

Prepared. For Life.™

Raritan Valley District

2025 FALL CAMPOREE HUNGRY GAMES

October 24th – 26th, 2025



Leader and Parent Handbook

Scouting America
Patriots' Path Council
Prepared. For Life.™

October 2025

Dear Scout Leader/Parent,

On behalf of the Raritan Valley Camporee Committee, I would like to welcome you to the 2025 Raritan Valley District Fall Scouts BSA Camporee at Mt. Allamuchy Scout Reservation– Camp Somers. The theme of this camporee is “The Hungry Games”.

Activities for the weekend will include:

- Cooking demonstrations and food tasting – (Saturday AM)
- Competitions (Saturday afternoon)
 - Dutch oven pizza, Burger Competition, Iron Chef (will be provided 3 secret ingredients)
 - Pumpkin carving competition
- Camporee Banquet (Saturday evening)
 - Spooky dessert competition and Costume competition

The vision and ask: Each unit should pick a cooking topic / dish to demonstrate and share. We encourage creativity and cultural diversity in your selections—this is a wonderful opportunity to introduce scouts to new flavors and cooking techniques. It is suggested that the unit ask additional registered adults to volunteer to run their station. The volunteers prepare their dish and demonstrate their skill, if you can make the station interactive that would be a bonus.

Please see our direction and sample food plans for demonstrations APPENDIX E: COOKING PRESENTATIONS.

Please fill out the volunteer form: <https://forms.gle/sP8AJDYnJae8uNLo6> no later than Oct 17th.

Please fill out the patrol registration form: <https://forms.gle/ateuQTzk5icfcoDHA> no later than Oct 19th and remind your scouts come prepared with ingredients for the competitions outlined in APPENDIX F: Cooking Competitions.

Please fill out this potluck form: <https://www.PerfectPotluck.com/RXKW1558> for the Banquet.

Other ways your unit can help:

- 1.) MC the Campfire
- 2.) Run the Opening and Closing flag ceremonies on Saturday.
- 3.) Judges or volunteers for the competitions.

If you are interested in helping with any of these items, please contact Mrs. Gough.

Our goal is to provide you and your Scouts with a safe, organized and exciting weekend, full of fun activities and memories. We hope you find this handbook useful in your planning.

YIS,

Karen Gough

Chairperson, District Activities

908 510-7171

activities.raritanvalley@ppscouting.us

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RV Fall Scouts BSA Camporee 2025 Summary Details

Location: Mt. Allamuchy Scout Reservation, Camp Somers
750 Waterloo Road
Stanhope NJ 07874

Date: Friday-Sunday; October 24 – 26, 2025

Cost: Youth \$25.00 per person, Adults \$25.00 (2 adults leaders free)

Registration: [RV Fall Camporee registration link](#)

Volunteer forms due October 17 5pm <https://forms.gle/sP8AJDYnJae8uNLo6>

Patrol Registration due October 17 <https://forms.gle/ateuQTZk5icfcoDHA>

Potluck form should be filled out when decision is made. <https://www.PerfectPotluck.com/RXKW1558>

Unit Event Registration closes October 19 at 11:59 PM- extended from October 17

Stations/Program Volunteer zoom meeting Friday October 17th, 7:30pm – invite sent when you submit volunteer form.

<https://us02web.zoom.us/j/82514009795?pwd=8sfxdSZNay4khJfq2zj3RCZdTdg9a1.1>

Unit Leader's zoom meeting Tuesday, October 21st, 8:30pm

<https://us02web.zoom.us/j/86002263639?pwd=yXRdoJHO5PphGPPJhReeeXaV4TTXWK.1>

Schedule

Friday: October 24, 2025

6:00 PM to 8:30 PM. Registration and check in- Camp Somers office

9:00 PM Cracker Barrel- Leaders/SPL Meeting & scout running campfire – OA lodge – Bring Skit and Song

10:30 PM Lights Out.

Saturday: October 25, 2025

7:00 AM – Revelry and very light Breakfast

8:15 AM - 8:30 AM Flag raising, Welcome – Vollers Field

9:00 AM – 12:00 PM Hungry Games sampling walk about

12:00 – 13:00 Quick Light Lunch

13:00 – 14:00 – Pizza Dutch Oven Competition – need 3 Judges please

14:00 – 15:00 – Tastiest Burger Competition – need 3 Judges please

15:00 – 16:00 – Iron Chef Competition – need 3 Judges please

16:30 – Flag Closing – Vollers Field

16:30 – 17:50 – Prep your meal for banquet

18:00 – Banquet – Dining Hall – bring your carved pumpkin and scary dessert (for judging)

19:00 PM Campfire – Dining Hall

15 minutes after Campfire end - Cracker Barrel-Leaders and SPL OA Lodge

11:00 PM Lights Out

Sunday: October 26, 2025

8:30 AM to 10:00 AM Check Out

Schedule subject to change due to weather or if additional programs or stations are added.

**WE HOPE TROOPS WILL VOLUNTEER TO ASSIST WHERE POSSIBLE.
WE APPRECIATE LEADERS WHO VOLUNTEER TO HELP IF NEEDED.**

Camp Policy Reminders

It is the responsibility of all leaders in charge to make sure that everyone in their Troop is aware of the policies, information, and reminders in this handbook. All adults are asked to please help ensure that these guidelines are adhered to by all. Doing so will ensure a happier and safer Scouting experience for everyone.

