

# APRIL

2024

## LITTLETON MUSEUM LIVING HISTORY FARMS

### APRIL

Early Spring on a 19<sup>th</sup> Century farm was a time of preparation. Colorado still experienced snowstorms and freezing temperatures through the month, so much of the preparations for the growing season and day to day work happened indoors. Seasonal rains made farmyards muddy and the work especially dirty.

However, the Colorado sunshine would always emerge and tease at the warm summer months that were on their way. Summer held the promise of fresh home-cooked food. One Colorado pioneer remembered their early days on the farm that “Mother raised chickens and Father had a garden. We always had lots of butter. The cowboys enjoyed Mother’s home-cooking...” - Nola G. Kasten

Spend this month exploring the day-to-day life on 19<sup>th</sup> century farms from Littleton, Colorado. Be sure to visit our blacksmith shop in the morning and our woodshed on Thursdays. Staff programs take place weekly, as scheduled below and chores happen every day at 3:00pm, except Thursdays when they take place at 2:00pm.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 CLOSED	2 Chores – 3:00pm	3 Chores – 3:00pm	4 Chores - 2:00pm	5 Chores – 3:00pm	6 10 – 1: Desperate times Call for Desperate Pies
7 11 – 1: Scrapbooking the 19 <sup>th</sup> Century Way.	8 CLOSED	9 Chores – 3:00pm	10 Chores – 3:00pm	11 Chores – 2:00pm	12 Chores – 3:00pm	13 10 – 1: Incredible, Spreadable Butter
14 11 – 1: Coldframes and How to Use Them.	15 CLOSED	16 Chores – 3:00pm	17 Chores – 3:00pm	18 Chores – 2:00pm	19 Chores – 3:00pm	20 10 – 1: How Do You Take Your Coffee?
21 11 – 1: Handwriting, the 1860s Way!	22 CLOSED	23 Chores – 3:00pm	24 Chores – 3:00pm	25 Chores - 2:00pm	26 Chores - 3:00pm	27 11 – 1: Smoking a chicken in a barrel.
28 11 – 1: Pruning Basics	29 CLOSED	30 Chores – 3:00pm	31 Chores – 3:00pm			



## APRIL STAFF WEEKEND PROGRAMS

- Desperate Times Call for Desperate Pies**  
Learn about a variety of pies that can be made using only shelf stable pantry staples, see them being prepared and baked in Dutch ovens, and take home some recipes to try in your own kitchen. (04/06 your own kitchen. (04/06)
- Scrapbooking the 19<sup>th</sup> Century Way**  
Learn how people kept memories in albums, bibles or books in the 1800s and make your own using pictures and newspaper articles from the time. (04/07)
- Incredible, Spreadable Butter**  
See the process of turning raw cream into savory butter through churning, kneading, & molding. (04/13)
- Coldframes and How to Use Them**  
These miniature greenhouses were important for developing seedlings on the Front Range prairies. Learn how they were made and used in the 1890s. (04/14)
- How Do You Take Your Coffee?**  
A hot cup of coffee is how many of us start our day, but what did it take to make coffee in the 1860s? Learn about the process and the differences from our coffee today in the 1860s Cabin. (04/20)
- Handwriting, the 1860s Way!**  
Practice how to write the way students in the mid-1800s did in our 1860s schoolhouse. (04/21)
- Smoking a Chicken in a Barrel**  
Learn about the process of how chickens were prepared for dinner. This dish, that we commonly eat today, involved substantial time and effort to prepare in the 1860s. See the process in the Cabin. (04/27)
- Pruning Basics**  
A well-tended garden was important for a Victorian household. The appearance of full healthy plants were indicators of a family's affluence; the process of tending to the plants health through careful pruning was one of the key skills that gardeners from this time had to learn. See how it was done in the 1890s Garden. (04/28)