

2008 River City Roundup Scout Dutch Oven Cook-off September 27, 2008



Come to the River City Roundup and compete in the Scout Dutch Oven Cook-off. This cook-off gives youth cooks a chance to prove their proficiency at a skill once considered a common necessity by early settlers of the West. Enjoy the aroma, taste, and friendly fellowship of good cooks at work. What a delicious and historic way to enjoy River City Roundup.

Date: Saturday, September 27, 2008
Place: Qwest Center Parking Lot
Time: Set up starting - 8:00 am
Cook's meeting - 11:45 am
Start Charcoal - 12:00 pm
Judging 2:30 pm & 4:00 pm

Entry Fee: \$20 per team
Categories: 1) Desserts (12:00 pm - 2:30 pm)
2) Entrees (12:00 pm - 4:00 pm)

Registration is due September 15, 2008. The cook-off is limited to 20 teams and one alternate team, and competition slots are awarded to the first 20 applicants. Register early to secure a space.

Contact Wayne Lorenzen at 333-1475/home 708-4077/cell for more information.

Registration & Permission Form

Name and Troop _____

Address _____

City, _____ State, ___ Zip _____

Phone _____ Number in Team _____

I give my permission to allow _____ to participate in this cook-off and agree to allow my child's photo and recipe to be used for publication.

Parent or Guardian signature

Mail registration form and a copy of your recipes before September 15th to:

Wayne Lorenzen
3509 S. 154th St.
Omaha, NE 68144

To speed things up please e-mail your recipes in text form to: wlorenzen@tconl.com
This competition is open to any registered Scout youth ages 11 - 17 inclusive.

First, Second and Third place prizes will be awarded in each category.

DUTCH OVEN COOK-OFF RULES

1. A team may consist of two to five members between the ages of 11 - 17 inclusive. An adult leader may observe and answer questions, but may not participate further. The adult leader must remain outside the cooking area. This is a youth contest.
2. ONLY TEAM MEMBERS and cook-off personnel are allowed in the cooking area! Violators will be disqualified. One team member must remain in the cooking area at all times.
3. Ingredients cannot be precooked and must be combined, chopped, sliced or diced during the competition - on site - including garnishes and marinating. For safety reasons, no ingredients prepared or processed at home are allowed, except where health codes deem this acceptable. All meat must be USDA inspected.
4. All cooking must be done in a Dutch oven and everything cooked MUST be presented to the judges with exception of excess gravies and sauces, and/or cooked garnishes not specified in the recipe. Removing burnt or undercooked sections of food will lead to disqualification. Side items such as butter, jams, or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site. Dishes must be presented to the judges' table on time - NO EXCEPTIONS. All foods submitted for judging should be displayed in the pot or on the lid. For sanitation concerns, please do not display foods on fabric. Field Judges will give time warnings periodically throughout the cook-off.
5. Only competition recipes can be cooked during the cook-off, unless otherwise specified. There should be no eating in the cooking area, but all teams should stay hydrated during the cook-off.
6. Use good fire safety practices. Keep yourself and the public safe. You may not use propane stoves to cook your dishes. If fire code allows, propane may be used to start coals.
7. Know and practice safe food handling procedures. Coolers should be provided for all refrigerated items. Food service gloves and some type of hair restraint, (hat, hairnet, etc) should be worn when handling food, except where health codes do not require this. Dutch Ovens should be properly cleaned and seasoned for use and food prep and cooking utensils should be properly cleaned, stored and ready to use. Field Judges will check for appropriate cooling of food and cleanliness and seasoning of food preparation and cooking equipment.

Keep hot foods above 140 degrees and cold foods in the cooler. Field Judges will check cooked meat temperature prior to judging. There should be no finger licking. The teams will provide dishwashing facilities and sanitation supplies including hot water. Tasting utensils must be washed immediately after use. Wash cutting boards between meats and vegetables to avoid cross-contamination
8. Garnishing should be simple and compliment the dish being presented. This is not a garnishing contest. Garnishes should be edible. Any flowers used in garnishing should be pesticide free and edible. Field Judges have the right to request proof from place of purchase that the flowers comply with this rule.
9. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
10. All judging decisions are final.
11. Contestants MUST provide judges and the committee with recipes for entries. It is preferred that recipes be e-mailed in a text format to wlorenzen@tconl.com. Or recipe should be typed plainly on an 8 1/2" x 11" sheet of paper. Recipes must be mailed in with registration. Teams must submit recipe with registration material to guarantee a slot in the competition. Recipe and registration is due by Sept. 15th. Recipes should include all ingredients and very complete preparation instructions. A copy of the contestant's recipes will be collected and a copy will be given to each team as a souvenir of the cook-off.
12. Participating teams are expected to provide their own Dutch ovens, recipe ingredients, cooking paraphernalia, charcoal and shelter, if desired. No ground cooking is allowed so the team will need to provide a cooking surface. Troop flags and flag holder are suggested.

THIS DUTCH OVEN COOK-OFF AND ITS SPONSORS AND HOSTS ARE NOT RESPONSIBLE FOR ACCIDENTS OR DAMAGE INCURRED DURING THE COOK-OFF.