

# 2015 Dutch Oven Cook Off Event Info and Rules

Saturday, November 21, 2015  
Gibson Ranch, Elverta, CA

Parking is \$5 per vehicle.  
Be sure to have cash at the park entrance.

## **Schedule:**

### **Friday, November 20, 2015**

**3 pm** - Those participating in the cook off and/or camping may start arriving for overnight camping. Teams may set up tables, chairs, and a pop up in their designated cooking spot. Nothing else can be set up for the cook-off on Friday night.

**8 pm** - Campfire program

### **Saturday, November 21, 2015**

**8:45 am** - Flag Ceremony

**9 am** - Set up and start cooking.

**10 am - 1 pm** - Activity booths will be available.

#### **Judging Times:**

**1pm** - 10 & Under (Cub Scouts, Daisy and Brownie Girl Scouts)

**2 pm** - 10-18 Years Old (Boy Scouts, Junior Girl Scouts and above)

**3 pm** - Open Division (Adults and Venture Crews)

**3:30-4 pm** - Awards

**4:30 pm** - Flag ceremony, Clean up and tear down

**\*After judging for your category, participants are encouraged to clean up their booth areas.**

## **Costs:**

\$5 per vehicle to park for the day or overnight..

### **Dutch Oven Cook Off Participants:**

To enter the cook off, the cost for a 4 person team is \$35. This covers your entrance into the cook off, the cost of camping overnight (Friday night to Saturday), a tasting kit and an activity card. You may add an additional four people to your team, for a total of 8 people per team. There is an additional cost of \$6 per person).

4 person team=\$35

5 person team=\$41

6 person team=\$47

7 person team=\$53

8 person team=\$59

### **Everyone else:**

To those camping but not participating in the cook off, camping is \$5 per person. This is for Friday night. There will be a campfire program that you will not want to miss. If you are unable to camp, please join us on Saturday morning for a day of fun.

**Activity cards are \$5 per person:** Activities will include a cooking demonstration, fishing, biking, knots and geocaching activities. All attending are encouraged to bring a bicycle for activities. Available for pre-purchase or purchase the day of the event. Please bring cash or check for purchases.

**Tasting kits \$3:** A People's Choice award will be given to one lucky team. Those attending (but not participating in the cook off) can purchase a tasting kit. Each kit will have enough items to allow you to taste a sample from each booth. Each kit will contain one ticket. Use that ticket to vote for your favorite booth. There will be a ticket box at each booth for you to place the vote in. These can be purchased the day of the event. Please bring cash or check for purchases.

### **Adult Supervisors:**

Camping is \$5 per per person, per night. There is no fee to supervise your scouts during the event.

## Rules:

-This is a maximum of a three pot cook-off, consisting of a main dish, a side dish and a dessert dish. Only one dish per category is allowed, you cannot cook, as an example, two loaves of bread and turn in the best one. You may choose to compete in one or more categories, but it is not required.

-Each team must pay the appropriate fee in full by the registration deadline.

-Each team must provide all of their own supplies including cooking equipment, dutch ovens, raw food ingredients, spices, tools, and optional shelter. Each team must provide and use a raised fireproof cooking platform and at least one fire extinguisher of ABC type. No fires can be directly on the ground. No holes can be dug. Examples of a raised platform are fire pans, multi layers of bricks or pavers, a portable fire pit, etc.

-Each team must provide hand washing & dish washing supplies to keep a sanitary cooking space.

-Each team may submit only one entry in each of three categories: Main Dish, Side, and Dessert. It is not required to enter each category.

-Judges will award up to three winning teams (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>) per category, plus one People's Choice Winner.

-Entries must be submitted on time.

-Each team's cooking, preparation, and cleanup space must fit into an area measuring 12' wide and 12' deep. Each team will be provided with an outdoor space clearly marked. All equipment must remain within this space for the duration of the competition. Each team will need provide their own equipment and shade (canopy or ez-up).

-Each team is limited to the use of four (4) dutch ovens. The dutch ovens may be of any size. Cooking any part of the recipe in anything other than a dutch oven will disqualify the team from the competition.

-Teams are encouraged to share and demonstrate cooking techniques and recipes with spectators, and generally share their enthusiasm for dutch oven cooking.

-Teams are responsible for bringing all water needed for the weekend. Water spouts to fill containers will be available nearby.

-Teams with more than six scouts can request an additional 12x12 area. We want everyone to be able to safely move around in the cooking area.

-Teams will be judged by the field Judges on their manner of cooking, cleanliness, and

taste and presentation of the dishes.

