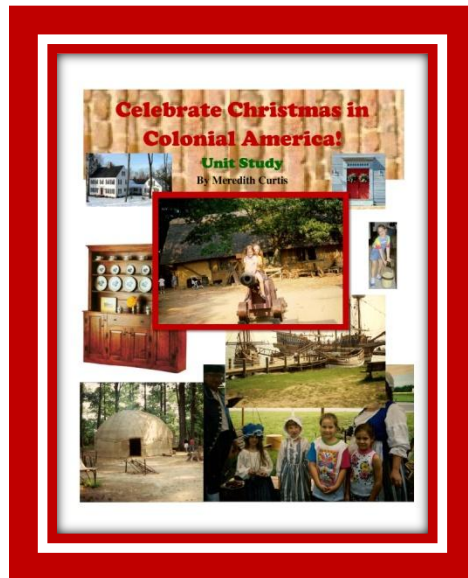


Celebrate Christmas in Colonial America



Recipes to Make in this Unit Study!

Hard Tack
Clam Chowder
Scurvy Prevention Citrus Cups
Squanto Garden Dessert
Wassail
Eggnog
Cranberry Bread
Christmas Cranberry Chicken
Syllabub
Hasty Pudding
German Sauerkraut
Amish Pork & Sauerkraut
Moravian Love Feast Buns
Pennsylvania Duetsch Butter Cookies
Moravian Christmas Cookies
Amish Shoo Fly Pie
St. Lucia Buns
Pepparkakor Cookies (Swedish)
George Washington's Favorite Hot Chocolate
Martha Washington's Candies
Martha Washington's Fruit Cake

Books & Materials Needed in this Unit Study:

Made for Trade (Board Game)

Music CD *Handel's Messiah*

...If You Lived in Colonial Times by Ann Mc Govern; Scholastic; New York, 1992

...If You Grew up with George Washington by Ruth Belov Gross, Scholastic, New York

...If You Lived in Williamsburg in Colonial Days by Barbara Brenner, (Colonial Williamsburg Foundation), Scholastic, New York

Christmas Activity	Day of Unit Study
Christmas Music	Day 6 Day 7 Day 9
Making Christmas Ornaments	Day 2 Day 9 Day 10
Wrapping Christmas Presents	Day 10
Making Christmas Gifts	Day 9 Day 10 Day 17 Day 18
Baking Christmas Cookies	Day 4 Day 10
Baking Christmas Treats	Day 7 Day 9 Day 10 Day 12 Day 19 Day 20
Decorating House & Tree for Christmas	Day 6
Setting up Nativity Scene	Day 11
Hospitality/Having People Over	Day 9 Day 20

Bible

Hospitality Devotions

History

Christmas Celebrations in Colonial America

Jamestown

Plymouth

Sea Travel

Education

Daily Life

Virginia

New England

Moravians

Huguenots

Swedish Lutherans

Great Awakening

French & Indian War

Trades

George & Martha Washington

Geography & Science

Label map of 13 colonies

Pineapples

Cranberries

Writing/Poetry

Dictations/Copying

Sea Life vocabulary

What would you take to sea? Assgnt

Letter to Pastor John

Write a Hymn

Gift Wit and Rhymes

Huguenot Diary

Trade Report

Write Story set in Colonial America
Write Colonial Christmas Booklet

Music/Art/Philosophy

Make & Illustrate Timeline
Pilgrim Paintings
Draw Picture of Colonial Family
Listen to Handel's Messiah
Sing Christmas Carols
Discuss *Sinners in the Hands of An Angry God*
Photograph projects
Illustrate Christmas Booklet

Homemaking

Lots of Cooking & Baking (see recipes below)
Core & dry Apples
Menu Planning & Shopping
Fix a Colonial Meal
Polish Silver
Set Table Colonial Style
Decorate Christmas Tree
Wrapping Presents
Setting up Nativity Scene
Plan End-of-Unit Party

Crafts/Activities/Games

Play Made for Trade
Make a Pomander Ball
Make a Compass
Identify Parts of a Ship
Plant Corn like Pilgrims
Make "Parchment" Paper
Make Berry Ink
Make Quill Pen

Make a Horn Book
Make Fruit Pyramid
Decorate House Colonial Style
Make Pineapple Centerpiece
Make Christmas Wreaths
Straw Ornaments
French Minuet
English Country Dance
Make Colonial Architecture & Furniture Poster
Make Oatmeal Box Cradle
Act out French & Indian War & Videotape
Make Display Table

Hospitality

Colonial Meal for Family
Make Christmas Gift List & Shop
Invite Another Family to Dinner
Plate of Cookies to Neighbors
Tea or Airsoft Party

Virtual Field Trips

Jamestown
Several related to Pilgrims
Sturbridge Village
Williamsburg
Mt. Vernon

COLONIAL CHRISTMAS UNIT STUDY!

