

PIONEERS

By Judith Allee

GRADE LEVEL: Elementary

Prepared in partial fulfillment of requirements for
"INDIANA AND THE NEW NATION, 1776-1876"
a project of the Historic Southern Indiana Project
of the University of Southern Indiana
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Evansville, Indiana 47712
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FUNDED BY THE NATIONAL ENDOWMENT FOR THE HUMANITIES

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INDIANA AND THE NEW NATION

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DR. BIGHAM

LESSON PLAN FOR GIFTED FOURTH GRADE PUPILS

PIONEERS

CIVIL WAR

NOVEMBER, 1990

Judith A. Allee

INTRODUCTION

These lesson plans were developed to use with my fourth grade cluster group of gifted and talented students as part of the requirement for the INDIANA AND THE NEW NATION project funded by the National Endowment for the Humanities and directed by DR. Bigham. The activities suggested are arranged according to Bloom's Taxonomy for gifted students and to develop the creative thinking skills of my pupils.

PIONEERS

KNOWLEDGE

Locate different regions from which pioneers came to Indiana.

Map work on trails and rivers used to bring settlers into Indiana.

Develop a time line of settlement in southern Indiana.

Name foods typically eaten by pioneers.

List uses of corn for pioneer families.

COMPREHENSION

Make a salt map showing routes used by early settlers to enter Indiana.

Describe jobs of pioneer father and mother.

Explain the different materials used in pioneer clothing.

APPLICATION

Design or construct a flatboat or a conestoga wagon.

Conduct a pioneer spelling bee, quilting bee, or square dance.

Record a diary of your journey into Indiana.

Create an apple doll pioneer character and dress as a pioneer.

Create your own Granny Cure for a pioneer illness.

Develop an advertisement to encourage settlement in early Indiana.

Prepare a pioneer meal.

Create and describe the various types of homes lived in by a pioneer family.

Construct your own pioneer village.

Demonstrate one of the following:

Candle making

Butter making

Soap making

Applebutter making

Funnel cakes

Read and translate a pioneer journal. Keep a journal of your own for the same length of time. Compare.

Role play a pioneer evening.

ANALYSIS

Describe the hardships faced by the pioneers and how they were overcome.

Read books about pioneers. Compare/contrast characters: their accomplishments and hardships.

Summarize the importance of living in a pioneer village.

Investigate reasons for settlement in southern Indiana.

Compare/contrast pioneer life of a pioneer child to your life. Touch aspects of: school, dress, games, transportation, and medicine.

SYNTHESIS

Decide what items you will take to the new settlement. Pack your items in the wagon. Give rationale for your selections.

Compile a recipe booklet of pioneer foods.

Design your own pioneer quilt.

Compose a poem relating to pioneer life.

Explain why Indiana is called the Melting Pot.

Create a cartoon with granny cures.

Create a pioneer newspaper.

Predict what the early pioneers thought they would find in Indiana. Illustrate.

Invent your own pioneer game or toy.

Design your own computer game on pioneer life.

EVALUATION

Rate this unit as to content, interest, and creativity. How would you change it?

Justify the settlement of southern Indiana by the early settlers.

Explain why you would or would not like to live as a pioneer. Develop a debate to present to the class.

Compare/contrast pioneer schooling to present day schools.

Display products and have a pioneer day. Video the presentation.

