



# Advanced Program



## Session Descriptions & Program Grid

### All Day Sessions

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| <b>Forestry Merit Badge</b>         | In working through the Forestry merit badge requirements, Scouts will explore the remarkable complexity of a forest and identify many species of trees and plants and the roles they play in a forest's life cycle. They will also discover some of the resources forests provide to humans and come to understand that people have a very large part to play in sustaining the health of forests. |
| <b>Entrepreneurship Merit Badge</b> | By earning the Entrepreneurship merit badge, Scouts will learn about identifying opportunities, creating and evaluating business ideas, and exploring the feasibility (how doable it is) of an idea for a new business. They will also have the chance to fit everything together as they start and run their own business ventures.<br><u>Pre-requisite:</u> Complete requirement 3               |
| <b>Plant Science Merit Badge</b>    | Plant scientists use their curiosity and knowledge to develop questions about the world of plants. Then they try to answer those questions with further observations and experiments in the laboratory and in the field. To earn this merit badge, Scouts will explore three of the most important plant science specialties: agronomy, horticulture, and field botany.                            |
| <b>Engineering Merit Badge</b>      | Engineers use both science and technology to turn ideas into reality, devising all sorts of things, ranging from a tiny, low-cost battery for your cell phone to a gigantic dam across the mighty Yangtze River in China.<br><u>Pre-requisites:</u> Complete requirements 2, 5 and 6.  |

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| <b>Morning Sessions</b> | <b>Cooking with Maple Syrup</b><br>Use Maple Syrup to create delicious foods through Dutch Oven Cooking. Note: The morning session focuses on breakfast foods. | <b>Baking with Maple Syrup</b><br>Take maple syrup into the kitchen and learn to create maple syrupy sweets like cookies, cakes and other bakery foods.            | <b>Groundwater &amp; Maple Syrup</b><br>What does groundwater have to do with maple syrup? A LOT! Find out how trees use groundwater, how what is in the ground affects the taste of our syrup. | <b>Homemade Maple Syrup Equipment</b><br>Learn how to create an evaporator, collection buckets, all of the different tools we use for collecting sap and making maple syrup from household items.   | <b>Maple Stand Management</b><br>Forest Management is vital to good maple syrup production. How does the diversity, health and understory affect the forest and our vital maple trees. | <b>Syrup Apprenticeship</b><br>Join our syrup making crew and make maple syrup. You will have a chance to work on the evaporator and in the bottling room.                        |
|                         | <b>Afternoon Sessions</b>  | <b>Cooking with Maple Syrup</b><br>Use Maple Syrup to create delicious foods through Dutch Oven Cooking. Note: The afternoon session focuses on main dishes foods. | <b>Maple Syrup Confections</b><br>Take maple syrup and turn it into more sweet treats. Learn how to make maple sugar, maple cream and maple candies.  | <b>Maple Syrup Tasting &amp; Quality Control</b><br>Does all maple syrup taste the same? How do where the trees grow or the fuel used to boil the sap have an effect on the flavor, smell and color of syrup? Taste test a variety of syrups to find out. | <b>Water Chemistry &amp; Maple Syrup Production</b><br>Tiny little water molecules make up the base of the sap we collect. Figure out how they affect the maple syrup we produce.      | <b>Maple Sap Collection</b><br>There is more than one way to collect sap. Spend the afternoon with the tools of the trade that we use at Bear Paw and what you might use at home. |