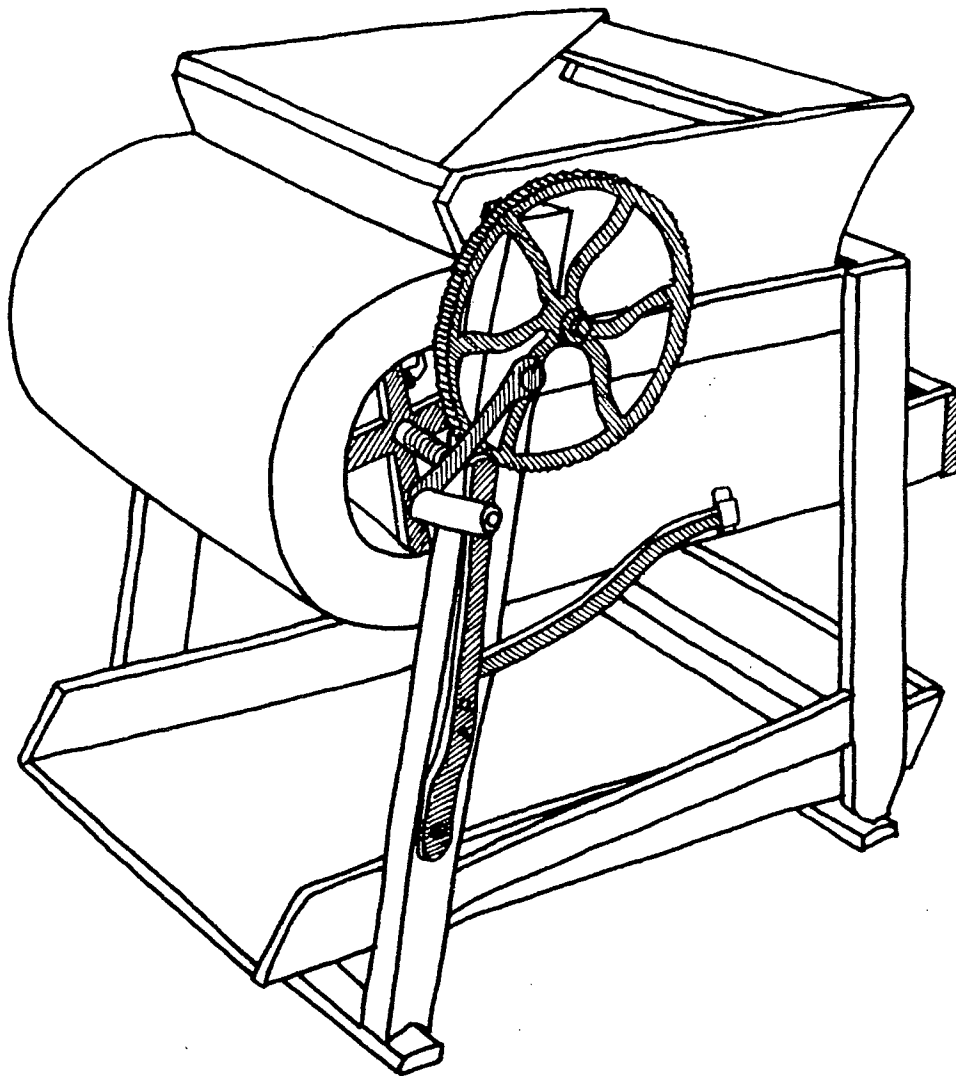
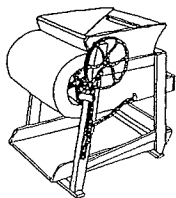


WHAT IS THIS THING?



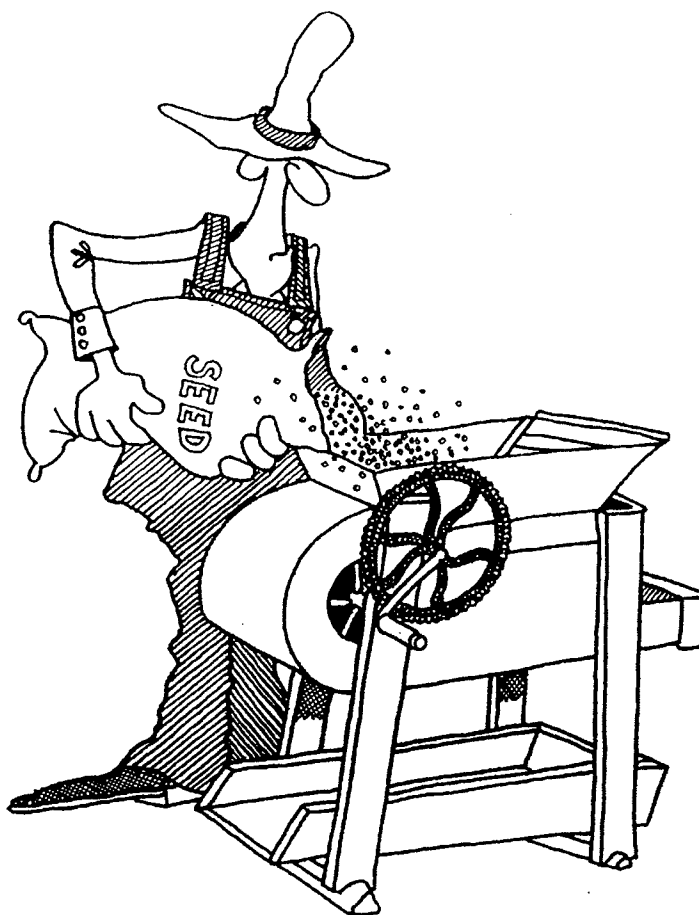
- A. A kitchen sink
- B. A fanning mill
- C. An early washing machine