- **Check In:** All participants / Units must check in at Somers Office to receive Check in instructions and wrist bands.
- **Check Out:** All participants or units must notify Camporee Staff when they leave camp.
 - Campsites should be left better than found, campfire ring should be cleaned out
- **Pick-up and drop-off** of Scouts and their equipment will be made from the Somers parking lot.
- **Wrist bands** are to be worn at all times until the participant leaves the camporee. Wrist bands must be returned at check out with camporee staff.
- **Camp Map:** (APPENDIX A), Somers camp
- **Troop Roster:** When checking in, notify us of any arrival and departure times for your unit.
- **Medical Forms:** Unit leaders should have in their possession 2 copies of the Medical Form (Parts A & B). These forms can be found at: <https://ppcbsa.org/wp-content/uploads/BSA-Annual-Health-and-Medical-Record.pdf>. To assist the onsite Medical Staff the unit leader is to inform the health officer or designee of any campers with limitations, special needs, or life-threatening circumstances.
- **Leaving camp:** Please note that if the troop leader is leaving camp, another adult or registered leader must be placed in charge of the unit -- and the camporee staff must be notified. If an individual scout or the entire unit leaves for any reason, the camporee staff must be notified, so that the checkout procedure may be followed. 2 Deep must be maintained at all times.
- **Parking:** (APPENDIX C) All vehicles must have a filled-out parking permit visible in the windshield with complete contact information of the driver/owner. If not completed in advance, these permits are available at the registration table.
- No cars will be permitted to go through camp after 21:00 on Friday or until 8:30 Sunday. Please don't be the unit that thinks it is better than everyone else and go outside of these guidelines.
- If approved, any car passing the barrier to the campsites must have an adult or Boy Scout ground guide walking in front of the vehicle to prevent speeding and alert the driver for passing youth. Under conditions of twilight or darkness, ground guides must use a flashlight.
- **Gear or Bear Car:** (APPENDIX D) Only one vehicle per unit will be allowed to drop off gear at the campsite and can remain at the site to act as a "bear car" for the duration of the weekend. One permit for a "bear car" will be provided per campsite and must be displayed on the vehicle dashboard and be visible. If your troop has a trailer, you can pull the trailer to your campsite. The vehicle pulling the trailer will be the only vehicle allowed to the campsite.
- An EMT-designated emergency vehicle is for emergency use only. No vehicles are permitted past barriers. Authorized vehicles must utilize camp roads and parking areas while in camp.
- **Where to get water?** Water will be available at OA Lodge, Turkey Lodge,(next to dining hall) and bathhouse between cabins 5 and 6.
- There is "**Zero Tolerance**" with regard to the possession and use of illegal drugs and alcohol in camp at any time. Anyone found to be in violation of this National Scouting America policy will be expelled from camp.

- Use of tobacco products is prohibited while in view of Scouts. If smoking is necessary at camp you must be out of direct sight of youth and properly dispose of cigarette waste.
- **BUDDY SYSTEM**
- They must have a “buddy” (both same sex and no more than 2 years apart in age) at all times. A buddy group may be three when you have an odd number of scouts.
 - Youth Protection and Barriers to Abuse FAQs | Scouting America (scouting.org)
 - Q. Can buddy pairs be co-ed in any of Scouting's programs?
 - A. No. Buddy pairs may only be single gender; however, a third youth may be added to allow for a mixed gender buddy group of 3. Reminder, the buddy system must be used at all times. Adult program participants cannot buddy with youth members, even if they are registered in the same program.
- **Youth Protection:** All adults entering camp (registered leaders, parents, guardians, siblings over 18, etc.) must follow the requirements of current Scouting America YOUTH PROTECTION training. This can be found at myscouting.org
- **Adult Supervision:** Adequate adult supervision MUST BE MAINTAINED AT ALL TIMES. Each unit must have at least two Scouting America registered adults, age 21 or over, who’s Youth Protection Training is current, including having one registered female adult or each unit serving female youth.
- **Handicapped accommodation:** Special permits can be issued for handicapped vehicles upon request.
- **Smellables:** Do not leave any food or smellables out in your campsite. Make sure that everything is put away properly, especially at night. Never bring food in tents.
- **Campfires** – A large bucket of water and a shovel should be placed near the fire pit in order to have a campfire. The ashes and coals must be cold enough for you to run your hands through the ashes before you retire for the night or prior to leaving. No smoke or steam! Campfires are not “bonfires.” In general, the flames in your campfire should not exceed 2-3’ in height. If the event staff determine your campfire has become a bonfire your troop will be required to knock it down or put it out immediately.
- **Tool safety** – All uniformed leaders have the obligation and responsibility to confiscate or hold any tool or pocket-knife being used improperly (as a weapon or to damage property).
- **Accidents/Injuries** – Any accident, injury, missing adult/youth or other emergency must be reported to the event EMT staff. It is also required that an incident report be completed for each occurrence. Incident Reporting: <https://www.scouting.org/health-and-safety/incident-report/>
- **Lights Out** – Quiet hours are 11:00 pm. - 6:00 am. Please do not allow your Scouts and others to run around, make loud noises, play musical instruments, etc., within those hours.
- **Garbage** – You may dispose of your garbage at the camp dumpster. Please be sure to keep the dumpsters closed and barred.
- **Outdoor Ethics** – The camp practices and follows the Scouting America Outdoor Ethics program including the Outdoor code and principles of Leave No Trace; Units and participants are expected to follow these principles; details can be found at <https://www.scouting.org/outdoor-programs/outdoor-ethics/>

ACTIVITIES:

- Saturday morning food sampling
 - Units prepare food presentations (See APPENDIX E for details, fill out forms for station)
- Competitions (Saturday afternoon)
 - Dutch oven Pizza

- Tastiest Burger
- Iron Chef (complete with secret ingredients) (Scout / Adult if enough interest need to sign up by 10/20)
- Pumpkin carving
- Banquet (Saturday night dinner)
 - Each unit prepares enough food for your unit size
We will gather in the dining hall and all share our food and socialize
 - Bring a Scary Dessert and Judging
 - Costume Contest and Judging
 - Pumpkin Carving Judging
 - Campfire Program
 - We are looking for an MC for the campfire, if interested please let Mrs. Gough know.
 - We ask each troop to prepare one or two performances (skit or song) for the campfire, please be prepared to hand it in during the Friday night's Cracker Barrel.
 - Awards

INSPIRATIONAL CEREMONIES-

Saturday morning – Opening, Flag ceremony, Welcome. – Vollers Field

Saturday afternoon – Flag Closing – Vollers Field

Saturday night Campfire will be the Camporee's ending ceremony where the troops are encouraged to present/perform skits and songs. This is an opportunity for all the troops to come together in culmination of the Camporee.

