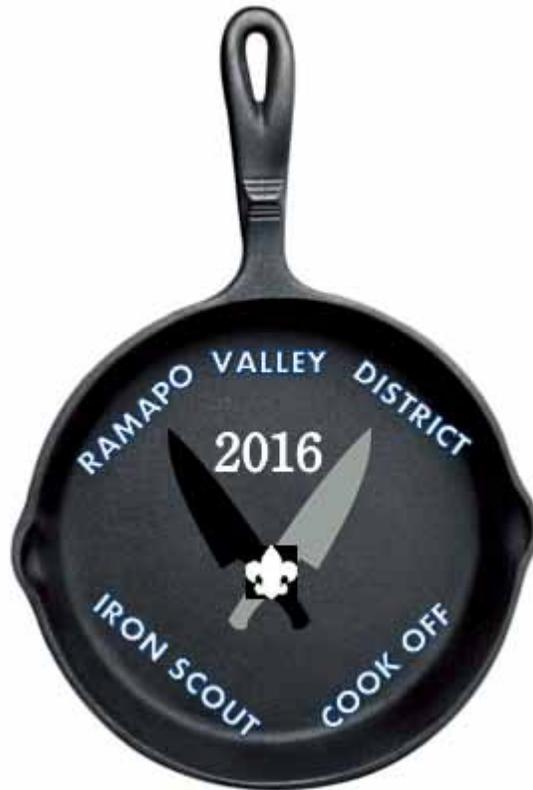


RAMAPO VALLEY DISTRICT
2016
IRON SCOUT COOK-OFF



April 9, 2016, 9am - 3pm

Location:

**Our Lady of the Valley R.C. Church
Wayne, NJ**

V2.0
02.17.2016

IRON SCOUT COOK-OFF INFORMATION

LOCATION - Our Lady of the Valley R.C. Church, 630 Valley Road. Wayne, NJ 07470

The Iron Scout Cook Off Competition will take place on the grass field and parking lot areas.

DIRECTIONS - <https://goo.gl/maps/tkwz544bomA2>

GPS Coordinates: 40.93306, -74.22721

DATE - Saturday- **April 9, 2016** (Rain or Shine)

EVENT SCHEDULE

9 A.M.	Arrival (Earliest arrival time for Units)
9:30 A.M.	Opening Ceremony
10 A.M. – 12 P.M.	One Pot Meal (Breakfast, Lunch or Dinner)
11 A.M. – 1 P.M.	Dutch Oven or Reflector Oven Meal (Breakfast, Lunch or Dinner)
12 P.M. – 1 P.M.	SCOUTS - Backpacking/Trail - Dinner <u>WEBELOS</u> - Foil Cooking (Breakfast, Lunch or Dinner, or Dessert)
12 P.M. – 2 P.M.	Dutch Oven or Reflector Oven Dessert
3:00 P.M.	Awards & Closing
11 A.M. – 2 P.M.	Adult Leader Chili Cook off Competition (see page 8)

COST - \$40 per team, maximum of 8 youth per team (Patrol, Crew, Post, Ship or Webelos Den)

Multiple team entries per unit encouraged.

Webelos will compete only against other Webelos dens.

PATCHES - Given to each youth participant.

EVENT FLAG RIBBONS - Given to each unit participating to attach to their unit's flag.

AWARDS - Awarded to the top 3 team winners in each of the 4 categories. Webelos are judged separately from older scouts.

COOK-OFF CATAGORIES

1. SCOUTS/WEBELOS - One-Pot Meal (Breakfast, Lunch or Dinner)
2. SCOUTS/WEBELOS - Dutch Oven or Reflector Oven Meal (Breakfast, Lunch or Dinner)
3. SCOUTS-WEBELOS - Dutch Oven or Reflector Oven Dessert
4. SCOUTS - Backpacking/Trail - Dinner WEBELOS - Foil Cooking (Breakfast, Lunch or Dinner, or Dessert)
5. Adult Leader Chili Cook-off - Adult Scouters Only (18+). [More than 1 entry per unit permitted](#))

WINNING RECIPES - All winning recipes provided by the participating units will be posted to the Ramapo Valley District website.

SCORING

Judging begins 15 MINUTES after closing time of each cook-off category. Finalists must provide their samples to the judges in the non-returnable container provided. All contestants must submit their "recipe" along with the sample to be judged.

Judges will base their final decisions on the following criteria:

1. Appearance/Presentation 1-10 points
2. Taste 1-10 points
3. Texture (Moist/Dry/Tender/Tough) 1-10 points
4. Degree of Difficulty 1-10 points

Total Score - Max 40 Points

In instances of a total score tie, the tie breaker will be the higher score in the taste category followed by degree of difficulty.

