

2026 Annual Brooklyn Cook-O-Ree

Alpine Scout Camp - New Jersey
March 27 - 29, 2026



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The Cook-O-Ree



Year 12 & Counting

Thank you for your interest in participating in our annual Cook-O-Ree. This is a great opportunity for your Scouts to show off their skills at camp. Our program is built around the philosophy that our Scouts should have the ability to take skills they've learned and have opportunities to practically apply them.

The Youth

All youth in Troops, Crews, and Ships are invited to attend our event as a unit, individually for the day w/ supervision, or provisionally. We, also, invite Arrow of Light (AOL) dens to link up with their Troop and join in on the fun!

All Scouts are asked to help provide cheerful service throughout the day - especially during Station clean up.

A duty roster will be created and shared with all units in attendance.

It All Happens On Saturday

The morning is all about learning to cook. There are many hands-on stations for the youth to circulate through.

The afternoon is filled with cooking competitions for all to participate in.

In the evening we host a Potluck Banquet for all Cook-O-Ree participants to enjoy.

We end the night with a closing campfire.

The Adult

Adults are encouraged to volunteer to help set up, clean up, run a station, or be a judge in one or more of our competitions. All registered cooking stations will receive 2 free volunteers. To register for a cooking station (or to volunteer in general) fill out this form - <https://forms.gle/7jaYDwNbMd2ckKF59> or contact Leah Scott.

General Info

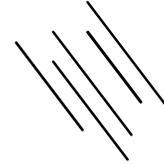
Fees:

There is a participation fee for all Youth and Adults.

Pre-Heat Special - \$35.00 (Starts January 1st)

Full-Heat Rate - \$40.00 (Starts February 1st)

Overcooked Fee - \$60.00 (Starts March 1st)



Registration

Opens: 1/1/2026

Closes: 3/19/2026

Check-In

Friday 9:00pm
@Activity Center

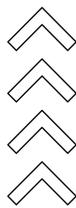
Please bring:
>QR Code
>Paper Roster

Friday Night

If you are staying at camp for the weekend please remember to make a facility reservation on your own. Camp Staff will check you in at the Main Office when you arrive. They will collect a paper Weekend Roster.

Cook-O-Ree check-in will begin at 9pm in the Activity Center. Please have your registration QR Code and a paper Weekend Roster.

This is, also, a great time for volunteers to set up their stations. We will end check-in with a leaders meeting - at least 1 adult per unit must attend.



General Info (con't)

Provisional Unit

Alpine Camp Staff will be hosting a Cook-O-Ree provisional unit. For more information you can email Eddie Ackert - eackert@campgnyc.org

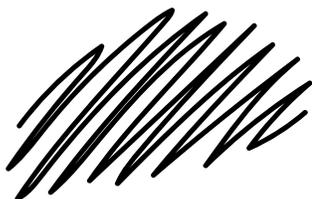
*Costs may be higher as a provisional Scout for the weekend.



Patches

All registered *participants* will receive a patch.

All registered *staff* will receive a unique staff patch.



Patches In Depth

This year, 2026, we are making it mandatory to pick up your patches at our closing Unit Leader meeting after Saturday nights Closing Campfire.

If you do not pick up your patches at the meeting, they will not be shipped. You will have a choice of visiting a Brooklyn Roundtable or visiting the Council Office.

We will consider different circumstances, but you have to communicate the details with us to be consider.

<http://scoutingevent.com/640-bkcook26>

General Info (con't)

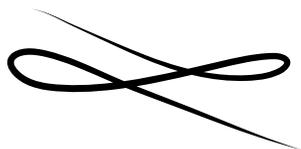
Troop Gifts

Over the last few years the Cook-O-Ree has decided to give each qualifying unit a Troop Gift. We've given out camp stoves, cast iron sets, and portable charcoal grills. Troop gifts will be given out on Friday night at Check-In.



