

LESSON PLANS TO ACCOMPANY MAJOR'S THE BEARS OF BLUE RIVER

By Penny Howell

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
8600 University Boulevard
Evansville, Indiana 47712
(812) 465-7014

FUNDED BY THE NATIONAL ENDOWMENT FOR THE HUMANITIES

THIS DOCUMENT MAY NOT BE DUPLICATED WITHOUT WRITTEN PERMISSION FROM
THE UNIVERSITY OF SOUTHERN INDIANA

LIST OF CONTENTS

Cover Page

Biographical Information

Biography of Charles Major

Pictures

Summary of The Bears of Blue River by Ken Fallis

Poem by Alonzo L. Rice

Location of The Brent Cabin

Lesson Plan

Excerpt from The Bears of Blue River

Various Maps

Grizzly Bear vs. Black Bear

Lesson Plan

Information pages

Answer Sheet

Picture of Fur Bearing Animals

Pioneer Meals

Lesson Plan

Excerpts from The Bears of Blue River

Answer sheet

Time Line for The Bears of Blue River

Lesson Plan

Project Ideas

Recipe for map making

Recipes for pioneer dishes from Rebecca Boone's Cookbook

A UNIT OF LESSON PLANS
INCLUDING CLASSROOM ACTIVITIES AND PROJECT IDEAS
TO ACCOMPANY CHARLES MAJOR'S
THE BEARS OF BLUE RIVER



PENNY HOWELL
T. A. HENDRICKS ELEMENTARY
SHELBYVILLE, INDIANA

CHARLES MAJOR

1862-1913

Charles Major was born in Indianapolis on July 25, 1862. His parents were Stephen and Phoebe Major. The site where he was born is today the corner of Meridian and Ohio Streets. When Charles was thirteen years old, his family moved to Shelbyville where he lived the remainder of his life.

He entered law school at the University of Michigan, where his interest changed from law to English history. He became an authority on the subject of English history.

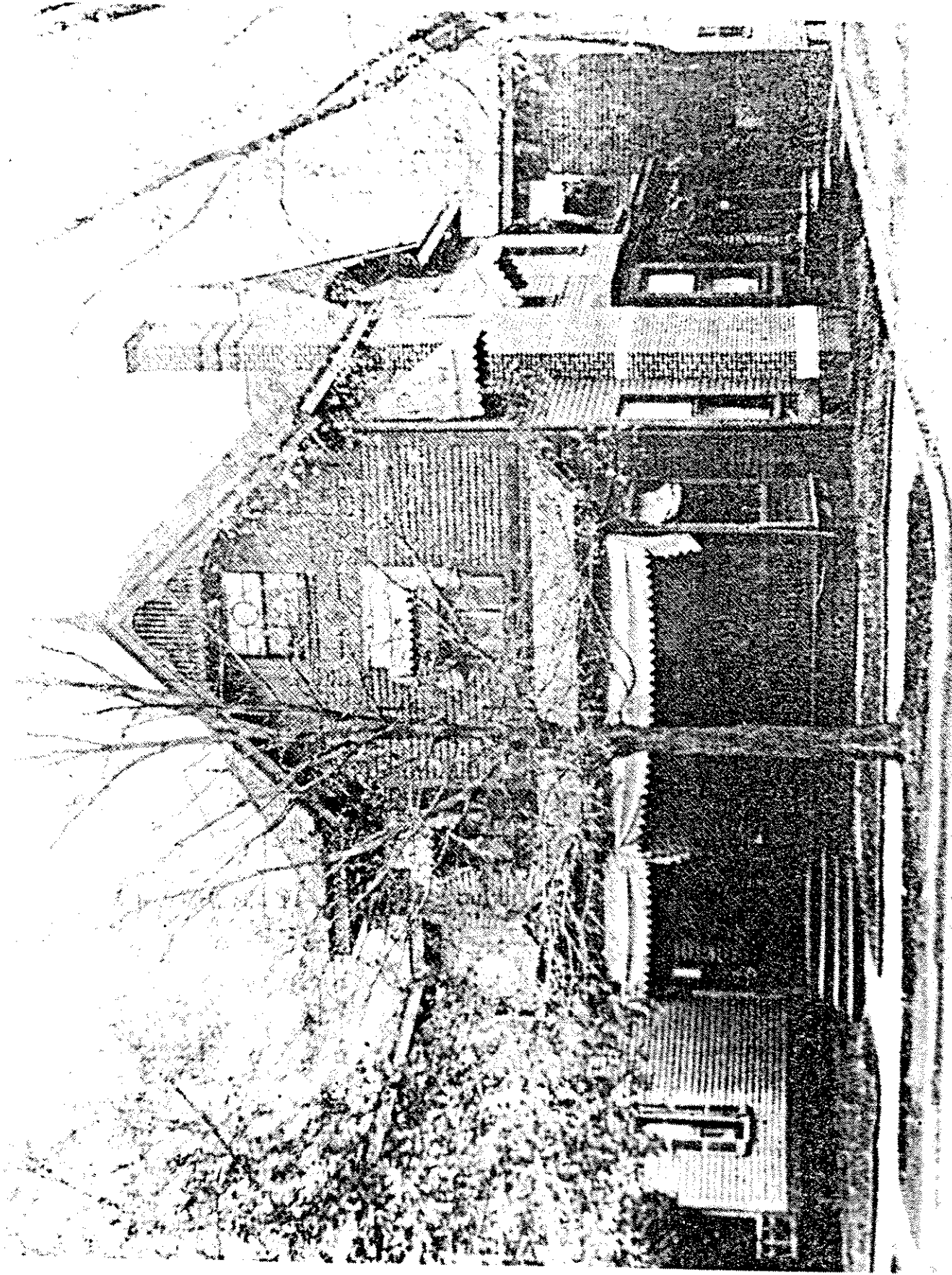
His most noted book was When Knighthood Was In Flower, which was an immediate success. It sold more than 200,000 copies within its first two years of publication. It was able to become this successful even with strong competition at the time from Tarkington's Gentleman From Indiana and Thompson's Alice Of Old Vincennes.

Major also wrote Little King, Dorothy Vernon of Haddon Hall, and The Bears Of Blue River. The latter is a wonderful adventure story for boys and girls everywhere. It recounts the adventures of Balser Brent, a fourteen year old pioneer boy, living on the banks of Blue River in the 1820's.

In his later years, Major bequeathed his stately home to the city of Shelbyville. Although little remains of the original structure, it serves the city today as Major Hospital. He is also honored with a beautiful statue of Balser holding two bear cubs which stands on the north side of the public circle. Charles Major died in the year 1913.



Charles Major ca. 1900.



Charles Major's home on North Harrison Street, Shelbyville.



THE BEARS OF BLUE RIVER - 1901

His next book was set a long distance from Tudor England. It was placed in pioneer Shelby County, Indiana. The tale focused on the Brent family who lived in a cabin on Blue River, north of Shelbyville and south of Marion which at the time was the largest settlement in the county. The time was set in the 1820's and focused on the protagonist, Balser age 14, his father of the same name, mother, a younger brother and a one year old sister. For this tale Major had no need to hide his weakness of the English language and uses the Indiana vernacular to complement his backwoods tale.

The story is a series of episodes about Balser and his adventures, most of them with bears. In plot and writing it is very similar to **Tom Sawyer** and **Huckleberry Finn**, and perhaps Major could have matched Mark Twain as a major American author if he had used central themes as did Twain.

In a book of many killings of bears and being mauled by them, there are two highlights. Early in the narrative Balser and his father kill two bears and discover their two cubs in a cave. Here were prizes Balser had always hoped for so the cubs were taken home.

The other incident climaxes a series of reported sightings of the "fire bear", so-called because he seemed to glow reddish in the night. Superstition held that

anyone who saw him would die within three months unless the viewer killed the fire bear.

One evening the Brent children were alone in their cabin with their close friends Tom and Liney Fox and their baby sister. The older children, who had shared in many adventures during the story, were about to share another one. The parents were at church on that winter night and the children were baby sitting, enjoying cracking nuts, and telling stories before the warm fire. This idyllic time was ended when Samuel Parrott, well known to the children, arrived breathless at the cabin having run for a mile, he said, from the fire bear. Since Balsler also saw the fire bear when Polly (a logical nickname for one named Parrott) arrived, the elder insisted that they set out to kill the bear before they should be victims of the superstitious death.

Balsler and Polly made five expeditions, some with Tom Fox, to find the fire bear that winter, Major states, "The Fire Bear had never before been seen in the Blue River neighbourhood. His former appearances had been at or near the mouth of Conn's Creek, where that stream flows into Flatrock, five or six miles southeast of Balsler's home." A resident of Shelby County knows that his setting accuracy is as precise as it was in **Knighthood**.

On what proved to be the final expedition they cornered the Fire Bear at the conjunction of the two rivers known as Black Gully. Balsler fired but only wounded the bear and Tom and Polly missed. The bear charged and Balsler was being mauled when he found a piece of wood on the ground which he thrust into the bear's mouth making the teeth useless as weapons. Tom struck the bear upon the head with the sharp edge of his hatchet and chopped out one of his eyes. The bear rose upon his haunches and faced Tom. Balsler and Tom reloaded and this time when they fired, the Fire Bear rolled over and showed no sign of life. "Let's shoot him again, and get out of this awful place," said Balsler. But Polly approached nearer and nearer to the Fire Bear despite the cries of Balsler and Tom to stay back until they could be sure the bear was dead. "With a last mighty effort the bear rose to his feet and struck Polly a blow with his paw which felled him to the ground. When Polly fell, his torch dropped from his hand and a blue flame three or four feet in height sprang from the ground just beyond the bear. The fire ran upon the ground for a short distance like a serpent of flame, and shot like a flash of chair lightning half-way up the side of the cliff. A great rumbling noise was heard coming from the bowels of the earth, and a tongue of fire shot twenty feet into the air. This was more than flesh and blood could endure, and Balsler and Tom ran for their lives, leaving their poor, demented friend behind them to perish. The fire showered rocks, and pieces of earth half as large as a house." Nothing was found of Polly or the Fire Bear.

The details used in Major's story were true. Fire bears were occasionally seen and were created by becoming covered with phosphorus probably from making their beds in fox fire from decayed wood.

Shelbyville poet Alonzo L. Rice composed a poem to mark the death of his hometown fellow-author.

The silver cord is loosed, the bowl is broken,
There is a sound of weeping in the street;
We search amiss for only some slight token,
We peer in vain into each eye we meet.
He is not here who yesterday so kindly
A greeting gave to those who passed his way;
We search each favorite haunt, but all too blindly;
For still the unbidden tear-drops wilful stay.

The pen is laid aside whose wonderous magic
Held the English-speaking nation in its thrall;
The scene of mirth turned all too sadly tragic,
Before the curtains on the scene could fall.
The book is closed; no more those old romances
Will charm us, all to eagerly hear;
And Dorothy Vernon's eye, that brightly glances,
Is dimmer as there streaks a tell-tale tear.

The flower of knighthood now must pale and wither,
The lance uplifted now unseen must fall,
A courtier, booted, spurred, fast-riding thither,
Will softly break the news at Hadden Hall!
The future's page now all unscanned will lie;
The magic of his pen no more will capture
The glorious pageantry that passes by.

He is my friend, and steadfast, true and loyal;
His kind eye saw what many could not see:
A peer among his fellows, princely, royal,
His true ascendancy was yet to be!
Would I could say, but language can but falter
On utterance of what I fain would tell;
And so I place, with love that can not alter,
Upon his grave this spray of immortelle.

THE LOCATION OF THE BRENT CABIN

OBJECTIVES

- *Students will be able to locate Blue River and The Michigan Road on various maps of Indiana, Shelby County and Shelbyville.
- *Students will be able to find the approximate location of the Brent cabin home by using Blue River and The Michigan Road as references.

TIME REQUIRED

- *One class period.