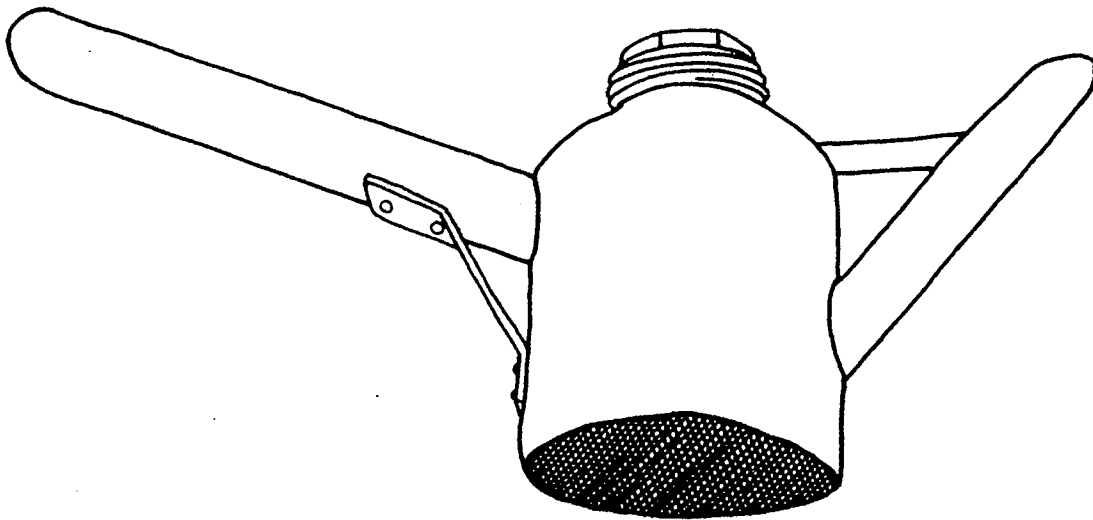
B. A SEED CLEANER CALLED A FANNING MILL

To get the wheat grain for flour the farmer had to put it through a sieve, shake it into a tray, take the tray outside, and toss the grain into the wind to blow away the chaff. This took a long time.

The fanning mill saved a lot of time and work. It cleaned the grain and created its own breeze with a fan to separate the grain from the chaff. A job that used to take days, now took only a few hours. Now the farmer had more time to enjoy his wife's home baked bread.

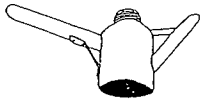


WHAT IS THIS THING?



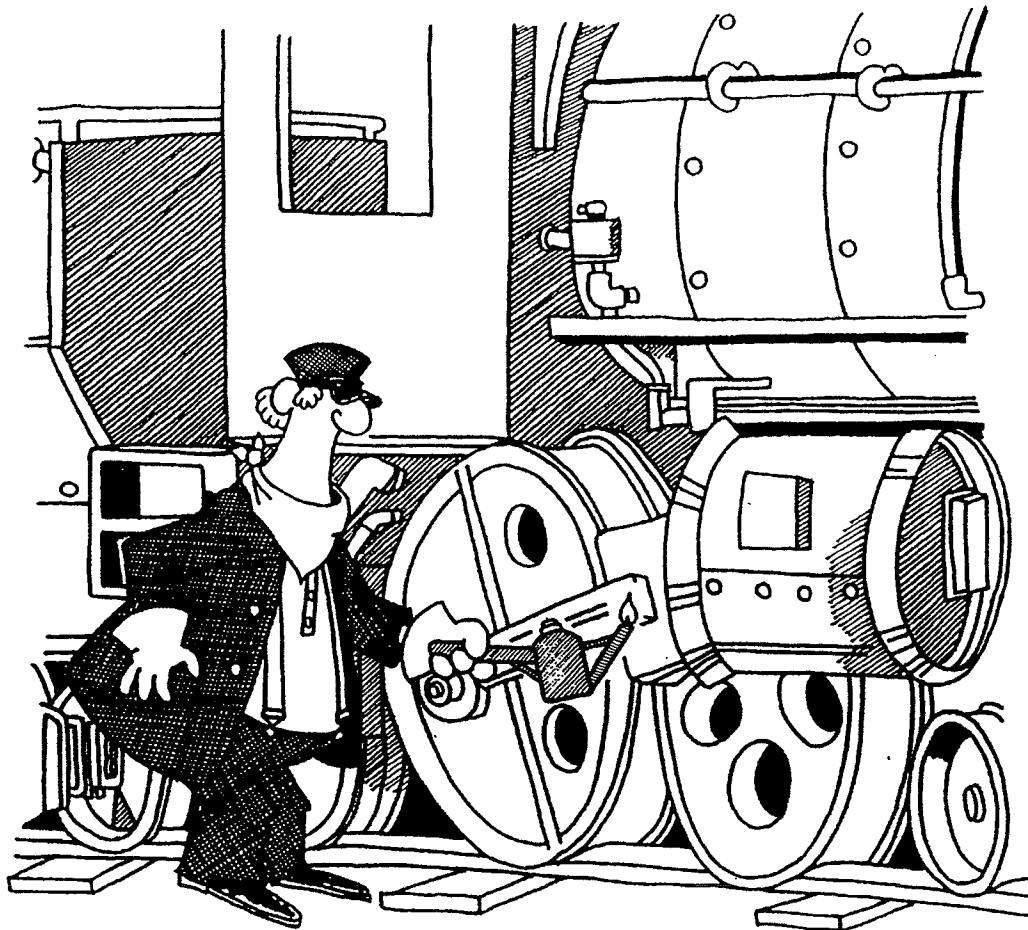
- A. A train inspector's lantern
- B. A thermos jug for two drinkers
- C. A watering can

