## Classroom Curriculum

Culture Kids provides qualifying children and their families free, year-round admission to some of the area’s top cultural facilities. Each of has created an activity to help introduce their organization to young children in a classroom setting.

### Institution
**Buffalo Soldiers Museum**

### Title
**Adventures of the Buffalo Soldiers**

### Length
~60 minutes

### Objective
Learn about the Buffalo Soldiers

### Vocabulary
- **Adventure**: an exciting, maybe even dangerous, experience
- **Bravery**: doing something even when you’re scared
- **Buffalo Soldiers**: the African American soldiers who served in the army between 1866-1951
- **Journey**: when you travel somewhere
- **Explore**: when you go somewhere new and learn about the new place

### Purpose
Engage children in exploring the life styles people had in history.

### Preparation
Story telling about Buffalo Soldiers

**Who they were**: Buffalo Soldiers were the African American soldiers who fought in a time when they weren’t allowed to work with white soldiers. They weren’t allowed to work with white soldiers because of the color of their skin.

**How they got their name**: They got their name from the Native Americans, who called them the “Buffalo Soldiers.” This was because of the bravery and toughness of the soldiers, and because of their curly hair and dark eyes. The soldiers had traits that the native people of the plains associated with the buffalo. The name was not disrespectful, since for the plains natives, the buffalo was a part of their way of life, and they had a lot of respect for it.

### Materials
- Crayons
- Paper to draw on
- 3-4 buckets of water
- 5-10 blankets
Procedures

Tell the students the story of the Buffalo Soldiers, and how they got their name. Then, have the students come up with their own animal nicknames for themselves, based on their own personal traits. For example, a kid who is proud of how fast they can run could choose the cheetah, or if they like to play they could choose a dog. Keep in mind that the name “Buffalo Soldiers” was very complimentary, the names they choose for themselves should be too!

Next, discuss the kind of lifestyles the Buffalo Soldiers would have had. Since they were often camping, they usually had to sleep on the ground on a blanket and find and carry all the water they used, since there were no faucets in their time. They also had to cook all their own food, and if their clothes were torn, they had to fix them all by themselves.

Have children, in groups, try making their own beds on the floor from blankets. Then have them try laying down. Ask them: Is it comfortable? Would they be able to sleep in that every night? What about if it was outside in the dirt? What if it was raining?

Next, have the children take turns trying to lift a bucket full of water. (the fullness of the bucket depending on the size of it.) Ask them if they think they could carry a bucket of water for a really long time, like the Buffalo Soldiers had to.

Then, have the students draw a picture of a Buffalo Soldier doing something that you discussed as a class.

Later, students can take their Buffalo Soldier pictures home to share them with their families.

Extension

Provide the children with following recipe, from the February 1995 edition of Cobblestone magazine. Children can help their parents make the chicken or beef stew meal the Buffalo Soldiers ate.

Suggested Books

Buffalo Soldiers: Heroes of the American West by Brynn Baker (A fact finders book)
You need:

1. 1 skinless, boneless chicken breast
2. 1 potato, diced
3. 1 carrot, diced
4. Salt and pepper to taste
5. Butter or margarine
6. Paring knife
7. Foil
8. Baking sheet

1. Rinse the chicken under cold water. Thoroughly wash your hands and any utensils that touch the chicken.

2. Lay the chicken on a large piece of foil. Put the diced potato on top. Scatter the carrot pieces on top of the potato. Sprinkle with salt and pepper. Top with a thin slice of butter or margarine. Wrap the foil around the meat and vegetables and seal it tightly.

3. If you are at home, place the foil packet on a baking sheet. Bake at 350°F for about 1 hour.
   If you are camping, bury the foil in hot coals and cook for about 1 hour. When a fork easily pierces the vegetables and meat, your meal is ready.