Scouts can organize a brief Interdenominational Worship Service before the banquet or on Sunday Morning. As part of a Scout's "Duty to God" all troops are encouraged to attend. Please let Mrs. Gough know if you can help run a service at either of these times.

CAMP PROCEDURES

Medication

- Unit leaders should be in possession of medication of participants while on camp property,
- Medications must be secured at all times,
- Medications must be kept in their original containers,
- Prescription medications must be administered and/or dispensed in accordance with the prescribing health care provider's directions or a parent/guardian's signed summary thereof,
- Over the counter (OTC) medications must be administered and/or dispensed in accordance with the original label, or a prescribing health care provider's directions, or a parent/guardian's signed summary thereof

Medical Emergencies/Serious Accidents/Injuries

- Do not move the injured person unless a life-threatening situation exists,
- If alone, do not leave the injured person, but begin calling for help,
- If available, send a runner to the Health Lodge to notify the EMT staff,
- Event EMS personnel will assess the situation and decide what further actions are to be taken,
- If there is no alternative, administer basic first aid,
- Injuries should be reported to EMS staff to allow for proper documentation. If an injury occurs and is not reported to EMS staff then the unit leader is responsible for following proper procedures to report injury via Scouting America policy.

- Incident Reporting: <https://www.scouting.org/health-and-safety/incident-report/>

Missing Persons

- IMMEDIATELY report the incident to the Camporee Staff. If they are not available, report to any member of the event staff.
- Camporee staff will check the sign out logs
- ALL UNITS AND STAFF will respond to the emergency signal (sounds like a air raid siren) and assemble on the Somers Office patio / field for an attendance check. Unit leader will question members of the unit about the possible whereabouts of the missing person, mental condition and where he/she was last seen. Event staff will search the immediate unit site.
- A camp-wide search, including the waterfront, shoreline, camp roads and trails will be conducted under the direction of the camp director or commissioner on duty.

Waterfront Emergency

- IMMEDIATELY report the incident to the HQ Staff. If they are not available, report to any member of the event staff.
- ALL UNITS AND STAFF will respond to the emergency signal and assemble on the Somers office field for an attendance check.
- All appropriate camporee staff will be sent to the waterfront to assist in the "Lost Bather" procedures.
- Camporee staff will verify unit attendance and send the attendance report to the waterfront.

Severe Weather Event

- ALL UNITS AND Camporee STAFF will respond to the emergency signal (siren) and assemble on the Somers office field for an attendance check.
- Await further instructions of the camp director or commissioner on duty.

Evacuation Plan

- The emergency signal will sound.
- ALL UNITS AND STAFF will respond to the emergency signal and assemble on the parade field for an attendance check.
- Scouts, leaders, staff, and guests will proceed to the Somers office parking lot.

Photo Release

I understand that by attending this program, sponsored by the Patriots' Path Council, Scouting America, I consent to the use of photographs, film, videotapes, electronic representations and/or sound recordings made of me during that time by Scouting America, at their discretion, and I hereby release Scouting America from any and all liability from such use and publication.

Guide to Safe Scouting

All participants in official Scouting activities should become familiar with the Guide to Safe Scouting, applicable program literature or manuals, and be aware of state or local government regulations that supersede Scouting America practices, policies, and guidelines. The Guide to Safe Scouting is an overview of Scouting policies and procedures gleaned from a variety of sources. For some items, the policy statements are complete. Unit leaders are expected to review the additional reference material cited prior to conducting such activities. The guide is available at <https://www.scouting.org/health-and-safety/gss/>

Cancellation Policy

In all programs offered by the Patriots' Path Council, Scouting America, a great deal of planning and purchasing takes place in advance. These plans include, but are not limited to, staff, food, program materials, patches and awards, rental and purchase of equipment, and in some cases, items of clothing are part of a program fee. When an individual or group makes a reservation for an activity or program, these items are included in ordering of materials and staffing for that event.

Refunds

Reservations must be canceled 30 days prior to the date of the event to receive a refund of fees paid, less a 15% administrative charge. No refunds will be made after the 30-day cancellation deadline unless there is a medical or other emergency. All cancellations must be made in writing and sent to:

Marc Maratea <Marc.Maratea@scouting.org>

Camporee "Do Your Best" List

1. **DO** have a safe weekend! Emergency care will be available in camp. All injuries, no matter how small, must be reported!
2. **DO** bring a backpack for all your personal gear. **You will have to carry everything to your campsite** from the parking lot.
3. **DO NOT BRING** firearms, fireworks, slingshots, sheathed knives and bows and arrows.
4. **DO** use hand saws **ONLY**. **NO** chain saws or hand axes are permitted.
5. **DO** replace any wood you use from the campsite's wood pile.
6. **DO** use downed wood **ONLY** -- **DO NOT** cut standing trees or branches.
7. **DO** carry a pocketknife if you are an adult. Scouts may use knives if they have earned their Totin' Chip. All rules concerning knife safety must be followed.
8. **DO stay dry!**
9. **DO NOT** swim or wade in streams, rivers, brooks or ponds. Swimming is **NOT** permitted during the Camporee. The waterfront is off-limits for the camporee.
10. **DO** use propane, charcoal or wood **ONLY**. **NO LIQUID FUELS or STARTING FLUIDS** are permitted. An adult must supervise all cooking and active fires, including stoves.
11. **DO tend your fires**. Extinguish **COMPLETELY** before you leave the area. Build fires in the established fire rings **ONLY**. Clear the ground of combustibles for a distance of five feet from the fire rings. Tents should be no closer than ten feet from a fire. Full fire pails are required at all fires. **DO NOT** leave any fires unattended. Large campfires are dangerous and are prohibited. **No fires, coals or flame of any kind are permitted in tents.**
12. **DO** leave camp equipment alone. Do not deface camp buildings, including lean-tos.
 - a. Do not drive nails or staples into trees, living or dead, camp buildings or signposts. The registered leader in-charge will be held responsible for ANY damage to ANY camp equipment or property. The troop must replace the item or pay for repairs.
13. **DO** observe Quiet time beginning at 11PM. Sound carriers in the darkness, and even normal talking voices may disturb adjacent campsites. Use a Quiet voice at Quiet time.

