

# PLYMOUTH ARCHAEOLOGICAL REDISCOVERY PROJECT

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## Native Americans (Wampanoag)

### Native Clothing

- all clothes made from animal skins before Europeans came
- after Europeans came some cloth used
- skins tanned using brains of animal and then smoked to make them water resistant
- women tanned skins and made clothing
- mantles made of turkey feathers woven over string base worn by men and women, made by elder men
- feathers worn in hair, laid sideways not upright, were signs of special status or specific purpose
- earrings worn by men and women
- necklaces worn by men and women- glass trade bead, bone, wampum shell bead, brass or copper
- no hats worn

### Men

- moccasins: shoes made of moose skin, made of one piece with a puckered toe, could be stuffed with hair or grass for insulation, greased on exterior for waterproofing
- leggings: looked like pants legs made of deer leather, extended from ankle to mid thigh and tied off onto belt at waist
- breechclout: three foot long strip of leather worn at the waist tucked under a belt in the front and back
- mantle: deer leather upper garment made from two skins extended from one shoulder to waist and wrapped around body
- cloak: made of raccoon, beaver, otter, deer, moose or any type of animal skins with the fur left on, worn over all other clothes to keep one warm
- sleeve: a single sleeve of otter, racoon or fox skin was worn on the left arm to keep it warm, the right arm, the one pulling back the bowstring, was left uncovered
- belt: belts woven of dogbane, milkweed and false-nettle fibers and dyed with vegetable dyes wrapped around waist
- garters: woven cloth or strips of leather tied below knees to help hold leggings up

### Women

- moccasins, garters, belts, cloak same as men's
- leggings: only went from ankle to knee and were kept up with garters
- skirt: instead of a breechclout, most women wore skirt made of two deer skins wrapped around waist
- mantle: made of four deer skins and extending to knees, wrapped around body, used mostly in winter, women usually went without a top except when in the presence of the English

### Children

- boys usually went without clothes until about 10 years old, then mimicked adult clothes
- boys sometimes had cloaks made of squirrel skins
- girls wore skirts or breechclouts from toddler age on

## **Native Family**

- essentially was nuclear family of husband, wife and 2-3 children, but it could contain uncles, aunts, grandparents, etc
- newly married couples lived in own separate house, but may move back with husband's family in winter

## **Men**

- most duties took place away from home

Duties: hunting  
fishing  
wood working  
bone working  
stone working  
protecting family  
governing community  
trade  
part of house building (making frame)  
tending tobacco garden

## **Women**

- most of duties occurred around house

Duties: cooking  
making pottery  
tanning hides  
making clothing  
gardening  
governing community on rare occasion  
basket making  
mat making  
part of house building (making house mats, collecting bark)  
shellfishing  
butchery

## **Children**

- Duties: no real duties

would do things in imitation of adults like weaving, pottery making, hunting, fishing

boys would do male things, girls would do female things

boys taken away by fathers, uncles and grandfathers into woods as they approach adulthood to be instructed about their duties as a man

girls instructed by mother, aunts, grandmothers about their role as women, when they reach maturity they cut their hair, wear a red leather cap and when their hair grows back they can marry

## Native Houses

Any house generally called wetu (not wigwam: this word is from Maine not here)

-wetus had either mats and skins on the floor to sleep on or beds raised 1 ½' above ground

Two types: round and long

round -called puttuckakaukaun (literally round house)

-12-20' wide

-made of young saplings stuck 1-2' in the ground, bent over and tied to form a dome (looks like an arbor or a jungle gym)

-covered with mats made from cattail reeds, or in the winter, bark from chestnut, ash, and elm trees

-usually were more summer houses lived at near the planting fields

-fire located in center of house

-had two or more doors that could be covered depending on the direction of the wind

-had smokehole in roof above fire

longhouse -named by the number of fires house with 2 fires neesquattow, three fires swishquattow

-generally had rectangular shape, flat front and back, round roof

-made of saplings same as round house

-20-50' long

-most often covered with bark and used by two or more families in the winter

-one door located on leeward side of house, away from prevailing wind

-smokeholes above fires

Also had special purpose houses

-puttuckquapuonk- round gaming arbor

-weetwamomees- women's menstrual lodge where they would go each month

-sweat lodges- used by men and women

-sachem houses- larger than common people houses

-hunting lodges- fairly impermanent made just for the hunting trip

## **Native Jobs**

### **Fishing**

- used hook and line Hoquaun kah Aumanep
  - spear
    - fish for sturgeon at night from a canoe with a lighted torch and spear
  - net Ashop
    - for sturgeon usually
  - dip net
  - bow and arrow atomp kah cowquatash
  - weirs
    - catch smaller fish that go into rivers

### **Hunting**

- bow and arrow
  - community deer hunts in fall
- snares
  - strong enough to trap a horse
- deadfall traps
  - used especially to kill wolves who eat deer in snares

