



## Camp Dishwashing Line

Use Kaper Charts to divide tasks for Unit cooking. Firebuilders, Cooks, Maids and Hostesses. Refer to “Kaper Charts” for more details.

### **Maid Responsibilities include:**

1. Heating the water for the dishwashing line
2. Set up the 3 bucket dish wash line as follows
  - a. Hot, soapy water
  - b. Room Temperature Water for rinsing
  - c. Boiling water for dunking/sanitizing
3. Wash the cooking pots and utensils **AFTER** the scouts have finished washing their mess kits

### **Scouts Responsibilities include:**

1. Scrape own dishes with rubber spatula so that ALL food is gone
2. WIPE dishes and utensils with napkin – IF you used one  
*If you do not use napkins at your meal, make sure you do a good job with rubber scraper- if you do not do a good job at this step, your water will become messy and unusable.*
3. Wash own dishes or mess kit.
  - a. Wash dishes in bucket #1 using scrubber
  - b. Rinse dishes in cool water of bucket #2
  - c. Put dishes into dunk bag and dip into boiling water of bucket #3 for 15 seconds
4. Hang mess kit/ dunk bag on a clothesline to air dry

Dispose of the water at least 200 feet beyond a creek or river in order not to introduce pollutants into the water source.

A clothesline is put up using the Clove Hitch between two trees.

Dunk bags can be securely hung using the Lark’s Bend or use a Double Half Hitch Slipped or a Strangle Knot to be easily released.