Equipment

Personal Equipment to Bring

- Tent with ground cloth (a plastic sheet to put under the tent, to keep dry), extra stakes and rope.

- A sleeping pad, air mattress to insulate between your sleeping bag and the ground.
- Sleeping bag and pillow
- Extra changes of clothes, especially socks and dry shoes or boots in case of rain. If it seems like it is going to be a rainy weekend, you should bring extra dry clothes. .
- Sleeping attire
- Sweater, jacket or sweatshirt, and hat. A knit cap is great for keeping warm when sleeping.
- Rain gear
- Plastic bags for dirty clothes.
- Flashlight, with extra batteries.
- Eating utensils, plates and cups and paper towels. Paper items will burn;
- **Styrofoam is NOT permitted in camp.**
- Toiletries: Soap, towel, washcloth, toothbrush/toothpaste, comb etc. It never hurts to bring extra toilet paper.
- Sunscreen and insect repellent (both of the non-aerosol type).
- Water bottle or canteen.
- Personal First Aid Kit.
- Fishing gear and bait.
- Camping or lawn chair
- **Scout Handbook** for advancement requirements.
- Work gloves to help with service project
- Optional: watch, camera, notebook, pencil, games & cards, reading material, or a rainy day game.

Scout Daypack

All Scouts are encouraged to carry a daypack with them during the event. This will add to the adventure of being in nature as well as teaching skills.

Recommended items for a daypack: (use judgment based on bag size and weight)

Headlamp, camp map and compass, pencil, pocket knife (for scouts who have their totin' chip), refillable water bottle, snack (small bag of trail mix or granola bar), rain gear, sunblock, personal first aid kit, handkerchief and Scout handbook for their rank.

For the Hungry Games we also recommend scouts **bring their mess kit** in their backpack.

Patrol Pack List

Each patrol competing in the Hungry games should bring all the cooking equipment and ingredients they will require for their competitions as outlined in APPENDIX F: Cooking Competitions. This requires preparation and forethought. Please don't forget to plan menus and bring your ingredients!

For the banquet, when planning your meal you may want to make efforts to minimize preparation efforts or prepare it in advance and start cooking well in advance. Add transport time and cleanup time to your cooking schedule, or you will have some scouts late for the banquet cleaning their cookware!

Troop Equipment

There are a few things you should consider bringing for the Troop's use. One of the areas that is set-up first in a campsite is the kitchen area. It is usually near the campfire and is the area where the meals are prepared, cooked and eaten. It is also the meeting place for the troop during the day and a gathering place for coffee and hot chocolate at night. Many campsites (but not all) have pavilions which can serve as your kitchen cooking area.

Some of the things the troop may want to bring:

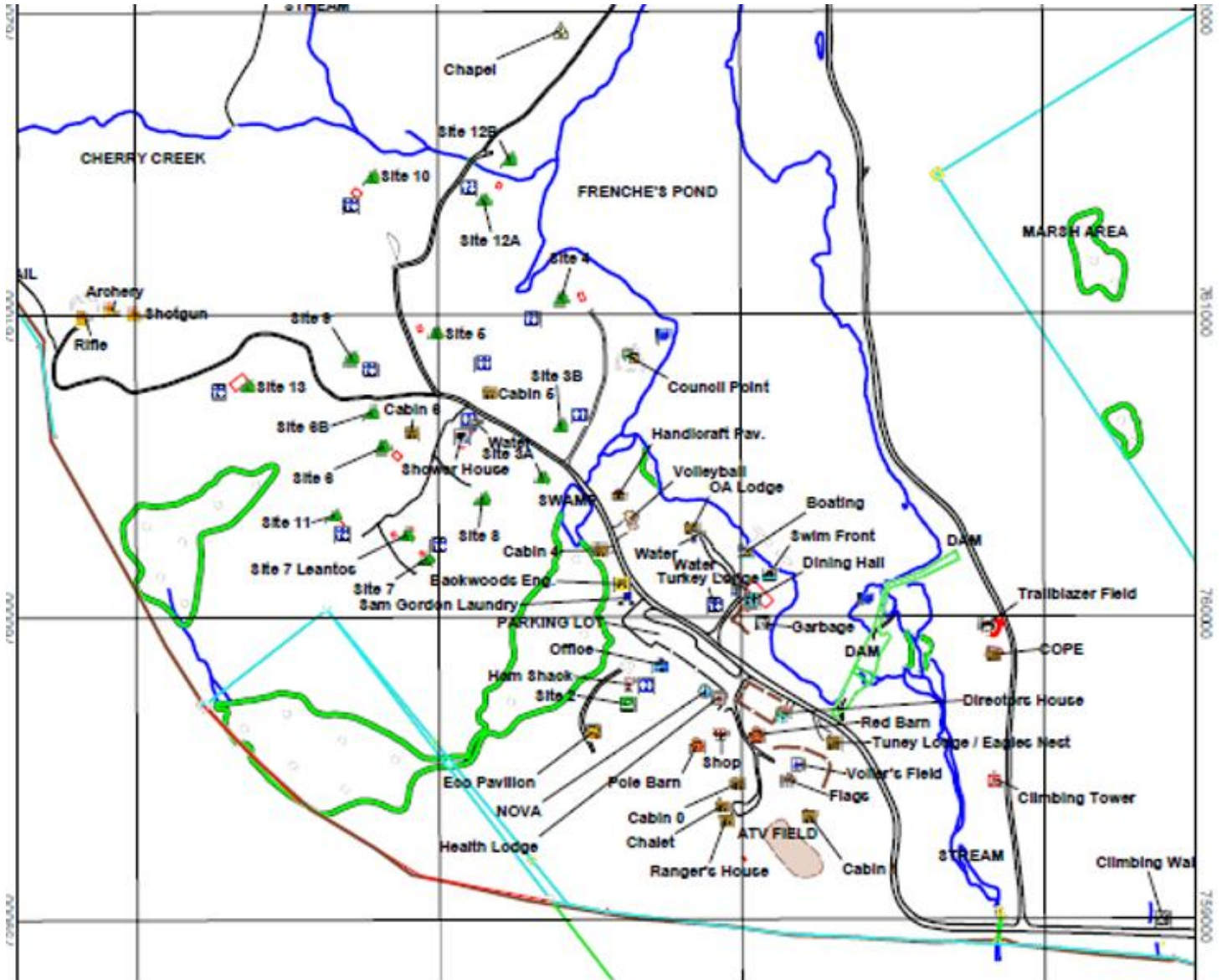
- First Aid Kit - **MANDATORY**
- Propane stove (no liquid fuels or starting fluids are permitted in camp) and gas cylinders. Make sure you take all of your empties home with you!
- Pots to heat water for coffee & hot chocolate.
- Cleaning supplies to wash & dry pots, pans & utensils, soap, brillo, paper towels, sponge, etc. Don't forget the bleach or Lysol disinfectant for the latrine.
- A dishpan to wash the pots, pans & utensils.
- A water bucket to hold the water used for washing the pots, pans & utensils.
- Propane lantern to light the area at night - no flames allowed in the tent!
- Dry firewood from home, although you can collect wood in camp, it may be wet or scarce.
- Extra toilet paper and paper towels.
- A saw to cut kindling to start the logs for the fire (no axes).
- Dry paper or fire starters to light the kindling for the fire.
- A bucket (5 gal) to keep by the campfire - this is **MANDATORY**.
- A shovel to keep by the campfire - this is **MANDATORY**.
- A tarp to hang over the kitchen area in case of rain.
- Rope to hang a tarp over the kitchen area
- Garbage bags, matches, troop flag, American flag, games in case of rain.
- Books of skits and songs to contribute to the evening campfire.
- Hammer to help drive tent pegs (if the ground is hard and dry and you select not to use existing platform-mounted tents).
- Firewood for campfires
- Large Water containers (note water is not turned on at campsites yet)
- Items for building campsite gadget

