

BLUE AND GOLD BANQUET

The Blue and Gold banquet is probably the most exciting event of the whole year, because it is a Birthday party for Cub Scouting in which all pack families can take part. The banquet is held in February, the anniversary month of the Boy Scouts of America. The pack's big celebration gets its name from the Cub Scout colors, Blue and Gold.

Some packs make the dinner a potluck affair with each family bringing a covered dish, and other packs prefer buying the food, having it prepared by a parent's committee, and then dividing the cost among those attending.

The plan of feeding isn't important. It is the Cub Scouting that happens in making the program come true that counts. Dens sit together with their families, so that den spirit and family relationships are strengthened. Guests may be invited and are seated either at a head table, or with the dens. Banquet arrangements must be made and planning done well in advance. Decorations may be as elaborate or as simple as you wish. Attractive menu cards or dinner programs can be made; also place cards, centerpieces, place mats, nut cups, and favors are all suggestion of things, which might be used and made by the Cub Scouts. The dinner program should include entertainment from within the pack, rather than outside entertainment. The most important point of the program should be recognition of advancement of the boys. Also don't forget to recognize the Leaders and special parents. This is the secret of a successful Blue and Gold Banquet.

There are a few important things to remember:

1. Be sure that pack leaders, boys, and parents know that the Blue and Gold banquet is Cub Scouting's birthday celebration.
2. Begin planning at least two months ahead. So packs begin earlier.
3. KISMIF - "Keep It Simple, Make It Fun."
4. Involve leaders and parents. Sharing responsibility makes it easier and fun for everyone.
5. Let the boys help plan and make the decorations, but keep the cutting and pasting to a minimum. Do let them help make each item.

BANQUET PLANNING

To be successful, the banquet must be well planned in advance. The pack committee selects the Banquet Chairman. That person recruits helpers to carry out the responsibilities listed on the following pages. This general outline will help make your planning easier. Try to involve as many people as possible, and avoid giving Den Leaders too many additional responsibilities- they will be working with their dens. The following committees can be picked to help the chairman in planning a Blue and Gold Banquet.

The banquet often takes the place of the February pack meeting, although it is not necessarily held on the regular meeting night.

Program Committee:

(These people take care of all arrangements but the dinner, but must communicate with the Dinner Committee.)

Physical Arrangements:

- Arrange for banquet location approximately 6 weeks before banquet.
- Check seating capacity- number of tables available and estimates attendance.
- Checks lighting, stage, heating, and sound system
- Makes floor plan of tables, plans seating and head table if desired.
- Make arrangements for the committee to get into building early the day of the banquet.
- Follow up to see how many people will be attending, so adequate seating can be planned.
- Inform the dens what time they can decorate.
- Sets up tables and chairs for the dinner.
- Arranges for clean-up committee.

Invitations:

Makes arrangements that each Den knows the date, time, place, cost-if any, and what food they are to bring-if any. So boys may make their invitation to give to family and special guest they are inviting. Send written invitations to honored guests. You may wish to include such people as the principal of the school, representatives from the chartering organization, District Executives, Unit Commissioner, neighborhood Scoutmaster, etc. Don't forget Den Chiefs.

The Invitation should include the following information:

- Who's doing the inviting - pack number.
- What their invited to - Blue & Gold Banquet.
- When the banquet is to take place the date.
- What time the banquet is to start - the time.
- Where the banquet is being held -the place and address.
- RSVP - Name and phone number of a contact person

Program

The Cubmaster should be included in the planning of the program.

Make suggestions for various parts of the program:

- Invocation: Who - Pastor or repeating a prayer
- Welcome and introduce honored guest
- Opening & closing - Assign to Dens
- Recognition - Awards and Recognitions for Leaders and special parents
- Entertainment - Pack participation or outside entertainment
- Plans room decorations, exhibits and displays
- Make copies of program for guests to follow

Entertainment Ideas:

- Select dens to prepare a skit, song, stunt or puppet show.
- Do a audience participation
- Slide show of activities of the pack
- Leaders and/or parents skit

Outside Entertainment Ideas:

- Music - School or church choirs, children's singing groups; other musical instruments groups
- Dance demonstrations - Indian dancers (local Scout Troops), square dancers, or dance schools
- Clowns
- Bicycle clubs
- Magic acts
- Animal demonstrations by the county park assoc., by the zoo, Police canine groups

Dinner Committee:

(These people handle all food arrangements and communicate with Program Committee.)

