



# 6th Annual Narragansett Council Pitmaster Camporee

**May 5th—May 7th 2019**

**Champlin Scout Reservation**

## Event Menu

### Cook Off

1. Chicken
  2. Baby Back Ribs
  3. Pork Belly
  4. Beef Brisket
  5. Chopped Desert Challenge
- Additional \$5 Cost

### Cooking Merit Badge



### GPS Course



### Event Schedule

- 9:00: Program centers open
- Noon: Lunch
- 12:30: Chicken turn-in
- 1:30: Ribs turn-in
- 2:00: Program Centers re-open
- 2:30: Pork turn-in
- 3:30: Brisket turn-in
- 4:30: Program centers close
- 5:00: Dinner
- 8:00: Bonfire and Show

# Cooking Rules and Guidelines

There will be a Cracker Barrel for an adult leader and SPL @ 8:30 Friday Night

- Each Team may cook in their camp site.
- Each team is responsible for the cleanup of their cooking area.
- All teams must provide all their own equipment and supplies
  - Turn in containers will be provided
- Cooking must be done on wood, pellets or charcoal
  - No electric or gas cooking except for sauces
  - Electric and propane may be used as fire starters
    - Electric accessories such as spits and force drafts are permitted

## Categories

No markings that can identify the team can be made to the competition meats or presentation containers.

***Turn your meat entry only, not as an entrée. This competition is to judge the prepared meats only.***

The five categories are:

Pork Ribs

Pork Belly

Chicken

Beef Brisket. This can include the entire cut, the flat or the point. Corning is not permitted.

Chopped Desert Challenge (Additional 5\$ fee)

After cooking meats need to be maintained at 140 degrees or be cooled as follows:

Within 2 hours from 140 to 70

Within 4 hours from 70 to 41 degrees

Food that is cooled can be reheated to 165 degrees briefly prior to serving

Judging will occur in the following order:

12:30 Chicken

1:30 Ribs

2:30 Pork Belly

3:30 Brisket

5:00 Chopped Challenge

Results of the judging will be announced at the Saturday Evening Campfire

## Safety

All teams must have a fire extinguisher near all cooking devices.

All food handling safety measures must be exercised.

Meats should be handled with gloves

All standard prep and cook area sanitation must be followed.

All meats must be inspected by the official meat inspectors.

Meats must be kept at 40 degrees prior to inspection

No prep or cooking can be done prior to inspections

Inspectors will come to each site Friday evening

For those arriving Saturday meats can be inspected upon arrival

All competition meats must start raw. No pre-seasoned meats are allowed.

# Merit Badge Instructions

All requirements will be covered with the exception of the prerequisites below.

- Cooking requirements will be done in your campsite
- Prerequisites:
  - Requirement 4
  - Requirement 7

## GPS Orienteering Details

- If you have a GPS device you are welcome to use it
- Participants will be broken up into teams
- This event is designed to have fun while learning how to navigate using GPS