

CUB CAFE'
APRIL 2007



APRIL – CUB CAFE



PRE-OPENING GATHERING ACTIVITY

Cub Grub Word Search

N	S	L	Y	O	W	O	C	Z	U	G	P	X	L	N	V	I	R	S	J
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N	P	C	D	Z	I	W	S	G	S	F	M	G	I	L	G	K	V	P	K

Baked apple
 Bisquick
 Campfire
 Chili
 Cobbler
 Dutch oven
 Eggs benedict
 Food pyramid
 Fruits

Granola bar
 Grill
 Hobo stew
 Hot dogs
 Instant oatmeal
 Pepperoni pizza
 Philmont stew
 Popcorn
 Potato

Pudding
 Reflector oven
 Somores
 Spreadables
 Tin can ice cream
 Tube steaks
 Wash your hands

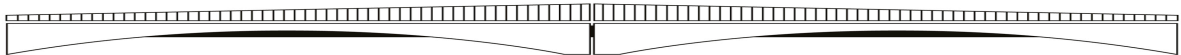
In the Refrigerator: One of a boy’s favorite places, right? Give out sheets of paper that have “IN THE REFRIGERATOR” written across the top. Then have everyone try to get as many words as possible from the letters. What happens to the winner, but a ...

Taste Test: Premix a dozen or so different flavors in liquid form and have them in small sampling jars (like mason jars or baby food jars). Flavors can include extracts (like vanilla and almond), drink flavors (like cherry and grape juices), diluted vinegar, etc. Place the flavors at numbered stations and had out cards with the numbers next to blank lines. Also have toothpicks (many of them) at each station (with a small trash receptacle) so that each person can use a different toothpick at each station. Let everyone try each flavor and try to identify as many as they can. The winners are those that identify the most flavors. As rewards for all the valiant efforts, give everyone flavored tootsie rolls or lollypops.

Cub Scout Alphabet Soup

Using the letter of the alphabet displayed, fill in the answer for each clue. The first one has been done for you.

The “Jungle Book” name of an important Cub Scout Leader is Akela.



When they are old enough, Cub Scouts can join a troop of B_____.

The title of the leader of the pack is the C_____.

The title of the Cub Scout who is the number one den helper is the D_____.

One Cub Scout elective activity which could include wiring a door bell is E_____.

Every Cub Scout shows respect to this patriotic item that is used in opening ceremonies, the F_____.

The Webelos activity badge that includes the study of rocks, minerals, and earthquakes is G_____.

A physical journey that Scouts big and small enjoy in the outdoors is a H_____.

This substance is found in instruments we write with: I_____.

Kids like to see how far or how high they can do this physical action: J_____.

One way to move the ball in football or soccer is to K_____ it.

This is the noise we make when something is funny or we are happy: L_____.

This is made by voices or by instruments: M_____.

A familiar information source that contains many articles and is often recycled is a N_____.

People from many nations around the world take part in the O_____ every four years.

These play characters are fun to make and are used in some skits: P_____.

The Cubmaster expects Q_____ when he gives the Cub Scout sign.

During races or relays we move our legs quickly and this is called R_____.

The act of making musical sounds with words is another word for S_____.

When the Cub Scout sign is given, we must stop T_____.

A shirt, neckerchief and slide are part of the Cub Scout U_____.

During the summer, we often take time for a family V_____.

When a Cub Scout is 10 years old and in the 4th or 5th grade, he can earn the Cub Scout rank of W_____.

The musical instrument, a X_____ sort of resembles a piano.

Today is Y_____ tomorrow.

A Z_____ is where lots of wild animals are kept for visitors to view.

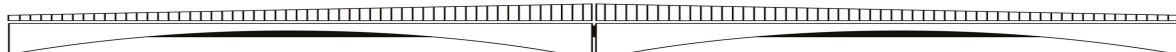
(Akela; Boy Scouts; Cubmaster; Denner; Elective; Flag; Geologist; Hike; Ink; Jump; Kick; Laugh; Music; Newspaper; Olympics; Puppets; Quiet; Running; Singing; Talking; Uniform; Vacation; Webelos; Xylophone; Yesterday's; Zoo.)

OPENINGS

Food for Thought

Narrator: Years ago, doctors conducted a study in an orphanage that monitored the health of the children and compared that against the food, physical care, and attention (love) they received. What the doctors found was that, while food is absolutely necessary to survive, people also needed care and love to be healthy. Without it, the children suffered all types of illness.

Just as the body needs nourishment, attention, care, and love to survive and to thrive, so do other living things. And our country is a living thing. In order for it to survive, it needs the food of financial support. It needs the caring of service to each other. And it needs the love of commitment and allegiance. Let's join together to pledge our commitment to provide for each other – our country. (Salute and recite the Pledge of Allegiance.)





A Cub Scout Recipe

Setting: Have boys dressed in chef outfits [aprons, chef hats, etc.] working at a kitchen table with a large soup pot. Inside the soup pot is the pack flag or facsimile of it. Print out each ingredient on a large (8 ½ by 11) sheet that can be propped up as it is read off. Then, as the directions are being said, the “chefs” add them to the soup pot. At the end of the directions, when the “servings” amount is being read, have boys pull out the flag and hold it up for everyone to see.

Narrator: Tonight we gather again to celebrate Cub Scouting and to enjoy the company of one another. Looking through the Baden-Powell Cookbook, we found this easy-to-follow recipe for a fun-filled, exciting program:

Ingredients:

- 1 super Pack with lots of Dens
- 5 levels of Cub Scouts – Tiger, Wolf, Bear, 1st year Webelos, and 2nd year Webelos
- Den leaders as needed
- 1 committee of helpful adults
- 1 fun-loving Cubmaster with assistants
- Many, many parents to make it happen

Directions:

Combine boys of each Cub Scout level into Dens to form strong Pack. Add Den Leaders to give guidance. Line with Committee Members. Add in Cubmaster until well worn. Fold in Assistants. Top with willing, giving parents. Cook in Pack Meeting room until everyone has had a great time. This recipe serves all Cub Scouts in Pack ____ and their families.

Flag Recipe

Personnel: 6 Cub Scouts

Ingredients: 1 cup each of red, white, and blue crepe paper bits, and silver stars

Equipment: Large pot, large spoon or paddle, U.S. Flag, spotlight (optional).

Scouts form a semicircle around the large pot. The U.S. Flag is folded and hidden in the pot ahead of time.

Cub # 1: We are going to fix for you a treat that’s really grand; and make for you a recipe ... the greatest in the land.

Cub # 2: First, we’ll put in a heaping cup of red for courage true. (Adds red paper bits to the pot.)

Cub # 3: And then we’ll add for loyalty, a dash of heavenly blue. (Adds blue paper bits to the pot.)

Cub # 4: For purity, we now sift in a pinch of snowy white. (Adds white paper bits to the pot.)

Cub # 5: And next a gleam to make it come out right. (Add the stars to the pot.)

Cub # 6: (Uses the large spoon and pretends to stir, taking care not to disturb the flag.) We will stir and stir, and then you will see, that what we have made is ...

ALL: Old Glory. (They all hold the flag up in the spotlight.)

Cub # 1: Our flag is the most beautiful flag in the world. Let us always be loyal to it.

Cub Grub

Materials: a giant pot, some cardboard vegetables, large spoon, confetti, chef’s hats, aprons.

Scouts stand around the pot, each holding a vegetable. As each says his line, he puts his vegetable into the pot, pretends to stir, and takes a pretend “taste”.

Cub # 1: We would like to welcome you tonight. (Cub puts a “vegetable” in the pot, pretends to stir.)

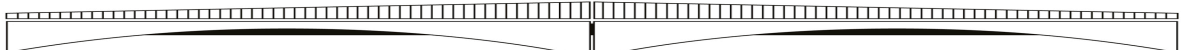
Cub # 2: We are learning to be healthy and light. (Cub puts a “vegetable” in the pot, pretends to stir.)

Cub # 3: Stew is what we are learning how to cook. (Cub puts a “vegetable” in the pot, pretends to stir.)

Cub # 4: We are learning how to read a cook book. (Cub puts a “vegetable” in the pot, pretends to stir.)

Cub # 5: We are learning how to share. (Cub puts a “vegetable” in the pot, pretends to stir.)

Cub # 6: Stay tuned, watch us, and see that we care. (Cub puts a “vegetable” in the pot, pretends to stir.)



FIELD TRIPS

“Den trip to see the kitchen of a restaurant, pizzeria, bakery or donut shop, farmer’s market, canning factory, or food processing plant.” PH3Jun78

Stephenson’s (apple orchard, strawberry patch, etc. – seasonal)

Go to the grocery store.

SERVICE PROJECTS

Canned food drive

Help serve a meal at a shelter, retirement center, nursing home, fundraiser



HIKES

What do critters eat?

What can you eat?

APPLAUSES, CHEERS

After Dinner Cheer : “Plop, plop, fizz, fizz, oh what a relief it is!”

Banquet Cheer: “C’mon Gold! C’mon Blue! C’mon Cubs! C’mon through! Chow, chow! Bow wow!

(Cubmaster’s name) Wow! Wow! Wow!

Campbell’s Soup Cheer: “Mmmmmm, mmmmmm, good!”

Cookie Cheer: Leader says: “Take a cookie in each hand, hold them up high, squeeze. What do you get?” Group responds: “Crummy, crummy.”

Eggbeater Cheer: Bend knees and swing them in and out like beaters, while putting one hand on top of the head and using the other hand to crank the beater.

Family Picnic Cheer: Pretend to pick ants out of food and say “Don’t eat much! Don’t eat much!”

Microwave Cheer: Wave at the audience with just your little/pinkie finger. A small ... micro ... wave.

Quarter Pounder Cheer: Take an imaginary quarter out of your pocket, put it in the palm of one hand, and pound it with the other fist.

Stewpendous Cheer: Leader: “Is it broth?” Group: “No.”

Leader: “Is it soup?” Group: “No.”

Leader: “Is it stew?” Group: “YES! It’s stew-pendous!”

Ketchup CheerL: Pat bottom of the bottle (left hand), then the third time the ketchup comes out all over “BLLLLGGGG.”

Food Applause: Rub tummy and say “Yum, yum, yum.”

Cheese Grater: Put grater on your left shoulder, holding the handle up high with your left hand. Hold the cheese in your right hand. Start to grate cheese and say “Great, Great, Great!”

Flap Jack: Pretend to pry a spatula under a pancake, then throw it up into the air and nod your head three times up and down as if watching the pancake flip, and then catch it with the spatula and say “Wow!”

Lollipop : Everyone pretends to have a large lollipop. Start licking it from the bottom to top, going “Mmmmmm.”

Milk Shake: Pretend to put milk and ice cream in a shaker bottle. Shake the shaker real hard, pour into a glass and pretend to put a straw into the glass. Then make a “slurrrppppping” noise.

Overeater: Looking uncomfortable, rub stomach and say real slowly “I can’t believe I ate the WHOLE thing.”

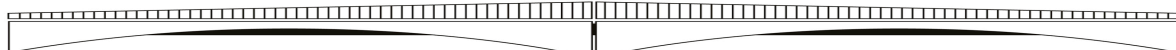
JOKES, RIDDLES, and RUN-ONS

Cub #1: Do you drink lemonade?

Cub #2: What else can you do with it?

Cub #1: Why do you carry your lunch?

Cub #2: Because it can’t walk.



Cub #1: You know, I once wanted to become a baker.
Cub #2: I didn't know that.
Cub #1: Well, it just didn't work out
Cub #2: Why not?
Cub #1: I couldn't raise the dough.

Boy #1: Tonight we are going to be talking about ancient Greece.
(Boy #2 walks on stage carrying a can of Crisco.)
Boy #1: No, No, not that kind of grease. You know, Greece, the place.
Boy #2: Oh yeah, that's in the back of the cafeteria.

City Cub: What are you going to do with that fertilizer?
Farmer: Put it on my strawberries.
City Cub: Hmmmm. We always put sugar and cream on ours.

Cub #1: Did you eat all the cookies?
Cub #2: I didn't touch one.
Cub #1: That's strange, because there is only one left.
Cub #2: That's the one I didn't touch.



Cub: Say, waiter, is this a fly in my soup?
Waiter: Don't ask me, I can't tell one insect from another.

Cub: Waiter, these eggs are terrible.
Waiter: Don't blame me. I only laid them on the table.

Cub #1: Mom just bawled me out for eating with my fingers.
Cub #2: Well, you should know better. It isn't very clean.
Cub #1: If the food isn't clean enough to pick up with your fingers, it isn't fit to eat.

Cub #1: Why did the man get fired from the orange juice factory?
Cub #2: I don't know, why?
Cub #1: Because he couldn't concentrate.

Cub #1: I had a terrible nightmare last night. I dreamed I was a salad.
Cub #2: What's so bad about that?
Cub #1: I tossed all night.