A. A TRAIN INSPECTOR'S LANTERN

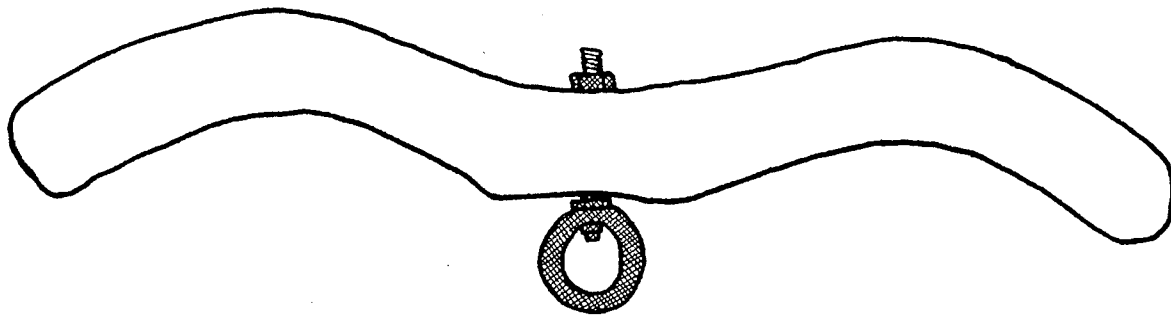


In the 1800s it was a common sight to see a man with a funny-looking lantern going up and down the tracks looking under the train. This man was checking every wheel to see if any were cracked.

His funny lantern was a metal can filled with oil. There was a wick at the end of the long spout which was lit. The train inspector could then search for cracks. If a crack was found, the wheel had to be replaced.



WHAT IS THIS THING?



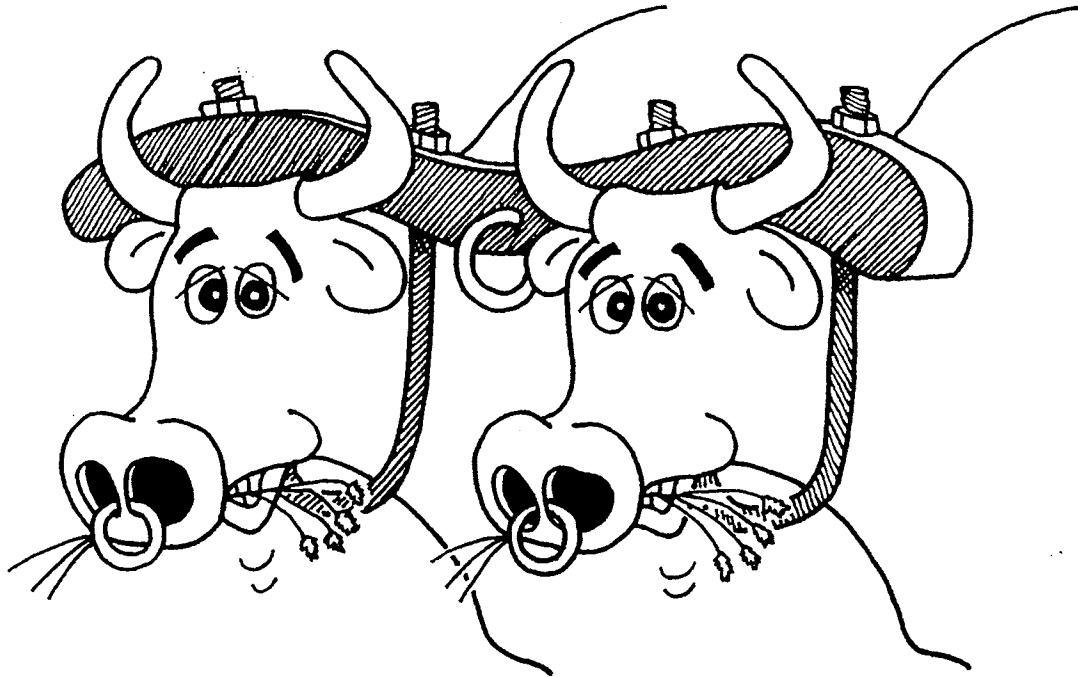
- A. The top part of a see saw
- B. An oxen yoke
- C. A bar to put across a door to keep outlaws out

