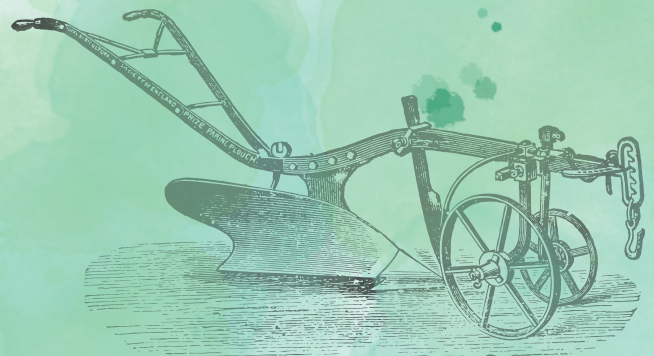


Farming



There were no stores when people first came to the Wakarusa River Valley. People had to grow their own food. These tools are like the ones used then.

Farmers needed a plow to make a field on their land. A horse or oxen would pull it across the land. This would break up the soil.



More Farm Tools



The hand corn planter was pushed into the dirt to make a hole. A bar let seeds fall into the hole. Before corn was put in the dirt by hand.

How does a fork help you eat? A pitchfork helped move things like grass or hay to a new place.



A bucket was used to carry water from a river or well. It could hold milk from a cow, too.

Other Crops

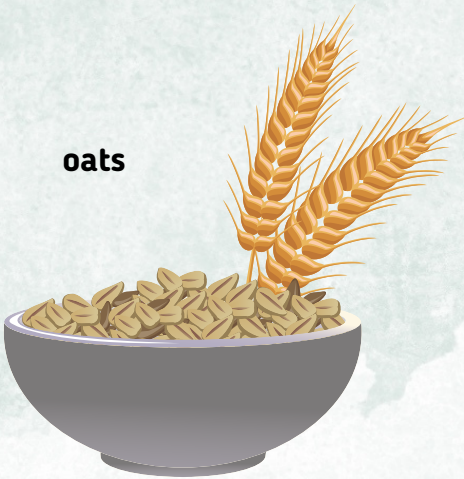
wheat



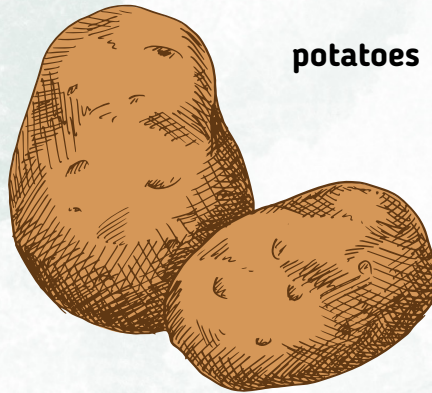
watermelon



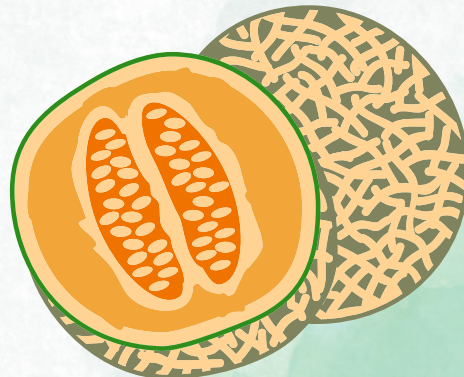
oats



potatoes



cantaloupe

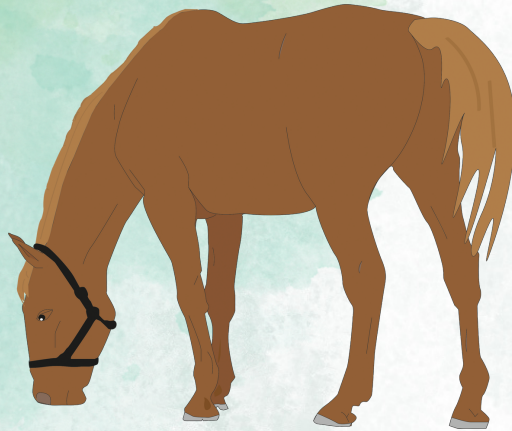


sorghum

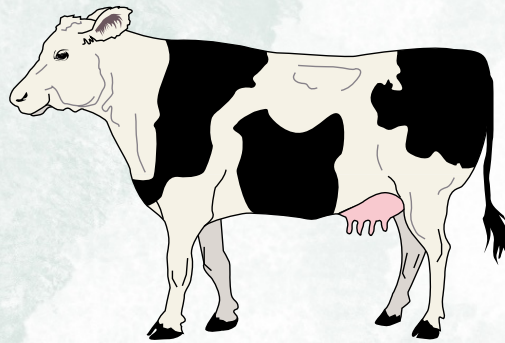


Farmers grew new types of crops as time went on.

Important Farm Animals



Horses could pull a wagon or a plow in the field.



A cow could give a family milk.



Hens could lay eggs for a farmer.



Try It!



Johnny Cakes were eaten a lot. Have an adult help you mix these up. **DO NOT** use the frying pan yourself. You could get hurt.

Johnny Cakes (modern version—the kind the settlers ate were not as tasty!)

INGREDIENTS


- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 2 large eggs
- 3/4 cup whole milk or buttermilk
- 1/4 cup water
- 1/2 cup pork fat, rendered lard, bacon grease, or vegetable oil
- 2 tablespoons unsalted butter

INSTRUCTIONS

1. Place 1 cup all-purpose flour, 1 cup yellow cornmeal, 2 1/2 teaspoons baking powder, and 1 teaspoon kosher salt in a medium bowl and whisk to combine.
2. Beat 2 large eggs in a small bowl until broken up. Add the eggs, 3/4 cup whole milk or buttermilk, and 1/4 cup water to the flour mixture and stir to combine.
3. Heat 1/2 cup oil and 2 tablespoons unsalted butter in a cast iron pan over medium-high heat until melted and shimmering. Use a 1/4-cup measuring cup to drop two portions of the batter into the pan. Cook until crisp and golden brown, about 5 minutes per side. Transfer to a plate and repeat with the remaining batter. Eat with syrup or other favorite topping.

Recipe from thekitchn.com

Your Farming Activity

1. In your packet find the horse head.
2. Cut out the horse head with care.
3. Use a glue stick and put an inch of glue on the forehead and neck of your horse head.
4. Lay the pieces of yarn on top of the glue to make its mane and top hair.
5. Leave the head flat on the table until the glue has dried.
6. Your horse should look like this horse. 
7. Put your name on the back of your horse.
8. Bring your horse to the museum to get your prize and be entered in the raffle.



Farming Quiz for Online Users

Send the words Wakarusa-Farming (K-2) and your answers to cpreut@watkinsmuseum.org

1. What kind of animals could pull a plow?
 - a. dog or cat
 - b. horse or oxen
 - c. mouse or prairie dog
 - d. tiger or lion
2. What was a pitchfork used for?
 - a. to milk a cow
 - b. to carry water
 - c. to move grass or hay
 - d. to plow a field
3. What food was grown in Kansas?
 - a. oranges
 - b. sugar cane
 - c. grapefruit
 - d. potatoes
4. What could hens do for a farmer?
 - a. lay eggs
 - b. give milk
 - c. pull a plow
 - d. protect the farm
5. What ingredients were part of Johnnycakes?
 - a. cornmeal
 - b. flour
 - c. eggs
 - d. all of these

Students missing only one answer or less will receive a prize and be entered into the raffle.