

2023 Taste of the Town
November 4th, 2023; 9am – 1pm
Centennial Park
2000 W First St, Fort Myers, FL 33901

Registration -

Please register by October 19th, on the Council website. The registration fee is \$3.00 per person and is due at time of registration. The fee covers the cost of awards, patches, sampling cups, and entry into the Taste of Lee. Each paid participant receives a Taste of Scouting patch. No Day-of Registration will be accepted. Please select one person to register everyone who is attending with your Unit.

Taste of Scouting Sponsor –

The 2023 Taste of the Town will be sponsored by Florida Stairworks and Carpentry, LLC. They have generously agreed to support every Unit who participates with a \$50 check to help offset costs. The check will be made out to the Unit and will be handed out at the event.

2023 Taste of Scouting Theme –

The 2023 Taste of Scouting theme will be “Sweet Tooth”. All units must make a sweet/dessert-based dish to compete.

Event Parking –

Limited parking is available downtown. Portions of Monroe Street and Edwards Drive will be closed. Metered spaces around downtown are free during the weekend. There is also a Cash Only parking garage available for a fee. We encourage all units to carpool as much as possible.

Day of Check-In –

Check-in will begin at 9:00am on November 4th. 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 admission fee.

Cooking Competition Rules –

1. Units must have started cooking by no later than 11am with dishes ready for serving and judging by noon.
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 300 two-ounce samples. Sampling cups will be provided to each unit. Units must supply any eating utensils if necessary.
4. All on site cooking must be done over the sidewalk or road depending on your location. NO cooking on or over the grass. All fires including charcoal chimneys and Dutch oven cooking must be at least 3 inches off the ground.
5. A fire extinguisher must be at your booth. The fire extinguisher needs to be appropriate based on your cooking needs.
6. 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.
7. Food safety guidelines must be followed. Gloves must be worn at all times by those handling and serving food.
8. 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.).

9. Units must follow Leave No Trace practices at all times.

10. Unit 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 three 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.

Unit Service –

All units will be required to do at minimum one hour of service during the event. The Taste of Lee has asked that we pick up trash and police the event grounds. We will not be required to change any trash containers. Units may organize their service hour as they wish, but the buddy system and youth protection guidelines must be followed.

Uniforms –

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

Recruitment –

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

Questions –

Taste of the Town Chairman:

Doug Adams

239-565-9421

doug@floridastair.com

District Executive:

Jennifer Hitchcock

239-990-6807

Jennifer.hitchcock@scouting.org