

April 2007 Theme -- "Cub Cafe"

This month our Cub Scouts can experience the varied tasks associated with running a café. From planning a budget and menu, to food selection and preparation, to consumption. Cub Scouts can do it all. Visit a supermarket and learn about where food comes from as well as the benefits of comparison-shopping. Learn about table etiquette for both the waiter and consumer. Make a pack meeting a "Food Fair" where each den runs their own "Cub Café" and everyone enjoys a taste.



Webelos Activity Badges for April 2007: Sportsman & Family Member

Starting in March 2007 you will find the latest edition of Baloo's Bugle at <http://www.usscouts.org/bbugle/bb0703/index.html>. The following resources are supplements to your monthly Program Helps.

Den Activities

How to run a visit to the Supermarket:

Objectives: Develop the ability to purchase food at the Supermarket with food allowance. Practice ordering food at the concession stands, if market has one. Managing wants and needs by having enough food for lunch/dinner without going over the food allowance.

Materials: Prepare "food cards" with pictures of food and prices.

Before the Supermarket visit –

1. Practice shopping in the supermarket at your den meeting.
2. Teach lessons for money awareness for coins and bills
3. Set up a concession stand with food and play money for change. An adult stands by ready to help with money exchange.
4. Scouts will pre-plan their lunch/dinner menu by reading the possible food choices by completing an order form.

Here's an idea

- ✓ Set up a concession stand at your meeting place. Menu with prices, pictures of food for the food, ...
- ✓ Give Scouts \$5.00 in play money (four ones and change)
- ✓ Have them go to the "concession stand" to order "food", and give "clerk" the correct change or ear correct change.
- ✓ Tell Scouts to purchase: 1 meat dish, 1 drink and 1 dessert
- ✓ Clerks (Leaders and/or Parents) will give Scouts the pictured food and count change
- ✓ Allow Scouts to order a snack later if they have money left over

Before the real trip have Scouts decide on what they would want for some upcoming Den event –

- Picnic with parents
- Lunch for a Day Hike / Trip
- Meeting Refreshments
- To make at a future meeting

Tell scouts what the budget will be

Put the budgeted money in a plastic bag for the real trip to the supermarket.

Let Scouts decide on actual food for purchase (name brand versus generic, fresh vs. frozen).

A sample Form to fill out for the Supermarket visit is on the next page

Lunch at the Supermarket

Name: _____

Date: _____

Write down what you want before the visit:

For _____, I want to buy...

Food:

Cost:

1 _____

\$ _____

2 _____

\$ _____

3 _____

\$ _____

4 _____

\$ _____

5 _____

\$ _____

After the visit/lunch

I bought:

I had \$_____ left.

I did or did not have enough money.

I did or did not have enough to eat.

I did or did not have a snack.

I did or did not plan well.

Pre-Opening Activity

Taste Test

This is a takeoff on Kim's Game and is done using the sense of taste. Premix a dozen 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 hand out cards with the numbers next to blank lines. Also have toothpicks (many of them) at each station 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.

In the Refrigerator

What's one of a Cub Scout's favorite scouting places, but "in the refrigerator"? Give out sheets of paper that have "IN THE REFRIGERATOR" across the top. Then have everyone try to get as many words as possible from the letters. What should happen to the winner, but a trip to the refrigerator and an ice cream certificate!

Opening Ceremony

Opening

Welcome, everyone, to the Kitchen of Master Chef Henri Ovenfried. When we asked the Master Chef to join us tonight and we told him what an honor it would be for us, he just replied, "That's puddin' it lightly." We are ecstatic Henry could join us and when we informed him we loved his cooking, he just said, "That's the corny truth.: But he got offended when I asked him to share some of his recipes and told me, "It's nacho business." So remember Chef Henri is offended easily.

Growing Carrots (or Cub Scouts) Ceremony

Equipment: A carrot seed and a carrot with top

Cubmaster: This little carrot seed doesn't look like much, does it? It's tiny and fragile. But if we plant it in good soil, and if we make sure that it gets plenty of sunlight, air and water, it will grow up to be a big, healthy, delicious carrot like this one.

Cub Scouts are like carrots. They need certain things, too, like good food, rest and exercise. But Cub Scouts need something more than that. If they are going to be the kind of men we all admire, they have to have healthy minds and spirits, as well as healthy bodies.

In Cub Scouting, and later on in Scouting, boys can develop that extra quality of mind and spirit. They do it by following the Cub Scout Promise and later, the Scout Oath. Will all of you join me now in the Cub Scout Promise? (After repeating the Promise, ask a Webelos Den to repeat the Scout Oath.)

Then say "The Promise and the Scout Oath are guides for growing minds. Let's all pledge to use them, just as we use food, water and exercise to help our bodies grow".

