

Event:

Fall 2008 Colonial District Camporee

Working Title:

Iron Chef of the Wagon Train

Location:

TBD

Date:

TBD

Key Elements:

1. Morning—interpatrol competition (perhaps along the lines of an appropriately modified Klondike Derby type of interpatrol competition).
2. Early Afternoon—Cadre provides Dutch Oven Cooking training/demo focusing on “high-end” recipes. The Cadre also performs the role of umpire/official stationed in each Troop/Patrol site to assure that rules are followed.
3. Late Afternoon—interpatrol cooking competition is based on the Iron Chef theme. Units will be advised regarding the kinds of ingredients to purchase; however, the main ingredient and several other special “optional” ingredients will be available at the Camporee General Store. The “position in line and the “money” to spend are based on how well the Patrol did during the morning interpatrol competition. Units will buy their ingredients based on their participation; District will buy the secret ingredients Saturday morning after the final head count is known.
4. Completions will be divided into four (or fewer?) categories:
 - New Scout
 - Experienced Scout
 - Older Scout
 - Adult
5. Cadre—much like the LNT Camporee, the Cadre will demo/train at Camporee and at the same time we will return trained resources back to the units to carry on the instruction long after the Camporee is over.
 - Each unit will provide 2 to 3 youth/adults to be part of the Cadre.
 - About 4 to 6 weeks before Camporee Cadre meets for an in-depth Dutch Oven Training.
 - Outputs of the Cadre’s pre-meeting:
 - Develop and execute several high-end recipes which the Cadre will demo at Camporee.
 - Develop the platform elements required to provide a good training.
6. All cooking and clean-up will follow LNT principals to provide continuity and reinforcement to the Spring 2008 LNT Camporee
7. All ancillary program elements (assemblies, campfire, etc.) would focus on the theme
8. This event would include a WEBELOS-o-ree.