APPENDIX

BLOOM'S TAXONOMY FOR GIFTED EDUCATION

EVALUATION

SYNTHESIS

ANALYSIS

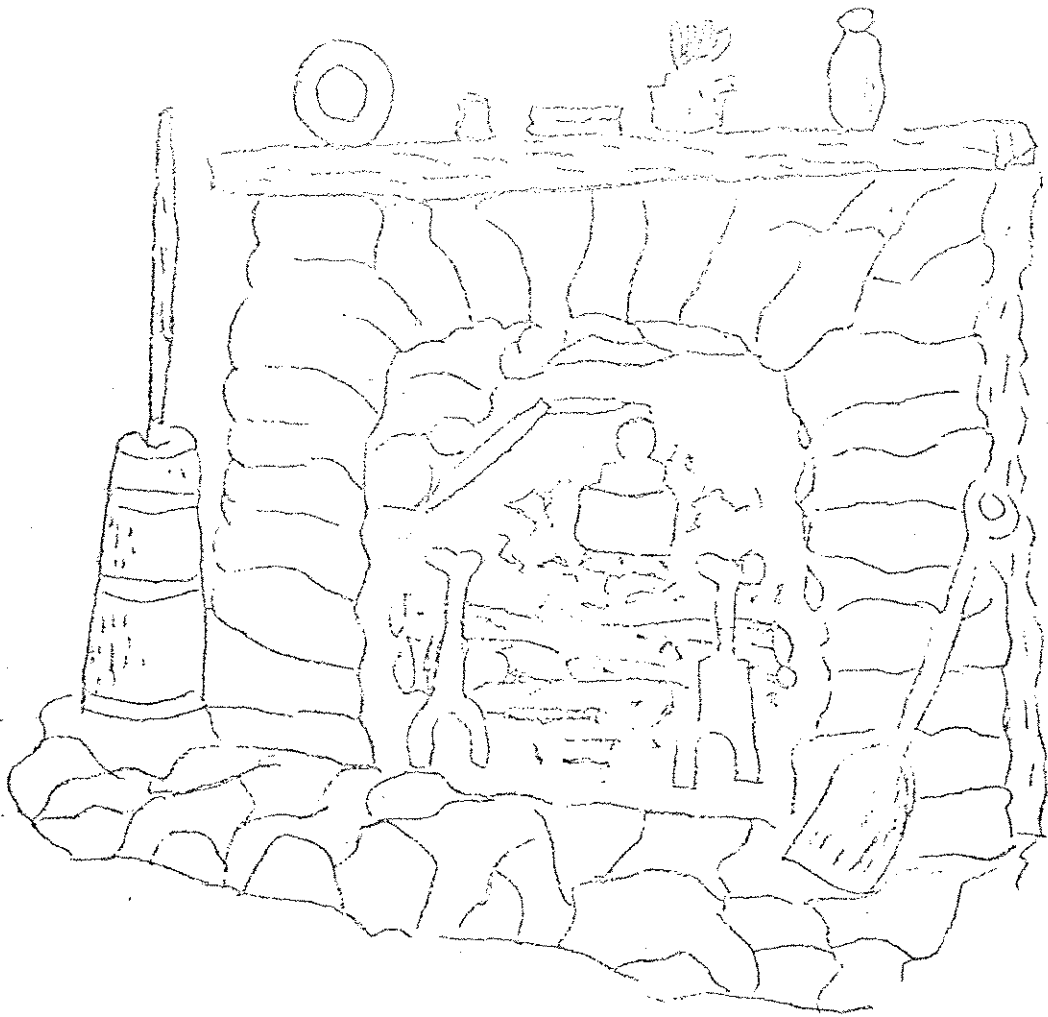
APPLICATION

COMPREHENSION

KNOWLEDGE

Pioneer

Recipes



CHICKEN SOUP

Clean and dress chicken. Cut up into pieces. Put in kettle with half gallon or more of water and some small pieces of bacon. Boil until tender. Add a large spoonful of butter, a pint of milk, a beaten egg, salt and pepper and parsley. Boil again, then simmer until needed.

POTATO SOUP

Slice several potatoes and onions, add salt and pepper, also butter. Boil together in water until mushy and soft. Add milk if necessary to make thinner.

RUEBABCO SOUP

1 lb. pemmican
2 quarts water
1 cup flour
1/2 cup sugar

Boil pemmican and water, then dissolve flour in a bit of the water and add with the sugar. Cook until smooth.

TURTLE SOUP

Kill the turtle early in the morning in summer or the night before if the weather is cold. Hang it up to bleed. Scald it and remove outer skin. Open shell carefully in order not to break the gall. Break shells and put in pot. Take out fins, eggs and entrails. Put the meat into pot with plenty of water. Add onions, salt, pepper, cloves, thyme and allspice. Boil until meat breaks apart easily. Add two large spoonfuls of butter, a bunch of parsley and cook down to soup.

COTTAGE CHEESE

Put equal parts of buttermilk and thick milk in a kettle near the fire. Heat almost to boiling hot. Pour into cloth bag. Drain until the next day. Remove cheese, salt it and put in a little cream. Stir.

DANDELION SALAD

Wash 2 quarts of dandelion leaves. Put into hot bacon grease and wilt. Pour a little vinegar over it. Break pieces of cooked bacon and mix with dandelion.

CORN PONE

4 cups cornmeal
1 1/2 teaspoons salt
3 cups hot water

Mix cornmeal and salt and add water. Stir rapidly until well mixed. Pat into half inch thick cakes. These can be fried in a skillet or baked before a fire.

CRACKLIN CORNBREAD

1 quart cornmeal
1 cup cracklins
1 teaspoon salt
warm water

Rub cracklins into cornmeal as fine as possible. Add salt and enough warm water to make a stiff dough. Form into pones and bake before fire. Eat hot.