Day Six



Simon's Hospitality Shown up by a Woman

Merry English Christmas in Virginia

Pineapples

Dictation from Boys and Girls of Colonial Days

Polish Silver & Set Table & Make Colonial Meal

Christmas Decorations & Centerpieces

COLONIAL CHRISTMAS UNIT STUDY!

Monday Day Six

Devotion:

Read Luke 7:36-50

DISCUSSION QUESTIONS:

1. Read this story and think carefully about it. Simon was showing hospitality to Jesus. How was he treating Jesus while Jesus was his guest? He wasn't mean to Jesus? But, was he being extra-kind and thoughtful?
2. How did the 'sinful woman' show her love and hospitality to Jesus? Was she being kind and thoughtful?
3. If Jesus were coming to your house for dinner, or to spend the weekend, what would you fix for him to eat? And what would you do especially for Him?

Jesus and his disciples walked everywhere. Their feet were probably very dirty and dusty. A good host provided a servant to wash his guests' feet. Simon didn't want to scrub Jesus' dirty feet, but this lovely lady did. What a beautiful example for us today!

Information: A Merry English Christmas in Virginia

As the colony grew and prospered, plantations were established and mansions were built. Many customs were brought from England including feasting, dancing, caroling, burning Yule logs, fox hunting, fancy balls, and holding open house. Christmas lasted until Twelfth Night on January 5, the Eve of Epiphany. Virginians greeted Christmas morning by firing their guns and setting off firecrackers. Celebrations centered around attending a church service at the Anglican church and then feasting and dancing at home with family and friends. Hospitality was an important part of the festivities and guests stayed for weeks! Gifts (little books, sweets) were given to children and servants.

Homes were decorated with greens (holly, pine, boxwood, magnolia, firs, ivy) accented with fruits (apples, lemons, pineapple, and pomegranate), gleaming silver candlesticks and serving dishes, and lots of candlelight.

These transplanted Englishmen and Englishwomen carried their English traditions with them to the New World. From the special Christmas service at the Anglican church to the menu for the feast. December began with the season of Advent, a time of fasting, prayer, and preparation for the Twelve Days of Christmas (from December 25 to Epiphany, January 6). The daily Advent prayers found in the *Book of Common Prayer* were prayers of repentance and heart preparation. The Twelve Days of Christmas was when all the merriment took place. The Virginians loved Christmas music, both hymns and carols. They sang the hymns of the great hymn writer, Isaac Watts, who penned *Joy to the World*. Here are some of the Christmas songs the Virginians sang: *The Snow Lay on the Ground*, *The First Noel*, *God Rest Ye Merry Gentlemen*, *The Holly and the Ivy*, *I Saw Three Ships*, and *The Coventry Carol*.

ONLINE Field Trip:

Colonial People & Tour the Town of Williamsburg for Kids

<http://www.history.org/kids/visitUs/#colonialPeople>

Electronic Field Trips at Colonial Williamsburg, including Christmas!

<http://www.history.org/Media/videos.cfm>

Christmas in Colonial Virginia

<http://www.history.org/almanack/life/xmas/xmashdr.cfm>

Colonial Williamsburg Official site

<http://www.history.org/>

Read Aloud: Chosen Family Read Aloud Book (several Chapters) & An Early American Christmas by Tomie dePaola & If You Lived in Williamsburg in Colonial Days by Barbara Brenner

Geography & Science: The Pineapple

The pineapple is a symbol of hospitality and is often associated with Colonial Williamsburg because they do so much decorating with pineapple. A native plant from southern Brazil and Paraguay, South America, natives transplanted it to the Caribbean islands and the British transplanted it from Jamaica to Hawaii in the late 1800's. Columbus found it on the island of Guadalupe and brought it back to Spain.