Cub Scout Garden

(Could also be used as closing)

First, plant five rows of PEAS:

1. Preparedness
2. Promptness
3. Perseverance
4. Politeness
5. Praise

Then, plant five rows of LETTUCE:

1. Let us be faithful
2. Let us be unselfish
3. Let us be loyal
4. Let us be truthful
5. Let us help one another

Next plant three rows of SQUASH

1. Squash impatience
2. Squash criticism
3. Squash indifference

No garden is complete without TURNIPS

1. Turn up for pack meetings
2. Turn up with new ideas
3. Turn up with determination

But, without many hours of work and care, no garden can grow, so:

1. Don't wait to be asked VOLUNTEER!
2. Don't say, "I Can't" DO IT!
3. Don't wait for someone else. BE FIRST!

Recipe for Fun Opening Ceremony

We have for you a special treat,
A recipe for fun!
A special blend that can't be beat
In an hour or so it's done.
First you need a super leader
Not just anyone you seize
One who care, not a retreater,
Make no substitutions please.
To help make this treat a real gem
Add loyal parents now
you know we couldn't do without them.
They deserve to take a bow.
Now add three cheers for the one
that we call the Cubmaster,
And his crew that plan the fun.
Keep stirring, faster, faster!
Now most important of this all,
The reason for the rest.
The boys who will have a ball.
They make this treat the best!
It doesn't matter where we're mixed
That's always optional.
But what you get when it is fixed
Is simply sensational!

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 a facsimile of it. Print out each ingredient on a large (8-1/2 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 [number] and their families.

Audience Participation

Mexican Jumping Bean

Pass out jellybeans and have everybody squat down. The leader says, "All yellow jumping beans, jump 3 times." Those with yellow jelly beans jump accordingly. Continue with all the colors, and vary the number of jumps just to keep things jumping. The last direction is, "All you jolly jumping beans, eat your jelly beans!"

A Trip To The Dining Hall

Cub Scout: Rub tummy and say "hungry, hungry"

Dining Hall: Hold 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 "slurrrrr"

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 white stuff and said it was oatmeal and that you eat it with a **Spoon**. The second server gave them something yellow—goeey 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 the **Knife**.

The **Cub Scouts** took their trays to their tables and sat to eat. Taking their **Forks**, they began with the eggs. As goeey 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 **Knives** 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 DeLouise as a narrator, making the meal as he recites the recipes.)

Tin Foil: "Zip, crinkle, fold"

Sausage: "More pork sausages, Mom. Please?"

Carrots: "What's up, doc?"

Rice: "Rice-a-Roni the San Francisco treat!"

Beans: "Ho-Ho-Ho Green GI-ant"

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 precooked, pre-sliced **Carrots**. Open that can. Next, you need some **Beans**. Again, get the precooked, 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 glop 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.

Malt or Soda

Disposable communion cup
Chenille stem
Craft paint
Pom-pom slightly larger than top of cup
Small piece of drink box straw

Punch holes in back of cup and thread in chenille stem for ring. Paint inside of cup nearly to top in color for desired flavor (brown for chocolate, pink for strawberry.) Glue piece of straw in place. For soda, glue pom-pom in top of cup.

Wormy Apples

Large round wooden bead
Green chenille stem
2 black seeds
Green felt or fun foam

If hole in bead is not large enough for neckerchief, enlarge hole. Paint red. Make a small hole in one side to hold green chenille worm. Glue seed beads on worm for eyes. Cut leaf from felt or fun foam and glue near top of apple.

FUN FACTS

The largest item on any menu in the world is probably the roast camel, sometimes served at Bedouin wedding feasts. The camel is stuffed with a sheep's carcass, which is stuffed with chickens, which are stuffed with fish, which are stuffed with eggs.

You burn more calories sleeping than you do watching TV.

If you were in Kiribati at the stroke of midnight on January 1, 2000, you got to be one of the first to welcome in the new millenium in the world. Kiribati is located in Oceania, a group of islands in the Pacific Ocean, straddling the equator, about one-half of the way from Hawaii to Australia; note—on 1 January 1995, Kiribati unilaterally moved the International Date Line from the middle of the country to include its easternmost islands and make it the same day throughout the country.

John Harrison, works as the Official Taster for Dreyer's Ice Cream and his tastebuds are insured for one million dollars.

His tastebuds, have tasted 100 million gallons of ice cream from around the world. The tongue is comprised of 9,000 tastebuds; each bud has 10 to 15 receptacles that send messages to the brain to let you know whether you are eating something bitter, sweet, salty, or sour.

The top five cities in supermarket sales of ice cream are: (1) Portland, (2) Omaha, (3) Seattle, (4) St. Louis, (5) Buffalo/Rochester.

