



## **River Camp Kitchen Customs**

The River camp kitchen is the most modern structure at camp, with electricity, insulation, a propane stove and oven, and lighting at night.

This means it has many functions. Not only is it a place to prepare and cook food, wash dishes, and eat, it is also a social space and a crafting space. Since it is a small space, it can feel challenging as well as cozy.

It is important to be very aware of your affects on others, particularly in this small social space with many functions. How much space are you taking up, and are you leaving room for others while still meeting your needs? Courtesy goes a long way!

The kitchen is often the space to keep projects from freezing and for drying out projects by the wood stove. Please label your projects with your name on tape, labels, or clothes pins, and try to conserve space as much as possible.

Each River-camper has a cubby in the personal cubby shelves at the back of the room. This is for personal food, supplements, and any other small items you wish to store there. Please do not leave a lot of personal items laying around the kitchen outside of your cubbies.

Anything not stored in a cubby or in your personal living space, should be labeled with your name. Otherwise it may be mistaken as a communal item.

### **Kitchen export: (trash)**

1. Cat food
2. Sheep snacks
3. Chicken food
4. Garden compost
5. Fire food (stove)
6. Recycling (plastic and metal)
7. Trash
8. Boneyard

### **Cat food:**

Yes: Meat (raw or cooked) scraps, meat that's gone a bit off

No: cooked chicken bones, small sharp cooked bones, totally rotten meat.

DO NOT LEAVE MEAT CLOSED UP IN PLASTIC BAGS WHERE CATS CAN FIND IT! STORE IN FRIDGE, FREEZER, COOLER, OR IN A CLOSED CAT-PROOF CONTAINER. Plastic bags of meat left in cats reach will be pillaged and the plastic poses extreme risk of intestinal blockage to cats! This includes garbage bags, grocery bags, and zip lock bags.

**Sheep compost bucket:**

Yes: Fruit and veggie peels, rinds, and ends, seeds, bruised parts of veggies and fruits, stems, nuts, wilted leaves, etc.

Remove stickers first!

No: moldy food, too-rotten food, animal products including egg shells, anything cooked in fat, coffee grounds, avocado scraps, onions, paper/stickers, plastic

***Feed daily, clean bucket after each feeding***

**Chicken scraps:**

Anything too rotten or moldy to feed to sheep, cooked in fat, meat scraps, bread and pasta scraps

No: onions, stickers, paper, coffee grounds, bones

***Rinse bucket after each feeding***

\*if there are no chickens, put non-sheep scraps in compost\*

**Garden compost bucket:**

Coffee, eggshells, Avocado scraps, onions, potatoes, plain brown cardboard, anything that sheep and chickens don't eat

No: paper/paper towel, stickers, bones, clothes, plastic

Remove stickers and chop/crush things if possible before adding to compost to assist breakdown

Compost piles are in the garden to the left as you enter the gate. Look for which one is currently active. Turn compost regularly.

**Stove: (burnables)**

Yes: smaller bones, paper waste, cardboard and wood

No: plastic and weird stuff that doesn't burn, no treated wood

Burn cooked chicken bones and other small bones that cats shouldn't eat, as well as paper scraps and excess cardboard in cooler weather.

### **Recycling:**

Yes: plastic bottles and containers (only 1 and 2 plastics), tin and aluminum cans

Rinse first, throw in labeled recycling cans under the wash station, dump in appropriate bins near the trash cans in front of the back shed when full

### **Trash:**

Un-recyclable plastic (anything that is not a 1 or a 2), wrappers, glass, debris, stickers, etc.

Kitchen trash is under wash station in kitchen, and is dumped from kitchen to trash cans in front of the back shed.

***Larger bones and other animal parts should be taken to boneyard to be discarded.***

### **Camp Food and Kitchen:**

There is a fridge and freezer in the back shed. Label your personal food items with your name, as unlabeled food is assumed communal and available.

There are communal dishes for cooking and a limited amount of dishes for eating.

### **Food:**

We cull our flock of sheep, harvest honey from our bees, harvest roadkill when possible, grow a garden, forage for wild foods and herbs when possible, dumpster dive, go to the food bank, and sometimes receive gifts from people with extra animals or produce.

Meat: sheep, chickens, roadkill, gifts, free animals on craigslist

Produce: garden, foraging, dumpsters, food bank, gifts

Some communal staples are bought with a stipend from Tom. These typically include rice, salt, and whatever the group votes on that is used regularly.

### **Meals:**

Dinners are typically communal at Rivercamp, with teams of rotating cooks and cleaners signing up on a calendar ahead of time. Breakfast and lunch are on your own, though potluck/sharing/dinner leftovers are common. If you eat communal meals, you must sign up to cook and clean in rotation as well.

Please know and respect people's dietary restrictions, and try to accommodate them as much as possible in communal meals by making at least some of the meal edible for everyone, and letting them know if something contains their allergen/prohibited food.

Typical meals include a meat, carb (such as rice, potato), and vegetable(s). Meals can be as simple or fancy as the cooks want.

### **Dish washing:**

There is a dish washing station in the kitchen with a wash bin and a rinse bin and a drain rack, as well as sponges and dish soap. There are electric kettles for boiling water quickly for hot dish water. When the water in the bins gets dirty, please dump the water and wipe the bin.

Please wash your dishes as soon as you're done with them, before leaving the kitchen, so that they, and the space, are available for the next person to use. If on occasion you don't have time to wash right away, set them out of the way and wash them as soon as you can, the same day, so as **not** to leave them for the next person to wash. Do not leave dirty dishes sitting in the wash bin, as this prevents others from being able to use it to wash their dishes.

When cooking in a cast iron, if it is mostly clean when you're done with a lot of grease left, leave it for the next person to cook in until it gets crusty or dry, then the person who left it in that state should clean it. Also, if you cook something in it that someone else is allergic to, please clean it when you're done.

### **Cast iron cleaning:**

Do not soak overnight or wash with soap. Pour hot water in the cast iron, and if things are encrusted, boil the hot water in the cast iron and clean with a sponge. When it's clean, dry it with paper towel or clean cloth and smear fat on the inside surface.

### **General Cleaning:**

Please use natural/nontoxic cleaning products for communal spaces.