

HEARTH COOKING TOOLS

What tool was used for lifting pot lids and pulling out the cooking crane, and can also be used to hang pots over the fire?

Why is the item used to roast the ham called a “reflecting” oven?

Why do hearth cooking utensils like spoons and spatulas have such long handles?

Where should a pot be placed to boil or simmer the contents inside?

Choose one hearth cooking tool and compare/contrast it to an item we use for cooking today.