Here is an interesting fact which is part of our recent history. I found this fact at

<http://www.bartleby.com/124/pres12b.html>

Gerald R. Ford, the Minority Leader of the House of Representatives became Vice President upon the resignation of Spiro Agnew, under the process of the 25th Amendment to the Constitution. When President Nixon resigned on August 9, 1974, Vice President Ford took the executive oath of office, administered by Chief Justice Warren Burger, in the East Room of the White House.

Ceremonies For Unit Leaders

Although this isn't a ceremony it is a fun recognition of sorts for your Cub Master, and it comes from Bonnie.

My husband taped "Leader of the Pack" -- just that line from the song. We made sure our CM's name was called out several times during the Pack meeting. Every time, my husband would hit the button and out would come "Leader of the Pack"! He loved it!

Pack Meeting

Bake Off

Have a Cub Scout Bake off. Each den or family is assigned to bring a dish (cookie, or chili, a certain color, from a different country, with only 3 ingredients, etc.) Set up tables to allow audience to sample some of each. Supply any necessary plates, napkins, forks, cups of water, etc.

Advancement Ceremonies

Green Advancement Ceremony

Equipment: 2 small jars or glasses with water; one should be dyed blue and one dyed yellow, large empty jar or glass, table, second year service star, Webelos neckerchief

Personnel: Cubmaster, boy advancing and parent

Set-up: On the table the jars of colored water and the empty jar. The two colors will be poured into the empty jar at a point in the ceremony. They will create the color green. (Practice to get the color the way you want it.)

Cubmaster: Would _____ (name) and his parents please join me at the front of the audience (They come forward.) _____ (Name), on this table you see the colors of Cub Scouting. Blue which stands for truth and spirituality, steadfast loyalty, and the sky above. Gold which stands for warm sunlight, good cheer, and happiness. Cub Scouts wear these colors in their uniforms and neckerchiefs as a Bobcat, Wolf, or Bear. As they grow and learn they become ready to do more. Tonight you, _____ (name), are ready to receive these new challenges. We would like to thank you for the work you have done for our pack as a Bear and present to you your second year service star.

We now ask that you pour the Gold of Cub Scouting into this empty jar. Now please add the Blue of Cub Scouting. You can see that the color that has been created is green. The Green of Boy Scouting. Webelos is a time to begin learning about Scouting and to experience the fun and adventure of Boy Scouts. Your parents will also take on a slightly different role in helping. (To parents) Where you have previously signed your son's requirements after he had done the best you knew he could do, his Webelos leader will do the signing now. However, you will still need to know what he is working on and encourage him. Some of his requirements will require work at home in addition to den meetings. Don't be afraid to work with him at home when he needs you. When he finishes a requirement at home instruct him to report what he did to his leader.

We will now add to your uniform the color of Boy Scouting by giving you your Webelos neckerchief. (Change scarf.) Congratulations!

More Advancement Ideas

1. Save old food containers and boxes that could hold awards. Put into large paper grocery sack. Use a shopping list as a prop.
2. Have each boy come up and put in ingredient for no bake cookies or peanut butter candy, or trail mix. Let each one stir too. At end of presentation you have the pack treat.
3. Can the awards! Use one of those new can openers, which removes the whole lid. Prepare in advance by saving cans for each boy and washing out. If you save the original label on the can the boys will be even more surprised when the first can is opened. Fill a can with awards for each boy. Reglue lid. Let each boy open his award can.

The Magic Formula

Personnel: Cubmaster, Assistant Cubmaster

Equipment: 3 Pint containers, 1 each of: water with blue food coloring, clear cooking oil, alcohol with red food coloring Large, clear glass container (Test tube), 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: (reads the names of the boys while Cubmaster lines them up behind the table facing the audience)

Cubmaster: (hold 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: (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: (reads names of the boys - with parents - receiving the Wolf award while the Cubmaster lines them up behind the table and gives them each a test tube full of blue water.)

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

Assistant: (badges are handed out to parents, etc.)

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

Assistant: (boys and parents of Bear rank are called while Cubmaster arranges the boys and gives them a test tube with cooking oil.)

Cubmaster: Bears pour your clear liquid into the larger glass.

Assistant: (badges are handed out to parents, etc.)

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: (Webelos and parents are called, etc.)

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

Assistant: (badges and/or activity pins are handed to parents, etc.)

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.

Tin Foil Awards

Setting: In case you're not too familiar with all of this "tin foil meal" nonsense in this month's 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

(Note that this and other ceremonies should be reviewed and modified to suit the specific awards being giving 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 table with me while we dine on the finest of Cub Grub.

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.

(Bobcat)

Tonight we are proud to serve Bobcat Tidbit Badges to the following Cub(s). (List 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.)

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 the 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.