MATERIALS NEEDED

- *A copy of Charles Majors' The Bears Of Blue River. A copy of the text describing the location of the cabin home for each child is recommended. (One is included with this unit.)
- *Sufficient copies of various maps of Indiana, Shelby County, and Shelbyville so that each student receive at least one. (Several are provided with this unit.)

TEACHER PREPARATION

- *The classroom teacher has presented fourth grade level map-reading skills prior to this lesson. These include an understanding of map symbols, compass rose, legend, and scale.
- *The teacher has read the first chapter of The Bears Of Blue River.

CLASSROOM PROCEDURE

- *Advise the class that they are going to locate Balser Brent's cabin home on several different maps.
- *Reread pages 3, 4, and 7 of the text aloud.
- *Locate Blue River on several maps.
- *Locate The Michigan Road on several maps.
- *Divide students into groups of four or five to mark the location of the cabins on the maps available to them. Allow ten or fifteen minutes for this activity.
- *Discuss and compare students' findings, allowing students to explain how they arrived at their chosen location.

OPTIONAL FOLLOW UP ACTIVITIES

*Students may wish to complete their maps by coloring rivers, counties, etc.

*Students in Shelby County may wish to participate in a discussion of the location of the Brent cabin in relation to places with which they are familiar. Blue River crosses Michigan Road near the public swimming pool, and about a mile "up the river" from this point is the location of a housing addition named Brent Wood.

THE BEARS OF BLUE RIVER

CHAPTER 1 * The Big Bear

Away back in the "twenties", when Indiana was a baby state, and great forests of tall trees and tangled underbrush darkened what are now her bright plains and sunny hills, there stood upon the east bank of Big Blue River, a mile or two north of the point where that stream crosses the Michigan Road, a cozy log cabin of two rooms - one front and one back.

The house faced the west and stretching off toward the river for a distance equal to twice the width of an ordinary street, was a blue-grass lawn, upon which stood a dozen or more elm and sycamore trees, with a few honey-locusts scattered here and there. Immediately at the water's edge was a steep slope of ten or twelve feet. Back of the house, mile upon mile, stretched the deep, dark forest, inhabited by deer and bears, wolves and wild-cats, squirrels and birds, without number.

In the river the fish were so numerous that they seemed to entreat the boys to catch them, and to take them out of their crowded quarters. There were bass and black suckers, sunfish and catfish, to say nothing of the sweetest of all, the big-mouthed redeye.

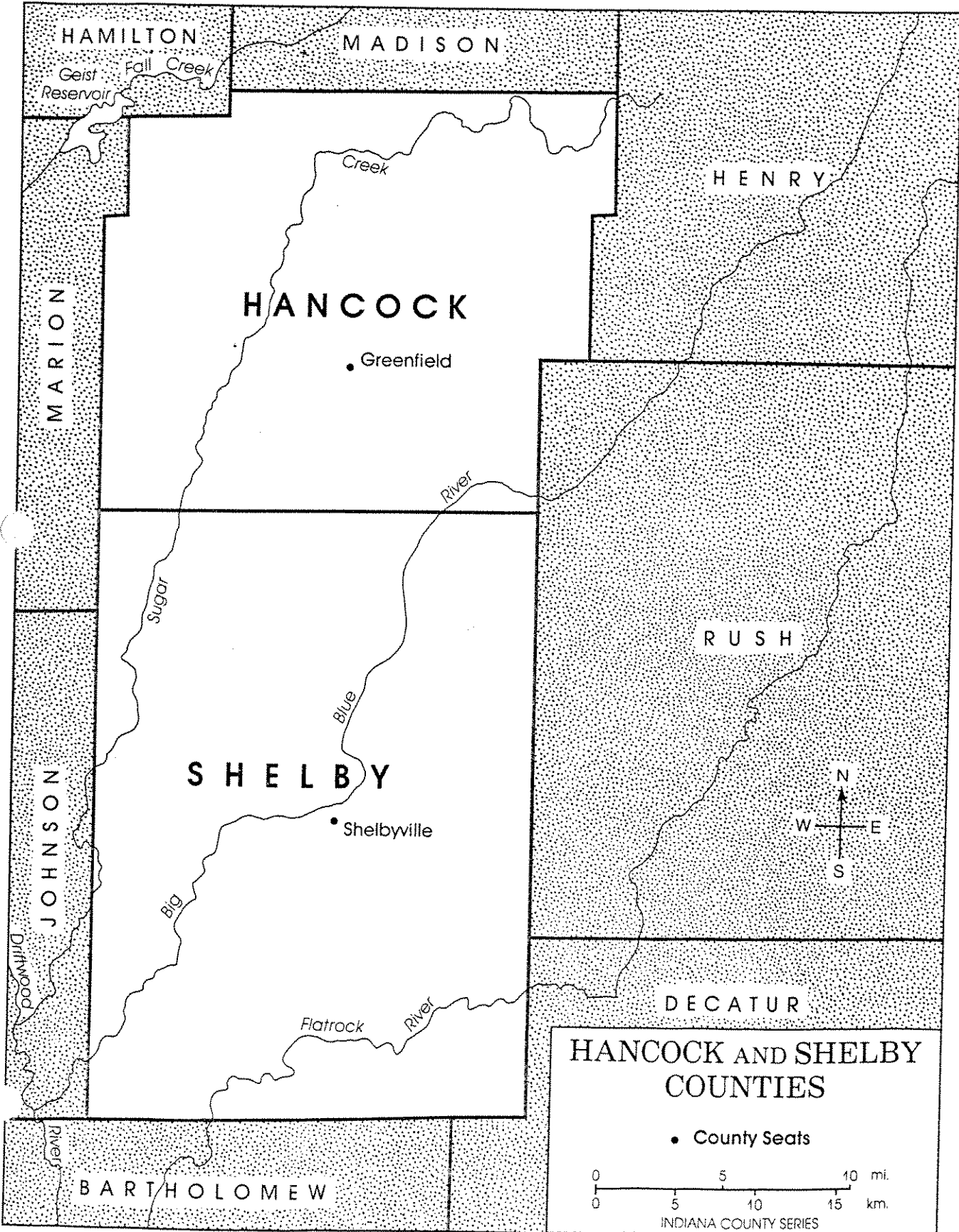
South of the house stood a log barn, with room in it for three horses and two cows; and enclosing this barn, together with a piece of ground, five or six acres in extent, was a palisade fence, eight or ten feet high, made by driving poles into the ground close together. In this enclosure the farmer kept his stock, consisting of a few sheep and cattle, and here also the chickens, geese and ducks were driven at nightfall to save them from "varmint", as all prowling animals were called by the settlers.

The man who had built this log hut, and who lived in it and owned the adjoining land at the time of which I write, bore the name of Balser Brent, "Balser" is probably a corruption of Baltzer, but however that may be, Balser was his name, and Balser was also the name of his boy, who was the hero of the bear stories which I am about to tell you.

* Taken from pages 3, 4, and 7.