HOE CAKES

2 cupfuls cornmeal
 $\frac{1}{2}$ teaspoon salt
2 tablespoonfuls of bacon fat (or other shortening)
1 cup hot water
 $\frac{1}{2}$ cups cold water (about)

Mix together cornmeal, salt and hot water. Cool with cold water, enough so the mush will pour slowly from the bowl. Add bacon fat. Drop by spoonfuls into skillet. Turn on both sides until brown. Hoe cakes were cooked in fireplace, on hot coals, or on a hot shovel in front of the fire.

INDIAN GRIDDLE CAKES

1 quart sour milk
1 large tablespoon butter melted
2 eggs
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt

Add enough cornmeal to make a thin batter. Rub griddle with bag of salt instead of lard. Fry cakes.

BLACK EYED PEAS

Shell and put to soak in water early in morning. An hour before dinner, put into a kettle of boiling water and cover. Hang over fire and cook until tender. Add salt and simmer a while longer. Drain and put in a large piece of fresh butter, or fry pork and season with this. (Soak dried peas overnight and cook longer).

BOILED CABBAGE

Wash cabbage and cut into pieces. Put in boiling water in kettle. Add salt and cooked pork. Cover and cook a few minutes over fire.

COOKING DRY BEANS

Soak dry beans overnight in a large kettle. Pour off water and cover beans with clean water. Bring to a boil and add bacon or ham, and salt. Add onion if desired. Boil over fire for several hours, adding water when necessary, until tender.

GREEN BEANS

Snap ends off beans and wash. Put beans in kettle and cover with water. Add salt and pork. Cook until tender.

CORN IN BRINE

In the fall pick tender roasting ears and strip off the outer shuck, leaving inner shuck and the silks. Use a clean wooden tub which has been scalded and sunned. Put a thin layer of salt in bottom of tub. Put the ears in as tightly as possible. When tub is almost full, put a flat rock on top. Cover the corn with a strong brine. The day before corn is to be used in soup or otherwise, take out ears and remove the shucks and silks. Soak in two or three waters, letting the corn stand in the last water until it is needed.

FRIED MUSH

1 cup cornmeal
1 cup water - cold
3½ cups boiling water
1 teaspoon salt

Soak cornmeal in cold water until all is wet. Stir salt into boiling water and add wet cornmeal. Cook 5 minutes while stirring. Cool. When cold cut in slices and fry in hot fat.

ROAST POTATOES

Wash large potatoes and rub well with grease. Bury in hot ashes, cook until soft.

ROASTED SWEET CORN

Remove silks but not husks from fresh corn. Close husks and tie with yarn or string. Soak ears in water until very thoroughly wet. Drain and lay in hot ashes, cover with hot ashes, in edge of fire. Remove when steam is gone.

SALSIFY

Wash off dirt, trim and scrape roots. Cut up fine. Boil until tender. Season with salt, pepper, butter and milk. Four into Dutch oven and bake until brown.

STEWED TURNIPS

Peel several turnips and put in pot with water and salt. Cook until soft. Add a cup of cream, a large spoon of butter and pepper. Cook a few minutes longer.

TESTING MUSHROOMS

Sprinkle salt on the spongy part or gills of the mushrooms to be tried. If they turn yellow, they are poisonous; if they turn black, they are good. Allow the salt to act a little time before you decide as to the color.

TOASTED CORN

Take kernels from dry field corn and toast in heavy skillet without grease. Shake continually to keep from burning. Toast until corn is brown and crunchy.

VIRGINIA ASH CAKE

1 teaspoon salt
1 quart corn meal

Add water to make thick batter and mix well. Make into flat round cakes. Sweep a clean place on hot part of hearth. Place cakes on this clean place. Put hot wood ashes over them. When done, wash cake and wipe dry. If cabbage leaves are available, place one under and one over each cake. Then washing won't be necessary before eating.

BEAR STEAKS

Pound in salt, pepper and ground ginger. Sear meat on each side in hot grease in skillet. Move to cooler fire and cover skillet. Cook until tender. Add water to keep from burning.

COOKING TURTLE

Break open shell where joined. Remove meat and throw away fat. Cut in small pieces. Soak overnight in salt water. Drain and wash in clear water. Dip in egg and then in cornmeal to which salt and pepper have been added. Brown in bottom of Dutch oven, then cover and cook slowly until meat is tender. Add water to slow cooking.

DRIED BEEF AND HOMINY

Get skillet hot over fire with a little grease in it. Shred a cup of dried beef and cook in skillet until hot. Add two cups of hominy, salt and pepper and simmer in front of fire until heated.

DRIED BEEF GRAVY

1 cup dried beef, browned in 4 tablespoons of grease
4 tablespoons flour
2 cups milk
dash pepper

Tear beef apart and brown in grease. Add pepper. Mix flour into meat and cook a few minutes. Add milk and stir until smooth and thick.

