Boshears Skyfest 2015 Scout Campout and Scout Show

October 17th and 18th Augusta, Georgia

The easiest and most exciting first campout of the year! Come join the fun and participate in our Cast Iron Chef Cook Off. That's right, a cooking competition out in public. Come try your culinary skills in a Dutch oven and win great prizes.









(PICTURES COURTESY OF DEAN WINGARD)

Boshears is a fun experience for everyone. Cracker Barrel on Saturday night with songs, skits, snacks and door prizes (we give away the best door prizes). Camping for 2 nights, Admission to the airshow for 2 days, Cast Iron Chef Cook Off and 2015 Patch. Conveniently located across from Bi-Lo, Pizza Hut, Popeyes, and Circle K at Wrightsboro Road and Highland Avenue.

Come join us for a camping experience of a lifetime!

BOSHEARS SKYFEST 2015

Scout Campout and Scout Show

October 17th and 18th Daniel Field Wrightsboro Road Augusta, Georgia www.boshears.com

Chairman: Dan MacEachern Co-Chairman: Linda Kumpf

2134 McDowell Street Augusta, Ga. 30904

Cell # 706/829-2339

email: boshearsscouting@yahoo.com or dmac2134@hotmail.com

Who: All Scouts and Families

Cost: All Adults and Boy Scouts \$10.00

All Non – Scouts under 12 and Cub Scouts \$8.00

(Ticket is good for 2 days admission to the airshow, 2 nights of camping, Iron Chef Cook Off, Patch, Car Show, Saturday night Cracker Barrel, Scout Competitions, Songs, Skits and a chance to win door prizes)

Check In Times: Friday October 16th from 3:00 pm to 8:00 pm (or contact Dan for other arrangements)

Saturday October 17th from 8:00 am to 12:00 noon (or contact Dan for other arrangements)

You must check in to the Registration Table upon arrival. You will not be allowed to save space for others.

Your entire group (or their tents) need to arrive together. Remind us if you are in the Cast Iron Chef Cook Off.

Registration: All units wishing to attend the Airshow or Cast Iron Cook-Off (camping or not camping) **must fill out**

a Registration form. Forms can be mailed to Dan, emailed to boshearsscouting@yahoo.com or dropped off at the Georgia/Carolina Council Office or at the Scout Shop. All checks must be made payable to Boshears Scouting. All money, checks and registration forms should be in an envelope if you turn it in to the Scout Office or Scout Shop. You may also pay your fees at the registration table when you arrive. Please send registration form ahead of time so we can have your packet ready when you arrive. The first 300 to register are guaranteed to have their patches in their registration packet when you arrive. Registration is due by Thursday May 14th to guarantee tickets.

Camp Rules: No open fires (camp stoves are fine) No running in camp. No alcohol. **No one allowed in show area after dark.** Bring drinking water. All vehicles must be parked in the parking lot (cars will be towed if they are not in the designated areas) Report all injuries and any problems to the staff at the registration table.

Door Prizes: Only registered/paid participants are eligible for the door prizes. You must physically be present.

Skits/Songs: Units are asked to perform a skit or song at the Saturday night (8:30 pm) Cracker Barrel

Cast Iron Chef Cook Off: You must be registered to participate in the Cook Off

Refunds: If the Airshow is cancelled, only a partial refund will be given due to start- up expenses. You will still receive a patch if you are one of the first 300 registered.

Boshears Skyfest Registration Form 2015

(Must be filled out by all units...camping or not camping)

Ticket Order

Unit No	Unit Leader	
Contact Person		
Phone Number	Cell P	hone
E-Mail		
Number of \$10.00 Tickets		
Number of \$8.00 Tickets	(Non Scouts 12 and under an	nd Cub Scouts)
Total Number of Tickets (Total number of tickets equals total r	number of patches)(Cash or Ch	ecks payable to Boshears Scouting)
Total Amount Due \$ Tour Permits will be needed and Each group camping will be REC	d checked (Boy Scouts and Cub	
Boshear	rs Skyfest 2015 T-	Shirt Order
Youth Medium Youth Large	Adult Medium	_ Adult X-Large Adult 2X Large _ Adult 3X Large
(Cash or C	X \$12.00 = Tota Checks Payable to Boshears	al Amount Due \$

All T-Shirt orders for the group will be picked up at the same time. The person picking them up will be responsible for giving them out to those who ordered them.

