

Food Preservation

Vocabulary:

Canned- food sealed in an airtight jar or tin

Curds- the thick part of the milk that separates from the whey

Dehydrate- to remove the water from something to preserve it

Dried- something that has had the water removed

Jerky- meat that has been dried/dehydrated

Mason Jar- a glass jar with a wide mouth and tight metal lid

Pickled- to preserve food in vinegar

Preservation- to protect against decay and spoilage

Whey- the watery part of the milk that separates from the curds

Writing Topic:

Learning to preserve food was very important for pioneers. Why?

Reading:

Little House in the Big Woods,
Chapter 1 and Chapter 10

Make Your Own Butter:

Fill a small jar (like a baby food jar) about 1/4– 1/2 full with heavy whipping cream. Shake the jar vigorously. This can sometimes take several minutes. The cream will separate leaving a lump of butter. Enjoy on crackers. Make sure to refrigerate leftovers.

Specific Standards:

SS.EC.1.3: Compare the goods and services that people in the local community produce and those that are produced in other communities

SS.H.2.3: Describe how significant people, events, and developments have shaped their own community and region