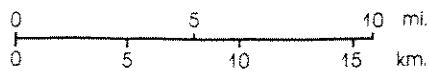
The World and Its People

JAME



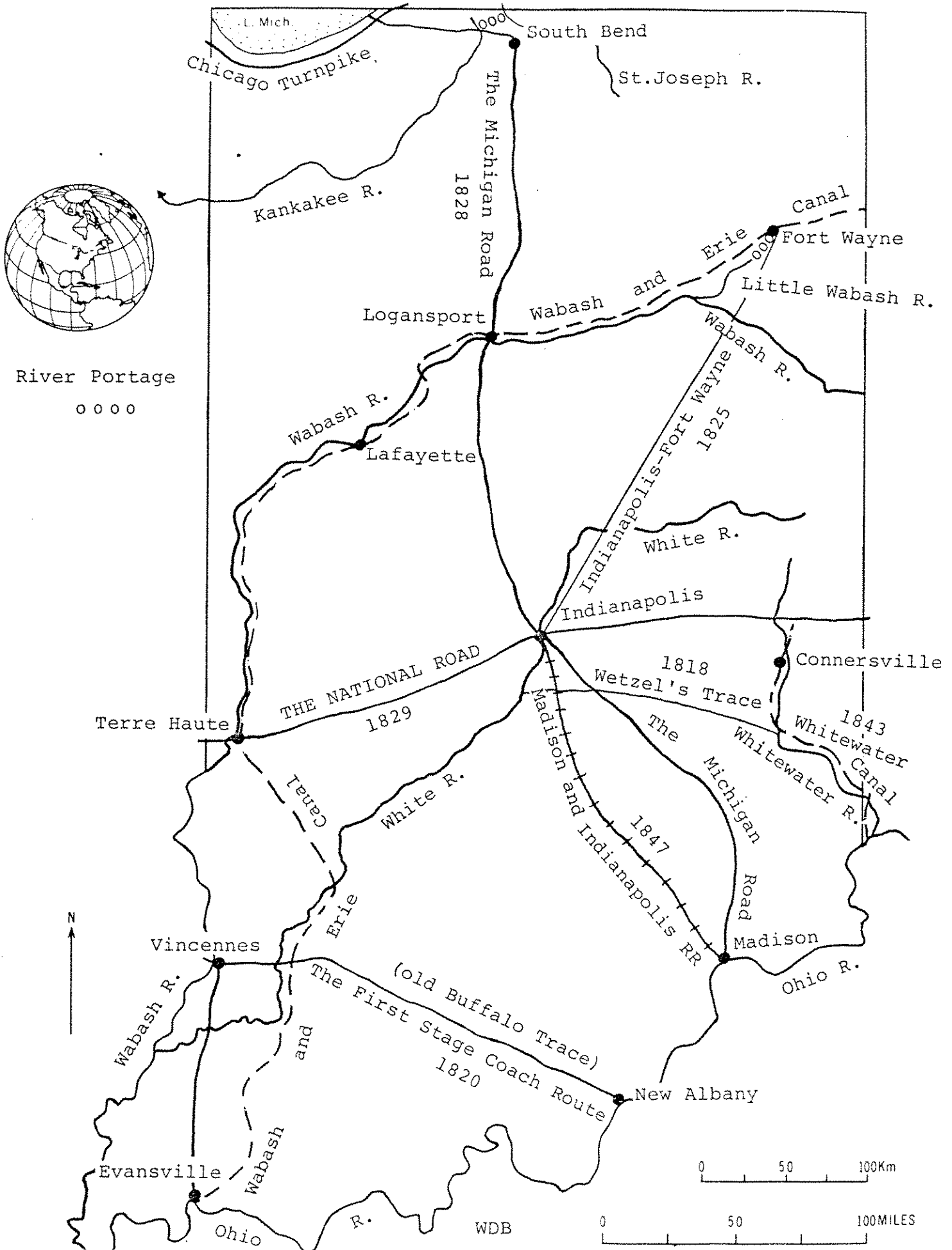
HANCOCK AND SHELBY COUNTIES

• County Seats

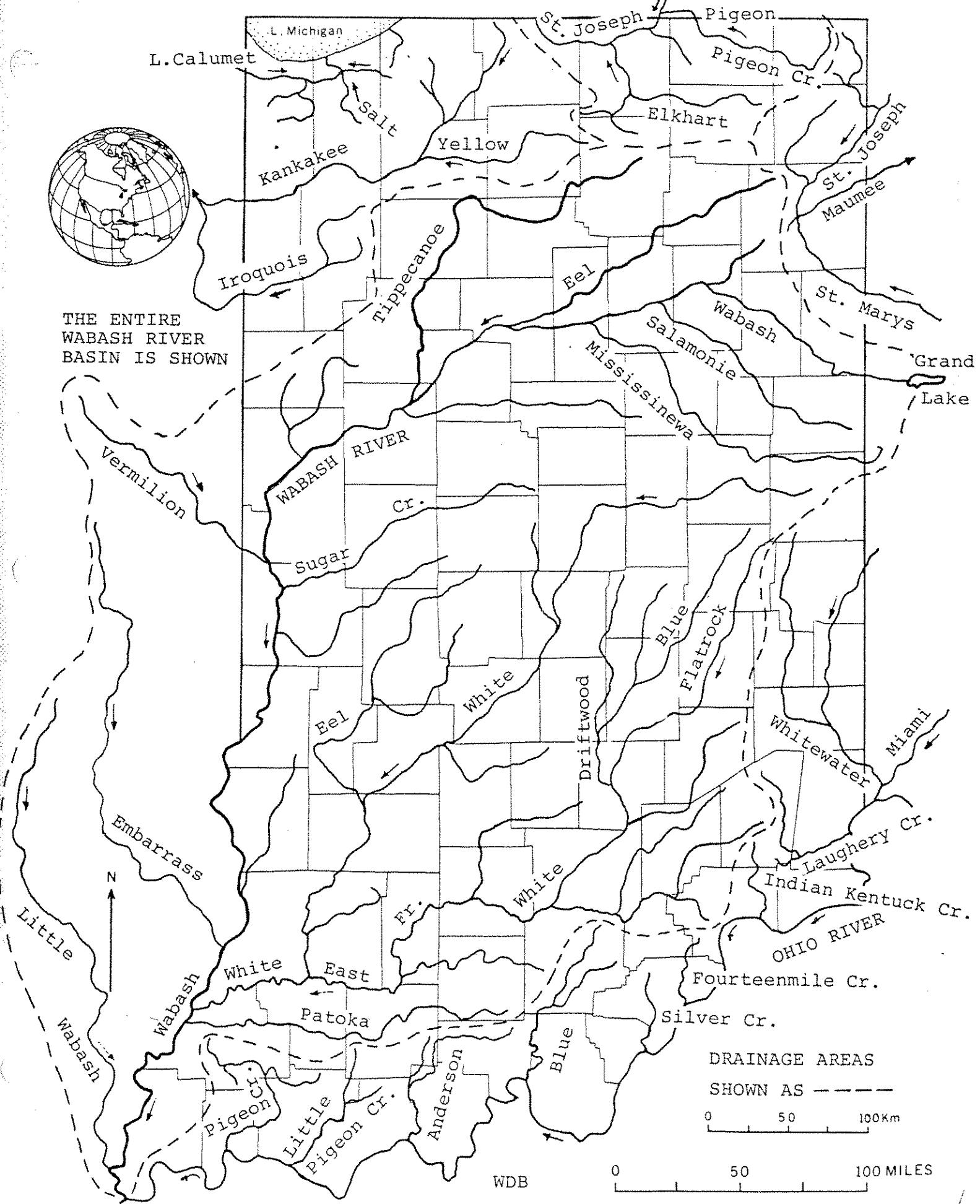


INDIANA COUNTY SERIES

EARLY TRANSPORTATION ROUTES IN INDIANA



MAJOR RIVERS OF INDIANA



THE ENTIRE
WABASH RIVER
BASIN IS SHOWN

DRAINAGE AREAS
SHOWN AS - - - -

0 50 100 Km

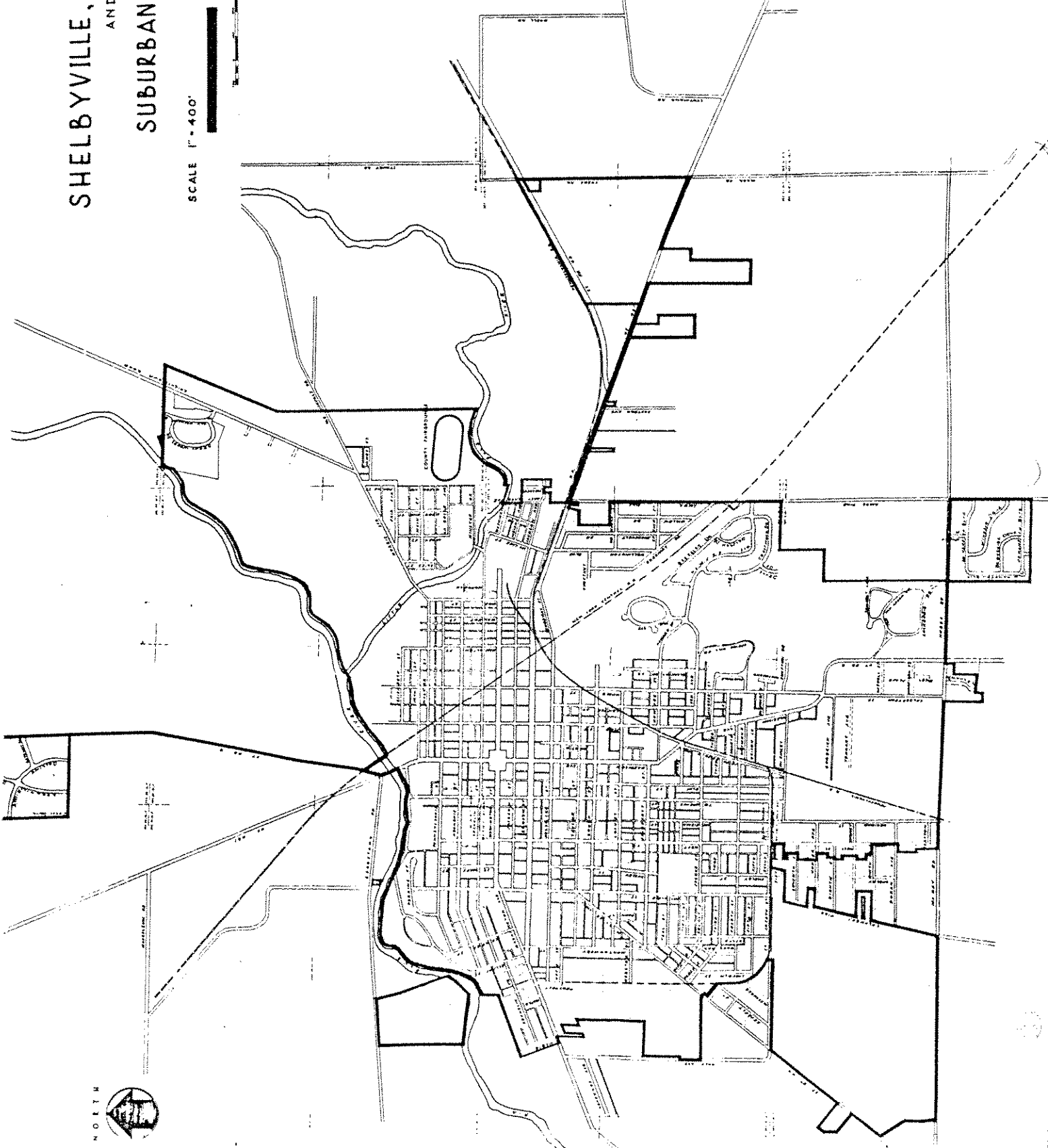
0 50 100 MILES

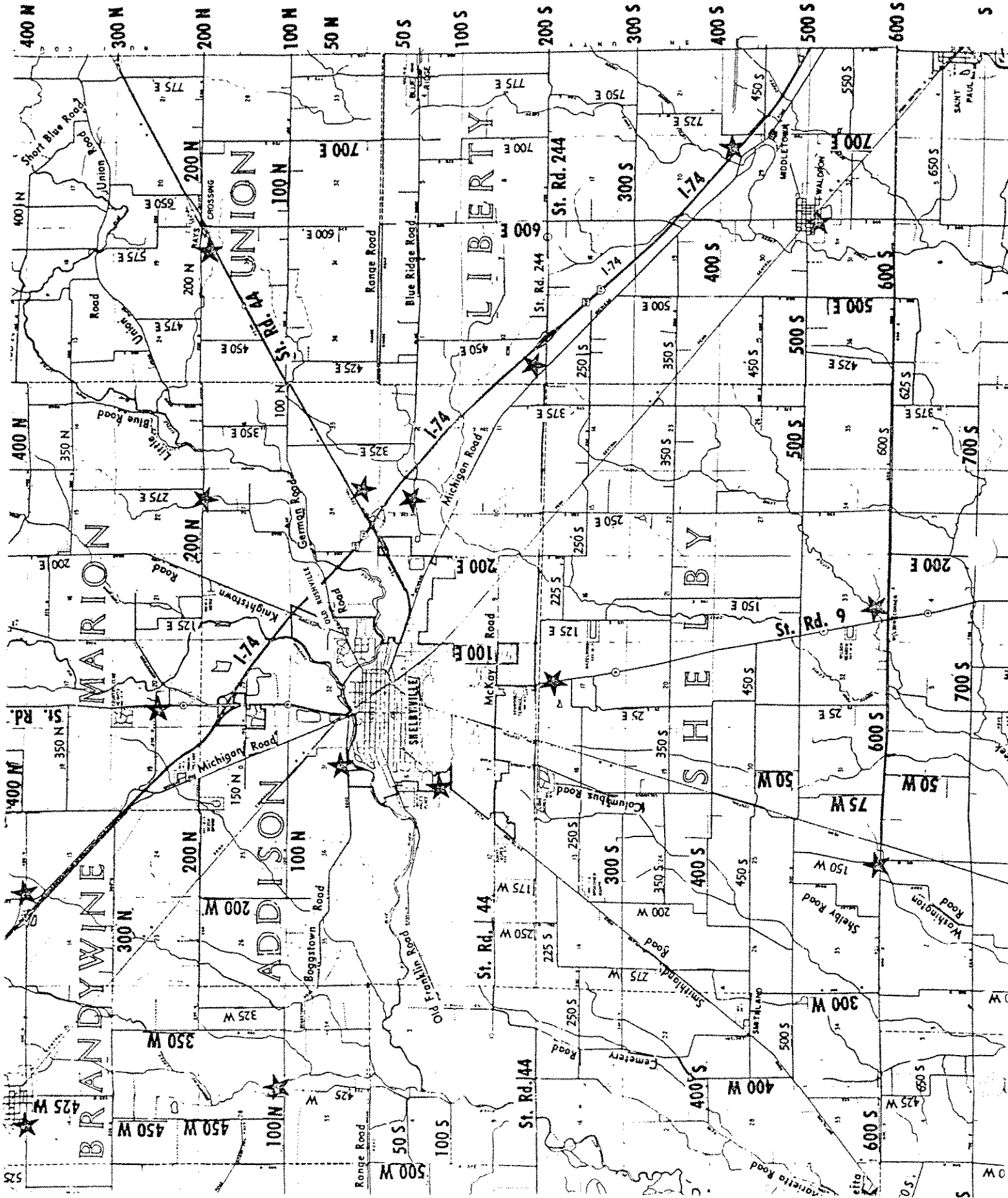
WDB

SHELBYVILLE, INDIANA AND SUBURBAN AREAS

SCALE 1" = 400'

DECEMBER
1960





GRIZZLY BEAR VS. BLACK BEAR

OBJECTIVES

- *The student's will be able to identify both the black bear and the grizzly bear by becoming familiar with specific characteristics of each one.
- *The students will be able to list several characteristics common to both the black bear and the grizzly bear.
- *The students will be able to list several ways the black bear and the grizzly bear differ.

TIME REQUIRED

- *One class period.

MATERIALS NEEDED

- *Sufficient copies of informative articles on black bears and grizzly bears so that each student receives one. (These are included with this unit.)
- *A page designed to list characteristics of both animals. One copy is to be used to list common characteristics; another to list ways in which the animals differ. Sufficient copies are needed to supply classroom groups of four or five children. (A copy is included with this unit.)
- *A copy of Charles Major's The Bears Of Blue River.

TEACHER PREPARATION

- *The teacher has read the first three or four chapters of Major's book to the classroom.

CLASSROOM PROCEDURE

- *Advise the class that they are going to learn about two different types of bears.
- *Distribute informative articles. Chose students to read the information aloud to the classroom. Discuss the characteristics of each bear separately.
- *Divide the classroom into groups of four or five students. Each group will be given two copies of the "list page" on which they are to list common and differing characteristics. Allow ten or fifteen minutes for the groups to complete their task.
- *Discuss the groups' findings with the class. Ask students what they have learned about these two types of bears.