DUTCH OVEN ROAST

Brown meat of deer, bear or other game animal in grease in bottom of dutch oven. Slice potatoes, carrots, onions or other vegetables on hand and lay on top of meat. Add salt and pepper. Cover and cook until meat is tender. Add water if necessary.

FRIED CHICKEN

Kill chicken early in morning. Clean and dress. Cut up. Sprinkle with salt and pepper and fry in a little lard in frying pan. When nearly done pour off fat and add a little water. Put in a large spoonful of butter and sprinkle with chopped parsley. Cook until chicken is brown.

FRIED FISH

Dip fish in milk and egg then in cornmeal to which salt has been added. Fry in deep hot grease until brown and flaky.

FRIED FROG LEGS

Skin frog legs. Roll in cornmeal to which salt and pepper have been added. Cook in deep grease in hot skillet.

ROAST PIGEON

Draw, truss and singe pigeons. Mix butter with salt, pepper and sweet herbs and put in pigeons. Tie up neck and vest. Roast in front of fire.

ROASTING SMALL GAME

Raccoon, woodchuck, game birds and squirrel are roasted whole after dressing. Suspend meat in front of fire. If cord is used, keep wet to prevent burning. Put a pan under the meat to catch the drippings. Use dripping to baste meat as it cooks. Be sure meat turns to cook on all sides. Salt and pepper when nearly done. Cook until tender.

SMOTHERED SQUIRREL OR RABBIT

Cut meat into small pieces and sprinkle with salt and pepper. Fry in skillet until brown. Cover with layer of onions. Add one teaspoon of salt and one cup of sour cream. Put lid on skillet and simmer until tender.

STEWED VENISON

Cut cleaned meat in thick slices. Put in dutch oven with a little water and fat. Cook until tender. Pour off liquid and baste with butter, salt and pepper. Cover and let set until mealtime.

POTATO STUFFING

2 cups hot mashed potatoes
1 cup bread crumbs
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon sage
4 tablespoons melted butter or other fat.
2 tablespoons chopped onion.

Mix the ingredients in the order given. Use to stuff fowl before baking in oven.

APPLE PUDDING

2 cups dried apples
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup butter

Water to cover
$\frac{1}{2}$ cup brown sugar

Soak apples in water until soft. Pour off water. Grease dutch oven and place apples in bottom. Mix other ingredients and sprinkle over apples. Bake slowly. Serve with milk.

INDIAN PUDDING

2½ cups milk
½ cup cornmeal
1 cup cold water
½ cup sugar
½ cup molasses or sorghum
2 eggs
spices, cinnamon, ginger, nutmeg
1 teaspoon salt

Scald milk in heavy pan. Mix cornmeal and water and add. Cook and stir until thick. Take off fire and add sugar and sorghum or molasses. Cool, then add eggs, (beaten), salt and spices. Bake in dutch oven an hour or so over slow fire.

PARSONS CAKE

5 eggs
1 large cup of brown sugar
4 cups flour
3 cups molasses
1½ cups butter
ginger and spice to taste
1 teaspoon soda dissolved in a little milk.
Mix and bake in dutch oven.

SOFT GINGERBREAD

3 eggs
~~½ cup butter~~
3 cups flour
1 small teaspoon soda, dissolved in ½ cup sour cream.
1 cup butter
1 cup molasses
1 large tablespoon ginger
Mix well and bake in dutch oven.

ARROWROOT

1 tablespoon arrowroot cold water to make paste
Mix until lumps are gone, pour slowly into ½ pint boiling milk and simmer until jelly-like. Sweeten to taste. Add a little nutmeg or cinnamon.

BAKED APPLES

Slice off top of apples and take out core. Fill with mincemeat or sugar with spices added. Dot with butter. Put a little water in dutch oven and put in apples. Bake in fire.

DRIED FRUITS

Dried apples or pears may be made into a sauce by soaking in cold water, adding sugar or honey, a dash of salt and some spices. Cook slowly in front of fire.

FRIED COOKIES

1 egg
butter size of small egg
Work well and roll thin. Cut in large circles and fry in hot lard. Dip in sugar.

2 tablespoons cream
flour to make stiff dough

SNOW CREAM

Fill pan with pure snow. (Free from hail, ice, etc.) Stir in enough cream to make thick consistency. Add maple sugar to sweeten to taste. Add few drops rose water or other flavoring if desired. Eat at once.

STRAWBERRY WINE

Mash berries. To each gallon of berries add half gallon boiling water. Let stand for 24 hours. Strain. Add 3 lbs. brown sugar to each gallon of juice. Let stand 36 hours and skim off impurities as they rise to surface. Reserve part and put rest in cask. Refill cask each morning. When fermented, cork and seal.

