

KIDS' PAGE

DISCOVER NEW AND EXCITING STUFF FROM THE ROYAL BC MUSEUM

Pioneer Kitchen

Most of us take electricity for granted. But what was life like in homes before electricity? Energy and everyday life were both centred on the kitchen. Here people gathered to talk, to make meals, to do laundry and even to bathe! All of this was connected to the energy provided by the cast-iron kitchen stove which made the kitchen the warmest place in the house.

The stove generated heat for cooking and for boiling water. Water for tea and for washing dishes could be heated in a small kettle. Laundry was washed in large metal pots or boilers on the stove-top. Wet winter clothes dried quickly by the stovepipe. Many children had their baths in tubs on the kitchen floor, beside the stove. The last one got the dirty water!

Children were a great help in the kitchen. They brought in water from the pump or well, eggs from the chickens, vegetables from the garden and wood from the woodpile. They also helped clean up and bake cookies.

Pioneer Recipes

Banana Ice Cream

3 very ripe bananas
 ½ cup (125 ml) sugar
 1 cup (250 ml) whipping cream
 ½ tsp (2.5 ml) salt
 juice of one lemon

In a bowl, mash the bananas and add the lemon juice and sugar. In another bowl, beat the cream until it is stiff and add the salt. Combine the banana mixture with the whipped cream and mix well. Pour the mixture into an ice-cube tray and freeze it until it is hard. Eat!

Butter

1 cup (250 ml) whipping cream
 small amount of salt
 glass jar
 3 or 4 marbles

Warm the whipping cream to room temperature and put it into a clean glass jar with a lid. Add a few well-washed marbles to the jar and put the lid on securely. Shake the jar without stopping until butter forms - this might take a few minutes, so don't give up. Pour off the buttermilk (you can drink this if you want) and rinse your butter with water. Add a little salt to taste.

Pioneer Kitchen Word Search

A	D	T	T	L	S	T	O	V	E	T	T	Z	D	V
P	F	E	C	N	O	I	A	P	L	D	T	Y	D	O
P	T	Y	P	O	S	S	B	B	E	W	C	R	H	C
L	E	T	Q	W	P	E	R	U	T	A	C	E	I	R
E	T	S	O	R	P	I	B	T	C	Y	P	K	A	E
S	W	A	E	S	A	K	E	T	C	B	R	E	A	D
K	B	D	G	M	S	O	A	E	T	L	P	A	L	T
E	E	I	E	Y	U	O	K	R	Y	T	T	U	B	E
L	W	R	R	U	I	C	E	C	R	E	A	M	I	S
E	R	O	B	O	L	A	V	H	E	R	A	S	D	O
Y	W	N	T	T	E	X	W	U	V	C	T	U	E	A
K	E	T	T	L	E	E	Z	R	M	T	L	O	A	P
O	P	E	D	I	R	P	B	N	S	T	I	W	T	L
P	P	A	O	D	U	B	E	D	C	U	B	K	O	S
Y	L	G	C	P	L	S	P	I	C	E	S	U	P	B

Apples	Cookies	Sad Iron	Bowl	Ice Cream
Butter Churn	Kettle	Spices	Bread	Ladle
Soap	Stove			

SAD IRON

Before electricity, people ironed their clothes with irons heated on the stove. The sad iron was made of two pieces, a solid base and a handle. Two or three bases sat on the stove to heat. The removable handle was used to grab a hot base for ironing. A lever on the handle locked the base in place. When it cooled, that iron was put back on the stove and another hot base was picked up.

DID YOU KNOW?

Sad irons are not unhappy irons. Sad is an old Anglo-Saxon word meaning heavy. These solid metal irons were heavy.

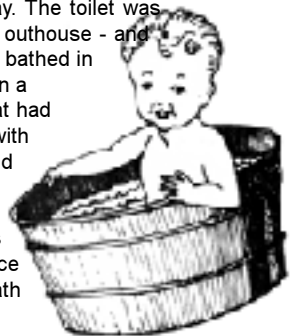
Why does some wood crackle when it burns? Cedar contains pockets of air and moisture. When heated, the air or moisture in these pockets expands and POP! the wood bursts.

DID YOU KNOW

that in a year a typical pioneer family burned 2-3 trees as firewood in their kitchen stove? Before people started using electricity in their homes, wood shortages caused many to switch to using coal.

BATH TIME

Pioneer houses didn't have bathrooms with toilets and bathtubs like houses today. The toilet was outside - an outhouse - and most people bathed in the kitchen in a large tub that had to be filled with water heated on the stove. The kitchen was the best place to have a bath for two reasons: it was warm from the heat of the stove; and, since water had to be heated on the stove, having your bath close to the stove meant you didn't have to carry the hot water very far.



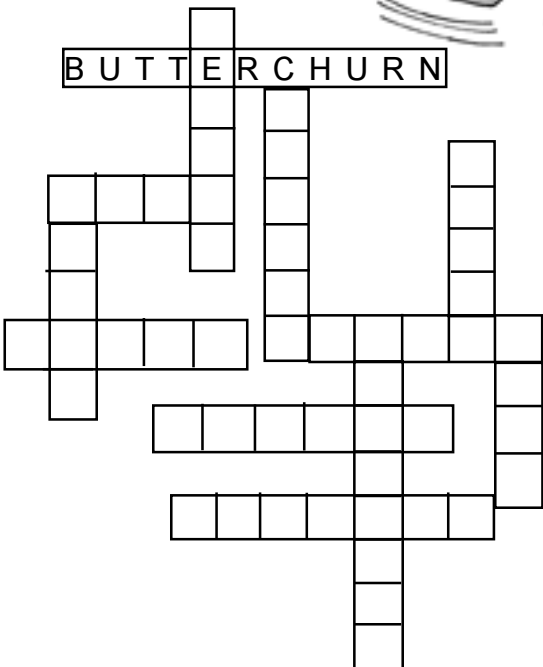
Add Marbles and Cream to jar



Put lid on and shake vigorously



Butter and Buttermilk will separate



Fit the words below into the spaces in the puzzle.

4 LETTERS
 BOWL
 SOAP

5 LETTERS
 BREAD
 LADLE
 STOVE

6 LETTERS
 APPLES
 KETTLE
 SPICES

7 LETTERS
 COOKIES
 SAD IRON

8 LETTERS
 ICE CREAM

9 LETTERS
 BUTTERCHURN

DOING THE DISHES

Before indoor plumbing, water had to be carried into the house from an outdoor well. To do the dishes, water had to be lifted from the well, poured into a bucket, carried into the kitchen, poured into a kettle to be heated, poured from the kettle into the dishpan then, when the dishes were done, carried outside and dumped. Every bucket of water had to be handled about 6 times. A 10-litre bucket of water weighs 10 kg. So you would have to carry 60 kg (6 x 10 kg) of water just to do the dishes! To clean up after 3 meals a day, along with the water needed for cooking, cleaning the house, washing clothes and having a bath, you would have to carry hundreds of kilograms of water every day.

MAKE A BROOM

Pioneer kitchen brooms were made out of plant fibres. Make your own broom out of a bundle of small straight branches, all the same length. Gather the cut end of the bundle around an old stick or broom handle and wrap it with a long piece of twine or string, leaving the other end hanging loose. Now you're ready to sweep!

