



**LEADERS GUIDE**

**September 6-8**

**Ninnescah Sailing Association @ Cheney State Lake**

Dear Scouts and Scouters-

Welcome to the 2nd Annual Cutthroat Kitchen– Scouts of the Caribbean, the event that will challenge your culinary skills while competing against other Scouts for this year’s coveted Cutthroat Flag! The program promises to be a great event. We have something planned for everyone. Saturday’s events will include the much-anticipated cooking competitions for breakfast, lunch, dinner, and dessert, along with activities and challenges to entertain all. We’ll end the day Saturday with a Campfire and Awards. We hope your unit will have a great time at this year’s event.

The information in this Leader’s Guide will help you and your Scouts have a fun filled and safe weekend event! Cub Leaders: please head to page 7 for Cub Scout specific information.

- **All vehicles must have a state park pass!** If you do not have a season pass, day passes can be purchased at the park.
- Check-in will begin at 5:00 p.m. on Friday. The unit must bring and maintain the completed A&B health form for each participant.
- Units are encouraged to arrive Friday evening to take part the Cracker-barrel bonus points. Units arriving Saturday morning should make arrangements with the Event Director prior to August 30th.
- All meals are planned and prepared by patrols.
- The Scout handbook contains checklists for camping gear. Please be prepared for a weekend of camping. This event will be held rain or shine!
- Units are encouraged to prepare and display duty rosters and menus in their campsite
- Units can compete in the cooking competition in any sized group they’d like to, however as with the rest of the Scouting Program, a Patrol sized team tends to work best.
- Units must provide two-deep leadership. All adults onsite must have current youth protection. **Non– BSA registered adults may not spend the night.**
- Before checking out, all units will have their campsite inspected. Following inspection, units will receive their check-out packet.

The Scoutmaster and Senior Patrol Leader should review the entire leader’s guide for important information, schedules, and planning assistance.

We can’t wait to see you at Cutthroat Kitchen!

**Registration:**

Registration should be completed on Black Pug. All attendees must be registered. **Per the new Barriers to Abuse, all adults spending the night must be registered with Quivira Council in a adult fee required position.** Early Bird registration through August 4th (includes a free t-shirt for each youth!)

- Scouts BSA or Venturing youth: \$20
- Scouts BSA or Venturing adults: \$12
- \*Cub Scouts Bears and Webelos ONLY: \$5
- \*Cub Scout Adults: \$5

*\*Cub Scouts may not spend the night. Please see page 7 for Cub Scout specific information*

**Registration after August 4th:**

- Scouts BSA or Venturing youth: \$25
- Scouts BSA or Venturing adults: \$15

**First Aid:**

First aid assistance will be available at headquarters. Each troop or crew should discuss cooking safety before attending and should have a first aid kit for minor injuries.

**Safety Regulations:**

*Fires:* All fires should be in a provided fire ring or a burn barrel at least 18 inches off the ground. No ground fires will be allowed. In the event of a burn ban, fires will not be allowed. Troops should include back up cooking methods if intending to cook with fire. In addition:

- All fires must be fully extinguished and coals disposed of properly
- Units should bring their own firewood
- Fires must be monitored at all times until the fire is "cold out"

*Food Safety:* Each unit is responsible for knowing and adhering to all food safety guidelines including, but not limited to:

- Safe storage and handling of food
- Cross contamination
- Safe cooking temperatures (as food will be served to judges, all units should bring and use a food safe thermometer)
- The three pot sanitizing/dish washing method recommended by the BSA
- Prevention of food-borne illness

**Allergies: Units should declare all food allergies or dietary restrictions when registering youth and adults for this event.** In the event that there is a last minute change to participants or allergies after registration, unit leaders should notify the Event director as soon as possible. The event director will ensure that any “mystery ingredients” provided to patrols are not on the list of allergens for that patrol. Unit leaders are responsible for confirming that patrols plan meals that meet the dietary needs of all patrol members.