SASSAFRAS TEA

Shave off about a teaspoon full of sassafras root and bring to boil in two cups of water.

SOURDOUGH STARTER

Peel 4 or 5 potatoes and put in pan with water to cover potatoes. Boil until potatoes are done. Use the water only. Mix two cups of lukewarm potato water with 2 cups flour. Add 1 tablespoon of sugar and 1 teaspoon of salt. Let stand in crock in warm place, covered with a cloth for three or four days or until it bubbles or works. It will have a peculiar sour odor. This makes about 3½ cups. When some sourdough is removed, replace it with an equal amount of flour and water enough to restore original consistency.

SOURDOUGH PANCAKES

2 cups sourdough starter
Mix ingredients in bowl; cover and let stand in warm place overnight. Next morning, add:

1 teaspoon sugar	1 cup flour	1 cup water
½ teaspoon salt	½ teaspoon baking soda	
	1 egg, beaten	

If batter is too thick, add water; if too thin, add flour. Add 2 teaspoons melted butter. Bake on board in front of fire or in frying pan.

SOURDOUGH BREAD

2 cups sourdough
2 tablespoons sugar
Mix sourdough, 2 cups flour, butter, sugar and salt. Add enough of the other cup of flour to make a stiff dough, shaped into a ball. Put in greased bowl and grease top with butter. Cover and let stand in a warm spot for several hours. When raised, dissolve soda in small amount of water and knead into dough thoroughly. Let rise in well greased pan, brush with milk and bake.

3 cups flour	1½ tablespoons butter
1 teaspoon salt	½ teaspoon baking soda-milk

AUTUMN FUN

We thought you might like to do some of the following activities in your Little Hoosier meetings or in your classes:

Indian Beads.

The Indian men and women wore lots of bright colored jewelry and decorated their clothing with beads, shells, animal teeth and bones. You can make beads from salt clay or colored macaroni. Here is a recipe for salt clay:

Mix one cup of flour with one cup of salt. Add a little cool water and mix with your hands. If the mixture is too dry, add a little more water. Mix until you have a ball of clay that is firm but not sticky. If it is sticky, add a little more flour.

Shape the clay into beads or the shapes that you want. Make a hole in each piece with a toothpick. Let the beads dry thoroughly - they will dry faster if you place them close to a source of heat. Paint the beads, maybe even put a design on some. Thread a needle with strong thread or yarn. String the beads to make a necklace, or sew on Indian clothing.

(Salt clay can also be used to make models of pioneer tools and weapons.)

Pioneers and Indians would be busy now getting foods ready for winter. Here are two things that you can do with pumpkin. Why not see how many recipes you can collect using pumpkin.

Dried Pumpkin

Slice the pumpkin around in circles, take the seeds out and peel the pumpkin rings. Hang the pumpkin rings on a stick in one corner of the room until dry. These were stored in sacks. Cook for several hours in some liquid. Add hog meat or a ham bone for flavoring.

Pumpkin Seeds

Clean all of the pulp from the seeds. Spread out on a flat baking sheet. Salt generously. Bake until the seeds are ready to turn brown. Cool and eat.

There isn't much time left to dry apples for the winter, so you should get busy right away. Remember that even though dried apples are good to eat plain, the early settlers would have used them in cooking. Why not try to find recipes for dried apples that the early settlers would have used.

Dried Apple Slices

Peel and core the apples, slice into very thin slices. (Do not use any bruised pieces of apple.) Place the apples in salt water to keep them from turning brown. Rinse out the salt and spread slices on a board or wire screen with cheesecloth or paper towels. Dry the apples in the sun, turning often. Apples should be dry and rubbery in just a few days. Covering the fruit with cheesecloth keeps insects away. If fruit is dried in the sun it should be brought in at night to protect from dampness.

Dried Apple Rings

Peel and core apples. Slice into thin rings. (Do not use any bruised pieces of fruit.) Place apple rings in salty water to keep them from turning brown, until all apples are sliced. Rinse off salt and string apples on a broomstick or pole. Hang out in the sun to dry, turning frequently. If the apples are dried outside, bring them in at night to protect from dampness.

You can heat dried apple slices or rings for a few minutes in a 225° degree oven to kill any germs. Store in jars or sacks away from moisture. Moisture will cause the apples to mold.

Don't forget that these are things you could also do at home with your mother or grandmother. Your entire family would enjoy this.

14. Pioneer Food

One of the first crops the pioneer planted was corn. When the corn was ripe, the kernels were shelled from the ear and ground up into meal. Several dishes were made from this cornmeal.