OPTIONAL FOLLOW-UP ACTIVITIES

- *Ask students to tell how they might obtain additional information on bears. Discuss the use of dictionaries, encyclopedias, the card catalogue, and the library as sources of information.
- Use some of the sources immediately available to gain new information and share it with the classroom.

- *Give interested students the opportunity to write reports or draw pictures. Some may enjoy writing "bear stories" of their own.

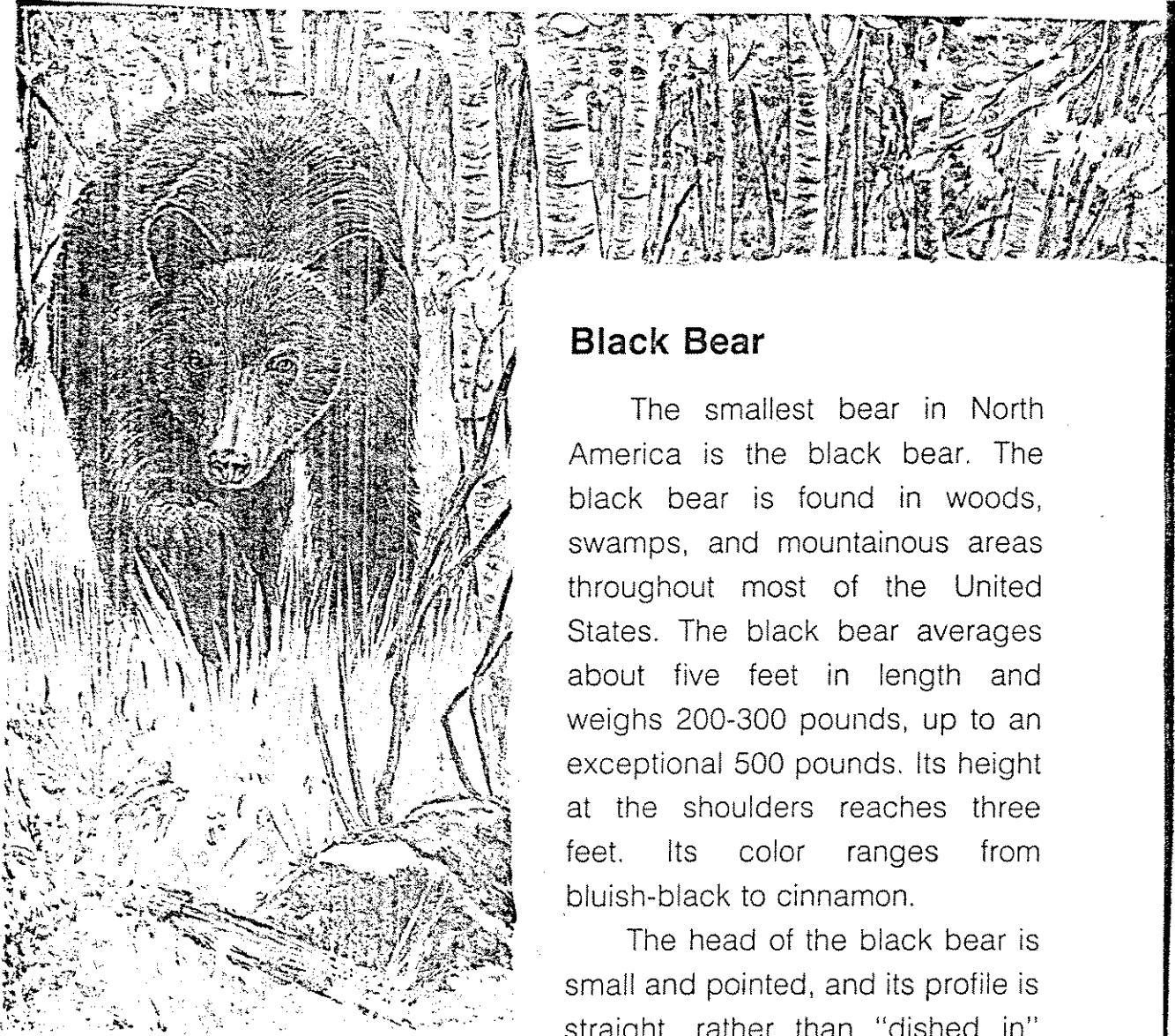


Grizzly Bear

What would you do if a nine-foot-long, 800-pound bear with a blunted head and "dished in" face were to chase you? If you were smart, you would retreat to the nearest tree, for unlike the black bear, the adult grizzly bear is unable to climb. The grizzly bear is the largest bear found in the United States. It lives in the mountains of the American West and up into western Canada and Alaska. While a grizzly's color ranges from yellowish-brown to nearly black, the tips of the hairs, especially on its back, are gray or white. These hairs give the bear its grizzled effect—and its name.

When standing on its hind legs the grizzly measures eight feet tall. There is a distinctive hump on its back, above the shoulders. The grizzly's slightly curved front claws are long and broad and generally light in color.

All bears are dangerous, but the grizzly is especially so, for it's very unpredictable. While it isn't usually seen along the roadsides, it occasionally comes into a campground at night, like its cousin the black bear, searching for food.



Black Bear

The smallest bear in North America is the black bear. The black bear is found in woods, swamps, and mountainous areas throughout most of the United States. The black bear averages about five feet in length and weighs 200-300 pounds, up to an exceptional 500 pounds. Its height at the shoulders reaches three feet. Its color ranges from bluish-black to cinnamon.

The head of the black bear is small and pointed, and its profile is straight, rather than "dished in"

like the grizzly's. The front claws of the black bear are short, curved, and either black or very dark brown.

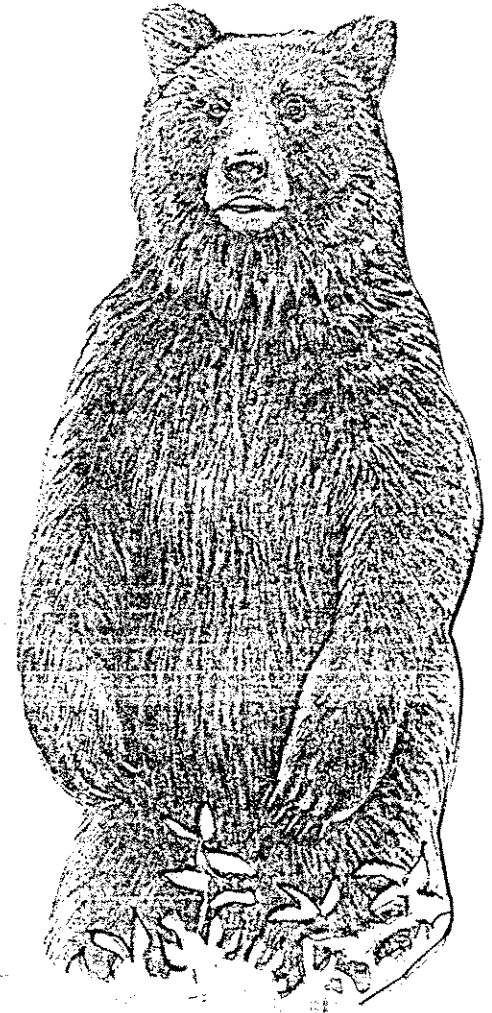
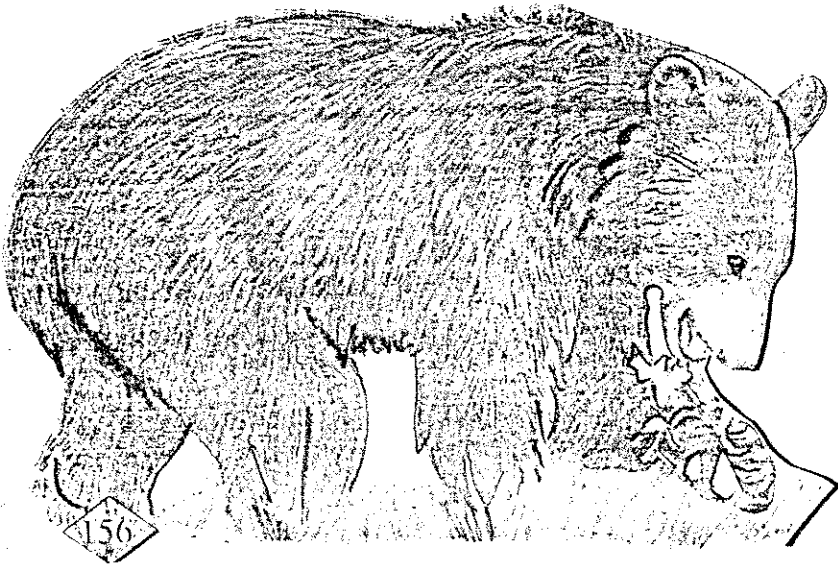
The black bear is the common bear seen begging along the roadways in many of our national parks. However, park signs caution against feeding the bears to protect both the public and the bears themselves. (Bears depending on handouts sometimes forget how to obtain their own food.)

The black bear is an excellent climber and will climb trees to obtain fruits and honey.

Grizzly Bear

vs.

Black Bear



1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

Both the grizzly bear and the black bear:

1. _____
2. _____
3. _____
4. _____
5. _____

Answer sheet for Grizzly Bear vs. Black Bear

- | | |
|---|--|
| 1. weighs 800 lbs. | 1. weighs 200-500 lbs. |
| 2. dished-in face,
blunted head | 2. small pointed head,
profile is straight |
| 3. cannot climb as adults | 3. adults can climb trees |
| 4. color is yellow brown to
nearly black | 4. bluish-black to cinnamon |
| 5. long front claws | 5. short front claws |
| 6. claws are light in color | 6. claws are black or brown |
| 7. found in mountains of
American West and up into
Western Canada | 7. found in woods and swamps,
mountainous areas through-
out the U. S. |
| 8. nine feet in length | 8. five feet in length |

Both the grizzly and the black bear :

1. are members of the bear family.
2. are dangerous.
3. get into campgrounds at night looking for food.
4. can climb trees as young bears.
5. have curved front claws.

