

Colonial Kitchens

Level E



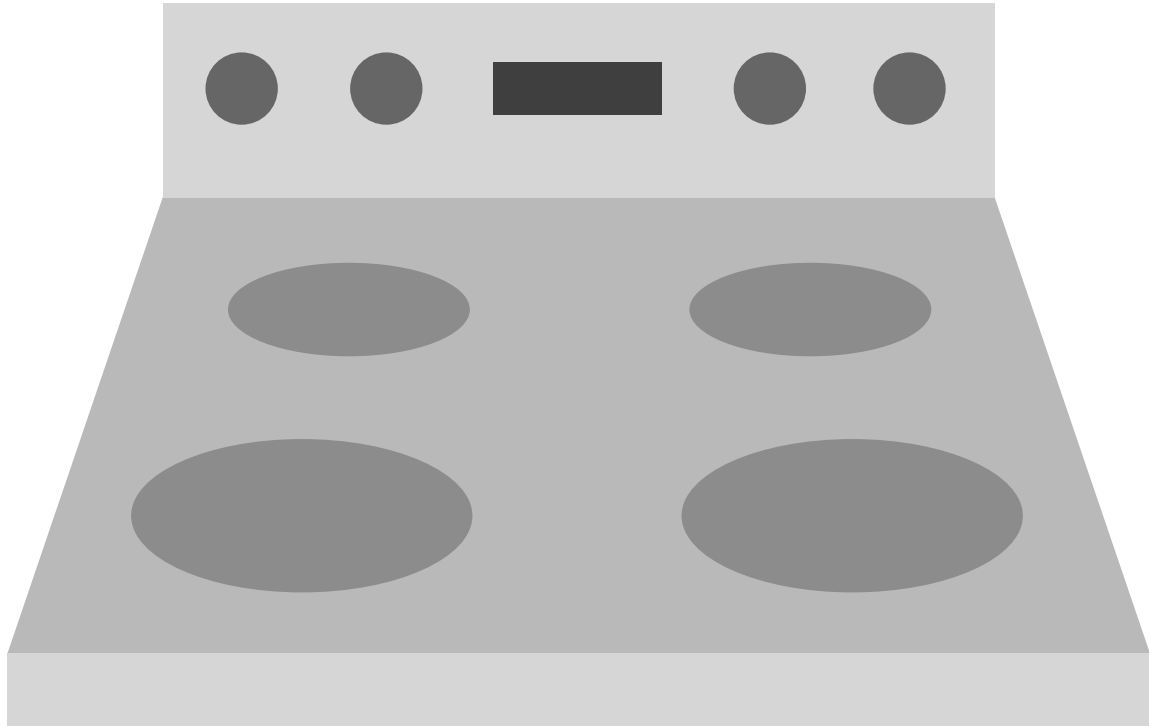
Bind This End

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Illustrated by **April Black**



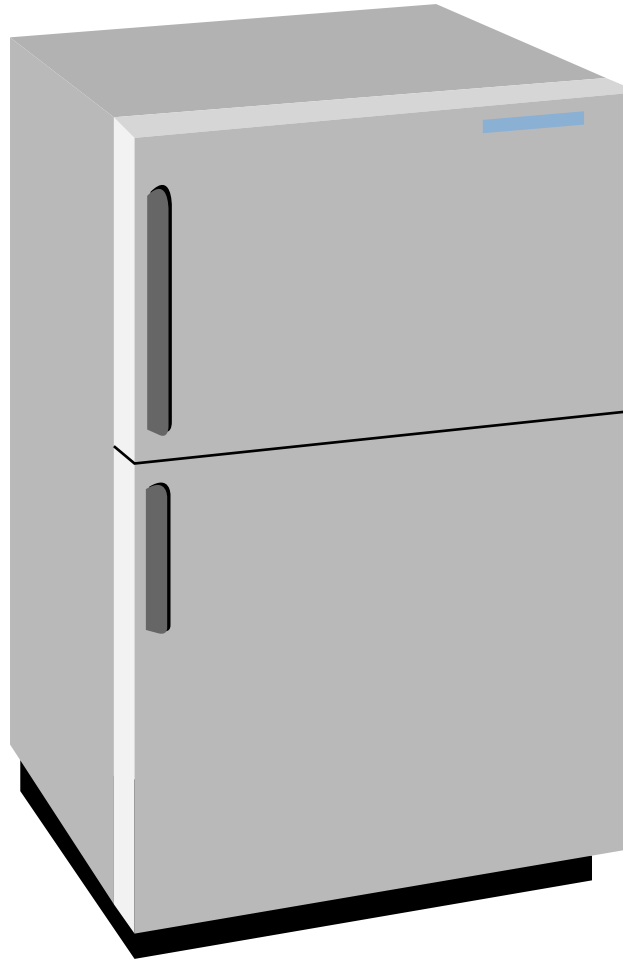
In early America, kitchens were different than now. Look and see if you can tell how.