Volunteers Needed

- Cooking Stations
- Set Up
- Clean Up
- Dish Washer
(supervision)
- Judges



Activities & Competitions

- Saturday Morning at the Activity Center
 - > Opening Ceremony
 - > Cooking Stations
 - > Pizza Competition
- Saturday Afternoon Competitions
 - > PB&J Relay
 - > Tenderfoot - 1st Class Requirements
 - > Burger Competition
 - > Iron Chef Competition
- Saturday Evening Competitions
 - > Cake Decorating
 - > Cantaloup Carving
 - > SPL "Pie" Eating

General Info (con't)

Saturday Evening Banquet

After all that cooking, we all gather for fellowship in the dining hall at 6pm. All participating are **required** to bring 2 Half-Rack Trays of food. All trays of food and 2 volunteers from each unit **must** be at the dining hall by 5:30pm. When the banquet has concluded all units must assist with clean up. **If any unit leaves without helping you will not be invited back.**



<https://www.perfectpotluck.com/meals.php?t=ZODX8389&v=aecd3f66c1>



Saturday Night Banquet
Please Sign Up On Perfect Potluck.
Scan the QR Code to sign up the
food dish you are bringing.



<http://scoutingevent.com/640-bkcook26>

Station Info



2025 STATIONS

Dumplings
Soups
Ramen
Pupusas
Sausage & Peppers
Omelettes
BLTs
Crepes
Fried Oreos
Fish Tacos
Game Stew
Pasta & Sauce
Tin Foil Cooking
Knife Skills
Tenderfoot to First Class Cooking

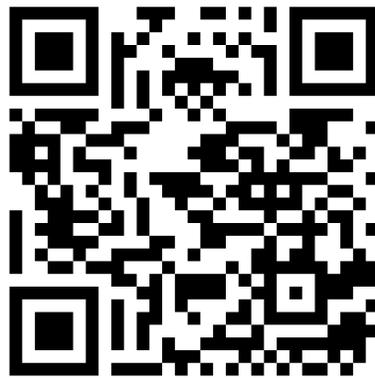
2026

COMING SOON...



Volunteering

2026 Volunteer Form



If you would like to run a station PLEASE fill out this form as soon as possible! We need to know (**by March 1st**) what supplies you will provide and what supplies you need from us (the Cook-O-Ree Staff). If you do not let us know what you need from us, we will assume you are providing all your food and cooking gear.

<http://scoutingevent.com/640-bkcook26>

Competitions



Saturday Morning & Afternoon Competitions

Participate in as many competitions as your Unit pleases. Do one or do them all. Sign your unit up for competitions when you register for the event.



Pizza Competition

Teams will prepare one pizza using provided dough, sauce, and cheese, plus optional toppings. Pizzas are judged immediately upon completion. **NEW** this year: "People's Choice Pizza." This is a separate blind taste-test ranking conducted by Scouts.

One-Handed PB&J Relay

Each unit or patrol can send 5 Scouts to compete. Teams will have 10 minutes to make as many complete peanut butter and jelly sandwiches as possible using one hand only. No adult coaching is allowed.



Iron Chef Competition - Youth Only

Each patrol can send 3 youth to participate in Iron Chef. The team of 3 will prepare one complete dish using the provided mystery ingredient and pantry items, plus up to five raw ingredients brought by the team. All cooking must be done on site.

Burger Competition

Each patrol can send 2 Scouts to participate in this competition. Teams will prepare one specialty burger using provided ingredients and limited pantry items, plus up to five uncooked ingredients brought from home. Burgers must be cooked on camp stoves



Competitions (con't)



Saturday Evening Competitions

Participate in as many competitions as your Unit pleases. Do one or do them all. Sign your unit up for competitions when you register for the event.

Cake Decorating Competition



One Scout from each Troop will pick up a cake and jar of icing from the Quartermaster before leaving from our morning stations. You can bring your own decorating supplies to camp. All cakes must be decorated to fit the theme "Scout Cooking & Camp Life."

Cantaloupe Scoutmaster Carving Competition

All participating units will pick up a cantaloupe from the Quartermaster before leaving the morning stations. The Scouts will carve their Scoutmaster's likeness into the gourd.
*Please follow proper knife safety and carving safety rules.

