

Mission San Luis

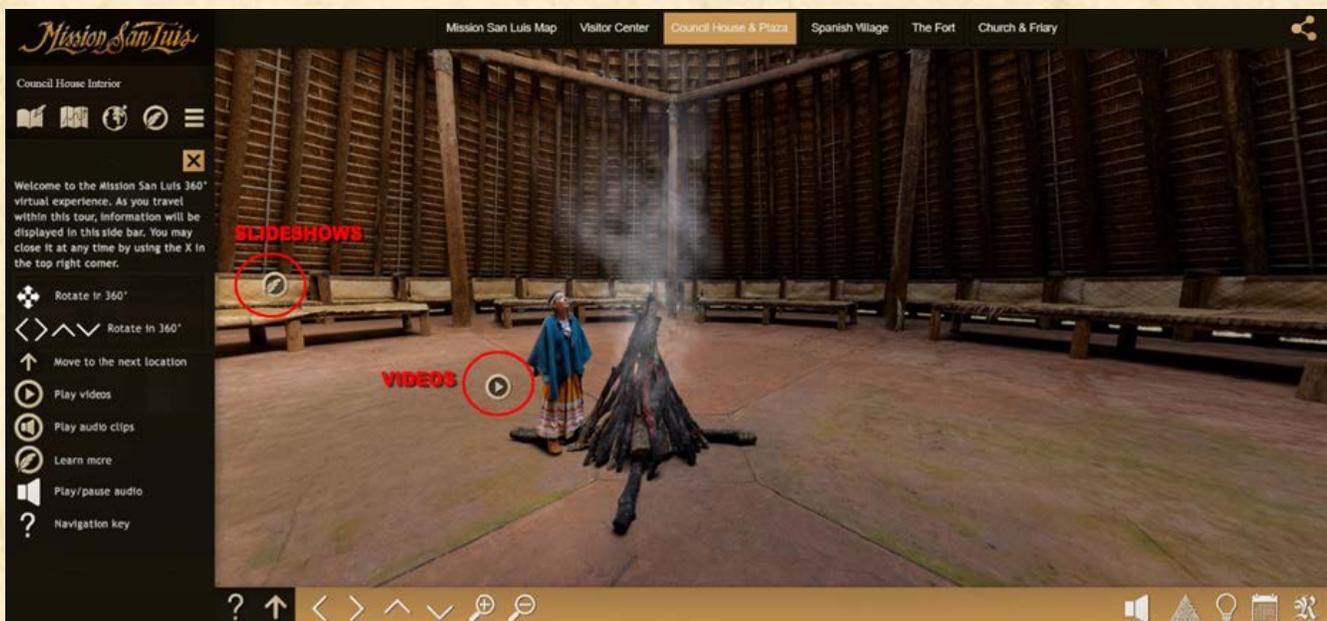
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Foodways Scavenger Hunt

Foodways traditions and customs (or the social, cultural, and economic practices related to food) can be found everywhere in the 17th century village of Mission San Luis! Take a “trip” through the village to experience just a few ways that food influenced life in this historic North Florida community.

Directions:

- Time travel back to Mission San Luis by accessing our Virtual Tour at: <https://missionsanluis.org/virtualTour/index.html>
(Note: use **Chrome, Internet Explorer II, Firefox, or Safari** – **not Microsoft Edge**)
- Click on each building/location on the tour map to explore it.
- Click on all of the interactive content (videos and slideshows with text) to learn more within each building!



- The answers to the scavenger hunt questions can be found in these links.
- Match the picture(s) associated with each scavenger hunt question to the correct interactive content link to find the answer to that question. (Note that some interactive content links contain more than one picture).

Enjoy your hunt!

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Q1

What is the drink made from roasted leaves which was popular for the Apalachee Indians as a daily beverage and as a ceremonial drink before their ball game?

Answer: _____

Bonus Question: What plant is the drink made from?



Q2

What items left over from food stuffs were used to make small slow-burning fires that functioned as bug repellent?

Answer(s): _____



Q3

What area of the village was used to process and cook meat from various livestock; mainly cattle and pigs?

Answer: _____

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■ Q4

What items were stored in this room to provide emergency sustenance for the villagers?

Answer: _____



■ Q5

What feature was used to pass meals from one room to another for the friars?

Answer: _____



■ Q6

What item brought by the Spanish used charcoal for indoor heating and was also used to cook or warm up certain foods?

Answer: _____

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■ Q7

What type of pottery from Spain was used to transport and store different kinds of food, including olive oil?

Answer: _____



■ Q8

What road was used to transport supplies – such as food – from San Luis to St. Augustine, Florida?

Answer: _____



■ Q9

What device was used to keep rodents and other animals off of leftover food?

Answer: _____



■ Q10

Where was the only known indoor stove located in the village of San Luis?

Answer: _____

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Q11

Name one food/ingredient (shown in the pictures) that was used to make a Spanish-style meal.

Answer: _____



Q12

What are the names of these two stones that were used for grinding?

Answer: _____



Q13

Inspired by the shapes of Spanish pottery, what is the name of this reproduction pottery style created by the Apalachee?

Answer: _____



Q14

What were two foods eaten by the Apalachee?

Answer: _____

What are two foods brought by the Spanish to Florida?

Answer: _____

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Q15

What is this Spanish device that was used to carry buckets of water? All of the water came from the local seep spring.

Answer: _____



Q16

What item from Mexico was imported to San Luis to exchange for produce, hides, and tallow (cow fat) from the region? This item would have been used on Spanish dinner tables at San Luis.

Answer: _____

Congratulations on completing your Virtual Foodways Scavenger Hunt of Mission San Luis!
You can check your answers on the Answer Key on Page 7.

Mission San Luis

Florida's Apalachee-Spanish Living History Museum

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ANSWER KEY

- Q1 = Cassina tea / "Black Drink" Yaupon holly
- Q2 = Corn cobs and hickory nut shells
- Q3 = Outdoor kitchen
- Q4 = Preserved food rations
- Q5 = Pass through window
- Q6 = Brazier (*may also be called an "anafe" or "chimenea"*)
- Q7 = Olive jars
- Q8 = The Camino Real
- Q9 = Rat rack
- Q10 = Friary kitchen
- Q11 = One of the following: smoked meat, beans (garbanzo beans and lentils), dried fruit, olive oil, wine, and other Mediterranean foods
- Q12 = Mano and matate
- Q13 = Colonoware
- Q14 = Apalachee foods: corn, beans, squash, wild game
Foods brought to Florida by the Spanish: wheat, peas, peaches, herbs, pig, cattle, chicken, wine, olive, olive oil, sugar, spices
- Q15 = Water yoke
- Q16 = Majolica



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