### **Pottery**

- made by women for the past 3000 years
- made in all sizes from small to large
- clay dug from river banks and mixed with sand, gravel or burned shell for temper
- constructed by coil method
  - small clay cup formed and then coils of clay wrapped around top and paddled tight with string wrapped paddle
- decorated with lines, faces and dots after the pot clay had dried to a consistency of leather
- placed near an open cook fire to dry then, once all dry, was placed inverted on the fire and branches and brush piled on top
- fired for 1-2 hours
- placed near a fire with water in it afterwards to temper it, then used for soups and stews

### **Gardening**

- done by women
- three main crops, corn, beans, squash
- also grew tobacco, sunflowers, watermelons and water gourds
- time to plant, women pile dirt in a mound about six to 10" high and 2 to 3 feet wide.
- place three or four corn kernels in the middle of the mound and cover it over
- waited until corn was 1 hand high, about 6 inches, then planted beans at the base of the corn.
  - beans would use the corn stalk as a pole and grow up it
- plant the pumpkins and squash at the bottom of the mound
- fields weeded when planted then weeded again maybe 1 month later then once again 1 month later
- sunflowers planted at edges of garden

### **Boat Building**

- boats called mishoon, basically were hollowed out logs
- used oak, chestnut and pine trees
- tree located near navigable water was selected then band of clay placed around tree at three feet up trunk
- fire built at base and charcoal scraped away until tree fell
- other end burned to length
- fire built on top after bark stripped off and it was continually watched by one to two men until done
- built boats large enough for 1 person up to one large enough for 50

## Material Culture of Food

### Pots

- made since Late Archaic 3,000 years ago
- clay pots were described as "almost in the form of an egg, the top taken off" (Gookin 1674:11)
- "They have earthen potts of diverse sizes from 1 quart to 3 gallons, very strong but thin." (Morton 1637:41)
- by 1620 European metal kettles and pails become a more common place used to make jewelry, spoons, arrowheads and
- clay pot Ohkuk
- metal kettles Mishquockuk

### Other Cooking Utensils

- Woodenware-made by the men were of various sizes and capacities "Their dishes and spoons, and ladles are made of wood, very smooth and artificial, and of a sort of wood not subject to split. These they make of several sizes". (Gookin 1674:11).
- large serving bowls, smaller individual bowls, dishes or trays, all called wunnaug
  - small individual bowls and trays Wunnauganamese
  - spoons Kunam
  - serving spoons, bowls, both called Wisq, and bottles Quanoowask made from the cultivated water gourd

### bags- Manoot

- used "Instaed of shelves...wherein they put all their household stuff; they have some great bags or sacks which will hold 5 or 6 bushels (Williams 1643: 50).

**mortar and pestle-** mortar-Togguhwhonck; Tacukck: Wiskunck, pestle-Quinahsinused

### Seasonality

- divided year into thirteen "months" "according to the severall Moones; and they give to each of them significant names.." (Williams 1643:145).

### SEQUAN and AUKEETEAMITCH (March to May) spring

- a time of relative plenty
- spring greens are probably one of the most important food source used by the Natives at this time
  - Roots and tubers of plants such as Bulrush, Cattail, Jerusalem Artichoke and Groundnuts
  - Cattail shoots, Fiddlehead Ferns, Milkweed and Poke shoots, sprouts from sumac, raspberry
- ducks and geese
- passenger pPigeons
- bobwhites, woodcocks, ruffed grouse, heath hens and turkeys
- spawning runs of fish into the fresh water riversand eventually into ponds.
  - eel, herring, alewives, shad, smelt, salmon
- ocean fishing later in season for Bass (Rock and Sea), Cod, Cunner, Cusk, Goosefish, Haddock, Hake, Lamprey, Mackerel, Sea Robin, Sturgeon, Tautog, Weakfish and Wolffish.
- shellfishing soft shell clams, surf clams, blue mussels, quahogs, and moon snails could be collected at low tide or in shallow water in the spring.
- Lobsters and crabs
- fish and shellfish and lobsters were smoke dried to preserve them for the winter.
- mammals: deer, rabbits, woodchuck
- reptiles: turtles come out of hibernation

### NEEPUN or QUASQUSQUAN (June to August) summer

- Ocean fishing for all species except cod, hake and lamprey
- also for dogfish, shark, skates and scup
- July-August green beans and squash, milk corn
- bulrush and cattail roots and bulrush shoots, bulrush seeds harvested, dried and ground into flour
- cattail pollen can be collected in late July and can be eaten raw or as flour

### PAPONE (December to February) Winter

- continuation of fall
- Hunting and fresh water fishing
- late winter into very early spring may have dwindling food supplies

### **PRESERVATION**

- smoked
  - fish
  - shellfish
  - lobster
- sun dried
  - vegetables
  - fruits
  - nuts

### **Oils/ Grease**

- used to prevent sunburn
- repell mosquitoes
- retain heat
- when mixed with charcoal, to darken the hair
- made from fish
  - mammals such as bears, deers, and racoons
  - birds, such as eagles and geese
  - nuts such as acorns, hickories and walnuts, and sunflower seeds.