The sweetness of the pineapple coupled with the fruit's unusual appearance make the pineapple a real delicacy in the colonies. When guests were served pineapple, it was considered a high honor and much appreciated. That is how it became the symbol of hospitality. It also became a symbol of Christianity because the pineapple plant "gives up its life" to produce a single fruit. Pineapples were often carved into doors and woodwork inside and outside houses.

A tropical (or near-tropical) plant, the pineapple will tolerate brief bouts of frost, but prolonged exposure to cold delays maturity and produces smaller and less sweet pineapples. The plant can grow up to 5 feet tall and can spread up to 3-4 feet. Pineapples are cylindrically-shaped with scaly brown skin and a “crown” of green spiky leaves. The fruit is yellow and sweet.

Healthy for its eaters, pineapple is a source of Bromelain, containing digestive enzymes and many other health benefits. Pineapple also contains vitamin C, Manganese, and Thiamin. It can help prevent Macular Degeneration.

You can grow your own pineapple plant by cutting off the top of a store bought pineapple (Make sure you include a lot of the yellow fruit in your slice off the top!). Place the pineapple crown in clear glass of water, changing the water every few days until you see roots growing on the bottom. Plant the crown, water it, and wait for your pineapple plant to grow.

Art, Music & Philosophy: Sing Christmas Carols

Joy to the World (Isaac Watts)

The Snow Lay on the Ground (English 12th Century Carol)

The First Noel (French 13th -15th Century Carol)

God Rest Ye Merry Gentlemen (English 15th Century Carol)

The Holly and the Ivy (Middle Ages—AD 1000)

Coventry Carol (English Carol, 1534)

I Saw Three Ship (Original version, Middle Ages)



Fun in the Kitchen & Hospitality: Fix a “Colonial Meal” & Invite another Family to share the meal!

After a nice family dinner, you might want to decorate the Christmas tree since the house is so pretty. Serve Wassail, eggnog, and cookies while you decorate! Wassail and eggnog were popular in colonial times, especially at Christmas!

Wassail

1 Gallon Apple Cider

1 Qt Pineapple Juice

Place in a cheesecloth and tie closed: 1 T whole cloves; 1 T whole allspice, 2 whole cinnamon sticks.

Place all ingredients in a crock pot and simmer on low for 4-6 hours on low with lid on.

Eggnog

12 Eggs

1 ½ Cups Sugar

½ tsp Salt

2 Quarts milk, divided

2 T Vanilla

1 tsp Nutmeg, ground

2 Cups Heavy Whipping Cream

Whipped cream (optional)

Nutmeg to sprinkle (optional)

In pan, whisk together eggs, sugar, and salt. Gradually add 1 quart of milk. Cook and stir over low heat for 20 minutes. Pour into large bowl; stir in vanilla, nutmeg, and remaining milk. Chill. If mixture separates, blend in blender. Cover and refrigerate at least 3 hours.

When ready to serve, beat whipping cream on high until soft peaks form, whisk gently into cooled mixture. Pour into chilled punch bowl. Top with whipped cream and sprinkle with nutmeg.

Crafts, Games & Activities: Make a Fruit Pyramid & Decorate Your House “Colonial Style” & Make a Pineapple Centerpiece

Make a Fruit Pyramid

A dessert pyramid, a lovely colonial decoration, was meant to be eaten by the guests! It was often made of small cakes, fresh fruits, and sweetmeats. Apples and pears might be carefully balanced on top of each other or plates of goodies stacked and surround by fruit could create a pyramid. Smaller fruits such as cherries or berries could be pour into a cone-shaped mold to be fused into shape with frosting! Another form of dessert pyramids came along in the middle of the 1700's in the form a three of four different size china plates connected together in descending order of size to form a tall "platter shelf." These are available today. You may have one in your house. We do! They make lovely dessert displays!

Why not try an easier version of a fruit pyramid. Pick up a Styrofoam cone at your local craft store and a wide variety of healthy fruit at the grocery store!

1 Styrofoam cone
Fruit of your choice

Use florist picks to attach fruit to Styrofoam cone. When all fruit is attached, plug up small "holes" with nuts or small candies!

Decorating Your House Colonial Style

Fresh greenery (check with a tree lot for free)
Fresh or fake fruit
Pine cone
Nuts

Wrap garlands of greenery over stairs and fireplace mantels. Cover tops of tables, bureaus, desks, and counters with your decorations. Check out these websites and try to adapt their decorating to your own home! Have fun!

