

KLONDIKE DERBY 2016

Revised 1/15/16

SCOUT COOKING STATION MEAT CRITERIA

The following chart has been created to answer questions about what is an “acceptable meat” for the cooking stations at the Klondike Derby. Note that this only applies to the meat cooked for score. Teams may prepare and eat anything they like over and above the problem, and it will not be scored.

1. For scoring criteria, the following is accepted as “uncooked meat.” Remember that any meats used for score must be cooked at the station.
 - a. All uncooked meats (beef, pork, chicken, turkey, fish, wild game, etc.)
 - b. Preformed hamburger patties, as long as they are uncooked.
 - c. Sausage: uncooked links, rope, patties, loose, and including “brown and serve.” Any flavor, including regular (aka country), smoked, hot, Italian, Kielbasa, Bratwurst, Vienna, etc.
 - d. Regular ham, spiral sliced, chunk or sliced. Canned ham, SPAM[®] (all varieties).
 - e. Bacon (uncooked) and Canadian bacon, any flavor, sliced, chunk, etc.
 - f. Pepperoni or salami, stick, chunk, or sliced, as long as it will be cooked.
 - g. Dried Beef, thin sandwich steaks (e.g. Steak-ums[®]), as long as they are cooked.
 - h. Meat substitutes – e.g. “veggie” burgers, etc. in place of a meat.
 - i. Any meats, meat substitutes, or no-meat alternatives that are a part of a special dietary need or practice – e.g. food allergy, religious, cultural, medical condition, vegetarian/vegan diets, special diets in general (medical or not), etc.) Includes prohibitions against eating certain meats. (NOTE: This condition can be applied individually or collectively with all or any part of the team.)
2. Meats NOT accepted for scoring, but may be eaten or cooked in addition to above.
 - a. Hot dogs
 - b. Lunch meats, incl. ham, bologna, etc. that are not generally cooked.
 - c. Ready-to-eat meats like jerky, pork rinds, Slim Jims[®], etc. that cannot be cooked.
3. FOIL PACKS and the like are acceptable as long as they are fully prepared and cooked on site and meet the requirements of the problem.

WEBELOS COOKING STATION MEAT CRITERIA

- For scoring criteria, the following meats are accepted.
- a. All items listed in item #1 above.
 - b. Hot dogs, various lunch meats, such as ham, bologna, etc.
4. FOIL PACKS and the like are acceptable as long as they are cooked on site and meet the requirements of the problem. They may be made up ahead of time, but cannot be cooked ahead of time.

Every effort has been made to anticipate all types of meat and dietary needs. If there is an item or need not listed, and it might be an issue, please bring it to the attention of the derby chairman before the derby or to the staff on the station or at derby headquarters in the Dining Hall on derby day.