

Weekday Station Activities

Rope-making - Make rope with our antique rope-making machine, stored in the granary. Each group gets a long jump rope. Watch for long hair getting caught in the twisting rope.

Corn Shelling & Grinding - Get a supply of Indian corn, take it into the barn, and demonstrate the corn sheller and seed cleaner. Let children grind it and feed the animals.

Popcorn Popping - Take out the small corn sheller, get a basket full of popcorn, and light a fire in the wood stove. Let kids shell popcorn, winnow it with the basket, and demonstrate popping over the stove. You can get small bags and let them take some shelled corn home. Need 2 people for safety - watch the sheller at all times.

Games on the Lawn - Supplies are in the milk house for Tug-of-war, sack races and potato spoon race. Use 2 people for crowd control. Enlist the help of group leaders in managing children. Afternoons only.

Old-fashioned Laundry - Equipment is in the barn and loft. Get a long tub, dolly stick, wringer, washboard, basket of clothes and several small tubs. Do not make a fire. Let children scrub and wring out clothes and hang them on line.

Hay Bale Hoisting - Set up the rope and pulley to hoist hay bales. Make sure to close off the south door to the barn so no one walks under the hay bale, and practice letting go of the rope all together.

Wool - Demonstrate carding, spinning and weaving wool. The supplies are stored in the granary.

Animal Programs

Bunny Bunker - Get a bunny out and sit in a circle of hay bales. Let children pet (not hold) the bunny. Make sure the bunny doesn't escape.

Goat/Lamb/Calf walking - put a halter and lead on a goat or lamb and take it for a walk. Let kids pet your animal and tell them about it. Be sure not to interrupt other programs or let the animal eat any plants in the gardens.

Chicken & Egg - Hang out by the chicken coop with a bowl of cracked corn and a few eggs. Let visitors feed the chickens by throwing corn into the coop. Small groups (4 kids at a time) can be escorted inside the coop.

Please note: Groups are given a list of stations at the entrance as well as a scheduled wagon or train ride and house tour. They then plan their time at Ardenwood accordingly. It is important that each station activity be available the entire time that it was advertised. *Please do not wander away from your station because no one's visiting you at the moment.*

Weekend Stations

Country Kitchen - Can include cooking on the woodstove, churning butter, and popcorn shelling and popping. (And washing dishes!) Let us know in advance if you need special ingredients. We need help setting up the kitchen from 9:45-10am, if you're planning on working in the morning. If you want to work in the kitchen in the afternoon, you should be comfortable being by yourself since we usually do not have a staff person working there after 1pm.

Farm Chores - choose from any or all of the following:

Rope-making - Make rope with our antique rope-making machine, stored in the granary. Each group gets a long jump rope. Watch for long hair getting caught in the twisting rope.

Corn Shelling & Grinding - Get a supply of Indian corn, take it into the barn, and demonstrate the corn sheller and seed cleaner. Let children grind it and feed the animals

Hay Bale Hoisting - Set up the rope and pulley to hoist hay bales. Make sure to close off the south door to the barn, and practice letting go of the rope.

Wool - Demonstrate carding and spinning wool. The supplies are stored in the barn loft

Animals - Work with one or more of these animals:

Rabbits - Get a bunny out and sit in a circle of hay bales. Let children pet (not hold) the bunny. Make sure the bunny doesn't escape.

Goat/Lambs - put a halter and lead on a goat or lamb and take it for a walk. Let kids pet your animal and tell them about it. Be sure not to interrupt other programs or let the animal eat any plants in the gardens.

Chickens - Hang out by the chicken coop with a bowl of cracked corn and a few eggs. Let visitors feed the chickens by throwing corn into the coop. Small groups (4 kids at a time) can be escorted inside the coop.

You may also sign up to help with any of the scheduled farming activities - Potato Harvesting, Walnut Harvesting, Hay Harvesting, etc. Check the monthly insert for times and plan on arriving a few minutes early to set up.

The Country Kitchen

We often think of the Country Kitchen as the heart of the farmyard. Because visitors can be sure to find someone there for most of the day, it functions as an information center as well as an interpretive demonstration area. Your job, when working in the kitchen, then, is much more complex than simply making cookies!

Visitors to the kitchen will see a wood burning stove in operation, sample a treat made from a historic recipe and learn about some of the crops grown on the farm. We try to find recipes that are representative of the late 1800s to 1920s and contain products that we grow here, such as wheat, oats, Indian corn, popcorn, walnuts and potatoes. Special events such as the Gathering of the Scottish Clans and Celtic Day call for recipes from the cultures involved. Other demonstrations such as butter churning and popcorn shelling also can be fun to do in the kitchen.

Country Kitchen Safety Regulations

1. Remember to wash your hands! Always wash your hands twice with soap and warm water before beginning work in the kitchen. Repeat double washing any time you return to the kitchen, such as after lunch or presenting other activities.

2. Avoid getting burned. Remember that the stove and anything on it become very hot. Always use a towel, potholder or gloves to open the oven door or move pots and pans. Avoid rushing towards the stove - you could fall onto it. We'd rather that you burn the cookies than yourself. If a fire breaks out, do not attempt to put it out. Call for help from the park staff. There is a danger of clothes catching on fire when working near the stove. Keep aware of your clothing at all times, especially long skirts, full sleeves and long hair. Wear an apron to protect clothes from scorching. Do not use your apron or dress as a hot pad or to fan the fire. If your clothes catch fire: Do Not Run. Call out for help, drop to the ground and roll. This will smother the flames.

Never remove hot coals or burning material from the stove. Even coals that have cooled several hours may still ignite. Deposit them in a metal bucket or as directed by park staff.

3. Be careful chopping wood. Risks include minor to severe cuts and splinters. Muscular aches and strains are also possible. Do not chop wood unless you have been trained to do so. The splitting maul is quite heavy - be sure you are strong enough to control it. Gloves and eye protection are required. Make sure everyone stands clear before you begin. Keep loose pieces of wood out from underfoot.

4. Be conscious of food safety and avoid disease transmission. Wash eggs collected from the henhouse before using. Keep foods that require refrigeration in the refrigerator. Avoid recipes that call for beans or meat and those containing uncooked eggs. Do not sample dough that contains raw egg. Do not use serving utensils to taste food. Wash dishes thoroughly with hot water and soap. If in doubt about the safety of food, throw it out. Avoid eating or sampling food in the kitchen. If possible, serve portions in small cups or on small plates rather than a communal bowl or plate.

5. Present a neat appearance. Avoid wearing dirty clothes or aprons. Don't work in the kitchen if you have a runny nose or cough. Avoid personal grooming or first aid treatment in the kitchen area. Staff and volunteers should not gather in the kitchen to socialize or eat lunch. Periodically remove dirty dishes to be washed or stored out of sight in a bin.