Q: What happened to the man who fell out of a 10-story window and landed on a soda?
A: Nothing – it was a soft drink.

Q: Where do hamburgers go to dance?
A: The meatball

Q: How many hamburgers can you eat on an empty stomach?
A: One. Then your stomach isn't empty any more.

Q: Are potatoes good athletes?
A: No, they're just spec-tators.

Q: If a carrot and a cabbage held a race, which one would win?
A: The cabbage, because it's a-head.

Q: Why is a watermelon filled with water?
A: Because it's planted in the spring.



Q: When is an ear of corn like a baby?

A: When it's in the crib.

Q: Why did the Cub Scout take a ladder to the restaurant?

A: He heard the fries are on the house.

Q: Why did the Cub Scout put his watch in the oven?

A: He wanted to have a hot time.

Q: What is the best way to talk to a hot dog?

A: Be Frank.

Q: What do skeletons say before they begin dining?

A: Bone appetite!

Q: What jokes do vegetables like best?

A: Corny ones.

Q: How is celery born?

A: The "stalk" brings it.

Q: Why did the waiter carry the tray over his head?

A: He thought everyone should have a balanced meal.

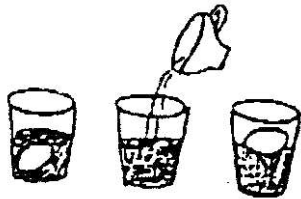
Q: How come the hot dog was shivering?

A: It was served with "chilly" beans.



STUNTS, TRICKS, and PUZZLES

Note: As with any tricks or slight-of-hand actions, remember to PRACTICE PRACTICE PRACTICE before you perform before an audience. The tricks should be well rehearsed to ensure success.

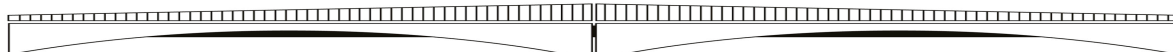


Floating Eggs

Measure 1/2 cup salt into a dish and set it aside. Tell the audience that it's "inner-tube" powder which will make an egg float. Half fill a glass with water. Place an egg in it – it sinks. Take the egg out, and stir the "inner-tube" powder into the glass. Place the egg in it again, and it will float.

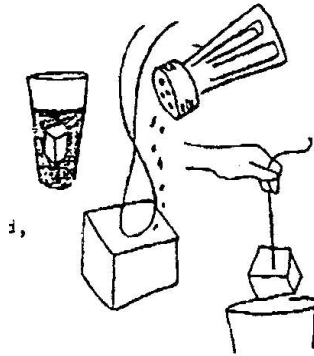
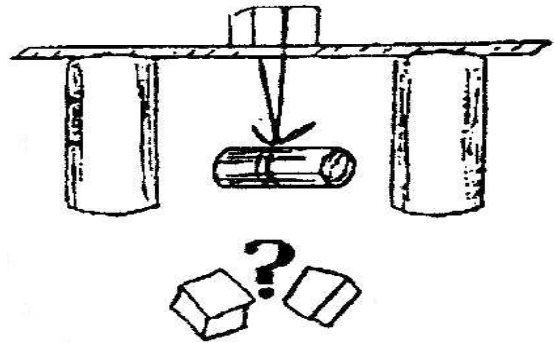
Dancing Spaghetti

In a tall glass containing 2 cups of water, stir 1 tablespoon of baking soda until it dissolves. Break uncooked spaghetti into 1-inch pieces and put them into the glass. They will sink to the bottom of the glass. Then stir in 3 tablespoons of vinegar. [A chemical reaction produces carbon dioxide gas which forms bubbles on the pieces of spaghetti at the bottom of the glass. The bubbles float the pieces to the top. There the bubbles break, sending the pieces back to the bottom.] When the action starts to slow down, add a few more tablespoons of vinegar. Add coloring to the water to make it colorful.



Mysterious Ice Cube

You can't see a person in half, but you can do a similar trick with an ice cube. Balance a ruler between two tall cans. Put an ice cube on the ruler. Twist one end of a long piece of wire around an unopened soup can or other heavy object. Run the wire over the ice cube and then fasten the other end of the wire to the can so it is suspended. Soon the wire will pass through the ice cube, but the ice won't be in two pieces. Has it been split in half? Is it still in one piece?



Slippery Trickery

The audience may think it's impossible to lift an ice cube from a glass of water with a thread. They can try it, but of course it won't work. You have "magic powder" that will do the trick. Rest a loop of thread on the ice cube, sprinkle salt on it, and lift the thread – cube and all – as soon as the ice you melted with the salt freezes again, freezing the thread to the ice cube.

GAMES/DEN ACTIVITIES

Food Crossing the USA

- (1) Florida Orange Juice game: Fill plastic spray bottles with orange-colored water. Using a large cutout of a clown or other character, boys try to squirt the "orange juice" into the clown's mouth.
- (2) Idaho Potato Race: Carry a potato on a spoon or on top of your head to a designated location. Or have potato sack races.
- (3) Washington Apple Bob: Bob for apples floating in a tub of water.
- (4) Hawaiian Pineapple Ring Toss: Using a real pineapple for the target, toss rings cut from large coffee can lids or other suitable materials, to ring the pineapple.

What's Cooking?: Have each of the Cub Scouts prepare samples of a food that they will share blindfolded with the other Cub Scouts in the den (e.g., sandwiches cut into bite-size pieces, jello in a bowl to spoon out, etc.). Then get the group together and have them blindfold themselves. One at a time, share each different sample and have the boys guess what the food is. Note: Some boys are allergic to certain foods, so you need to check with the parents ahead of time to see if there are any special limitations.

Popcorn Soccer: Set the boys up around a card table, or table similarly sized. It needs to have a smooth top surface. Give each boy a straw. (A slushie-type spoon straw is good because it has a fairly large diameter hole.) With all the boys positioned around the table, have them count off even/odd to make two teams. Secure a goal at each end of the table. (A tissue box turned side-ways is a good size goal.) Use popped popcorn for the "soccer ball" and drop a kernel into the center of the table. Have the boys use the straws to blow the kernel to the goals.

What's on the Menu?: Cubs may be seated in a row. The first Cub begins by saying "My mom went shopping for things to eat and guess what she bought. It begins with 'A'." The Cub then proceeds to describe or pantomime the item while the others try to guess. The boy that guesses correctly gets to describe the next one that begins with a 'B' and so on until all have played.



Feed the Guest: Materials: large cloth napkins, gumdrops, toothpicks. Line boys on each side of a table (one side plays against the other side). Place a napkin, bowl of gumdrops, and a package of toothpicks at the end of the table. On signal, the first person ties the napkin around the neck of the next person, picks up a toothpick and spears a gumdrop, and feeds the person. That person then unties his napkin and ties it onto the next person. First side done wins – but everybody gets a snack.

What's for Breakfast?: Tell your den they work in a café where breakfast is served. Sometimes the cooks have special terms for food. Guess what food is what, and then make up some of your own.

1. Fried side (bacon)
2. Squeeze freeze (juice)
3. Heated wheat (toast)
4. Best nest (egg)
5. Cold gold (butter)
6. Torn corn (cereal)
7. Sweet treat (roll or donut)
8. White might (milk)

Consumer's Report: Materials: for each team, provide > bowl of soda crackers; a peeled orange, a can or bottle of soda, bowl of peanuts, 1 straw per person, a long table, 1 balloon and 1 bib. (Note: Diet/allergy watch for this game, especially the peanuts. Substitute where necessary.) Divide the group into teams of 6 to 8. Line up each team at one end of the room and place each "set" of food items and a bib on the table at the other end of the room. Blow up the balloons and place them on the table beside each team's goodies. On "Go", the first member of each team runs to the table, puts on the bib, and eats 1 cracker, 1 section of the orange, uses own straw to take one sip of the soda, and eats 4 peanuts. When finished, he takes off the bib, runs back and tags the next player, who then runs up, puts on the bib, and tastes the food. The relay continues until all the food items for each team are gone. When the last mouthful is gone, that player pops the balloon to signal his team has completed its taste test.

Potato Golf: Draw circles on the floor. From a distance of 6 feet, players push a potato with a cane or stick with a curved handle. Score according to number of circles. No score is made if the potato stops on a line. Each boy gets 10 tries.

Banana Relay: Line the boys up in relay formation, facing each other, and give each boy a banana. He must keep his right hand behind him while he eats the banana, which he must peel with his teeth. On the signal, the first boy peels and eats his banana. When he is able to whistle, the next boy may begin. The first team to finish wins.

The Pancake Toss: Take several old ping pong paddles, or make paddles out of scraps of wood. Divide the boys into teams. The first boy on each team takes a paddle and flips a leather "pancake" to a finish line and back. If the boy drops the pancake, he must stop there until the pancake is back on the paddle, then he can continue. The next boy takes the paddle and does the same until everyone has had his turn. First team finished wins.

The Bean Game: Divide the den into two teams. Give each player a drinking straw and one bean. On signal, the first player on each team picks up a bean by placing one end of the straw on the bean and sucking the other end. He must hold this suction while he runs to a designated spot and drops the bean. He then races back to his team, whereupon the next player repeats the action. Continue until all have moved their beans from one pile to the other. First team finished wins.

Gardening: Divide the den into two parallel lines about 10 feet apart. Stand the Den Chief at the head to call the names of vegetables. When corn is called, the Cub Scouts are to grasp their ears, on carrots they point to their eyes, for onions they hold their nose. When cabbage is called, they place both hands on their head, and for potatoes, they point to their eyes. The Den Chief referees to see which line responds first with the desired action. The first line to have all its members perform the correct action scores a point. The winner is the line that scores 10 points first.

Garden Scamp: All but two of the players form a circle. The space inside the circle is the garden. The Scamp is inside the circle. The Gardener is on the outside of the circle. He calls "Who let you into my garden?" The Scamp replies "I let myself into your garden." The gardener then chases the Scamp, who dodges in and out of the circle. The Gardener must follow every place the Scamp goes, going through the same openings and doing the same things. When the Scamp is caught, he becomes the Gardener and has the privilege of choosing the next



Scamp. The Scamp may do anything to make it more difficult for the Gardener to catch him, such as jumping over clasped hands, playing leapfrog with one of the players or going through on hands and knees.

Fruit to Market: Equipment: Chairs, baskets. Duplicate wrapped objects of different sizes and shapes. (Some suggested articles are a potato peeler, a dish towel, a small bowl, a cup, a carrot, a potato, an onion, etc.)

Players are seated in two rows of chairs facing each other. The two rows should have an equal number of players. A basket is placed at the head of each line full of wrapped objects of different sizes and shapes. Each basket should contain articles that are duplicates of those in the other basket in order to make the game fair. When the starting signal is given, the player at the head of each line picks up an article from the basket, unwraps it and passes the article down the line, followed by the wrapper. The players at the foot of the line must rewrap each article when it reaches them and place it in the basket at the foot of the line. The line that first passes down all articles and gets them wrapped and into its basket first is the winner.

Steal a Pot: Materials: several pots.

Directions: Stack several pots on top of each other. One person sits blindfold with his back towards the pots. The rest of the boys sit in a half-circle on the other side. Randomly, 1 at a time, a boy goes up and tries to take a pot and get back to their spot without being heard. If the boy in the middle hears them and points at them, then they are out.

Don't Eat Pete: Materials: mini M&M's, paper with 12 squares drawn on it.

Directions: Place 1 M&M in each square. Have one boy leave the room. The other boys agree on one M&M. They have the boy return. He may eat one M&M at a time; if he tries to eat the M&M that the boys have agreed on, they say "Don't Eat Pete." The boy's turn is now finished and a different boy gets to have a turn.

Don't Lay an Egg: Materials: 1 balloon for each team.

Directions: Divide boys into 3 or 4 teams. This game is a relay race. Each team will start at one end; they place the balloon between their legs and run down to the other end without dropping their balloon. If the balloon is dropped, they must stop and put it back between their legs before they can continue. When they reach the other end, they carry their balloon back to the next person on their team, who then does the same thing. The first team finished is the winner.

Can You Whistle "Crackers"?: Materials: whistle for each player, saltine crackers.

Directions: Players must eat the cracker and blow the whistle. First player to make the whistle blow, wins.

Guess How Many: Place the items listed below around the room. Give participants a piece of paper and pencil to write down their guesses.

- How many pieces of candy are in the jar?
- How many peanuts are in the bag?
- How many apples were used to bake this pie?
- How many raisins are in the box?
- How many kernels are on the cob of corn?



SONGS



Chew Your Food

(Tune: “Row, Row, Row Your Boat”)

Chew, chew, chew your food
Gently through the meal.
The more you chew
The less you eat,
And the better you will feel.

Cub Scout Grub

(Tune: “Row, Row, Row Your Boat”)

Ma-king Cub Scout grub
It is lots of fun.
Fold the foil, and
Fill it up.
Cook it ‘til it’s done.