SPL "Pie" Eating Competition

All participating units will send one Scout from their unit when called after dinner to participate in the "pie" eating competition. Rules are simple: The fastest finisher wins.
*Pie = Whipped Cream

Important Notes

- Units must declare patrol participation where applicable.
 - All cooking must follow basic food safety practices.
 - Judges' decisions are final.
 - Full rules and scoring rubrics are at the end of this packet.
- 

Iron Chef Rules

Overview

The Iron Chef competition is a youth-only cooking challenge that tests Scouts' creativity, teamwork, and ability to prepare a complete dish under time constraints using a required mystery ingredient.

Each participating patrol will prepare a single dish that highlights the provided mystery ingredient as the main feature. All cooking must be done on site during the allotted time.

Team Composition

- Each team consists of **three (3) Scouts**.
- Troops may register **more than one patrol**.
- **Pre-registration is required during registration** - to ensure adequate supplies and ingredients are available.

Time Limit

- Teams will have **one (1) hour** to plan, prepare, and cook their dish.
- At the end of the hour, dishes must be ready for presentation to the judges.

Ingredients

- The Cook-O-Ree staff will provide
 - **Three (3) mystery ingredients** that must be used prominently in the dish.
 - Access to the **Cook-O-Ree pantry**, consisting of items remaining from the morning stations.
- Teams may bring **up to five (5) raw ingredients** of their own choosing.
 - No pre-cooked or pre-prepared ingredients are allowed.
 - All cooking must take place on site.
- All outside ingredients are subject to inspection by staff and/or judges.

Iron Chef (con't)

Equipment

Teams are responsible for bringing all equipment needed to prepare their dish, including:

- Camp stove and fuel
- Pots and/or pans
- Cooking utensils
- Cutting Board
- Knife

Limited equipment may be available for advance sign-out only if a unit requests items ahead of time

Judging & Presentation

- Each team will present one completed dish to the judges.
- Scouts should briefly explain:
 - Their dish concept
 - How the mystery ingredient was used
- Dishes will be judged on equal-weight criteria outlined below.
- Winners will be announced during the evening program.

Iron Chef Scoring Rubric: Total Points 100

Category	5pts	10pts	15pts	20pts	25 pts
Taste	Food is undercooked, overcooked, or poorly seasoned	Edible but uneven flavor	Solid flavor with minor issues	Well seasoned and cooked correctly	Excellent flavor; balanced, cooked well
Creativity	Very Basic idea	Some creativity shown	Thoughtful combination of ingredients	Creative and original dish	Highly original, innovative concept
Use of Mystery Ingredient	Hard to find or missing	Present but not important	Clearly used but not central	Central part of the dish	Featured and essential to be the dish
Presentation & Teamwork	Disorganized workspace, poor presentation	Some organization; basic presentation	Organized with decent presentation	Clean, organized, and attractive	Polished presentation; excellent teamwork

Pizza Rules

Overview

The Pizza Competition is a timed cooking competition held **during the Saturday morning stations**. Each participating patrol will prepare **one pizza** using provided ingredients and optional toppings they bring with them. Pizzas will be judged immediately upon completion.

This competition emphasizes planning, teamwork, cooking technique, and presentation.

Scheduling

- The Pizza Competition will take place **during the morning station block**.
- Patrols will be assigned **specific time slots in advance**.
- There will be **no afternoon pizza competition**.

Eligibility & Registration

- Each patrol may submit **one (1) pizza**.
- **Pre-registration is required during registration** - to ensure adequate supplies and ingredients are available.
- Units must indicate participation during registration.

Time Limit

- Patrols will have **30 minutes** to prepare and cook their pizza
- Pizzas must be complete and ready for judging at the end of the time limit.

Ingredients

- Pizza Dough
- Sauce
- Cheese
- Limited selection of toppings

Teams may bring:

- Up to **five (5) additional toppings, all uncooked**.
- No pre-cooked or pre-assembled ingredients are permitted.

Pizza Rules (con't)

Cooking Method & Equipment

- Dutch ovens will be available for use
- Outdoor pizza ovens may also be available (details to be confirmed prior to the event).

Cook-O-Ree Staff will provide:

- Cutting Boards
- Knives
- Etc.

Patrols do not need to bring their own cooking quipment for this competition unless otherwise instructed.

Judging

- Each pizza will be judged by **three (3) judges**.
- Judges will each receive one slice and score using official rubric below.
- Pizzas will be judged immediately after completion.

