

## Quaquesquan/Summer



### *Traditional Times*

*Tonitchka.Ntussawese Cynthia Akins .*

*I'd like to talk with you about Quaquesquan our summer.*

*It is the time of growing gardens, plentiful shellfish and salt water fishing.*

*When our people lived in the old way, everyone moved to villages along the coast. When they moved, they took their abockquosiuash with them. Abockquosiuash are the mats that cover the house frame. The frame of the wetu or house had been left standing the summer before. When they arrived, the women simply put the mats back on their wetu.*

*Quaquesquan was the time to weed the gardens and keep the animals and birds away from the young sprouts. While they were working, the elders would tell legends and stories to the children. A grandfather would have spoken of Kaukontuock the crow who brought corn, beans, and squash seeds to our people. If a crow came into the garden, he was not to be harmed.*

*When the tides went out, women collected clay along the shore. They used the clay to make pots. After a pot was made, it was dried in the hot summer sun.*

*Women collected shellfish, too. They dug in the mud for sickissuog or clams, raked the oyster beds for opponenauhock or oysters and speared ashaunt-teaug or lobsters. Some shellfish were eaten right away; some were preserved by being dried in the sun or smoked over a slow burning fire.*

*The men and older boys went out into the Atlantic Ocean in their canoes to fish for pauganqut or cod, kauposh-shauoog or sturgeon or osacontuck or haddock and the flounder that swims along the ocean floor. Sometimes blackfish, a species of whale, washed up on the shore. It was a delicacy that everyone enjoyed.*



*Neepunna Keeswosk was the time when corn was ripe. It was time for the Green Corn Festival, to thank the Great Spirit and the Mother Earth for the sweet corn. Some corn was cooked immediately because it tasted so good. Much corn was dried in the hot sun, for seed, and for use through the year. There would be no more corn until after the harvest, next year.*

*Some of the dried corn was ground into a meal with a mortar and pestle so that it could be made into corn cakes, and Nokehick a special travel food.*

*Some ears of corn were used in clambakes. Clambakes are a traditional Wampanoag way of steaming corn and shellfish together in a big pit layered and covered with seaweed.*

*In Neepunna Keeswosk the berries were edible too. Strawberries, blueberries, blackberries, and currants were either eaten fresh or dried in the hot sun so they wouldn't spoil. Berries, mixed with corn meal and baked into cakes, were a favorite food.*

*Although Quaquesquan was the time of much work and preparation for the months ahead, our people didn't spend every minute working. There was always time to play football along the sandy shore, and to enjoy the warm summer days.*

## *Modern Times*

*Today I'd like to share with you some of the things our people did and still do in the summertime.*

*We've made a fish hook and a sinker for you to use. Can you figure out how to attach the sinker to the line? Why do you need a sinker?*

*Gladys Widdiss has made a clay pot for you, using the many-colored clays from the Gay Head cliffs. Only Wampanoag people are allowed to take this special clay from the cliffs. But if you'd like to try to make a Gay Head style pot, there's some modeling clay to work with, and some photos of Gladys making a pot so you can see how it's done.*

*There are summer recipes to try. Amelia Bingham, Ginny Moran and I have all contributed our chowder recipes. Rachel Jeffers has sent one for clam cakes. And there are many recipes for ground corn. We've made a mortar and pestle for you so you can grind the corn yourself and then try making corn meal mush, johnny cakes, strawberry bread or Nokehick. Rachel and I have given you our recipes for Nokehick. We found some old descriptions of Nokehick, too, written by the Pilgrims. You might try both forms of Nokehick and see which you like better.*

*If you feel like collecting some berries in your classroom, use the Environment Game. If you can get some real berries, you might like to try making Amelia Bingham's Blueberry dumplings.*

*We've made a Clambake game, just like the Environment game, so that you can set up a clambake in your classroom. Red Wing will tell you how to do it.*

*Some of the best fried clams and quahog chowder are served at Earl Mills restaurant, The Flume, in Mashpee. Earl sent a menu and some photographs of the restaurant. If you could eat at The Flume, what would you order? How many Wampanoag foods can you find on the menu? Louis Webquish likes to eat clams and oysters, but they're hard to open. Louis will tell you how he opens them.*