(WOLF)

(List names and invite them with their parents to come forward. Hand out badges to parents to give to the boys. Congratulate them and offer a suitable applause. Have them sit down.)

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.

(BEAR)

And tonight we congratulate the following Cub(s) for having completed their requirements in these four areas. (List off Bear candidate names and invite them and their parents to the front of the room.)

(Hand parents the awards to present to the boys and congratulate them. Offer an applause and ask them to take their seats.)

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 Promise, and knowing other parts of becoming a Boy Scouts. This morsel is only served as "well done."

(WEBELOS)

And tonight, we recognize the following Webelos whose jobs have been completed and well done. (List names and invite them with their parents to come forward. Hand parents the awards to present to the boys and congratulate them. Offer an applause and ask them to take their seats.)

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.

(ARROW OF LIGHT)

(List 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 seats.)

Special Ceremonies

Seven Virtues of Life Crossover Ceremony

Author: Unknown Scouter

Personnel: Webelos den leader, Cubmaster, Scoutmaster, senior patrol leader, graduating Webelos Scout and parents.

Equipment: Seven torches or candles, Webelos emblem, and graduation certificates.

Cubmaster: Will Webelos Scout [name] and his parents come forward. Tonight we are assembled to honor a Webelos Scout and his parents who are members of the Webelos den. They have brought honor to our pack as they have climbed the Cub Scouting trail together. This Webelos Scout is now ready to go into the great brotherhood of Boy Scouting. With the help of his willing parents he will soon start up the Boy Scout trail.

The seven candles before you represent the rays in the Arrow of Light. As they are lighted you will hear how they stand for the seven great virtues of life. The Webelos Den Leader lights (Candles.)

Webelos Den Leader:

Wisdom. Having wisdom doesn't mean that a person is smarter than others. It means that he uses what he knows to live a better life.

Courage. Courage does not mean you have no fear of danger. It means that you can face danger despite your fear.

Self-Control. This means being able to stop when you have had enough of something, such as eating, playing, or even working too much.

Justice. Justice means being fair with others we play and work with, regardless of who they are.

Faith. Faith is belief in God and things we cannot see but feel are true.

Hope. Hope means to look forward to good things you believe will happen. You hope for better things tomorrow, but at the same time you work hard today to make them happen.

Love. There are many kinds of love. Love of family, home, fellow men, God, and country. Every kind of love is important for a full and happy life.

Submaster: You will find, if you live by these seven virtues, you will be happier. It is now my pleasure to present to you and your parents your graduation certificates. At this time I would like to introduce to you (name), Scoutmaster of Troop (number), who will accept you into the troop. I am sure he has a few words of welcome for you and your parents.

Scoutmaster: (Welcomes Webelos Scout and his parents.) Senior Patrol Leader (name) will place our troop neckerchief on you. You will be inducted into our troop at our next meeting.

Senior Patrol Leader: As you remove your Cub Scout neckerchief, remember the things you learned in the Cub Scout program. And as you wear this Boy Scout neckerchief, remember that it represents the members of our troop who always try to do their best and be prepared. Welcome to our troop. (He salutes.)

Games

Colorful Cake Walk

Tape colored square on chairs or around table. As the music plays, cubs walk past the squares and stop by the closest square when the music stops. The leader draws a square from a box, and the boy standing by the matching colored square wins. The boy chooses his prize from a box of cupcakes. The game continues until all are winners.

Monster Messy Face

Use this variation of Pin the Tail on the Donkey by drawing a large monster face on a poster board. Give your monster a large mouth opening. Each Cub receives a different kind of food cut out with piece of tape on the back to feed to the monster. Blindfold each Cub, spin him around and watch where the food ends up - in the hair, on the ear, on the chin. There is no winner. The object of the game is to see how messy you can make the monster's face.

Gardening

Divide the den into two parallel lines about ten 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 Leader 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 ten points first.

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 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.

Songs

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 saucepan
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.

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
Castor oil for you.

Cub Scout Stew

There are some rather "complete" actions to this song, so you need to make sure that there is enough room for the song and that you explain the actions to everyone before you begin.

Actions You begin with a couple of leaders at the front of the room who will sing the song first. At the last word of the song ("YOU") they will point to someone in the audience who then comes up to join

the group in singing and who also, at the end of the song, repeats the pointing action.

Also, when they sing "whip, whip, whip" the singers should shake their arms and hips (like "cha-cha-cha"?) to go with the words. (I don't know how else to describe it!)

Lyrics:

We're making a Cub Scout Stew (whip, whip, whip)
We're making a Cub Scout Stew (whip, whip, whip)
With Cub Scout potatoes
And Cub Scout tomatoes
And YOU!

The song gets repeated over and over until no one is left in the "audience" (hence the need for space up front!).