Eat, Eat, Eat Your Food

(Tune: “Row, Row, Row Your Boat”)

Eat, eat, eat your food,
Before it runs away.
Faster, faster, faster, faster,
Now go out and play!

On Top of Spaghetti

(Tune: “On Top of Old Smokey”)

On top of spaghetti,
All covered with cheese,
I lost my poor meatball,
When somebody sneezed.

It rolled off the table
And onto the floor,
And then my poor meatball
Rolled out of the door.

It rolled in the garden,
And under a bush,
And then my poor meatball
Was nothing but mush.

The mush was as tasty
As tasty could be,
And then the next summer,
It grew into a tree.

The tree was all covered,
All covered with moss,
And on it grew meatballs,
And tomato sauce.

So if you eat spaghetti
All covered with cheese,
Hold on to your meatball,
Least somebody sneeze.

Bug Juice

(Tune: “On Top of Old Smokey”)

At camp with the Boy Scouts,
They gave us a drink.
We thought it was Kool-aid
Because it was pink.

But the thing that they told us
Would have grossed out a moose,
For that good tasting pink drink
Was really bug juice.

It looked fresh and fruity,
Like tasty Kool-aid.
But the bugs that were in it,
We murdered with Raid.

We drank by the gallons,
We drank by the ton,
But then the next morning
We all had the runs.

Next time you drink bug juice,
And a fly drives you mad,
He’s just getting even,
Because you swallowed his dad.

On Top of My Pizza

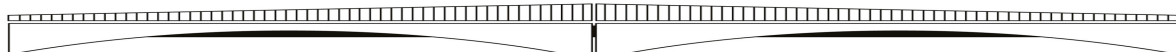
(Tune: “On Top of Old Smokey”)

On top of my pizza
All covered with sauce,
Could not find the mushrooms,
I think they got lost.

I looked in the closet,
I looked in the sink,
I looked in the cup that
Held my cola drink.

I looked in the sauce pan
Right under the lid,
No matter where I looked,
Those mushrooms stayed hid.

Next time you make pizza,
I’m begging you please,
Do not give me mushrooms,
But just plain old cheese.



The Meat's All Gone

(Tune: "Hail, Hail, the Gang's All Here")

Hail, hail, the meat's all gone,
What'll be the next course?
What'll be the next course?
Hail, hail, the meat's all gone,
What'll be the next course now?

(repeat, substituting various kinds of food)

Chocolate Soup

(Tune: "Twinkle, Twinkle, Little Star")

Dip some ice cream in a bowl,
Then add chocolate while it's cold.
Let it melt 'til it gets soft.
Lick your sticky fingers off.
Stir it, stir it, 'til it's goop.
Now you've made a chocolate soup.

Dippy Donut

(Tune: "Baa, Baa, Black Sheep")

Yum, yum, donuts, chocolate iced,
Glazed and twisted, warm and nice.
Cream filled, peanuts on top.
Long John! Jelly! I can't stop.
Better than a sticky roll,
Eat them right down to the hole.

Road Kill Stew

(Tune: "Three Blind Mice")

Road kill stew, road kill stew,
Tastes so good, just like it should.
You first go down to the interstate,
You wait for a critter to meet its fate.
You take it home and you cook it up great.
Road kill stew, road kill stew.

Apple Pie

(Tune: "Old Apple Tree")

'neath the crust of the old apple pie,
There is something for you and for I.
It may be a pin that the cook dropped in,
Or it may be a nice little fly.
Or it may be an old rusty nail,
Or some hair from a pussy cat's tail.
But whatever it be, it's for you and for me,
'neath the crust of the old apple pie.

All You Et-a

(Tune: "Alouette")

All you et-a, think of all you et-a.
All you et-a, think of all you et.
Think of all the soup you et,
Think of all the soup you et.
Soup you et, soup you et, oh ...

All you et-a, think of all you et-a.
All you et-a, think of all you et.
Think of all the corn you et,
Think of all the corn you et.
Corn you et, corn you et, oh ...

(repeat, using different foods)

3. Potatoes
4. Salad
5. Meat
6. Ice cream, etc.

Ravioli

(Tune: "Alouette")

All: Ravioli, I like ravioli. Ravioli, it's the best for me.

Leader: Have I got it on my chin?

All: Yes, you've got it on your chin.

Leader: On my chin?

All: On your chin. Oh-h-h-h-h
Ravioli, I like ravioli. Ravioli, it's the best for me.

(Substitute the following for "chin")

- 2nd verse: tie
3rd verse: shirt
4th verse: pants
5th verse: shoes
6th verse: floor
7th verse: walls

At each verse, point to the item as the new word is added by the song leader. The group repeats it, and sings the preceding verses in reverse order.

8th verse:

All: Ravioli, I like ravioli. Ravioli, it's the best for me.

Leader: Is it all over?

All: Yes, it's all over.

Leader: Yes, it's all over.



Day Old Donuts

(Tune: The Banana Man)

Day – o
Day - ay – ay – o
Day old bakery’s the one for me.

Come, Mr Baker man, bake me some donuts.
Day old bakery’s the one for me.

Year old Twinkies still look fresh.
Day old bakery’s the one for me.

Stay away from the cream-filled stuff.
Day old bakery’s the one for me.

Eat the donuts the cops don’t want.
Day old bakery’s the one for me.

See some green stuff, just cut it off.
Day old bakery’s the one for me.

Noon to six is 2 for 1.
Day old bakery’s the one for me.

Donuts stale but the coffee’s HOT!
Day old bakery’s the one for me.

Apple fritters, they slide right down.
Day old bakery’s the one for me.

Scooter pies and Twinkies don’t mix.
Day old bakery’s the one for me.

Come Mr. Baker man, bake me some donuts.
And ... this ... time ... can ... some ... be ... fresh.

Sandwich Song

(Tune: Battle Hymn of the Republic)

I walk into a restaurant and this is what I cry:
“I want a chicken sandwich, cup of coffee, piece of pie.”
Oh, surely you will hear me sing this song until I die!
“I want a chicken sandwich, cup of coffee, piece of pie.”

I’m a Little Spam Can

(Tune: I’m a Little Teapot)

I’m a little Spam can, short and stout.
Here is my pull tab
Here is my mechanically separated chicken.
When I get all steamed up here me sizzle and shout,
Tip me over and eat me up.

Soup, Soup, We all want Soup

(Tune: Hail, Hail, the Gang’s all Here)

Soup, soup, we all want soup;
Needn’t stop to strain it,
Tip your bowl and drain it.
Hark, hark, the funny noise:
Listen to the gurgling boys.

Meat, meat, bring on the meat –
Fresh and juicy canned meat,
Ham and pickled pig’s feet.
Lamb chops and pork chops too,
Any kind of meat will do.

Pie, pie, we all want pie;
Coconut or cherry,
Peach and huckleberry.
Mince pie and apple too,
Any kind of pie will do.

The Soggy Cornflakes

(Tune: “Eentsy, Weentsy Spider”)

Mommy put some Cornflakes
In my favorite bowl.
Then she poured the milk in,
Good and fresh and cold.
But I didn’t eat it
Fast enough, I guess.
So I’m looking at my Cornflakes
What a soggy mess.

Mama’s Soup Surprise

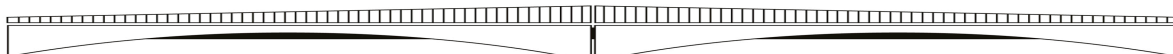
(Tune: “Supercalifragilisticexpialidocious”)

Oh, when I was a little kid, I never like to eat.
My mom would put things on my plate, I’d dump
them at her feet.
But then one day she made this soup, I ate it ‘til I
burst.
I asked her what was in it, I found out it was the
worst.

(Chorus)

Oh, chicken lips and lizard hips and alligator
eyes,
Monkey legs and buzzard eggs and salamander
thighs,
Rabbit ears and camel tears and tasty toenail
pies.
Stir them all together, you’ve got Mama’s Soup
Surprise.

I went into the bathroom and I stood before the sink.
I said “I’m feeling might ill, my stomach’s in a
kink!”



My mama said "I've got the cure to make you feel just great!"
She said it was so good for me, and this is what I ate!

(repeat chorus)

Lollipop

(Tune: "Harrigan")

L-O-double L-I, P-O-P spells lollipop, lollipop.
That's the very bestest kind of candy, candy.
The guy who made it must have been a dandy,
dandy.

L-O-double L-I, P-O-P you see.
It's a lick from a stick, guaranteed to make you sick.
Lollipop, for me.

C-A-S-T-O-R, O-I-L spells castor oil, castor oil.
That's the very bestest kind of medicine, medicine.
The guy who made it must have been Edison,
Edison.

C-A-S-T-O-R, O-I-L you see.
It's a lick upon a spoon, guaranteed to cure you soon.
Caster oil, for you.

SKITS

Good Soup

Props: a large pot, several spoons, and a floor mop. A chef's hat would also be useful.
Stage (or spoken by an announcer): "This scene takes place in the camp Dining Hall."
Setting: Several boys are seated around a large pot, sampling the imaginary contents with the spoons.

Cub #1: Boy, this is sure good soup.
Cub #2: Yep, it's got REAL flavor.
Cub #3: Sure is, why it's even better than my Mom makes.
Cub #4: Oh yeah. It's the best food I've eaten at camp all week.
Cook: (enters, waving floor mop and shouting) Hey, you guys! Get out of my mop water!!

Café Akela

Characters: Some Cubs dressed as parents and seated at a table decorated as for a restaurant/café. One Cub Scout dressed as a Cub waiter – with an apron and a towel over his arm. One Cub with a briefcase (the reporter).

Reporter: (Scout enters from the side, carrying a briefcase-type bag. He stops just outside the table area, holds the bag up beside his face.) I'm Scott Wolf, with TV station KCUB, and I'm here outside Café Akela for a hidden camera investigation. There have been reports of some strange service here. Let's go inside and see if we can catch anything happening. (He walks around behind and off to the side of the table.)

Parent #1: Excuse me, Johnny. Is this coffee or tea? It tastes like kerosene.

Cub Waiter: Then it's coffee. The tea tastes like gasoline.

Parent #2: I hope you'll hurry and bring my food. I'm so hungry I could eat a horse.

Cub Waiter: Then you've come to the right place!

Parent #3: Why do you have your fingers on top of my food?

Cub Waiter: (holding a serving plate with his hand all over it) So it won't fall on the floor again.

Parent #4: Why are you stomping on my steak?

Cub Waiter: (stomping on something on the floor) Because when you told me to bring you your food, you said to "step on it".

Parent #5: I'm afraid there's a fly in my soup.

Cub Waiter: Don't worry. There's no extra charge.

Parent #5: There really is a fly in my soup.

Cub Waiter: What did you expect at Café Akela – a hummingbird?

Reporter: (moves back to the front of the stage) Ah, yes, another enjoyable meal at Café Akela. Good eating, everyone.



The Hairy Hamburger

Characters: the customer, the waiter, the cook (wearing no shirt, only a cook's apron)

Props: tables & chairs set up like a restaurant; a plate of food, including a hamburger. A door near the table leads to the "kitchen" off stage.

Scene: The customer enters the restaurant and sits down. The waiter approaches the table and asks for his order.

Customer: I'll have a hamburger and a coke.

Waiter: Thank you, sir. (exits to the kitchen, and returns with HB and coke.)

Customer: Thank you. (The customer takes off the bun and starts to put ketchup on it. Before he does, he notices something on the hamburger patty. He looks disgusted and picks the "thing" up off the patty and calls the waiter.)

Customer: Waiter! Waiter, there's a hair on my hamburger. This is disgusting!

Waiter: I'm sorry, sir. I'll get you another hamburger. (He exits and returns with another one.) Here you are, sir.

(Same thing happens as before – the customer finds another hair on the second patty.)

Customer: Waiter! Look at this! I can't believe this place! I demand to speak to the cook.

Waiter: The cook?

Customer: Yes! I demand to see the cook right now!

Waiter: Very well, sir. (Returns to the kitchen and yells) Hey, Buford! There's a customer out here who would like to have a few words with you!

Cook: (The cook comes out where he can be seen, wearing his apron over a bare chest.) Sure, right after I finish making up some more hamburger patties. (He rolls up a ball of meat and then flattens it by mashing it under his armpit.)

Messy Scout Cook

Characters: 2 Cub Scouts

Props: cook pot, play ingredients, card table, recipe card.

Cub # 1: I was watching from over there and saw you fill up the cook pot with food, and then take the pot and turn it over on the stove.

Cub # 2: Oh, yes. That's exactly what I did.

Cub # 1: Why would you do such a thing? What a mess!

Cub # 2: The recipe card told me to put all the ingredients together in the pot and turn it over for cooking directions.

Cub Scout Upside-Down Stew

There are 9 parts. You might cut down by combining ingredients such as "humor" and "pleasing". You can use a Cub Scout to read the "recipe" and have 10 parts.