*Do you like guessing games? There's something in a small vial marked "x". Wampanoags gathered their year's supply of it in the summertime. Can you figure out what it is?*

## GLOSSARY

tonitchka (toe•nee•catch•uhh) hello  
ntussawese (nuh•tuss•ah•wee•see) I am called  
quaqusquan (kwosh•kó•kwonn) summer  
abockquosiuash (ab•ah•kwos•see•wush) mats that cover the house frame  
wetu (wee•too) house  
kaukontuock (koo•yoo•koní•too•onk) crow  
sickissuog (sick•eess•inn•yonk) clams  
opponenauhock (opp•inn•ee•i•yoo•honk) oysters  
ashaunt-teaug (ass•uhh•nngk•itf•ink) lobsters  
pauganqut (pah•oog•nunn•nut•ow•ay) cod  
kauposh-shauoog (nngk•piss•shah•oonk) sturgeon  
osacontuck (oss•suck•osk•nng•tuck) haddock  
neepunna keeswosk (nee•poo•nuh keess•wokk) the time when corn is ripe  
taubot (torr•butt) I thank you



*We found a map of Plimoth Harbor made by Samuel Champlain, a French explorer in 1607. On it, he drew some pictures of Wampanoag wigwams and cornfields. Look at this drawing. What do you think French people back in France would have said Indian houses were like if they saw his drawing?*

*There's a photo of a new Wampanoag wigwam that Helen Attaquin and Helen Haynes helped build. It is what they think a wigwam looked like when our people lived in the old way. Is their wigwam different from the ones that Champlain drew?*

*In early September, 1621, (when our people lived in the old way) some Pilgrims were out exploring and found some lobsters that an Indian woman had just caught. We've included their story of what happened after the Pilgrims ate the lobsters. If you were the Indian lady, how would you have felt?*

*Summertime is a fun time. I've written about some of the things I did when I was a youngster on Gay Head. We've also included two Ring and Pin games for you to play with. One was made by Tall Oak; the other by an Iroquois Indian woman. This game was played all across America by Indian people. We think that Wampanoag people probably played it too. If Wampanoag people did play Ring and Pin, what materials do you think they might have used to make it? Once you know how to play Ring and Pin, you might like to try making one of your own. Taubot. I thank you.*







## *Opening Shellfish*

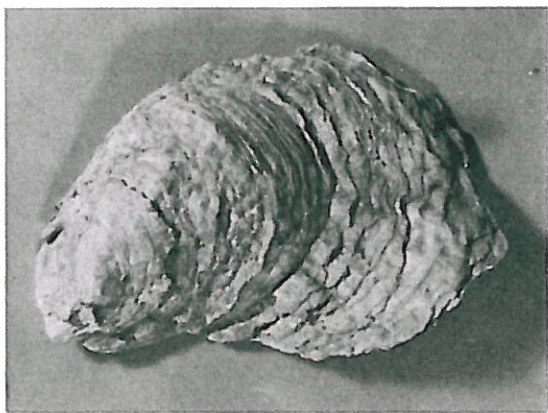
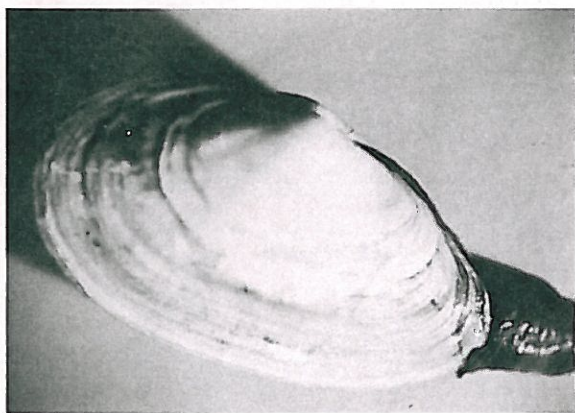