B. OXEN YOKE

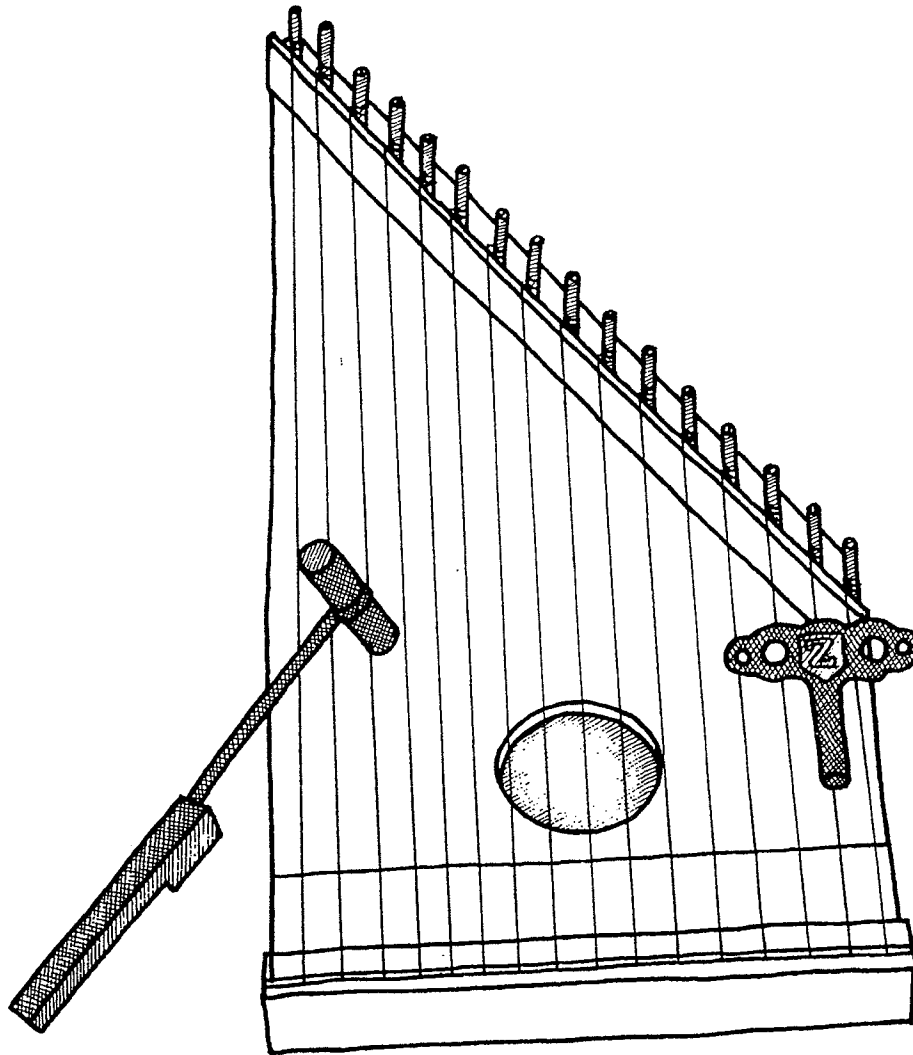


In the 1800s oxen were used for plowing and heavy hauling. The oxen yoke was shaped at the ends to fit under the horns and tied with strips of rawhide. Oxen were attached to a wooden plow by a hinged device.

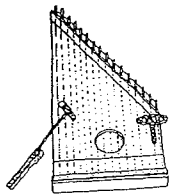
Oxen cost much less and ate less than horses. However, trying to speed up an ox or to get the ox to do something different was nearly impossible. They had no speed and really earned the title "dumb as an ox."



WHAT IS THIS THING?



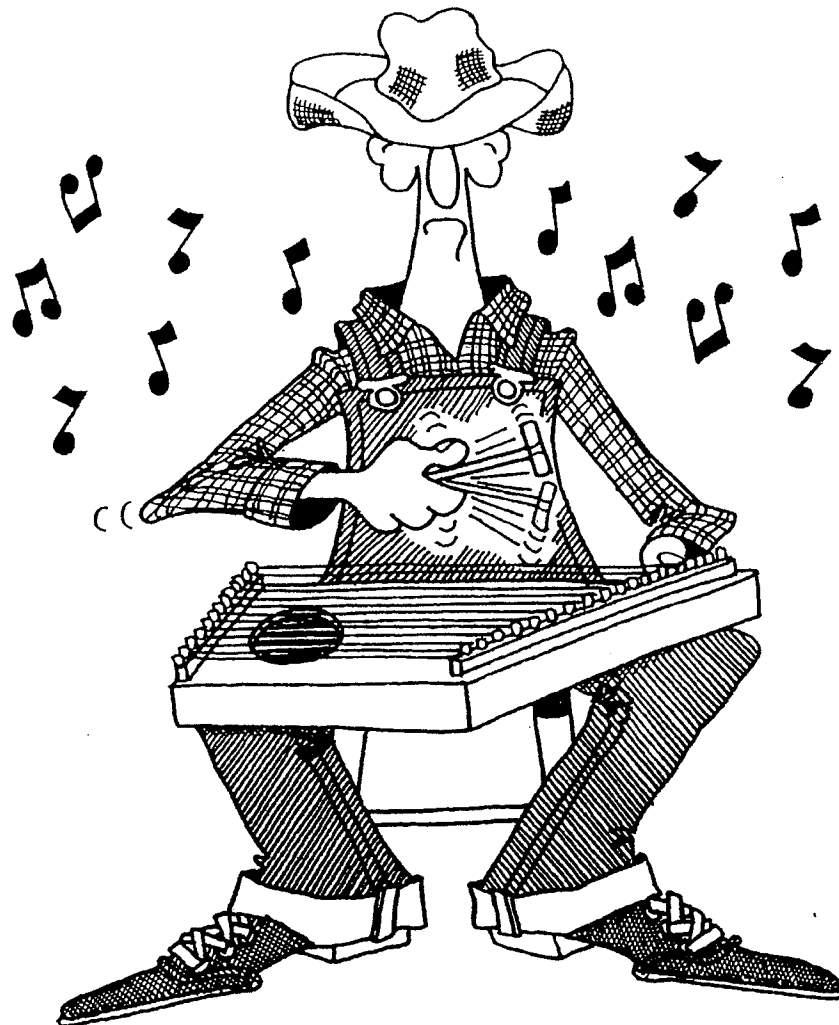
- A. A nutcracker with a hole for the shells
- B. An early piano called a zither
- C. A board for pounding meat into strips