Decides serving method - catered, potluck or committee prepared.

Catered:

- Contact caterer - agree on menu and cost.
- Take reservations and estimate cost.
- Check with caterer time delivery, finding out if they provide plates, silverware, and napkins. Are drinks and dessert included?
- Plan two serving lines, if more that 150 people are attending.
- Collect money prior to banquet.

Potluck:

Decide what kind of potluck you want to have –

- # 1. Each den's families are asked to provide one main dish and one extra dish (salad, vegetable, or dessert). All food is placed on table and served buffet style. The pack provides the beverages and breads. No charge is made for the meal.
- # 2. Each den's families are asked to provide a vegetable, salad, or dessert. The pack provides the meat, beverages and breads. - All food is placed on one table and served buffet style. A charge may or may not be made to cover the expenses.
- Family style - As in # 1, except food is only on the table(s) assigned to that den and is passed family style. The den may provide breads and beverages or the pack may provide them. No charge is made for the meal.
- Someone must communicate with Den Leaders to let each Den family know what to bring.

Pot Luck Meal - For a den of 8 families served Family style

- 2 Families bring meat dishes
- 2 Families bring vegetable dishes
- 2 Families bring salads
- 1 Family brings dessert
- 1 Family brings bread and drinks

Committee Prepared:

- Select menu
- Recruit people to prepare food
- Take reservations and estimates of attendance
- Collect money prior to banquet
- A few days before banquet, purchase food and deliver it to people who will be preparing it. It is easiest to purchase food from the pack funds, and then replace it when all money is collected from everyone.
- Decide if the pack will provide such things as salt, pepper, sugar, napkins, plates, silverware and drinks. If not, make arrangements to buy or have these items donated.

Plan to have cake or cupcakes at whatever type of dinner you have. This is Scouting's Birthday!!!

Other Type of Banquets

- **Sponsor Dinner:** The sponsoring organization provides all food, beverages and condiments. No charge is made for the meal.
- **Cafeteria:** Sometimes the banquet is held in a school cafeteria and the school provides the meal, charging each person going through the line.
- **Cafeteria #2:** The pack purchases the food that is prepared by the cafeteria staff. Charge is based on cost of food and charges for the staff. Pack members can substitute for or assist the cafeteria staff, to cut cost.
- **Restaurant:** A local restaurant is selected as the banquet site and a menu is chosen. Charges are based on the restaurant charge. Be sure the costs of the meal, plus tax and tip.
- **Dessert Specials:** A) Dessert provided by sponsor. B) Father (or parent) - son cake - bake. C) Build a sundae; ice cream in commercial containers, toppings - syrups, nuts and whipping cream.

Quantity Buying Table

If you want to serve at least 25 people, you might want to use this buying table as a “Rule of Thumb”. This is when the Pack is considering buying the entree. Use this table as a guide to have a well balanced, and a nutritionally sound meal.

Lettuce	3 medium Heads
Salad Dressing	3 bottles
Baked Beans	4 quarts
Potato Salad	1 quart
Macaroni Salad	2 quarts
Jello Salad	9" ring
String Beans	3 cans
Peas	5 cans
Hot Coffee	1 lb or 24-32 cups
Iced Tea	1 gallon
Punch/Bug Juice	3 gallons
Ketchup	3 regular bottles
Ham	8 to 10 lbs
Chicken (fried)	45 pieces
Hot Dogs	6 - 1lb packages (8 per pack, total 48)
Hot Dog Rolls	6 packages (total 48)
Turkey	12-14 lbs
Butter	1 lb
Dinner Rolls	3 packages (12 per package)
Birthday Cake	3 Standard 9" cakes
Cup Cakes	36 (some do want seconds)

Don't forget the plastic ware, cups, napkins, and the paper/plastic plates.

Banquet Decorations

Making the decorations for the tables at the Blue & Gold Banquet is part of the excitement of the event for the boys and the Den Leaders. The decorations will set the stage for the evening and put everyone in a festive mood. It is very important that the decorations be boy made. Use the banquet theme as the guideline for decorations. With some planning you will be able to make use of inexpensive and scrap materials.

