

Preservation



It is important to remember the value of things and what they mean. Keeping a record of the memory of the thing also helps us. This also applies to food and keeping it fresh and valuable.

The Caribbean theme throws up the challenge of preserving both the food that is needed on long camps but also the memories and experiences that we have gathered.



Getting Started...

Plan

- In the sixes run an experiment of how long different foods last
- Chat about what the Cub Scouts think will last the longest and what will rot the fastest.
- Think of an experimntat that you can run

Do

- Set aside food on camp in different locations.
- Put some food in air tight containers and some out in the open
- See what foods last and keep a record of the first signs of decay
- Try inventing ways of keeping things fresh on camp by using streams or pits.

Review

- Gather the food together and have a chat about what the Cub Scouts thought would last the longest and also what actually lasted the longest
- Find out about what they learnt about how to preserve food.
- Come up with suggestions of what to do on the next camp.

Resources:

- Food like fruit and vegetables, bread, milk etc...
- tupperware containers and a cooler box

Top Tips

- Why not look at doing a History Hike to preserve the heritage of the area.