- A. Cornmeal Mush - You can make mush by mixing two cups of cornmeal with two cups of cold water. Add a little salt. When it is all mixed up add four cups of boiling water and cook slowly over low heat. Stir frequently. Cook for 20 to 30 minutes. It is good served hot with honey or sugar, butter and milk. You can top it with maple syrup and have a dish the pioneers called hasty pudding.
- B. Hoe Cakes - Mix two cups cornmeal with about three cups boiling water; add a little salt and mix thoroughly. Pour the batter into a greased pan and bake in a hot oven for 30 minutes. Eat while warm.

15. Dip Candle Making

The pioneers depended on candles for light after the sun went down. Of course, they didn't go to a store and buy nice fat candles; they made their own. You can make a candle the way the pioneers did.

- A. Fill a deep kettle about 3/4 full of water.
- B. Add wax to the water. (Get real wax from a craft shop; if you can't find wax use paraffin.)
- C. Heat the wax until it is melted. (It will float to the top.) Don't overheat.
- D. Tie a 12 inch length of wick to a stick.
- E. Dip the wick in the melted wax. (Dip in and out quickly.)
- F. Let the wax harden and dip again.
- G. Continue dipping until the candle is as fat as you want it.
- H. Make sure the candle is completely hard before using.

CAUTION: The melted wax can burn very painfully if you get it on your skin.

2. A Pioneer Log Cabin

Early settlers had problems with Indian attacks. The Indians would sometimes catch them unaware and kill or kidnap the settlers. Other times they would burn the settlers' cabins.

Build a log cabin like the settlers lived in. You can use sticks, Lincoln logs, ice cream sticks, straws or cardboard to make the cabin. Make some trees around the cabin to make it look like the wilderness. The trees could be made of small branches, sponge or cardboard. Include a small pen of animals (cow, pig) and a stack of firewood outside the cabin.

You can put some Indians in the woods or attacking the cabin. If you can't find small plastic models of Indians, you can make your own out of cardboard. Put your project on cardboard or board so it can be moved.

Page 80 of Living Indiana History shows a good example of an early settler's cabin.

13. Salt-Flour Map Of Indiana

Make a salt-flour map of the State of Indiana. Put the main rivers, the territorial and state capitals and the three French forts, Miami, Vincennes and Ouiatenon.

Select a piece of cardboard or plywood. Draw a map of Indiana on the board. Mix 1/4 cup of salt and 1/4 cup of flour together and add enough water to make it like paste. Pour the paste onto the board and shape it to fit the map of Indiana. While the paste is wet mark the rivers, capitals and forts. Form the hills of southern Indiana. Let the map dry and paint with water colors or tempera paint.

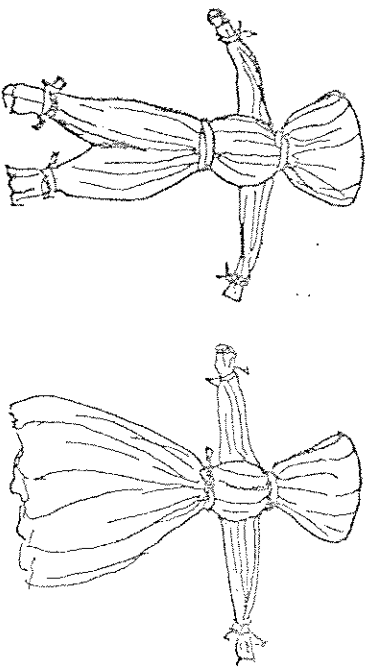


FIG. 1

Making the Basic Cornhusk Doll

Basic cornhusk dolls are not hard to make and the steps will become easier with each doll made. Doll makers use the following basic methods for a doll somewhat more elaborate than the plain doll. For realistic touches, add cornhusk hats, aprons, miniature flowers, tiny baskets, tools, buckskins, or cloth clothing. Add a tiny feather in a headband or a string of beads, and your doll comes alive.

Dampen cornhusks so they are soft. If the husks are too wet, they will shrink and the doll will not hold it's shape. The husks can be dampened while making the doll if they seem too dry.

Select about five long husks. Lay all the stem ends together (these ends may be trimmed if they are very thick). To make the head, tie all the stem ends together one inch from the ends. Bring the husks, one at a time, down over the ends. (See Figure 2.) If the head is not big enough, add a ball of rolled-up husks or do as some doll makers do, add a nut or section of the cornstalk. Pull the husks down tight for a smooth head and tie at the neck.