Props: oversized aprons, chef's hats, large spoon, very large pot, an oversized recipe card with the name of the dish printed on the back to be seen by the audience. Signs to hang around the necks of the Cub Scouts with the words as noted below.

Stage: Boy stirring a huge pot, which can be painted on cardboard and propped up. Or, let the boys use their imaginations and pretend there's a pot. Boys getting into the pot pile on top of each other, face down.

1st cook: (in apron & hat, stirs the pot and takes a taste.) Hmmm – tastes like a well-rounded den to me.

2nd cook: (same costume) What did you put in it?

1st cook or den leader: (reads from recipe card with the name towards the audience).

Well, I put in ___ Cub Scouts that "Do their Best". (That number of Cubs climb in the "pot".)

I added a sense of humor. (Grinning Cub climbs into the pot, wearing a sign that says "Humor")

A pinch of wanting to please. (Cub climbs in, wearing a sign "I want to please.")

A dash of mischief. (Cub climbs in, wearing a sign "Mischief.")

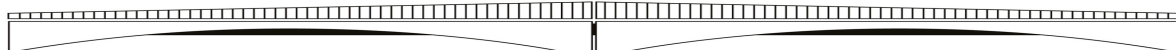
A bit of obedience. (Cub climbs in, wearing a sign "Obedience.")

A bundle of sunshine. (Cub climbs in, wearing a sign "Sunshine.")

And 1 ton of energy. (Cub scampers over, climbs in, wearing a sign "Energy.")

Stir well, and you have Cub Scout Upside Down Stew.

2nd cook: (pretends to taste, then says) Tastes like dirty jeans to me!

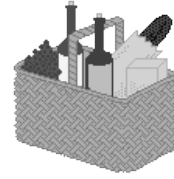


Picnic

Characters: 2 Cub Scouts

Props: picnic basket

Setting: One Cub on stage, the other comes on stage carrying the picnic basket.



1st Cub: Hey, where are you going with that picnic basket?

2nd Cub: Oh, I'm going on a picnic.

1st Cub: But it's night time.

2nd Cub: I know, but it's a moonlight picnic.

1st Cub: Well, what have you got in the basket?

2nd Cub: Guess.

1st Cub: Now, let me see. Is it a big cake?

2nd Cub: Nope.

1st Cub: Now, let me think. (He looks down and notices the basket is leaking.) Aha! It's leaking. (He reaches in and then tastes his fingers.) Is it pickles?

2nd Cub: No. Puppies. (Cub #1 looks sick, and chases Cub #2 offstage.)

No Spoons

Cast: 6-8 Cub Scouts

Props: Apron, chairs, table, soup bowls, order pad, pencil.

Cubs go into a café and order soup. The waiter brings it in. Soon they call the waiter, saying they can't eat their soup. He calls the head waiter, and the Cubs tell him the same thing. The head waiter calls the cook, and the cook calls the owner. Finally, the owner asks the Cubs why they can't eat the soup. One Cub says, "Because we have no spoons."

Lemonade Stand

Cast: 4 Cub Scouts

Props: Lemonade stand, chair, sign "Lemonade – All you can drink for a dime", pitcher and glasses

Setting: Cub Scout behind the lemonade stand, waiting on customers

Seller: Come and get your fresh, ice cold lemonade. All you can drink for a dime.

Cub #1: All I can drink for a dime? Boy, am I thirsty. Here's a dime. I'll take a glass. (Seller hands him a glass; he takes a drink and turns to the audience holding his throat.) This stuff tastes terrible. (He walks away.)

Cub #2: All you can drink for a dime?

Seller: Yup.

Cub #2: I'll have a glass. (He takes a drink.) Arrghh, this is the worst lemonade I've ever tasted. Did you stir it with your feet? (Exits.)

Cub #3: Boy, am I thirsty. I'll take a glass of lemonade. (He hands the seller a dime, gets a glass and drinks it down.) Hey, that's mighty good. I'll take another glass.

Seller: That will be another dime.

Cub #3: But your sign says "All You Can Drink for a Dime."

Seller: That's right. That's all you can drink for a dime.

Much A' Stew About Nothing

Personnel: Scarecrow, Potato, Carrot, 2 English Peas, Tomato, Onion, Corn, Rabbit, Farmer Brown.

Setting: The scene is a vegetable garden. The vegetables are large cardboard props, which Cub Scouts may stand behind. Faces may be cut out. Scarecrow wears rags, tatters, and straw. Farmer Brown could wear bright plaid shirt, neckerchief, jeans or coveralls. Rabbit should have large ears, cotton tail, whiskers, and needs THE END sign at skit closing. The Scarecrow is also Narrator and stands in full view of audience at all times.



Scarecrow: This is the garden of Farmer Brown, the very best garden there is around. His vegetables the town does seek ... in fact, some say they've been known to speak. So let's all listen and have a care, as they get ready for the County Fair!

Potato: (with a deep, husky voice) Aim'a Potato ... from Idaho. Ma' Pappy was rated "best in show." And when ma'times come, A'll take the prize, it's hard to be humble when you're ma'size.

Carrot: (vain, high-pitched voice) I'm a Carrot, orange and green, the prettiest Carrot you've ever seen. And when I'm displayed, I've more than a hunch, I'll be judged outstanding...not one of the bunch.

English Peas: (English accent) And we're English Peas, a group that's quite jolly. To pick and to eat us would be simply folly. We're sure to win ribbons at your Fair. Not to judge us the best ... why you blokes wouldn't dare.

Scarecrow: Listen friends, I'm just here to guard all your rows. But before you make plans, there is something you should know.

Tomato: (deep society voice) Listen, Darling, no one here pays you mind, except a few birds, for a new place to dine. Am I not lovely ... wouldn't you like me to hug. I'm so red and so juicy ... EEEK ... a tomato bug!

Onion: (down-to-earth voice) Serves you right, Tomato, you uppity old thing. Why, everyone knows I give food all its zing. I'm pungent and tasty and mouth-watering, too. Ooooh, I make me hungry, I don't know what to do!

Corn: (vain, but funny) Good heavens, Onion, you'll reduce us to tears. I've been listening and listening, in fact, I'm all ears. (chuckles) All you vegetables think of is how good you're looking. You might give some thought to what may be cooking!

ALL: Oh how silly ... what nonsense ... Oh, I say.

Scarecrow: If you don't listen and learn in haste, instead of looked at, you'll just be a taste!

(enters Rabbit)

Rabbit: Well, well, what a surprise ... to greet my great big pink eyes. Fresh corn (Corn says "Oh, no!) and Peas (Peas say "I say!). A few bites won't hurt. Then I'll have that Carrot for my dessert (Carrot wails.)

Carrot: You nasty old Rabbit, don't you dare lift a paw. Oh, where is that Scarecrow...he's not worth his straw.

Scarecrow: Now listen, Rabbit, that's really not cricket. Besides, here's the Farmer ... better head for the thicket.

Rabbit: OOOOPS! (As he hops off, Farmer Brown runs on and chases him off-stage, then comes panting back to center stage.)

Farmer: Now, now, what a shame, so sad but so true ... instead of Rabbit, we'll have Vegetable Stew!

All Vegetables: Stew! Oh, NO! (They all faint. Scarecrow shrugs his shoulders. Farmer begins to pick vegetables as rabbit hops across stage with THE END sign tacked to cotton tail.)

AUDIENCE PARTICIPATION

About a Cub Scout

Divide the group into five smaller groups. Each group will make the following sounds when the following words are spoken in the story:

FIRST AID: Say "OOOO Blood!" and hold hands up in despair.

CUB SCOUT: Say "Do Your Best!" and make the Cub Scout sign.

FOOD: Say "Yum Yum!" and rub your tummy.

WATER: Make a loud gulping sound and hold an imaginary glass up to your mouth.

MOUNTAIN: Make a mountain peak with your hands above your head and say "Ahhhhhh!"

Once there was a little CUB SCOUT who decided he knew everything there was about hiking. He knew FIRST AID, how to find FOOD, and how to know if WATER was good, so the CUB SCOUT took off for the MOUNTAIN. He packed his FIRST AID kit, knowing he would find his own FOOD and WATER on the MOUNTAIN side.

The sun soon became hot on the MOUNTAIN and the CUB SCOUT became thirsty so he searched for WATER and took a long drink, which made the CUB SCOUT decide he was hungry too. Where could the CUB SCOUT find some FOOD? The CUB SCOUT searched the MOUNTAIN side and found a couple of berries that didn't taste so good, but FOOD was FOOD. The CUB SCOUT got another drink of WATER to take away the taste of the FOOD, but that drink of WATER didn't taste good either.



By now, the CUB SCOUT decided he would go down the MOUNTAIN and back home for some good FOOD. In the CUB SCOUT's haste, he tripped over a log and fell into the WATER of a nearby stream. The CUB SCOUT sadly watched his FIRST AID kit washed down the MOUNTAIN side by the water. As the CUB SCOUT stood up to shake off the WATER and the MOUNTAIN dirt, he realized he had cut his knee. Oh! For the FIRST AID kit, but the WATER had sent it down the MOUNTAIN. What was it the CUB SCOUT learned in his FIRST AID class? Oh my goodness! The CUB SCOUT couldn't remember. Maybe he didn't know all about hiking after all, and remembered that he shouldn't be hiking the MOUNTAIN alone with no survival supplies.

After the CUB SCOUT arrived home, ate some good FOOD, drank some good WATER, and had mother's FIRST AID, the CUB SCOUT resolved to review his survival skills and never climb the mountain alone.

A Trip to the Dining Hall

Divide the group into five smaller groups. Each group will make the following sounds when the following words are spoken in the story:

CUB SCOUT: Rub tummy and say "hungry, hungry"
DINING HALL: Hold a tray and say "what's cookin'?"
KNIFE: Make cutting motion and say "tough stuff"
FORK: Make stabbing motion and say "jab, jab, jab"
SPOON: Make motion of eating soup and say "slurrrrrp"

Narrator: All good scouting events should include three squares a day. Here's a story of one CUB SCOUT's experience in the DINING HALL.

One morning at CUB SCOUT resident camp, den 4 got up bright and early to go to breakfast at the DINING HALL. They hadn't eaten since the night before so every CUB SCOUT in the den was ready to go. When they got there, they stood in line with everyone else until they had said the Philmont Grace.

Then the lines began moving into the DINING HALL. The first thing the CUB SCOUTS did was pick up their utensils. They got a KNIFE, a FORK, and a SPOON. Then the servers piled on the delicious food. Sure, no one really knew what it was, but it sure looked like food. The first server gave them some glob of which stuff and said it was oatmeal and that you eat it with a SPOON. The second server gave them something yellow – gooey yellow. He said it was eggs and that you eat it with a FORK. The next server tossed a crinkly brown disk on the tray and said it was sausage. It was to be cut with a KNIFE.

The CUB SCOUTS took their trays to their tables and sat down to eat. Taking their FORKS, they began with the eggs. As gooey yellow as they looked, they really were quite good. And as they ate their eggs, they also dipped into the white globs, called oatmeal, with their SPOONS. It was pretty good too. And finally, they cut up their sausage with their KNIFES and ate that too. Even that was quite delicious. After they were all finished, they took their trays to the dish room and left the DINING HALL. They sure couldn't wait for lunch.

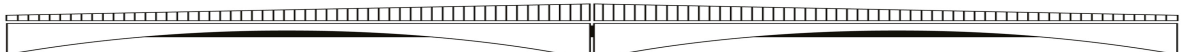
Tin Foil Recipe

You can also have props up front, or even better, have your own Chef Dom Dillouise (spelling?) as a narrator, making the meal as he recites the recipes.

Divide the group into six smaller groups. Each group will make the following sounds when the following words are spoken in the story:

TIN FOIL: "Zip, crinkle, fold"
SAUSAGE: "More sausages, Mom. Please?"
CARROTS: "What's up, Doc?"
RICE: "Rice-a-roni, the San Francisco treat!"
BEANS: "Ho, Ho, Ho Green Giant"
SOUP: "That's what Campbell's soups are, mmm-mmm good!"

Narrator: Here is the perfect recipe for a great Cub Scout TIN FOIL dinner. The first thing you do is get all of your ingredients together. You'll also need the TIN FOIL to hold your meal. Start with a nice, big SAUSAGE. Slice it into 1/4 inch round slices. Next, get a can of pre-cooked, pre-sliced CARROTS. Open that can. Next, you need some BEANS. Again the pre-cooked, pre-cut sort, in a can. And let's not forget the RICE – minute RICE, if you



please. Don't forget that you need a can of SOUP. It can be Cream of Mushroom, Cream of Chicken, or any other SOUP you want.

