OUR EDUCATION PROGRAMS

HOMESCHOOL EDUCATOR RESOURCES

The House of the Seven Gables Website >>
Information about the historic site, buildings, history of Salem, Nathaniel Hawthorne, Caroline Emmerton, and online archives.

Online Exhibits >>
The House of the Seven Gables has four online, interactive exhibits about how our historic site connects with labor history, pop culture, women’s history, and research.

Planning Resources >>
The House of the Seven Gables covers a breadth of historical information including the progressive era and Nathaniel Hawthorne and his work.

Publications >>
There are a wide variety of books available to help your student or homeschool group prepare for a trip to The House of the Seven Gables. We encourage you to support your local library, independent bookstore, or our Museum Store at The Gables.

The following titles are available at our Museum Store – you don’t need to tour to visit the store!
- The House of the Seven Gables by Nathaniel Hawthorne
- Carry On, Mr. Bowditch by Jean Lee Latham
- The Wonder Book for Boys and Girls by Nathaniel Hawthorne
- Grandfather’s Chair by Nathaniel Hawthorne
- The Portable Hawthorne edited by William C. Spengemann
- Mosses from an Old Manse by Nathaniel Hawthorne
- Twenty Days with Julian and Little Bunny by Papa by Nathaniel Hawthorne
- Hawthorne: A Life by Brenda Wineapple
- Caroline Emmerton: An Unbound Vision by David Moffat
- A Gracious Host: Visiting The Gables Through the Years by David Moffat and Ryan Conary
- Images of America: The House of the Seven Gables by Ryan Conary, David Moffat and Everett Philbrook

The House of the Seven Gables welcomes individual homeschool families to join us for a guided tour. We also welcome homeschool groups to join us for a field trip or one of our hands-on educational programs.

2022 COST FOR IN-PERSON EDUCATION PROGRAMS
$11.00 per student
$13.00 per adult
One adult chaperone for every ten students admitted free.

Hosting groups will remain a challenge in 2021–2022. We encourage consideration of our online program option or outdoor activities. All bookings are subject to local and state COVID-19 regulations and are subject to change with little notice.
Hands-on History – At Home!

Hands-on learning helps students of all ages connect to the content they are presented. We’re glad to share a few of our favorite hands-on history activities.

How to Make a Whirling Toy

Materials:
- 3 pieces of heavy paper cut into large circles (cardboard would also work)
- Glue stick
- Heavy thread or fine string (about 4-ft long)
- Scissors
- Markers

Directions:
- Glue together your identically sized paper circles.
- Use the markers to make designs on your circles.
- Use the scissors to poke two holes in the center, about two inches apart.
- Put one end of the string through each hole and tie the two ends together and move your circle to the middle of the string.
- Use a circular motion with both hands going in the same direction to “wind up” the button on the thread. Once the button is wound up properly, you can keep it going by pulling the ends of the thread gently. Watch it re-wind itself!

How to Make a Jacob’s Ladder Toy (parent supervision required)

Materials:
- Poster board
- Scissors or exacto-knife
- Glue stick
- 3 pieces of 30in string or ribbon

Directions:
- Cut posterboard into 14 rectangles (3in x 2in each).
- Pair rectangles face to face and glue, so you have 7 thick rectangles.
- Lay out your rectangles short end to short end about ½in apart.
- Take the first rectangle and tape the 3 strings to one short end. Position the strings so the two outer strings are on one side and the middle string is on the other.
- Continue to glue the strings to the short ends of the other rectangles, making sure to alternate string positions so the middle string is always opposite the two outer ones.

How to Make a Samp

Samp is cooked cornmeal mush, similar in consistency to oatmeal or cream of wheat.

Recipe:
- 2 cups cornmeal
- 4 cups boiling water
- Sugar or brown sugar
- Spices (ginger, cinnamon, ginger, nutmeg)

Instructions:
- Bring water to a boil in a saucepan.
- Stir in cornmeal and let simmer until soft and water is absorbed (about 10 minutes).
- Put in a bowl and add sugar and spices to taste.