

MAKE YOUR WEEKENDS MORE FUN

WE'VE GOT TWO WORDS FOR YOU...

PIONEER SATURDAYS!



Saturday Sept. 12 & 26 | 10am-2pm

Stay Socially Distant in our Outdoor Museum

with protocols designed to promote cleanliness and comfort,
physical distancing, and reduced contact.

**YOUR STUDENTS & GIRL SCOUT TROOPS ARE INVITED TO EXPERIENCE
PIONEER SATURDAYS! PLEASE USE THE COUPONS BELOW TO RECEIVE
\$1 OFF EACH ADMISSIONS TICKET.**

Explore original buildings that represent commerce, transportation and home life as it was in many rural Florida communities just before the turn of the 20th century. Stroll through four acres shaded by majestic live oak trees, where you will encounter historical interpreters who are ready to share the activities and experiences of Florida's rural pioneers.

**Florida Students Coupon Code:
KIDSFL**

**Girl Scout Coupon Code:
GIRLSCOUTFL**

<http://www.crackercountry.org/index.php/come-visit/when-to-visit/pioneer-saturdays>

1800s Food Ways Word Search

Find the words from the Vocabulary List!

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



Food Ways Vocabulary List

1. Cast Iron Stove: a device made of heavy metal and used for heating and cooking
2. Corn Crib: a storage facility for holding and drying field corn in the ear, which is then used for animal feed
3. Sugar Cane Syrup: a sweetener that tastes similar to molasses and made of juice from sugar cane
4. Salt Vat: a cast iron pot, in which salt water is placed and boiled to make salt
5. Smoke House: a building where meat or fish is cured with smoke
6. Open-Fire Cooking: the oldest cooking style; the practice of baking, frying, steaming, or boiling over a fire
7. Preserve: the practice of keeping fruit, vegetables, meat, and grains safe to eat
8. Canning: the practice of preserving food in a jar
9. Kitchen Garden: a vegetable and fruit garden used to feed the family
10. Germinate: the process of beginning to grow fruit or vegetables from a seed
11. Pie Safe: a piece of furniture used to store pies, meat, and other food that might spoil; often made for good air-flow while keeping out flies
12. Crock: an earthenware or clay pot or jar; used to store food and water or preserve food

