



Lewis and Clark Spring Camporee

Dutch Oven Cook Off / Order of Arrow Tapout

March 26-28, 2004

Camp Jamison, Bert Adams Scout Reservation

PARTICIPANT INSTRUCTIONS DUTCH OVEN COOKOFF

BERT ADAMS BOY SCOUT RESERVATION

GENERAL INFORMATION:

Welcome as a participant in the Dutch Oven Cook-off. We hope that you enjoy this fun event.

1. Date and Categories:

Bert Adams Boy Scout Reservation; one pot cook-off

2. Schedule:

9:00 – 12:00 – registration, Dutch oven information & displays, recipe turn-in

3. Prizes:

First Place: 12" Lodge Dutch Oven

Second Place: Charcoal Firestarter

Third Place: Dutch Oven Gloves

GENERAL GUIDELINES:

1. The Cook-off will only provide: Judges, prizes and Cook-off assistance. No electricity is available for contestant use. Contestants will be expected to provide all items/food for their participation. "Grub" boxes and such accessories are allowed, but should not intrude upon other contestants.



Judging:

A. Entries will be judged upon appearance, aroma, taste, and quality of the entry. Also cooking technique, team dress, spectator interaction and presentation will be considered. See enclosed sample of judges' scorecard.

B. Judging of the entry preparation activities will be done by roving judges. The finished entry will be judged by a separate panel of judges. The combined score will comprise the team score.

C. Upon presenting their entry at the judges' table, contestant should give the name of their entry, a short comment about it and then retire to the designated seats. After the judging sampling of their entry contestants may begin clean up, but are asked to be considerate of others waiting to be judged.

D. Judges' decisions on contestant scores and Cook-off Committee decisions on policies/procedures are final.

Health Considerations: Contestants are asked to exercise care in the cleanliness of their food preparation and cooking; keep preparation area and utensils clean; use wash basin or wet wipes for hands; use good fire safety practices; use cooler for all perishables; don't put oven lids on bare ground etc. Wild game or home-processed meat is permitted. Everything about you, your recipe preparation and cooking, your period dress (if required), and as a result—the Cook-off, should represent all of us at our very best.

CONTESTANT COOKING RULES

1. A copy of the recipe(s) must be provided to the Cook-off Committee—and accepted—before fire/cooking may be started. Recipes must follow the attached sample.
2. Contestant teams are allowed two members.
3. Oven size and accessories:
 - A. Minimum oven size is a 12" Dutch oven.
 - B. Cooking utensils such as racks, pans, foil, etc., may be used with the Dutch ovens, however, in case of a tie, the team using the least utensils would be accorded the higher technique points. Smaller (less than the minimum size) may be used to prepare needed sauces and simultaneous ingredients. Ovens for display purposed only are not allowed in the Cook-off area.
4. Ingredients cannot be precooked and must be combined during preparation and cooking. This does not include such ingredients as canned fruit filling for pies or cobblers. Gas or propane stoves are not allowed.
5. If you cannot or choose not to present your entry to the judges, the entry will not be judged and no score given the team. Contestants may pick up their scorecards after the awards have been presented

Again, we welcome you to this fun event and to the world of Dutch oven friends. We hope you have an enjoyable and memorable experience and are better Dutchers in the future because of your participation in the Cook-off.

Good luck,

The Cook-off Committee



"The pot that does it all."



RECIPE INSTRUCTIONS

International Dutch Oven Society

Your recipe must be printed plainly, or typed, on an 8 1/2" X 11" paper and handed into the Cook-off Committee at registration. Recipes which are not complete, plainly written or handed in on time will preclude the contestant from participating.

Name of Recipe

Contestants' Names

Addresses

Size of Dutch Oven to be used

Telephone Numbers

Number of persons recipe will serve

List of Ingredients:

5 medium-sized zucchini, thinly sliced

etc

2 Tablespoons melted butter

etc.

2 can (16 oz) Hunts Tomato sauce

etc

Note: Spell out amounts of items, don't use capitals, specify can sizes, state brands if needed, put in order of preparation or in groups of combining. In general be very specific about the ingredients.

Preparation and Cooking Instructions: In this section, don't shortcut the instructions. Assume that the reader is a novice Dutch oven cook and will need every step explained. You may know exactly how to do it but they will not. It is better to be "overly" plain about how to prepare the recipe and how to cook it than to leave any questions in the mind of the reader. Be sure to include times and temperatures, ratio of heat on the top and the bottom and such details which will result in the reader having a successful first time experience with your recipe and the judges will know and appreciate what you are preparing. Include cooking times, when to combine certain ingredients and when to add them. Also, please recommend any garnishing which has worked well for you.

If you have any background on the recipe, we would appreciate it being included, i.e., "I got this recipe from my Uncle Jim who herded sheep in the Pinedale, Wyoming area in the twenties. He used to..." This kind of memorabilia needs to be saved and passed on. Thank you

Use the other side if necessary



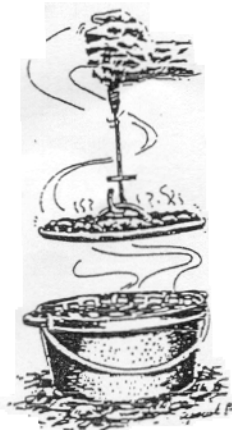
Generally all baking requires more heat on top of the oven than is required on the bottom. Rotate your oven 1/4-1/2 turn once or twice while baking. This regulates the uneven heat caused by wind and/or the uneven distribution of coals on the top and bottom of your oven.



SUGGESTED DUTCH OVEN COOKING TOOLS AND SUPPLIES

Dutch oven (Lodge) (I recommend the 12" 8 qt. Deep type)

2. Lid lifting tool—important to have a tool to lift the hot lid
3. Dutch oven lid stand—2 bricks for placing lid upside down
4. Windbreak—cut out 55 gal. Drum or sheet metal screen
5. Firestarter stove—gallon can with holes cut around bottom with wire mesh 1/3 up from bottom or use a commercial starter pot
6. Cotton rags & cooking oil—use for cleaning your oven
7. Tongs (2)—long type for handling food while cooking and one pair for moving coals to oven
8. Chef's tool kit—ladle, spatula, slotted spoon, turning fork, slicing knife, pairing knife, can opener, vegetable peeler with storage case
9. Leather gloves—for protection of hands & wrists from heat
10. Camp shovel—for working with the charcoals
11. Whisk broom—to sweep ashes off lid when finished cooking
12. Work table/chuck box—for storing spices, cooking ingredients, measuring spoons, cups, etc.
13. Charcoal briquettes—I recommend Kingsford NO LIQUID FIRE STARTER!!!!
14. Aluminum foil—to place on ground under charcoal
15. Camp chair—relax and enjoy; it may take a while
16. Gallon bucket of water—to douse your charcoal for disposal
17. Trash bags- for your trash and removal of charcoal ashes and foil



The 'lid lifter' tool is called a 'gonch hook' in Spanish.