

Lesson 7: The Sugar Snow

Getting Started

? Questions to Explore

- How are the pioneers dependent on the trees in their environment?



Facts and Definitions

- A **ladle** is a large long-handled spoon with a cup-shaped bowl.
- A **bugle** is a brass instrument like a small trumpet.
- **Petticoats** are light, loose undergarments hanging from the shoulders or the waist, worn under a skirt or dress. They add an extra layer to keep warm and make skirts look fuller and fancier.
- **Glimpses** are momentary or partial views.
- **Greedy** is having or showing an intense and selfish desire for something.
- A **whetstone** is a fine-grained stone used for sharpening cutting tools.
- A **sumac** is a type of tree, shrub, or woody vine that has leaves turning to brilliant colors in the autumn, small flowers, and loose clusters of red or whitish berries.
- **Chaff** is the outer part or husk of wheat, oat, or other grains.

⦿ Skills

- Use word reference materials (e.g., dictionary, glossary) to confirm decoding skills, verify spelling, and extend meanings of words. (LA)
- Use story structure and text organization to comprehend text. (LA)
- Use oral and written language to present information in a sequenced, logical manner in order to support the following skills: discuss and sustain conversation on a topic, share information and ideas, recount or narrate, and share written and oral products in a variety of ways. (LA)

✂ Materials

- | | |
|--|----------------------------|
| • <i>Little House in the Big Woods</i> by Laura Ingalls Wilder | • journal |
| • baking powder | • maple syrup |
| • chopped walnuts | • measuring cup and spoons |
| • colored pencils or markers | • rolled oats |
| • dictionary | • scissors |
| • egg | • shortening |
| • flour | • square pan |
| | • vanilla |

Introduction

Ask your child what he learned about winter in the Big Woods. Tell your child that today he will learn about another way the pioneers were dependent on trees.

Reading and Questions

Today your child will read the chapter "The Sugar Snow" and then answer these questions.

1. Do you think Laura was happy to see the new snow? Why or why not?

Answers will vary.

2. What part of the tree does Pa say the sap is? Why do you think he calls it this?

The blood of the tree. Answers will vary.

3. Why did Pa call the snow a sugar snow?

Snow at this time of year means that people can make more sugar from the maple trees.

4. What does Grandpa do with the maple sugar?

He uses it for sugar so that he doesn't have to buy table sugar.

5. Based on the chapters you have read thus far, how are the people in the book dependent on the trees?

They use them to build their homes, use them to make things, they dry meat in them, use the wood for fire, and make maple sugar from sap.

Activities

Activity 1: Life in the Woods vs. Life Today

On the "Life in the Big Woods vs. Life Today" page, your child can record one thing that he learned about how life in the woods was different than his own life today.

Activity 2: Vocabulary Mini-Book

Let your child cut apart the pages from the "Vocabulary Mini-Book" and put them in order according to the page numbers. As he reads the last half of the book, he will locate the words and write them in context using a sentence from the book. Then he will record the dictionary definition of the word and write his own sentence using each word. In the box, he can draw a simple graphic or illustration to help him remember the word.

As your child continues to read the chapters in the book, encourage him to locate new words he does not know and to make a page for them, too. Before he begins, ask him to pronounce each vocabulary word. Show him the correct pronunciation of words in the dictionary. Demonstrate how to use the dictionary to find the correct pronunciation of two or three words familiar to your child, and then let him find the pronunciation of the new vocabulary words.

The following answer key shows the first quotation using each vocabulary word. Some words are used more than once, so other sentences are possible. The definition should be similar to the one provided. Sentences and illustrations will vary.

Answer Key:

- ladle: "Grandpa skims it with a big, long handled, wooden ladle that he made of basswood."
Definition — large long-handled spoon with a cup-shaped bowl
- bugle: "When supper was over, Uncle George went outside the door and blew his army bugle, long and loud."
Definition — a brass instrument like a small trumpet
- petticoats: "Then Aunt Ruby and Aunt Docia put on their flannel petticoats and their plain petticoats and their stiff, starched white petticoats with knitted lace all around the flounces."
Definition: light, loose undergarments hanging from the shoulders or the waist, worn under a skirt or dress

- glimpses: "After a long time Laura began to see glimpses of blue water between the trees."
Definition — momentary or partial views
- greedy: "And another time, don't be so greedy." or "She did not mind very much when Pa laughed at her for being such a greedy little girl that she took more than she could carry away."
Definition — having or showing an intense and selfish desire for something
- whetstone: "He could fetch the whetstone when the blades needed sharpening."
Definition — a fine-grained stone used for sharpening cutting tools
- sumac: "Along the rail fence the sumac held up its dark red cones of berries above bright flame-colored leaves."
Definition — type of tree, shrub, or woody vine that has leaves turning to brilliant colors in the autumn, small flowers, and loose clusters of red or whitish berries
- chaff: "And chaff and dust blew over everything."
Definition — the outer part or husk of wheat, oat, or other grains

Activity 3: Maple Sugar Farming

In this activity, your child will order the steps that Grandpa took to make maple syrup. In Option 1, he will put the steps in the correct order. In Option 2, he will use the book to record the steps himself. Choose an option for your child to complete.