<http://www.colonialwilliamsburg.org/christmas/slideshows.cfm>

http://www.colonialwilliamsburg.org/christmas/dec_doors.cfm

<http://www.colonialwilliamsburg.org/christmas/index.cfm>

Pineapple Centerpiece

Pineapple
Greenery
Fresh Fruit
Tray, platter, or mirror

Lay greenery down first and place pineapple in the center of the tray or mirror. Surround with fruit, remembering to keep everything symmetrical. Put small sprigs of greenery in various spots to add interest, keeping it symmetrical, of course!

Hospitality: Polish Silver & Set the Table “Colonial Style”

Polish Silver

Silver trays, pitchers, serving dishes, or silverware all need to be cared for to keep it lovely. Silver should be cleaned after each use. It is best to hand wash silver, one piece at a time, in warm soapy water, and dry it with a soft cotton towel.

Silver tarnishes, or oxidizes when it is exposed to air and certain chemicals. To keep silver from tarnishing, try to keep silver away from the following items: rubber, stainless steel flatware, eggs, mayonnaise, mustard, onions, wool, felt, latex, paint, and humidity. You can add a piece of white chalk to the drawer or cupboard where you store your silver. Chalk is supposed to keep silver from tarnishing.

To polish silver: Apply silver polish to a soft towel and rub onto the silver piece with straight (not circular) strokes. Just use a little bit of silver polish. When you are finished, “buff” the silver with a clean soft towel. Silver should only need to be polished once a year.

You can also try a “silver dip.” Fill your sink with water as hot as possible. Mix 2 T baking soda with 2 T salt in a bowl; add to sink of hot water. Cut a small piece of aluminum foil and push to bottom of sink. Dip silver items into the sink and tarnish should slide right off. For stubborn stains, let silver soak for 5 minutes. Rinse well in warm water and dry with a soft towel.

Setting the Table “Colonial Style”

Visit Colonial Williamsburg and you will get some insight into the Colonial Virginians’ obsession with symmetry. Just look at the buildings (architecture), gardens (landscaping), and decorating and paintings (art); and you will see symmetry. This carried right into their

presentation of food and table setting. Symmetrical is the watchword for setting your table “colonial style.”

Begin with a freshly ironed white linen tablecloth. Add crisp white linen napkins and polished silverware for each place setting. Make sure there are an even amount of place settings on each side. (You can pretend that you are “Mr. Monk” from the TV series, *Monk!*) After you get your place settings arranged, it’s time to add the silver candelabra (one for the center or two evenly spaced from the center and both ends) and ivory candles.

Dinner will be served in courses. The first and second courses were often meat and vegetable courses with an intermission between them so that the servants could clear away one course and set up the table for the next course. It was not uncommon for twenty dishes to be served in one course. Can you imagine making forty dishes PLUS desserts?! I would stick with one course, and then a dessert course. (For special occasions, there were often two dessert courses!) In Colonial Virginia, the number of dishes needed to be consistent from course to course. If you served 22 dishes at the first course, you must serve 22 dishes at the second course, and 22 desserts at each dessert course. Whew! They were a little bit like Mr. Monk!

When you arrange the serving dishes, keep in mind that everything must be symmetrical, so find “pairs” of serving dishes. If you put a serving dish or platter on one side of the table, it must be balanced in the exact mirror location on the other side of the table. The table should look like a work of art, so make sure that everything matches in color and style. You might want to use your Fruit pyramid as a centerpiece surrounded by greenery and use two candelabras evenly spaced between the centerpiece and each end. Serving platters and dishes could surround the candelabras. Be sure to take pictures.

Research on your own:

The founding of The College of William and Mary
Williamsburg

Famous Virginians: George Washington, Martha Washington, Patrick Henry, Thomas Jefferson, James Madison, James Monroe, John Marshall, Edmund Randolph, John Mason, Richard Henry Lee, Robert “King” Carter, William Byrd II, John Paul Jones,

Reading on Your Own:

Stranger in Williamsburg by Wanda Luttrull

If You Lived in Williamsburg in Colonial Times by Barbara Brenner

American Girl: Felicity books set of six

Dawn’s Early Light by Elswyth Thane

My Virtual Field Trip to Williamsburg!

I visited:



Favorite Part of web site:

Something new I learned:

Would you recommend this virtual field trip to other homeschoolers? Why?