Making decorations as part of the den meetings before the banquet will build enthusiasm for the event. Making sure you spread out the decorations between several den meetings. The boys get tired very fast of cutting and pasting.

Some suggestions for banquet decorations and favors are:

- Table centerpiece
- Nut cups
- Place mats
- Place cards
- Napkin rings
- Corsages for Mothers
- Boutonniere for Dads
- Party favors for Brothers or Sisters

Don't Forget the Invitations

Invitations:

Neckerchief Invitation

Material:

- Yellow construction Paper
- Pens or fine line markers
- Cut paper as shown

Write the information such as – on the inside the neckerchief

TIME:

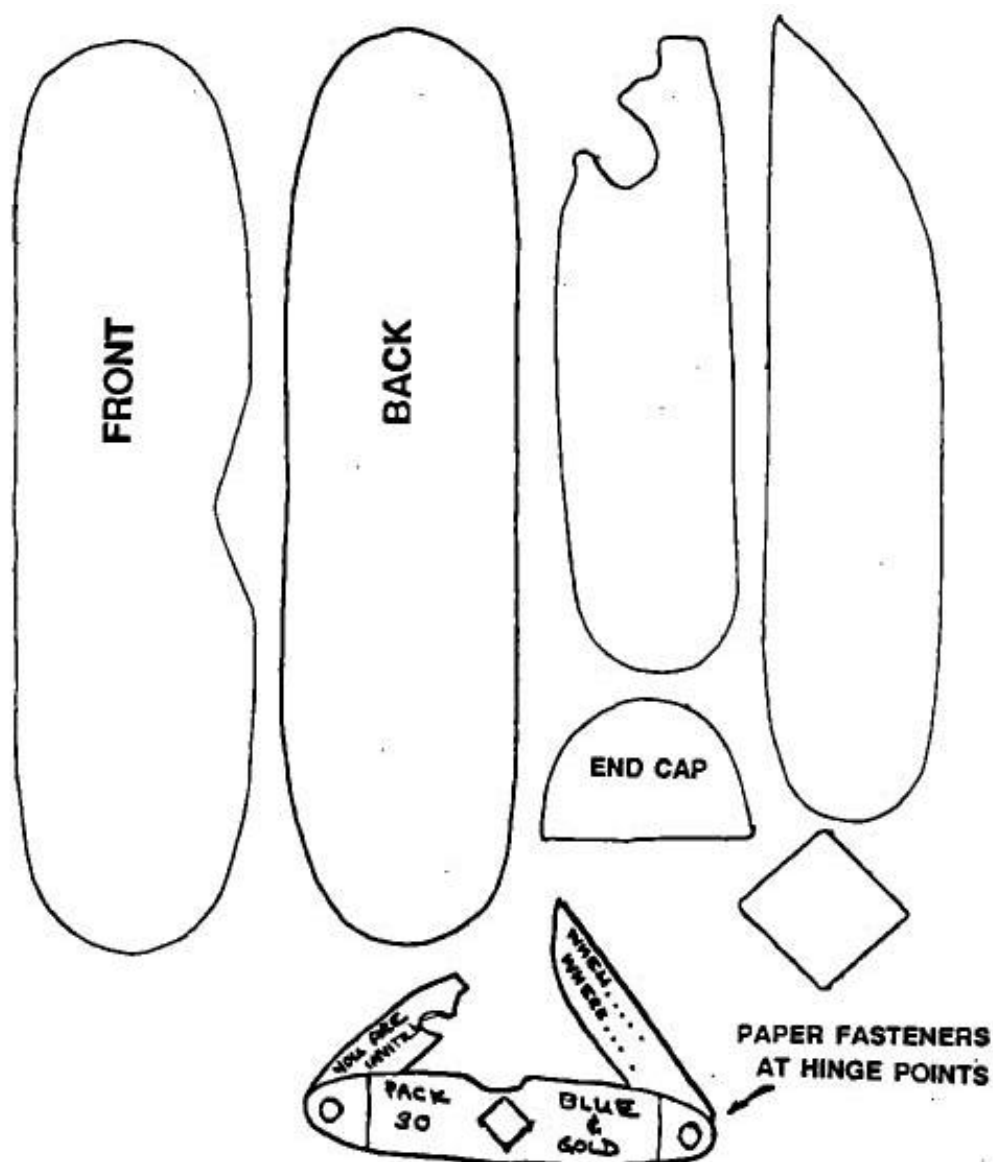
PLACE:

DATE:

On the outside flaps you can write Blue & Gold Banquet, on one side ' and on the other write Den # _____. Fold the invitation draw lines along the bottom as shown.

