

# 2025 Annual Cook-o-ree

Thank you for your interest in participating in the Brooklyn Council's 11th annual Cook-o-Ree at Camp Alpine. Whether you are attending as a new scout on the trail to First Class, or as an experienced scout looking to share your knowledge and leadership with others; please help us in providing cheerful service, outstanding leadership, and most of all, we want you to have fun!

This Cook-o-Ree is a great opportunity for your scouts to show off their skills at camp making, teamwork, leadership, and develop their culinary skills. Our program is built around the philosophy that our scouts should have the ability to take the skills that they've learned and have opportunities to practically apply them. Saturday begins with various hands-on cooking classes, where scouts learn how to prepare meals, while also learning food safety, nutrition, knife skills, etc. After the classes, our scouts will get the chance to apply their new skills while competing in a camp wide Cut challenge and other activities. In the evening we will host a banquet, in which every Troop will be required to provide a meal to share with the camp. We close out the evening with fun competitions and a council fire.

If you have any questions or need additional information, please feel free to contact the following people:

Cook-o-Ree Chair Matt  
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Volunteer Point of Contact  
Leah  
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# ***General Information***

## **Check-In**

Check-in will take place on **Friday night from 7:00 PM to 9:00 PM**. Please do not arrive earlier than 7:00 PM unless you are staff for the weekend. This allows our team sufficient time to prepare for an efficient and organized check-in process.

Upon arrival, **Scoutmasters must check their Troops in immediately** and present a complete roster of all participants. After check-in, we will hold a **cracker barrel** for Scoutmasters and SPLs, during which the weekend agenda will be reviewed.

Troops are responsible for securing their own campsite. If your unit has trouble finding a site, please let us know—we may be able to connect you with another unit willing to share.

## **Fees**

The participation fee for the Cook-o-Ree is:

- **\$30 per person** if paid before **February 28, 2025** (early bird deadline).
- **\$50 per person** after this date.

The fee includes a Cook-o-Ree patch and covers materials for all weekend activities. **This year, a hot breakfast is also included for all participants!**

## **Registration**

Troops may choose to register for either the entire weekend or Saturday-only events. **Online registration must be completed by February 28th, 2025.**

- **AOLs (5th graders):** Should be registered with their Troop's overall registration.
- **Webelos (4th graders):** Will participate in a separate, Cub-specific program run by Alpine Scout Camp and are not part of the Cook-o-Ree.

Registration will close at **midnight on March 15th, 2025**, or when the event reaches its capacity of **300 participants**.

## **Provisional Unit**

If you have a youth who wishes to attend but does not have a unit, Alpine Scout Camp will provide a **Provisional Unit** for them to join. For more information, contact **Eddie Ackert** at [eackert@campgnyc.org](mailto:eackert@campgnyc.org)

## **Patches**

All participants, including Scouts and adults, will receive a **Cook-o-Ree patch**. Staff members will receive a unique **staff patch**.

- Patches will be distributed during check-out and will only be given to Troops who return their evaluation forms.
- Additional patches will be available for purchase at the leaders' meeting after the campfire for **\$3.00 each** (first come, first served).

## **Troop Gifts**

Troops that register on time will receive a **Troop Gift**. Past gifts have included camp stoves and cast iron sets. This year's gift will be revealed during the **leaders' meeting on Friday night**.

To qualify for a Troop Gift:

- Your unit must have at least **5 registered participants** (youth and adults).
- **Webelos units** in the Cub-specific morning program will not receive a Troop Gift. Instead, each Webelo will receive a **take-home kit** as part of their program.

## **Activities and Competitions**

- **Morning Activities:**  
Activities will run from **8:45 AM (flags)** to **12:00 PM** and will take place inside and outside the Activity Center, weather permitting.
- **Competitions:**
  - **PB&J Relay:** Held at the **Cub World Pavilion** at **12:15 PM**.
  - **Pizza Competition:** Inside the **Activity Center** at **2:00 PM**.
  - **Burger Competition:** In the **Activity Center parking lot** at **3:30 PM**.
  - **Cut Challenge:** Held at the **Cub World Pavilion** at **2:00 PM**.

## **Volunteers**

The success of the Cook-o-Ree relies heavily on **volunteers** who contribute by running stations, assisting with logistics, and helping with clean-up.

Each unit will be assigned tasks via a **duty roster** to ensure equitable participation throughout the event. As Scouts, we ask everyone to uphold the values of service and teamwork by contributing to the program and camp operations.

If you or someone in your unit is interested in **running a station**, please let us know!

- Complete the [volunteer form](#)
- Or contact **Leah Scott**, our Volunteer Coordinator, directly.

