

Ockanickon and Matollionequay Frequently Asked Questions

Can I request a bunk mate?

Yes, you can through a specially designed form in the "Parent Pack". Remember to help avoid cliques in cabins we only allow one mutual request per camper. Requests must be for campers of the same age/grade.

Can parents visit?

At camp we have an "open door" policy for the parents of all the campers; however a large part of the camp experience is developing a sense of independence and this can be disrupted by scheduled or unscheduled visits. We do request that you notify us one day in advance if you are going to visit by calling the Camp Business Office during business hours or the Director of each camp after business hours. For safety reasons we require that you check-in with the front office upon your arrival to camp. Visits are preferably held at the Headquarters building in Ockanickon or the Dining Hall at Matollionequay. We do encourage you to use this policy judiciously as visits may escalate those children already prone to homesickness and can have a negative effect on other campers who don't receive visits from their families. We have found letters/emails to be the best form of communication while children are at camp. Thank you for respecting this policy and please feel free to call the appropriate Camp Director if you have any questions.

What about the food?

Our "World Famous" salad bar includes fresh cut romaine lettuce and spinach, 3 dressings and 14 different toppings rotated daily, consisting of but not limited to, tomatoes, cucumbers, bell peppers, onions, mushrooms, chick peas, broccoli, applesauce, sprouts, sliced peaches, bacon bits, parmesan cheese, shredded cheddar cheese, grated carrot, black olives, green olives, pickle slices, pickled pepper slices, sliced hard boiled egg and much more. The salad bar also features Chef Jason's Salads Du Jour that can include any of the following: potato salad, tuna salad, chicken salad, egg salad, macaroni salad, pasta salad, Asian cucumber, and/or Mediterranean chickpea and couscous salad.

Chef Jason is constantly inventing and researching new and exciting salad options to tickle the pallet and quench our hunger for delicious culinary delights. And of course, there is ALWAYS the good old stand by...peanut butter and jelly.

We serve fresh fruits at every meal that may include apples, oranges, peaches, nectarines, plums, bananas and pears. At breakfast we also prepare an assorted sliced fruit platter for all to enjoy that includes honeydew, cantaloupe, pineapple and grapes.

As you can see the options we deliver are diverse (and healthy!) enough for everyone to find something beyond the entrée to savor and enjoy.