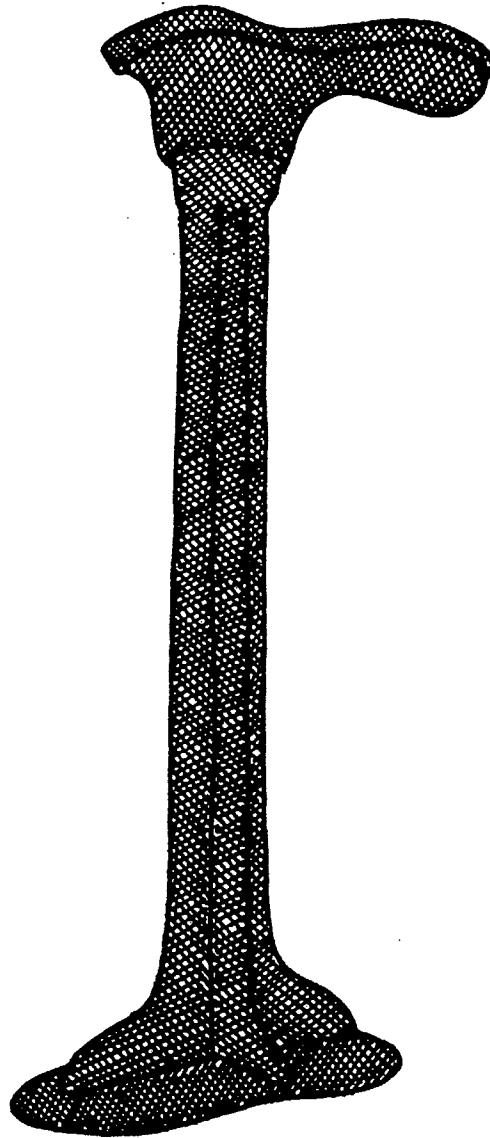
B. AN EARLY PIANO CALLED A ZITHER

When a piano key is touched, a small hammer hits a string, and a note sounds. Music was made on the zither in the same way except that the player had to hit each string with a hammer.

Some players moved the hammer from one string to another so fast that the audience got dizzy watching.



WHAT IS THIS THING?



- A. A shoe stretcher
- B. A door stop
- C. A cobbler's tool



C. A COBBLER'S TOOL CALLED A SHOE LAST

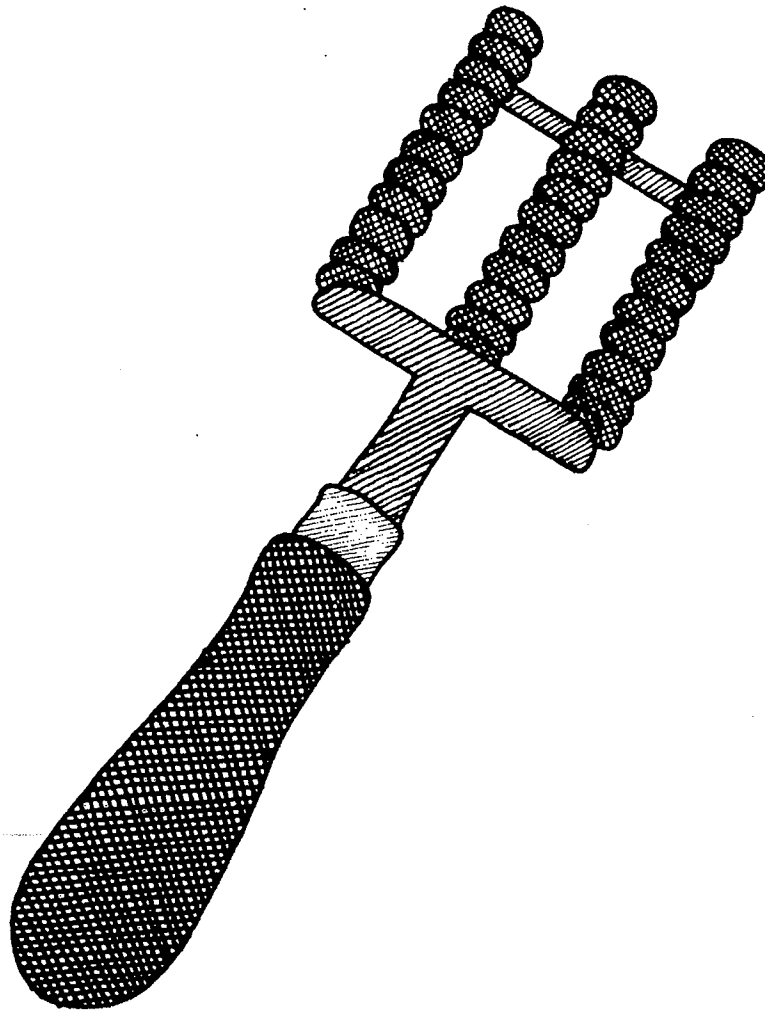
The cobbler was the local shoe store in the 1800s. He both made and repaired shoes.

When new soles or heels were put on shoes, the cobbler would place the shoe on the iron Shoe Last and attach the sole or heel with hammer and nails. The Lasts came in different sizes for large or small shoes. When the nail went through the sole or heel, it hit the iron which bent the nails.

Shoes were made to order, so parents often had shoes made way too big for their children to give them "growing room."



WHAT IS THIS THING?