Boshears Skyfest 2015 Scout Information Registration Form

(All information must be filled out in order to be officially registered)

ГROOP #	PACK #_	C	DEN
1		1	
2		2	
3		3	
4		4	
5		5	
6		6	
7		7	
8		8	
9		9	
10		10	
11		11	
12		12	
13		13	
14		14	
15		15	
	Total		Total
	\$		\$

Total Amount Due \$ _____

CAST IRON CHEF

COOK OFF

OCTOBER 17, 2015
BOSHEARS SKYFEST
JUDGING BEGINS 4:00 pm

What: Dutch Oven Cooking Competition (Prizes Awarded)

When: October 17, 2015

Where: Boshears Skyfest (Scouting

at Boshears)

Who: All Scouts and Adults

Boys Scouts – Youth (11 - 17) Meals appropriate for Patrols

Adult Scouters – (18+) Meals appropriate for Leaders

Cub Scout Dens – (Cubs and Adult Leaders) **DESSERT ONLY**(The Cub Scouts are the only group that will judged for a dessert)

Cost: Without Admission to Airshow – Free With Admission to Airshow - \$10.00 (Boy Scouts and Adult)

- \$8.00 (12 and under and Cub Scouts)

(Admission to show is good for 2 days plus Patch)
Camping is available for both Friday and Saturday nights. Must be registered!

Registration Deadline: October 14, 2015 by 7:00 pm

For More Information Contact Dan MacEachern 706/829-2339

dmac2134@hotmail.com or boshearsscouting@yahoo.com

or download information from the Ga/Carolina or Boshears websites

CAST IRON CHEF

COOK OFF

OCTOBER 17, 2015
BOSHEARS SKYFEST
JUDGING BEGINS 4:00 pm

RULES & REGULATIONS

GENERAL RULES:

- 1. All youth must be the rank of Scout. Units may submit multiple teams.
- 2. Adult members must be registered Scouts.
- 3. There will be a youth and adult division.

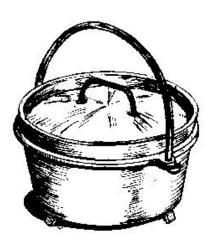
Boy Scouts – Youth (11 - 17) Meals appropriate for Scout Patrols.

Cub Scouts - Den and Den Leader. Dessert Only

Competition

Adult (18 +) Meals appropriate for Leaders.

- 4. Contestants may not be professional cooks, chefs or culinary instructors.
- 5. Only team members (no family or friends) are allowed in the cooking area during prep, cooking and judging periods. One team member must remain in cooking area at all times.
- 6. Cooking areas will be approximately 20' by 20'. (Due to a large number of entries the area may be reduced as necessary)
- 7. There is no shade so teams must provide their own means of shade if desired.
- 8. Teams must prepare a full meal in one of three categories: breakfast, lunch or dinner. Teams may prepare meals in more than one category however there will be different turn times and score sheets for each meal. (or use multiple teams) **Desserts are not being judged or scored for the Boy Scouts or Adults**, just consumed and enjoyed. Cub Scouts are competing in a dessert only competition. Cub Scouts must cook their entry in a Dutch oven as well and follow the same rules and regulations set forth in this competition. The youth in each Cub Scout den must do the majority of the work for their entry. Adults may do tasks where BSA policy prohibits Cub Scouts from doing them.



- 9. All Cast Iron Chef teams must be registered by 7:00 pm on Wednesday, October 14th.
- 10. Know and practice SAFE FOOD HANDLING PROCEDURES.
- 11. A copy of your recipe(s) and ingredient list is required along with your registration form.
- 12. Points will be awarded for having a minimum of 20 copies of your recipe(s) available for the public.
- 13. Competitors will provide all ingredients and equipment needed to prepare their dishes.
- 14. All cooking must be in an approved (factory made) Dutch Oven.
- 15. Teams will provide all of their own cooking utensils, coolers, prep tables, charcoal, cutting boards, meat thermometers, waste containers, and any other items needed to prepare, cook and serve food. Must practice LEAVE NO TRACE.
- 16. There can be **no eating** in the cooking area. Drinks are allowed.
- 17. Battery operated or electrical devices such as mixers or blenders are not allowed in the preparation of food. Digital thermometers and scales are allowed.
- 18. Presentation of the food should be done in the most pleasing way to the eye. Professional Judges will be used and they are not used to being served on paper plates or mess kits. Garnishes should be listed on your ingredient list. Celebrity Judges will also be sought.
- 19. It is the responsibility of each team member to know and understand temporary food handler regulations recognized by local and state health agencies. Use of vinyl gloves is recommended for safe food handling. While we are sure the dishes will be finger licking good, there will be no finger licking. Contestant tasting utensils must be washed immediately after use (suggestion: use plastic spoons and discard after taste testing each time).
- 20. Judges will be monitoring each team throughout the contest to ensuring proper food handling and cooking procedures are adhered to. Judges will check cooked meat temperatures prior to judging.
- 21. If you need hot water for a recipe, please plan on heating the water yourself. Remember that everything must be prepared in a Dutch oven.
- 22. Judges will reserve the right to check cooler and meat temperatures prior to cooking.
- 23. Use good fire safety practices. Keep yourself and the public safe. Use of propane or other types of gas stoves is prohibited. If using a hole for the charcoal, the holes must be filled back after use. (LEAVE NO TRACE) Coals may be on an elevated platform of some type as long as Team safety and Public safety is not compromised.
- 24. Removing burnt or undercooked sections of food may result in point deductions or disqualification. Side items such as butter, jam or sauces etc. should not be presented to the judges table unless specifically listed in the recipe. Items such as butter or jams etc. may be store bought and packaged. Items such as sauces must be prepared on site unless otherwise stated in your recipe and ingredients list.
- 25. All dishes must be presented to the Judge's Table on time (within 5 minutes of scheduled time)
- 26. A working fire extinguisher must be present at all times in the cooking area. A minimum of four filled water buckets must also be present at the site.
- 27. Interaction with the public is greatly encouraged. Please be courteous when sharing cooking information. We are out here to learn and share knowledge as well as being good