Scout Knife Invitation:

Enlarge this pattern



Invitation - Wolf - Bear- Tiger Cub

Materials:

- Construction Paper (different colors)
- Glue
- Ribbon
- Pattern of Wolf or Bear or Tiger Paws

Cut construction paper into 6" x 6" squares – one for the top and one for Trace Wolf head (bear head or Tiger Paws) or cut out, on one square of construction paper (paste on paper if you cut out pattern) Write message second square. Tie together with ribbon on the left corner.



the bottom.
on the

Webelos Invitation:

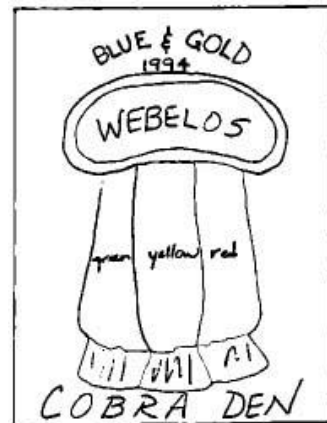
Material:

- Construction Paper (White, red, green & yellow)
- Glue
- Webelos colors pattern

Cut white paper 5" wide by 12" long.

Fold in half Trace Webelos pattern on each one red, green, & yellow ribbon on construction paper and cut out. Cut the name part out of blue.

Paste all pieces on front of white paper and write the message inside.



Egg Nut Cup



Use a colored with pointed petals on each side for the nut-cup. If colored cartons are not available, paint the outside of the cup the desired color and leave the inside unpainted.

Cub Scout Favor

Make from egg carton cups, painted blue. Head is either another egg cup or small styrofoam ball. Glue on blue construction paper arms. Hat is made by cutting slit in top styrofoam ball and adding brim.



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Cub Scout Lollipop

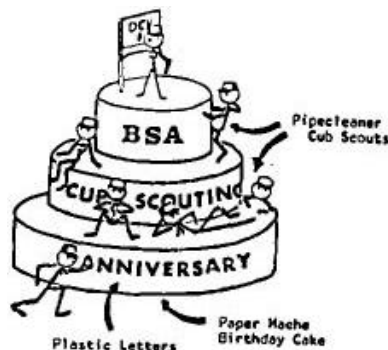


These Blue and Gold Banquet favors will make a big hit, yet they can be made in no time at all.

Use a lollipop for the Cub scout's head. Stick on a smile decal for a face, or draw the face on a paper circle and glue it to the wrapped lollipop. Cut a cap from an egg carton cup, and paint it blue. Glue a tiny yellow diamond on the cap for the insignia. Print each guest's name on a larger yellow diamond to the front of the lollipop stick.

Cake Centerpiece

Make a three-tiered cake from round boxes, covered with as desired. You can also use round styrofoam forms covered with wrapping paper or tissue paper. Either plastic stick-on letters. Cub Scouts are made from twisted pipe cleaners or chenille stems, with paper hats and



paper mache, and painted
paint on letters or use
neckerchiefs.

Insignia Centerpieces

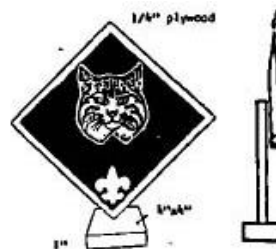
Materials:

1/4" plywood

4 blocks 4" x 4" of 1" x 4" pine boards

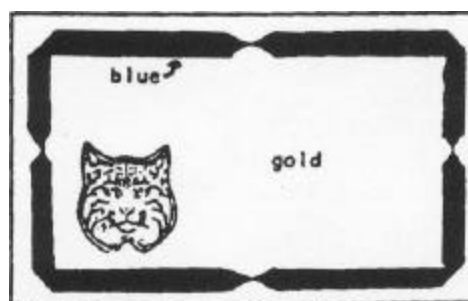
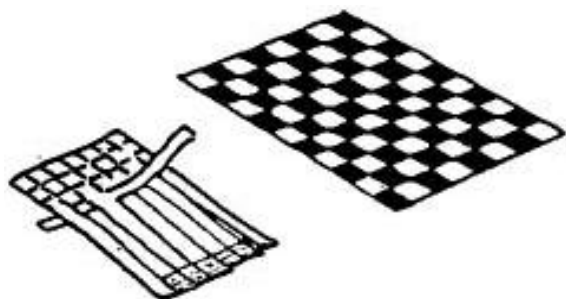
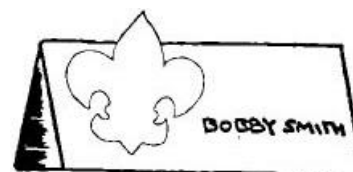
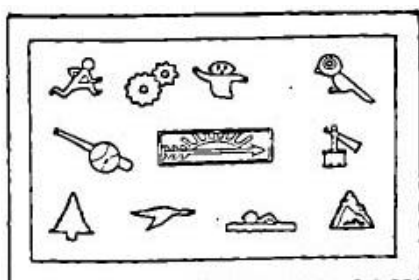
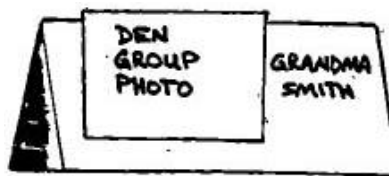
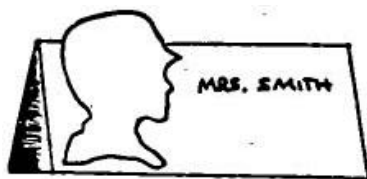
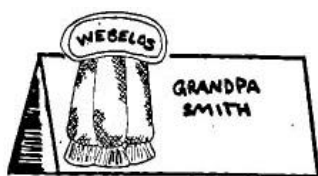
Large Cub Scout Insignia stickers

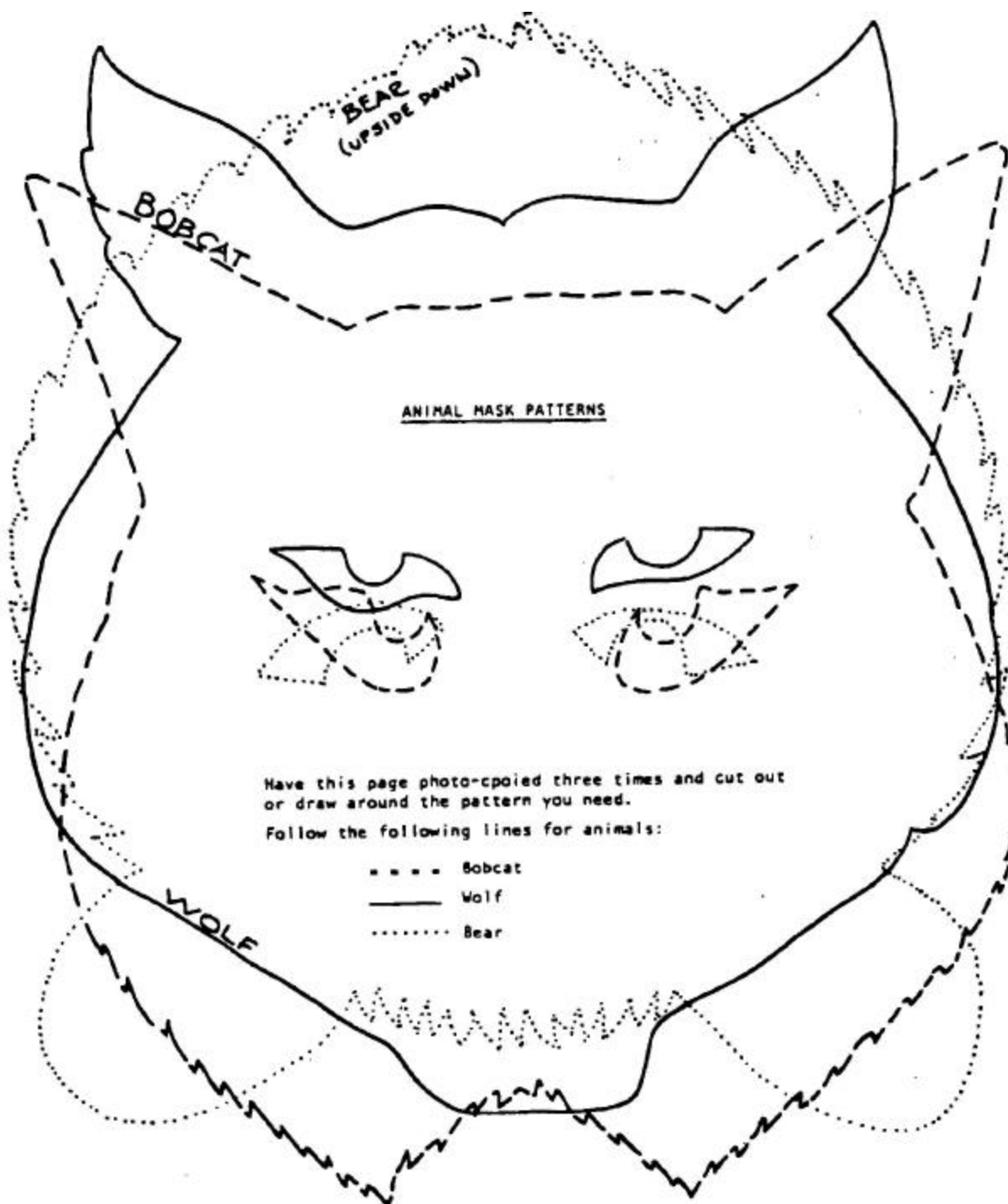
- Cut 1/4' plywood squares to fit large Cub Scout insignia stickers.
- Paint wood. Affix stickers on both sides after paint has dry.
- A Cub Scout den could have the Bobcat, Wolf and Bear emblems placed at intervals down the table.
- The Webelos den could use the Webelos emblem in the center, with candles on either side.