Camporee Emergency Telephone Numbers

All emergencies need to be reported to the camporee headquarters immediately.

Emergency	TBD	xxx xxx xxxx
Activities Chair	Karen Gough	908-510-7171
Event program chair	Alex Brown	732-841-9867
Senior District Executive,	Marc Maratea	973-900-0919

Appendix A – Camp Somers Map



APPENDIX C: PARKING PERMIT

PARKING PASS

RV District Fall Scouts BSA Camporee

Please leave this on the dashboard of your vehicle in parking lot

FIRST /LAST NAME:

TROOP NUMBER:

MOBILE NUMBER:

**BEAR-SITE CAR
PARKING PASS
RV District Fall Scouts BSA
Camporee**

Please leave this on the dashboard of your vehicle only 1 per campsite

FIRST/ LAST NAME:

TROOP NUMBER:

MOBILE NUMBER:

APPENDIX E: COOKING PRESENTATIONS

Planning for a cooking presentation takes some time and effort and logistical preparations not only for your unit, but also for the event organizers as well. This is why we ask that you

- **Plan in advance** – Discuss with your scouts and/or adult volunteers. If you need ideas, we have lots of them! If you need help planning, we are here to help. Contact activities.raritanvalley@ppscouting.us or submit your questions in the Google Form.
- **Submit a plan** to our organizers and review it with them in advance of the trip. Fill out the Google Form here: <https://forms.gle/sP8AJDYnJae8uNL06> by October 17th 5pm.
- **Practice the recipe** with similar equipment and recipe you will be using on-site. Identify and fix problems with the plan.
- Wait for **number of attendees** before acquiring food. We will know number of attendees when registration closes on Oct 19th and we will notify those who submitted forms the next day.
- **Attend Volunteer Meeting** on October 17th, 7:30pm. Coming out of this meeting, you should be aware of logistics for Saturday Oct 25th for your station. Zoom link to be sent to leaders of registered units.
- Shop for Food and **come prepared** with food and gear for day of event.

How to prepare your unit for Cooking Demonstrations

A successful Hungry Game dish preparation demonstration consists of the following parts:

- A dish that might be new to them or contains an element they've not been exposed to that offers options for dietary restrictions. (RV tends to have vegetarians, no beef/pork and some food allergies, try to accommodate if possible.)
- EDGE method. Explain, Demonstrate, Guide and Enable.
- Scouts should be able to participate in some way in the preparation. Some dishes will only allow for 1 or 2 volunteers from the audience, but others will allow them to make their own creations individually.
- Knowledgeable presenter
- Teaching reusable skills
- Adult supervision. Flames and sharp things.

Examples of Food Station Plans

Here are some examples of plans to share food items in the morning. By no means is this a comprehensive list of all options, but we hope that it will inspire creative ideas.

Troop 123: Grilled Fish Tacos

Troop 123 has a committee member who is employed in seafood distribution and they've decided to take advantage of this to share fish tacos with the scouts. They have identified the following recipe and will be prepared to feed 20 units throughout the morning, an average of 6 tacos per unit. This is roughly 15-20 lbs of Cod – which will be their largest expense. The cost of the Cod and other items will be \$225, and will be factored with the other expenses into their troop cost. They have 15 scouts going but their volunteer insists on sponsoring \$100 of the expense, bringing the cost down to ~\$8 per scout in their unit.

Another committee member has a large gas grill and truck to transport the grill.

