

Please respond within a week to our food questionnaire below. I will work up a full menu once I get your responses. We turn our menu into our outfitter Canyon REO 60 days before our trip. There are several things I will work into the menu: breakfast meat for the first 14 breakfasts, eggs for breakfast every other day and charcoal (grill or dutch oven meals) every other day. We do not do dinner appetizers or a Munchie Box which both cost extra. There is always plenty of food. You can bring your own snacks just like you bring your own drinks. Canyon REO has a [Menu Planner](#) (PDF) that I will use to build our menu.

I will be setting up a schedule who is assigned on the cook crew each night and at the same time I will assign potty duty which are mutually exclusive. Three people are assigned each night to the cook crew and as one drops off a new person comes on. You are assigned three days in row. It takes that long to get fully trained. This way the experienced people train the new person. We also have a two person cleaning crew to help the cook crew. The cleaning crew will eat first and then when they are done eating, take over from cook crew so they can eat. I will add assignments for the cleaning crew to the schedule too.

Questions

- 1) What is your skill level in the kitchen 1 low, 2 average or 3 high?
- 2) How much food do you eat 1 low, 2 average or 3 high?
- 3) Do you have any food allergies?
- 4) Are you a vegetarian? If so, is tofu a good substitute for you?
- 5) Do you drink coffee? If so, how many cups in the morning? Do you prefer gourmet coffee (extra costs)? That said people seem to like the regular coffee they normally supply. If you don't drink coffee, what hot drink do prefer? We usually have tea and hot chocolate available.
- 6) Do you have any recommendations or comments for our menu?

Food is a big part of the trip and it is always good. It does take a lot of work to feed 16 people but with everyone pitching in, it makes it fun. See you at Lee's Ferry. Thanks. Tom

