
COOK'S SHED

Procedures

Meals are served at the Cook's Shed. Students and adults eat outside, unless the weather is too bad. At the Cook's Shed, all cooking is done outside, regardless of the weather. All necessary cooking equipment and supplies are stored in the Cook's Shed. There is a large fire pit and oven outside the Cook's Shed for use. Several very sturdy tables are outside the Cook's Shed for meal preparation and serving, as well as, six tables and six sets of benches for eating meals. There is a **FIRE EXTINGUISHER** located near the door, inside the Cook's Shed.

- a. Hand Washing: An Igloo covered with a burlap sack is provided behind the Cook's Shed with a bar of soap and hand towel. Everyone preparing or handling food will wash their hands. Students will be taken to the latrines before mealtimes to wash hands.
- b. Building a fire under the large cauldron pot in the fire pit provides hot water used for washing dishes. Caution, **NEVER** use galvanized tin tubs on the fire to heat water, serve out of, or eat out of!
- c. Leftovers can be saved and taken home with the class if your group wishes.
- d. Trash: There are two trash barrels, by the Cook's Shed. Please try not to overfill the trash barrels. If they are full, ask for a new trash bag, or use the extra that is in the bottom of the can.
- e. Recycling: There is a recycle barrel located by the Cook's Shed as well. We can only take aluminum cans, plastic and glass. If you have other recyclable trash, please take it home with you.
- f. Firewood: Make sure that you have an ample supply of firewood available for cooking and heating water. Students should use the provided wheelbarrows for fetching firewood from the big firewood pile nearby.
- g. Water: Use the provided buckets to haul water from the spigot located on the east side of the Barracks. It is covered by a wooden barrel, and marked "WATER" on the side. This is potable water that is used for washing dishes, for making coffee and lemonade and in a location also used by the Laundry & Candle Making Station. Have the students haul buckets of water, but at times, adults will also need to help with this chore.
- h. Supper Meal Preparation: Adults will be asked to help slice bread, make lemonade, haul water for filling the cauldron and dishwashing tubs, and get the meal ready and on the table. Adults will serve the students, then themselves. Afterwards, help is needed with cleanup. Park Staff will be on hand, actively participating, and providing direction as needed.

Cook's Shed Clean-Up

To heat water for washing dishes, fill the large cauldron with buckets of water from the spigot on the east side of the Barracks Building. The cauldron will already be set up on the fire irons in the fire pit. To heat water for hot drinks, use the tin kettles and hang them over the fire in the pit. Do not put tin mess pans on the fire to heat water; they are for serving & mixing only. **NEVER PUT EMPTY TINWARE ON FIRES**, the soldered seams will melt! One class decided to use a large \$150.00 wash tub from the laundry to carry burning logs in. The result, four burnt pieces of tin after all the solder had melted and the tub came apart.

a. **Washing Dishes:** For washing dishes, Fort Tejon provides 3 large washtubs; one for soapy water, one for a clear water rinse, and one for a sterilizing bleach rinse . The first washtub should contain hot water and dish soap. The second washtub contains warm, clear water. The third tub contains the sterilizing solution with warm water and one tablespoon of 5% chlorine bleach to each 2 gallons of water.

b. **Caring for Cast Iron:** There are many fine cast iron pots available for your use. They are wonderful to cook with and are very authentic, but need a little care.

(1.) After cooking in one of the pots, it should be wiped clean, do not use soap or bleach. Use metal scrubbies and hot water.

(2.) After each washing, dry thoroughly. Wipe a little oil around the inside of the pot and lid to re-season, wipe off excess with a paper towel.