- A. A small abacus to compute numbers
- B. A meat tenderizer
- C. A comb for extra thick hair

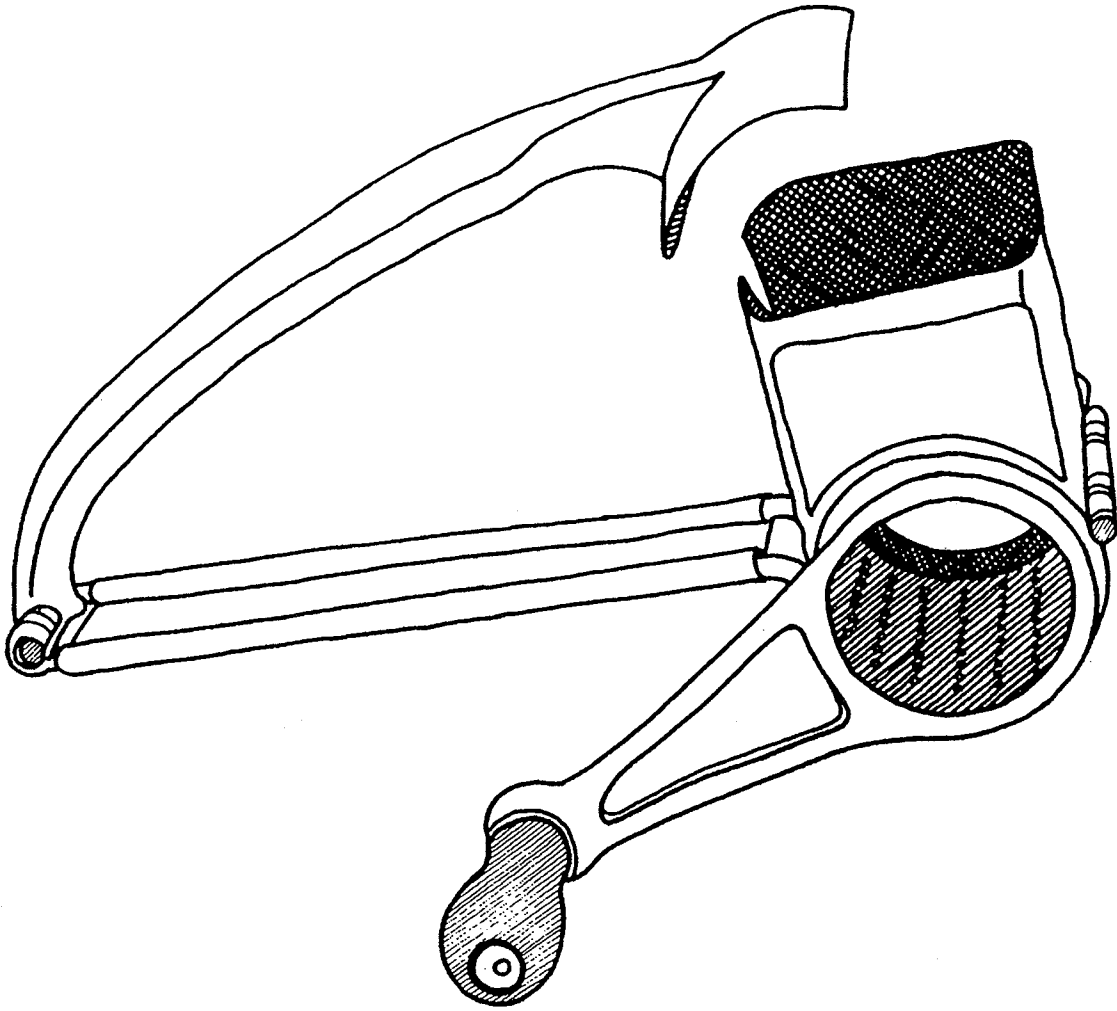
B. A MEAT TENDERIZER



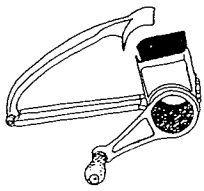
A tough piece of deer meat could be made quite tasty after being pounded and rolled with the meat tenderizer.

Of course, to pound and roll hard enough to get the meat tender, fingers could get in the way and be tenderized as well!

WHAT IS THIS THING?



