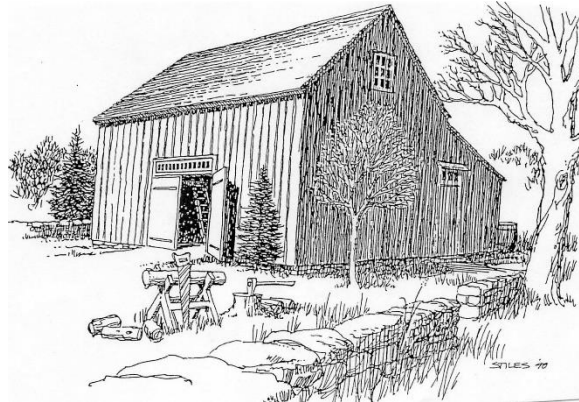


Job Lane House build on and that belonged to Gov. John Winthrop

John Winthrop.



JOB LANE BARN

©1720 post and beam, built in 1993
By the Friends of the Job Lane House,
The Bedford Rotary Club and many volunteers.

JOB LANE FARM MUSEUM



Colonial Knife and Fork
Erik Hansen photo

Friends of the Job Lane House, Inc.
P O Box 720, 295 North Road
Bedford, Massachusetts 01730
www.joblanehouse.org

A CHILD'S LIFE IN PURITAN AND COLONIAL TIMES

This little booklet is intended to show the incorporation of Bedford and how farm families lived in Colonial times. Everyone worked very hard growing their own food and making their own clothes. Children helped with the work. You may contact us at info@joblanefarmmuseum.org, or write to us at Post Office Box 720, Bedford, MA 01730.

Presented to the:
JOB LANE ELEMENTARY SCHOOL
THIRD GRADE
June 7, 2018, 9 am

By the:



FRIENDS OF THE JOB LANE HOUSE, INC.

Greeters

Guides: Laura Larsson

Sharon McDonald, Jeannette Pothier

THE FLAG:

Nathaniel Page carried the Flag on April 19, 1775, to the battle at the Bridge in Concord. The Flag was presented to the Town of Bedford in 1885 by Captain Cyrus Page, the grandson -100 years after the battle. It is 300 years old.

The flag is square and is made from red silk damask. The design is painted on both sides of the flag, mostly in silver and gold and on the gold, ribbon is written the Latin words *VINCE AUT MORIRE* (Conquer Or Die). On the reverse of the flag, the sword is in front of the ribbon instead of behind it. This is the oldest battle flag in the country and is available for viewing at the Bedford Library. The Bedford Minuteman Co. carries the Flag in parades, and to Open Town Meeting. Two books have recently been written about the flag.

THE HERB GARDEN:

(Lillian Dutton Memorial Garden)

The garden illustrates the life of the housewife in early Colonial times. The housewife cared for the garden and used herbs for remedies, cooking and for tea.

Jo Champney and the Garden Club ladies care for the garden at the Job Lane House. Gardens were planted in raised beds. The Rotary Club put new boards in 2013.

THANK YOU!

Thank you for visiting our farmhouse museum and being part of the rich Colonial heritage of Bedford. Visit us on the web at: www.joblanefarmmuseum.org

Please come visit us often with your family and friends.

The museum is open on the second and fourth Sunday of the Month, May through October, 2:00 to 4:00 P.M.

Children's activities are on the second Sunday.

House Tours are by donation. Private tours may be arranged. Yearly Memberships are \$10.00/person, \$15.00/family a year.

INCORPORATION OF BEDFORD:

Bedford was incorporated on September 23, 1729, from the towns of Billerica and Concord. The Great and General Court required that within three years a meetinghouse be built for worship, a minister of good

conversation be elected, and a school be established. The site of the first meetinghouse is now the First Parish Church on the Common. Rev. Nicholas Bowes was the first minister, installed in 1730.

In 1775, the Minutemen trained on the Common, and marched and fought in Concord on April 19th. Jonathan Willson, the Captain of the Minuteman Company, was killed that day. Each year a Pole Capping is held at Wilson Park by the Bedford Minutemen.

The Bedford Historical Society has many old papers of the Town of Bedford. The Society has John Hancock's signature when he was governor of Massachusetts from 1780 to 1785. He was the first one to sign the Declaration of Independence. His signature is below.



WHO WERE THE WAMPANOAG

The Wampanoag are one of many Nations of people all over North America, who were here before the people from Europe came. They are still here today. They were known to us as Indians. We will call them Native People.

Wampanoag means *People of the First Light*. In 1600 many people were in over 60 villages here. These were along the East coast, and what we call Cape Cod and the islands. Through stories, ceremonies, song and dance the history of this Native people lives on.

These Native people had lived here for a long time and knew how to provide for food and all their needs, even though harsh winters. The Nipmuc and the Pawtucket tribes lived in surrounding towns.