Option 1

On the "Maple Sugar Farming" (Option 1) page, your child will cut out and order the steps Grandpa took to make the maple syrup.

Answer Key:

1. Split out little sticks, cut the stick half through, and split one half off.
2. Bore a hole through it and whittle the wood until it is only a thin shell around the hole.
3. Hollow out the flat part of the stick until it is a little trough.
4. Bore a hole in the maple tree.
5. Hammer the trough part of the stick in the tree.
6. Put a bucket on the ground under the flat piece to collect the sap.
7. Boil the sap collected from the trees in an iron kettle.
8. Skim the sap.
9. Fill the bucket with the syrup.
10. Boil the sap until it grains and put the syrup into milk pans so it can harden and make brown sugar.

Option 2 (Advanced)

On the "Maple Sugar Farming" (Option 2) page, your child will record the steps that Grandpa took for making maple syrup while he refers to the text. See answers for Option 1. Answers may not match exactly but should be similar. He may combine some steps so that he will have fewer steps.

Activity 4: Maple Sugar Recipe

For this activity, your child will follow the directions found on the "Maple Sugar Recipe" sheet to make maple bars. Provide assistance as needed.

Ask your child to think of something he can cook or make in the kitchen. Then encourage him to make a recipe card that provides step-by-step directions.

Wrapping Up

Ask your child to summarize what happened in today's chapter. Review the fact that pioneers had to know how to use natural resources to meet their needs.

Life Application

Read about maple sugar farming online. Discuss how maple sugar farming has changed since the late 1880s when Laura's grandpa made maple sugar. The following websites will be helpful:



How Maple Syrup is Made

www.beyondthepage.com/link/5266/



How It's Made — Maple Syrup

www.beyondthepage.com/link/8618/

This video shows how maple syrup is processed.



The History of Maple Syrup

www.beyondthepage.com/link/2731/

Vocabulary Mini-Book

Directions: Cut apart the boxes and put them in order by page number. Then for each word you will record the sentence from the book, the definition from the dictionary, and your own sentence using the word. Draw a simple illustration to help you remember the word.

ladle

p. 125

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration

glimpses

p. 163

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration

sumac

p. 215

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration

bugle

p. 137

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration

chaff

p. 226

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration

greedy

p. 175

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration

petticoats

p. 140

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration

whetstone

p. 204

Sentence from book: _____

Definition: _____

New Sentence: _____

Illustration



Maple Sugar Farming

Directions: Cut out the steps that Grandpa took to make the maple syrup. Put them in order and number them.

Split out little sticks, cut the stick half through, and split one half off.	Hammer the trough part of the stick into the tree.
Boil the sap until it grains, and put the syrup into milk pans so it can harden to make brown sugar.	Skim the sap.
Boil the sap collected from the trees in an iron kettle.	Fill the bucket with the syrup.
Bore a hole through it and whittle the wood until it is only a thin shell around the hole.	Put a bucket on the ground under the flat piece to collect the sap.
Hollow out the flat part of the stick until it is a little trough.	Bore a hole in the maple tree.

Maple Sugar Farming

Directions: Use the text to list the ten steps that Grandpa took to make maple syrup.

1	
2	
3	
4	
5	
6	
7	
8	
9	
10	



Maple Sugar Recipe

From the Kitchen of Laura Ingalls *Maple Bars*

Ingredients: 1/2 cup granulated sugar
 2/3 cup sifted flour
 1/2 cup soft shortening (or 1/4 cup butter and 1/4 cup shortening)
 1 cup finely chopped walnuts
 1 cup rolled oats
 1/2 tsp. baking powder
 1/2 cup maple syrup
 1 tsp. vanilla
 1 egg

Directions:

1. Heat oven to 350 degrees.
2. Grease a square pan, 8 x 8 inches.
3. Mix all ingredients thoroughly.
4. Spread in the prepared pan.
5. Bake 30 to 35 minutes.
6. Cut into squares while still warm.



From the Kitchen of _____

Ingredients:

Directions:
