



Narragansett Council Pitmaster Camporee Nov 10th-12th, 2023 Champlin Scout Reservation

Event Menu

Cook Off

- 1. Turkey Drumsticks**
- 2. Baby Back Ribs**
- 3. Pulled Pork**
- 4. Beef Brisket**
- 5. Chopped Desert Challenge**

- Additional \$5 Cost

Shooting Sports Challenge



Event Schedule

Friday Evening

6:00PM: Check in and Meat Safety Check

8:30PM: Cracker Barrel Leaders and SPLs

Saturday

9:00AM: Program centers open

Noon: Lunch

12:30PM: Turkey Leg Turn-in

1:30PM: Ribs Turn-in

2:00PM: Program Centers re-open

2:30PM: Pulled Pork Turn-in

3:30PM: Brisket Turn-in

4:00PM: Chopped Turn-in

4:30PM: Program centers close

5:00PM: Dinner

8:00PM: Bonfire and Show

Cooking Rules and Guidelines

Friday Night 8:30PM - Cracker Barrel for an adult leader and SPL

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:

Turkey Drumstick

Pork Ribs

Pulled Pork

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 degrees.

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:

12:30PM Turkey

1:30PM Ribs

2:30PM Pulled Pork

3:30PM Brisket

5:00PM 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.

Meat should be handled with gloves.

All standard prep and cook area sanitation must be followed.

All meat must be inspected by the official meat inspectors.

No prep or cooking can be done prior to inspection.

Meat must be kept at 40 degrees prior to inspection.

Inspectors will come to each site on Friday evening.

For those arriving on Saturday meats can be inspected upon arrival.

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

Shooting Sports Competition

Event Stations:

- Archery
- BB
- Ax Throwing
- Chalk Ball

Awards will be presented for first in each station and one overall champion.