

2009

"A DAY IN THE 19TH CENTURY"

At The William Harris Homestead

Highlights

Log Home Tour

Log house construction, 19th century history, and cotton (growing, spinning, weaving, dyeing and sewing) are discussed.

Heritage & Herb Garden



The house garden demonstration teaches basic medicinal properties of herbs. Food production is taught in the heritage garden and food preservation is discussed in the smoke-house and cellar.

Hay Ride

After touring the barn and spring, students will go on a hayride to the Apalachee River and hear of the Creek Indians who roamed the woods.



Soldier Demonstration

A Civil War interpreter teaches the students about soldier life. The soldier even loads and fires a musket-rifle!

18th Century Living

Students will observe candle-making, see where the Harris family washed their clothes in the spring, tour the cellar under the log house, and visit the Harris family cemetery.



FIELD TRIP GUIDE

2009

"I learned how to make butter. The herb garden was fun too. I never knew medicines were made out of plants." Elementary Student

A BRIEF INTRODUCTION TO THE HOMESTEAD

The William Harris Homestead (circa 1825) was built around the time Walton County was formed (1818) from the sale of land from the Creek Indian Nation to the state of Georgia. The Harris Homestead and farmland was formed from two 250-acre lots, drawn in the 1820 Georgia Land Lottery. In 1836 William Harris came to own this property. The Homestead was farmed by the Harris family throughout the 19th century and is one of the few early Georgia plantations which remains sufficiently intact to depict the culture and lives of our area's first settlers. It stands today as a testament to the independence and resourcefulness of 19th century families.

The restored Homestead is uniquely situated to describe the different transition

periods of the 19th century, using the history of the Harris family to "tell the tale".

In 2001, The William Harris Homestead Foundation was established to maintain the property in perpetuity as a heritage, agricultural, and environmental educational site. One of the highlights of the heritage education offered at the Homestead is the field trip program, "A Day in the 19th Century". Since its inception, about 35,000 students and adults have enjoyed the field trip.



FIELD TRIP INFORMATION

Scheduling

The field trip program is offered in the fall (September, October, and November) and the spring (March, April, and May). The program takes approximately 2 1/2 hours to complete, starting at 10:00 a.m. Students are encouraged to bring a picnic lunch to enjoy on the grounds at the conclusion of the tour.

To book a field trip or for more information, please contact Donna Yearwood, Facilities Coordinator at 404-379-9874 or the William Harris Homestead at 770-267-5844.



Curriculum Relativity

The material taught in our "A Day in the 19th Century" is very pertinent to the Social Studies and Georgia History curricula taught in the elementary and 8th grade in most Georgia public and private schools. The focus of the program is Georgia's 19th Century transition periods, from early settlement; before, during, and after the Civil War; and Reconstruction.



Field Trip Plan

The field trip is divided into four "units", each lasting about 30 minutes. Students will be divided into four groups and move through the units with their assigned group.

The units are geared toward elementary and middle school students, but are often edited to cater to older students or adult groups.

Pricing

The price for the tour is \$9.00 per student and chaperone. Teachers are free.

The program is geared toward 100 students per day. Tours at the William Harris Homestead are "weather permitting" because the majority of the student's time will be spent in an outdoor setting.



"I really loved the William Harris Homestead. It's probably the most fun that I've ever had on a field trip!"

Student Response



Learn More...

William Harris Homestead Foundation

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Monroe, GA 30656

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Homestead News

Cookin' Cousins, Volume 2

The William Harris Homestead recently printed its second volume of Cookin' Cousins...And Family Tales. The latest copy of this essential family cookbook includes Harris family stories and many new recipes! Be sure to pick up a copy at the Homestead!



Homestead Events

Heritage Day 2009

Preparations for Heritage Day 2009 are in full swing! On June 6, 2009, visit the Homestead for tours, live demonstrations on basket weaving, chair caning, candle making, spinning and weaving, carpentry, blacksmithing, and plowing with the Georgia Old Time Plow Club. There will also be mini-workshops and the highlight of the day - a Civil War Reenactment, "A Camp of Instruction." Admission \$8. Children 3-11 and Seniors \$6. Children under 3 are free.



Birthday Parties at the Homestead

Schedule yours today!

The William Harris Homestead is available for birthday parties, weddings, corporate events, and family reunions. Let our beautiful facility be the perfect backdrop for your next event! Please call 770-267-5844 for more information.

Schedule a Field Trip to the William Harris Homestead!

To schedule a field trip at the William Harris Homestead, simply fill out the following information and fax this form to 770-267-9879.

School Information

School Name: _____

School Address: _____

School Telephone Number: _____

Group Information

Lead Teacher's Name: _____

Teacher's Phone Number: _____

Teacher's E-Mail Address: _____

Grade Level Attending: _____

Number of Students: _____

Number of Chaperones: _____

After faxing in this form, you will be contacted to set up a date for your field trip. Waiver forms will also be sent to the lead teacher at that time.

Please make checks payable to the William Harris Homestead Foundation. Payment is due the day of the field trip.



Banana Pudding

2 dozen Vanilla Wafers

6 bananas

1/2 cup sugar

1 tsp. vanilla

1 pt. sweet milk

pinch of salt

3 eggs

First, make a boiled custard of milk, sugar, and yolks of eggs. To this add vanilla and salt. Into a pudding dish put a layer of the wafers, then add a layer of sliced bananas.

Over this put a portion of the custard. Repeat until all is used. Usually three layers of each is required, having bananas and sauce on top. Make a meringue of the three egg whites, add three extra teaspoons of sugar and put on top and bake in a moderate oven until brown (about 10 minutes). Serve hot or cold.

-Charles H. Perry Jr., Descendant of Isham Walker Harris

This recipe was taken from the "**Cookin' Cousins, Volume II**" Cookbook. The book is available at the Homestead for purchase.



Photos courtesy of Jack Martin.

THE WILLIAM HARRIS HOMESTEAD FOUNDATION

3636 GA Hwy. 11
Monroe, GA 30656