We are happy to support your ideas for showcasing a skill or dish. Volunteers should sign up no later than **March 5th, 2025**

## ***Materials to Bring***

### **Must have items:**

1. A complete chef's kit, as described by the Scout Handbook
2. A complete set of pots and pans
3. A propane stove with adequate amount of propane for the day
4. Heavy duty aluminum foil
5. Cutting board and chef knife
6. Plastic cutlery and plates **WILL** be provided during the morning classes for COVID safety

### **Items we need donated for the weekend:**

1. Extra frying pans/pots and pans
2. Large coolers
3. Dutch ovens
4. Propane
5. Propane Stoves
6. Cutting boards and chef knives

***Cooking Classes in the morning will be being updated as we gather volunteers***

## ***Activities / Competition***

**Cantaloupe Scoutmaster Carving:** Each Troop will be given a cantaloupe at the Cracker barrel. They will then have until the Banquet to carve their Scoutmasters likeness into the gourd. Modeling and judging will take place at the Banquet. Troops are asked to enforce proper carving safety policies.

**One-handed PB&J Relay:** Right before lunch, each unit will gather and send five representatives to line up for a relay. One scout will stand behind the table and help guide the other four scouts as they try to make the most amount of peanut butter and jelly sandwiches as they can with just one hand. Afterwards, the sandwiches will be given out to each unit.

**Cut Challenge:** This will consist of two separate challenges, the first will be for a team of 4 scouts per troop and the second will be Scoutmaster (or 1 adult) per troop. Each troop participating in this event **must bring** the following items: **propane stove with propane, 2 pots and 1 frying pan, a mixing bowl, cutting board and chef knife, and a plate to present their dish.** We will provide food and spices available in our pantry. Contestants will also be provided a bag of “secret” ingredients, that must be made the star of the dish. All contestants will have 1 hour to complete their dishes and our panel of judges will taste each dish and at the Banquet award the top 3 prizes in both challenges. **Troops will also be allowed to bring ingredients of their own to cook with. Please see the attached Cut Challenge rules for full details.**

**Dutch Oven Pizza Contest:** Each unit will be asked to bring a Dutch oven to make their very own pizza. We will provide the dough, the sauce and the cheese. You can use some things from our pantry, or you can bring some stuff of your own. We will judge on presentation and **SPL Pie Eating**

**Contest:** After the Banquet, all troops will be asked to send their SPL on stage to compete in a whip-cream pie eating contest. The rules are simple, the fastest eater wins.

**Cake Decorating Contest:** We provide the cake, icing and a few other supplies, while you do the best to decorate your cake to fit our theme of the scout law. Cakes will be displayed and judged at the banquet

## Banquet

The Banquet is the culmination of the weekend events. Each Troop will bring their potluck dish, as well as their chili if they wish to compete in that competition. As the banquet is the opportunity for the whole camp to eat together, we ask that you make enough food for **30-60 servings**. Staff will also be preparing dishes to ensure that everyone has enough food. We will ask that during the banquet you make sure that everyone gets an opportunity to grab food, before going up for seconds. In order to set up for the banquet we ask that each Troop sends 2-3 people to assist with the set up by 5:30pm. All Troops **MUST** help clean up the space after the banquet has concluded, if your troop leaves without helping you will not be invited back.

### Schedule for the day

Time	Event	Location
7-9 PM	Registration	Activity Center
Saturday		
7:45	Opening Ceremony	Flagpole outside Dining Hall
8:00-8:45	Breakfast	Dining Hall
9-12	Classes	Activity Center
12:15	PBJ Race	Parking Lot
12:45-2	Troop Time	Site
2-3	Chopt Challenge, Youth	CW Pavillion
2-4	Pizza Challenge	Activity Center
3-4	Chopt Challenge, Adult	CW Pavillion
4-5:45	Troop Time	Site
6-7	Banquet	Dining Hall
7-7:30 8:45-9	Challenges Leader's Meeting	Dining Hall CW Pavillion

## FAQ's

### What is a Cook-o-Ree?

This camping event is a place for our scouts to gain skills and knowledge to help them cook both on camping trips and at home. We want our scouts to have hands on practice to become confident in the kitchen.

### What is a Cracker Barrel?

7:45-8:30	Campfire	Dining Hall
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The Cracker Barrel is a meeting of the leaders from each Troop/Crew, primarily Scoutmasters and Senior Patrol Leaders, this is held the Friday evening. This allows the Staff the opportunity to go over the agenda of the weekend and answer any questions.

### How do the competitions work?

Scouts should be prepared to participate in the events as a unit. Troops or Crews with only a few members can be combined into competition units, but they must notify the Staff in charge so the scoring can be adjusted.

### When do we check-in?

Check-in is Friday night between 7-9pm or Saturday morning between 7:30-8:30am.

### Do we have to camp?

No. We recommend that Troops camp at least one night to get the full experience, but it is not required. The participation fee is the same whether you choose to stay the whole weekend or only Saturday, the fee does increase for same day registration. If your Troop decides to leave Saturday night, please make sure you alert Staff so they may check out your unit and you can receive your patches before departing.

### Are we responsible for bringing food?

Each Troop is responsible for their own breakfast and lunch on Saturday, other food will be provided during Saturday morning classes. Also, each Troop is responsible for bringing a 2-half rack tray pan dish to be shared with the entire camp during the Saturday night banquet. We



# Cut Challenge Rules

There will be two “Cut” 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). They will be given 1 hour to prepare a complete dish using all the secret ingredients and food from the pantry. Troops must provide their own cooking equipment and will be able to bring ingredients to cook with during this competition. 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. Results will be given at the campfire later that evening.

also for 2 half trays so we may split it between the two serving lines. No other meals will be provided during the weekend.