Did they have a stove ?



They did not have a stove like we have today. Most food was cooked over an open fire. The fire may have been in a fireplace. Food was cooked in a big pot.



Did they have a refrigerator ?



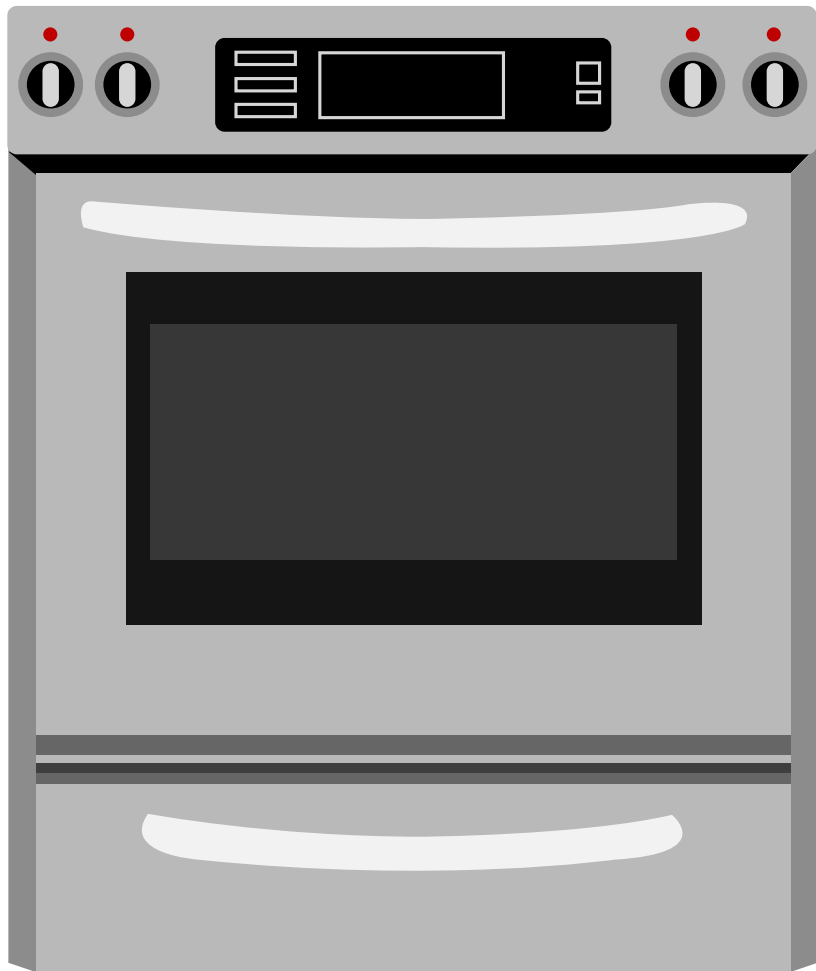
They did not have refrigerators. Food was smoked, salted or made into jam to keep from spoiling. Some people would build troughs in a stream. The stream water was cold. This water would then keep milk and vegetables cool. But you had to live close to a stream !



Did they have a microwave ?



They did not have a microwave. Lunch was the biggest meal of the day. At dinner, people would eat leftovers. If food needed to be reheated, it was heated over the fire in the pot with boiling water.



Did they have an oven ?



They did not have an oven like we have today. Some people would have a home brick oven. This oven would still need a fire. Baking took a long time. They usually only baked once a week. The baking would take all day.



The End

yes



Colonial Kitchens

no



<p>look</p>	<p>early</p>	<p>America</p>	<p>kitchen</p>	<p>now / today</p>
<p>cook</p>	<p>different</p>	<p>stove</p>	<p>food</p>	<p>fire</p>
<p>spoil</p>	<p>cold</p>	<p>fireplace</p>	<p>pot</p>	<p>refrigerator</p>
<p>heat</p>	<p>boiling</p>	<p>stream</p>	<p>water</p>	<p>microwave</p>
<p>bake</p>	<p>brick</p>	<p>oven</p>		