



# 2019 Cook-o-Ree Packet

Thank you for interest in participating in the Brooklyn Council’s 6<sup>th</sup> 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><b>Volunteer Point of Contact</b> Leah Scott Leah.Scott0212@gmail.com</p>	<p><b>Cook-o-Ree Chair</b> Matt Bartels p: 347-838-1940 troop9318bk@gmail.com</p>	<p><b>District Executive</b> Jeff Tejada p: 212-651-2888 Jeffrey.Tejada@scouting.o</p>
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## ***General Information***

### **Check-In:**

Check-in is from 7:00-9:00 pm on Friday night at the main office. 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.

### **Fees:**

Every person attending the Cook-o-Ree on Saturday must pay a participation fee, \$15 before March 1<sup>st</sup>, \$20 after the registration deadline and \$25 for day of registration. This fee includes a patch and covers material cost for all the morning classes, competitions/activities and the evening banquet.

### **Registration:**

Troops may wish to register for the entire weekend or chose to only attend the Saturday events. Regardless, each Troop will need to complete the online registration before the deadline of March 1<sup>st</sup>. At the time of registration, you will be asked to choose your cabin, as well as allow your scouts to sign up for the morning classes they wish to attend.

### **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.





## ***Required Materials***

### **Must have items:**

1. A complete chef's kit, as described by the Scout Handbook
  - a. Spatula, whisk, two pronged fork, tongs, large spoon and a ladle
2. A complete set of pots and pans
  - a. 2 frying pans, 2qt, 3qt and 4qt pot, and an 8qt stock pot
3. A propane stove with at least 2 one pound canisters
4. Heavy duty aluminum foil
5. Cutting board and chef knife
6. Mess kit for each scout– Plastic cutlery and plates **WILL NOT** be provided during the morning classes
7. A 10ct tin pan for your banquet dish, that you will be given after signing up

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

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

If you can donate any of the above items, please reach out to [Matt Bartels](#).

## ***Cooking Classes***

**Tenderfoot-First Class Requirements:** During this class, scouts will be able to complete the cooking requirements for each of these ranks. This class will run twice, for an hour and a half each time. We will cover the following requirements:

**Vegetarian Cooking:** This class will focus on using some of our favorite veggies as healthy substitutes such as, zucchini noodles (zoodles) or cauliflower fried rice.

**Dutch Oven Cooking:** If you have ever used a Dutch oven on a camping trip, you know that, while they're heavy, they make some of the best meals. Here, we are going to show the scouts how to properly care for that cooking tool and cook a number of dishes. We will have a simple demonstration, as well as a little cook book handy for the youths that attend.





**Soups and Stews:** When it's cold outside we all need something to warm us up quickly. And while hot chocolate made do the trick, we also need something that fills us up to keep that fire burning in our bellies. When you think of coming out of the cold, you naturally think of soups or stews... or at least I do. We are going to show the scouts how to make some simple and tasty soups and stews from fresh ingredients that fill them up, and keep them warm.

**The Perfect Burger:** The quintessential meal for most of our young scouts is to have some burgers. They love them, but we often think of them as too simple for a meal. In this class, the scouts will get the chance to make the perfect burger. We're taking cooking it and creating all the things that go on a great burger. Think caramelized onions, cheddar cheese... maybe a fried egg?

**Deep Frying:** We are going to deep fry a bunch of stuff...because who doesn't love deep fried stuff.

**Backpacking:** Scouts will have the opportunity to learn how to prepare for a backpacking trip and get the nutrients their body needs. This class will include what foods to pick, and how to prepare them. It goes beyond just the simple freeze-dried meals.

**Tinfoil Cooking:** Scouts will get the chance to build their own tinfoil packets using some supplies we will provide. This experience will allow scouts to see how useful and easy it is to make tinfoil packets... and how easy it is to clean up after.

**MRE (Meals Ready to Eat):** This demonstration will show scouts how to prepared dried foods into small packets which can be used during backpacking trips. These Meals Ready to Eat will focus on dried and dehydrated foods and things which are light and versatile.

**Mexican Cooking:** This class will take you south of the border. Scouts will learn how to season their ground beef perfectly for some irresistible tacos. They will also get to practice their knife skills by making some pico de gallo and how to make the best guacamole EVER!!

**Dumplings:** Scouts will explore the traditional art of making Chinese dumplings.

**Cooking on an Open Fire:** What's more outdoorsy than cooking on an open fire. Our ancestors did it, and we sometimes must do it because we forgot the propane... or maybe we feel a little daring. Our scouts will learn how to prep a meal on an open campfire. They will learn how to regulate heat, and when is the best time to cook.

**Camp Desserts:** This year we will be exploring camp desserts and how we can end our day with some of those special and often sweet treats that really round out our meals.





## ***Webelos***

### **Weekend Activities**

Our Webelos will be participating in the Cast Iron Chef Program in the morning. They will work together to make a chili and a tasty peach cobbler in a Dutch oven! Then, they will get to fry up some stuff on their very own hobo stove!

## ***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 45 min 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.

**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 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, 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** (enough to fill a 10ct tin pan). 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 each Troop/Webelo Den will be required to send 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.

You will be asked what did you will be providing before the date of the event.

## ***Agenda***

### **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?

The Cook-o-Ree is a camping event for the scouts. This opportunity encourages scouts to learn new cooking skills and develop recipes for their future camping trips. It's also a great opportunity to learn other scout skills such as Patrol Methods, Flag Ceremonies, Camping and Campfire.

### 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 does 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 7:00-9:00pm or Saturday morning between 7:30-8:30am.

### Do we have to camp?

No. Troops are not required to, but it is highly recommended that you camp at least one night in order to get the full experience. 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?

Breakfast and lunch **WILL NOT** be served; therefore each Troop will be responsible for bringing their own food for breakfast and lunch. Each Troop will be required to bring a 10ct pan dish to be shared with the entire camp during the Saturday night banquet. There will be no breakfast served on Sunday.

