thankful for this month is having a food contractor in place for the Jamboree grocery stores and finally to be working toward a plan for feeding the tens of thousands of participants at the 2017 Jamboree. The grocery stores are but one piece of the Food Team puzzle and this month I would like to share with our readers the various things we have done to plan the feeding process and select the many menus for participants, staff dining, and all retail food venues.

Let's take these one at time and guessing that staff dining will interest most, I'll start there. The directive we had for 2017 from Jamboree leadership was simply to repeat the staff dining success of 2013. So again we will offer a self service, take all you want but please eat what you take, buffet for both breakfast and dinner at the Five & Dime Diner. Recall also that staff dining hall name is a mnemonic for its hours of operation – which are five to ten, am and pm. As was the arrangement last time, staff will enter the main dining complex tent through a single entrance. That main queue will split into at least three lines, each of which will offer a different culinary style. We use this system again because the single line allows staff to review the posted choices and to be prepared to select one of the several lines at the decision point. Once you go through your line of choice you will find following each a table with breakfast fruit bar or dinner salad bar, depending on the time of day. Desserts at dinner time and beverages will be available out in the main staff dining area tent. The staff dining menus are near completion and when approved will be published. This will be well in advance of the Jamboree and they may be accessed electronically including via scan codes during the Jamboree. Staff dining selections also will support a variety of dietary ways, so watch for signs indicating where Kosher, Halal, vegetarian, vegan and selections made without gluten may be found.

Next let's address the menus that the participants will have for their meals. Menu probably is not the best word to use for 2017, because it implies an unalterable pre-selection of what one will have to eat. So instead it might be a better turn of a phrase to say the participants will be offered a Jamboree cookbook from which they may select their meal choices. We are in the testing phase right now on an electronic cookbook website that will offer a dozen each of breakfast, lunch and dinner meals for units to choose among. This system will offer each unit the chance to evaluate what are their daily activities and timing, thus selecting meals that require less or greater preparation time based on their own program schedule. A unit may choose to have a no cook breakfast every day, no days or some days. Units may select easier to cook and



clean dinners on show days if they wish. Furthermore, a unit is no longer compelled to all have the same meal, so if a unit has several vegetarians and one scout who is gluten intolerant, it can select choices that please them in addition to the meal plan for the rest of the folks. The meal choices in the cookbook will by design be relatively easy to make and naturally all of the ingredients necessary to make each meal will be on the list of items that will be stocked at each Jamboree grocery store. Early in 2017 Food Team will release the list of items to be carried in the stores and the Jamboree cookbook website link. As part of this information sharing, Food Team will detail package sizing of each product and also will provide specifics about the number of points a unit will receive each day to shop at for its meal items at the store. All of this should enable the units and their leadership to plan in advance of the Jamboree and test the process at their shakedown events.

Finally let me turn to the highly desirable retail food selections for 2017. Food Team evaluated what really sold last time and what didn't sell as well. That which was popular we are repeating and enhancing, so expect to find pizza (but hopefully not all the boxes), burritos, burgers and for visitor variety an array of bbq, salads and wraps. There will be pop-up snack bar tents here, there and everywhere. These will offer a wide variety of packaged snacks and drinks, selected for location so those snack bar pop-ups appearing in the adventure areas will offer only the healthier array of items. That restriction on items sold isn't the only constraint we are facing with retail food. Sadly there is another major limit on the likely snack bar offerings this Jamboree . . . for we don't have the volunteer staff to run all the locations we would like to open. Staff attendance varies and this is where Food Team has been hit particularly hard, so we would welcome anyone who wants to join our retail food team to help us keep from closing one or more of the snack bars frequented last Jamboree by participants and staff alike.

In contrast to that slightly sour note of staffing as it relates to some snack bars, one area deserves special and positive mention. The Chat 'n Chew, which is the name of the Staff Camp Snack Bar, is more than ready to provide all Jamboree staff with its unique blend of food and spirit lifting beverages, all 'non' of course. The Food Team plan for 2017 was to literally double the Chat 'n Chew staff so they could do more events and better serve all staff that come to visit during their time off. It is great to be able to report that the Chat 'n Chew has already met their goal of issuing letters of appointment to twice as many staff as last time and that's an accomplishment in and of itself. Just wait to see what they do to dazzle all of us next summer and suffice it say that their menu plans, which are still work in process, are going to be spectacular.

If you have any thoughts or suggestions feel free to share them via this email address: 2017jamboreefood@gmail.com. Best wishes to all for a very joyous holiday season ahead.