

Grades 9-12 Museum Scavenger Hunt

1. 18th and 19th century kitchens might look a little different than modern kitchens today, but some of the food cooked may be familiar. **Match the historic tool to the food it cooked.**



- 1. Griddles _____ Shortcake
- 2. Gridiron _____ Flat cakes
- 3. Dutch Oven _____ Broiled fish



2. Butchering happened on every farm in the 18th and 19th centuries. The meat from cattle, poultry, and pigs was eaten on the farm or sold at market. Without modern refrigeration there were four ways to preserve meat from rotting so it would last all year. **Find the Meat Preservation exhibit and name the four different preservation methods farmers could use.**

- 1. _____
- 2. _____
- 3. _____
- 4. _____

3. Winnowing is the process of separating grain seeds from the chaff (papery covering of the grain seed). Beginning in the 19th century, a mechanized tool replaced the ancient method of winnowing with a simple hand tool. Henry Mercer collected both tools. **Find and name the 19th century machine AND the earlier tool.** **Hint the 19th century machine is located along the railing*



- 1. _____
- 2. _____

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4. A cooper made barrels for storing wet and dry goods for shipping around the world. This trade required tools such as an adze, a croze, a drawknife, a froe, and a cresset to shape wooden staves (narrow lengths of wood) held together with wooden or iron hoops. **What tool are the drawknives, froe, and froe maul sitting on?**

5. After yarn was spun, the yarn needed to be wound into consistent bundles or skeins to be sold. In America, wool was wound in 840 yards and linen in 300 yards. To measure the exact yardage needed in a particular skein of yarn, different tools were used. **Name the tool that wound yarn around in a circle and made "click" after 40 revolutions. How many are in the exhibit?**



6. A large saw with a handle on each end hangs from the ceiling of the Lumbering exhibit. Better production techniques for making saws meant saws could be made better and faster than they had previously. **What is the name of the saw that replaced axes in 1880?**

7. After harvesting, threshing, and winnowing, farmers brought their grains to gristmills to be ground into flour. The miller operated the mill and would happily grind the farmer's grain into flour, but required payment. **What did the miller require as payment from the farmer?**



8. Blacksmithing iron is a labor intensive process that requires various raw materials. During the smelting process, the iron ore would contain a lot of impurities. When this impure iron was melted down into bars, it was called pig iron. **What are some of the products that pig iron could be turned into?**





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Answer Key:

1. Shortcake- (3) Dutch Oven; Flat Cakes- (1) Griddles; Broiled Fish- (2) Gridiron (**Room 7**)
2. Potting; Drying; Salting; and Smoking (**Room 4: Butchering**)
3. Winnowing Basket and Fanning Mill (**Room 20**)
4. Shaving Horse (**Room 22**)
5. Clock or Click wheel; 3 in exhibit (**Room 38**)
6. Crosscut Saw (**Room 43**)
7. Percentage of the flour (**By Room 50 on 5th Floor**)
8. Stove plates, firebacks, cannons, and shot (ammunition) (**Room 46**)