



# The Hatchet Survival Guide

## Chapters 14 & 15

**Recommendations:** For students in Grades 6-9. Outdoor activities. Adult supervision recommended for students working with tools and fire.

**Purpose:** Accompany reading a novel with learning some real survival skills

**Materials:**

- The Hatchet by Gary Paulsen
  - Free online pdf (*contains minor typos*) <https://scotland.k12.mo.us/view/637.pdf>
  - Audio: <https://www.youtube.com/watch?v=iUPClyZlmtU>
- Activity Materials will be included with instructions for the specific activities below

**Chapter Summaries:** Brian encounters a skunk, showing that he is still constantly making mistakes and learning. Other than a daily tally on the wall Brian measures time by events and experiences such as this skunk and the day of First Meat.

### Survival Skill 14 –Storing Food

When Brian buries turtle eggs in the sand, he unwittingly creates a type of Root Cellar, a dark space where food is kept cool enough that it won't spoil. Here is how you can make your own:

**Purpose:** Storing food long term in a wilderness setting.

**Materials:**

- Shovel
- Fresh Produce (like an apple or potato)
- Cardboard
- Scissors
- Rock (one or two large or several medium/small to cover the hole)
- A spot where you have permission to dig

**How It Works:**

**Step 1:** Dig a narrow hole in the earth approximately 15cm (*half a ruler*) deep. This will get you deep enough for the damp moist conditions needed for a root cellar.

**Step 2:** Line the hole with cardboard. A simple way is to have a small intact cardboard box (*think crackers or kraft dinner box*) and dig the hole to fit the box. The cardboard provides an insulating layer, keeping coolness in and bugs out!

**Step 3:** Place the apple or potato in the box and with all the flaps closed, place rocks on top of the box and over the hole. The weight of the rocks will help deter animals while still leaving gaps for ventilation. It is important for air to be able to circulate in a cellar to avoid mold and ethylene gas (*a natural chemical released that makes food ripen*).

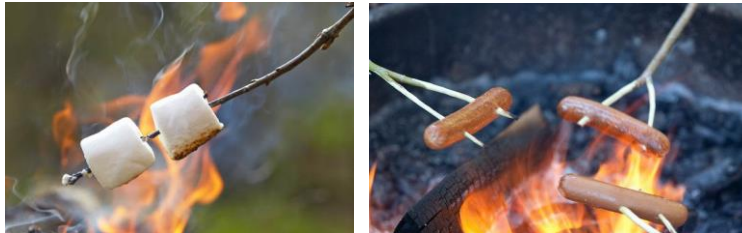
**Step 4:** Leave the produce in the cellar for a full day and night, then open your cellar and check on it. Do you see any change?

For an additional experiment, try cutting the apple or potato in half (*sprinkle the exposed flesh with lemon*) put half in the root cellar and half in direct sunlight (*inside on a windowsill will work to protect from animals*). After a couple of days, compare the halves. Are they different? What happens if you leave them for a whole week? What improvements could you make to your cellar so that it could store food for a year?

## Survival Skill 15 –Methods of Cooking over Fire

### Classic Roasting Stick

*Pros:* easy, just grab a good stick.      *Cons:* you must hold it, not good for baking or raw meat



### Rotisserie

*Pros:* 2 Y sticks, 1 long stick, can walk away      *Cons:* tricky to rotate- reaching over fire



### “Frying Pan”

*Pros:* can be sticks or thin rock

*Cons:* replace sticks that burn out, not good for baking



### Oven

*Pros:* great for baking

*Cons:* takes time to set up well

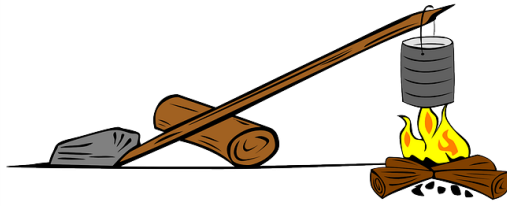
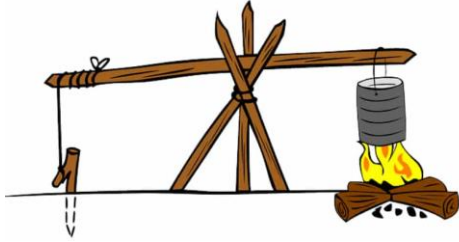


### Tripod

*Pros:* can cook with a vessel

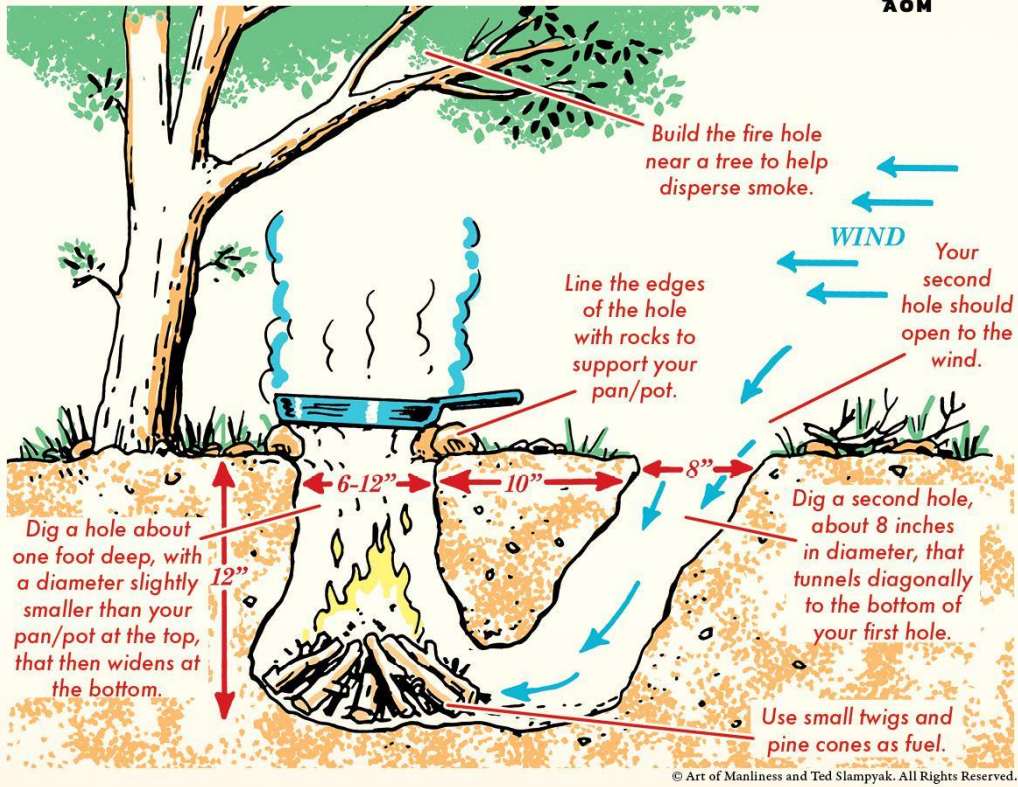
set up well, must be stable

*Cons:* takes time to



**If you don't want your fire to be seen:**

# HOW TO MAKE A DAKOTA FIRE HOLE



See "The Hatchet Chapter 16" on the Gould Lake website for more content!