

Fall Camporee

Frontier Skills

October 18-20, 2024

S-F Scout Ranch

Cabin Building

Old Tool Use

Blacksmith

Axe Throwing



Jams & Jellies

Pickles

Foraging

Smoked Meats

Learn Skills that are almost forgotten. Know things other people don't know.

Cooking Competition

Authentic Historic Recipes Preferred (bring written copy)

Categories (Troops may enter more than one)

Dinner Meal ---- Fresh Baked Bread ---- Deserts

Judging at before evening meal on Saturday.

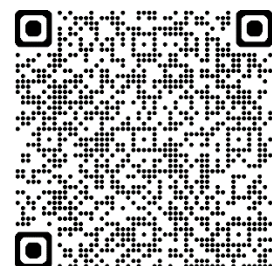
Pre Register at [Scoutingevent.com](https://scoutingevent.com) (QR code provided)

Gates Open Friday 5 pm

Final Registration Saturday 8:30-9:30 am

Sign in Friday PM or Saturday AM

2 night Camp out (overnight options)



Pioneer Cook-Off Rules

The object is to give the youth a real-time taste of moving across the frontier and teach them ‘new’ old-fashioned cooking skills in Dutch ovens. Yes, we want adults to help, but not take over. This is to be a fun learning experience.

1. Categories
 - a. Dinner Meal
 - b. Fresh Baked Bread
 - c. Deserts & Beverages (non-alcoholic)
2. Troops may enter as many categories or times as they want.
3. **All foods must be made at camp. They cannot be prepared in advance. (sourdough starter can be brought from home, but must be mixed at camp)**
4. Youth should do most of the work. We understand some monitoring may be needed by adults while scouts are participating in events.
5. All scout ‘chit’ requirements are to be observed during preparation.
6. Entries should be prepared using traditional methods when possible. Examples include Dutch ovens, skillets, campfire roasting etc.
7. Copies of recipes and sources should be provided. Bonus points for authentic, historical recipes.
8. You will need enough to provide for up to six (7) judges. You may prepare enough to feed your troop if you want.
9. Sources for historic recipes include
 - a. Youtube - Townsends and The Nutmeg Tavern – they use historical recipes and have a website for more information. Their 18th Century cooking series is very helpful. QR below
 - b. Youtube – Early American – this is a Missouri Couple providing historical cooking demonstrations. QR below
 - c. The Food Historian Website – has links to pdf’s of historic cookbooks. QR below
 - d. Internet Archive page on Historical Recipe books. QR below
 - e. Book: The Little House Cookbook by Barbara M. Walker



a.



b.



c.



d.