Pizza Competition Scoring Rubric: Total Points 100

Category	5pts	10pts	15pts	20pta	25 pts
Taste	Undercooked, burnt, or poorly flavored	Edible but uneven flavor	Solid flavor with minor issues	Well-balanced and properly cooked	Excellent flavor and texture
Crust & Cooking	Raw pr badly overcooked crust	Inconsistent doneness	Mostly cooked through	Evenly cooked with good texture	Perfectly cooked crust
Creativity	Very basic pizza	Some variation from basic	Thoughtful topping choices	Creative and intentional design	Highly original and well executed
Presentation & Teamwork	Disorganized; sloppy presentation	Some organization	Clean and presentable	Attractive presentation	Polished presentation and strong teamwork

Pizza Rules (con't)

Notes for Scouts

- Judges are looking for **even cooking, good flavor,** and **teamwork.**
- Keep your workspace clean and communicate clearly as a patrol.
- Simple pizzas done well often score higher than complicated pizzas done poorly.

People's Choice Pizza - Scored by Scouts

- A separate **People's Choice Pizza** award will be awarded.
- Each Troop will designate **one (1) Scout** to participate in a **blind taste test.**
- Scouts will **rank the pizzas** rather than score them numerically.
- Rankings will be combined to determine the People's Choice winner.
- People's Choice is **not part of the judged score.**

Burger Rules

Overview

The Burger Competition is a timed cooking challenge where Scouts work in pairs to prepare a single specialty burger. This competition emphasizes proper cooking technique, flavor balance, creativity, and teamwork.

Each team will prepare **one (1) burger**, which will be presented to the judges at the end of the time limit.

Team Composition & Registration

- Each team consists of **two (2) Scouts**.
- Entries are one (1) burger per team.
- **Pre-registration is required during registration** - to ensure adequate supplies and ingredients are available.

Time Limit

- Teams will have 45 minutes to prepare and cook their burger.
- Burgers must be ready for judging at the end of the time limit.

Ingredients

The Cook-O-Ree staff will provide

- Ground Beef
- Buns
- Cheese
- Access to a **limited pantry**.

Teams may bring

- Up to five (5) additional ingredients, all uncooked
- No pre-cooked or pre-prepared ingredients are allowed
- All cooking must be done on site

Burger Rules (con't)

Cooking Method & Equipment

- Burgers must be cooked on camp stoves.
- Teams must bring their own:
 - Stove and Fuel
 - Cookware and Utensils
 - Cutting Board and Knife
- Cook-O-Ree Staff will provide
 - Tables
 - Handwashing station
 - Trash and cleanup support

Judging

- Burgers will be judged by three (3) judges.
- Each team will submit one (1) burger, while will be split by the judges.
- Judges will score using the official rubric below.

Burger Competition Scoring Rubric: Total Points 100

Category	5pts	10pts	15pts	20pts	25 pts
Taste	Undercooked, overcooked, or poorly seasoned	Edible but uneven flavor	Good Flavor with minor issues	Well-balanced and properly cooked	Excellent flavor, juicy, and well seasoned
Cooking & Technique	Unsafe or improper cooking	Basic technique with issues	Mostly correct technique	Proper technique throughout	Excellent control of heat and doneness
Creativity	Very basic burger	Some added elements	Thoughtful ingredient choices	Creative and intentional design	Highly original and well executed
Presentation & Teamwork	Disorganized; sloppy presentation	Some organization	Clean and presentable	Attractive presentation	Polished presentation and strong teamwork

Cake Rules

Overview

The Cake Decorating Competition is a creative, unit-based challenge that allows Scouts to showcase creativity and presentation skills connected to camp cooking and Scouting. Each participating unit will decorate one cake at their campsite and present it for judging during the evening banquet.

Participation

- Each **unit may submit one (1) cake.**
- Participation is optional but encouraged.
- No pre-registration is required.

Cake Pick-Up & Decorating

- Units will pick up their cake **after morning stations** from the pantry located in the **Activity Center Classroom.**
- Cakes must be decorated at the unit's campsite during troop time.
- Cakes should be ready for display and judging at the banquet.