**Components scouts will be judged on:**

1. **Presentation:** how the dish looks and how well it came together
2. **Creativity:** How the scout uses each of the ingredients
3. **Taste:** overall taste of the dish. Do the elements go well together and are the flavors balanced.

Each of these components will be scored out of 10, with the highest total score someone could get being a 30.

**This event will have the same rules for the adult competition, but the adult will only get 2 scouts to help in the kitchen.**



## Cut Challenge Scoring Rubric

Category	Criteria	Points	Scoring Levels
<b>Taste</b>	<b>(40 points total)</b>		
	Flavor balance	20	1–5: Unbalanced, 6–10: Decent, 11–15: Good, 16–20: 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
<b>Presentation</b>	<b>(30 points total)</b>		
	Overall visual appeal	15	1–5: Poor, 6–10: Good, 11–15: Outstanding
	Plating creativity	15	1–5: Basic, 6–10: Creative, 11–15: Stunning
<b>Creativity</b>	<b>(30 points total)</b>		
	Use of secret ingredients	20	1–5: Minimal, 6–10: Moderate, 11–15: Creative, 16–20: Innovative
	Uniqueness of dish	10	1–3: Commonplace, 4–7: Somewhat unique, 8–10: Bold and inventive

### Total Scoring

- Taste: 40 points
- Presentation: 30 points
- Creativity: 30 points
- Grand Total: 100 points

## **Dutch Oven Pizza Competition Rules**

Welcome to the 2025 Cook-o-ree 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.
- You may use any items from the Cook-o-ree Pantry to top and decorate your pizza
- Cheese and tomato sauce may be altered as well to fit your theme.
- You may bring ingredients from home to use on your pizza.
- All ingredients must be disclosed at the time of presentation.
- One pizza per unit

### **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 time. And for the finals, comparative judging will be conducted, meaning all 5 pizzas will be scored against each other. Winner will be disclosed at the Campfire.

Category	Criteria	Points	Scoring Levels
<b>Taste</b>	<b>(50 points total)</b>		
	Crust quality	15	1–5: Doughy/overcooked, 6–10: Adequate, 11–15: Perfect texture
	Sauce, cheese, and topping balance	20	1–5: Bland/imbalanced, 6–15: Good, 16–20: Perfectly balanced
	Overall flavor	15	1–5: Poor, 6–10: Decent, 11–15: Outstanding
<b>Appearance</b>	<b>(30 points total)</b>		
	Bake quality	15	1–5: Uneven/poorly done, 6–10: Good, 11–15: Perfect
	Visual presentation	15	1–5: Basic, 6–10: Creative, 11–15: Beautifully arranged
<b>Creativity</b>	<b>(20 points total)</b>		
	Use of toppings	10	1–3: Minimal effort, 4–7: Some creativity, 8–10: Bold and innovative
	Unique flavor combinations	10	1–3: Commonplace, 4–7: Somewhat unique, 8–10: Exceptional

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### Total Scoring

- **Taste:** 50 points
- **Appearance:** 30 points
- **Creativity:** 20 points
- **Grand Total:** 100 points

## Burger Competition Rules

### 1. General Rules:

- Scouts will work in pairs to craft a specialty burger.
- Ground beef, buns, and cheese (cheddar, American, or Swiss) will be provided.
- Limited pantry items will be available for all participants.
- 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 (grills, 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.
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## Burger Competition Scoring Rubric

Category	Criteria	Points	Scoring Levels
<b>Taste</b>	<b>(60 points total)</b>		
	Flavor balance	<b>25</b>	1–5: Inedible, 6–10: Poor, 11–15: Decent, 16–20: Good, 21–25: Superior
	Juiciness	<b>15</b>	1–5: Dry, 6–10: Somewhat juicy, 11–15: Perfectly juicy
	Seasoning	<b>10</b>	1–3: Bland, 4–7: Adequately seasoned, 8–10: Perfectly seasoned
	Texture (patty and bun)	<b>10</b>	1–3: Poor, 4–7: Decent, 8–10: Perfect
<b>Appearance</b>	<b>(20 points total)</b>		
	Presentation (neatness, plating)	<b>10</b>	1–3: Poor, 4–7: Good, 8–10: Outstanding
	Creativity in presentation	<b>10</b>	1–3: Minimal effort, 4–7: Thoughtful design, 8–10: Impressive creativity
<b>Creativity</b>	<b>(20 points total)</b>		
	Use of unique ingredients	<b>10</b>	1–3: Basic ingredients only, 4–7: Some unique additions, 8–10: Excellent innovation
	Unique flavor combinations	<b>10</b>	1–3: Common flavor profile, 4–7: Good mix, 8–10: Bold and harmonious flavors

### Total Scoring

- **Taste:** 60 points
- **Appearance:** 20 points
- **Creativity:** 20 points
- **Grand Total:** 100 point