stewards promoting Scouting to the public. Have information available on how to join the Scouting programs .

28. All judging decisions are final.

SAFE FOOD HANDLING PROCEDURES:

- 1. Teams should start with clean equipment and use clean cooking practices the entire time they are handling, preparing and serving food items.
- 2. Good hand washing practices are required, including a separate basin for hand washing. Use 3 basin method.
- 3. Dishwashing facilities, including washing, rinsing and sanitizing basins are required for all teams.
- 4. Food service gloves must be worn when handling food that will not be cooked further. Hot foods. Hot foods must be kept above 140 degrees F.
- 5. Please use some type of hair restraint (hat or hair net) (beard net if applicable)

CAST IRON CHEF



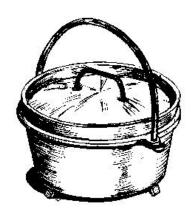
OCTOBER 17, 2015 BOSHEARS SKYFEST JUDGING BEGINS 4:00 pm

Scoring Information

Points awarded in three areas before turning in entry:

Maintain safe food handling standards (10 pts)

Are foods stored and held at safe temperatures? Are uncooked meats properly handled? Are utensils properly leaned to prevent cross contamination? Are gloves worn? Are hair restaints worn? Is there handwashing and dishwashing areas?



Maintain safe cooking standards (10 pts)

Is fire safe? Are utensils used properly? Is Team and Public safe? Is there a fire extinguisher present?

Maintain Clean Cooking Area (10 pts)

Is workspace cluttered, is it organized properly for the number of cooks? Is the cooking area clean?

Points awarded in seven areas after entry is turned in:

Proper Temperature (5 pts)

Was the entry at serving temperature when it was turned in to the Judges?

Basic Nutrition (10 pts)

Does the entry meet the basic balance of protein and carbs? Does it fit into the basic USDA food plate guidelines? See Cooking Merit Badge book

Appearance (10 pts)

How is entry presented? Is it appetizing? Is it appealing to the eye? Is there any burnt areas? **Taste (30 pts)**

Judges opinion on flavor and taste of entry. Is it too dry, sweet or salty?

Recipe Available (5 pts)

Was a copy turned in with the dish? Was it available to the public (20 copies minimum)?

Scout Spirit (5 pts)

Were the Scouters following the Oath and Law and showing good Scout Spirit throughout the event?

Judges Discretionary Points (3 pts)

In the event of a tie, the Judges may go back and compare notes or entry (if still available) and award up to 3 points to break a tie.

Any questions before the event should be directed to Dan MacEachern. Rule interpretations will also be directed to Dan as well. When asking for a rule interpretation after the entry has been presented you are asked to put it in writing with no team identifying terms and present it to the Judges. Dan will meet with the Judges in "private" and a ruling will be made. The judges may needed for their expertise in a decision. Dan will make the final decision about the rule in question.

Prizes will be awarded! Several companies have offered to donate some great prizes.

CAST IRON CHEF



OCTOBER 17, 2015 BOSHEARS SKYFEST JUDGING BEGINS 4:00 pm

Registration Form

Den/Patrol Name		
Unit # Charter Organization		
Team Members:		
Recipe/Meal Name:		
(Remember to turn in a copy of the recipe)		
Ingredients: (may turn in the ingredients and recipe on separately attached sheets)		
Official Use:		
Arrival Time:		

Cooking Area: _	
Turn-In Time:	