All Judges Decisions are final and cannot be appealed.

ADVANCEMENT OPPORTUNITIES & COOKING DEMONSTRATIONS



The event staff is planning on -

- Cooking merit badge opportunities - Counselors to be on site
- Webelos Adventure Requirement - "Cast Iron Chef"
- Cooking demonstrations - Dutch oven, backpacking stove cooking
- Vendor tables showing cooking gear anticipated



FIRE SOURCES & LEAVE NO TRACE

- All fire sources must be off of the ground (fire pits, charcoal grills, fire tables, metal garbage can lid on 3 cinderblocks works well!)
- No lighter fluid or liquid fire accelerants
- Carry in, carry out (units should bring - plastic garbage bags, "grey water" container)



FOOD DRIVE

We are asking all participants to help those in need by each bringing a non-perishable food item listed below and drop off at the Food Drive area in the parking lot. These needed donations will be delivered to the local Center for Food Action in Mahwah.

Most Needed Items Include:

- Canned Meat, Tuna, Chicken, etc.
- Canned Hearty Soup
- Macaroni & Cheese
- Canned Vegetables
- Peanut Butter & Jelly
- Cereal
- Dry Milk (e.g., boxed Parmalat)
- Canned Fruit
- Instant Potatoes
- 100% Juice

IRON SCOUT COOK-OFF RULES

1. A team's maximum size is 8 youth (Patrol, Crew, Post, Ship or Webelos Den). Webelos will compete only against other Webelos dens.
2. Units can have more than 1 team entered into the competition and is highly encouraged.
3. An adult must supervise each team. Adult supervisors will not assist or instruct the contestants. Their sole purpose is for safety. All contestants must be members of the Boy Scouts of America. Adult supervisors should be registered with the Boy Scouts of America.
4. Contestants may not be professional cooks, chefs, or culinary instructors.
5. One team may enter a maximum of 3 dishes. Only one dish per category will be judged for each team.
6. Team menus must follow a balanced and healthy eating habits
7. Teams must have their Patrol name prominently displayed at their cooking area.
8. Each team will have 2 hours to prepare and present their dishes to the judges.
9. For the Backpacking or Trail Meal, each team will have 1 hour to prepare and present their dish to the judges.
10. For the Backpacking or Trail Meal, a Backpacking type stove or a "Hobo Stove" must be used.
11. No Ground Fire Permitted, must use fire tables or self – supporting grills
12. This is a "Pack in ...Pack out" event. All garbage must be taken with you. Leave No Trace principles apply.
13. Teams must use the Patrol method and have a Duty Roster Posted. Team Work Counts!
14. Each team must display a menu with ingredients for each category entered.
15. Each team must prepare a total of 6 plates to be judged per category entry. Remember Presentation Counts!
16. Each team must supply their own food.
17. Only team members and adult supervisors (no family or friends) are allowed in the cooking area during the prep, cooking and judging period. One team member must remain in the cooking area at all times. Shade is limited. Teams should provide their own means of shade if desired.
18. Know and practice safe food handling procedures.
19. A copy of your recipe and ingredient list is required along with your registration form. Recipes become the property of the Ramapo Valley District Iron Scout Committee for subsequent use in cook-off cookbooks or publications. All copyright recipes must include the source.
20. All ingredients must be combined, chopped, sliced, diced and cooked on site including garnishes and marinades. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be USDA inspected. No wild game.

21. Everything cooked must be presented to the judges with the exception of excess gravies and sauces. Removing burnt or undercooked sections of food may result in point deductions or disqualification. Side items such as butter, jam or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site.
22. Cooks will provide all of their own utensils, coolers, prep tables, charcoal, cutting boards.
23. Only competition recipes can be cooked during the cook-off. There should be no eating in the cooking area.
24. Battery operated or electrical devices, such as mixers or blenders, are not allowed in the preparation of food.
25. It is the responsibility of each team member to know and understand temporary food handler regulations recognized by local and state health agencies. There should be no finger licking. Contestant tasting utensils must be washed immediately after use. Wash cutting boards between meats and vegetables to avoid cross contamination.
26. Iron Scout Cook-off staff will be monitoring each team throughout the contest ensuring proper handling and cooking of the food. Iron Scout Cook-off staff may check cooked meat temperatures prior to judging.
27. If you need hot water for a recipe, please plan on heating it yourself.
28. All Patrols must bring their own water supplies.
29. All foods submitted for judging should be displayed in the provided container.
30. All dishes must be presented to the Judges' Table on time. Points will be deducted accordingly for any late presentations.
31. Garnishing should be simple, complement the dish being presented, and not distract from it. This is not a garnishing contest. Garnishes should be edible.
32. Use good fire safety practices. Keep yourself and the public safe. Make sure you have your fire bucket or extinguisher visible at all times.
33. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
34. All Judges decisions are final.