-All foods must be presented to the judges table in small single portions for 5 judges. Be creative in your presentation. Each team will be supplied with the serving dishes needed for the judging. No exceptions.

-Each team needs a sign or flag with the name of the recipe and the team clearly visible at their booth.

-No battery operated or electrical devices are allowed in the preparation of food with the exception of scales or temperature probes.

-Garnishing should be simple and complement the dish being presented and not distract from it. This is not a garnishing contest. Garnishes should be edible.

-Only competition recipes can be cooked in team areas during the cook-off. There will be no eating allowed in the cooking area.

-No person shall consume alcoholic beverages during the cook-off or at any time while on event property.

-Smoking is allowed in designated areas only, inside your vehicles.

-Interaction with spectators is encouraged. Please be courteous in sharing cooking information.

-Only designated cooking team and adult supervisor will be allowed in cooking area, no exceptions.

-All judging decisions are final.

-Awards will be presented between 3:30 and 4 pm, after the judging period has ended and scores are tabulated. Times could be moved forward, be flexible.

-Decisions made by the judging panel are final.

-Only cooking teams, judges and cook-off officials will be permitted in the cooking areas. Visitors, family members, and others are not permitted within the 12x12 cooking team areas.

-At least one cooking team member or adult supervisor must remain in the 12x12 team cooking area at all times after cooking has started and throughout the day until the official cooking period has ended and all fires and charcoal are cold. This is to ensure safety of cooking fires, charcoal, hot liquids, etc.

-Teams must take special care to maintain clean cooking areas.

-Briquettes and natural fuels are allowed.

-Fires and charcoal briquettes are not permitted on the ground. Teams must bring and use some sort of raised fireproof platform to keep fires off the ground. No holes may be dug in the ground.

-An ABC type fire extinguisher must be present in each cooking station. A bucket with water, a shovel and rake are also required to be at every cooking station.

-Examples of a raised platform are bricks, pavers, etc.

-Teams of up to 8 people, plus up to 2 adult supervisors can register. Additional costs per team member after the first 4 team members.

-The adult observer may not at any time assist with any equipment, food preparation, clean up or any other aspect of the cooking or cleanup process. They are there for the sole purpose of observing the safety of that youth team. If teams have very young scouts or scouts with a disability, adult support needs to be minimal.

-Recipes must be submitted by the designated time. Teams will need to turn in recipes for each submission that include a complete list of ingredients in order of use and complete instructions on how to prepare them. This needs to include the temperature of the meat when cooked properly. All recipes must include the source.

-Ingredients cannot be pre-cooked or pre-prepared; they must be combined, chopped, sliced, or diced on-site during the competition. This includes garnishes and marinades. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be store-bought and USDA inspected.

-Campsites are available for any troop or pack wanting to camp before and after the event for an additional fee. \$5 per person to camp on Saturday night.

## WHAT THE JUDGES WILL BE LOOKING FOR

Field Judges and the Judging Panel will observant of these things:

- Food that is raw, undercooked, burned, off-color or tough.
- Pleasant aroma, uniform color, evenness of cooking, consistent texture, and completeness of the cooking process.
- Taste is, of course, the most important factor for the judges.
- Team members should be willing and able to share cooking techniques and tips with spectators.
- Cleanliness is a major factor in the field judging. Use of wash areas, washing of hands, and covering food items from contamination will be considered.
- Use a cooler with ice to keep all perishables cold. Uncooked meat and other perishables should not be left sitting out.
- Dutch ovens will be checked for rancid smell and cleanliness prior to the start of the cooking.
- Each team needs to follow scout/adult ratio's.

Parking is \$5 per vehicle.  
Be sure to have cash at the park entrance.

## FREQUENTLY ASKED QUESTIONS

**May we bring our own pet?** No pets are permitted.

**Do I have to pay the parking fee?** Yes, each car entering the park must pay a \$5 parking fee. This applies to day use and overnight use. The parking fee covers your car for the duration of the event.

**Where may I smoke?** Smoking is only permitted inside your vehicle in the parking lot. Fire is a constant concern, as is smoke exposure to children.

**Can we request a campsite?** Campsites will be assigned, one area for Girl Scouts, one area for Cub Scouts and one area for Boy Scout/Venture Crews. Tent camping is within walking distance of the cooking competition area. Campsites will be close to other troops.

**Are there flush toilets available?** Flush toilets are within a 15 minute walk. Porta potties will be easily accessible.

**May we bring an ATV?** Sorry, no ATV's on event property.

For more information, please contact:

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