Theme

Theme: "Scout Cooking & Camp Life"

Designs should reflect:

- Cooking at camp
- Outdoor meals
- Patrol or troop cooking experiences
- Scouting values connected to food and fellowship

Creativity is encouraged, but designs should clearly connect to cooking and camp life.

Cake Rules (con't)

Materials

Cook-O-Ree Staff will provide:

- One cake
- Icing
- A limited selection of basic decorating supplies

Units may bring:

- Any additional **edible decorating supplies**
- Additional icing colors, candy, or decorations

There are **no limits** on outside supplies as long as all decorations are edible.

Judging

- Cakes will be judged by three (3) judges during the banquet.
- Cakes should be clearly labeled with the unit number.
- Judges will score based on creativity, appearance, and use of theme.

Cake Decorating Scoring Rubric: Total Points 100

Category	5pts	10pts	15pts	20pts	25 pts
Creativity	Very basic design	Some creative ideas	Thoughtful and intentional design	Highly creative and original	Exceptional creativity and originality
Appearance	Messy or unfinished	Somewhat neat	Clean and well-organized	Visually appealing	Polished, eye-catching presentation
Use of Theme	Theme unclear or missing	Loose connection to theme	Clear connection to camp cooking	Strong thematic design	Theme is central and immediately clear
Overall Impact	Minimal effort	Adequate overall	Strong overall effect	Memorable design	Outstanding and impressive entry

PB&J Rules

Overview

The PB&J Relay is a fast-paced, team-based challenge focused on teamwork, communication, and controlled chaos. This even is designed to be fun, energetic, and accessible to all our event registered Scouts.

Participation

- Each **unit or patrol** may send **five (5) Scouts** to compete.
- This is a **youth-only** event.
- Units with multiple patrols **must declare the number of patrols participating** at the Friday night Leader's Meeting or during Saturday morning Check-In.

Rules

- Scouts may use **only one hand** while making sandwiches.
- Switching hands is not permitted.
- **No adult guidance, coaching, or interference** is allowed once the relay begins.
- Scouts must follow all basic food safety expectations.

Objective & Scoring

- Teams will have **10 minutes** to make as many **complete peanut butter and jelly sandwiches** as possible.
- A **complete sandwich** must include:
 - Two (2) slices of bread
 - An adequate amount of peanut butter
 - An adequate amount of jelly
- Sandwiches with only a small smear or a drop of filling will not count.

The team with the **highest number of complete sandwiches** at the end of the 20 minutes is the winner.

After the event the sandwiches will be returned to the units. Units are encouraged to consume the sandwiches.

Other Rules

SPL “Pie” Eating Competition Overview

The SPL “Pie” Eating Competition is a light-hearted, spectator-friendly event held after the banquet.

Participation

- Each unit will send **one (1) Scout**, typically the SPL or a designated Scout.
- The “pie” consists of **whipped cream only** - no actual pie.
- No hands are allowed during the competition.

Winning

- The Scout who finishes first is declared the winner.
- This event is for fun and bragging rights only.

Cantaloupe Scoutmaster Carving Competition Overview

The Cantaloupe Scoutmaster Carving Competition is a creative unit challenge that blends humor, artistry, and safe knife skills.

Participation

- Each unit will receive **one (1) cantaloupe**.
- Carving should be completed during troop time at the unit's campsite.

Rules & Safety

- Units are responsible for enforcing **proper knife safety** and supervision.
- Only appropriate tools should be used.

Judging

- Finished cantaloupes will be displayed and judged during the banquet
- Judges will evaluate entries based on
 - Likeness, Creativity, and Overall Presentation

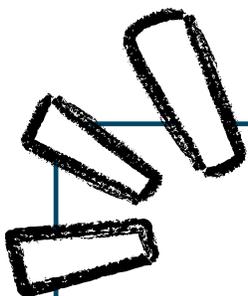


Schedule of the Day



Time	Event	Location
9:00pm	Cook-O-Ree Check In	Activity Center
9:30pm	Leader's Meeting	Activity Center
8:50am	Opening	Activity Center
9:00am - 12:00pm	Morning Stations	Activity Center
9:00am - 12:00pm	Pizza Competition (Assigned)	Designated Area
12:15pm - 12:45pm	PB&J Relay	Cub Pavilion
1:00pm - 2:00pm	Tenderfoot - 1 st Class Reqs	Designated Area
2:15pm - 3:00pm	Burger Competition	Activity Center
2:15pm - 3:15pm	Iron Chef Competition	Cub Pavilion
3:15pm - 4:00pm	Camp-Wide Cleanup	All Area
4:00pm - 6:00pm	Troop Time	Campsites
5:30pm	Bring to Banquet	Dining Hall
6:00pm - 10pm	Banquet, Campfire, Awards	Dining Hall





