

Scavenger Hunt Questions for 2023

3rd and 4th grades:

1. Find the spring. Follow its stream. What building do you find at the end?
2. Find a musket.
3. Find a quill pen.
4. Find an anvil.
5. Find a slate board.
6. Find a rat.
7. Find a tankard.
8. Find an oven.
9. Find the biggest piece of metal in the village.
10. Find bacon.

5th and 6th grades:

1. Find one of our "Founding Fathers".
2. Find out how old you must be to join the militia.
3. Locate the source of the stream running through the village.
4. Find a machine that is powered by water.
5. Find a machine that is powered by a handwheel.
6. Find three sites that use fire to operate.
7. Find a pewter tankard.
8. Find where meat is preserved.
9. Find where milk is kept cool.
10. Find where you go to bake your bread.

Answers to 3rd and 4th grade scavenger hunt questions.

1. The Tavern is at the end of the spring run and it used a springhouse to keep its drinks cool.
2. Muskets are carried by a militiaman or the cartridge maker.
3. Quill Pens are used for writing and are found in the Post and Print.
4. The Blacksmith uses an anvil to pound out heated metal.
5. Slate boards were used by the students to write their lessons at the Thompson Academy.
6. The Rat Catcher has caged rats.
7. The Tavern is where tankards were used to serve drinks.
8. The Outdoor Kitchen has a clay domed oven for cooking bread.
9. The cannon is the biggest piece of metal in the village.
10. Bacon was smoked in the Smokehouse to preserve it for future use.

Answers for 5th and 6th grades

1. Benjamin Franklin was one of our country's Founding Fathers.
2. 14 was the youngest age allowed in the militia.
3. The spring head is located just outside the Meeting House.
4. The grindstone in the Grist Mill is powered by a waterwheel.
5. The bench lather in the Cabinet Shop is powered by a hand wheel.
6. Fire is an essential element to operate the Outdoor Kitchen ovens, the Blacksmith forge and the Smokehouse.
7. Pewter tankards were used as drinkware and would be found in the Tavern.
8. The meat produced in the spring, summer and fall were processed in the Smokehouse for use during the winter.
9. Milk, butter and cider were kept cool in the Springhouse just outside the Tavern.
10. Most homes did not have ovens so the women would take their bread dough to the community Outdoor Kitchen to be baked in a dome oven.

