

West District Dutch Oven Cook Off

Rules and Regulations

Entries

- Individuals
- \$5.00 entry fees for Dish.
- Dutch Oven categories are entrée, dessert, and Mystery Box.
- limit no more than 2 of Dutch Oven dishes entered by individuals per Category.
- You may enter any or all categories.
- You must fill out a Entry form with your name, Troop, and name of your dish(es).
- Dishes will be judged on presentation, aroma, taste, and creativity!

The Venue Set Up

- The Dutch Oven Cook-Off venue will be at St Mathew's Episcopal Church
- Station Set Up – starts between 8:30AM - 2:00 p.m., cook-off crew will show you where to set up.
- Charcoal will be provided.
- Dishes need to be ready for presentation for judging at 11:00 p.m. for Entrée, 12:00 pm for Mystery Box and 1:00 p.m. for Dessert.

What will be provided

- Charcoal
- Hand Wash Station
- Clean Up Station
- Trash Cans

What contestants need to bring

- Table for prep
- Any kitchen items you may need: stoves, utensils (cooking & serving), cutting boards, coolers, meat thermometers (if needed)
- Dutch Oven(s)
- Ingredients and equipment needed to prepare the dish(es)
- Digital thermometers and scales are allowed.

Rules & Regulations

- A contestant may consist of a pack (assisted by cub master), troop, crew, or post. An adult must supervise each participant. 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 associated with the Boy Scouts of America.
- Contestants may not be professional cooks, chefs, or culinary instructors.
- Only Contestants and adult supervisors (no family or friends) are allowed in the cooking area during the prep, cooking and judging period. Contestants must remain in the cooking area at all times.
- **All dishes need to be prepared on-site.**
- All Ingredients must be combined, chopped, sliced, diced, and cooked on-site, including marinades & garnishes. **Pre-cooked items are not allowed.**
- Dishes must be cooked in a Dutch oven
- Please know and practice safe food handling procedures.

Most Important!

- Have Fun! This is a time to gather with fellow Scouts, friends & family and Leaders the art of cooking as we all know and love...outside! Make your dishes tasty and beautiful, get creative, and, most importantly, enjoy the camaraderie of one another!

Any Questions Please contact

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