

Oliver Wendell Petrie's Erie Canal Brownies

Lesson Plan Instructions

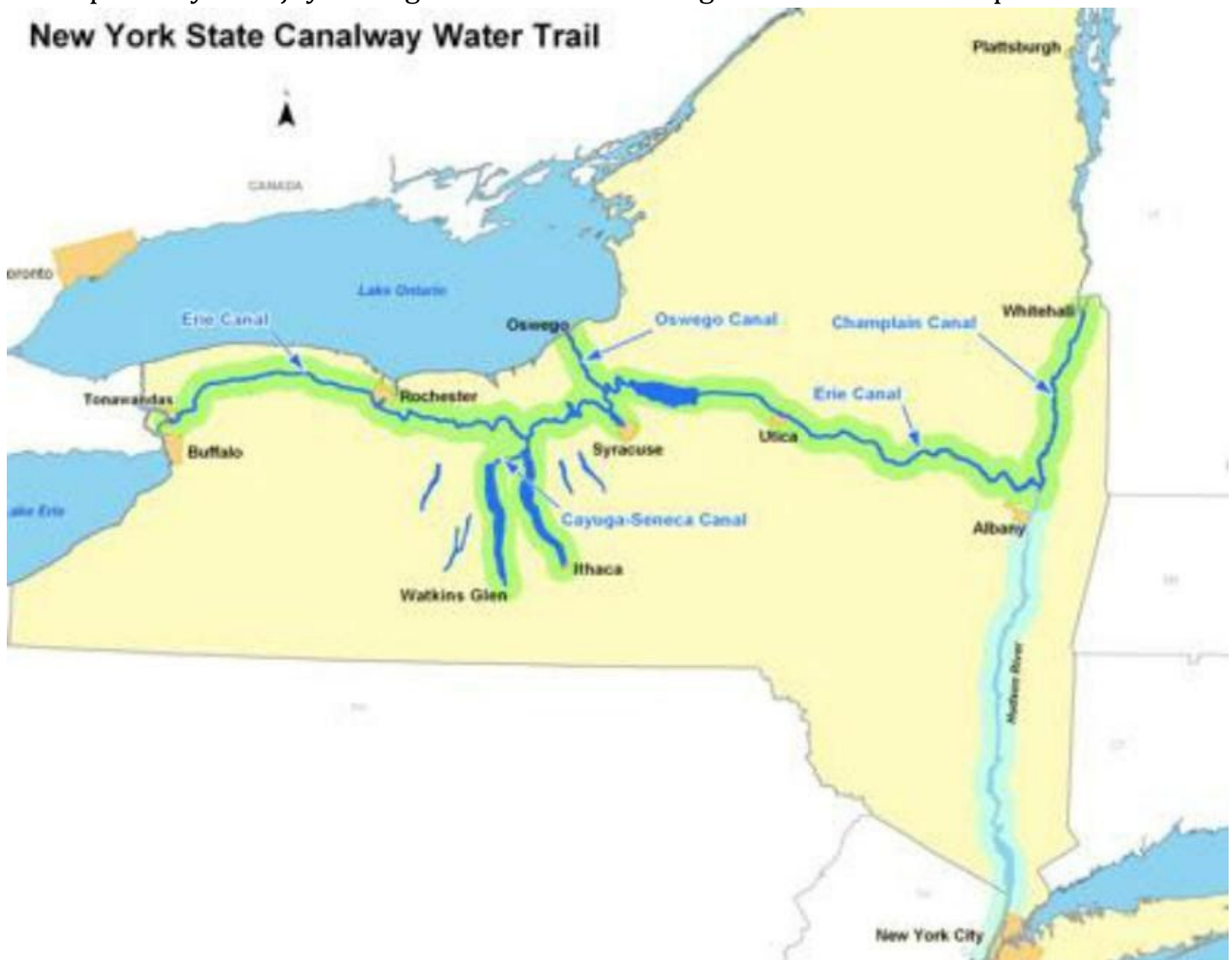
1. Have ingredients and other materials prepared beforehand.
2. Read Erie Canal introduction along with the students, using the map of New York State to point out locations mentioned in the reading. Try to point out where you live in relation to the canal.
3. Have the students cut out the ingredient cards.
4. Measure out the ingredients with the students; use this time to discuss the use of fractions when measuring ingredients. Show that a cup can be divided in half or into quarters. Demonstrate this principle by using a clear measuring cup that has multiple measurements on it, or use different size measuring cups to illustrate how one fraction is larger than the other. Label the measured out ingredients with the matching ingredient cards.
5. Follow the steps on the "Directions" page. This is particularly engaging if done in a quick succession, so it is important to have all ingredients prepared and measured before starting this section.
6. Bake the brownies and enjoy!
7. Extra credit: Visit a Barge Canal lock and explain how a lock works and that Oliver Petrie would have traveled through this exact lock about 100 years ago when he was a cook on the canal.

