We have campers and staff alike who are allergic to a number of things, including peanuts. We do not use peanuts as an ingredient for any of our food products prepared in the kitchen to be served from the food line. There are too many good alternatives to peanuts, so we take advantage of those.

Further, we do not serve cereal that includes peanuts as an ingredient.  If the kitchen is serving cookies that has packaging that there may be cross-contamination from equipment, counselors and campers with allergies are notified, and an alternative is provided.

We are not peanut free facility though. We would classify our camp as “Peanut Aware.” Some campers may bring candy with peanuts in them or sent to them by loved ones in a care package. We also sell those same packages in our camp snack shack. There is also a designated area in the cafeteria where a child who is a picky eater can make a peanut butter sandwich to eat as his/her table.

Essentially, we treat peanut allergies like bee sting allergies or any other food allergy like dairy or egg. The counselor will be aware of the problem and risk, will seek to mitigate those risks, and have an action plan overseen by our nurses in the event of accidental exposure.

We have yet to have a problem with a camper having a reaction to peanuts, and we serve thousands of guests each year. We hope to keep up the great track record while remaining diligent.

I hope this helps. In summary, we do take the reasonable precautions we can while serving the needs of all of our campers, and we train for cases if a reaction does occur. We cannot guarantee that there will not be an incident, but we do what we can to minimize risk.

OUTDOORS for Christ,

Jon Beight

Executive Director