

Scout Day at the Farm **2008!**

The Tomahawk District (Mesquite, Balch Springs, Seagoville, and Sunnyvale) of the Circle Ten Council will host **Scout Day at the Farm**. The event will be held on **Saturday, September 27** from **10 a m - 3 p m** at Samuell Farm, located off Highway 80 just east of Beltline in Mesquite, TX.

Boys of all ages are encouraged to join in the fun! Events will focus on the opportunity to learn more about Scouting activities, while enjoying the outdoor events and demonstrations. A number of Boy Scout troops will also be there to show examples of the activities they participate in and skills they learn in Scouting. There will be games and fun things to do including crafts, archery, a BB gun shooting range, rockets, First Aid demonstrations, and the Pinewood Derby track.



We will also be having our 2nd Annual Chili Cook-Off. Bring your best recipe and join us for a little friendly competition!



This is a wonderful opportunity for families to experience the fun and adventure that Cub Scouts and Boy Scouts enjoy on a regular basis. Admission for the event is \$ 4.00 for current Scouts and their siblings. Adults are free with a paid Scout admission.



To learn more about Scouting, please contact Jeff Molepske at (214) 902-6728. For more information about Scout Day at the Farm, please contact John Brindle, Event Coordinator, at buffalo80@sbcglobal.net or **469-688-4354**

OFFICIAL RULES FOR THE 2008 BALOO'S CHILI BOWL

We define Traditional Red Chili as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients with the exception of PASTA which is strictly forbidden. Beans, while allowed are discouraged. **This is a Dutch-oven cook-off. The chili must be cooked in Dutch-ovens and with charcoal.**

No ingredients may be pre-cooked in any way prior to the commencement of the official cook-off. The only exception are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages broth and the grinding and mixing of spices. Meat may be treated pre-cut or ground. **MEAT MAY NOT BE PRE-COOKED!** All other ingredients must be chopped or prepared during the preparation period.

The cooking period will be a maximum of 4 hours. The ending of the cooking period will be at 2:00 pm. cooking during the entire cooking period is at the sole discretion of the contestants.

Contestants are responsible for supplying all of their cooking utensils, charcoal, stove, ect... The district will provide the cooking area, some tables and fire pans.

"PLEASE!! TRY NOT TO KILL THE JUDGES" **NOTHING OVER 3 ALARM**

PREPERATIONS – 10 POINTS

- LIST OF INGREDIANTS MUST BE SUBMITTED PRIOR TO COOKING
- PRINTED LIST OF INGREDIANTS POSTED AT EACH TABLE
- NO PRE-COOKED INGREDIANTS (EXCEPT AS LISTED ABOVE)

SANITATION – 10 POINTS

- PROPER FOOD STORAGE
- PROPER FOOD HANDLEING
- 3-BUCKET METHOD OF CLEANING

TEAM WORK – 10

- COSTUMES
- TEAMWORK
- EACH TEAM SHOULD BE AS FOLLOWS:
 - BOYSCOUTS 1 ADULT 3 BOYS
 - CUBSCOUTS 2 ADULTS 2 BOYS
- TEAM NAME
- STATION APPEARANCE

PRESENTATION – 20

- HOW DOES THE CHILI LOOK AND SMELL
- TEXTURE OF THE MEAT
- CONSISTANCY OF THE CHILI
- BLEND OF SPICES
- TASTE

THE DECISION OF THE JUDGES SHALL BE FINAL

ANY QUESTIONS CONTACT MICHAEL COMER AT 469-964-2306 OR tmcomer@airmail.net