

DUTCH OVEN COOK OFF RULES & REGULATIONS

Lake Minnetonka District, Boy Scouts of America

All questions and concerns about the rules or competition can be directed to
Eric Rynders at (612) 369-2793 or erynders@msn.com

GENERAL INFORMATION

This competition is about encouraging the skill of using the Dutch oven without the use of additional pans such as bread pans, pie tins, tinfoil or foil pan inserts. Trivets under meat and parchment paper are acceptable.

Judging will be conducted and prizes awarded to three (3) cooking categories. Each entry made will be for a specific category of competition. The three categories of competition are:

1. Chili **2. Dessert** **3. Other** (side dishes, main dishes, cornbread, beans)

LOCATION

The Dutch Oven Cook Off registration, cooking, judging, and awards ceremony will take place at:
Main campground at Fall Camporee
16480 Jonathan Carver Parkway, Carver, MN

REGISTRATION

Pre-registration is free and due by September 27, 2012. A registration form, copy of your recipe, and ingredient list is required for a complete registration. Recipes become the property of the Lake Minnetonka District for subsequent use in cook off cookbooks or publications. All copyrighted recipes must include the source. Late registration will also be available at Sign in (please print your own registration form). Please don't stay away if you do not have an ingredient list or a recipe but for food allergy reasons we need lists for the judges and we need recipes to promote Dutch oven cooking in our district.

Email registration material to:

Eric Rynders
Erynders@msn.com

SCHEDULE

The judging will take place between 6:00 and 6:15 with the awards ceremony taking place at 6:30. After that you can feed your creations to your hungry Scouters. The cook off area should be roped off by noon and cooking can begin as early as you need to. Any questions can be directed to Eric Rynders at 612-369-2793 provided there is cell coverage. We may cook on the ground provided we dig a pit and cover it when we are done but it is advisable to cook on a metal surface if you can. We will have a short meeting at 5:30 to review judging etc. Remember to plan your troop's activities to allow time for your team(s) to have time to compete. The judging will be done by our black smiths and cowboys and this will be their supper so be prepared for them to serve them up and still have enough food for your troop.

2:00 pm early cooking
5:30 pm cooks meeting
6:00 pm Dishes Due
6:30 pm Awards Ceremony

RULES

(Adapted from the 2010 IDOS World Championship Cook-Off)

1. A team may consist of a pack (assisted by cub master), troop, crew, post, or patrol. An adult must supervise each team. Adult supervisors will not assist or instruct the contestants. Their sole purpose is for safety.
2. All contestants must be members of the Boy Scouts of America. Adult supervisors should be associated with the Boy Scouts of America.
3. Contestants may not be professional cooks, chefs, or culinary instructors.
4. One team may enter a maximum of three dishes. Only one dish per category will be allowed for each team. A troop may field more than one team and scoutmasters may cook for exposition.
5. 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.
6. Know and practice safe food handling procedures.
7. A copy of your recipe and ingredient list is required along with your registration form. Recipes become the property of the Lake Minnetonka District for subsequent use in cook off cookbooks or publications. All copyright recipes must include the source.
8. 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.
9. All cooking must be done in an approved (factory made) Dutch oven and 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.
10. Cooks will provide all of their own utensils, coolers, prep tables, charcoal, cutting boards, meat thermometers and other items needed to prepare, serve food and meet health code standards.
11. Only competition recipes can be cooked during the cook-off. There should be no eating in the cooking area.
12. Battery operated or electrical devices, such as mixers or blenders, are not allowed in the preparation of food. Digital thermometers and digital scales are allowed.
13. 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.
14. Dutch Oven Cook Off Personnel will be monitoring each team throughout the contest ensuring proper handling and cooking of the food. Dutch Oven Cook Off Personnel may check cooked meat temperatures prior to the public judging.
15. If you need hot water for a recipe, please plan on heating it yourself.
16. All foods submitted for judging should be displayed in the provided container.
17. All dishes must be presented to the Judges' Table on time. Points will be deducted accordingly for any late presentations.
18. Garnishing should be simple, complement the dish being presented, and not distract from it. This is not a garnishing contest. Garnishes should be edible.
19. Use good fire safety practices. Keep yourself and the public safe. Use of propane stoves is prohibited.
20. Interaction with the public is encouraged. Please be courteous in sharing cooking information.

21. Smoking and alcoholic beverages are not allowed during the Dutch Oven Cook Off.
22. All judging decisions are final.
23. The Dutch Oven Cook Off and Lake Minnetonka District are not responsible for accidents or damages incurred during the cook-off.

SAFE FOOD HANDLING PROCEDURES

(Adapted from the 2010 International Dutch Oven Society's World Championship Cook-Off)

- 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. Food service gloves must be worn when handling food that will not be cooked further. Hot foods must be kept above 135 degrees F.
- F. Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook off.
- G. 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.
- H. Coolers are required for all refrigerated items and cold food must be kept below 41 degrees F.
- I. All reheated food must be taken back up to 165 degrees F for safety purposes if the temperature goes below 135 degrees F. A Field judge must take a temperature before reheating to determine how high to reheat the meat.
- J. Field judges will be checking cooler temperatures before and during the competition. They will also check the meat temperatures prior to judging.
- K. If bringing store-bought pre-marinated or pre-injected meat to use in competition, please note this in your recipe. (i.e. Butterball Chicken.)

Please complete and sign the form at the bottom, acknowledging that you have read the attached rules and regulations for this competition. Return completed registration form, a copy of your recipe, and an ingredients list to:

Eric Rynders
Erynders@msn.com
612-369-2793

Team Name:

Team Captain:

Team Members:

Pack / Troop / Patrol (circle one)

City / State:

Phone / Email:

A team may enter as many categories as desired:

Chili

Dessert

Other: side, bread etc.

Scoutmaster (please feel free to show us how it should be done)

I have read the rules and regulations for the South Texas Council Dutch Oven Cook Off and agree to abide by these rules and regulations throughout the competition. I acknowledge that all judge's decisions are final.

Team Captain Signature:

Date: