<u>Bees</u> 9.3.16

Duty Six: Red

Approx Time	Activity Description	Equipment Required
4:30	Inspection: Scarf	
	Grand Howl	
4:40	*Keeping Buzzy	Nil
	Sit in pairs in a long ladder. Pairs are each given a name: Queen Bee,	
	Worker Bee, Larvae, Hive, Honey, Buzz, Flower, Pollen. Call out name and pair must run down the ladder, around the outside and back to their	
4.50	spot.	D 4 D: 1
4:50	Build a Bee	Per team: Dice, large
	Run as a relay. Cubs need to draw a bug by rolling the dice.	sheet of paper, texta
5 00	1 - body 2 - leg 3 - eye 4 - wing 5 - antenna 6 - random	D. (111) 1 ;
5:00	Beekeeper	Peter will bring his own
5.0 0	Guest speaker Peter Bell	information
5:20	Honeycomb	Ingredients
	Cooking	
	Baby Bumblebee Campfire Song	
5:45	Bee Dance	Nil
	Bee's communicate by dancing. Pass a message across the hall using	
	interpretive dance ☺	
	Or move around the hall to the 'Flight of the Bumblebee'	
5:55	Closing Ceremony	
Extra	Collect the Pollen Play as 'Rob the Nest'	

^{*} Can be played outside

Honeycomb Recipe

Ingredients

	1 1/2 cups (335g) white sugar	
	1/2 cup (125ml) honey	
	1/3 cup (80ml) water	
	2 tablespoons golden syrup	
	2 teaspoons bicarbonate of soda	
Step 1		

Grease and line an oven tray with baking paper.

• Step 2

Combine sugar, honey, water and golden syrup in a medium saucepan. Place over low heat and cook, stirring, occasionally brushing down side of the pan and spoon with a pastry brush dipped in water to remove any sugar crystals, for 5-7 minutes or until sugar dissolves. Increase heat to high and bring to the boil. Cook, without stirring, for 5-7 minutes or until the syrup reaches crack stage (154°C) on a sugar thermometer. Remove from heat and set aside for bubbles to subside.

• Step 3

Add the bicarbonate of soda and quickly stir with a wooden spoon until combined (mixture will bubble and foam). Pour onto the tray and set aside to cool completely.

• Step 4

Turn the honeycomb onto a clean surface. Break into large pieces. Store in an airtight container.