

2. Food Preparation: Stone bowl fragments, pestles and knives. (women's activities).

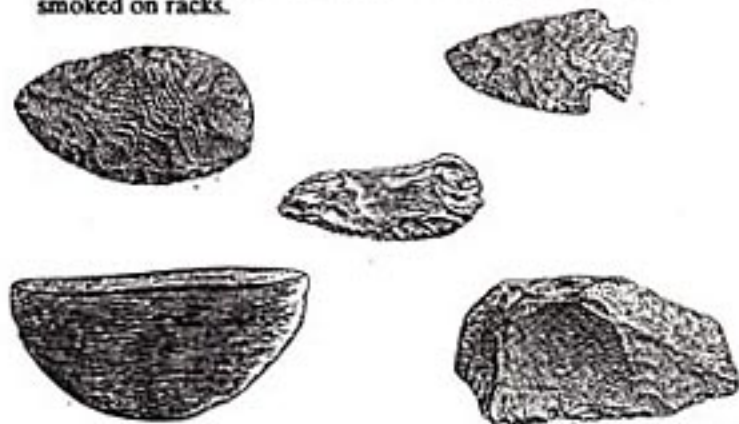
Stone bowls were introduced towards the end of the Late Archaic Period and represented a great culinary advance. They were saucepans placed on the fire to heat up food. Before that heated stones would have been thrown into liquids in mud-plastered containers of bark or basketry.



Pestles: Late Archaic pestles were both small and large (as much as 2 feet long). Wear marks show they were used horizontally as well as on end. They were used for grinding nuts and seeds. There were fewer large ones than in the Woodland Period when they were used for grinding corn.



Knives were sometimes semicircular like the modern Eskimo woman's knife (ulu), or were long and thin, or sometimes had tangs indicating they were hafted, i.e., were set into a handle. Meat and fish were cut up and dried or smoked on racks.



3. Skin-working: Awls, Scrapers and Knives (women's activity).



Awls were drills which were used to make holes in the skins so that they could be sewn together with thongs and sinews.



Scrapers and knives were used to clean and cut hides after they were removed from the carcasses. Fat was cleaned off the inside, and the fur would have been washed, stretched, and dried. By the 17th century Native Americans had developed their own method of tanning by smoking. Tanned leather from which the hair has been first removed is much lighter for clothing and footwear than fur. It also returns to its original pliant condition after wetting.