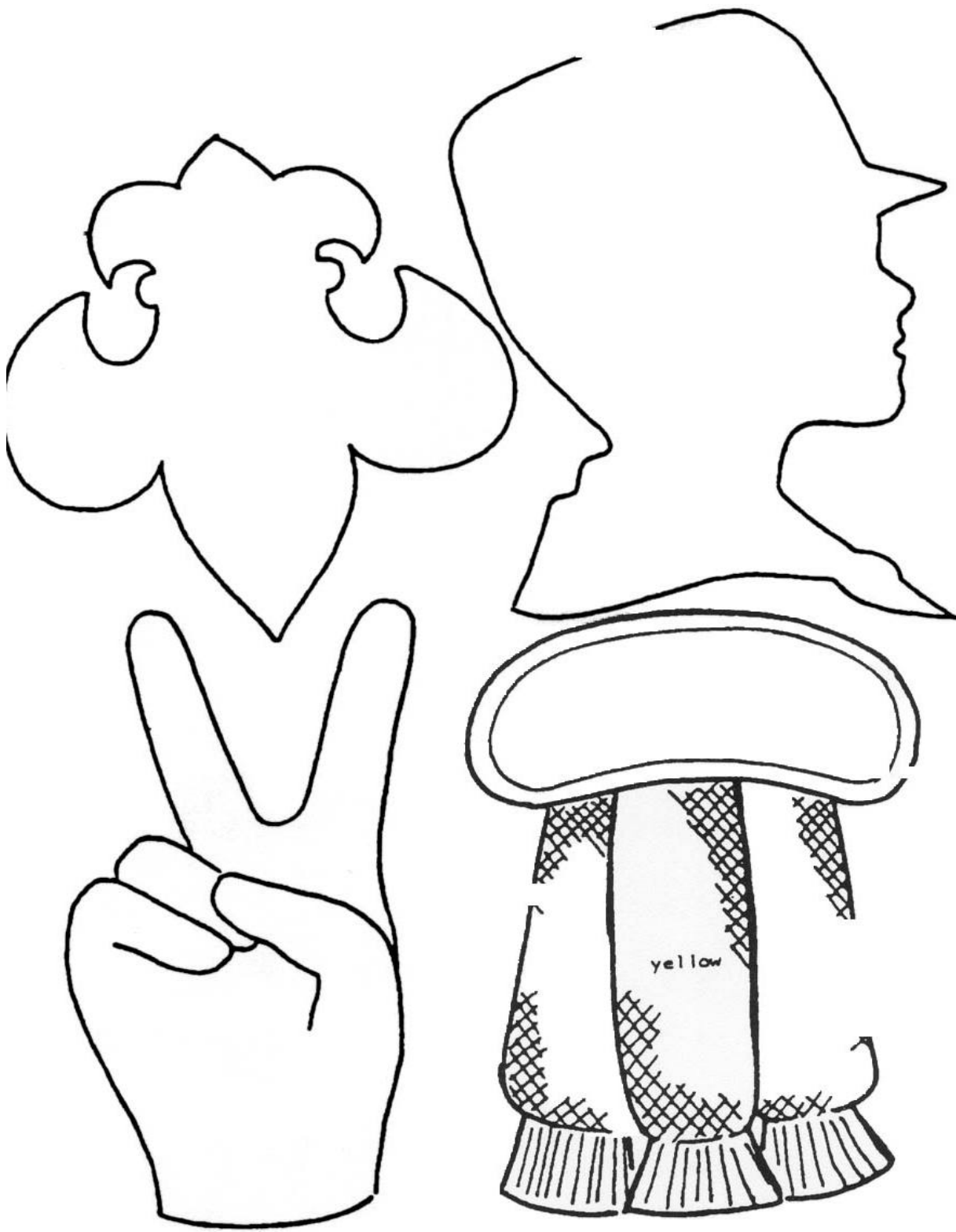


Name Place Card and Placemat Ideas

Here are a few ideas. They are all made of construction paper- and pattern shapes are cut out of different color construction paper.







CUB SCOUT CUISINE

There are many things about Cub Scouting that you can always count on. For example, if you don't have the den meeting time filled, the boys will fill it for you (you might not like the way they fill the time). Another time tested concept that usually holds true is that boys learn best when they are having fun and don't know they're learning. Since Cub Scouts are almost always hungry and they usually have a good time cooking, they can learn many things like measurements, safety, timing, and countless other skills while having fun.

Cooking is a den activity that can 1) accomplish many learning objectives, 2) is fun for the boys, 3) can provide a reward for good behavior, and 3) can be inexpensive. This chapter of the book will provide some easy recipes and outline some pointers and suggestions that make Cub Scout cooking easy and safe, as well as fun and tasty.

As is true with any den activity, good planning is essential. In making a good plan there are several items that deserve careful consideration. Here are a few ideas and tips that can make a good plan easier:

Use a portion of the time in one meeting to plan what is going to be cooked at a subsequent meeting. If the boys participate in the selection, they can also participate in the planning; i.e. ingredients, time, etc. Remember to guide the boys to choosing a simple item. Cheese cake with fresh cherry topping is a hard item to make in a den meeting and most boys like monkey bread just as well.

Your cooking activity will work best when you have extra adults available to attend your meeting, or at least that portion of the meeting when the preparation is taking place. The boys learn best when the activity includes demonstration and hands on involvement; that means that while one boy is stirring or spreading and requires your attention, the other boys need supervision. Cooking offers a great opportunity to teach safety because it often requires heat, knives, electric appliances, etc. If there is not enough adult supervision, your cooking activity may offer the opportunity to teach first aid.

If you plan your cooking activity at least a week ahead, you can have the boys bring part or all of the ingredients required. The boys can eat what they cook as the snack for the den meeting. It's a good idea to call and remind those responsible for bringing key ingredients, particularly if it is an ingredient you don't happen to have in your cupboard. (Monkey bread is much harder to make without canned biscuits)

Make sure the other activities that you plan for the meeting require the right amount of time. What other activities? The activities that you need to fill in the seemingly endless time while the monkey bread is cooking.