Small animals hunted for their furs

Petits animaux recherchés pour leur fourrure



Beaver
Castor



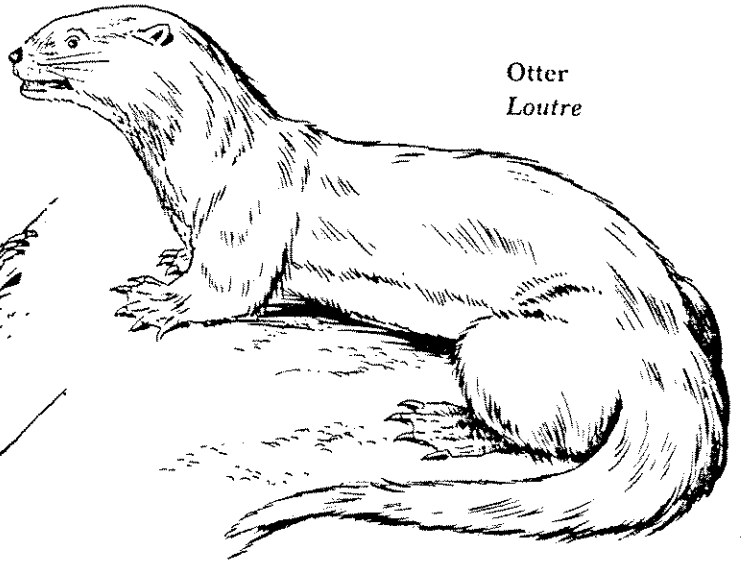
Muskrat
Rat musqué



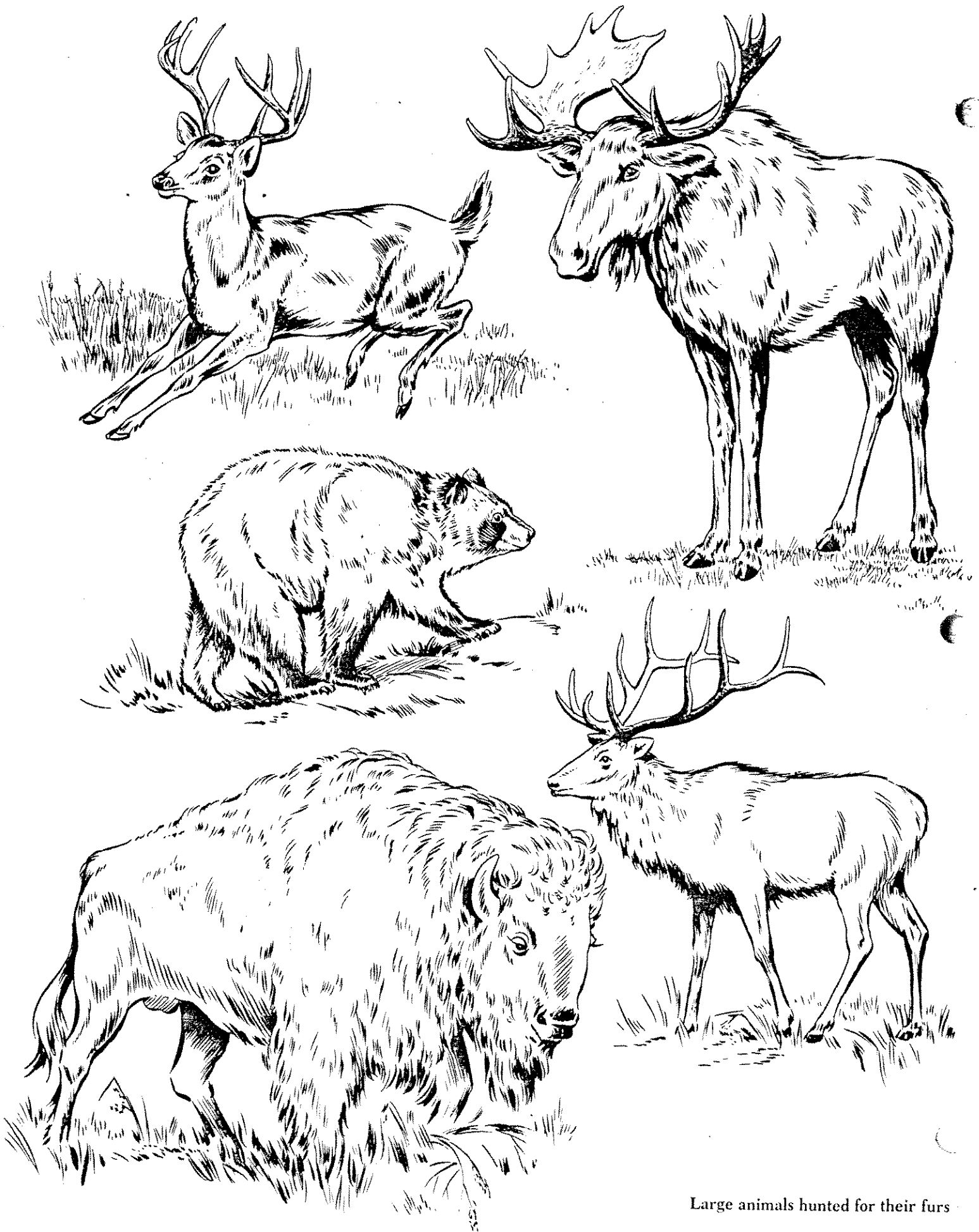
Mink
Vison



Raccoon
Raton laveur



Otter
Loutre



Large animals hunted for their furs

Animaux de grande taille recherchés pour leur peau

PIONEER MEALS

OBJECTIVE

- *The students will gain knowledge of the types of meals eaten by pioneer families living in Indiana nearly two-hundred years ago.
- *The students will gain an understanding that these families ate a variety of foods that can be categorized into our four basic food groups of today.

TIME REQUIRED

- *One class period.

MATERIALS NEEDED

- *A copy of Charles Major's The Bears Of Blue River.
- *A page of excerpts from the book describing the meals enjoyed by the children. (Excerpts are included with this unit.)
- *A page where students may categorize the foods mentioned into the four basic food groups.
- *Sufficient copies of the above mentioned pages need to be made available for each child or group of children in the classroom.

TEACHER PREPARATION

- *The teacher has presented lesson at a previous time providing students an understanding of the four basic food groups.
- *The teacher has read chapters 3, 5, 6, and 9 of the book.

CLASSROOM PROCEDURE

- *Advise students they will learn about the types of meals pioneer children ate; and how these meals were a great deal like the meals we have today.
- *The teacher rereads the excerpts describing four different meals eaten by the pioneer children.
- *Discuss these meals with the class.
 - +Are they similar to our meals today? How are they similar? How are they different?
 - +Do they sound delicious? What things would you like? What things would you dislike?
 - +To what food groups do some of these foods belong?

CLASSROOM PROCEDURE . Con't.

*Divide the class into groups of four or five. Distribute to each group a copy of the excerpts from the book as well as a page on which to categorize the foods mentioned into the four basic food groups.

*Allow ten or fifteen minutes for the groups to work. Upon completion, allow the groups to read and compare their food group lists.

OPTIONAL FOLLOW UP ACTIVITIES

*Provide the classroom with a copy of several recipes for pioneer dishes. (Several have been included with this unit.) Set aside a class period for a "tasting party". This is a strictly voluntary activity for children who wish to prepare a dish from the recipes and share their finished product with the class.

LOST IN THE FOREST

Toward noon the children became hungry, and without a dissenting voice agreed to eat dinner.

They had taken with them for lunch a loaf of bread and a piece of cold venison, but Balser suggested that he should go into the woods and find a squirrel or two to help out their meal. In the meantime Tom Fox had started out upon a voyage of discovery, hoping that he too, might contribute to the larder.

In a few minutes Balser's gun was heard at a distance, and then again and again, and soon he was back in camp with three fat squirrels.

Almost immediately after him came Tom Fox carrying something in his coonskin cap.

"What have you there, Limpy?" cried Liney.

"Turkey eggs," said Tom. "We'll have eggs as well as squirrel for dinner today."

After dinner they sat in the cool shade of the tree under which they dined, and told stories and asked riddles for an hour or two before they again began berry-picking.

THE WOLF HUNT

Besides the coffee and the white bread there was a great gourd full of milk with the cream mixed in, just from the spring house, delicious and cold. There was a cold loin of venison, which had been spitted and roasted over a bed of hot coals in the kitchen fireplace that morning. There was a gourd full of quail eggs, which had been boiled hard and then cooled in the spring house. There were heaping plates of fried chicken and rolls of glorious yellow butter just from the churn, rich with the genuine butter taste, that makes one long to eat it by the spoonful; then there was a delicious apple pie, sweet and crusty, floating in cream almost as thick as molasses in winter.

They were Backwoods, homely children; but the supper to which they sat down under the elms was fit for a king, and the appetite with which they ate it was too good for any king.

BORROWED FIRE

The morning was cold, and the boys sat upon the great hearth, with their palms to the fire, getting "good and warm for the day", while the gray, frosty dawn was slowly frightening the shadows of night away from the forest, to which they seemed to cling.

Then came the mother, who made breakfast of sweet fried venison, buckwheat cakes floating in maple syrup and butter, and hoeecake, and eggs. Instead of coffee they drank warm milk, sweetened with maple syrup, and I can tell you it was a breakfast to wax fat on.

ON THE STROKE OF NINE

. So their mother leisurely went to work to get supper, while the baby was left sleeping before the cheery, talkative fire in the front room.

A fat wild turkey roasted to a delicious brown upon the spit, eggs fried in the sweetest of lard, milk warm from the cows, corn-cakes floating in maple syrup and yellow butter, sweet potatoes roasted in hot ashes, and a great slice of mince pie furnished a supper that makes one hungry but to think about it. The boys, however, were hungry without thinking, and it would have done your heart good to see that supper disappear.

Directions: Categorize the foods served at pioneer meals into the four basic food groups of today.

MEATS

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

5. _____
6. _____
7. _____
8. _____

FRUITS AND VEGETABLES

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

5. _____
6. _____
7. _____
8. _____

MILK AND DAIRY PRODUCTS

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

5. _____
6. _____
7. _____
8. _____

CEREALS AND GRAINS

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

5. _____
6. _____
7. _____
8. _____

A TIME LINE OF CHARLES MAJOR'S THE BEARS OF BLUE RIVER

OBJECTIVE

*The students will be able to list important events from the story in chronological order.

TIME REQUIRED

*Several class periods.

+One class period following the reading of each chapter.

+Additional time will be needed to assemble the completed time line.

MATERIALS NEEDED

*Ten or twelve feet of white mural paper.

*Drawing paper, construction paper, pencils, crayons, paste or staples.

*A copy of Charles Major's The Bears Of Blue River.

TEACHER PREPARATION

*The teacher has presented previous lessons on the skill of sequencing at the fourth grade level.

*The teacher has read at least the first chapter from the book.

CLASSROOM PROCEDURE

*Advise the students they are going to have the opportunity to make an illustration of an exciting event from the chapter they have recently heard.

*Discuss with the students the events from the chapter and how they can use their imaginations to "see" pictures in their minds. Have students describe what might be included in the event they wish to illustrate.

*Allow 20-30 minutes for the students to draw and color an event from the chapter.

*Chose a few of the drawings to be used in the creation of a Time Line of The Bears Of Blue River.

*The actual construction of the time line may take place during the reading of the book or may be used as a culminating activity upon the book's completion.

In the story, the children watched as Limpy fried turkey eggs on a hot, flat stone. How was he able to do this? Can you really fry eggs this way? Do you know the different ways that heat travels from one surface to another? Perhaps you'd like to learn more about this subject? Is there a science project you could create that shows how heat travels?

Both foxes and wolves lived in Indiana forests when our state was young. How are these animals alike? How are they different? You might want to research and compare their eating habits, dens, tracks, appearance, and habitats. Would you be able to use charts and colorful illustrations to compare these animals? You'd want to use the encyclopedia and card catalogue in your library.

Tom and Jerry, Balser's bear cubs, were attacked by angry bees when they upset the Brent's bee gum. Bees are an interesting topic. Do you know about the queen bee and worker bees in a hive? Do you know how and why bees make honey? There are many interesting scientific topics related to bees. How do they tell each other where to find nectar? Why are bee stings so dangerous to some people? How do bees buzz?

Balser, Liney Fox, and Polly Parrott all saw the Fire Bear. The bear appeared as "a glowing ember" in the night, and was the cause of many superstitious beliefs held by those who had seen him. He probably derived his glowing appearance from sleeping in a bed containing foxfire, which caused his fur to be covered with phosphorous. This is the same substance that makes fireflies glow. Do you know why phosphorescent objects glow in the dark? Would you like to find out more?

The explosion that killed Polly Parrott sent flames shooting several feet into the air. It was caused when Polly dropped the torch and ignited a pocket of natural gas beneath the earth's surface. This was a very scientific event, and you can see the "blowhole" yet today along the Flat Rock River.

Indiana has many pockets of natural gas beneath the surface of her land. It is very important to us for many reasons. This would make an interesting research topic.

When Balser, Limpy, and Jim went on their trapping expedition along the Brandywine river, they stayed in a huge old hollow tree that was actually three trees grown together. It made them a wonderful "castle". Do you know how a tree grows? Do you know what you can learn from a tree by studying its rings? It might be interesting to create a time line showing the age of tree stump in relation to historical events.

The city of Shelbyville has a beautiful statue of Balser holding his bear cubs. It stands on the north side of our circle. Do you know who built it? How old is it? What material was used to make it? Who paid for it? This might make a report that many Shelbyville people would like to read. You could even take real pictures with your camera instead of drawing them.

