

# SILVER SKILLET

## SCOUTER EVENT

“Dead bugs, sharp knives and sticks, fire and snakes”: What more could a Scout want? A skilled and trained leader!!

### READ THE INFORMATION BELOW CAREFULLY AS CHANGES HAVE BEEN MADE IN THIS CHALLENGE

This year the Camporee theme is “Scouting Around the World”. To honor this theme your entrée will feature **SAUSAGE** or **WURST** (no hot dogs please!). Sausages are typically associated with Eastern or Central European cultures, however nearly all global cultures have a sausage of some kind on their menu.



The sausage of your choice will need to be cooked in a **FOIL PACKET** on a charcoal or open wood fire. In addition to the entrée, appropriate **SIDE DISHES** of a **STARCH/CARBOHYDRATE** and **VEGETABLE** prepared in **FOIL PACKETS** will need to be included.

Of course no **SAUSAGE MEAL** is complete without **BREAD**. Your challenge is to make **BANNOCK** (skillet bread of the Great North Woods) using your open fire. Skillet can be cast iron (traditional) or BSA issue, your choice.

**EQUIPMENT NEEDS:** Aluminum foil and skillet of your choice for meal and other items needed for preparation, excluding camp stoves or ovens. No equipment will provided by the event.

**NOTE: MAJOR CHANGE TO EVENT PARTICIPATION—SCOUTERS ENTERING THE “SILVER SKILLET” COOKING EVENT WILL WORK AS A PAIR, TWO SCOUTERS AS A TEAM.** This allows a unit to enter more than one pair of leaders to participate for the bragging rights of their unit. The change hopes to encourage more interunit and intraunit challenges.

### GUIDELINES (THE RULES):

1. This is an adult only event. Any assistance from Scouts will disqualify your entry.
2. The **sausage and side dishes** will be prepared as **foil packets** and the **bannock** in a **skillet** over coals. No liquid, propane, butane, etc. stoves can be used.
3. No pre-preparation of ingredients. (Clean cooking area challenge).
4. Follow safe-food handling practices, nutritional guidelines, Leave No Trace principles and potential food allergy issues.
5. Will follow the same timeline as the Golden Griddle event.
6. Place your entries in a large zip lock bag(s) clearly labeled with participant’s names and unit number.
7. **REGISTER** intent to participate at Check-in.

### WHAT THE JUDGES WILL BE LOOKING FOR:

1. Above Guidelines followed.
2. Taste and texture.
3. Ease of camp cooking and kid friendly.
4. Ingredient and cooking requirements completed.
5. **RECIPE CARD** (index card) that is neat and legible with ingredients, amounts, cooking instructions, technique and directions. Recipes are unacceptable written on greasy paper bags, used napkins and balled up, etc.



**HAVE FUN AND RISE TO THE CHALLENGE!!!**