Now, take your big piece of TIN FOIL and fold it just so. Make sure there's lots of room in there to put the ingredients. Next you add your SAUSAGE – not too little, and not too much. Now, spoon in some CARROTS. Oh yeah! OOPS! Almost forgot to spoon in some BEANS while we're at it. Now, add a big glob of your favorite SOUP. Almost done here. Measure out a half cup of minute RICE and pour that in. A great meal, almost done. And last, but not least, fold that TIN FOIL up and throw your meal in the fire. That's what we call a great TIN FOIL meal.



RECIPES

>>>no cook<<<

GORP (good ol' raisins and peanuts)

The ingredients for GORP are limited only by your imagination (and any food allergies the boys may have). Mix 1 cup of each ingredient in a large bowl. Allow the boys to fill ziplock bags with GORP and you're ready to go!

Pick any combination of ingredients. Here are some examples: salted peanuts, dry roasted peanuts, mixed nuts, raisins, M&M's, dried fruit bits, chocolate chips, peanut butter chips, butterscotch chips, sunflower seeds, pretzel sticks, Chex mix (any flavor), granola cereal, fish crackers (any flavor), animal-shaped graham crackers.

Ziplock Pudding

Ingredients: instant pudding (any flavor –chocolate is best); milk; ice; Ziplock bags.

Separate pudding into serving sizes according to instructions on pudding box. Put servings into a ziplock bag. Add milk to bag according to serving size instructions on the box. Close ziplock bag, shake or squish pudding together until mixed. Put pudding bag into another ziplock bag and add 6-8 ice cubes to the second bag. (Put it in your backpack, and take off for a hike!) The pudding will be done in about 15 minutes, but will last an hour or more, depending on the weather. When you are ready to eat, remove the pudding bag from the ice bag. Close the ice bag and set it aside, open your pudding bag and enjoy. (You can use the ice bag for drinking, cleaning up, or first aid.)

Twinkie Surprise

Ingredients: 2 packages of Twinkies (4 total), 1 small package instant chocolate pudding (make in advance); 2 medium bananas; 1 container Cool Whip; disposable plates and forks/spoons.

Slice Twinkies in halves lengthwise. Place sliced Twinkies, split side up, in a pie plate or square glass pan. Slice bananas over Twinkies. Pour pudding over bananas. Spread Cool Whip over pudding.

Ice Cream Can-Do

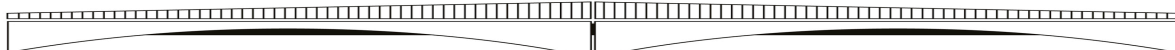
Ingredients: 1 can Eagle brand sweetened condensed milk, 2/3 cup chocolate syrup; 2 cups (1 pint) whipping cream. Clean 1 lb. coffee can and 3 lb. coffee can, with lids.

Mix ingredients in 1 lb. can. Seal and place inside the 3 lb. can. Put ice and rock salt around the 1 lb. can, and seal. Roll between 2 boys. Occasionally drain water from 3 lb. can. Roll until frozen.

Eskimo Snow Cream

Ingredients: 1/2 cup milk, 1/4 teaspoon vanilla, 2 tablespoons sugar. Other flavorings besides vanilla if desired. Small ziplock bag, gallon ziplock bag, salt, ice cubes.

In a small ziplock bag, combine milk, vanilla, sugar (and other flavorings). Squeeze out the air and zip it up tight. Squish the bag with your fingers until the sugar dissolves. In a gallon ziplock bag, put 3 tablespoons salt, the small ziplock bag, and at least 2 or 3 cups of ice cubes (until it's full). Now, shake gently for about 10 minutes or until the milk becomes solid like ice cream. Take the small bag out of the gallon size bag. Eat with a spoon or put a large diameter straw in the bag.



Red, White and Blueberry Freeze Pops

Ingredients: 10 5-oz paper or plastic cups; 1 qt raspberry juice; 10 popsicle sticks; 1 pt frozen vanilla yogurt; 1 cup fresh or frozen blueberries.

Pour an inch of raspberry juice into each cup, and then place in the freezer. When the juice is partially frozen, set a popsicle stick in the center of each cup and let the juice freeze solid. Next, pour 1 cup of water into a blender. Add four large scoops of frozen vanilla yogurt and blend until smooth. Pour an inch of the vanilla mix on top of the frozen raspberry juice layer in each cup, and freeze again. Once the vanilla layer sets, blend 1 cup of water, the blueberries, and a large scoop of frozen vanilla yogurt. Spoon the blueberry mix into the cups. Freeze overnight. To serve, dip each cup into a bowl of warm water for an instant. The pop should slide out easily.

Dirt Cake

Ingredients: 22-oz. package of chocolate sandwich cookies, ½ stick margarine, 8 oz. cream cheese; 1 C. powdered sugar, 3 ½ C. milk, two small boxes instant vanilla pudding, 12-oz. tub of prepared whipped topping

Crush cookies until fine. Cream margarine, cream cheese, and powdered sugar together. Mix milk and pudding and combine with margarine mixture. Mix well, and then add whipped topping. Thoroughly clean out a new plastic flowerpot. Alternate layers of the cookie crumbs and the pudding mixture in the containers, with the cookie crumbs on both the top and bottom layers. Add some chewy candy worms as a decoration.

Dirt Cups

Ingredients: 16 chocolate sandwich cookies, 2 C. milk, one package instant chocolate pudding, one tub prepared whipped topping, 8-oz. cups

Crush the cookies and set aside. Pour milk into medium bowl and add the instant chocolate pudding mix. Beat until well blended. Let stand 5 minutes. Stir in whipped topping and half of the cookies. To assemble: Place 1 tsp. crushed cookies in the bottom of a cup. Fill cups about three-quarters full with pudding mixture. Top with remaining crumbs. Place a plastic flower in the middle with an edible candy worm climbing on it.

Tootsie Rolls

Ingredients: 2 T margarine (soft); 1 C corn syrup; 2 sq. chocolate, melted; 1 t. vanilla; 3 C powdered sugar; 3/4 C dry powdered milk

Put all ingredients in double plastic bag (or ziplock bag), and knead until well mixed. Roll into balls or log shapes.

Peanut Butter Candy

Ingredients: 1 cup peanut butter; 1 cup seedless raisins; 1/2 cup honey; 1 teaspoon vanilla; 1 1/2 cups of shredded coconut, unsweetened

Mix together the peanut butter, raisins, honey, and vanilla. Spread the coconut on a flat pan or waxed paper. Drop spoonfuls of the peanut butter mixture on the coconut. Roll the balls in the coconut. Chill in the refrigerator before serving.

Hamburger Cookies

Ingredients: 2 vanilla wafers (bun); 1 round mint cookie (pattie); Red icing (ketchup); Yellow icing (mustard); Coconut (lettuce); Green food coloring; Corn syrup; Sesame seeds

Dye coconut green by placing coconut and a few drops of green food color in a closed container, and shake vigorously. Assemble “hamburger”. Brush top of “bun” with corn syrup, and sprinkle with sesame seeds.



Southwestern Dip

Ingredients: 2 8-oz. packages cream cheese; 1/2 cup sour cream; 1 8-oz. jar mild or medium salsa; 1 tsp. seasoned salt.

In a medium bowl, beat the cream cheese until smooth. Stir in the sour cream. Fold in the salsa and seasoned salt. Serve at room temperature, with chips or vegetables. Store, covered, in the refrigerator.

Applewiches

Cut thin slices of apple. Put Swiss or other sliced cheese between apple slices for tasty sandwiches.

>>>microwave<<<

Maple “Baked” Apples

Ingredients: 5 baking apples, cored; 5 Tbsp. maple syrup; 1 cup apple cider or juice; Ground cinnamon for topping

Remove a small spiral peel from the top of each apple with a paring knife. Place the apples in a microwaveable casserole dish, leaving space between them. Pour the apple cider over and around the apples. Drizzle about one tablespoon syrup over each apple, and then dust lightly with cinnamon. Cover tightly and microwave on high for 5 minutes or more, until fork tender. Note: If desired, serve with a dollop of vanilla yogurt, ice cream, or whipped topping.

Easy Fudge

Ingredients: 1 lb. box powdered sugar; 1/2 cup cocoa; 1/4 cup milk; 1/2 cup butter or margarine, cut up; 1/4 tsp. vanilla; 1 cup nuts

Combine powdered sugar and cocoa. Pour milk over mixture. Add butter squares over the top. Microwave on high 3 minutes. Remove and add vanilla and nuts. Stir mixture. Pour into greased flat dish or pan. Refrigerate 1 hour before serving.

Crunchy Hot Dog Snacks

Ingredients: 2 hot dogs, cut into bite-size pieces; 2 cups corn chips, crushed; 1/2 cup barbeque sauce; Toothpicks

Put hot dog pieces on toothpicks. Dip in barbeque sauce and roll in corn chips. Place in a circle on a paper plate. Microwave on high 1 to 1-1/2 minutes, turning dish 1/4 turn halfway through.

Cupcake in a Cone

Prepare favorite cake batter (use 9 oz. package if using a mix). Spoon batter into wafer-type ice cream cones (the ones with the flat bottoms). Fill cones half full. Place 6 cones on microwave-safe tray. Cook 2-3 minutes on HIGH or until a toothpick inserted comes out clean. Rotate dish during cooking period. Box mix makes about a dozen cones.

Quick Vegetable Soup

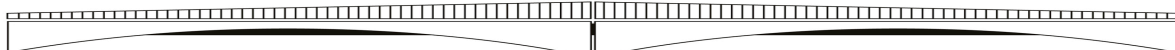
Ingredients: 1 pound ground beef; 1/4 cup chopped onion, 1 cup chopped celery, 1 10-oz. package frozen mixed vegetables, 1 cup water, 1 teaspoon instant beef bouillon (or 1 cube), 1 teaspoon salt, 1/8 teaspoon pepper. 3 quart glass casserole dish.

Crumble ground beef in a 3-quart glass casserole. Mix with onion and celery. Cook for 5 minutes or until meat is brown and onion is tender. Stir once during cooking. Drain grease from meat mixture. Add remaining ingredients. Stir. Cook, covered, for 12 to 15 minutes, stirring every 5 minutes. Really good when served with French bread, salad, and a light dessert.

>>>take it outside<<<

Kabobs

Alternate bite-size pieces of meat and vegetables on a skewer. Use cubed luncheon meat, precooked ham, or quartered wieners. (If you want to use raw beef or lamb instead, marinate the meat first in Italian salad dressing for a



couple of hours.) For vegetables, try sliced onions, cherry tomatoes, green peppers, and pineapple. Broil kabobs over hot coals.

Hot Dog Delight

Pin slices of bacon around a hot dog with toothpicks. Broil over hot coals.

Pig-in-a-Blanket

Slip a hot dog on a stick, and fold it in biscuit dough (be sure to pinch the dough together well, especially on the stick end), and bake over coals until biscuit is browned. Carefully (since it will be hot) slide the hotdog and biscuit off the stick. If you want to add mustard, catsup, etc. slit one side with a knife.

Foil Dinner

(the ever popular stand-by.) Ingredients: hamburger patty, sliced carrots, sliced potatoes, sliced onions, salt & pepper. Heavy-duty aluminum foil.

In the center of a square piece of heavy duty aluminum foil, place enough for one serving, starting on the bottom: onions, potatoes, carrots, hamburger patty, salt & pepper to taste. Fold the foil using a “drugstore” wrap, sealing the ends tightly to hold in the juice. Cook package on hot coals for approximately 15 minutes on each side. Open carefully, as there will be hot steam.

You can experiment: use a pork chop, boneless chicken breast, cubed beef.

Banana Boat (for dessert)

Split a banana, but do not remove the peel. Fill the split with chocolate chips (and/or any other flavor of chips) or a cheese wedge. Wrap in foil, place it on the coals, and cook for 10 minutes.

Curly Bread

Ingredients: canned biscuits, butter. Green twig or BBQ prong.

Roll out individual biscuits into a long tube (about as big around as your thumb). Wrap around the end of the twig in a spiral, pinching the ends against the next round to hold it in place. Toast over coals, turning occasionally, until brown. Butter and eat.

Baked Apple (the outdoor version)

Ingredients (per serving): 1 apple, 1 tbsp raisins, 1 tbsp brown sugar, cinnamon. Aluminum foil.

Core the apple and place it on a square of foil. Fill hole with raisins, the brown sugar, and a dash of cinnamon. Wrap foil around apple and bake in coals for 10-15 minutes.

Omelette in a Bag

Ingredients: 2 eggs per omelette, seasonings such as ham, cheese, mushrooms, veggies, salt & pepper. Ziplock bags, clothespins.

Break 2 eggs into a sealable Ziplock bag. Add seasonings based on personal tastes (bacon bits, cheese, onions, etc.), and seal the bag, leaving some air in the bag to allow for a little expansion. With a clothespin, hang the bag on a stick, fork, or some other object that can be placed across the top of a pot of water. Boil water in a pot that is deep enough to hold the bag, then put the bag into the water. (Make sure the water is boiling.) After 3 to 5 minutes, remove the bag from the water and remove the clothespin. Open the bag, and eat. Remember to dispose of the empty bag properly. Note: This can also be done in the kitchen.