Cub Scout Grub

(Tune: Row, Row, Row Your Boat)

Do this one in rounds.

Ma-king Cub Scout grub,
It is lots of fun.
Fold the foil, fill it up.
Cook it till it's done.

Greasy, Grimy, Gopher Guts

Tune: The Old Gray Mare

Great green gobs of greasy grimy gopher guts,
mutilated monkey meat, dirty little pigeon's feet
All mixed up with a pile of poison possum pus and
me without my spoon
And me without my spoon and me without spoon

Great green gobs of greasy grimy gopher guts and
me without my spoon
We'll use a straw!

Littlest Worm

This is one of those "I sing it" then "you sing it" then "we sing it all"

Leader: The littlest worm

Group: The littlest worm

Leader: I ever saw

Group: I ever saw

Leader: Was stuck inside

Group: Was stuck inside

Leader: My soda straw.

Group: My soda straw.

All: The littlest worm I ever saw

Was stuck inside my soda straw.

He said to me - Don't take a sip
'Cause if you do - I'll surely flip
I took that sip - And he went down
Down through my pipes - He must have drowned.
He was my pal - He was my friend
And now he's gone - And that's the end

But then I burped - And he came up
He came right up - Into my cup
He said to me - That wasn't nice
You did it once - Don't do it twice.

The moral of - This little tale
"If you see a worm - Just don't inhale."

Road Kill Stew

Tune: Three Blind Mice

Road Kill stew,
Road Kill stew,
Tastes so good,
Just like it should.

First you go down to the Interstate
You wait for the critter to meet it's fate.
You take it home and you make it great!
Road Kill stew,
Road Kill stew.

Thanks to Chuck Bramlet

Bug Juice

Tune: On Top of Old Smokey

At camp with the Girl 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,
were 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.

FUN FOOD/CUB GRUB

Metamorphic Rock Pancakes

Could also be used for Geologist/Scientist fun activity.
Paul Perkinz, Em Shipley and Stephany Pitts

You will need:

- * Griddle or frying pan, lightly oiled
- * Spatula
- * Pancake batter
- * Assorted foods, some which melt and some that don't (examples: raisins, coconut, marshmallows, nuts, chocolate chips, etc.)
- * Plates, napkins, and utensils.

NOTE: Caution Cubs about hot surfaces and/or open flames during this activity.

Steps:

1. Mix the pancake batter and add the assorted foods into the mixed batter. Mix gently to distribute the foods.
2. Pour a smaller than normal pool of batter into the heated pan.
3. After the batter is about half solid, press down with the spatula to exert pressure onto the pancake. The idea is to change the shape (by pressure) of those ingredients the heat hasn't changed. Turn the pancake over and repeat the process until done.

Since Cub Scouts will eat almost anything, Metamorphic Rock Pancakes (with whatever is inside them) should be a treat at a Den Meeting. For Webelos working on Geologist (or even Scientist), this would be extra fun to do the activity requirements. Explain to the Webelos how heat and pressure combine to create rocks, a process much like the pancakes they just made.

Another found by Paul Perkinz, Em Shipley and Stephany Pitts, Three Rivers Council the Buffalo District Staff
The URL is <http://www.makestuff.com/foodstuff/octopus.html> and is shown as being contributed by T. Roe

Hot Dog Octopus

You will need:

* Weiner

* A sharp knife

Note: If the Cubs haven't earned their whittling chip yet, have an adult perform the cutting operation(s). Caution those Cubs who use knives to handle them properly.

Steps:

1. Cut the bottom 3/4 of a weiner into 8ths, using vertical cuts. Leave the top 1/4 intact.
2. Boil the weiner as you normally would.
3. When done, the Cubs now have a crazy octopus with wavy arms!

Super Kiss

(makes two to four kisses)

Ingredients:

Butter or margarine, 1 stick

Miniature marshmallow, 1 package, 16 ounces

Plain or chocolate crisp rice cereal, 12 cups

Equipment:

Large plastic kitchen funnels, two or more

Ribbon of choice

Large saucepan,

large spoon

Cookie sheet,

plastic wrap

Scissors

measuring cup

Instructions:

Coat inside of plastic funnels with butter or margarine and cover cookie sheet with plastic wrap; set both aside. Melt butter or margarine in saucepan over a low to medium heat; add marshmallows. Heat until marshmallows are completely melted, stirring constantly. Remove from heat and add cereal; stir until cereal is well coated. Cool slightly, but not completely. Lightly butter fingers; press mixture into plastic funnel. (Note: Using more than one funnel at a time will speed up shaping process.) Place filled funnel on plastic-covered cookie sheet. Let cool. Unmold kiss and cover with plastic wrap closed.