- A. A fancy fishing reel
- B. A spy glass
- C. A spice grinder



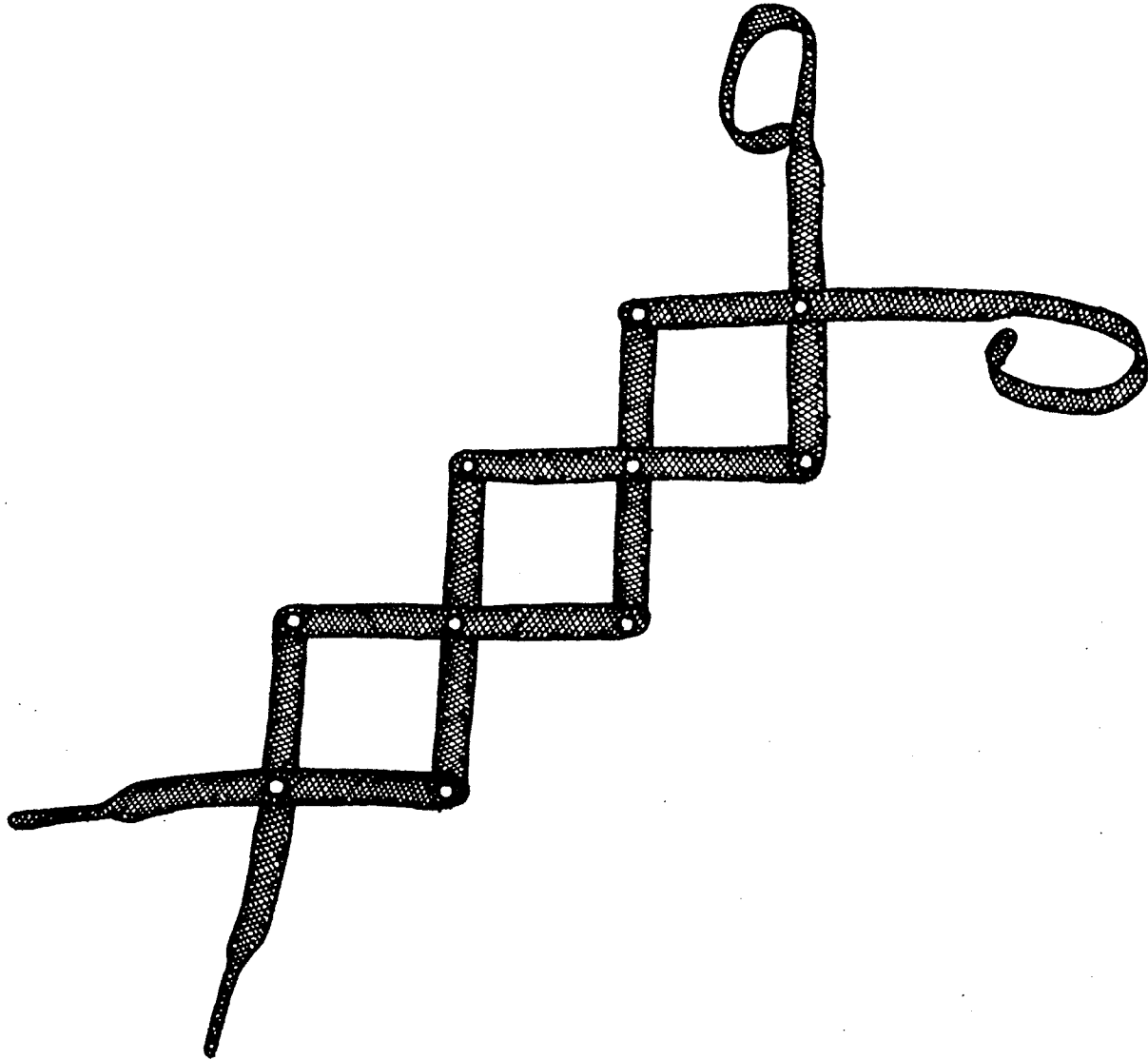
C. SPICE GRINDER

A cook could not go to a store in the early 1800s and buy tins of nutmeg or cinnamon. If she wanted to make cinnamon rolls she first had to grind the cinnamon bark into powder. To do this she used a spice grinder.

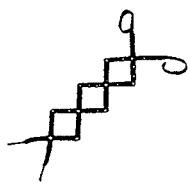
The spice grinder allowed the cook to add a burst of flavor to food with freshly ground spices. Dried spices were put in the grinder and held tight by the handles. The handle turned to grind the spices into powder which dropped out the bottom. Some cooks mixed different spices together to get unusual flavors and guarded their "secret recipes" zealously.



WHAT IS THIS THING?



- A. A wall decoration
- B. Pot snatcher
- C. A hop scotch pattern maker



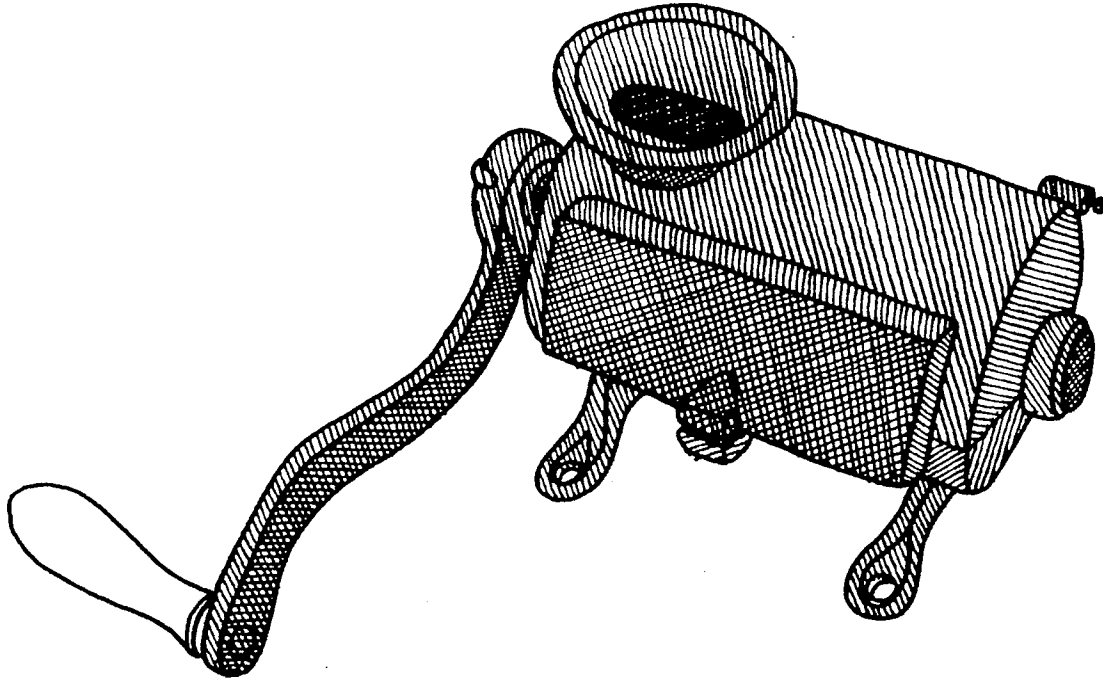
B. POT SNATCHER (EXPANDABLE FIRE TONGS)

To avoid having one's eyebrows singed by getting too close to the fire, expandable tongs were used to lift a pot on or off the fire.

