



River Camp Customs

Care for common spaces and resources at River Camp shows respect and courtesy for the people you share space with, and improves everyone's day-to-day experience at camp.

Please practice awareness and courtesy at all times. Be aware of the spaces you use and how your actions may impact others who also use the space.

This is not meant to be a "rule list" to "obey" or "disobey". This is a list of practical common courtesy practices that help camp to function smoothly and keep conflicts to a minimum. Needing to remind each other of these agreements, or cleaning up another person's mess, takes energy and creates resentment. We all want to save our energy for fun things, learning, and enjoying each other and our time together.

These customs are not an expectation of perfection, but an expression of care and courtesy for each other and our home, through actions.

If you are unsure of how your actions are impacting those around you, ask for feedback or help!

Around Camp:

- If you make a mess, clean it up!
- Help when help is needed.
- Utilize resources with awareness. Use available resources creatively to minimize waste.
- If you use any communal object or tool, clean it and put it back/away in good condition when you're done with it, in a timely manner so it is available for others to use.
- Label your projects with your name on tape, labels, or clothes pins, and try to conserve space in common areas as much as possible.
- Keep lids or covers on outside trash bins and recycling bins to prevent cats and other animals from eating out of them and to keep rain and snow out.

Common Spaces:



- If you make a mess, clean it up!
- Be aware of the impact you have on others.
- If you take space, make space.

Examples: If you take space on a chair in the kitchen, check to see if there are chairs available for others. If you are using a common space such as a table or freezer space, be mindful of keeping space for others to use as well.

- Don't use other people's personal belongings without their permission.
- Don't disturb or intrude on other people's personal spaces (personal shelters, kitchen cubbies, bunks).
- If you leave a personal object in a communal space, it may be moved if needed.
- Anything not in a cubby or in your personal living space should be labeled with your name. Otherwise it may be mistaken as a communal item.
- Use non-toxic, non-perfumed/unscented, eco-friendly cleaning products for communal spaces. Examples of good products: vinegar, baking soda, non-toxic soaps.
- Pick up pieces of string and trash around camp whenever you see it.
- **DO NOT LEAVE MEAT CLOSED UP IN PLASTIC BAGS OR EMPTY MEAT WRAPPERS OUT WHERE CATS CAN FIND IT!** The cats will eat the plastic to get to the meat. This could cause a potentially fatal intestinal blockage. Please dispose of plastic meat wrappers directly into a lidded trash container. Store meat wrapped in plastic in the fridge or freezer. Thaw meat in a closed container such as a cooler.
- Keep all gates closed, especially the front entrance gate, perimeter gates, and garden gates. This is to prevent sheep escaping and to prevent deer and sheep from grazing in the garden.
- Do not let water freeze in buckets, it can crack them.
- Keep all outdoor tables clear and as clean as possible.

Refrigerators and Freezers:

- Label personal food or projects in the freezers and refrigerators with name and date.
- Do not leave personal projects in the freezers or refrigerators for longer than 1 week, or less time if space is needed for food.



- Be aware of large amounts of personal food taking up space in the communal freezers for too long. If you don't intend to use it right away, consider other methods of preserving it.
- If a freezer or refrigerator is not working or acting strange, please let the camp facilitator or permaculture facilitator know right away, or let Tom know if these people are not available.
- Remove personal items that are expired, rotten or spoiled.

Hide and Meat Care:

- Tend to hides and meat promptly to avoid waste and respect the animal who gave his or her life. Please do not abandon hides and let them rot.
- If you are unsure how to properly tend or preserve the hide or the remains of an animal, ask for help.
- If you cannot properly preserve a hide/animal parts, offer it to someone else rather than letting it rot.
- Do not store whole animals, hides, and personal projects in the communal freezers long-term. Freezer space is needed for food. Please move hides and projects out of the freezer within a week (or sooner if space is needed) and preserve them by drying, or finish them. If they are unlabeled, they may be claimed by someone else.
- We often feed our beloved cats scraps from animal processing. If there is more than they can eat at once, store extra meat scraps for cats in the fridge or freezer, labeled.
- Please clean up guts and unwanted animal parts that the cats don't want and take them to the boneyard when finished processing. In warm weather gut piles and scraps left near the kitchen attract flies.

Cars and Parking:

- Parking outside kitchen is for loading and unloading, not long term parking.
- Please don't run over hoses with your car.
- Please don't park on the grass at the front of the earth lodge.

Grass care:



The grass at River Camp is food for the sheep, who are food for us. We appreciate our grass!

- Keep salt, alum, and borax away from grass and garden plants, as it can kill them or cause nutrient and pH imbalances.
- Clean salted hides in the gravel driveway, pour rinse water onto the driveway.
- When applying salt, borax, or alum to hides, please do this on a tarp in the driveway.
- Dispose of excess dry salt, borax, or alum in the lidded trash containers
- Do not leave items on grass long enough to kill the grass.
- Ask Tom before digging large holes or making fires outside of designated fire pits. It takes a long time for grass to grow back after disturbance.
- Avoid driving or parking on grass unnecessarily.

Pond, River and Hose Bathing:

- Please do not pour or rinse any soaps into the pond, river, or onto garden plants. Pour soapy water onto open ground like trails or roads.
- Please use bio-degradable soaps when washing yourself.
- Nude bathing is accepted at River Camp, please respect others space and personal preferences around this.

The Wiki-poo:

The wiki-poo is our common pit toilet outhouse.

- Keep all lids closed in the wiki-poo. Close toilet lid when finished, keep lids on toilet paper container and tote bin closed to prevent water damage.
- If you see toilet paper running low, replace it or let camp coordinator or permaculture coordinator know we need more.

Kitchen Basics:



As the structure at camp with the most insulation, electricity, lighting at night, and warmth, the River Camp Kitchen has many functions beyond storing, preparing and cooking food, eating, and washing dishes. It is also a social space and crafting space. As a small space with many functions, it can be challenging as well as cozy. This means it is important to be very aware of your affects on others. How much space are you taking up, and are you leaving room for others while still meeting your needs? Courtesy goes a long way!

- Please keep personal items in your kitchen cubby.
- Pick up personal things from kitchen within 24 hours (exceptions for soaking hides).
- Please do not allow cats to access cooked chicken bones (raw are ok) or other small bones, as they can choke on them. Dispose of chicken bones in a closed, lidded trash container. Do not burn chicken bones in the woodstove in the kitchen.

Allergies:

We will always try to have a list of allergies of campers posted above the phone charging area on the cork board.

Please notify us of any allergies you have and make sure they are on this list.

- Be aware of allergies of other campers.
- If you use a pot or pan to cook something someone is allergic to, or use a cutting board or counter space to cut something someone is allergic to, please clean the pot, pan, or space immediately after use.

Dish Washing:

- 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 the water in the bins gets dirty, please dump the water and clean the bin.
- Please use non-toxic eco-friendly soap and cleaning supplies for communal dishes and kitchen surfaces.

Cast iron cleaning:

- Do not soak cast irons overnight.
- Do not wash cast irons with soap.
- To clean, pour hot water in the cast iron and clean with a scrub pad. When it's clean, dry it with paper towel or clean cloth and smear fat on the inside surface.
- When cooking in 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. If the cast iron is crusty or dry when you're finished cooking, clean it.
- If you cook with an ingredient that someone else is allergic to, please clean the cast iron with hot water when you're done.

Trash:

Refer to Kitchen Customs Document for further information on trash and re-cycling.

Refer to the Kitchen Customs document for other important kitchen details.

If you have a question, ask! Thank you!