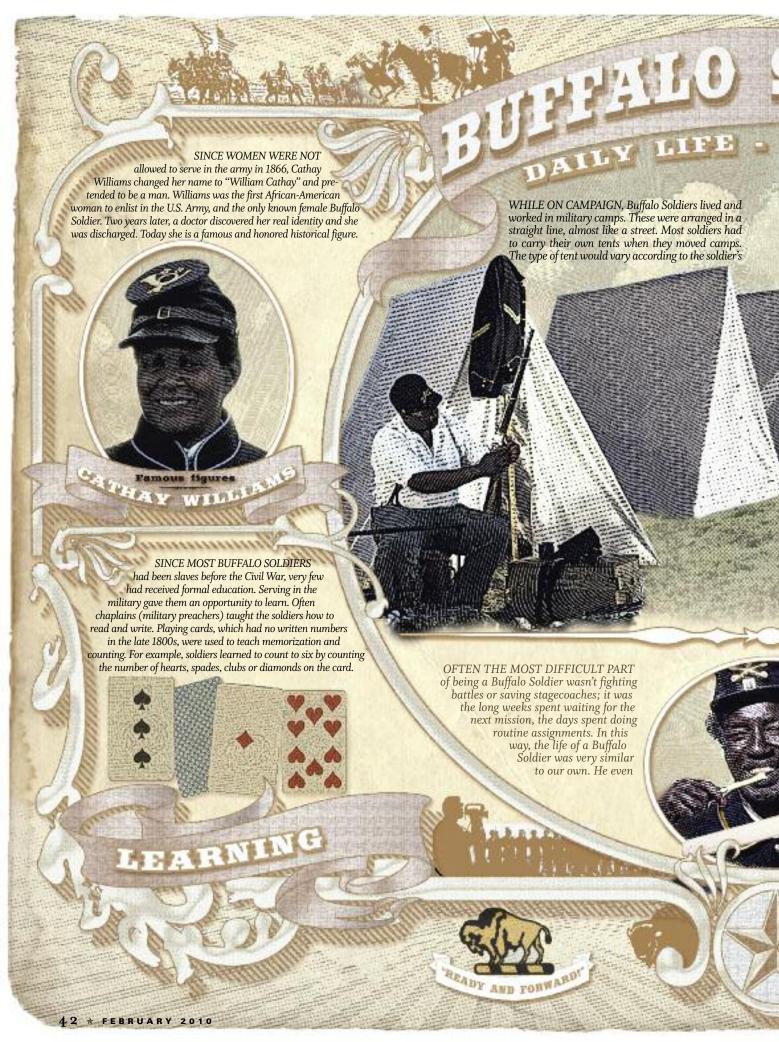
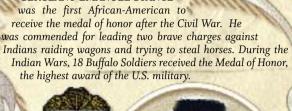
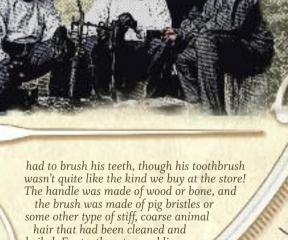
Keep Texts - Market 1980 - Mar

W W W . T P W M A G A Z I N E . C O M THE FIRST AFRICAN-AMERICANS TO SERVE in the U.S. military during a time of peace were called "Buffalo Soldiers" by the Cheyenne Indians. The soldiers were given this name because of their strength and courage in battle and their dark, curly hair, which resembled the mane of the buffalo. Life on the frontier was hard, but during the Indian War campaigns of 1866-1892, four regiments of Buffalo Soldiers lived and worked in some of the most remote and dangerous parts of the United States. Their dedication helped to build the American West.



was the first African-American to rank. For example, pairs of enlisted men, the lowest rank, shared a tent and each man carried half of it. Even after a long day of traveling, Buffalo Soldiers liked to sing around the campfire before the highest award of the U.S. military. they went to sleep.





boiled. For toothpaste, a soldier would use baking soda or even fire ash.

IN ADDITION to protecting frontier outposts and railroads from attack, Buffalo Soldiers scouted out many of the roads we use today, aided officers in taking measurements and drawing maps, and built the first telegraph lines in Texas.



>> WILD SCIENCE



SINCE BUFFALO SOLDIERS were often on the move, they needed food stores that would stay good for a long time. A type of bread called "hardtack," which looks a lot like a Pop-Tart® with no frosting, would not mold and could be eaten up to several years after it was made.

Here's an experiment you can do at home. With your parents' help, make your own hardtack using the recipe below, and then test the hardtack in different conditions. For example, will the hardtack mold if it gets wet? How quickly does regular sliced bread mold under the same conditions? What do you think makes hardtack so special?

Ingredients:

- 4 cups flour (preferably whole wheat flour)
- 4 teaspoons salt
- Water (about 2 cups)

Preheat the oven to 375 degrees.

Mix the flour and salt together in a

bowl. Add just enough water (less than two cups) so that the mixture will stick together, producing a dough that won't stick to your hands, rolling pin or pan. Mix the dough by hand. Roll the dough out, shaping it roughly into a rectangle. Cut the dough into 3-inch squares about 1/2-inch thick.

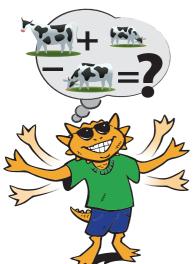
After cutting the squares, press a pattern of four rows or four holes into each square, using a nail or other such object. Do not punch through the dough. The appearance you want is similar to that of a modern saltine cracker. Turn each square over and do the same thing to the other side.

Place the squares on an ungreased cookie sheet in the oven and bake for 30 minutes. Turn each piece over and bake for another 30 minutes. The crackers should be slightly brown on both sides.

The fresh crackers are easily broken but as they dry, they harden and assume the consistency of fired brick.

(Yield: 10 pieces)

>> WILD MATH



IN THE 1800s, it was difficult to transport meat out to a fort, which meant living cattle had to be brought where they were needed and butchered there. If the officers at the fort purchased \$400 of beef at 5 cents per pound, how many pounds of beef did they purchase?



You don't have to imagine what life must have been like as a Buffalo Soldier — you can experience it for yourself at one of the Texas Buffalo Soldiers' living history events! View their calendar at www.tpwd.state.tx.us/learning/community_outreach_programs/buffalo_soldiers/calendar.phtml.

