



Advanced Program



Session Descriptions & Program Grid

All Day Sessions

Forestry Merit Badge	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.
Entrepreneurship Merit Badge	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. <u>Pre-requisite:</u> Complete requirement 3
Plant Science Merit Badge	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.
Engineering Merit Badge	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. <u>Pre-requisites:</u> To Be Determined

Morning Sessions	Cooking with Maple Syrup Use Maple Syrup to create delicious foods through Dutch Oven Cooking. Note: The morning session focuses on breakfast foods.	Baking with Maple Syrup Take maple syrup into the kitchen and learn to create maple syrupy sweets like cookies, cakes and other bakery foods.	Maple Stand Management Good forest management practices are vital to maintaining good maple syrup production. How does understory and species diversity affect the health of the forest and our stands of sugar maple trees?	Maple Syrup Grading We aren't talking about getting an "A" for your maple syrup making. Learn how maple syrup is categorized for its color and flavor. And get a chance to see how you do on determining maple syrup grades.	Groundwater & Maple Syrup 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.
	Afternoon Sessions	Cooking with Maple Syrup Use Maple Syrup to create delicious foods through Dutch Oven Cooking. Note: The afternoon session focuses on main dishes foods.	Maple Syrup Confections Take maple syrup and turn it into more sweet treats. Learn how to make maple candies, learn about sugar crack stages and the science behind maple candy making.	Maple Sap Collection There are many ways to make maple syrup from backyard home sap collection to very industrial scale production. Spend the afternoon and see the tips, tricks, and tools are in use at Bear Paw.	Sap Chemistry & Maple Syrup Production It's more than sugar water. Understand the different elements that make up same and how that affects the taste of every bottle of maple syrup you each. Learn what makes Bear Paw Maple Syrup delicious.