Wampanoag House

FIRE – 1700's:

Before matches were invented, fires were started by using a flint to make a spark. The early settlers tried to keep their fires from going out. If it went out, they borrowed coals from a neighbor to start a new fire.

FIREPLACE:

Wood fires were used for cooking and heating. The fireplace had a bar to hold a kettle over the fire. Frying pans had long handles and short legs to be set over the fire. Meat was hung on a rod in a reflective oven and turned by hand and was said to be done to a *turn*. Chickens were tied to a string above the fireplace opening, and turned, and when it was completely unturned, the string was turned again. A pan was placed underneath to catch the drippings. Potatoes and carrots finished cooking in the drippings.

COOKING IN BRICK OVENS:

Baking was done in a brick oven. The fire was built in the oven and when the oven was hot, the coals were removed to the ash pit. Bread, pies, beans and Johnnycake (cornmeal bread) were baked the oven. They also scooped out a pumpkin and filled it with milk and eggs and baked in a slow oven.

FOOD 1600 – 1700's:

Food came from the fields, forests and rivers. In the middle of the day, the Pilgrims ate dinner, the largest meal of the day made up of a thick porridge or bread made from Indian corn and meat or fish. They ate lobsters, clams, wild turkey, turnips, carrots, pumpkin and squash. Supper was a smaller meal, often just leftovers from dinner.

The Colonials hunted deer, squirrels, rabbits, turkeys, partridges, geese, duck, quail and pigeons. They caught fish too, salmon, trout and shad and had chickens for eggs.

Wild fruits and nuts were dried and stored. Three fruits are native to America: Blueberries, Cranberries, and Grapes. They also ate strawberries and blackberries. The Indians gave them the seeds they planted for corn, beans, pumpkins and squash. They planted apple, peach, and pear trees and made cider. Maple syrup and maple sugar and wild honey sweetened their food.

They made porridge, and vegetable stews and roasted and fried meats. Meat pies were baked in a Hearth oven pot with coals on top of the indented top cover. They had cows and pigs. They made cheese from milk and butter from cream. They drank tea, cider, rum, chocolate, beer and wine. The people worked hard for their food.

THE KITCHEN – Job Lane House:

The fireplace was the source of heat and cooking, baking, making toast and heating the iron. Hard wood lasted longer and had to be brought in every day. The oven was added in 1825, to bake breads, pies and beans and corn bread was baked in a pan over the coals.

Butter was made from the cream every three days, and they drank the buttermilk left after butter making. They drank cider made from apples, pears and peaches.

Boys and girls spun and wove cloth and knitted socks. A boy helped his father with farming, planting and care of the animals. Chickens had to be fed and given water. Cows had to be milked morning and night. A girl would peel vegetables and care for the babies while Mother sewed and mended the clothes and cooked the meals. Grandmothers carded wool and knitted for the family.

They made beeswax and bayberry candles, a very time-consuming activity. They didn't waste these because they had to last a long time, and it was a labor of love.

The family went to bed early and extinguished their candles.

BREAD AND GRAINS ~ PILGRIM BREAD.

The soil and terrain were rocky to grow grains. Corn was the only major crop to grow in the area. The first people were the Native people, and they showed the Puritans how to grow corn. That made a difference in their lives. They could not eat it fresh and dried it to save it for the cold winter months, as winter wash harsh.

The Pilgrims also grew other vegetables such as beans, pumpkins, rye and squash, but in small quantities. The "Three Sisters", Corn – Beans – Squash, were inter-planted this trio because they thrive together, much like three inseparable sisters to quote the Farmer's Almanac. *Corn offers beans support. As the beans grow through the tangle of squash vines and wind their way up the cornstalks into the sunlight, they hold the sisters close together. The large leaves of the sprawling squash protect the threesome by creating living mulch that shades the soil, keeping it cool and moist and preventing weeds.*



A bread recipe with corn meal, rye, whole wheat, and white flour was made with left over bread soaked to use as a starter. Today we use sourdough starter and honey.

THE PILGRIMS AND PURITANS

The Mayflower arrived in New England on November 11, 1620, after a voyage of 66 days. Although the Pilgrims had originally intended to settle near the Hudson River in New York, dangerous shoals and poor winds forced the ship to seek shelter at Cape Cod.

The Pilgrims had a long and hard crossing to come to the New World. Instead of landing in Virginia, they landed and called the area Plymouth. They had a charter to settle in Virginia not in New England, but the wind had blown them off course. So they wrote a plan of government for their colony. It was the Mayflower Compact. John Winthrop* led 1000 Puritans to America and established the Massachusetts Bay Colony and the Puritans received their charter to establish a government and settle the land.

November was already cold, and they had little food and shelter. Many had died and more died before spring. The Native people showed them how to plant corn and other crops, trap animals for food and to make clothing. They were in search of Religious freedom and were called the Puritans.

*Where did John Winthrop own land?