

WoidGenuss – the evening of the loooong spoons

What is the WoidGenuss?

The WoidGenuss is a cooking event that takes place on Tuesday, August 13, 2024 in the evening. All catering units are involved in this evening event. Each catering unit can cook a dish of their choice. It will start right on time for dinner: everyone can walk through the camp streets equipped with a spoon and taste everywhere.

When and how do we announce what we want to cook?

On the first day of camp you will find a form in your food box with which you can order your food. The list contains basic ingredients and 30 other special items from which you can choose. You discuss what you would like to prepare in your CARE UNIT. The focus is on the exchange and the shared experience and not on how special the dish turns out. **The order form must be handed in by Tuesday, 06.08.2024 at the latest when picking up the evening box**. We are happy to accept orders earlier.

Which ingredients are on the WoidGenuss list?

In principle, you have the food from the basic equipment at your disposal. The information on which basic equipment items are available was sent out in the last WoidInfo. You can also find this information on woidla24.at under "Preparation" > Downloads.

In addition to this basic equipment, we are adding the following foods for this evening: baking powder, vanilla sugar, dry yeast, white baguette and bread

The "30 foods for WoidGenuss": Apple, banana, sliced pancetta, couscous, eggs, potatoes, mince mixed or beef mince, grated cheese, diced tomatoes (canned), cucumber, cauliflower, carrots, coconut milk, pumpkin, leek, milk, peppers, tomatoes, turkey breast, cream, rice, breadcrumbs/breadcrumbs, sweet potato, tahini, penne or macceroni pasta, natural tofu, tomato paste, curd cheese, goat's cheese, zucchini

Please remember that we have no information about which specific variety of an item will be available at our WoidGenuss. We are also bound to the assortment provided to us by the supplier. Therefore, please understand that we cannot say whether the cheese will be mozzarella or Emmental, for example. (Further examples: Peppers can be green/red/yellow, pumpkin can be Hokkaido/butternut, etc.)

Niederösterreichische Pfadfinder und Pfadfinderinnen

Lenaugasse 13, A-3400 Kierling Tel: 02243/83 756 Fax: 02243/83 756-9 E-Mail: office@noe-pfadfinder.at ZVR: 000663749





What can we do if we cannot find the ingredient we need on this list?

Ingredients that are not listed cannot be procured. There is the possibility of refrigeration in the catering tent if you organize special ingredients yourself. We recommend choosing a recipe that can be prepared with the food from the WoidGenuss order list.

How many people should we prepare this dish for?

Each catering unit prepares its recipe for 35 people. We therefore ask you to fill in the order lists with the correct quantity. Example: The recipe requires one egg per person, which means you fill in the quantity field for "egg" with "35".

When can we collect the food?

The boxes for the WoidGenuss are ready in the catering tent at 4.00 pm and can be collected by you. The food should be collected by 6 p.m. at the latest.

When and where do we offer our food?

You will hear the signal for the start of the WoidGenuss at 7.00 pm. At this time, each catering unit should have arrived with its food at the camp street nearest to the cooking area. The WoidGenuss is officially over at 8.30 pm.

Further tips for leaders:

- Give your children and young people the opportunity to choose the recipe, but make sure that the recipe is not too elaborate. The dish should also be able to be prepared in the given time.
- The WoidGenuss should not be an evening where the leaders have to stay at the cooking area and serve the food. The evening should be a pleasure for everyone, which also requires organization when serving: everyone should have the chance to walk through the camp streets, so make a fixed time schedule in advance.
- If, for whatever reason, the situation arises that someone is still hungry, please come to us in the catering tent. We will certainly find a solution.