(Note from Baloo--CMR1954@aol.com) Sounds like a few blue (blue food coloring added to water before freezing) ice cubes are needed for this drink. Will this drink color and melting blue ice cubes turn this drink green? Hmm, I don't know? If anyone uses the drink recipe along with the blue ice cubes finds out email me)

Gold Almond Punch

1 12oz. Can frozen orange juice

1 12 oz. Frozen lemonade

3 cups sugar

2 tsp. Vanilla

1 tsp. Almond extract

Mix all ingredients together, add ice, serve. Also makes yummy popsicles or slush.

Bugs On A Log

Celery

Peanut butter or cottage cheese

Raisins, sunflower or sesame seeds

Stuff celery with the peanut butter or cottage cheese. Sprinkle with raisins or seeds and enjoy.

Chocolate Spiders

1 12 oz. bag semi-sweet chocolate chips

1 6 oz. bag butterscotch chips

1 7 oz. can salted peanuts

1 3 oz. can chow mein noodles

In a medium saucepan over very low heat, melt the chocolate and butterscotch chips. Quickly stir in the peanuts and chow mein noodles. Drop by spoonfuls on wax paper and refrigerate until hard.

Peanut Butter Milk Shake

1/2c. milk
1 tbsp. peanut butter
1/2c. vanilla or chocolate ice cream

Place all ingredients in plastic container with a tight fitting lid. Shake vigorously until smooth. Or combine milk and peanut butter in blender and blend on high until smooth. Add ice cream and blend until it reaches desired thickness.

Cookie Hamburger

Vanilla wafers
Green and red frosting
Chocolate mint
White corn syrup
Sesame seeds

For the bun, use two vanilla wafers, rounded side out. On the bottom wafer, spread green frosting for "lettuce". For the "hamburger" place a chocolate mint over the lettuce. Over the hamburger, spread red frosting for "catsup".

Top with other wafer. Drizzle a thin layer of white corn syrup over the top of the bun and sprinkle with sesame seeds.

Bird Seed

4c. popped popcorn
1c. any dry cereal
1/2c. mixed dried fruit pieces
1/4c. tiny marshmallows
1/4c. peanuts or shelled sunflower seeds
1/4c. M&M candies

Combine all ingredients in a large grocery bag. Close top securely by folding it over. Shake thoroughly to mix ingredients. Pour into bowls or cups to eat. If desired put into individual zip-top bags and take on a hike or field trip.

Homemade Peanut Butter

1c. peanuts, raw or roasted
1 TBS. vegetable oil
Pinch of salt and/or sugar

Take peanuts and put into blender or food processor. Blend until it is the desired consistency you like. Add vegetable oil to make it easier to spread. Add salt or sugar to taste.

STUNTS & APPLAUSES

Run-Ons

I was a bathing beauty Queen by Teuton Tilly
Learn to Swim in Thirty Seconds by Bea A. Fish
Beach Vacations Around the World, Yul B. Sandy
How To Treat Poison Ivy by, I.M. Itchy
Take Me Out To The Ball Game, Hedda Homer
Noises In the World, Izzy A. Bear
The Cookout Cookbook, Burntoo A Crisp
My Summer Romance, Luv E. Duvey

Run-Ons

Customer: Waiter, waiter, there's a fly in my soup!

Waiter: (enters, very snooty, peering into the soup) Oh yes, you are right sir. That will be an extra 25 cents.

Customer: But waiter, he's swimming all over the top!

Waiter: (still snooty) You are right, sir. It doesn't know it's a fly sir. It's doing the butterfly stroke.

Customer: Well, I think it must be an Australian!

Waiter: Why do you say that sir?

Customer: Because it's down under now!

Pat: Doctor! Doctor! Am I going to die?

Doctor: That's the last thing you'll do.

Pat: Doctor! Doctor! Everyone keeps ignoring me.

Doctor: Next!

Pat: Doctor! Doctor! My back feels like a deck of cards!

Doc: I'll deal with you later.

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 back of the cafeteria.

Cheers and Applauses

Cheese Grater

Act as if you are looking for the cheese grater in the kitchen. Once you find it start to grate cheese and say, "great, great, great. Great!"

Pizza Toss

Pat your hands from side to side. Throw the pizza up into the air and yell "MAMA MI-A!"

Ice Cream Cone

Act as if you are placing two scoops of ice cream on a cone. As you place a scoop on the cone, say "YUM". Then open your mouth and hit your cone on your forehead.

Run-Ons

To my sweetheart: My cooking's gotten better since I fondue.

Once I got angry at the chef of an Italian restaurant, so I gave him a pizza my mind.

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: Are potatoes good athletes?

A: No, they're just spectators!

Q: Where do hamburgers go to dance?

A: The meatball.

Q: What happens to potatoes when they get really mad?

