



Name _____

Date _____

Media-Rich Lesson Plan #2: Come and Get It! “Meanwhile, Back at the Ranch”

Answer Key

Log on to the Texas Ranch House: Visit the Cooke Ranch Web site at <http://www.pbs.org/wnet/ranchhouse/visit.html>. Take the virtual tour of the Cook's Room on the Web site, and complete the questions below. You will need to thoroughly explore the Cook's Room, as well as watch the video segment, in order to answer the questions.

1) Name two ways that supplies are kept from spoiling.

The floor of the Cook's Room is covered with flagstone to keep the room cool. There is also a “cold room,” dug four to six feet underground, to keep food cool.

2) How did cowboys sweeten their coffee?

With molasses.

3) Cowboy “grub” consisted primarily of what?

Beans, coffee, bread (biscuits or cornbread), dried beef, salt pork, and molasses. Cowboys also had access to dried fruit, canned milk, and butter.

4) How did the cook preserve beef?

Cutting it into strips and drying it.

5) What were pinto beans used for in after-dinner games?

Poker chips.

6) What time did the cook have to get up in the morning?

3 a.m.

7) Why did many cowboys grow their hair long?

To protect their faces and necks from the sun and wind.

8) What did the cowboys eat for breakfast?

Molasses, corn mush, raisins, and “hash-blacks” (hash-browns which had been burned black).

9) What does “carne asada” mean?

Dried beef.

10) What pests inhabited the cook's room?

Flies.

11) What was the cook's stove?

A metal sheet or grill, balanced on stones or bricks over the fire.

12) Of what materials were cowboys' dishes made?

Tin.

13) What was a nickname for the cook on a ranch?

The dough puncher.

14) What was a nickname of pinto beans?

Pecos strawberries.

15) Why did the cook sleep with the foodstuff and cooking utensils?

To protect them.