*Oysters are hard to open. If you hold it in your hand and get a blunt knife into a certain little place, you'll hit the eye. Then if you twist the knife and cut into the oyster, the shell will open right up. But if you slip, the knife, even though it's blunt, is liable to go into your hand and cut you.*

*Clams are good to eat. You can find white soft shell clams along the shore. Just thump on the sand with your foot. Water will squirt up at you wherever they are. Then dig down about eight inches and you'll find them.*

*Louis Webquish*











## *Summertime on Gay Head*



*I'm trying to think of some of the things we did as kids. At all times of the year we did a lot of hiking around in the woods all over Gay Head. It really gives me a strange feeling now to see so many "No Trespassing" signs up all over the town in places we used to explore.*

*Sometimes we made "houses" (as we called them) in the woods. Clumps of trees and brush seemed to be grouped in such a way that they became a make-believe house with different rooms. Sometimes, we'd have picnics in our houses.*

*In the area of the town where Big Tree is located, there was, off in the woods, a stream that ran between two small hills. On one hill, there was a tall sapling. Opposite it, on the other hill, we'd pile up leaves. Then we'd take turns pulling back on the sapling so that it would send us flying through the air, across the stream into the pile of leaves on the other side.*

*Of course, we also spent lots of time climbing on the cliffs and roaming the beaches. Skating and sliding were favorites in the winter.*

*A cousin who used to go to school off-island would visit summers in Gay Head. I can remember how weird her games of jacks, jumprope and hopscotch were to me the first time I saw them.*

*Cynthia Akins*



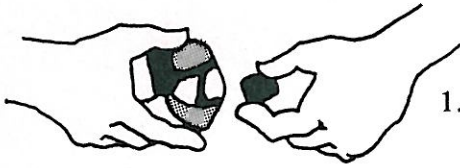








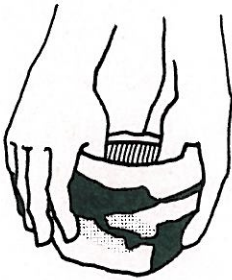
## Making a Clay Pot



1. Take a small amount of each color of the modeling clay and roll them all into a ball.

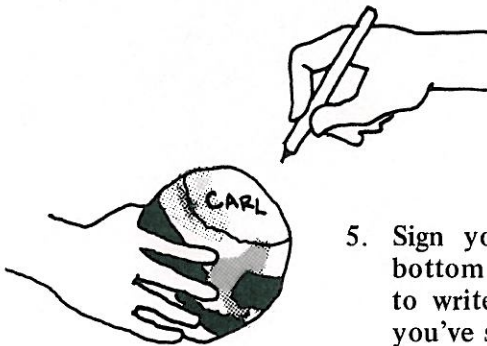
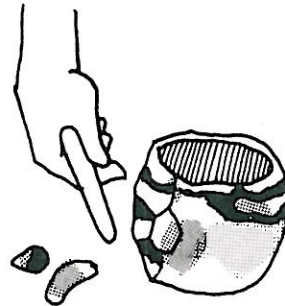


2. Press a hole in the center of the ball with your finger.



3. Keep widening the hole and shaping the sides of your pot with the palms of your hand, until you like the way your pot looks.

4. If your surface colors have run together, scrape off the top layer of clay with a knife, clay tool or popsicle stick. If the colors inside your pot are muddy, scrape out the inside with a small spoon.

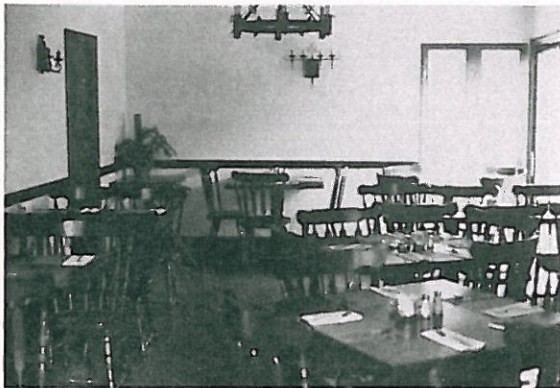


5. Sign your name or a symbol for your name on the bottom of your pot. Use a pin or the tip of a sharp pencil to write in the clay. Don't forget to save the clay that you've scraped off your pot. Use it again or give the clay to someone else to use.









