



## **Rules and Guidelines**

### **September 23, 2017**

1. Contestants must provide their own Dutch ovens, ingredients, cooking utensils, and preparation items. Gas or propane stoves are not allowed for use in preparation of food, but may be used to start charcoal and heat water for clean up.
2. Minimum Dutch oven size is 10 inches for all judged dishes. Aluminum Dutch ovens may be used.
3. Contestants will be assigned a cooking area before the cook-off begins. The cooking areas will be assigned in order of registration date and time. Individual preparation areas will measure approximately 10' X 10'. This area is an asphalt parking lot, which is not covered. There is no electricity available for contestant use. Water will be provided. Pop-up dining tables may be used but NO staking into the asphalt is permitted.
4. Teams of three to five people may compete. Only team members are allowed in the cooking area. Cubs can have one adult leader to assist but the preparation and cooking should mainly be done by the Cubs themselves. Please wear Class A uniforms since this is also a recruiting event. Troop Trailer will be parked in full view of the public but not next to your cooking area.
5. Teams must register to compete in one of three divisions: Cub, BSA Youth (Scout or Venture) or Leader (Adult Scout Leaders only).
6. There will be two categories of food being judged: MAIN DISH and DESSERT. Prizes for 1st, 2nd and 3rd will be given for each category and division.

7. Event schedule:
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|------------------|-----------------------------------|
| 9:00am -10:00am  | Registration and check –in, setup |
| 10:30am - 2:00pm | Cooking time both categories      |
| 2:00pm -3:00pm   | Judging, Awards                   |
| 3:00pm -4:00pm   | Cleanup                           |
8. Food ingredients **cannot** be precooked and must be combined during cooking preparation, with the exception of canned foods, marinades, and sourdough starter. Any exceptions to this rule must be given clearance by the cook-off staff prior to cook-off day. NO electric utencils can be used. Marinades can only be added during the cooking time, not in advance. Cans must be opened by hand during the cooking time.
9. Contestants must provide a copy of recipes used. Recipes should be typed or printed plainly on an 8 1/2 x 11 sheet of paper. The recipes should include all ingredients used with complete cooking instructions, including Dutch oven size and number served. Once submitted, the recipes may be used in the publication of cookbooks or for publicity. All recipes may be original or credit given to the original publisher of the recipe, please observe copyrights.
10. Cooking must be on a surface above the ground and not directly on the asphalt surface provided at Bass Pro. No propane, gasoline, or other such fuel may be used in cooking, however propane stoves may be used for heating water for cleanup, if necessary. Cooking is to be done with charcoal briquettes or hardwood ONLY. Charcoal lighter fluid may be used to start the charcoal if desired, however propane or gasoline may not be used for cooking.
11. Only foods for competition may be cooked in the cook-off area. Everything that is cooked must be presented to the judges. Do not cook larger quantities than you can present to the judges. Withholding food which was burned or undercooked will result in large deductions of points.
12. Only Dutch Ovens or Dutch Oven Lids maybe used to cook the food. Standard hand utencils can be used in the preparation and cooking of the food.
13. Health Department considerations require that NO home-processed foods be allowed in the competition. This is to include meats, fruits, vegetables, sauces, etc. These must be commercially purchased or made on site. Wild game commercially processed maybe used.
14. Please follow safe food handling guidelines as outlined in the Cooking Meritbook. Use care when handling knives and hot utencils.
15. All foods should be prepared on your table or in your oven. Do not allow foods or utencils used in preparation or cooking to touch the ground.

16. Participants are prohibited from consuming any food while cooking. However, beverages are permissible. Taste testing is permissible using clean utensils.
17. Ice chests (coolers) should be used for all perishables and kept at a 40 degree temperature or below. Contestants should take great care to ensure against problems with their food to protect themselves and the participants in the cook-off.
18. Keep your area clean and neat. Cleanliness of your preparation and cooking areas accounts for part of the points from the judges.
19. The field judges will be watching for interaction with spectators. Appropriate points will be awarded for your work in this area.
20. Always use good fire safety practices. After cooking ALL fires must be extinguished and the used charcoal removed from the area. We must clean up all cooking areas before leaving, a Scout is CLEAN, Leave no Trace.

**Good Luck and Let's Have Fun!**