

University of Minnesota Duluth -Recreational Sports Outdoor Program
Fifth Annual Great Camp Stove
Cooking Contest
Tuesday, April 22, 2008 4-6:30pm

Gear up your stoves and pull out your cook wear. Join us for an afternoon of camp stove cooking. Come and make great food, or cheer on your friends.

HERE'S WHAT TO EXPECT:

Outdoor Program meets the Iron Chef! Do you love cooking on your camp stove outside? Do you think you can do it better than anyone else? Well here is your chance to prove it! Teams of 1 or 2 cooks will receive the same ingredients to transform into a great meal (main dish and a dessert). The ingredients are common items found on an extended wilderness trip (you won't see any meat, weinies, or baked beans). Our panel of outdoor food enthusiasts will taste and judge the results. No one, other than the event coordinators will know the ingredients until the start of the contest. Space is limited, so register early!

Once the judges have made a decision, everyone gets to chow down!

WHERE:

Meet at the Rock Pond Kiosk in Bagley Nature Center (on campus) – parking can be a challenge. Park on St. Marie St. or at a meter.

WHAT TO BRING:

(remember, this is camp cooking, so 'roughing it' is part of the activity)

- Warm Clothes
- In inclement weather, you may bring a tarp to work under.
- Camp stoves - Up to two burners per team (a limited supply is available upon request)
- Eating Utensils & cooking utensils
- Cook Kit (no more than 3 kettles/sauce pans and 2 fry pans – all with lids)
- No commercial stove-top baking systems will be allowed.
- Spice Kit (ie. those things you would find in the spice section at the store – you can use up to 5 spices – you can bring more than 5, but can only use 5)
- No tables are provided for you to use, you'll be cooking on the ground
- A good name for your team

WHAT THE OUTDOOR PROGRAM PROVIDES:

- Materials
- Judges
- awards

COST:

\$12 UMD Student Teams/ \$17 Other Teams

Register By: Noon, April 21



GOALS:

- Have fun
- Cook creative food

EXPLORE MORE WITH THE OUTDOOR PROGRAM:

- Volunteer with the Outdoor Program Tuesday's from 5-6pm
- Earth day Color and Cloth April 24th from 4-7pm
- Edible Plants March 1st 3-5pm

GENERAL INFO:

Phone: (218) 726-7128

Fax: (218) 726-6767

Email:

rsop@d.umn.edu

www.umdrsop.org

The Real Classroom is Outside...Get Into It!

Fifth Annual Great Camp Stove Cooking Contest Regulations & Rules

- Each team is required to have clean cooking equipment, clean hands, and clean food (ie. vegetables,...)
- Cook-off hours are between 4 and 6pm (ie. this is the time you get to prepare your food) – There will be a staggered start, so that judges can keep up with the incoming food.
- Judging will begin promptly at 6:00pm in designated area.
- Categories for the cook-off are main-course and dessert only, other entries will not be judged.
- Participants will be furnished with all ingredients.
- You are allowed to bring your own spices – we will categorize spices as those items that would be found in the spice section at the grocery store. You must get your spice kit approved by the judges before using them.
- You need to make enough food for 4 adults in each category (main dish, dessert)
- You do not need to use all of your ingredients.
- Judges will sample each entry.
- There will be a maximum of 5 judges.
- All cooking must be completed in the designated area (within view of the judges)
- Foods must be completely finished before bringing them to the judging area (the picnic table under the Learning Tree)
- Ground fires are not allowed
- Decision of the judges is final.
- Unused food must be returned to the event coordinator.

JUDGING CRITERIA

The judges will take into consideration the following:

Main course:

1. Appearance
2. Flavor
3. Creativity
4. Harmony of whole dish

Dessert

5. Appearance
6. Flavor
7. Creativity
8. Complementary to Main dish

10 Point Grading System: judging is based on a 10 point system with no decimals utilized. Ten is the highest (best) and one is the lowest (worst). The following is a description of the meaning of the points assigned within the 10 point system:

- 1 Point = Not enjoyable at all (awful)
- 2 Points = Burnt or still raw
- 3 Points = Seriously over- or under-cooked
- 4 Points = Over- or under-cooked
- 5 Points = Acceptable
- 6 Points = Good
- 7 Points = Very good
- 8 Points = Excellent
- 9 Points = Super
- 10 Points = Absolutely phenomenal!