Their plan is to layout a series of steps buffet style and scouts will be instructed to assemble their tacos step by step:

- Put on Gloves
- Take cod fillet (1 per taco)
- Apply oil with brush
- Roll fish in seasoning rub
- Place fish on grill
- Flip fish in 4 minutes
- Place Tortilla on grill
- Place fish in tortilla
- Place coleslaw in taco and add lime juice & cilantro
- Sit and eat taco at picnic table.

Recipe

These **Grilled Fish Tacos** are made with tender flakey white fish, a simple spice rub, crunchy coleslaw, and corn tortillas.
Servings: 6 tacos. (per lb of fish)

Ingredients

- 2 cups coleslaw
- 3 tablespoons mayonnaise
- 2 teaspoons chili garlic sauce
- 1/2 tablespoon fresh lime juice
- pinch of coarse salt
- 1 pound lean white fish fillets (tilapia , halibut, mahi mahi, snapper, cod)
- 1/4 teaspoon coarse salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon ground coriander
- 1 tablespoon olive oil
- 1/4 cup fresh cilantro leaves , chopped
- 6 whole corn tortillas

Instructions

1. In a medium bowl, combine the coleslaw, mayo, chili garlic sauce, lime juice, and pinch of salt. Set aside.
2. Prepare an indoor or outdoor grill for high heat. Thoroughly coat the grill grates with nonstick spray or oil.
3. In a small bowl, combine the 1/4 teaspoon of salt, garlic powder, paprika, and coriander. Pat the fish dry and rub both sides with the olive oil and spice mixture.
4. Place fish on the grill and cook for approx. 3 minutes per side, depending how thick each filet is, until the fish is cooked and the flesh easily flakes with a fork.
5. About a minute before the fish is done, place tortillas on the grill to lightly toast (keep an eye on them so they don't burn!)
6. Assemble the tacos by dividing the fish and slaw among the tortillas. Sprinkle some cilantro on top of each and an extra spritz of lime. Serve immediately.

Troop 456: Fried Oreos

A volunteer with this troop has an electric deep frier so they arrange to have electricity at their station. Scouts will roll their Oreos in the pre-made batter and then volunteers place them in friar while scouts wait.

<https://www.allrecipes.com/recipe/166081/deep-fried-oreos/>

Troop 7890: Trail Pad Thai

This dish takes about 12 minutes to demonstrate how to make. Uses a backpacking stove. Replacing peanut butter powder with peanut butter to avoid airborne peanut, will warn scouts about peanuts in dish.

<https://explorenborgen.com/dehydrated-peanut-butter-pad-thai/>

Troop 647: Egg and Bacon in a Paper Bag

Cook an Egg on a skillet of fatty bacon in the bottom of a paper bag.

<https://realfamilycamping.blogspot.com/2011/08/paper-bag-eggs-classic-camping-recipe.html>

Troop 766: Elephant Ears (like funnel cake)

The scouts will form their own dough balls from premade refrigerated dough, then flatten them and the volunteer places them in a few inches of oil in cast iron skillets on camp stoves with tongs. Afterwards, scouts top with powdered sugar or cinnamon and sugar, these are delicious treats, especially when piping hot! Think funnel cake. Volunteers will make sure to have fire extinguishers on hand. Special thought given to taking used cooking oil out with gear when leaving.

<https://www.dispatch.com/story/lifestyle/food/recipes/2020/07/29/fair-food-recipe-mini-elephant-ears/112746532/>

Troop 321: Doughnuts

Similar to Elephant Ears above, but this troop decides they want to use a dutch oven. Special care is taken in managing oil temperature with a thermometer.

<https://www.fairyburger.com/4-ingredient-campfire-donuts/>

Troop 575: Dehydrated Meals for Backpacking

Teaches about cooking Mountain House meals in their bag with hot water using backpacking stoves to heat water (Philmont style). Serves sample sizes to scouts. <https://mountainhouse.com/>

Troop 16: Foil Packet Meals

This troop has enough volunteers to supervise scouts (with totin chips) slicing their own veggies. Scouts build and combine with a protein and some oil and water and seasonings in foil packet. Placing on coals and timing will be done by volunteers so scouts can leave and return when done. Special care is taken to mark each foil packet meal so that it is returned to correct owner. Scouts are encouraged to keep portion sizes small and/or share with buddies to make sure there is enough for everyone.

Troop 1942: Omelets in a Ziploc bag.

Boil large pot of water. Scouts break an egg in a plastic bag and mix in other prepared ingredients like onion, pepper, ham (or precooked turkey bacon) and cheese. Then you seal bag and mix thoroughly and remove bag in 10 minutes.

Troop 5: Crepes

A volunteer with this troop is skilled with a crepe pan. They will teach scouts this skill with pre-made batter. Afterwards scouts decorate with strawberries, blueberries and whipped crème.

Troop 6: Omelets on a non-stick pan

Make-your-own omelet where scouts select their own ingredients, beat the egg add ingredients of their choosing and fold omelet over themselves under guidance of the chef. Each omelet can serve up to 4 scouts, so they select ingredients together.

Troop 4: Mini pig in a blankets

Scouts wrap 1/3 of hot dog in croissant dough and then place on skewer to cook over flames.

Scouts can experiment with other varieties of coverings (cheese, bacon, breading). A set of rules for cooking over the coals are communicated to scouts in advance as well as a limit to the number of scouts around the fire ring.

Troop 111: Chana Masala

This is a spicy vegetarian dish Indian dish with Chickpeas that can be prepared with a premade seasoning packet, served with rice and toasted Naan bread.

They plan on continuously making small batches, allowing scouts to assist by measuring ingredients, sauteing pre-cut onions and then cooking chickpeas, using prior batch as samples so scouts don't have to wait 20 minutes for it to cook. They use 2 rotating skillets and distribute sample size servings with some toasty Naan bread.

Troop 99: Quesadillas

This troop decides to pre-cook chicken and setup camp stoves with 2 skillets. Scouts are encouraged to select ingredients of their choice and place them on 1/4 flour tortilla (chicken, cheese, onion, peppers, tomatoes, refried beans, black beans) and then place a tortilla on top. The volunteers operate the stoves and cook the quesadilla. Afterwards, scouts add salsa, cilantro, sour cream and eat while hot.

