

Scavenger Hunt

Cooking in the West

Can you find these objects in the lower-level galleries?

Sweets for the Sweet

Sugar was rare out West—and quite expensive if you could find it. If a cook was able to use sugar, it was often brown sugar, which is made from molasses. Unfortunately, brown sugar hardens quickly when exposed to air, so a sturdy tin with a lid came in handy on the frontier to keep sugar safe. **Can you find a tin?**



Sugar tin with hinged lid, late 1800s. Acquisition made possible in part by John E Bianchi Jr. Autry Museum; 85.1.1559

Get your biscuits here!

Biscuits were a staple throughout the West; they were portable and easy to make—cooked in an oven or over a campfire. They were delicious for breakfast, eaten warm with a drizzle of honey; as a snack on the trail; or at dinner, dunked into a bowl of stew. **Can you find a biscuit pan?**



Biscuit pan, circa 1859. Donated by Mr. Ed Rutherford. Autry Museum; 87.171.11

Can you find a two-tiered serving dish?

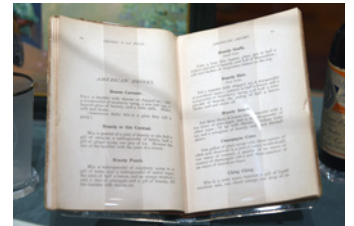
It's hard to imagine this delicate, porcelain serving set would have made the voyage to the West from China safely, but this nineteenth-century set survived the trip intact.



Enameled porcelain two-tier serving set, China, late nineteenth century. Autry Museum; 94.70.2.1-3

What are you drinking?

A good barkeep—or hostess—would always have a recipe book nearby. Slide on up to the saloon and look for this book.



Mrs. De Salis, *Drinks A La Mode: Cups and Drinks of Every Kind for Every Season*, London: Longmans, Green, and Co., 1891. Donated by Mr. Jim Wilke. Autry Museum; 90.65.1

Chuckwagon Time!

At the end of a long day on the trail, cowboys looked forward to a hot meal from the chuckwagon. A cowboy cook would pack about 30 days' worth of food on the chuckwagon, including coffee, flour, salt pork, and dried beans. **What kind of food would you bring on your chuckwagon?**



Chop It! Bake It! Sauté It! Whisk It!

Do you like to cook? Draw your favorite dish to cook!