The Flume Restaurant, Mashpee, Mass.





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### BREAKFAST

FRUIT JUICES	.25 and .40
Orange	Cranberry
Tomato	Prune
Half grapefruit	.40
CEREAL	.40
BREAKFAST (served with toast and jelly)	
One egg (any style)	.45
One egg with bacon, ham, or sausage	.95
Two eggs	.80
Two eggs with bacon, ham, or sausage	1.10

### COMPLETE BREAKFAST

Juice  
Two eggs with bacon, ham, or sausage  
Home fried potatoes  
Toast and jelly  
Coffee  
\$1.80

### SIDE ORDERS

Home fried potatoes	.40
Baked beans	.40
Bacon, ham or sausage	.75
RENCH TOAST	.70
ANCAKES	.70
OAST AND ROLLS	
Toast and jelly	.20
English muffins	.25
Homemade muffins	.30
Assorted pastries	.25

### STEAK AND EGGS

Home fried potatoes - Toast and jelly  
Coffee \$2.75

### APPETIZERS

FRUIT JUICES	.25 and .40
Orange	Cranberry
Tomato	Prune
CLAM CHOWDER	cup .50 bowl .75
TODAY'S SOUP	cup .40 bowl .60
FRESH FRUIT CUP	.50

### LUNCHEON PLATES

served with french fries, cole slaw, rolls and butter

FRIED CLAM PLATE	2.25
FISH AND CHIPS	1.95
CHOPED SIRLOIN	1.95

### DELUXE SANDWICHES

Crabmeat salad	2.95
Lobster salad	2.95
Roast beef	1.25
Chicken club	1.75
Hamburger club	1.75
Open steak	2.75
Imported sardine	1.25

### DESSERTS

Ice cream	.25
Ice cream sundae	.60
Ice cream soda	.60
Ice cream cones	.20 and .30

Homemade puddings and pies

### SANDWICHES

Grilled cheese	.55
Grilled cheese with tomato	.70
Grilled cheese with bacon	.85
Western	.95
Ham and egg	.90
Bacon and egg	.90
Grilled frankfurt	.45
Fried bologna	.55
Tuna salad	.85
Egg salad	.65
Chicken salad	1.15
Ham and pickle	.65
Linguica	.85
Ham and cheese	1.10
Tomato and lettuce	.70
Bacon, lettuce and tomato	.95
Hamburger	.70
Cheeseburger	.80
Fried clam roll	1.40
Corned beef	1.00
Liverwurst	1.00
Creamed cheese and olive	.65

### SIDE ORDERS

French fries	.40
Onion rings	.65
Cole slaw	.30
Tossed salad	.50

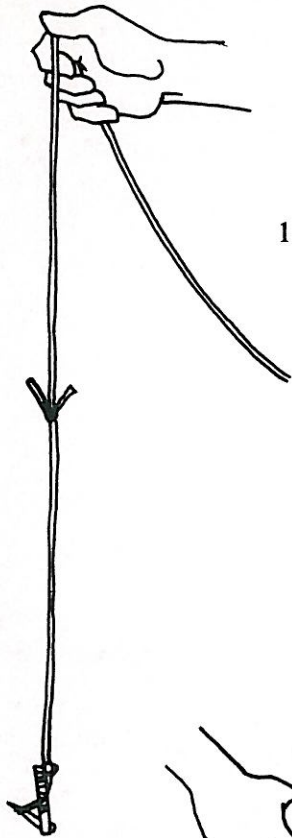
### BEVERAGES

Coffee	.15
Iced tea or coffee	.25
Hot chocolate	.25
Lemonade	.20 and .40
Soda	.15 and .25
Sanka	.20
Hot tea	.15
Milk	.20 and .30
Milkshake	.40
Frappe	.50