Troop 77: Dutch oven Cooking

This troop decides to demonstrate a few different Dutch oven recipes. They arrange to have plenty of charcoal fire and to borrow additional ovens so they can have 5 Dutch Ovens going at a time. They will have some staged dishes in-progress so scouts can see what they are like, and after the first 45 minutes will allow scouts to start sampling the dishes.

They will talk about how to ensure things cook evenly, guidance for maintaining temperature and care of Dutch Ovens.

They will make chicken nugget parm, dump cake, and nachos. They will bring ingredients to make 2 batches of each.

Troop 23: Drink Station

This troop decides that they want to provide a variety of different interesting drink options scouts could consider on trips. They will emphasize the importance of hydration and demonstrate different methods for treating water when backpacking.

Hot Drinks: Hot Chocolate, Coffee, Chai tea

Cool Drinks: Demonstrate how scouts can use their leftover bagged ice in coolers to make crushed ice drinks.

They will bring a "Ninja" to create smoothies with frozen strawberries and bananas. Or peaches.

They plan to adapt to expected weather conditions before purchasing supplies. They arrange for their station to be adjacent to electricity and will bring small disposable cups and insulated disposable cups for those who did not bring a cup. They setup some water basins so scouts can practice pumping water with water filters and fill up their bottles.

Other Tips and Hints for Food Stations

- Please remember to have safety measures in place for cooking over coals to keep scouts at a safe distance, and fire extinguisher / fire blanket if frying in significant amount of oil.
- Please label your food station with a sign that has the name of dish, unit number and ingredients for those with dietary restrictions and food allergies.
- Scouts with food allergies will be given different color wristbands so that you can identify them and make sure their food allergies are compatible with your ingredients.
- If you are demonstrating cooking on a camp stove, try to use a camp stove that will allow them to see the cooking surface facing you. (The lid for a Coleman stove will block the view)
- Plan for proper quantity of fuel for 3 hours.
- Plan for water transport.
- Arrange for cooling for food safety.

APPENDIX F: Cooking Competitions

In order to ensure that every scout can participate in the cooking competitions, we are allowing large units to break up into patrols. **Units that have 10 or more scouts attending may decide to divide into 2 Patrols so that more scouts are able to participate in the competitions.**

Each competing patrol can have representation in each of the competitions. Each of the competitions requires between 2 and 4 scouts. So a patrol of 7 scouts should be able to have each scout participate in a cooking competition.

Iron Chef / Chop'd Challenge – 3 scouts

Burger competition – 2 scouts

Pizza Competition – 2 scouts

Number of scouts participating in pumpkin carving and dessert competition is up to the patrol / unit to decide.

Be sure to submit your Patrol Registration by Oct 19th so we know how many patrols to prepare for. <https://forms.gle/ateuQTZk5icfcoDHA>

Iron Chef / Chop'd Challenge Cooking Competition

There will be two Iron Chef challenges. The first one will consist of only scouts, each unit will be allowed to send one head chef and two sue chefs (3 scouts total). The second will be a single Unit adult.

They will be given 1 hour to prepare a complete dish using all the secret ingredients, the ingredients they have brought and spices/sauces/oil from the shared pantry. Troops must provide their own cooking equipment. For example, a troop may bring their own spices, sauces, starches, vegetables, meats or marinades to work with, but will still be required to incorporate the secret ingredients. All ingredients brought by individual troops must be uncooked (raw) and are subject to inspection and disqualification by the judges. Scouts will present their dish to the judges, one team at a time.

It is not expected that a dessert will be provided with the dish, but sides or accoutrements are encouraged.

Only a single serving needs to be prepared, as it will be divided by the 3 judges who will need to sample many dishes that day. The remainder can be consumed by the patrol.

For example, Troop 123 is planning on making chicken quesadillas for the competition. They are also planning on serving them with sour cream, fresh guacamole, and homemade pico-de-gallo. They are also coming prepared to make a potato salad or egg salad in case the secret ingredients will work better with that. They only need to bring 1 Chicken breast, but they decide to bring 2 in case they make a mistake. They are careful to bring raw ingredients, properly packed in ice in a cooler and gloves to use when touching food.

Results will be given at the campfire later that evening.

Iron Chef Scoring Rubric

Category	Criteria	Points	Scoring Levels
Taste	<i>(35 points total)</i>		
	Flavor balance	15	1–4: Unbalanced, 5–8: Decent, 9–11: Good, 12–15: Perfectly balanced
	Seasoning	10	1–3: Bland, 4–7: Adequate seasoning, 8–10: Perfect seasoning
	Texture of ingredients	10	1–3: Poor, 4–7: Decent, 8–10: Excellent
Presentation	<i>(20 points total)</i>		
	Overall visual appeal	10	1–3: Poor, 4–7: Good, 8–10: Outstanding
	Plating creativity	10	1–3: Basic, 4–7: Creative, 8–10: Stunning
Creativity	<i>(30 points total)</i>		
	Use of secret ingredients	15	1–4: Minimal, 5–8: Moderate, 9–12: Creative, 13–15: Innovative
	Uniqueness / Complexity of dish	15	1–4: Commonplace, 5–9: Somewhat unique, 10–15: Inventive and Complex
Sanitation	<i>(10 points total)</i>		
	Handling of Food Proper storage and care of ingredients	10	1-3: Disqualified (judges will not eat), 4-7: Isolated minor lapse, 8-10: Good Sanitation
Scout Law	<i>(5 points total)</i>		
	Follow Scout Law? Leadership and Teamwork?	5	3 for Scout Law 2 for Leadership Skills and Teamwork

Total Scoring:

- **Taste:** 35 points
- **Presentation:** 20 points
- **Creativity:** 30 points
- **Sanitation:** 10 points
- **Scout Law:** 5 points
- **Grand Total:** 100 points

Dutch Oven Chef Competition

Welcome to the 2025 Hungry Games Pizza Competition! We are looking forward to tasting your pizzas and seeing what fun combinations you will come up with.