Roll up two husks for the arms and tie the ends. A wire or pipe cleaner may be used for the core. This permits the arms to be bent into a more natural position, but this is not an authentic method. After the arms are formed, slip them between the husks up to the neck. (See Figure 3.) The arms are held in place by

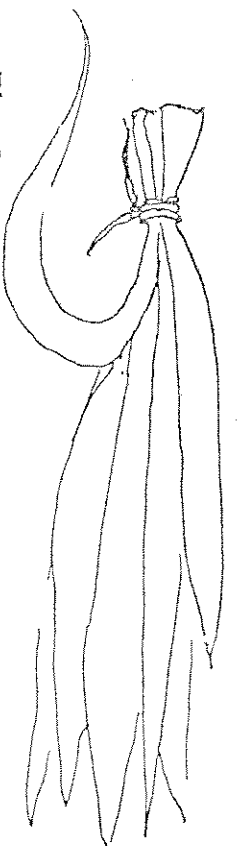


FIG. 2

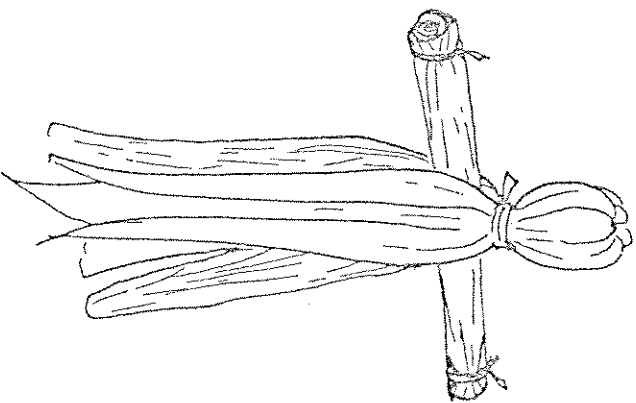


FIG. 3

thread or a husk crossed over the front and back of the doll and then tied. (See Figure 4.) Two husks, about one inch wide, are used to form the shoulders. These cross the front and back and are tied at the waist. (See Figure 5.) Place several overlapping husks around the waist for a skirt and tie them at the waist. (See Figure 6.) Trim the bottom of the skirt so the doll will stand up.

Trim arms to the desired length. Tuck in any ends showing and cover thread ties with cornhusk. Wool or untwisted tan twine

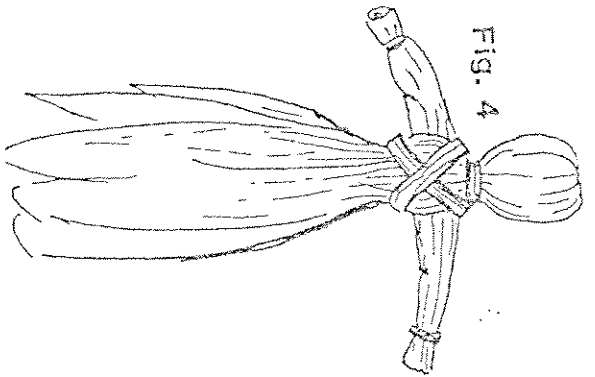


Fig. 4

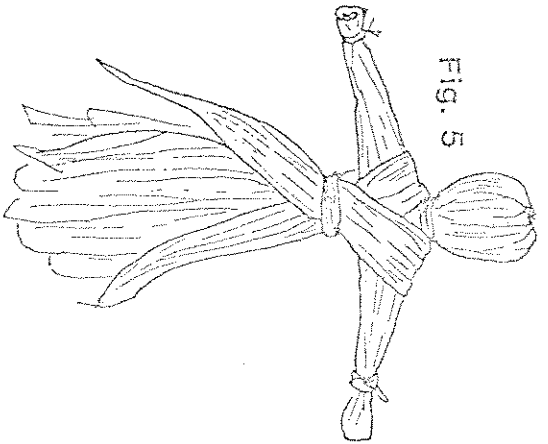


Fig. 5

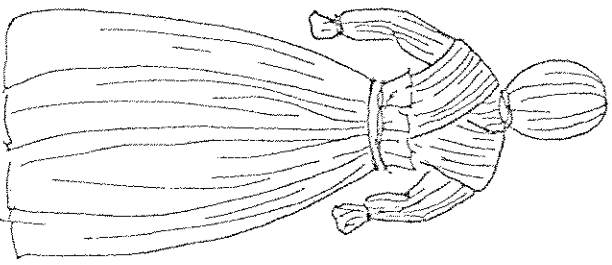
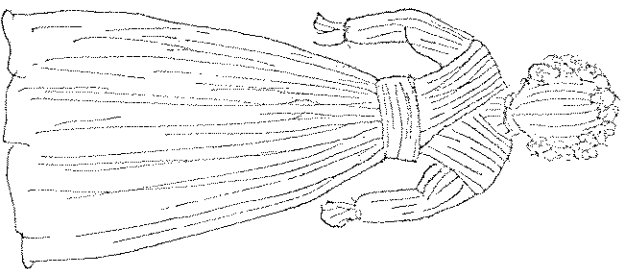


Fig. 6



can be used for the hair and can be attached through gluing or sewing. Corn silk hair is sometimes used, but will not last over the years.