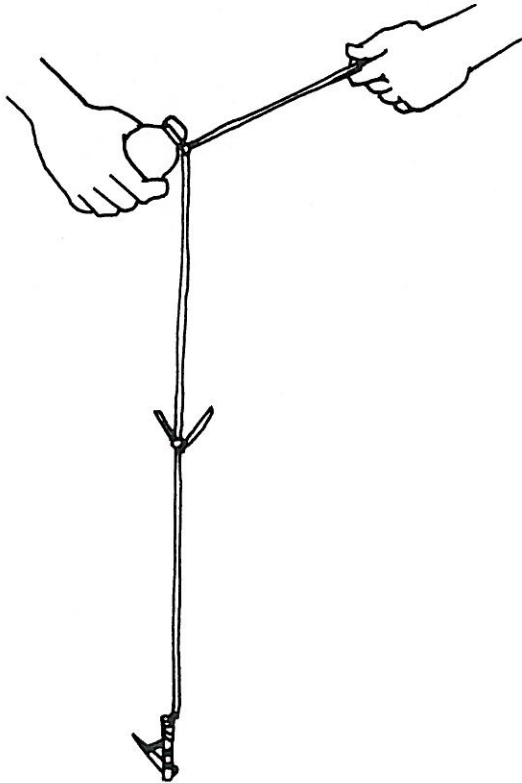




## Hook, Line and Sinker

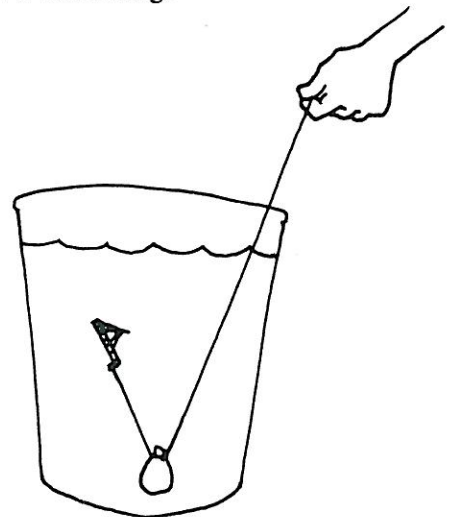


1. Tie the hook to the line.



2. Tie the weight to the line above the hook with a simple knot.

3. Go fishing in a bucket. Try attaching the weight at different places on the line. Where would the weight have to be to go bottom fishing?

