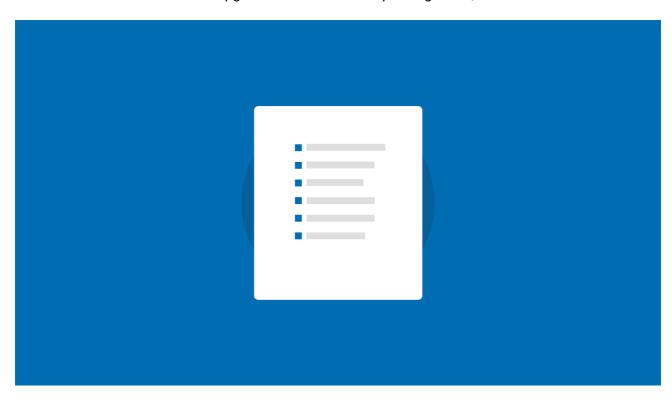
## **Camp Kitchen Checklist**

Our checklist for camp chefs is intentionally comprehensive so you don't forget anything important at the campground. Useful for backpacking chefs, too.



## **Cooking/Eating Supplies**

Stove	Windscreen
Fuel	Fuel bottle(s)
Cookset (1-2+ pots)	Frying pan
Pot/lid grabber	Food-storage canister
Water bottles	Plates, bowls
Mugs/cups (measuring cups)	Utensils (with knife)
Matches/lighter	Fire starter
Kitchen Deluxe	
Coolers	Cutting board/surface
Paring knife	Spatula
Whisk	Can opener
Bottle opener	Corkscrew
Measuring spoons	Hot-cold vacuum bottle
Portable coffee/espresso maker	Rolling ice cream maker
Camp furniture (chairs, table)	Dutch oven

Tablecloth	Lantern
Kitchen organizer	Grill rack
Foil	Egg holder(s)
Biodegradable soap	Pot scrubber/sponge(s)
Quick-dry towel	Drying rack; clothesline w/clips
Trash bags; resealable bags	Hand-crank blender
Extension sticks/roasting items	Camp sink
Collapsible water container(s)	Funnel(s)
Saw/axe	
Mornings	
Coffee	Dry cereal/granola
Quick-fix oatmeal	Breakfast bars
Batter mix	Syrup
Tea	Powdered milk
Freeze-dried eggs/breakfasts	Cocoa/drink mixes
Fruit (fresh and dried)	Jelly/jam
Midday/Evenings	
Energy food (bars, gels, trail mix)	Bagels
Dried meat	Peanut butter
Freeze-dried meals	Rice
Durable vegetables (e.g., carrots)	Recovery bars/drink mixes
Cooking oil/spray	Salt/pepper
Soup mixes/bouillon cubes	Crackers/chips
Cheese	Fig cookies
Drink mixes	Pasta/sauces
Chocolate/sweets	Marshmallows
Spice kit	Herbs Make and Share Free Checklists
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