SAFE FOOD HANDLING PROCEDURES



- A. Teams should start with clean equipment and use clean cooking practices.
- B. Good hand washing practices are required, including a separate basin for hand washing. There should be no finger licking.
- C. Dishwashing facilities, including washing, rinsing, and sanitizing basins, are required of all teams.
- D. Tasting utensils must be washed immediately after use. All washing of dishes must be done in your own area.
- E. Hot foods must be kept above 135 degrees F.
- F. Wash cutting boards with bleach water between meats and vegetables to avoid cross contamination, or if possible, use different cutting boards for meat and vegetables and clearly label them.
- G. Coolers are required for all refrigerated items and cold food must be kept below 41 degrees F.
- H. If bringing pre-marinated or pre-injected meat to use in competition, please note this in your recipe. (i.e. Butterball Chicken)



ADULT LEADER CHILI COOK-OFF RULES

ENTRY FEE - \$25 per entry. All proceeds will go towards the Northern New Jersey Council Campership Fund. This fund was established to assist Scouts who, without financial assistance, would not be able to attend camp.

PRIZE - Scout Leader's Chili Champion Cup engraved with Unit's name and year won. Unit will hold cup until following year competition. Bragging rights for 1 year.

GENERAL INFORMATION - All contestants must be Scouters. "Ringers" will be disqualified.

1. Contestants are responsible for supplying all of their own cooking utensils, Coleman type stoves, pots etc.
2. Displays and demonstrations will be judged based upon overall appearance, aesthetics, spirit, participation of the contestants, and enjoyment by the judges and observing Scouters.

OFFICIAL CHILI JUDGING

1. Any form of chili is permissible. However, only "True Chili" will be considered for serious judging. "True Chili" is defined by the International Chili Society as any kind of meat, or combination of meats cooked with peppers, various other spices, and other ingredients with the exception of items such as beans or pasta.
2. No ingredient may be precooked or treated in any way prior to the setup period the day of the cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth, and grinding or mixing the spices. Meat may be pre-cut or ground, but not treated in any way. All other ingredients must be chopped or prepared at the cook-off.
3. The judging committee will select the winners based on taste, appearance and creativity. Good Chili combines the elements of texture, freshness, and aroma and of course taste.
4. All chili must have a name for the recipe when submitted for judging. Weird names that refer to Scouting or Scouters are encouraged. All names must be in English unless they are in some other language, and must be in good taste.
5. Any attempts to influence, bias, or sway the Iron Scout Cook-off staff toward one chili or away from another are encouraged. Attempts to influence the final judging staff are permitted.
6. Winners will be required to submit their recipe for posting on the Ramapo Valley District Web site. For those contestants who are worried about giving away secrets, there is no requirement that the recipe you submit resemble what you actually cooked in any way. This contest rule has been designed to make absolutely no sense whatsoever.

RAMAPO VALLEY COOK-OFF JUDGES

1. HOST TROOP SCOUTMASTER
2. HOST TROOP SENIOR PATROL LEADER
3. RAMAPO VALLEY DISTRICT CHAIR
4. RAMAPO VALLEY DISTRICT COMMISSIONER
5. RAMAPO VALLEY ACTIVITIES CHAIR
6. HONORED GUEST

QUESTIONS - All questions and concerns about the rules or competition can be directed to the host Troop (Troop 309 - Wyckoff) Adult Leaders;

John Brain, e-mail: jbrain1970@verizon.net -or-

Wayne Wharton, email: wayne.wharton@verizon.net

RAMAPO VALLEY COOK-OFF SCORE CARD

_____ Appearance/Presentation 1-10 points

_____ Taste 1-10 points

_____ Texture (Moist/Dry/Tender/Tough) 1-10 points

_____ Degree of Difficulty 1-10 points

_____ **Total Score - Max 40 Points**

ENTRY ID NUMBER _____

***ONCE WINNERS ARE SELECTED PLEASE FILL IN BELOW FROM MASTER
ENTRY SHEET***

UNIT NUMBER _____ (PACK TROOP CREW POST SHIP)

TOWN _____

PATROL/DEN _____