

New Hands-On Student Programs & Tours at the Chesapeake Bay Maritime Museum



Ecology Cruise

Ages: 3rd through 12th grades
Tour Duration: 2 hours
Offered: May through October
Cost: \$300 per class (32 students/chaperones max.)

Chesapeake's Best Crab Cakes: A Study in Geography, Social Studies, and Economics

Ages: 3rd, 4th, & 5th grades
Program Duration: 2 hours
Offered: April through October
Cost: \$300 per class (30 students max.)

**For more information about these programs contact:
Youth Programs Coordinator, at 410.745.2916 x 103 or education@cbmm.org**

Ecology Cruise

Students and their chaperones will travel on *Mister Jim*, a replica buy boat, and will take part in various interactives. Featured hands-on activities include collecting, identifying, and examining aquatic species, as well as, exploring connections in a food web. In addition to the above activities, older students will perform water quality tests (pH, dissolved oxygen, temperature, turbidity, and salinity.) Students will gain a better understanding of Bay ecology and learn how various human activities affect Bay species. The cruise may be combined with the Bay Bounty tour for an additional charge.

**To make a reservation contact
Helen Van Fleet at 410.745.2916 x 111
or hvanfleet@cbmm.org**

Chesapeake's Best Crab Cakes: A Study in Geography, Social Studies, and Economics

The “Crab Cakes” program focuses on the relationship between the natural environment and the way people live and work on the Bay. Featuring the Chesapeake Bay blue crab and its journey from the water to our dinner plates, the program teaches about the watermen who catch the crabs, the seafood pickers and packinghouse operators who process the crabs, and the cooks who prepare crab dishes in local restaurants. By role playing, students will develop new insights while talking with a real-life crab picker and trying their hand at catching crabs at Waterman’s Wharf. Students will also work a trotline, practice picking stuffed crabs at a packing house, and select items from a restaurant menu based on their jobs. The program was developed jointly by the Museum and Talbot County Public Schools and is taught in all Talbot County third-grade classes.