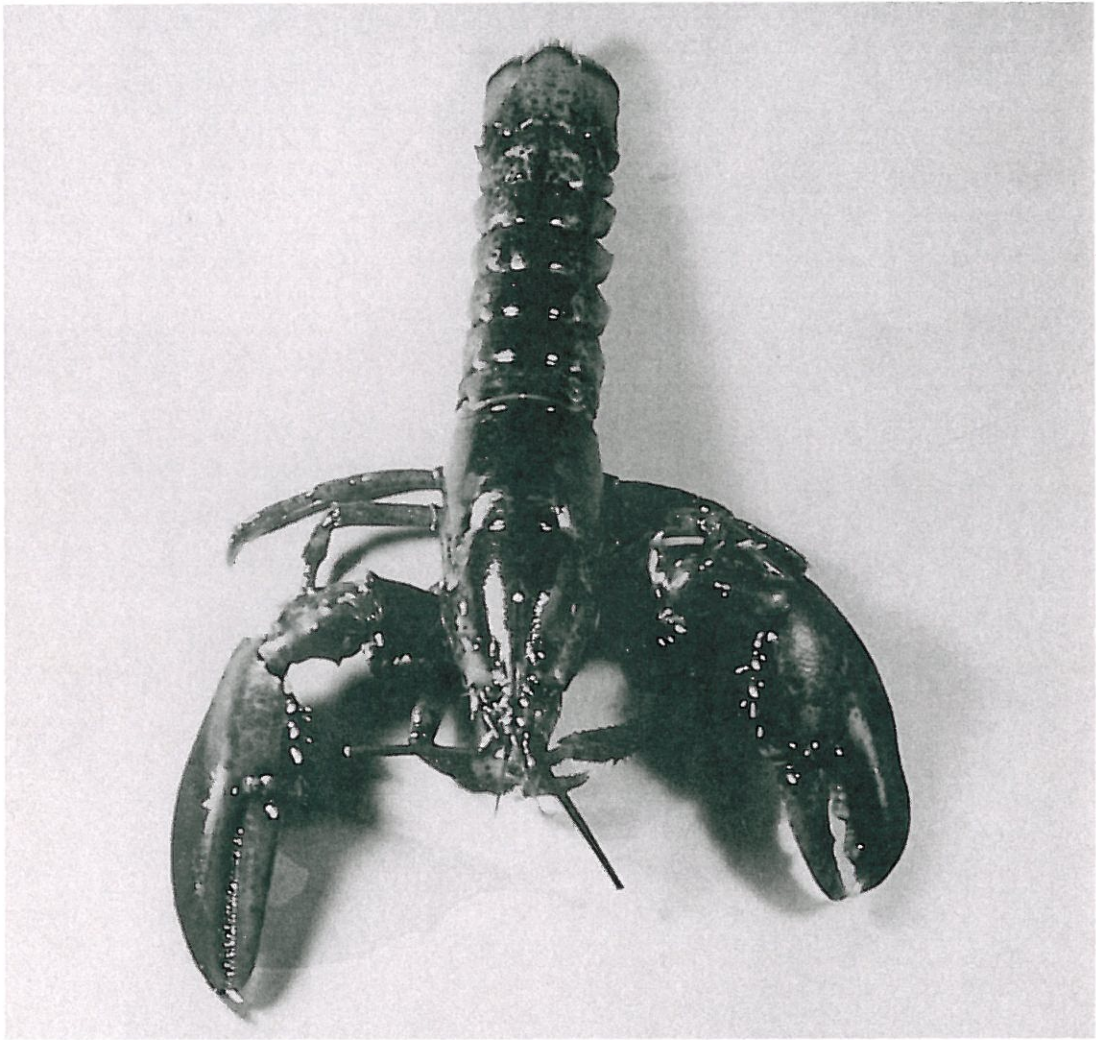








## *The Pilgrims & The Lobsters*



*We came into the bottom of the bay, but being late we anchored and lay in the shallop, not having seen any of the people. The next morning we put in for the shore. There we found many lobsters that had been gathered together by the savages, which we made ready under a cliff. The captain set two sentinels behind the cliff to the landward to secure the shallop, and taking a guide with him and four of our company, went to seek the inhabitants; where they met a woman coming for her lobsters, they told her of them, and contented her for them.*

