

Remote: Naumkeag Settlers to Salem Shippers

Classroom Resource Guide



The House of the Seven Gables is pleased to offer a classroom resource guide to help teachers prepare students for this remote program. We strongly encourage both preparation and follow-up to make the program a more meaningful learning experience for all involved.

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Description of Program

Using a 3D, virtual tour of The House of the Seven Gables, students are introduced to the daily lives of three colonial children; Jehoden Palfrey, the young daughter of an early Naumkeag (Salem) settler; John Turner II, whose father built The House of the Seven Gables in 1668; and Joan Sullivan, an Irish indentured servant. Students will engage with The Gables Historical Interpreter through hands-on activities, short videos and discussions to learn about colonial food preparation, carding wool and colonial games.

Background Information

Before European settlers arrived on this land, the Native Americans were here. They called this area Naumkeag, which means “good fishing” or “fishing place.” These shores were used as a summer place for the tribe. This meant that during the summer months the tribe would live here, but during the winter they would leave the area to live further inland, away from the ocean.

The Naumkeag people were living on this land when the Europeans arrived, and their descendants still live in the area today.

Roger Conant and a group of about 20 English settlers, arrived on Naumkeag land in 1626. Conant and his people established a fishing station and hoped to later establish a larger plantation. Salem Harbor, which brought the Naumkeag people to the shore every summer, supplied their food needs by provided **codfish**. The settlers also dried and salted the codfish to trade with England.

Governor John Winthrop arrived in 1630. He brought with him additional settlers, as well as the first official charter of the Massachusetts Bay Colony. Winthrop shifted the colony’s center to Boston, which soon became the seat of government.

These new settlers sought religious freedom. They were known as Puritans because they wanted to simplify the creeds and ceremonies of the church and followed strict religious discipline. Salem’s Puritans differed from the Plymouth “**Pilgrims**,” who left England for complete religious separation from the Church of England.

Before the end of the 1600s the tiny fishing village had grown into the thickly-settled, bustling seaport town known as Salem. Wealthy merchants along the eastern shores of colonial America, like the Turners who built The House of the Seven Gables, had established the Atlantic Trade with **England** and the **West Indies**. This led to Salem becoming a vibrant shipping community by the 1670’s.

About the Characters

Jehoden Palfrey

- Daughter of Peter Palfrey, one of the original European settlers who arrived with Roger Conant in 1626.
- Jehoden's name, like the names of many Puritan children, comes from the Bible (*Jehoaddan*, the mother of King Amaziah, is mentioned in II Kings 14:2 and II Chronicles 25:1).
- Peter Palfrey and his first wife, Edith, were listed as members in good standing at the First Church in Salem in 1636, the same year their children Jehoden and Jonathan were baptized.
- Palfrey was a prominent citizen, having been appointed to the land committee in 1631; chosen to confer with Governor Winthrop about a public stock in 1632; and granted a two-hundred acre plantation at the mouth of Bass River in 1635.
- He and three other men, including Roger Conant, established a company for traffic in furs around 1631.
- Jehoden Palfrey married Benjamin Smith on March 27, 1661, and died on November 5, 1662.
- There is no record of the marriage or death of her brother Jonathan, but three Palfrey boys who carried on the family name in the next generation are generally assumed to have been his sons.

John Turner II

- Born September 12, 1671, was heir to one of the largest fortunes in Salem.
- We may assume he was born in the house now known as The House of the Seven Gables, built by his father, John Turner, in 1668.
- John Turner I was a successful merchant: the owner of five sailing vessels and part owner of nine more at his death in 1680. It appears he operated a very successful shop on the grounds of The House of the Seven Gables. The value of his estate is equivalent to a millionaire's fortune today, listing goods, warehouses, houses, land, and ships.
- John Turner II, one of the characters featured in the presentation, followed in his father's footsteps. He lived in The House of the Seven Gables and operated a mercantile shop on the grounds.
- John II served in the military and took an active role in the civic affairs of his day.
- John II married Mary Kitchen in May of 1701, and the couple had a large family.
- John Turner II died on March 4, 1741, and left a very large estate to his heir, John Turner III.