Before the invention of the tongs many of the best cooks of the times had no eyebrows at all!



WHAT IS THIS THING?



- A. A meat grinder
- B. A tobacco shredder
- C. An orange squeezer

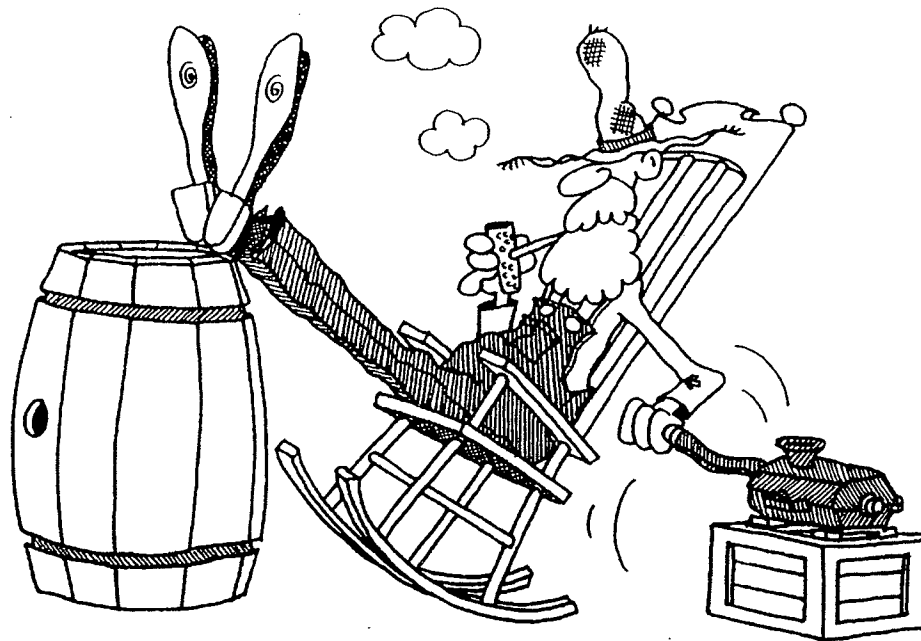
B. TOBACCO SHREDDER



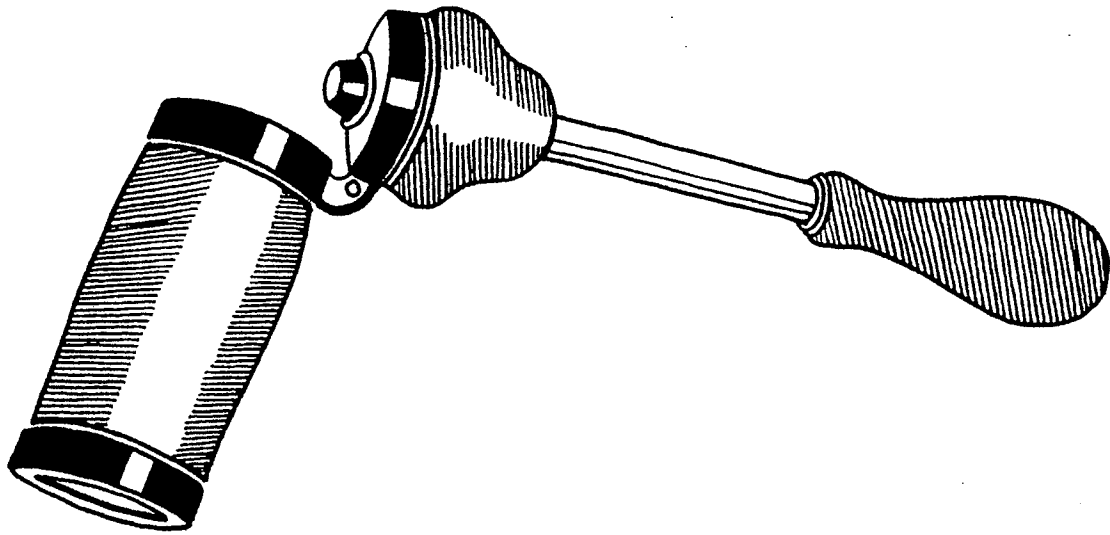
Would you believe that a president's wife used one of these? Rachel Jackson, wife of Andrew Jackson, did.

No one knew about the dangers of tobacco in the 1800s, and Rachel would take the tobacco leaves, put them in the shredder, and shred the leaves into tiny bits of tobacco which she put in her pipe.

It was not uncommon in the 1800s to see a group of farm wives visiting on a porch and smoking their pipes while they caught up on the latest news.

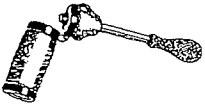


WHAT IS THIS THING?



- A. A child's spinning top
- B. A bottle corker
- C. A small dinner bell to summon the maid to the table

B. A BOTTLE CORKER



This hand held bottle corker was the housewife's best friend.

After peeling and boiling tomatoes and adding spices to make ketchup, the ketchup was carefully poured into a bottle. The bottle corker was placed over the bottle and the cork pressed in tightly. It took steady pressure to do the job right. Otherwise a slip of the hand could mean ketchup all over the kitchen.

