

DID INDIANS EAT PIZZA?

To Buy:

Beef Jerky

Walnuts, pecans

Dried corn

Pop corn

Dried fruit

(Cucumber and a stick about 3- 4 feet long with a forked end for spearing fish.)

(Chicken Bones)

The ancestors of the first Southerners came to this continent over 20,000 years ago—from Asia crossing the Bering Strait to Alaska and then eventually to what is now the Southeastern United States. They came to this area because of its good climate, lots of rain and rivers filled with fish

How do we know about Indians today?

We can guess what Indians were like from what we dig up or pick up, like broken pieces of pottery, weapons or bones. Also learn from the landscape, like mounds or caves. And from the customs of later Indians that have been passed down from their ancestors.

Archaeologists—who study the remains of long ago life.

Discuss the types of food Indians had available to them. There were no domesticated animals and nothing but small garden plots...

At first they ate big animals called mammoths (elephant-like creatures) when the larger animals became extinct they began eating smaller animals like deer, rabbit, birds, buffalo, turkeys, beavers, squirrels, opossums, pigeon, raccoons

How long did it take to hunt and prepare the food?

How were weapons and tools made?

Where are the local sources for stone and what kind of stone is available?

Did the Indians have to go far to find stone or game?

Indians used all parts of the animal, nothing was wasted. Think about when we eat chicken today. We only use the flesh (meat) everything else is usually discarded. They used: Flesh – eating, Skin – clothing, containers, Tendons – wrapping / rope ...used in the bow of a bow and arrow set, Bones – used for tools

What did Indians eat during the winter? Talk about hibernation and drying of meats for year round eating. Meats were dried on racks in the sun.

Pass around the beef jerky (buffalo or deer meat)

How is this meat prepared?

Why doesn't it spoil?

What else could have been eaten? Grown? Nuts, berries, fruits, corn, squash pumpkins and beans.

Pass around the dried fruit and nuts and discuss them as well.

Use the river cobble to grind the corn. Pass around the popcorn and the dried corn.

Indians ate both fresh and dried corn. What are some things you can make with corn? Dried corn was ground hollowed out tree trunks and mashed with a wooden club, or ground in pottery using river cobble to grind it. Just like meat every part of the corn was used: Kernels—eating, Husks—moccasins, dolls, masks, Cobs—house fires.

Indians liked fish too. What kind of fish and shellfish were available? Talk about fresh and salt water environments. Use the cucumber as a fish. Etc.

Discuss how many ways bones could be used to make tools—pass the bones around.