A: They get steamed.

Q: How many hamburgers can you eat on an empty stomach?

A: One. Then your stomach isn't empty anymore.

Applauses

Watermelon Applause - Everyone holds a huge slice of watermelon in their hands. They slurrrrrp it into their mouths from one end of the slice to the other. (Move slice across face making slurping sound.) Then they spit out the seeds to the side (raspberries!).

Cantaloupe Cheer: Like the watermelon cheer, but proportionately smaller. Hold piece of cantaloupe in your hand. Move it across your mouth taking a "short bite" from end to end, turn your head, and spit out the seeds.

Grape Cheer: (Just as the Cantaloupe Cheer was a smaller version of the Watermelon Cheer, the Grape Cheer is a smaller version of the Cantaloupe Cheer!) Only need to use one hand!

After Dinner Applause - "Plop, plop, fizz, fizz, oh what a relief it is!"

Ketchup Bottle Cheer - Pat bottom of bottle (*left hand*), then the third time the ketchup comes out all over "BLLLLGGGG".

Food Applause: Rub tummy and say "Yum, yum, yum!"

SKITS

Cub Scout Chefs/Cub Scout Upside Down Stew

Setting: On stage is a huge pot, made from cardboard carton. The pot could be painted on the side of the carton. Boys getting into the pot, pile on top of each other face down.

Boy with chef's hat is stirring in pot with a broomstick.

Chef (Pretends to taste) Hmmmmmm-mm. Tastes like a well-rounded den to me.

Den Leader: What did you put in it?

Chef: (reading from oversized card marked "Recipe") Cub Scouts that do their best. (Any number of uniformed Cubs climb into Pot)

"A sense of humor" (Grinning Cub wearing sign "Humor" climbs into pot)

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

"A dash of mischief" (Cub wearing sign, "Mischief" sign climbs into pot)

"A bit of obedience" (Cub wearing "Obedience" sign climbs into pot)

"A bundle of sunshine" (Cub wearing "Sunshine" sign climbs into pot)

"And a ton of Energy" (Cub wearing "Energy" sign climbs into pot)

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

Den Leader: (pretends to taste) Tastes like dirty blue jeans to me!

Eskimo Pie

Personnel: 6 Cub Scouts around a table.

Equipment: Ping pong ball, sponge, white golf tees, pan with ice cream bars in the bottom.

Cub 1: Isn't it great our leader is letting us make a pie for our den meeting treat?

Cub 2: Sure is. I don't know what kind of pie it is, but here are the directions.

Cub 3: Let's see, first you put in these walrus eyes.

Cub 4: Walrus eyes? Are you sure?

Cub 3: Says so right here. (Puts ping pong balls in pan)

Cub 5: OK, next put in a pound of blubber.

Cub 4: A pound of blubber? Are you sure?

Cub 5: That's what it says in the recipe. (puts in white sponges.)

Cub 6: The next thing is to add are two dozen polar bear teeth.

Cub 4: I don't believe that. Why would you put teeth in a pie?

Cub 3: Hey, you have to have teeth to eat a pie!

Cub 6: Here go the teeth. (Puts in golf tees)

Cub 1: Now we let it freeze for one hour. (Put lid on pan)

Cub 2: (holds up sign that says "one hour later")

Cub 1: Let's see what we've got. (Uncovers pot)

All: (Look into pan and exclaim) Eskimo pies! (Pulls out ice cream bars, open and eat)

The Land of Chew and Swallow

Personnel: 5 Cub Scouts and narrator

Equipment: Plates and silver, big bread slice, a big bandage
(Enter two boys carrying plates and silver)

Narrator: Over the mountains and across the stars in a far hidden corner of the world lies the land of Chew and Swallow. It's a very special land, which you will soon see.

Cub 1: What do think we'll have for supper tonight?

Cub 2: I don't know but I hope we don't have a spaghetti storm again. It leaves the trees a mess.

Narrator: You see in this land all the food comes with the weather or the weather is the food. It rains milk and juice and they have bread storms and drumstick cloud bursts. Everything was fine until one day the weather started to go bad.

(Enter two boys holding their noses and one with a bandaged head)

Cub 3: Watch out it's a big bread blow in. (Big bread slice falls in)

Narrator: The storm continued. Instead of normal size food the meat balls were as big as bowling balls and the bread a size never seen before. Roofs were crushed and people were getting hurt. Something had to be done.

Cub 4: What will we do? (Head bandaged)

Cub 2: I've heard of a land over the sea where people have to grow and cook their food.

Cub 3: We can't stay here. My house is buried under a pizza.

Cub 4: The smell is getting bad and people are getting hurt.

Cub 5: Let's use the stale bread to make boats and find this new place to live.