Schedule Notes

Friday Night

- If you are staying the weekend, you must check-in with the Main Office. They need your completed Camp Roster.
- Cook-O-Ree check-in begins at 9pm at the Activity Center. Please bring the QR code you received via email after registering (digital or print - either is fine).
- 10:00pm is Taps/Quiet Time | 11:00pm is Lights Out

Saturday Morning

- Opening Ceremony begins at 8:50am
- There will be 15-20 stations to rotate through
- Pizza Competition will be conducted by time slot between 9am - 12pm. You must arrive on time.

Saturday Afternoon

- Lunch is not provided
- Tenderfoot - 1st Class will take place at 1:00pm
- You must arrive on time for any competitions you are participating in.
- There will be a duty roster for Camp-Wide Cleanup duties

Saturday Evening

- Units will have time after 4pm to prepare their Banquet dish
- Please bring your dish by 5:45pm to the dining hall
- All units are encouraged to plan a skit, song, run-on, etc., for the Campfire this evening
- There will be a leaders meeting after campfire if you want your 2026 patches.

General Notes:

- **Judge decisions are final**
- **Schedule is subject to change**



Gear Lists



This gear list outlines the gear/equipment needed to participate in the Cook-O-Ree competitions and activities. Units are responsible for reviewing this list carefully and arriving prepared.

General Unit Gear That Your Unit Should Bring

These items are recommended for all units attending the Cook-O-Ree regardless of competition participation.

- Complete Scout Chef's Kit (as described in the Scout Handbook.
 - Cutting Boards
 - Chef Knives
 - Cooking Utensils (spatulas, spoons, tongs, ladles, etc.)
 - Pots and Pans suitable for camp cooking
 - Camp stove(s) and appropriate fuel
 - Dishwashing supplies (soap, sponges, towels, etc.)
 - Cooler(s) with ice
 - Trash bags
 - Handsanitizer
- 

Iron Chef Competition Gear

Units **Must** Bring:

- Camp stove and fuel
 - Cookware
 - Cooking Utensils
 - Cutting Board
 - Knife
 - Plates/Bowls for presentation
-
-

Cook-O-Ree Provides:

- Mystery Ingredient
- Access to the Cook-O-Ree pantry
- Tables and general workspace

Available by Advance Request:

- Limited equipment for units to use

Gear Lists (con't)



Pizza Competition Gear

Units May bring:

- Up to **five (5) uncooked toppings**
- Additional utensils if desired

Note: Units do not need to bring cooking equipment for this competition unless otherwise notified.

Cook-O-Ree Provides:

- Pizza dough
 - Sauce
 - Cheese
 - Limited Toppings
 - Dutch Ovens
 - Cutting Boards
 - Knives
- 

Burger Competition Gear

Units **Must** Bring:

- Camp Stove
 - Cookware
 - Cooking Utensils
 - Cutting Board
 - Knife
- 

Cook-O-Ree Provides:

- Ground Beef
- Buns
- Cheese
- Access to the Cook-O-Ree Pantry
- Tables
- Handwashing Stations
- Trash and Cleanup Support

Cake Decorating Competition Gear

Units **May** Bring:

- Additional edible decorations
- Extra icing colors
- Candy/Decorative food items

Cook-O-Ree Provides:

- One cake per unit
 - Icing
 - Basic decorating supplies
- 

All decorations must be **edible.

Important Notes

Stations & Morning Activities

Most morning stations will be fully supplied by staff or station leaders. Units may be asked to assist with cleanup as part of the duty roster.

Notes

- Units are responsible for safe food handling at all times.
- Fuel levels should be checked before arrival
- Any special equipment needs should be communicated in advance.
- Failure to bring required gear may limit a unit's ability to participate in certain competitions.