Joan Sullivan

- Was an Irish maidservant in the Turner household.
- Joan Sullivan was *indentured* to John Turner I, which meant that she, or her guardians, had tenured her service to Turner in exchange for room and board.
- In 1680, John Turner I sold her indenture to Thomas Maule for nine pence, and a year later, she filed a petition with the Court of Essex County. Sullivan complained that her new master beat her and made her break Fast days and the Sabbath. In his testimony, Maule accused Sullivan of stealing money and complained of her inability to speak English. Though Maule was fined in the past for breaking the Sabbath and was rumored to be a liar, he and his wife were dismissed of the charges brought by Joan Sullivan. Evidence suggests neither Sullivan nor Maule was entirely blameless, that is, that neither was telling the whole truth in this dispute.

Remote Field Trip At-Home Material List

Students should have their materials close by at the beginning of the program.

- Abridged Tour of The House of the Seven Gables
 - Paper
 - Pencil
 - Vocabulary list
- Carding Wool
 - Cotton ball
 - One or two (clean) hairbrushes/combs
- Food Preparation
 - Small amount of spices in separate bowls or Ziplock bags
 - Salt
 - Cinnamon
 - Nutmeg
 - Ginger
 - Brown Sugar

Vocabulary List

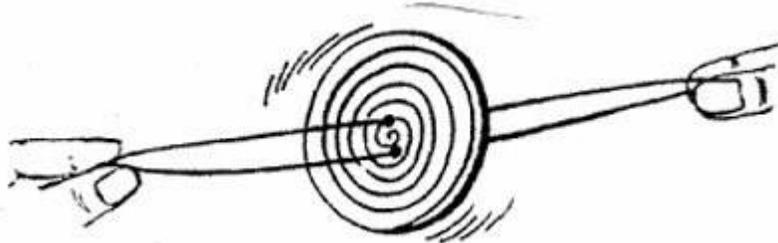
- **Bodice** – a laced outer garment similar to a vest worn by women and girls in the seventeenth century
- **Breeches** – loose-fitting, below-the-knee length pants worn by men and boys in the seventeenth century
- **Card** – a wire-toothed brush used to disentangle fibers, like wool, before spinning into yarn (**Carding** is the act of brushing the tangled wool)
- **Chamber** – a room
- **Chamber pot** – a container used as a toilet at night
- **Codfish** – a type of large, non-oily fish plentiful in New England and easily dried for preservation. Cod was one of the first products exported from Massachusetts to other parts of the world.
- **Coif** – a close-fitting cap worn on the head by women and girls in the seventeenth century
- **Doublet** – a garment similar to a close-fitting, short coat worn by men and boys in the seventeenth century
- **Fish flakes** – racks for drying fish outdoors
- **Hall** – the main room in a 17th century house
- **Herb** – plant used as flavoring, as medicine, or for fragrance
- **Hose** – long, heavy stockings worn by both women and men, girls and boys in the seventeenth century
- **Indenture** – period of time, usually seven years long, during which a person was required to work for his or her master. Indentured servants were different from slaves because they might eventually become free. Many people in the seventeenth century became indentured servants to pay for their voyage to the Colonies.
- **Mortar and pestle** – a vessel and tool used for crushing/grinding substances like spices or herbs

- **Pelt** – the skin of an animal with the fur/hair still on it
- **Samp** – cooked cornmeal mush, similar in consistency to oatmeal or cream of wheat
- **Teague** – three-handled mug
- **Ticking** – the woven cotton or linen fabric covering of a mattress or pillow

After Field Trip Activities Part 1: Toys

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 Ball and Cup Toy

- **Materials:**
 - Paper or plastic cup
 - Small wooden or rubber ball
 - Tape or heavy-duty glue
 - String
- **Directions:**
 - Attach one end of the string to the bottom of the cup and the other end to the ball.
 - Hold cup by the middle and try to get the ball into the cup by only moving the cup.

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

After Field Trip Activities Part 2: Food

How to Make Samp

- 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