And Some More

Pizza Snacks

2 lbs. Italian Sausage
1 lb. Velveeta Cheese
1 T. ketchup



dash Worcestershire Sauce
dash oregano
dash garlic salt

Brown sausage and drain well. Stir in cheese over low heat and add other ingredients. Spread on party rye. Serve or May be frozen and used a little at a time. Heat in Microwave.

Summer Sausage

2 pounds hamburger
2 T. Tender Quick (in the salt section of Grocery stores)
1 cup water
¼ teaspoon garlic powder
¾ teaspoon liquid smoke

Combine all ingredients and mix like meatloaf. Roll into 3 or 4 rolls trying to eliminate air bubbles. Seal each loaf in wax paper or Saran wrap. Refrigerate for 24 hours. Remove wrap and bake on broiler rack of 2 hours at 250 degrees turning once. Sausage will turn red. Cool, slice and refrigerate or freeze until ready to use.

Worms in a Bowl (colorful Cole Slaw)

Shred cabbage, 1 carrot, 1 zucchini, 1 small onion, 1 green pepper, 1 red pepper and 1 yellow pepper into long, thin, worm like pieces. Stir Marzetti Slaw Dressing (or any other preferred slaw dressing) and chill to blend flavors. Garnish with parsley.

Three Bean Bake

6 slices bacon, chopped	1 (16 oz) can pork 'n beans
1 med. onion, chopped	1 (16 oz) can lima beans
½ c. brown sugar	1 (16 oz. can kidney beans
½ c. catsup	

Fry bacon and onion together. Drain off excess fat. Add remaining ingredients and mix gently. Bake at 350 degrees for 1 hour. .

Or put in a Dutch oven and bake over 8 or 9 hot coals on the bottom and double that on the top. Bake for 45 minutes to and hour.

Pickle / Salami roll ups

Roll Salami slices around pickles and serve.

Apple Delight (Camp out Dessert)

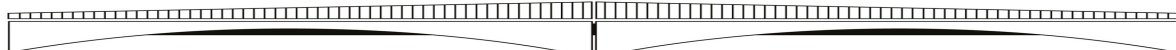
12 large apples
4 T. sugar
¾ cup biscuit mix
½ cup raisins
3T. cinnamon.

Chop apples – fairly large pieces.

Mix sugar, raisins, cinnamon, biscuit mix. Stir mix into chopped apples. Wrap individual serving in greased aluminum foil. Leave space for steam. Cook in coals 30-45 minutes. Serves 12.

Deviled Ham Pancakes

1 cup pancake mix
1 (30z.) can deviled ham



Prepare pancake mix according to package directions. Stir in deviled ham. Cook on lightly greased hot griddled. Turn once. Serve with butter and hot syrup.

Root Beer Float

1 large container Cool Ship, frozen
4-6 cold cans root beer

It fizzes when filling the glass. To make it lite substitute diet root beer in place of regular root beer.

CRAFTS

Skillet Tie Slide

Materials: cast iron skillet, slide rings (3/4 inch PVC cut into 1/2 inch lengths), modeling clay (that oven dries in 15-30 minutes), gloss black paint.

Have the boys look at the real cast iron skillet so they know what they are trying to mold with the clay. Have each boy work the modeling clay into the shape of the skillet, including the handle. Lay the skillets onto a baking sheet and put in the oven (per modeling clay directions) to dry. Remove and cool skillets, then let the boys paint them black. Using hot glue, glue the slide rings to the backs of the skillets.

Twisted Dough Tie Slide

Materials: several slices of white bread, white glue, lemon juice, shellac, varnish or bright colored paint.

1. Remove the crusts from the bread. Break up the bread into small pieces and mix with the glue. Add a few drops of lemon juice. Mix until it has the consistency of clay.
2. Roll pieces of the modeling dough into ropes, each about 1/4 inch thick and 12 inches long. Fold rope in half and twist.
3. Wrap the twist around to form a circle with a 3/4 inch center. Cut any excess twist off, dab the ends with a little water, and press together to seal.
4. Let air dry, or back in a 350 degree oven for 10 minutes until light brown.
5. When dry (or cooled), give the slide a coat of clear shellac, varnish or paint.

Pizza

Materials: 5 light brown pony beads, 3 dark brown pony beads, 7 red pony beads, 2 ft. ribbon or cord.

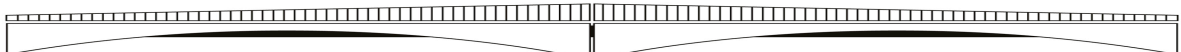
Fold the ribbon/cord in half to find the center. Tie a knot 1/2 inch from center which will leave a small loop. Thread all 5 light brown beads on one-half of cord, then thread other half of cord back through the beads. Repeat for the next row using 1 dark brown bead, 2 red beads, and 1 dark brown bead. The third row uses red, dark brown, and red. The fourth row uses 2 red beads. The last row is the remaining red bead. Finish by tying off with a double knot.

Craft Stick Trivet

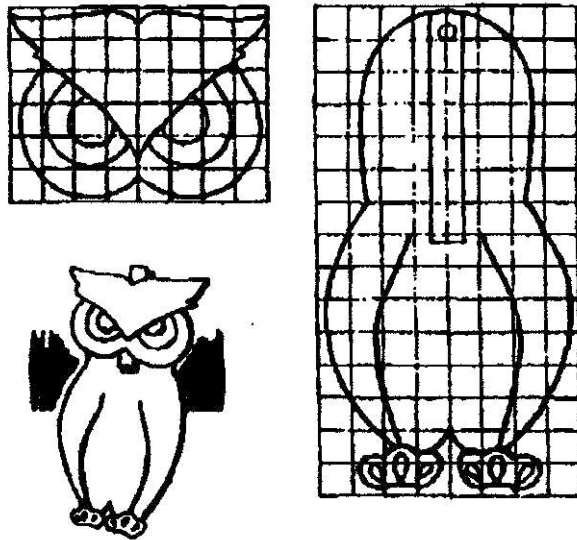
Using craft sticks and waterproof glue, have the boys design and make trivets (those things on which you rest a cooking spoon or hot pan). They can paint them with enamel paints if they want to make them fancy to hang in the kitchen.

Den Recipe Book

Get the boys to think of their favorite recipes – from PB&J to candy apples. Create recipe cards that include a space for the recipe title, “written by”, ingredients, and directions. Use pictures to enhance the card. Have the boys complete the cards in their own handwriting and turn them in at one of the den meetings. Between meetings, have



the recipes copied and have them at the next meeting for the boys to make covers and put them together. Covers can be construction paper, decorated by the boys. Staple or lace yard to secure edge.



Recipe Holder

You will need scrap wood and a spring-type clothespin. Use the grid method to enlarge the patterns shown. Trace them onto wood and cut them out with a jigsaw or coping saw. Take the clothespin apart and screw the part that holds the spring to the owl's body as shown. Drill a hole for hanging. Screw the other half of the clothespin to the back of the owl's head. Reassemble the clothespin. Decorate as desired.

Herb Garden

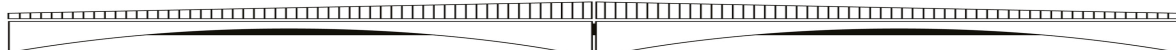
Materials: egg carton, egg shells, pin, gravel, planting soil, herb seeds (like mustard, basil, fennel, or thyme).

Prick holes in the bottom of each half shell with a pin and place one in each compartment of the egg carton. Put a few grains of gravel in each shell. Fill half way up with plant soil and sprinkle on a few herb seeds. Add more soil. Water lightly and place on a windowsill where they will get lots of sun. Transplant to small pots or outdoors when they are well started.

Goo

Materials: 2 bowls, mixing spoons, 8 oz. white or carpenter glue, food coloring, 3/4 cup water, 20 Mule Team Borax, additional water for mixing, airtight container.

1. Combine glue, food coloring, and 3/4 cup of water in bowl. In a separate bowl, combine 1 tablespoon Borax and 1/4 cup water.
2. Add the Borax mixture to the glue mixture, stirring until a blob forms.
3. Remove the blob from the mixture. Add another batch of the borax and water mixture to the glue mixture.
4. Repeat the process until the glue mixture is all gone. Knead all the globs together. Store the goo in an airtight container.



Homemade Clay

Materials: flour, salt, water, vegetable oil, and a large bowl.

Directions: In a large bowl, stir 2-1/2 cups flour, 1 cup salt, and 1 cup water. For smoother clay, you can add 1 teaspoon vegetable oil. As you work the clay, add flour if it's sticky. Mold and shape as desired. Air dry until hard.

Eggshell Mosaics

Materials: Easter egg dye (in a pinch, use food coloring dissolved in water), disposable plastic bowls or large cups, eggs, ziplock bags, markers, paper, glue.

1. If you're making egg salad sandwiches, hard-boil the eggs, then peel off the shells. If you'd rather use the raw eggs for cooking, simply crack the eggs and wash & dry the shells. Either way, separate the shells into several piles.
2. Fill plastic bowls with a variety of colors of dye or food coloring. Dye each pile of shells, let them dry, then separate by color into ziplock bags. Let the kids crush them using spoons or their fists.
3. Draw a picture on a piece of paper and glue on the colored eggshells, mosaic style or dispense with the drawing and simply glue on a collage.

Mosaic Pictures

Materials: Seeds, beans, glue, cardboard.

Directions: Draw design onto the cardboard. Starting with the center of the picture, fill in the design with seeds and beans.

Pasta Picture Frame

Materials: posterboard, photo or magazine picture, different shaped pasta, and glue.

Directions: Cut posterboard 2 inches longer and 2 inches wider than picture. Then cut out center leaving 1 inch margins on all sides. Arrange pasta around frame and glue into place. Pasta could be painted to add color. Secure picture to the back of the frame.

Cupboard Art

Build your picture in a cardboard box top or a foam meat tray. Used dried beans, different shapes of dry pasta, rice, dry cereals, sunflower or other seeds, peppercorns – or anything else you see in the cupboard that will add interest to your picture.

Arrange the materials to form an interesting design. Keep moving the things around until you find a design you like. Glue your design in place.

Popcorn Pictures

Materials: Popped popcorn, manila or construction paper, food coloring, paper cups, plastic spoon.

Spread newspaper on the work surface. Make a picture on manila or colored construction paper. Decide what kind of picture you want to make. Place water in paper cups and add a few drops of food coloring to make the colors you need. Drop popcorn pieces into the cups of colored water and stir with a plastic spoon. Put the colored popcorn on the newspaper to dry. Draw the picture on the paper, and glue the colored popcorn to the paper to fill in the design.

>>> Who says you can't "play" with your food? Always remember to check for allergies and diet restrictions.<<<



Cracker Castles

Materials: cookie sheet or tray, assorted crackers, jar of peanut butter, plastic knife, raisins, grapes, chocolate chips, dry cereal, or any other edible decorations.

1. For neatness sake, have the boys build their castle on a cookie sheet or tray. Set crackers vertically to make walls, gluing them to each other with peanut butter. (If you have trouble erecting the walls, you can also start by spreading a foundation layer of peanut butter and setting the crackers into it.)
2. Glue smaller crackers onto larger ones to make doors or window shutters, and cement graham crackers in place as a sloped roof. Decorate with raisins, cereal, or anything else you can mortar on with peanut butter.

Nutty Putty

(You can play with it – and eat it!)

Ingredients: 3 1/2 cups peanut butter; 4 cups powdered sugar; 3 1/2 cups honey; 4 cups dried milk powder.

Mix ingredients together. Divide into 10-15 portions. Store extra portions in plastic bags in refrigerator or freezer. This treat can serve as fun dough. With clean hands, the boys can mold and shape the dough into animals, flowers, and other objects ... and then eat 'em!

“Feeling” Faces

Shopping List: graham crackers, peanut butter (smooth – leave it out all day so it is warm), raisins, popcorn, mini-marshmallows, wax paper, tongue depressors. Before the meeting, pop lots of popcorn.

Give each Cub: (a) a sheet of wax paper with a spoonful of peanut butter on one corner; (b) a tongue depressor; (c) raisins – for eyes; (d) popcorn – for nose; and (e) marshmallows – for mouth. Have each Cub use peanut butter as “glue” to hold the face pieces on a graham cracker. Cubs are to make faces that would show “how a person looks when he is ...” [pick a variety of feelings to be created, i.e., happy, sad, scared, etc.].

