

November Roundtable “Cast Iron Chef” Contest

During the North Star Roundtable, the roundtable team will be sponsoring our **1st Annual “Cast Iron Chef” contest**. All district units are eligible to submit an entry (Cub Scout, Boy Scout, Venturing, Ships and Adult Leaders). We will be setting up in the Bethel Lutheran Church Parking lot starting at 6PM on Monday, November 13th. Bethel Lutheran Church is at 5110 Grand Avenue Gurnee, IL 60031 (Grand Ave & Fuller).



General Rules

There will be three separate categories and awards: Cub Youth, Scout Youth, and Adult. Assuming adequate participation (8 or more entries per category). Promotes cooking and we will admit one entry per REGISTERED unit for adults and one per patrol or cub rank for REGISTERED youth units. SPL's or senior scouts attending from each registered troop are asked to serve as judges. Leftovers will be served to Roundtable attendees.

1. **Each youth entry must have been prepared and cooked and finished on site**, solely by youth scouter(s), with no adult help.
2. **Each adult entry must have been prepared and cooked and finished on site**, solely by adult scouter(s).
3. **Entries must be from units that are registered participants of a North Star District of Northeast Illinois Council unit.**
4. **Entries must be submitted, to the registration area at the entrance, by no later than 7:30 pm**, and their entrée must be submitted in a Dutch oven, to the contest registrar. 15-minute grace period at a loss of 5 points. Absolute cutoff at 7:45 PM on Registrar's time piece. Alarm will sound. Oven must be on the table with recipe at that time.
5. **When submitting entry, please indicate unit number and type of entry (youth or adult) to contest registrar only**, so entry can be marked in a way to remain identity blind to the contest judges.
6. **Contest is for dessert dishes only, this year.** Next year, it may be breakfast, or main dishes.
7. **Contestants should submit a printed or neatly handwritten recipe with entry.** Organizers may collect emails and request winners to provide a neat digital copy of their recipe for publication.
8. **All ingredients must be cooked in Dutch oven or on Dutch oven lids.** If the recipe calls for melting or warming a sauce in a separate pot that is not a Dutch oven that is permitted over the coals. Garnishing additions such as a sugar wafer or cookie that accompany the dessert dish are also permitted.
9. **Participating teams are expected to provide their own Dutch ovens**, utensils, recipe, ingredients, charcoal or other heat source. Cooking must be done over charcoal.
10. **No pre-cooked ingredients are permissible.** Pre-cutting or peeling only is fine, but all cooking must be done on site.
11. **The judges will judge the entry immediately after submittal** to the contest registrar. The decision of the judges shall be final.
12. **Use good fire safety practices.** No fires on direct ground surfaces are permitted. Please burn charcoal in an elevated manner as to prevent contact / burning of church's ground surfaces. Contestants are asked to exercise proper care in the cleanliness of their food preparation and cooking. Keep the preparation area and utensils clean. Use a washbasin or wet wipes for hands. Use a cooler for perishables and do not place Dutch oven lids on the ground.

Contestants will be judged on entry appearance/appeal, taste, complexity/technique, using the following point system...

Presentation (Appearance/Appeal):	15 point maximum
Taste:	20 point maximum
Complexity / Technique:	<u>5 point maximum</u>
Total points available to score:	40 points