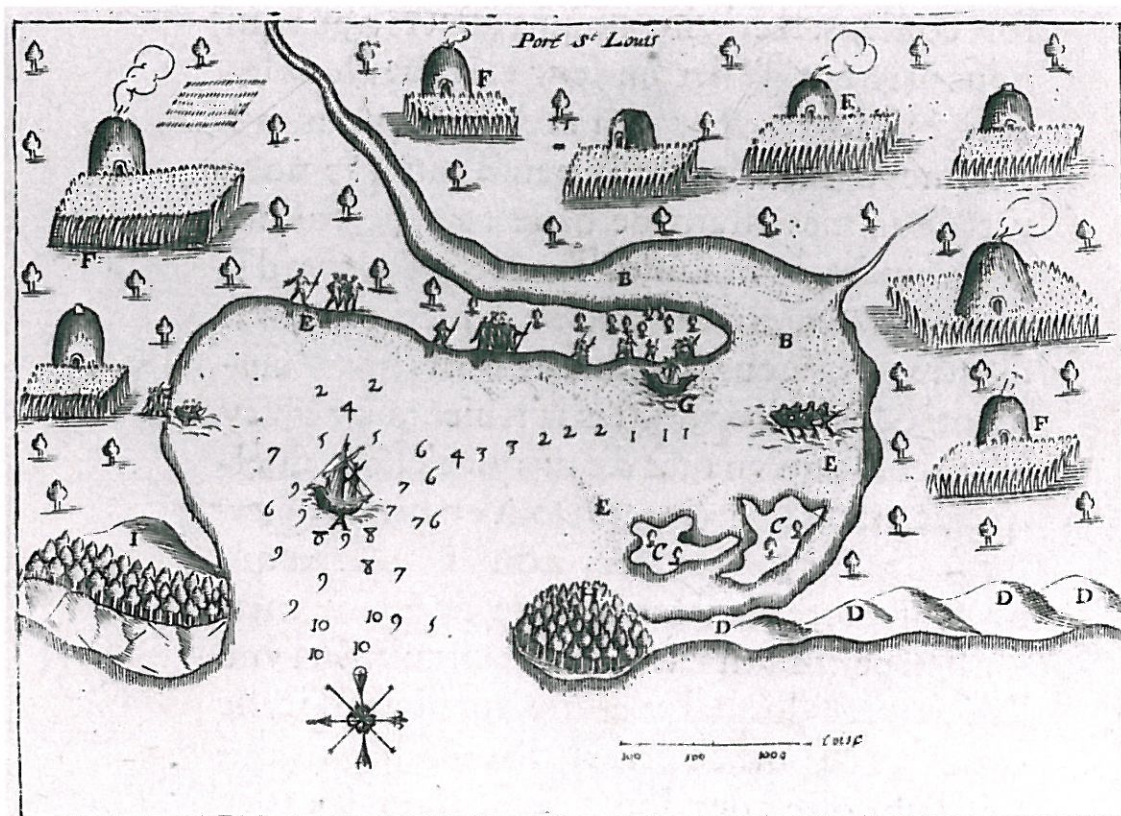
*Mourt, 1622*







# Samplain's Map of Plimoth Harbor







# Clambake



Clambakes are a traditional Wampanoag way of steaming corn and shellfish together in a big pit layered and covered with seaweed.

Gather the ingredients you will need for your clambake. Go to the seashore to get the clams, lobsters, and rockweed. Go to the clearing to get corn.

Put a layer of hot rocks in the bottom of your pit. Cover the rocks with wet rockweed to make steam. Then, put in your ingredients in layers, and cover it all over with rockweed. Steam till done.







## Making a Gay Head Pot

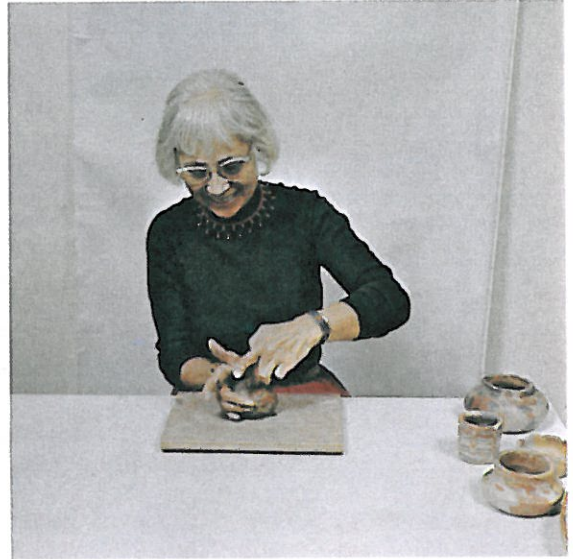
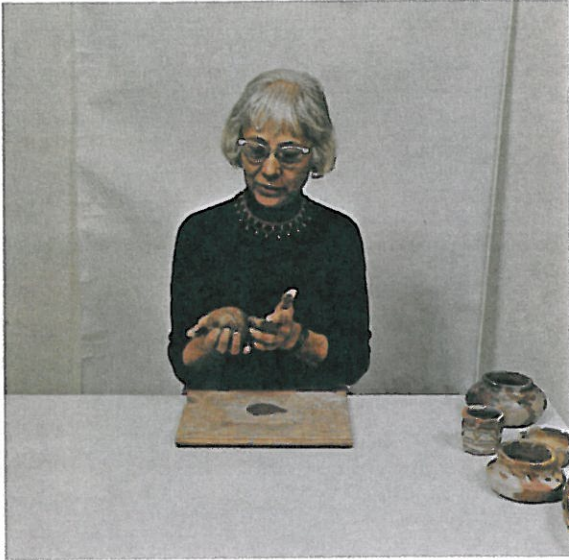


1. At Gay Head, there are tall cliffs made of clay. The clay is many different colors. Since traditional times, Wampanoag people have used this clay to make pots.