Bacon and Eggs

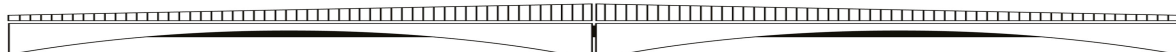
Ingredients: 2 pretzel sticks; 2 yellow M&M's; White chocolate

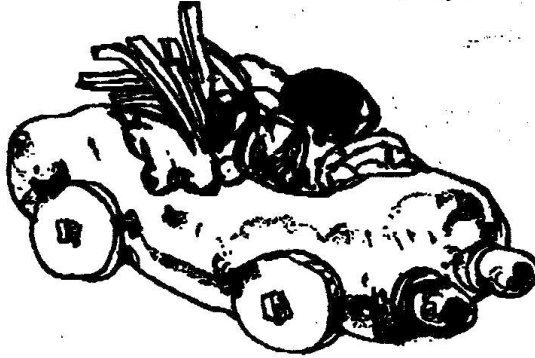
Melt chocolate in microwave. Place pretzel sticks on waxed paper. Spoon a teaspoon of melted white chocolate in a pool over pretzel sticks. Press M&M's into chocolate. Let cool.

Let's Eat Wheels

Ingredients/materials: Twinkies brand dessert cakes; toothpicks or uncooked spaghetti, Oreo brand cookies; miniature marshmallows; small red hot candies; vanilla wafers; various colors of tube frosting.

Open two Oreo's and scrape the frosting from the center. Poke small holes through the centers of the cookie halves. Insert toothpicks or spaghetti through the Twinkie, front and back, halfway up for axles. Put the Oreo wheels onto the axles. Using the frosting for glue, attach red hots for rear tail lights, miniature marshmallows squished flat and “glued” onto vanilla wafers for front headlights. Embellish further as desired with frosting. Note: When eating, watch out for the toothpicks/spaghetti.





Edible Pinewood Derby Car

Utensils: Fork, ruler, cutting board, sharp knife, drinking straw, toothpicks, measuring cup, paper plates.

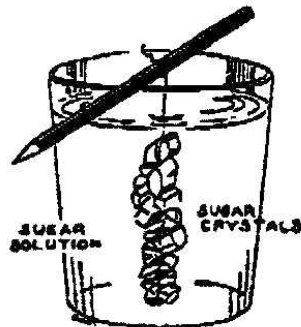
Ingredients: hoagie bun (one per car), cucumbers, carrots, pretzels, pitted ripe black olives, pimento-stuffed green olives, broccoli, zucchini, cherry tomatoes, red & green & yellow sweet peppers, 1/4 cup per car vegetable dip (any flavor).

Directions: Use a fork to scoop out the center of the top of the bun, leaving out 2 inches on the side and 1 inch on the ends. Cut four 1/4 -inch thick slices of cucumber for the wheels. Cut two thin carrot sticks, each about 4 inches long, for axles. (Save remaining carrots and cucumbers for dipping.) About 1 to 2 inches from each end of the bun, push the drinking straw through the bun where the wheels will go to make holes for the axles. Next, poke the straw through the center of the cucumber slices. Throw away the straw. Slide the carrot sticks into the bun for axles. Attach the cucumber slices to the axles for wheels. Stick a toothpick into two of the green stuffed olives. Cut a black olive into thick round slices. Push a slice onto each toothpick behind the whole green olives. Push the end of each toothpick into the front of the bun for headlights. Fill the bun with your favorite vegetable dip and vegetables. Use a pretzel for a windshield or steering wheel. Add two cherry tomatoes for driver and passenger. Eat and enjoy.

Pudding Painting

Mix instant pudding – any flavor – according to the directions on the package. Then use the pudding the way you'd use fingerpaints. Don't forget to cover your work area with newspapers.

Clean up is easy. Just lick the bowl and then the fingers.



Sugar Crystals

What you need: About 2 cups of sugar, 1 cup of water, string, pencil, drinking glass, glass or enamel saucepan.

What to do: Put the water in the saucepan, bring it to a boil, and then turn off the heat. Slowly add the sugar to the water, stirring as you add to dissolve it. Keep adding sugar until no more will dissolve. Let the mixture cool.

While it cools, tie a short piece of string to a pencil and lay the pencil across the glass so that the string hangs into the glass. When the sugar water is cool, pour it into the glass and put the glass where it will not be disturbed for several days. Watch for sugar crystals to form. They will grow larger if you let them alone for a few more days.



ADULT LEADER RECOGNITION

Our Secret Recipe

Personnel: Cubmaster, committee chairman

Equipment: Kentucky Fried Chicken box containing a rib, thigh, breast and a wing.

Setting: Call forward all those you wish to recognize.

NARRATOR: It's not easy being the BEST. You start out by doing just one thing and you keep on doing that thing until you do it better than anyone else. Here in Pack _____, we do one thing, and we do it RIGHT. We start out by using on the BEST INGREDIENTS and it's our SECRET RECIPE that keeps making our pack #1.

So here's to you! We don't mean to RIB you. We just want to say that you're a welcome addition to our ORIGINAL staff. When you agreed to join us, we breathed a THIGH of relief! You add SPICE (11 herbs and spices) to our program. You help keep us a-BREAST of the latest Scouting news. We can count on you to CARRY OUT any assignment and know that it will be WELL DONE. When you're asked to do something, even at the last minute, you pitch right in and WING it.

Yes, we pick only the BEST and we SERVE the BEST because ONLY THE BEST WILL DO! That's why we're #1, because WE DO picking RIGHT!

Thank You's

Lucky Charms cereal > "Lucky" to have such a "charming" good leader.

Total cereal > for being "Totally" awesome.

Rice Krispies > for putting the "snap, crackle and pop" into our meetings.

Ice cream cone > for someone who can really "lick" any job.

ADVANCEMENT CEREMONIES

Tin Foil Awards

Setting: In case you're not too familiar with all this "tin foil meal" nonsense in this section, know that the Scout's mealtime world revolves around tin foil. Tin foil meals are to Scouts what a magnificent soufflé is to the world's greatest chefs. For this month's award ceremony, have your imitation fire set up in the front of the room and have the awards wrapped in tin foil, marked for easy identification, and scattered among the fire's coals. You also need a pair of tongs to pull the "finished meal awards" from the fire as you announce the recipients.

For each level (Bobcat through Arrow of Light), call the recipients forward with their parents to receive their awards. Fish their awards from the fire as you call their names. Make sure to "ham it up" as much as possible for the boys.

Dinner Menu Advancement Ceremony

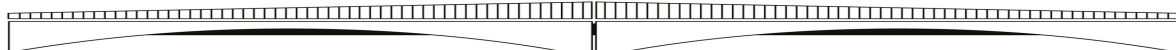
Note: This and other ceremonies should be reviewed and modified to suit the specific awards being given out at the meeting. This ceremony is written so that any particular award can be used or omitted without impacting the whole of the ceremony.

Introduction: Tonight we have a feast to beat all feasts! Come sit at the table with me while we dine at the finest Cub Café.

Bobcat

We start with the appetizer – the first course of our meal. And for tonight's appetizer, the menu calls for Bobcat Tidbits. "What are these?" you ask. Why, they are the small, but important, bits and pieces of the Cub Scout program that every Cub Scout must learn as part of being a Cub Scout. Tonight we are proud to serve Bobcat Tidbit Badges to the following Cub(s). (List the names of Bobcat recipients and call them with their parents to the front of the room.)

As is the tradition in our Pack, it is not the Awards Chairperson or the Cubmaster who gives the boys their badges, but the parents who have been working hand-in-hand with the boys to complete their requirements. (Hand parents the awards to present to the boys, and congratulate them with the Cub Scout handshake. Offer an applause and ask them to take their seats.)



Wolf

Next on the menu is our salad. And tonight, as a special treat, we are dishing out Wolf Cub Salad. Greens, as you know, contain vitamins that help our bodies grow. And what better salad is there than Wolf Cub Salad – full of the vitamins that build our second graders into bigger, better Cub Scouts.). (List the names and invite them with their parents forward. Hand parents the awards to present to the boys, and congratulate them. Offer an applause and ask them to take their seat.)

Bear

Our next course, of course, is a finely prepared Bear Borscht. This is a finely prepared soup that is the perfect blend of God, Country, Family, and Self. And tonight we congratulate the following Cub(s) for having completed their requirements in these four areas. (List the names and invite them with their parents forward. Hand parents the awards to present to the boys, and congratulate them. Offer an applause and ask them to take their seat.)

Webelos

What about the main entrée? Well, the menu for tonight’s feast is a hardy helping of Webelos Wellington. The recipe for this wonderful dish includes three heaping measures of Activity Badges (one of which is Physical Fitness), practicing the Boy Scout Law and Oath, and knowing other parts of become a Boy Scout. This morsel is only served as “well done.” And tonight we recognize the following Webelos whose jobs have been completed and well done. (List the names and invite them with their parents forward. Hand parents the awards to present to the boys, and congratulate them. Offer an applause and ask them to take their seat.)

Arrow of Light

Dessert for a feast such as this can only be one thing – not just the cake, but the icing on the cake. And tonight we recognize those Webelos Scouts who are just that – the crème de la crème. These Scouts have persevered. They have worked very hard, and have earned the highest award offered to a Cub Scout – the Arrow of Light. This is the dessert of Cub Scouting. . (List the names and invite them with their parents to come forward. Hand boys the parent’s Arrow of Light pins to present to their parents. Then give parents the awards to present to the boys, and congratulate them. Offer an applause and ask them to take their seat.)

Induction – Recipe for Cub Scouting

This may be used for welcoming Tiger Cubs and their partners, or new Cubs and their families, into the Pack.

This ceremony may be easily adapted into a Cubmaster’s Minute, closing thought, etc.

Equipment: Bobcat pin for each Tiger Cub advancing to Bobcat. “Recipe” below written on recipe card.

Cubmaster: (Call forward Tiger/Cub and adult partner/parents.) Some of you may know that when you get to a Boy Scout, you will be cooking outdoors a lot. You will probably get a chance to do that as a Cub too. To cook a good dish, you have to use a recipe. If you don’t, you’re going to have some awful eating.

We have a recipe for Cub Scouting too. Every ingredient is important. If we don’t put each ingredient in our Cub Scouting dish, the result will be as bad as a hamburger without the meat. The ingredients are:

Boys – the more, the merrier

A bucketful of games and sports

Some crafts – we learn how to handle tools and useful things.

A dollop of seriousness – we learn how to do our duty to God and country.

A cupful of trips and hikes – we explore the world around us, just as you Tigers have been doing.

Two barrels full of good leaders – we can’t have Cub Scouting without these volunteers.

Parents – maybe the most important ingredient of all, after you Cubs. Without the help of your parents, the Pack cannot give you the best Cub Scouting. Mix all these ingredients together and you are sure to have a Great time in Cub Scouts. It is a pleasure to welcome you to our Pack. Now I will ask your partners to present you with your Bobcat badge.

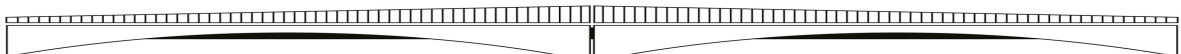
(While doing this, have other Cubs and parents sing the “Cub Scout Welcome Song” found in the CUB SCOUT SONG BOOK. Have the words written on a large sheet of poster board where all can see.)

The Picnic

Equipment: picnic basket, paper plates, napkins, plastic spoons, paper cups, plastic forks.

(Attach Bobcat badges to paper plates, Wolf badges to napkins, Bear badges to paper cups, Webelos badge and/or activity pins to plastic forks, and Arrow of Light to plastic spoons. Place all awards in the picnic basket.)

Cubmaster: We have several Cub Scouts to honor today for their hard work they have done since our last meeting. Would the following boys and their parents please come forward? (Call boys by name to come forward. Take



the award(s) from the picnic basket and present the parents the respective badges the boy has earned; the parents in turn present the awards to the boys.) You have seen the things that help make a picnic fun – except the food. These young men and their parents represent the things that make the pack grow and thrive. They are as important to a pack, as food is to a picnic. Let us wish them well as they continue on their trail to Boy Scouting.

Hamburger

Personnel: Cubmaster, Webelos Leader, advancing Cub Scouts and parents

Costume: Paper hat and barbeque apron

Equipment: hamburger and all the makings. (Use cardboard shapes covered with crepe paper and stuffed with newspaper.) Awards attached to the hamburger makings as follows: Bobcat badges to pickles. Wolf badge to lettuce. Bear badge to tomato. Webelos badge to a slice of cheese. Gold arrow points to mustard. Silver arrow points to ketchup. Webelos activity badges to onion. Crepe paper table cover, covers up the hamburger.

Cubmaster: (Walks across the front of the room, looks puzzled at table, scratches head and looks again. Goes to the table and uncovers the hamburger.) My goodness, just look at this hamburger! (Really hams it up!) It's big enough to feed the whole pack. (He takes the top bun off.) I'll take this home to eat it later. (Yells out.) There's something on the pickles. (He picks up a pickle, and calls a Cub Scout and parents forward to help "eat" the pickle. He presents the award by handing the pickle to a parent, who gives the Cub Scout the award card etc. from the pickle. Do the same for Wolf, Bear, and arrow points, really hamming it up.) Where's the Beef? (He starts a rhythm so the pack joins in and says it too. He holds his hand one the side of his mouth and yells in several different directions.)