When planning and estimating time required for preparation, remember that the boys will learn much more if you allow them to make measurements, peel, cut, divide, etc. It may take much longer to include the boys, so it is very important that you plan the time based on how long it take them to accomplish a task.

Some of the other skills or concepts that can be taught through cooking are: knife safety, nutrition, team work, the importance of reading instructions, good manners, science, and many, many others. Remember that there are many craft items that can be made and eaten, or given for gifts.

Fruit in a Cone

Ice Cream Cones (any size)	Apples
Fruit (choose any of these:)	Blueberries
Strawberries	Raspberries
Bananas	Pears
	Grapes
	Green beans (not really that good)

Put cut up fruit in the cone, drizzle with 1 teaspoon honey, then sprinkle with 1 teaspoon granola. You may want to sprinkle some store bought cake sprinkles on top.

Quick Fruit Dip

Plain yogurt
Brown sugar
Fruit

Mix together in small bowl
1 cup plain yogurt
2 Tablespoons brown sugar.
Dip with fruit pieces or spread on grain-crackers.



No Fry Funnel Cakes

1 cup plus 2 Tablespoons flour 1 teaspoon baking powder dash salt
3/4 cup milk
1 egg beaten
A Funnel

Beat ingredients together will. Lightly grease (or use Pam) a frying pan and heat for several minutes. Pour 1/4 cup of batter into funnel (don't forget to put your finger over the end!) Over hot pan, release finger and let batter run out in a stream, while you make a spiral design with funnel. Fry 6 to 8 min. until brown, turning once, gently. Drain and sprinkle with powered sugar or a mixture of white sugar and cinnamon

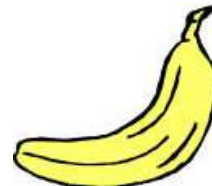
Puppy Chow

9 cups Chex cereal (any flavor) 1 cup semi-sweet chocolate chips, 1/2 cup peanut butter (creamy or chunky), 1/4 cup margarine, 1 teaspoon vanilla extract, 1 1/2 cups powered sugar

Pour Chex cereal in large bowl. In microwave melt semi-sweet chocolate chips, peanut butter, and margarine 1 to 1 1/2 minutes or until smooth. Stir in vanilla. Pour mixture over cereal stirring until coated evenly. Let each boy have a large zip-lock bag with some powered sugar in it. Put the coated cereal in Baggies and let the boys shake until the cereal is coated with the powered sugar, then eat and enjoy!!

Bananarama

1 banana
6 chocolate chips
6 mini-marshmallows



1. Take an unpeeled banana and cut the peel - only lengthwise along the inside curve.
2. In the exposed section, cut a V-shaped wedge from the banana (and eat it!) 3. Put the chocolate chips and marshmallows into the wedge and "re-cover" it with the banana peel strip. 4. Place the banana on a plate and run 2 toothpicks through the banana about 3 inches apart to keep it from tipping over. Microwave on high for a minute or less.

The banana peel will turn brown but the banana will taste delicious.

Frog Float

Short paper cups (one per cub) lime sherbet 7-up or sprite
Mini-marshmallows or M&M's

Put 1 scoop of lime sherbet into a cup. Pour in 7-up or Sprite, add marshmallow or M&M eyes to make a frog.

Extra Light Vegetable Soup

4 green beans
4 slices of carrot (about 1/16th " thick)
1/8th teaspoon minced onion
4 potato cubes (about 1/4" square)
4 kernels of corn
1 cup water dash salt

Combine all ingredients in microwave safe bowl. Cook in microwave on high for 6-8 minutes. Let stand for 1 minute. Makes about 4 extra light servings.



Monkey Bread

2 cans biscuits (real cheap kind work great)
Squeeze margarine
Cinnamon
Brown sugar

Remove biscuits from cans and cut into quarters. In greased (or sprayed with Pam) cake pan, 8 - 10 " round, place 1 layer of biscuits, Squirt squeeze margarine generously over biscuits sprinkle liberal coats of sugar and cinnamon. Add another layer of biscuits and repeat margarine, sugar and cinnamon. Bake at 350 degrees for 20 minutes. Serve with plenty of napkins.

You can add chocolate chips, nuts, etc., or let the boys create their own version.

