



2022 Cook-o-Ree Packet

Thank you for interest in participating in the Brooklyn Council’s 8th 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:

<p>Cook-o-Ree Chair Matt Bartels p: 347-838-1940 troop9318bk@gmail.com</p>	<p>Volunteer Point of Contact Leah leah.scott0212@gmail.com</p>	<p>District Executive Henry Zaradich Henry.Zaradich@scouting.org</p>
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General Information

Check-In:

Check-in is from 7:00-9:00 pm on Friday night. Please do not show up any earlier than 7pm, unless you are on staff for the weekend. This will allow the staff the chance to prepare to allow for a quick and efficient check-in process. Scoutmasters must check their Troops in immediately upon arrival and must present a roster of everyone who is participating in the weekend events. After check-in, the staff will host a cracker barrel for the SPLs and the Scoutmasters where we will go over the agenda for the weekend events. **Camping will be available for units on the field behind Reeves Lodge. If you wish to get a cabin or other site, you must do this on your own.**

Fees:

Every person attending the Cook-o-Ree must pay a participation fee, \$25 before March 1st and \$30 after the registration deadline. This fee includes a patch and covers material cost for all activities throughout the weekend and a T-shirt.

Registration:

Troops may wish to register for the entire weekend or choose to only attend the Saturday events. Regardless, each Troop will need to complete the online registration before the deadline of March 1st. At the time of registration, you will be asked to enter shirt sizes.

Patches:

A Cook-o-Ree patch will be given to each participant, this included scouts and adults. Staff working the event will receive a staff patch. They will be distributed at check-out and will only be given to Troops who have handed back their evaluation form. Additional patches will be available at the Staff area at a cost of \$3.00 per patch beginning on Sunday at check-out, this will be on a first come, first served basis.





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 are being updated as volunteers join us, but currently include:

- backpack cooking
- Edible bugs and plants
- Tenderfoot-First Class Requirements
- Vegetarian Dumplings
- Big Stove
- Tinfoil Cooking
- Cooking Fires
- Dutch Oven Cooking
- Knife Skills
- Cooking on an open fire
- Deep Frying

Our Webelo's program will include skills and requirements around:

1. Cooking First Aid
2. Menu Planning
3. Food Safety/Sanitation
4. Fire Building/Lighting with other materials
5. Cooking meals





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.**

Troop Chili Cook-off: An opportunity for every troop to show off their secret recipe. There are not too many rules for this one, we just ask if you make it super spicy, that you label it as such. Extra chili will be served during the banquet and judging will take place at the banquet as well.

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.





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 troops leaves without helping you will not be invited back.

Cooking Classes

FRIDAY

- 7:00pm – 9:00pm: Check-In
- 9:15 pm: SPL Cracker barrel meeting
- 11:00pm: Lights Out

SATURDAY

- 7:00am – 8:30am: Troop time / breakfast / Saturday Check-In
- 9:00am: Opening ceremony / Flags

SUNDAY

- 7:00am – 8:45am: Breakfast
- 9:00am: Flags / Closing ceremony





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?

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



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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.

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.