Rules:

- All pizzas must be cooked in camp, day of
- All pizzas must be cooked in a Dutch Oven
- Dough, tomato sauce and Mozzarella Cheese will be provided.
- You must use the pizza dough provided but are not required to use cheese or sauce provided.
- Scouts should plan to bring additional toppings / ingredients for their pizzas.
- Scouts should bring a dutch oven and any other necessary cooking gear.
- Flour, Oil, aluminum foil and limited seasonings will be available in the Pantry for scouts to use.
- Cheese and tomato sauce may be altered as well to fit your theme.
- All ingredients must be disclosed at the time of presentation.
- One pizza per competing patrol

How will you be judged?

Taste is scored on:

- Crust
- Sauce, Cheese, Toppings
- Overall Taste
- Creativity

Visual Presentation / Appearance is scored on:

- Bake
- Visual Presentation

There will be 2 rounds of judging. The first round, pizzas will be judged one at a time. And for the finals, comparative judging will be conducted, meaning finalist pizzas will be scored against each other. Winner will be disclosed at the Campfire.

Dutch Oven Pizza Competition Scoring Rubric

Category	Criteria	Points	Scoring Levels
Taste	<i>(45 points total)</i>		
	Crust quality	15	1–5: Doughy / overcooked, 6–10: Adequate, 11–15: Perfect texture
	Sauce, cheese, and topping balance	15	1–5: Bland/imbalanced, 6–10: Good, 11–15: Perfectly balanced
	Overall flavor	15	1–5: Poor, 6–10: Decent, 11–15: Outstanding
Appearance	<i>(20 points total)</i>		
	Bake quality	10	1–3: Uneven/poorly done, 4–7: Good, 8–10: Perfect
	Visual presentation	10	1–3: Basic, 4–7: Creative, 8–10: Beautifully arranged
Creativity	<i>(20 points total)</i>		
	Use of toppings	10	4: Minimal effort, 8: Some creativity, 10: Bold and innovative
	Unique flavor combinations	10	3: Commonplace, 7: Somewhat unique, 10: Bold and inventive
Sanitation	<i>(10 points total)</i>		
	Handling of Food Proper storage and care of ingredients	10	1-3: Disqualified (judges will not eat), 4-7: Isolated minor lapse, 8-10: Good Sanitation
Scout Law	<i>(5 points total)</i>		
	Follow Scout Law? Leadership and Teamwork?	5	3 for Scout Law 2 for Leadership Skills and Teamwork

Total Scoring:

- **Taste:** 45 points
- **Appearance:** 20 points
- **Creativity:** 20 points
- **Sanitation:** 10 points
- **Scout Law:** 5 points
- **Grand Total:** 100 points

Burger Grilling Competition

Burger Competition Rules

1. General Rules:

- Scouts will work in pairs to craft a specialty burger.
- Scouts should bring their own protein (i.e. ground beef, turkey, chicken, veggie burger) and toppings.
- Buns, seasonings and basic condiments will be provided.
- Scouts may bring special ingredients, but they must be:
 - Prepped and cooked on-site.
 - Disclosed to the judges at the time of presentation.

2. Cooking Guidelines:

- Each pair will have 1 hour to prepare and cook their burger.
- Each pair must bring their own cooking equipment (stove, utensils, etc.)
- Food safety and hygiene must be followed at all times (e.g., handling raw meat safely, washing hands).

3. Presentation to Judges:

- Each pair will present one finished burger for judging.
- Judges will inspect, taste, and score based on predefined criteria.

4. Judging Criteria:

- Burgers will be judged on **taste, appearance, and creativity**.
- Emphasis will be placed on taste, followed by creativity and appearance.

Burger Grill Competition Scoring Rubric

Category	Criteria	Points	Scoring Levels
Taste	<i>(50 points total)</i>		
	Flavor balance	20	1–3: Inedible, 4–8: Poor, 9–12: Decent, 13–16: Good, 17–20: Superior
	Juiciness	10	1–5: Dry, 6–10: Somewhat juicy, 11–15: Perfectly juicy
	Seasoning	10	1–3: Bland, 4–7: Adequately seasoned, 8–10: Perfectly seasoned
	Texture (patty and bun)	10	1–3: Poor, 4–7: Decent, 8–10: Perfect
Appearance	<i>(15 points total)</i>		
	Presentation (neatness, plating)	15	1–5: Basic, 6–10: Creative, 11–15: Beautifully Appealing
Creativity	<i>(20 points total)</i>		
	Use of unique ingredients	10	1–3: Standard, 4–7: Special, 8–10: Never seen that before
	Unique flavor combinations	10	1–3: Been there, 4–7: Good Combination, 8–10: Unexpected Masterful balance of flavors
Sanitation	<i>(10 points total)</i>		
	Handling of Food Proper storage and care of ingredients	10	1–3: Disqualified (judges will not eat), 4–7: Isolated minor lapse, 8–10: Good Sanitation
Scout Law	<i>(5 points total)</i>		
	Follow Scout Law? Leadership and Teamwork?	5	3 for Scout Law 2 for Leadership Skills and Teamwork

Total Scoring:

- **Taste:** 50 points
- **Appearance:** 15 points
- **Creativity:** 20 points
- **Sanitation:** 10
- **Scout Law:** 5
- **Grand Total:** 100 points

Spooky Dessert Competition

Each unit or patrol can enter a “Spooky” dessert. The winner will be by popular selection before and after sampling the delicious creations at the banquet.

Pumpkin Carving Competition

Each unit can send representatives to stop by the Pumpkin Carving station to carve their pumpkin in the afternoon. They will be on display during the banquet, and a popular vote will be taken to determine the winning design.

Halloween Costume Competition

Each unit or patrol can enter one or more scouts in costume for the Costume competition. The competition will be judged at the end of the banquet before award competitions.