Materials: Measuring cups, ingredients, small mixing bowl, large mixing bowl, saucepan, mixing spoon, fork or whisk, oven, and a 9"x 9" baking pan

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The Erie Canal was built between 1817 and 1825, from Albany to Buffalo, to make it easier to move goods between the East Coast and the Great Lakes. This canal, which is a waterway built by humans, worked so well that thousands of people moved to New York State to use it and cities like Buffalo, Rochester, Syracuse and Utica grew along its banks. It was so successful that in the 1830s the state decided to make it even bigger, widening it from 40 feet to 70 feet, so that even more goods could move on it. Then, in the early 1900s it was expanded again, to 120 feet wide, but this canal also used some natural waterways, like the Mohawk River and Oneida Lake. This 120-foot wide Erie Canal is sometimes called the Barge Canal, after the big ships that it was built for, and still exists today. It was on this canal that Oliver Wendell Petrie, from Oswego, New York, worked as a cook on board the *Empire State* between 1937 and 1939. The Erie Canal Museum was lucky enough to have Oliver's family donate the cookbook that he used on board the *Empire State* to its archives. Thanks to this donation, we are able to share some of Oliver's Erie Canal recipes with you. We hope that you enjoy baking these brownies using Oliver's historic recipe!

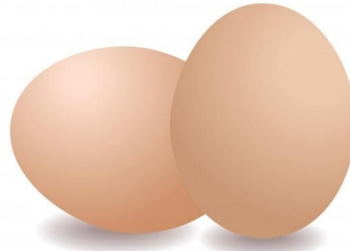
New York State Canalway Water Trail



Ingredients



Vegetable Shortening



Eggs



Baker's Chocolate



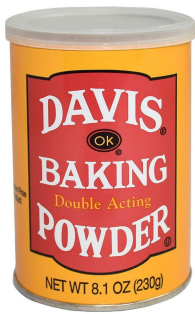
Sugar



Flour

Vanilla





Baking Powder



Salt



Walnuts (optional)

Chocolate Brownie Ingredient Measurements

1. $\frac{1}{2}$ cup of vegetable shortening
2. 2 Eggs
3. 2 ounces of baking chocolate
4. 1 cup of sugar
5. $\frac{3}{4}$ of a cup of flour
6. 1 teaspoon of vanilla
7. $\frac{1}{2}$ teaspoon of baking powder
8. $\frac{1}{2}$ teaspoon of salt
9. 1 cup of walnuts, coarsely cut

Directions

Preheat oven to 350 degrees

Melt **vegetable shortening** and **chocolate** together on stove

Let cool

Mix flour with **baking powder** and **salt** in a separate bowl

Beat **eggs**

Add **sugar** to **eggs**

Add **chocolate** mix to **eggs**

Blend **eggs**, **sugar** and **chocolate**

Add **flour**

Add **vanilla**

Add walnuts

Mix well

Pour mixture into a 9"x9" baking pan and bake for 25 minutes at 350 degrees, or until a toothpick inserted in the middle comes out clean.