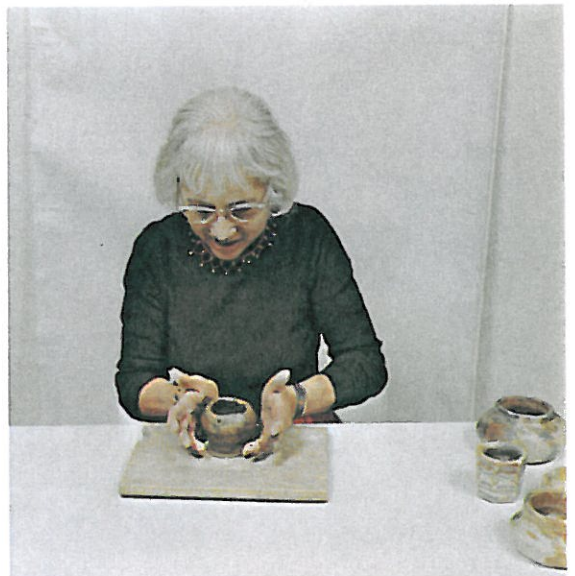


2. I go down to the bottom of the cliffs to get my clay. I find the color I want and I dig it out.
3. Then I dry each chunk of color, pound it to a powder and sift it to get all the sand out. If there's too much sand in the clay, my pot will fall apart when it dries. Then I mix the powder with water until it's the consistency of modeling clay. You have to mix all the colors separately. If you put them all together, you'd end up with a "mud" color.





4. When I'm ready to start my pot, I take so much of each color and mix the colors together in a ball. The design on my finished pot will depend on how I mix the colors together.
5. I put my clay ball on a slab of wood, press a deep hole in the center of it with my finger



6. and widen the hole
7. and shape the outside of the ball with the palms of my hands until I think it looks good.



8. Then I let my pot dry in the sun for a couple of hours.  
9. When my pot is almost dry, I peel it.



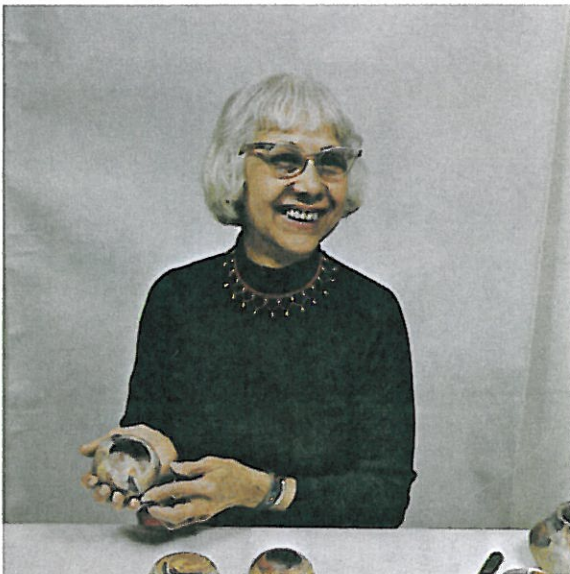
10. In handling and molding the clay, all the colors on the surface run together and form a brownish coat that hides the colors underneath. I scrape this brownish coat off with an ordinary knife.  
11. After the brown coating is off, I polish, smooth and do the final shaping of my pot with the same knife.





*12. Then I sign the pot with a drawing of a wild cranberry.*

*13. If I want the colors inside the pot to show too, I use a measuring spoon to scrape the brown coating off the inside.*



*14. And then my pot is finished.*

*15. I save all the peelings from my pot, dry them, and mix them all together to use again, in another pot. If you look at the clay pot in your kit, you may notice a brown colored clay. This color comes from my recycled shavings. No clay is wasted. It is the Indian way to conserve natural resources.*

*Gladys Widdiss*