Three-Pot Cleaning Method

Dishes are cleaned at the campsite, away from tents and eating areas, just as they are done at home, except that you use 3 buckets instead of a sink: washing, rinsing, and sanitizing.

A steady supply of hot water is important to every good camper. As soon as your fire is built, set a pot of water close to the edge where it will be heating throughout the time you are cooking.

If it isn't boiling by the time you need it for dishwashing, place the pot over the fire to bring it to a boil. As long as the fire is burning, keep the pot of water warming. Then you'll enjoy warm water for cleaning hands and face.

All pots to be used over a fire should be coated in liquid soap ON THE OUTSIDE ONLY, to aid in clean up.

The “ASSEMBLY LINE” method will speed up the process, while forcing Scouts to do a good job.

First Station: Garbage Disposal

Have some paper towels at this station so each Scout can scrape his scraps into the garbage bag.

Second Station: Washing in Soapy Water

There should be no food floating in the dishwater. The dirtiest pot can be filled with hot water so that it soaks in the hot, soapy water.

Third Station: Rinsing in Hot Water

No soap bubbles in the rinse water. Rinse water must be nearly boiling so dishes will be degreased, sanitary, and hot enough to dry without wiping. Allow dishes to remain in the boiling water for a minute, and use tongs to avoid scalding yourself.

Fourth Station: Drying

Place pots & pans on a poncho to air dry or place in a mesh “Dunk Bag” and hang on a clothes line to air dry.

Wash water should be dispersed using the scatter method.

The cooking fire may be used to burn garbage. Place a row of finger-sized sticks across the fire, and place the garbage on top. The coals will dry the garbage. Then a little more fuel added to the fire will burn the sticks and the garbage.

Hint: Store partially used soap pads in paper towels. They will be good for the next campout.