THOMAS A. HENDRICKS SCHOOL
415 W. TAYLOR STREET
SHELBYVILLE, INDIANA 46176
398-7432

WILLIAM J. COUCH
SUPERINTENDENT

MARTIN J. CARR
PRINCIPAL

Ideas for a "Sharp" Project

Balser Brent is the main character in Charles Major's Bears of Blue River. Balser lived in a log cabin built of two rooms connected by a dog run. Do you suppose you could build a model of his home? What materials could you use? How big would you make it? What kind of base would you set it on?

Behind Balser's cabin was a barn. It was also made of logs and was surrounded by a fence. The fence was called a palisade or stockade fence. It was built of logs driven into the ground, and was about eight or ten feet high. Could you build a fence like this? What materials could you use to represent logs? Do you know what dowel rods are? How about craft sticks? What kind of base could you drive them into?

Balser could tell if a bear had walked through the forest when he saw "fresh bear tracks". Do you recognize the tracks left by a bear or any other of the creatures that live in the woods? Would this make a good project for you? Could you draw animal tracks, press them into clay or dirt, or maybe make an ink stamp?

The forests of Indiana that Balser roamed were filled with elm, sycamore, oak, maple and many other varieties of trees. Can you identify a tree by its leaves? How about by its bark? Is there a project here? A display? A report? Give trees some thought.

Trees! How about showing the many ways the Indiana pioneer families used trees? Wouldn't that be a great project? Little twigs could represent logs. Could you use twigs to show a pioneer family's furniture? Cabin? Do you know how they made floors? Remember the wagon Balser and Jim built to gather nuts?

The Bears of Blue River tells of Balser's adventures with several bears. Were they black bears or grizzly bears? Are they different? Is there a report here? Think about color, size, appearance, eating habits, and where they live? (A good artist would use big, colorful drawings.)

Boys, here's one you'll like. Most pioneer boys didn't have guns. A gun cost as much as your father could earn working for six months! But Balser was very lucky, and received a "smooth-bore carbine" in return for helping a young couple get married. He also received ten pounds of powder.

Do you know what procedure you go through to fire a gun? Could you list what is done step-by-step? With pictures? Is there something more you could learn? Guns have changed a great deal over the past years. Would you like to know about other types? Cannons or "rapid-fire", like Gatlin guns? Do you know what happens to make the bullet shoot out of the barrel so quickly? Pioneer boys had to make their own bullets. Do you know how it was done? Could you build a bullet mold? Play-doh or clay would make bullets that could be molded over and over again.

Do you think you could become an author like Charles Major? Can you write a story about a pioneer boy or girl? Then you must illustrate it with big colorful pictures. Ask your teacher to help you "bind" your book!

When Balser's father bought his "eighty" acres, he had to travel to Brookville. Can you locate that city on an Indiana map? When Balser's friend bought the new gun, he was in Indianapolis. Can you locate that city on an Indiana map? Can you think of a creative way to "build" an Indiana map? How would you show rivers? Cities? If you were designing a map you would want to be sure to include a compass rose, a scale, and a legend (key). It would be interesting to show where Balser lived in relation to some places we know today.

When Liney Fox was sent by her mother to Balser's home to borrow some fire, she carried a torch. Many pioneer families used tinder boxes to move live coals from one location to another. A tinder box is a metal box with holes punched in the sides. The holes were to allow oxygen to keep the coals alive. Perhaps you could make your very own tinder box from some sort of metal container. Don't forget, it needs a handle that will not burn.

Balser wore clothing made of buckskin. His hat was a coonskin cap. If you had some suede or fur, you could make some pioneer clothing. If you have a doll you could dress, it would only take a small amount of material. The school librarian might help you find pictures to help you learn what pioneer clothing looked like.

When the children had supper "under the elms", they ate venison, fried chicken, quail eggs, rolls with butter, and apple pie. They drank milk and a new drink called coffee. Pioneer children had many delicious foods to eat. If you had a recipe, could you make a pioneer dish? Ask your teacher for Rebecca Boone's cookbook if you'd like to learn to cook "pioneer-style". Be sure to have Mom help you around the stove.

On the day Balser and Liney Fox get lost in the woods, Balser is able to tell where Liney is by listening to her voice. Do you know what sound is and how it travels? How do your vocal chords produce sound? How does your ear "hear" these sounds? Could you create a model of your vocal chords or the interior parts of your ear? How about a report with some brightly colored pictures?

TRY THIS RECIPE AND SEE WHAT CAN BE MADE
WITH FLOUR, SALT, AND WATER!

1/2 cup flour

1/2 cup salt

Just enough water to make it look like clay

(Water color or paints, if you wish living color.)

STEP I Find a piece of plywood or heavy plastic for your base.

STEP II Trace around a outline map of Indiana (on your board).

STEP III Shape your mixture around on your board inside your map outline.
Stick "toothpick flags" to mark major cities. (Or use your own idea in marking
the cities.)

STEP IV Let it dry overnight.

STEP V Use color to mark rivers.

MAJOR CITIES

East Chicago

Hammond

Gary

South Bend

Elkhart

Fort Wayne

Lafayette

Kokomo

Marion

Anderson

Muncie

Indianapolis

Richmond

Terre Haute

Bloomington

New Albany

Evansville

and

our town, Shelbyville

MAJOR RIVERS

Wabash

White

Ohio

HAVE FUN!

Indian Sauce

- 12 apples
- 19 small onions
- ½ teaspoon salt
- 1 teaspoon dry mustard
- 12 ripe tomatoes
- 1 pint vinegar
- 3 cups sugar
- 1 teaspoon celery seed

Cook together until apples and onions are done. Seal in sterile jars. To be used on meat.

Fried Pies

Rebecca began to teach her daughters how to make her famous fried pies when they were young. She used many and different kinds of fruit. They were all delicious.

Cook dried apricots, apples or peaches, covered with water until done early in the day; drain and cool.

About 1 hour before serving.

Make up pastry for piecrusts; roll out half of the dough. Using 6-inch saucer for a measure, cut pastry circles. In medium bowl, mash fruit with sugar to taste, 1 tablespoon juice, ¼ tsp. cinnamon and ¼ tsp. nutmeg. Pour about 1 inch salad oil in skillet. Heat to about 375 degrees. Meanwhile place about 2 tablespoons fruit mixture on one-half of each circle; fold rest of pastry over filling. Dip fork in flour and press pastry edges firmly together to keep filling inside. Continue until all of pastry and fruit are used. Fry pies, two or three at a time, in fat until golden on both sides. Drain on paper towels. Serve warm to eat-out-of-hand.

Apple Pie

The crust for this pie has been a winner at the State Fair 10 times. The filling is no different from those that were eaten all winter in the colonial cabins at Boonesborough.

Pastry

- 2 cups flour
- ¼ cup water
- 1 teaspoon salt
- 2/3 cup shortening

Filling

- 2½-inch-thick slices fat, salt pork, diced (about one cup)
- 6 large tart apples, peeled
- 1 cup sugar
- ¼ teaspoon nutmeg
- ½ teaspoon cinnamon

Preheat oven to 450 degrees. Place the flour and salt in a bowl for the pastry. Remove 1/3 cup of the flour mixture to a small bowl and stir the water in to make a paste. Set aside. Add the shortening to the remaining 1-2/3 cups of flour in the bowl and, with two knives or a pastry blender, cut it in until the pieces are size of small peas. Add the paste to the shortening mixture and mix to a dough with the fingers. Render the salt pork pieces in a skillet until they are crisp. Set pieces and accumulated fat aside. Roll one-half of the dough out to ½ inch thickness on a lightly floured board. Line a 9-inch pie plate with the pastry. Core and then slice the apples into the lined pie plate. Mix together the sugar, cinnamon and nutmeg and sprinkle over the apples. Pour the pork pieces and the

- 1½ cups sugar
- 3 tbsp. butter, melted
- 2 cups flour, sifted
- 1 teaspoon salt
- 1 teaspoon ground coriander
- Heavy cream, whipped

Mix persimmon pulp, eggs and butter. Sift together flour, baking soda, salt, sugar and coriander. Pour persimmon mixture into dry mixture and add butter. Stir briefly. Bake in buttered shallow pan in slow oven about 1 hour. Serve with whipped cream.

Rebecca's Bird's Nest Pudding

Fill baking dish one-half full of sliced apples. Cover with 1 cup sugar and a dash of nutmeg. Add about ½ cup water. Cover with butter:

- 1 cup sugar
 - ½ cup water
 - 3 tablespoons melted shortening
 - 1 cup flour, sifted with 1 teaspoon baking powder
- Bake in slow oven until brown. Serve hot, with cream.

Tomato Pudding

- 1 (15-ounce) can of tomato puree
- 3 cups of bread cubes, tightly packed
- 1½ cups brown sugar
- ¾ cup butter

Melt the butter and add the bread cubes. Mix the tomato puree and sugar and cook for five minutes. Combine the tomato mixture and bread cubes in a one-quart casserole and bake in a 350-degree oven for 45 minutes.

Boonesborough Poor-Man's Pudding

- 1½ cups packed brown sugar
- 3 tablespoons butter
- 1 cup all-purpose flour
- ½ cup milk
- 1 teaspoon lemon extract
- ½ cup seedless raisins
- 2 teaspoons baking powder
- ¼ tsp. salt

In saucepan, bring to boil 3 cups water, 1 cup brown sugar, the flavoring and 2 tablespoons butter. Pour into shallow 2-quart baking dish. Mix remaining sugar, butter, and other ingredients and drop by spoonfuls into syrup. Bake in moderate oven (350 degrees) about 30 minutes. Serve warm.

Martha Washington's "Quaking" Pudding

- 2 cups heavy cream
- 1½ tablespoons flour
- ¼ nutmeg, grated
- ¼ cup sugar
- ¼ teaspoon salt
- 6 eggs, well beaten

Mix 2 tablespoons of the cream with flour and stir to a smooth paste. Add the nutmeg, sugar, salt and eggs and beat for 15 minutes. Add the remaining cream and stir until thoroughly blended. Turn into buttered pudding mold, cover tightly and steam for 50 minutes.

Cinnamon Pie

- 2 eggs, slightly beaten
- ½ cup sugar
- 3 tablespoons flour
- 1½ cups milk or light cream
- 2 teaspoons cinnamon

Beat all ingredients in a bowl, pour into unbaked pie shell and bake 25 to 30 minutes at 325 degrees.

Blackfish's Indian Pudding

(Daniel learned how to make this pudding while living with Blackfish as his adopted son.)

- 1 quart milk
- ¾ cup molasses
- 1 teaspoon salt
- 3 Tbsps. sugar
- 2/3 cup cornmeal
- ¼ cup butter
- 1 teaspoon ginger
- Ice cream

Bring milk to a boil in the top part of a double boiler. Stir in cornmeal and cook over hot water for 15 min. Stir in molasses and cook for 5 minutes longer. Remove from heat. Stir in the other ingredients except ice cream. Turn into an oven casserole and bake in a 325 degree oven for 1½ to 2 hours. Serve warm with ice cream. Daniel and Rebecca served this warm with fresh-churned butter.

Blackfish's Meat Pie

(Daniel also learned how to make this while living with the Indians.)

- Filling:
- 2 tablespoons flour
 - ½ pound ground beef
 - 2 large dry onions, chopped
 - 3 tablespoons chopped parsley
 - 1 tablespoon shortening
 - 1½ pounds ground pork
 - 6 green onions, chopped

Make a roux of flour and shortening; add other ingredients and salt and pepper to taste. Cook thoroughly and let cool before placing in dough. Note: You may prefer to reverse the proportions of beef and pork.

- Pastry:
- 4 cups flour
 - ½ cup melted shortening
 - Milk
 - 2 teaspoons baking powder
 - 2 eggs

Sift flour and baking powder; add shortening, then eggs. Add enough milk to make a stiff dough. Roll very thin.