### **The Cooking Competition Rules**

1. This is a test of the patrol’s cooking skills in a camping environment. Patrols may use whatever cooking method(s) they choose.
2. Adults may supervise and intervene in a safety situation, but should not participate in the preparation or cooking of food. (Adults may enter the adult competition!)
3. The kitchen inspection portion of the competition will be conducted during the lunch period. The judge’s inspection will check for the following: the menu, the patrol’s duty roster, cleanliness of the patrol’s cooking equipment, fire safety (water bucket and shovel or rake near the patrol’s fire area), sanitary handling of food and garbage, and first aid kit at each patrol site.
4. Each entry should be presented with a written copy of the menu.
5. Entries provided for judging should be a small portion (about 1/4 of the size of a youth portion) of the meal. A meal that includes several dishes (ex. an entrée, a vegetable, a grain) should include a taste of each food.
6. Patrols may enter as many or as few of the competitions as they wish. Each patrol may only submit one entry for each competition, however a troop may have more than one patrol.
7. Points will be awarded for each competition, the grand prize winner will be the patrol with the highest number of points. The Friday night Cracker Barrel is for bonus points only. These points will be used in the event of a tie.
8. Units are responsible for providing all food and cooking equipment, **with the exception of any mystery ingredients.**

The Youth Cooking Competition consists of the following:

### **Friday Evening Cracker-Barrel**

A Cracker– Barrel is the name we give the snacks eaten together at the end of a long day of camping, or after setting up camp. This is a time for relaxation and fellowship. Food can consist of savory or sweet, or sometimes a mix of both! **For this event, Judges will visit each campsite between 9 and 9:30 pm Friday evening to say hi and check in with each unit. Patrols wishing to compete for this meal should present the judges a sample of their favorite cracker barrel item. Patrols will be judged on both taste and presentation!**

### **Breakfast– “Did you hear about the pirate that discovered the cure for scurvy? He has a daily dose of vitamin sea”**

Try your hardest to ward off Scurvy at Cutthroat Kitchen! Breakfast **should include a healthy dose of vitamin C!** Kiwi, oranges, bell peppers, brussels sprouts?? How creative can you be? Breakfast entries should be delivered to Headquarters between 8 and 8:30.

### **Lunch– If you get a message about canned meat, don’t open it. Its spam!**

Will all that time on a ship, buccaneers need food that has a long shelf life! **For lunch, patrols should include at least one dish includes Spam (or another canned protein!)** Maple, bacon, turkey, hot and spicy, teriyaki, or classic, what’s your Spam of choice? Judges will visit your campsite ,during lunch prep, for the campsite inspection Patrol’s will sign up during the Friday night leader’s meeting. Lunch entries should be delivered to Headquarters between 12 and 12:30.

### **Dinner– ~~Pirates~~ Chefs of the Caribbean**

Full of flavor and fun, Caribbean themed is the focus of this challenge! Caribbean cuisine is a fusion of may different cultures and flavors, that reflect the diverse history of the region. Take advantage of the bold and spicy flavors, fresh ingredients and vibrant colors often found in Caribbean dishes! You **might even try your hand at finding the tropical themed secret ingredient during the afternoon!** Patrols should present their Caribbean themed dish to headquarters between 6 and 6:30 pm. No late entries will be accepted. The Instructions for the secret ingredient will be provided at check in.

### **Dessert– Stressed is just “desserts” spelled backwards**

Don’t stress out over this challenge– its Scout’s choice! This is your chance to go all out and impress the judges. What’s your favorite camping dessert? Will you plan a tried and true cobbler, or something more adventurous? **There are no restrictions on this competition!** Desserts must be submitted before 7:30 as awards will be presented at 8!

**Adult Leader Competition:**

Don't worry, adults won't be left out of the fun! Adults wishing to compete may enter in the Saturday dinner competition. Caribbean themed entries may be submitted to headquarters! One entry per Troop.

**Cub Scouts at Cutthroat Kitchen-**

We are excited to invite Webelos and Arrow of Light dens to join us Saturday afternoon to check out the fun and to work on their rank's cooking adventures. Cub Scouts must be registered and may not spend the night. Younger scouts, or tag-along siblings are not allowed. Dens must have two deep leadership and are encouraged to join with a local troop.

Cub Scouts should plan to arrive after lunch, around 1pm and leave before dark. Webelos will cook and eat dinner, using the ingredients they bring or may team up with a Patrol

*Note: Cub Scout only registrations will not receive the free t-shirt*