Narrator: So the work began on the bread boats to take them to the new land. (All boys working on boats and set sail. Boats land and people welcome new friends)

Narrator: Now starts the fun of getting your own food ready and learning new skills. (Boys learning to cook at picnic)

Cub 1: Life was easy before but I like knowing what I'm going to eat at each meal and not have to wait for the weather.

Is It Time Yet?

Sure, this is a regular favorite and it usually has nothing to do with Cub Grub, but you can add a twist that gets everyone's focus just a little bit away from what they usually expect. And make sure you practice this a few times (or a lot of times) before you get them in front of the group to do it.

Props: At one end of the "lineup" is someone stirring a pot. Also, everyone else in the lineup has a soup bowl and spoon in their hand.

Setup: Have all the boys who are doing the skit sitting in a row (the lineup) with their bowls in their hands and their legs crossed all in the same direction. The last boy at one end of the lineup also has his legs crossed, but instead of having the soup bowl, he has a big soup pot and is stirring it.

Action: The first Cub at the end of the line (opposite the soup pot) begins. He turns to the one next to him and asks "Is it time yet?" That boy responds with "I don't know, but I sure am hungry." He then turns to the one next to him and asks "Is it time yet?" This continues down the line until the question gets to the one stirring the pot. He stops, lifts the spoon out of the pot and does a taste test. He makes a "yuck" face and responds "Nope, not yet." This response gets passed on down the line to the first boy. They all start playing a little with their soup bowls for a while (looking in them, stirring their spoons, turning them upside down in disappointment, etc.). Then the first boy in line begins the questioning again and the routine repeats itself—all the way to the pot stirrer and back with a "Nope, it's not time yet" response.

Now, depending on the number of boys, the amount of time they take in the process, the amount of time they have to do the skit, etc., this action can go for as few or as many repeats as you want. Then, when the tension is about as great as everyone can stand, you run the last repeat. And when the question finally gets to the stirrer, he tastes the soup, puts a big smile on his face and responds, "Yup. It's time." This response passes its way back to the very first boy. And he responds with a loud "FINALLY!" When he says the word, everyone uncrosses their legs and crosses them the other way.

Good Soup

Props: a large pot, several spoons, and a floor mop. A chef's hat would also be useful.

Announcer: This scene takes place in the camp Dining Hall.

(Several boys are seated around a large pot, sampling the imaginary contents with the spoons.)

Scott : Boy, this is sure good soup.

Brad : Yep, it's got REAL flavor.

David : Sure is, why it's even better than my Mom makes.

Matthew: 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 !!!

Hairy Hamburger

A man sits down in a restaurant and orders a hamburger. The waiter bring out his hamburger. The man starts eating his hamburger and finds a hair in it; complains to waiter and another one is brought out. The second hamburger has a hair in it and is taken back. The third hamburger also has a hair in it. The man gets upset and demands to see the cook. The cook comes out and the man asks him how he makes his hamburgers. The cook says that all he does is roll the meat and demonstrates making patties by placing the meat under his arm and squeezes.

CLOSING CEREMONY

Cubmaster's Minute

Contributed by Scott Thayer,

One of the most important things about people is what they eat. Every culture in the world has different kinds of food. To some people, raw fish is a delicacy. Others love to snack on snails. Still other people consume insects such as locusts and ants, and they enjoy every bite. Many in America eat beef, pork, and chicken, but there are millions of people in different parts of the world that do not eat meat at all. Different kinds of people put different kinds of food into their mouths, and the food we eat is important. But there is something that is even more important: it is what comes **out** of our mouths. Jesus Christ, one of the world's greatest teachers, once said, *"it is not what goes into the mouth that makes a person unclean, but what comes out of the mouth; that's what makes a person unclean."* (Matthew 15:11) What did Jesus mean? Simply this: what you eat with your mouth does not define your character, but what you say with your mouth does. What kind of messages are you sending out to other people? Does your language reflect the Cub Scout ideals of duty to God, duty to country and service to others? Are you courteous and kind with your words, or are you hurtful and rude? Our words can make us a help to someone else, or they can make us a hindrance. Which one of these are you?

Gold 'n Blue Cub Cake Closing

1 Cup enthusiasm
2 Cups fun and laughter
1 Cup hunger
3 Cups excitement
1 Tablespoon spirit
1/2 teaspoon pride
1 teaspoon bluing
Sprinkle of gold dust

Mix thoroughly. Mold into shape. Bake with tender loving care for 3 - 5 years, until gold 'n' blue. Makes a dozen Cub Cakes.

Closing

Well, thanks to everyone, we got to share some great kitchen secrets tonight. We're going to end our meeting with a question? What did Elvis tell Lisa Marie when she only had a wiener for lunch? "You ate nuthin' but a hot do!" Good night and bon appetit!"