Use a saucer to cut dough same size as saucer. Fill half full with meat mixture. Fold dough over; dampen edges with water and crimp with fork. Fry in deep fat until golden brown. Do not use oil in place of shortening.

Rebecca's Cabbage Cake

- 1 medium head of cabbage
- 1 cup of fine bread crumbs
- ¼ cup milk
- Boiling water
- 1 pound of ground pork
- 1 egg
- 6 to 8 slices bacon
- Salt and pepper to taste

Bring a large kettle of salted water to a boil. Cut the core from the cabbage and remove all leaves, one by one, and drop them into the boiling water. Boil about 5 minutes, until leaves are wilted and pliable. Drain and cool enough to be handled.

Blend the pork with the bread crumbs, egg, salt, pepper and milk. It should look like a meat loaf mixture.

Use a saucepan or pot about 7 inches across the bottom and about 6 inches deep. Line the pot with bacon slices, completely covering the bottom and reaching up the sides as far as it goes.

Now, in the bacon-lined pot, make layers using 1/3 of the cabbage, half the pork mixture and so on, making 3 layers cabbage, 2 of the pork. Place a plate and weight on cabbage. Set the pan on medium heat until you can hear the bacon sizzling for a minute or two, then pour boiling water over to cover cabbage and put on a close-fitting lid.

Reduce heat to below medium and cook for 1 hour. Drain and save liquid. Turn cake out onto a warm serving plate. Make sauce:

Egg Sauce

- 2 Tbsps. butter
- 2 cups of the drained liquid
- 1½ Tbsps. flour
- 1 egg, beaten with a tbsps. cold water
- Salt and pepper to taste

Melt butter in heavy saucepan; stir in the flour. Gradually add the reserved liquid and stir until thickened. Stir half the hot sauce into the beaten egg water. Return all to saucepan and cook, not boiling, for 2 min. Season and serve in separate sauce boat.



Persimmon Pudding

- Persimmon trees were thick as hops at Boonesborough.
- 2 cups mashed and Sieved Persimmon Pulp, fresh or frozen
- 3 eggs, beaten
- 1½ cups milk
- ¼ tsp. baking soda

fat over the top. Roll out the remaining pastry to 1/4-inch thickness and cover the pie. Seal and decorate the edges. Make steam holes and bake 10 minutes. Reduce the oven heat to 350 degrees and bake 30 to 40 minutes longer or until pastry is cooked and apples tender.

Jemima's Strawberry Pie

3 tablespoons cornstarch
1/4 teaspoon salt
1 quart strawberries
1 cup sugar
1 cup cold water
red food coloring

Combine the dry ingredients, stir in the cold water, and cook over low heat, stirring, to a full boil. Reduce the heat and cook five minutes more. Stir in a few drops of food coloring and cool slightly. Put the strawberries in a nine-inch baked pie shell, cover with the mixture and chill. Top with whipped cream.

Jemima's Vinegar Pie

Mix thoroughly together:

4 tablespoons flour
1 cup sugar

Add:

1 cup boiling water

Cook 5 minutes, then add:

2 egg yolks, well beaten

Cook 2 minutes in double boiler, then add:

1 tsp. lemon extract

3 tablespoons cider vinegar

Pour into prebaked pie crust and let set. Beat the 2 egg whites until stiff and add 4 level teaspoons sugar. Pour onto top of pie and brown in oven.

Jemima's Maple Pecan Pie

1/4 cup butter

1/2 teaspoon salt

1/2 cup sugar

1 cup maple syrup

1 cup pecan halves, broken

3 eggs

Melt butter, add sugar, salt, maple syrup, and eggs. Beat the mixture with a rotary beater until well blended. Add the pecans. Pour into a 9-inch unbaked pastry shell. Bake at 375 degrees for about 35 minutes or until the filling is set when the pie is gently shaken. Cool the pie before serving.

Jemima's Foolproof Vinegar Pie Crust

3 cups flour

1 beaten egg

1 cup lard

1 tablespoon vinegar

7 tablespoons ice water

Cut lard into the flour, add remaining ingredients and roll out as with regular pastry.

Rebecca's Gingerbread

(This recipe was a favorite at Boonesborough as they had real homemade molasses.)

1/2 cup butter
1 cup molasses
3 cups cake flour
1 teaspoon soda
2 teaspoons ground cinnamon
2 egg whites stiffly beaten
1 cup sugar
2 egg yolks, beaten
1 teaspoon salt
2 teaspoons ground ginger
1 cup buttermilk
Hard Sauce

Cream butter; add sugar, and cream until light and smooth. Add molasses and beaten egg yolks and mix thoroughly. Sift flour; measure. Sift again with salt, soda, and spices. To molasses mixture add flour mixture alternately with buttermilk. Fold in stiffly beaten egg whites. Turn batter into well-greased and floured 9-inch tube pan. Bake at 350 degrees for 30 to 40 minutes. Serve hot topped with Hard Sauce.

Hard Sauce

1/2 cup butter

1 egg yolk

1 egg white, stiffly beaten

1 1/2 cups sifted powdered sugar

2 teaspoons grated lemon rind

Cream butter and sugar. Add egg yolk, beating constantly. Blend in lemon rind. Fold in stiffly beaten egg white; chill. Yield: 2 cups.

Rebecca's Maple Pie

1 (10-inch) pie crust

1 cup sugar

1 cup maple syrup

1 cup coarsely chopped walnuts

1/4 cup butter

1/2 teaspoon salt

3 eggs

Cream together 1 cup sugar and 1/4 cup butter. Add 1 cup maple syrup, 3 eggs and 1/2 tsp. salt and beat well. Stir in 1 cup walnuts. Pour into unbaked pie shell. Bake 45 to 50 minutes at 375 degrees, or until a knife inserted in center comes out clean. Serves 6 to 8.

Daniel's Pudding Pie

3/4 cup white sugar

1/2 cup cream

1/2 cup butter

3/4 cup brown sugar

2 eggs

1/4 teaspoon vanilla

1/4 teaspoon nutmeg grated over pie

Cream butter and sugar. Add eggs, cream and vanilla. Have ready a pie shell baked in a hot oven until done but not brown (10 min.). Add filling and dust with nutmeg. Put pie back in slow oven (350) and remove when pie is golden brown and filling is firm and slightly shaky in the middle. If cooked too long, the filling will be granulated or candied. It should be like firm, transparent jelly when properly baked.

Corn Pone

The Indians that were capturers of Daniel Boone called this bread "apones" and cooked it in ashes. Daniel brought the recipe back to Boonesborough and they quickly made this adaptation.

- 2 cups white corn meal
- ¼ tsp. baking soda
- ¾ cup boiling water
- 1 tsp. salt
- 4 Tab. lard or solid shortening
- ¼ cup buttermilk

Sift corn meal, salt and baking soda together. Work in shortening with fingertips until well mixed. Pour in boiling water and continue to work. Gradually add enough buttermilk to make a soft dough, but keep it firm enough to be molded into small, oblong cakes. Place the cakes in a hot, well-greased skillet and bake in a 350 degree oven for about 40 minutes. Serve very hot with butter and syrup. Makes about 12.

Rebecca's Delicious Spoon Bread

- 1 qt. milk
- 1 cup butter, softened
- 1 tsp. salt
- 2 cups corn meal
- 2 tsp. baking powder
- 6 large eggs, separated

Heat milk in a double boiler. Sift corn meal and add it very gradually to the hot milk and stir constantly until the mixture becomes thick and mushy (almost immediately). Remove from heat and transfer to a large bowl. Blend in butter and let cool slightly. Combine baking powder and salt and stir into corn meal mixture. Beat egg yolks and combine with cooled corn meal mixture. Beat egg whites until stiff. Fold into mixture. Pour into greased 3-qt. baking dish. Set dish in a pan of hot water and bake in a 325 degree oven for about 60-70 min. or until firm. 6-8 servings.

Rebecca's Scalded Cornmeal Muffins

- 1 egg
- 1 cup sifted cornmeal
- 1 cup boiling water
- 2 tsp. melted butter
- 2 tsp. baking powder
- ½ cup milk
- ½ tsp. salt

Sift cornmeal and salt together and scald with the boiling water. Add cold milk to this mixture quickly. Add egg and beat well. Add baking powder and melted butter. Pour into hot, greased muffin pans. Bake at 475 degrees until brown.

Rebecca's Famous Yankee Corn Bread

Into a bowl sift together: 1 cup flour, ¼ cup sugar, 4 tps. baking powder, and ¼ tsp. salt. Add 1 cup cornmeal and 1 cup milk and 2 eggs. Mix the ingredients until the batter is smooth.

Put 2 tablespoons shortening into each of two 8-inch pie tins. Put the tins in a hot oven for 5 minutes, or until the shortening is melted. Remove the tins from

the oven and pour the shortening into the cornmeal batter. Divide the batter between the hot tins and bake the corn bread in a hot oven (425 degrees) for 35 minutes, or until it is done. Serve the corn bread, cut into wedges, from the tins.

Rebecca's Crackling Bread

- 2 cups cornmeal
- ¼ tsp. soda
- ¼ tsp. salt
- 1 cup buttermilk
- 1 cup cracklings, diced

Sift cornmeal, salt, and soda together. Add milk and stir in cracklings. Form into oblong cakes and place on greased baking sheets. Bake at 450 degrees for 30 minutes.

Mrs. Calloway's Old-Time Cornbread

- 2 eggs
- 1½ cups buttermilk
- 1 tsp. salt
- ¼ teaspoon soda
- 1½ cups cornmeal
- 3 tablespoons lard, melted
- 1 cup flour

Beat eggs, milk and lard together. Add remaining ingredients and mix well. Pour into greased 11" by 7" by 2" pan and bake in hot oven about 30 min.

Rebecca's Corn Sticks

- ½ teaspoon salt
- 3 teaspoons sugar
- 2 tablespoons oil
- ½ teaspoon soda
- ½ teaspoon baking powder
- ½ cup flour
- 1 egg

Mix and beat well. Then add 1 cup buttermilk, 1 cup cornmeal and beat well again. Cook in hot muffin pans at 450 degrees until brown.

Rebecca's Famous Boonesboro Salt-Rising Bread

- 2 medium-sized potatoes, sliced
- 3 tablespoons plus ½ cup sugar
- 1 teaspoon baking powder
- Boiling water
- 2 cups warm water
- 4 tablespoons cornmeal
- ½ teaspoon baking soda
- ½ teaspoon plus 1 tablespoon salt
- 7½ to 8½ cups flour
- ½ cup melted butter or oil

1. In a plastic container or ceramic bowl, place the potatoes, cornmeal, three tablespoons sugar, baking soda, baking powder and one-half teaspoon of the salt. Pour boiling water over to cover. Stir and set in a warm place overnight.

- Next day pour off the liquid. It should measure about one and one-half cups. Stir in one and one-half cups of flour to make a thick creamy batter. Cover and set in a warm place until it doubles in bulk, about two hours.
- Add warm water, butter or oil, the remaining salt and sugar.
- Stir in enough flour to make a soft dough. Knead on a lightly floured board until smooth and elastic, about 15 minutes.
- Divide the dough in half and form each half into a loaf, either round or oblong and place in greased 9- by 5- by 3-inch loaf pans or eight inch deep cake pans.
- Cover and let rise until doubled in bulk, two or three hours.
- Preheat oven to 350 degrees.
- Bake the loaves about 45 minutes or until they test done. Cool on a rack.

Rebecca's Homemade Crackers

Crackers were not available at Boonesborough, so Rebecca made her own.

- 4 cups flour
- 1 teaspoon salt
- 1 cup milk
- 2 tablespoons sugar
- ¼ cup butter

Sift dry ingredients into a bowl. Cut in butter until mealy. Stir in milk, making a stiff dough. Roll out on lightly floured surface. Cut into shapes with knife or cookie cutters. Pierce each cracker with a fork. Bake on lightly greased cookie sheets until golden, about 15 minutes at 400 degrees.

