

Making Johnnycakes (Hoecakes)

Grades: 3-5

Time Allotment: 35-45 Minutes

Common Core Standards

CCSS.Math.Content.MD.A.2	Measure and estimate liquid volumes and masses of objects using standard units of grams (g), kilograms (kg), and liters (l).1 Add, subtract, multiply, or divide to solve one-step word problems involving masses or volumes that are given in the same units, e.g., by using drawings (such as a beaker with a measurement scale) to represent the problem.
CCSS.Math.Content.MD.B.3	Draw a scaled picture graph and a scaled bar graph to represent a data set with several categories. Solve one- and two-step “how many more” and “how many less” problems using information presented in scaled bar graphs.
CCSS.ELA-Literacy.RI.2.10	Read and comprehend informational texts, including history/social studies, science, and technical texts, in the grades 2-3 text complexity band proficiently, with scaffolding as needed at the high end of the range.
CCSS.ELA-Literacy.W.2.6	With guidance and support from adults, use a variety of digital tools to produce and publish writing, including in collaboration with peers.
CCSS.ELA-Literacy.RI.3.3	Describe the relationship between a series of historical events, scientific ideas or concepts, or steps in technical procedures in a text, using language that pertains to time, sequence, and cause/effect.
CCSS.ELA-Literacy.RI.4.3	Explain events, procedures, ideas, or concepts in a historical, scientific, or technical text, including what happened and why, based on specific information in the text.
CCSS.ELA-Literacy.W.5.8	Recall relevant information from experiences or gather relevant information from print and digital sources; summarize or paraphrase information in notes and finished work, and provide a list of sources.

Objective

Students will:

- Describe a simple food made and consumed by colonial people
- Read and interpret a recipe
- Measure ingredients accurately to create Johnnycakes
- Sequence and describe in sentences and pictures the steps for making Johnnycakes

Materials

- Smart Board
- Cooking video: <https://www.youtube.com/watch?v=ecnSW1t4dLk>
- Paper
- Pencils
- Johnnycake Recipe (one copy per student)
- Ingredients for Johnnycakes (see recipe sheet)
- Wooden Spoons
- Skillet
- Saucepan
- Measuring Cups
- Measuring Spoons
- Platter
- Johnnycakes prepared prior to class.
- Image of Johnnycake: <https://goo.gl/images/ejS5d6>

Anticipatory Set

- The teacher will tell the students that they are going to learn about a food colonial people often ate. An introductory statement will be given that includes the following:
 - When colonists settled in America in the early 1600s, the Native Americans introduced them to maize or corn.
 - Corn became a very important crop for the colonists. It made them less dependent on England.
 - The colonists learned to cook using ground corn.
 - One of the common recipes was called Johnnycakes.
- The teacher will direct the students' attention to the Townsend video which demonstrates how "hoecakes" or Johnnycakes were made. The children will be instructed to watch the video and look for the answers to the following questions (written on the board prior to the lesson):
 - What do you need to make hoecakes?
 - How did the cook know how much cornmeal to use?
 - How were hoecakes eaten?
- After viewing the video, quickly discuss the answers to the questions. Tell students to keep these facts in mind as they listen to a brief history of hoecakes or Johnnycakes, and why they were so important in the colonial diet.

Teacher Presentation and Modeling

- The teacher will display a picture of a Johnnycake on the Smart Board using the following link: <https://goo.gl/images/ejS5d6>
- The teacher will give the students the following information as they look at the picture:
 - Johnnycakes were originally cooked on a flat board over an outdoor fire.

- Johnnycakes were eaten with honey, sugar, apple butter, or maple syrup. They were also eaten at meals like bread.
- Johnnycakes were often packed for long trips or carried out in the field when working. They were also called journey cakes because they were carried in saddlebags or the pockets of travelers.
- In George Washington and Ben Franklin’s day, Johnnycakes were cooked on a black iron griddle in the fireplace. The Johnnycakes were eaten for breakfast.
- The teacher will now show the Johnnycakes that were prepared prior to class.
 - The teacher will ask the students to compare and contrast the picture of the Johnnycake on the Smart Board to the ones on the platter.
 - Ask the students how the ones on the platter may have been cooked.
 - Ask the students if the Johnnycakes look like anything they eat in present day.
- Distribute the recipe for Johnnycakes.
 - Instruct the students to read the recipe with a partner.
 - Have students recall what ingredients were used in the hoecakes in the video viewed earlier.
 - Briefly discuss how the ingredients differ.
- The class and teacher will now make the Johnnycakes. As the students read each step of the recipe, the teacher will direct students to help with the measuring of each ingredient.
 - Allow students to put measured ingredients into the mixing bowl.
 - Allow other students to mix the ingredients together.

Guided and Independent Practice

- Explain to the students that it is now time to cook the Johnnycakes in the skillet.
- While the Johnnycakes are cooking, the students will be given a piece of paper. They will be instructed to work with a partner.
 - Each pair of students will be instructed to write and draw pictures to illustrate the sequence of how Johnnycakes are prepared. Explain that the students need to think about each step, write a sentence to explain each step, and draw a picture to illustrate each step.

Closure

- Serve the students the Johnnycakes with sugar, honey, or maple syrup.
- While the students consume the Johnnycakes, have volunteers share their pictures and sentences describing the sequence required for making the recipe.

Assessment

- The teacher will assess the students’ measuring abilities through observation.
- Sentences and drawings of recipe sequence will be collected and evaluated.
- Students will be asked to write a short paragraph to recall and describe facts about Johnnycakes.

Extension of Lesson

- Students can create a T-Chart comparing and contrasting pancakes of today with Johnnycakes.
- Students can research foods cooked during the colonial period.
- Read the students the book *George Washington's Breakfast* by Jean Fritz or have the students partner read the book.
 - Have them read to discover that George Washington ate hoecakes for breakfast each morning.

Resources

- *Hasty Pudding, Johnnycakes, and Other Good Stuff – Cooking in Colonial America* by Loretta Frances Ichord
- *George Washington's Breakfast* by Jean Fritz