

THE 2021 PANTHER DISTRICT TASTE OF SCOUTING – LEADER GUIDE

November 6, 2021; 11:00 am – 1:00 pm
WINK Taste of The Town – Centennial Park
2000 W First Street, Fort Myers, FL 33901

Registration -

Please register by **October 28, 2021**, on the Council website. The registration fee is \$2.00 per BSA registered Scout or Leader from your Unit that attends. Each registered participant receives a Taste of Scouting patch. Thanks to a generous sponsorship from Florida Stairworks and Carpentry, LLC, the cost of awards, patches, and sampling cups has been covered. All fees are due to the Council Service Center by October 29. **No Day-of Registrations will be accepted.** Please select one person to register everyone who is attending with your Unit.

2021 Taste of Scouting Theme –

The 2021 Taste of Scouting theme will be **Campfire Feast**. All Units must make a traditional savory campfire inspired dish to compete.

Event Parking –

Limited parking is available Downtown. Please be advised that portions of Downtown will be closed off to support the event. Metered spaces around downtown are free during the weekend. There is also a **Cash Only** parking garage available for a \$5 fee. We encourage all Units to carpool as much as possible.

Check-In –

Check-in will begin at 9:00 am on November 6th. The check-in table will be located near the entrance to the parking lot under the bridge at Centennial Park right before Heitman Street becomes Edwards Drive. All registered participants must check-in at this table to receive the wristband that allows them access through the Taste of Lee gates. Anyone who did not register or does not have a wristband will be directed to the Taste of Lee ticket booth to pay the \$10 admission fee.

Cooking Competition Rules –

1. Units must have dish ready for serving and judging by 11:00 am.
2. All Units must have 2-3 people at the booth while food is cooking and being served. Youth protection guidelines must be followed.
3. Units must prepare enough food for at least 75 two-ounce samples. Units will be provided 2-ounce sampling cups to serve with if they wish. Units must supply all other necessary cooking, serving, and eating supplies as needed.
4. A fire extinguisher must be at your booth. The fire extinguisher needs to be appropriate based on your cooking needs.
5. All food must be cooked with “typical” camp cooking gear, nothing elaborate or excessive. Remember we are here to showcase our youth and their cooking skills. Some examples of acceptable cooking gear would be camp stove, Dutch ovens, turkey cooker, and foil packs. If you are unsure or question if you can cook with something, please contact us for verification.
6. Food safety guidelines must be followed. Gloves and masks must be worn at all times by those handling and serving food.
7. Units must have a recipe with ALL ingredients listed (Typed in BIG FONT) and posted where guests can see it. Remember to post warning for dishes that contain common food allergens (gluten, peanuts, eggs, dairy etc.).
8. Units must follow Leave No Trace practices at all times.
9. Units cooking site must be evaluated before Unit may leave the event.

Judging and Awards –

Three “non-Scouting” judges will review each dish and score three categories of overall taste, originality, and area cleanliness from a range of 1 – 5, 5 being best. Total score of all judges’ cards will be used to get Unit overall score. If Units tie with the same score the first tiebreaker will be if recipe was displayed, second will be one member of each participating Unit trying and voting for their favorite of the dishes that are tied. Event Chair vote will decide winner if further tie exists. 1st - 3rd place will be awarded as well as one “People’s choice/crowd favorite” award.

Uniforms –

Field Uniform (Class A) is requested for check-in, serving food, and during Unit service times. All other times Scouts can be in a matching (if possible) Activity (Class B) uniform.

Recruitment –

All Units are encouraged to have Unit information (i.e. contact information, meeting times and locations, unit calendar, etc.) available to the attending general public. Please decorate your assigned cooking location to showcase your Unit.

Questions –

Taste of Scouting Chairman:

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