Webelos Leader: (Finally walks on stage, grinning, and yells back.) The Webelos have the beef. With the best part still on it – the onions! (Reads names off the card, and have Cub with parents come up to help "eat" the onions. Parent hands Cub Scout his award. Congratulations all around.)

Cubmaster: The onions are all gone, and I'm taking home the beef!

The Magic Formula

Personnel: Cubmaster and Assistant Cubmaster

Equipment: 3 pint containers, 1 each of water with blue food coloring, clear cooking oil, and alcohol with red food coloring. Large clear glass container, test tubes (1 per boy), 2 white lab coats, ceremony table.

Setting: Bobcat says the Promise; Wolf pours the blue water; Bear pours the cooking oil; Webelos pours the red alcohol.

Cubmaster: Tonight, I am going to give you the magic formula for building Cub Scouts. Our Bobcats have done their best by learning the Cub Scout Promise, the Law of the Pack, and the Motto. Would the following boys and their parents please come forward?

Assistant Cubmaster (Reads the names of the boys while Cubmaster lines them up behind the table facing the audience.)

Cubmaster: (Holds up the glass container.) This glass represents the Bobcats. As with anything you build, you need a foundation, a starting point; you need to know the basics. This is what our Bobcats have learned. (Boys repeat the Promise.)

Assistant Cubmaster (Hands out badges to parents to present to their boys; everyone shakes hands. Bobcats and parents return to their seats.)

Cubmaster: The first part of the magic formula is blue. This color represents the family, its strength, unity, and participation in building a Cub Scout.

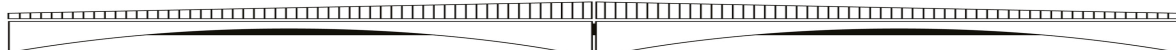
Assistant Cubmaster (Reads the names of the boys while Cubmaster lines them up behind the table facing the audience and gives them each a test tube full of blue water.)

Cubmaster: Will each Wolf pour the blue liquid into the larger glass?

Assistant Cubmaster (Hands out badges to parents to present to their boys; everyone shakes hands. Boys and parents return to their seats.)

Cubmaster: The second part of our formula is clear white. It represents the progress the Cubs have made in character and spiritual growth.

Assistant Cubmaster (Reads the names of the boys while Cubmaster lines them up behind the table facing the audience and gives them each a test tube full of cooking oil.)



Cubmaster: Bears, you pour the clear liquid into the larger glass.

Assistant Cubmaster (Hands out badges to parents to present to their boys; everyone shakes hands. Boys and parents return to their seats.)

Cubmaster: The third part of our formula is red. This red color represents the Cub Scout being helpful and doing his best as he continues to grow in all areas of his life.

Assistant Cubmaster (Reads the names of the boys while Cubmaster lines them up behind the table facing the audience and gives them each a test tube full of red alcohol.)

Cubmaster: Webelos, pour your red liquid into the larger glass.

Assistant Cubmaster (Hands out badges/activity pins to parents to present to their boys; everyone shakes hands. Boys and parents return to their seats.)

Cubmaster: We have completed our magic formula. It is the same colors as in our flag. May Cub Scouting help to make this a better place to live.

Recipe Advancement

Prepare ahead two glasses, one containing baking soda and one containing vinegar. Compare one glass to the boys, just sitting there, doing nothing. Compare the other glass to the Cub Scout program – lots of potential, but nothing to act on. Add the two together, and liken the reaction to boys in the Cub Scout Program. There is lots of action going on. When we mix the two together, we also have advancement in the program. Call up the boys and their parents and present awards.

Bake-a-Cake Advancement Ceremony

Props: assemble ingredients to make a cake > bowl, spoon, sugar and butter, eggs, flour, baking powder, and a finished cake. Have large bowl, with awards in it, as well as a smaller bowl inside the large one, to receive ingredients. Cubmaster or presenter is dressed as cook, with apron and chef hat.

Cubmaster: This month we have been cooking up some Cub Scout Grub. Tonight we have just the right ingredients for a successful pack. Let me share them with you. (Shows bowl, spoon.)

Let's begin with the sweetness and innocence of a new Cub Scout. (Add sugar.) He's rich with enthusiasm and makes a great beginning. (Add butter.) Could we have Bobcat candidate(s) (call off names) come up with his parents. (Present Bobcat badges.)

Just as we need eggs to hold a cake together (add eggs), so we need the Wolf Den to provide the stabilizing force. We have a great Wolf Den who helps us all stick together. Could Wolf Cub (names) and his parents come forward? (Present rank advancement and arrow points as applicable to all Wolf Den members.)

The body of a cake is the flour. (Add flour.) Our pack is well-supported by the strength and depth of our Bear Den. Could Bear Cub Scout (names) and parents come forward? (Give awards.)

Just as our cake will not work without baking powder (add to bowl). So the Webelos Den provides the leavening to raise our spirits and make our pack a great success. Could Webelos Scouts (names) and parents please come up? (Present badges, pins to Webelos.)

(Hide bowl under table and pull out finished cake.) Just as every ingredient is necessary in making a cake, every boy and leader is necessary to make our pack the sweet, rich success that it is. Please join me after the meeting in enjoying our success by eating some cake.

Cub Scout Chef Advancement

Props: Large pot, two smaller pots or bowls that will fit inside the large pot, wooden spoon, 2 cups sugar, 1 egg, 1 teaspoon baking soda, dash of salt, 1 cup flour, 1/4 cup chocolate chips, awards.

Personnel: Cubmaster or presenter is dressed as cook, with apron and chef hat.

Preparation: Place smaller pots inside the large pot. Put awards into one pot and cover them with foil. Ingredients are measured into containers all ready to add at the appropriate time.



Cub Scout Chef: I am the Cub Scout Chef. It is my job to cook up some awards for our pack. I have developed a special recipe for this event. Let's try it!

I have all my utensils and ingredients before me. The large pot represents the Cub Scout program, the container that holds it all together. This stirring spoon is the district and council. They help us mix our pack in with the whole BSA program.

First, I add 2 cups of sugar, which represents the achievements that the boys have been working on. Next, I add an egg, which stands for the parents who help hold the program together. (Crack egg and let it "plop" into the ingredient bowl.) Now, I add 1 teaspoon of baking soda and a dash of salt. Like Cub Scout leaders, they are the key ingredients that bring the others together and cause them to change. Next comes a cup of flour. This represents the boys – the staple of Cub Scouting. Last, I add a handful of chocolate chips, which represent the awards the boys have earned.

Now I'll stir this pot of Cub Scouting and see what happens. Yes, my delicious recipe worked! (Uncover the pot with the awards and pull out the badges.) It appears I have stirred up some awards. (Have the boys and their parents come forward. Hand each badge to parents to award to their boy. Have the boys and parents remain in front of the group until all awards have been presented.) Congratulations, Cub Scouts!

The Chef Advancement Ceremony

The Cubmaster, wearing a chef's hat and apron, invites the boy who is advancing to come forward with his parents. The parents hold a large mixing bowl while the Cubmaster adds the "ingredients" of the award. For example, for a Bobcat, the Cubmaster can add such ingredients as the Cub Scout Promise, the Law of the Pack, the salute, the sign, etc. For a Wolf, Bear, or Webelos, he can add ingredients that show some of the achievements the boy passed off to earn his award. These ingredients can be words printed on strips of paper, or actual dry kitchen ingredients such as salt, flour, sugar, etc. (If using these ingredients, have the badges in ziplock bags inside the bowl so they don't get messed up.) The Cubmaster stirs up the mixture, then takes out the badge, presents it to the parents who then award it to the boy.

The Apron Advancement

The Cubmaster is wearing an apron with pockets. In each pocket is several cooking utensils. Attached to each cooking utensil is an award. The Cubmaster chooses a utensil from his pocket and then calls up the boy and his parents whose name appears on the award attached to the utensil. This can be very entertaining if the Cubmaster adds comments that go along with the utensil. (Be careful to choose your words kindly.)

CLOSINGS

Recipe for a Wonderful Day

Personnel: 8 Cub Scouts

Equipment: Large pot, TV tray for table, large spoon, measuring spoons, salt shaker, spice box, 2 small bowls or jello molds, 1 cup Friendly Words (torn up newspaper), 2 heaping cups of Understanding (torn up yellow paper), 2 cups Milk of Human Kindness (torn up white paper), 2 heaping tablespoons Time and Patience (salt in jar labeled "Time & Patience"), 1 dash Gentle Humor (salt shaker labeled "Humor"), 1 pinch Spice of Life (spice box labeled "Spice of Life"), and 1 drop Warm Personality (small bottle labeled "Warm Personality").

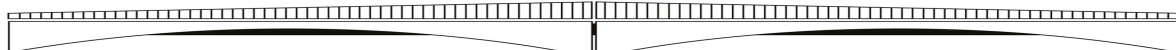
Cub #1: We are going to make a wonderful day. Start with 1 cup Friendly Words. Measure words carefully. (Put torn newspaper into the pot.)

Cub #2: Add 2 heaping cups of understanding. (Put in torn up yellow paper.)

Cub #3: Add 2 cups milk of human kindness. (Put in torn up white paper.)

Cub #4: Add 2 heaping teaspoons of time and patience. Stir together to make a smooth paste. (Shake Time & Patience container over pot, and stir.)

Cub #5: (Move pot to front edge of table, and motion as if turning temperature knob.) Keep temperature low so it will never boil over.



- Cub #6: Stir in a dash of gentle humor, and cook with gas on the front burner. (Shake Humor container over pot and stir.)
Cub #7: Season with a drop of warm personality, and a pinch of spice of life. (Pour in warm personality.)
Cub #8: (Shake spice of life box over pot and stir.)
Cub #9: Serve in individual molds. (Spoon mixture into molds or small bowls.)
Cub #8: Works best with a good mixer.

All the Ingredients Closing

Prepare ahead a picture with a boy on one side and a man on the other side. This should be large enough to be seen. Also needed are strips of paper with the ingredient words on one side and tape on the other. The ingredient words are: fun, leadership, pride in uniform, citizenship, quality program, well-trained leaders, and support from parents.

Begin by showing the picture of the boy and say: "It takes all the ingredients of Scouting (list ingredients as you attach them to the picture) to turn a little boy into a responsible adult." Turn the picture around to show the man and then say: "Thank you for all your help and continued support."

Cub Grub Closing

Equipment: Signs with letters spelling CUB GRUB and dialogue for each letter taped to the back of the sign.
Personnel: 7 Cub Scouts to hold and read signs.

- C is for character – one of the main ingredients of the Cub Scout recipe.
U is for understanding our world and others – the leavening agent that helps boys grow.
B is for best – Doing your best to rise to the challenge.
- G is for games, fun and fellowship – the frosting on our cake.
R is for recognition and praise – the final touch of each achievement.
U is for uniform – which identifies us as members of the Cub Scout program.
B is for boys – who grow into men prepared for tomorrow.

CLOSING THOUGHTS

Good Health: We take our bodies and good health pretty much for granted when we are well, strong, and feeling good. But when our health is not up to its best, then we possibly have not done our best to take care of ourselves by practicing good health habits and eating the proper foods. Each one of us needs to be strong and healthy to be able to contribute to our family, community and nation as strong citizens.

Sharing Scouting: Tonight as we think about gathering around the campfire, enjoying a good meal together, and especially enjoying one another's company, let's not forget those who do not have the same good fortune as we have. Is it because they aren't as good as we are? NO! Is it because they don't have the material wealth it takes to be in Scouting? Probably not. Or is it maybe that they just don't know about the wonderful times Scouting offers? Most probably. Maybe we need to reach out a hand and invite them to join us. So as we leave tonight, let's commit ourselves to remember the good times we have together and to go find someone else and invite him to join us in the fun we have.

Breaking Bread Together: Sharing a meal together is one of our greatest traditions. In most religions, the meal plays an important part in celebrating the faith. As Americans, we celebrate our bounty and our graces with the Thanksgiving meal. And yet, as important as breaking bread together is to us, there are still those around us who live from day to day not knowing where or how they will get their next meal.

As we close tonight, let's commit ourselves to reach out a little bit more to those around us in need. Dig a little deeper when someone asks for help. Remember that we are blessed and our blessings are not our own doing, but come from God.



So the next time you see a homeless person or an unkempt child in the streets, remember that they need us and we can help them. Lend a helping hand.

Come and Get It Closing: When we are really hungry, the words, “Come and get it” have a joyous ring to them. We are delighted to go and fill the hollow spot in our stomachs with all the good things there are to eat.

Cub Scouting can use the phrase, “Come and Get It.” This offers to all boys the opportunity to participate in a program that will mean FUN most of all, and the chance to become close to parents and to learn new exciting things.

Be sure to take advantage of the good things in life and “Come and Get It” (Cub Scouting).