A boy doll is made by separating the husk below the waist and tying at the ankles. Wire can be used in the core of the legs to make them stronger, but the wire should not show. Trim off excess wire and ties, remembering to cover ties with cornhusks. After the doll is finished, let it dry for several days. To make the girl doll's skirt fuller, add a ball of dry husks or wool to the center core of the skirt before drying. A string may be tied loosely at the bottom of the outside of the skirt, so it will stay smooth while drying. The string is removed after the doll has dried.

Indians never put faces on their dolls in primitive days, although some do today for the tourist trade. Legends tell how the Indians thought faces bestowed a spirit to the doll. It was thought that adding faces would make the Indian children vain and they would spend their days looking at themselves in the forest ponds. Today, faces can be added by brushing on a little paint, or by using a felt-tipped pen. First practice on a scrap of cornhusk.

Resources

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- Schneider, Richard, *Crafts of the North American Indian*, p. 318-325. New York: Van Nostrand Reinhold Co., Division of Litton Educational Pub., Inc., 1979.
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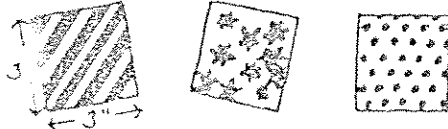
WOVEN CORNHUSK SEATS

Colonial cornhusk chair seats, stools, and benches have both served and withstood the passage of many years. Antique shops and museums have examples of these chair seats showing a variety of designs and construction methods. Some seats are made of single twisted ropes, two ropes twisted together, or braided ropes.

I. Making A Quilt

The pioneers made their own quilts out of leftover material to keep warm on cold winter nights. Pioneer women would often get together and sew the squares of cloth together. These get-togethers were called quilting bees. You can make your own patchwork quilt.

- A. Cut scraps of cloth into squares about three inches long and three inches wide. Use different colors and prints of cloth.

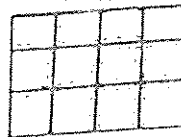


- B. Sew the squares together. Continue doing this until your quilt is as long and wide as you want it.
- C. Cut another piece of cloth the same size as your quilt. This could be cut from an old sheet. Lay this piece of material on the right side of the quilt and sew both sides and one end. Turn the cover

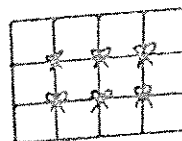
inside out so the seams are on the inside.



- D. Put a thin layer of cotton or batting inside the cover and sew the open end.
- E. To quilt the cover and hold the cotton in place, sew along each strip of squares both across and up and down.



- F. Another way to quilt is to sew a four inch piece of yarn through the quilt every place where four squares come together. With both ends of the yarn on the top side of the quilt, tie a knot and perhaps a bow.



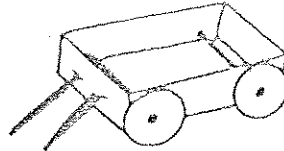
8. Covered Wagon

Most of the early settlers came to Indiana in a covered wagon. The wagons were not very large. They usually measured 4' X 16' X 4'. Measure the wagon on the classroom floor with a yardstick to see how small it was. You can make a model of a wagon.

- A. Find a small box like a match box.
- B. Using a quarter or something round, draw four circles for wheels on a piece of cardboard. Cut out the circles and make a hole in the center of each one.
- C. Make two small holes on each side of the box a short way from the corners. Insert round sticks through the holes.



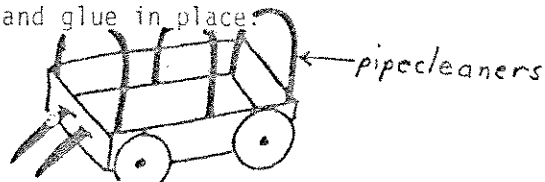
- D. Put the cardboard wheels on the ends of the sticks and glue in place.



- E. Insert two sticks through the front to serve as shafts. Paint the

wagon and let it dry.

- F. Use three pipe cleaners to make a frame for the cover. Bend them into a horseshoe shape and glue in place.



- G. Cut a piece of white cloth or paper long enough to reach from the top of the wheels and across the frame and a little longer than the length of the wagon.
- H. Glue or sew the cover to the pipe cleaners.

HOMEMADE PLAY-DOUGH

MIX together:

1 cup flour
1/2 cup salt
2 teaspoons cream of tartar

ADD:

1 tablespoon cooking oil
1 cup water
Food coloring
Flavoring (optional, adds a good scent)

Cook, stirring, for 1-3 minutes, or until thick.
Knead almost immediately.
Wrap in saran wrap and keep in an air-tight
container

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