



Dear parents,

To learn about how whalers provisioned for a whaling voyage, the 2--3 class made and tasted hard tack. Then we tasted fresh baked bread to compare the flavor, texture, and context. Try making this simple baked bread or hard tack at home!

Hard Tack Recipe

Supplies:

- $\frac{3}{4}$ cup flour
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ tsp. salt

1. Add salt and flour into the mixing bowl. Next add water. Mix all ingredients together.
2. Knead the dough until it is easy to work with.
3. Spread the dough onto the cutting board.
4. Use the rolling pin to roll the dough into a rectangular shape. Hardtack was around a half inch thick, so don't worry about making the dough thin.
5. Cut your dough into 6 equal rectangles.
6. Use a fork to poke holes into each square.