At the Farm and Wildlife Center, youth learn domestic animal care and assistance dog training. In these programs, students learn to train and care for the animals, becoming skilled enough to work in a veterinarian’s office or in a humane animal shelter as a kennel worker.

While at Green Chimneys they conduct tours for visiting groups at the farm. Over the last year 89 birds and other wildlife were brought to the Wildlife Center for rescue and rehabilitation. Some are able to be released back into the wild, others remain in permanent care. Students work with trained, licensed raptor specialists and are able to help provide basic care to all in captivity.

The Equine program is where students are taught the required skills to work as assistants in a program for equine mental health activities, experiential learning and riding for those with handicapped challenges.

The Boni-Bel Farm program is a working organic farm. In addition to an organic farm, Boni-Bel houses a Country Store, maple syrup production in our sugar shack, honey production from our bee hives, and an orchard and blueberry patch. Boni-Bel provides educational and vocational learning opportunities through organic gardening, composting, basic retail sales and management, and syrup and honey production.

The organic garden produces over a thousand pounds of produce annually that is used in our kitchen, our life skills classroom, and is sold at the Country Store and farm stand. Organic produce is an emerging industry and we want to build the capacities of our students to be able to gain employment in this field.

Students participate in all aspects of the program. They prepare, plant, and harvest the produce each year. They also learn how to market products the
Children who come to Green Chimneys have experienced years of failure. Many of these children have had few experiences to take care of themselves, let alone others. Yet when they leave Green Chimneys, which is inevitable for all of them, they must learn how to do exactly that.

Our vocational activities and educational programs give children tools they can take with them after they leave Green Chimneys and provide practical experiences that give them confidence and knowledge for entry level employment.

Children are able to work closely with our vocational counselor to find an appropriate placement in the vocational program. Children can participate in individual or group vocational instruction to form realistic career goals. They learn career readiness skills and practice them in a realistic working environment.

Students participate in both individual and group instruction in our culinary arts program. In both programs, students learn the skills necessary to create advanced culinary dishes.

Embedded in each curriculum is the instruction of kitchen safety. All classes take place in our fully-equipped and functional dining hall kitchen and are supervised by our experienced chef and kitchen staff. Both classes build the self-worth, independence, positive work behaviors, and teamwork skills of the students.

These children make progress in being able to take care of themselves, but also by recognizing that they are in being able to take care of themselves, but also by recognizing that they are of taking care of the needs of their community.

Culinary Arts

Career Readiness

Our vocational counselor provides career readiness curricula in the classroom to prepare the students for success in the world of work. Students learn how to successfully get and keep a job. In addition, they learn how to explore their career interests and plan for their futures.

We offer a variety of on-campus positions for the students to work and practice their skills. Students observe and assist in our office buildings, kitchen, grounds maintenance, farm and wildlife facility, housekeeping, and many more.

Students learn the skills necessary to succeed in the world of work. Practicing these skills on campus, in a supportive environment prepares students for future successes.