

# 7th Annual Narragansett Council Pitmaster Surf and Turf Challenge Camporee APR 24th - 26th 2020 Champlin Scout Reservation



## Event Menu

### Competition Meats

1. Meatloaf
  2. Beef Short Ribs
  3. Beef Brisket
  4. One Bite SHRIMP!
  5. Chopped Desert Challenge
- Additional \$5 Cost

### Horsemanship Merit Badge



Horses provided by  
Stoney Creek Farms

### Event Schedule

- 9:00—Noon: Program Centers Open
- Noon: Lunch
- 12:30: One Bite Shrimp Turn in
- 1:30: Meatloaf Turn-in
- 1 PM—4 PM: Program Centers Open
- 2:30: Short Ribs turn-in
- 3:30: Brisket turn-in
- 4:00: Program centers close
- 4:30 Chopped Challenge Turn-in
- 5:00: Dinner
- 8:00: Bonfire and Show & Results

# Cooking Rules and Guidelines

There will be a Cracker Barrel for adult leaders and SPLs @ 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:

Meat Loaf

Beef Short Ribs

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

One Bite Shrimp: Each team can turn a single shrimp for each judge... prepared any way that brings out the best of the shrimp

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 Shrimp

1:30 Meat Loaf

2:30 Short Ribs

3:30 Brisket

4:30 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

# Merit Badge Instructions

All requirements will be covered

- Worksheets will be provided

To participate:

- There is a \$50 fee to be paid at registration
- Wear boots (closed to shoes if boots are unavailable)
- Wear Long Pants
- Long Sleeved Shirts
- Bring a blue card signed by your unit leader