Boonesborough Crunchy Cornbread

For every cup of cornmeal, add ½ cup uncooked grits and 1 tablespoon flour. Follow the usual recipe for cornbread, but be sure to use buttermilk. A tablespoon sugar may be added, if desired. Cornbread can be fried or baked. If fried, sprinkle some cornmeal in hot shortening; this will give a nice brown crust.

Boonesborough Beaten Biscuits

- ¼ cup milk
- 3 cups sifted flour
- 1/3 cup shortening
- ½ teaspoon salt
- ¼ cup ice water

Sift flour with salt and cut in shortening until well mixed; add ice water and milk stirring until a very stiff dough is formed. Knead thoroughly and run through a biscuit machine or meat grinder, using the coarse knife; or place dough on biscuit block and beat with heavy mallet or club 30 minutes, or until dough blisters and is smooth, keeping dough round and turning edges after each blow. Roll ½ inch thick, cut with small biscuit cutter, prick lightly with fork and bake in moderate oven (350) about 20 minutes, or until a delicate ivory color. Makes 2 dozen.

Rebecca's Hot Rolls

- A cake yeast dissolved in ½ cup lukewarm water
- 1 cup mashed potatoes
- ½ cup sugar
- 2 eggs, beaten
- 2/3 cup lard or shortening
- 1 teaspoon salt

- 5 to 6 cups flour

1 cup milk, scalded and cooled to lukewarm
In a large mixing bowl, combine mashed potatoes, lard or shortening, sugar and salt and mix well. Add the beaten eggs. Add yeast to lukewarm milk and add to first mixture. Stir in flour, enough to make a soft dough.

Cover and let rise in a warm place until doubled in bulk. Punch down and knead on floured board or cloth until smooth and satiny. Let rise again until doubled. Put in refrigerator until one hour or so before using.

Roll dough about ¼-inch thick, cut into rounds, make a crease in center with back of knife, dip in melted butter, fold and press edges together. Place in rows close together in greased pans. Cover and let rise until double. Bake at 400 degrees for 12 to 15 minutes or until brown. Makes about 4 dozen.

Boonesborough Nut Bread

Rebecca's Nut Bread is sweet and almost as rich as a cake, particularly nice at teatime or with coffee.

- 2 eggs
- 4 cups sifted all-purpose flour
- ½ teaspoon salt
- 1 cup dark brown sugar, firmly packed
- 4 teaspoons baking powder
- 2 cups milk
- 1 cup finely chopped pecans

Combine eggs and brown sugar; beat until sugar is dissolved. Sift flour, baking powder and salt together. Add flour mixture alternately with milk to egg mixture. Stir in pecans. Pour batter into two well-greased loaf pans. Cover pans; allow to stand 30 minutes before baking. Bake at 350 degrees for 45 to 50 minutes or until golden brown. Cool 15 minutes. Remove bread from pans.

Hush Puppies

Hush puppies, a corn meal fry cake, got their name when they were tossed to the dogs to keep them quiet around the campfire as the pioneers were settling the country.

- Ingredients: 2 cups corn meal
- 1 tsp. salt
- 2 tbsp. flour
- 1 egg
- 1 tsp. soda
- 6 tbsp. chopped onion
- 1 tbsp. baking powder
- 2 cups buttermilk
- red pepper, to taste

Mix all dry ingredients together, add chopped onion, then milk and egg, beat together. Drop by small spoonfuls into boiling, deep fat. They will float when done. Drain on brown paper. Will serve eight.

Buttermilk Biscuits

- 2 cups sifted regular flour
- 1 teaspoon salt
- ½ cup shortening
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- ¾ cup buttermilk

mix well. Drop balls of dough onto lightly greased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. As soon as taken from oven, sprinkle with sugar. Let stand 2 or 3 minutes before moving from cookie sheet. Cookies will crack on top. Yields 5 to 6 dozen.

Jemima's Persimmon Cookies

A cup persimmon pulp
 ½ cup butter
 1 teaspoon soda
 1 cup raisins
 ½ teaspoon cinnamon
 ½ teaspoon nutmeg
 1 cup sugar
 2 cups flour
 1 cup chopped nuts
 1 egg
 ½ teaspoon cloves
 dash of salt

Grind nuts and raisins and mix with flour, salt and spices. Dissolve soda in persimmon pulp. Cream butter and sugar, add beaten egg, then persimmon pulp and stir into flour mixture. Drop by teaspoonful on greased baking sheet. Bake in moderate oven for about 15 minutes.

Old-Fashioned Sugar Cookies

½ cup butter
 1 tablespoon milk
 ½ teaspoon vanilla
 1 teaspoon baking powder
 1 cup sugar
 1 egg or two yolks, well beaten
 1½ cups sifted all-purpose flour
 ¼ teaspoon salt
 sugar

Cream butter. Beat in 1 cup sugar, egg, milk and vanilla. Sift flour, baking powder and salt together. Add to butter mixture. Mix well. Cover. Refrigerate three to four hours or until dough is firm. Heat oven to 375 degrees. Roll dough into small balls about ¾ inch in diameter. Place 2 inches apart on lightly greased cookie sheets. Flatten tops lightly with the bottom of a glass that has been dipped in sugar. Bake 8 to 10 minutes or until cookies are lightly browned around the edges. Transfer to wire racks; cool. If desired, brush warm cookies lightly with melted butter; dust with confectioners' sugar. Makes 3 dozen.

Black Pepper Cookies

Sift . . . 2 cups flour, 1 teaspoon baking powder, 1 teaspoon ginger, ½ teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon black pepper.
 Cream . . . ½ cup shortening, 1/3 cup molasses, 1 cup sugar, 1 egg.
 Mix together and add in 2 tablespoons milk, ½ cup raisins, dates or nuts. Drop on greased sheet. Bake at 350 degrees about 15 minutes, until edges brown.

Jemima's Buttery Cookies

1 cup vegetable shortening
 ½ cup brown sugar
 2¼ cups all-purpose flour
 1 teaspoon salt

1 teaspoon butter flavoring
 1 cup white sugar
 2 eggs
 1 teaspoon soda
 1 teaspoon vanilla
 1½ cups chopped pecans

Cream together shortening and sugars. Add eggs, one at a time, beating well after each addition. Sift flour, soda and salt together; add to creamed mixture and mix. Add flavorings and stir in nuts. Drop by spoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Makes 7 to 8 dozen.

Jemima's Pecan Lacy Crisps

1 cup sifted flour
 ½ cup firmly packed brown sugar
 ½ cup light corn syrup
 1 cup finely chopped pecans
 ½ cup butter
 1 teaspoon vanilla
 1 teaspoon brandy extract

Mix flour and brandy extract. Bring to a boil over medium heat, stirring constantly. Remove from heat. Gradually blend in flour-nut mixture, then stir in vanilla and brandy extract. Drop batter onto foil-covered cookie sheets by scant teaspoonfuls three inches apart. (They spread as they bake.) Bake at 350 degrees for 8 to 10 minutes. Cool on wire racks until foil can be pulled off easily (3 to 4 minutes). Continue to cool cookies on rack covered with absorbent paper. Makes about four and one-half dozen lacy cookies.

Grandmother Bryan's Pecan Chews

1 cup pecans
 1 egg white, beaten until it holds soft peaks
 1 cup dark brown sugar
 Pecan halves

Chop pecans fine, using a food grinder. If you are grinding, as this very old recipe calls for, put the sugar through along with the nuts. If using blender, whirl the pecans for a second, then put in the sugar and blend rather finely together.

Fold the nut-sugar mixture into the egg white and roll into little balls. Place on greased cookie sheets, allowing plenty of room between, they spread. Press a half or quarter pecan on each. Bake at 350 degrees for approximately 8 to 10 minutes, but watching carefully the first pan full; baking time depends on how finely the nuts are ground.

Sequoia Brownies

½ pound butter
 2 pounds dark brown sugar
 ¼ teaspoon salt
 1 teaspoon vanilla
 4 squares unsweetened chocolate
 1 cup flour
 4 eggs
 2 cups chopped walnuts
 30 walnut halves
 Do not preheat oven

Line a one-inch deep jelly roll pan with waxed paper. Melt the butter, choco-

late and stir in top of double boiler over hot water. Remove from heat and stir in flour and salt. Add the eggs, one at a time, beating well between each addition. Stir in remaining ingredients except for walnut halves. Pour mixture into prepared jelly roll pan and top with walnut halves. Turn oven to 300 degrees and bake brownies for 45 minutes. Turn off heat and let pan stand in oven another 15 minutes. Remove and invert pan on flat surface. Peel off wax paper. Let cool about 1 hour and cut in very small pieces. Makes about 80 to 90. Note: Follow directions exactly. This is a thin, very rich brownie.



Daniel's Mashed Potato Candy

Melt over hot water:

- 3 squares Bitter Chocolate
- 3 tablespoons butter

Add:

- 1/3 cup mashed potatoes
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- Mix thoroughly. Sift:
- 1 lb. pkg. Confectioners' sugar

Blend into chocolate mixture. Knead until smooth. Press into a buttered 8" square pan. Cool. Remove and cut in squares. 1 1/4 pounds.

Boonesborough Hickory Nut Fudge

- 3 cups sugar
- 1 tablespoon flour
- 1/2 cup "burnt sugar syrup"
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 cup milk
- 3 tablespoons butter
- 1 cup hickory nuts, coarsely chopped

Mix sugar, salt and flour, add milk and burnt sugar syrup. Cook in a large saucepan to the soft ball stage. Remove from heat and add butter, cool to lukewarm. Add vanilla and beat until candy begins to lose its gloss, 15 to 20 minutes. Add nuts. Pour into square pan lined with wax paper. Makes 2 pounds.

Burnt Sugar Syrup

Melt a cup white sugar in a large iron skillet, stirring constantly. (This will take about 10 minutes.) Use medium, low heat so the sugar melts instead of burning. When this has melted, add a cup hot water and cook for about 5 minutes more, until all lumps are dissolved. Pour into jar. This will keep indefinitely in refrigerator.

Boonesborough Taffy

- 2 cups sugar
- 1/4 cup vinegar
- 1/4 cup water
- 2 tablespoons butter

Mix, put on stove, boil 2 minutes with cover on. Remove cover and let boil till it forms hard ball in cold water. Let stand till of consistency to pull. Stretch out on table and cut.

Boonesborough Old Fashioned Fudge

- 4 cups sugar
- 1/4 cup syrup
- 4 squares chocolate
- 1-1/3 cups milk

Cook to a soft ball, remove and add: 5 tablespoons butter, 1 teaspoon vanilla and 1 cup nuts. Pour in buttered pan. Makes about 2 pounds.

Pecan Fudge

- 2 cups sugar
- 1/2 teaspoon salt
- 1 cup marshmallows
- 3 tablespoons butter
- 1 cup evaporated milk
- 1 1/2 cups (9 oz.) semi-sweet chocolate pieces
- 1 cup pecans

Put sugar, salt, butter and milk in pan and bring to a rolling boil, stirring constantly. Remove from heat. Add marshmallows, chocolate, vanilla and pecans. Beat vigorously. When cold, cut in squares, wrap in plastic and place in refrigerator.

Boonesborough Pralines

- 2 cups sugar
- 1 cup buttermilk
- 2 tablespoons butter
- 1 teaspoon baking soda
- pinch of salt
- 2-1/3 cups broken walnuts or pecans
- 2 1/2 ounces Bourbon

In a large kettle or pan combine the first 4 ingredients. Cook 5 minutes over high heat, or to 210 degrees and be sure to stir often and scrape bottom and crevices of the pan. Add butter and 2-1/3 cups pecans. Cook, stirring constantly and scraping bottom and sides of the pan, until a little mixture in cold water forms very soft ball (takes about 5 minutes or to 230 degrees). Remove from heat, add 2 1/2 ounces Bourbon, allow to cool for about a minute and then beat by