



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
Farm Mechanics Merit Badge	From the mattock and hoe to the horse and mule, the cotton gin and reaper, the tractor and air seeder—this is the story of farm equipment. Today, most farms are mechanized and farmers can do most of their own maintenance work and make the adjustments needed on their many intricate farm implements. <u>Pre-requisite:</u> Complete requirement 5 and 7
Soil and Water Conservation Merit Badge	Conservation isn't just the responsibility of soil and plant scientists, hydrologists, wildlife managers, landowners, and the forest or mine owner alone. It is the duty of every person to learn more about the natural resources on which our lives depend so that we can help make sure that these resources are used intelligently and cared for properly.

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 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.
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.	Sap Chemistry & Maple Syrup Production It's more than sugar water. Understand the different elements that make up sap and how that affects the taste of every bottle of maple syrup you eat. Learn what makes Bear Paw Maple Syrup delicious.