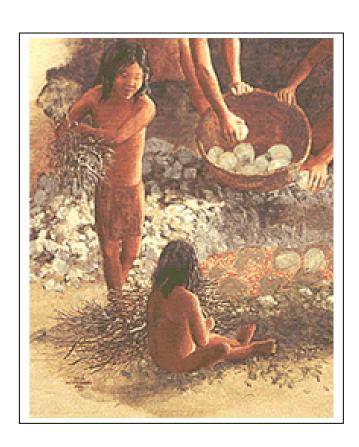
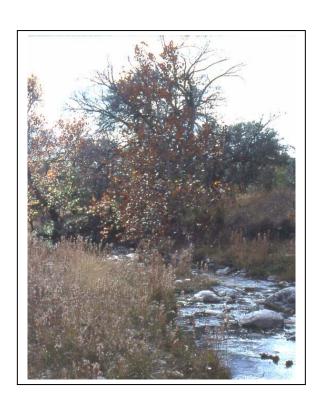
What's Cookin' at Honey Creek?

(Student Handout)

Picture this! You are camping along Honey Creek in central Texas on a hot and dry summer evening 1,000 years ago. It's been a long, hard day of hiking and climbing, and everyone in your extended family (parents, brothers, sisters, aunts, uncles, etc.) is getting mighty hungry. Trouble is, there's not a Pizza Hut in sight. So, what's on the menu for dinner? McDonalds? Burger King? KFC?

No such luck!





You and your family must dig up roots of sotol, agave, and wild onions along Honey Creek and cook them any way you can.

There's not a kitchen stove or microwave, or a gas grill to be found.

So what do you use to cook with? Why **hot rocks**, of course!

What's Cookin' at Honey Creek?

Learn about Hot Rock Cooking in an Earth Oven



To learn about the hot rock cooking process, go to *What's for Dinner?* http://www.texasbeyondhistory.net/kids/dinner/index.html#main
Click on **Hot Rock Cooking** and read about the process. Then place these cooking steps in their correct order. Write 1 by the first step, 2 by the second step, etc.

| Add a layer of green plants. |
|---|
| Place large rocks on the fire. |
| Slow cook the food for 2 or 3 days. |
| Add the food. |
| Dig a shallow pit in the ground. |
| Uncover your food and eat dinner! |
| Locate a good place in your camp for cooking. |
| Add another layer of green plants. |
| Build a fire in the pit. |
| Cover the pile with a thick layer of dirt. |