

History: Interesting Facts about Life in the 1500s

Contributed by Gillian Gates, Canada

Next time you are washing your hands and complain because the water temperature isn't just how you like it, think about how things used to be. Here are some facts about the 1500s:



Houses had thatched roofs --thick-- straw-piled high, with no wood underneath. It was the only place for animals to get warm, so all the cats and other small animals (mice, bugs) lived in the roof.

the winter when wet, so they spread thresh (straw) on floors to help keep their footing. As the winter wore on, they added more thresh until, when you opened the door, it would all start slipping outside. A piece of wood was placed in the entranceway. Hence: a thresh hold.

Sometimes they could obtain pork, which made them feel quite special. When visitors came over, they would hang up their bacon to show off. It was a sign of wealth that a man could, "bring home the bacon." They would cut off a little to share with guests

causing lead poisoning death. This happened most often with tomatoes, so for the next 400 years or so, tomatoes were considered poisonous.

Lead cups were used to drink ale or whisky. The combination would sometimes knock the imbibers out for a couple of days. Someone walking along the road would take them for dead and prepare them for burial. They were laid out on the kitchen table for a couple of days and the family would gather around and eat and drink and wait and see if they would wake up. Hence the custom of holding a wake.

England was old and small and the local folks started running out of places to bury people. So they would dig up coffins and would take the bones to a bone-house, and reuse the grave. When reopening these coffins, 1 out of 25 coffins were found to have scratch marks on the inside and they realized they had been burying people alive. To avoid this, they would tie a string on the wrist of the corpse, lead it through the coffin and up

They used to use urine to tan animal skins, so families used to all pee in a pot & then once a day it was taken and sold to the tannery. If you had to do this to survive you were "Piss Poor". But worse than that were the really poor folks who couldn't even afford to buy a pot they "didn't have a pot to piss in" and were the lowest of the low on the economic scale.

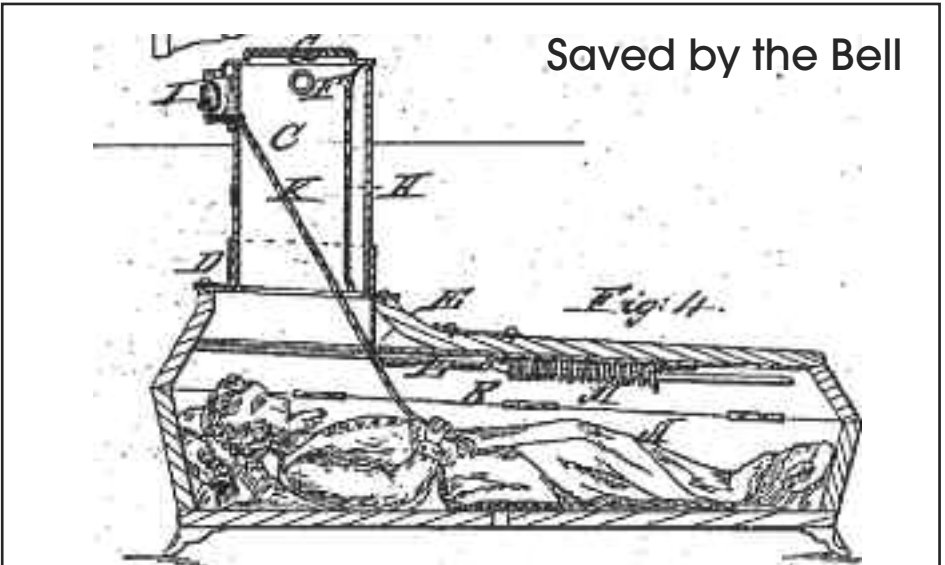


Most people got married in June because they took their yearly bath in May, and they still smelled pretty good by June. However, since they were starting to smell, brides carried a bouquet of flowers to hide the body odor. Hence the custom today of carrying a bouquet when getting married.

Baths consisted of a big tub filled with hot water. The man of the house had the privilege of the nice clean water, then all the other sons and men, then the women and finally the children. Last of all the babies. By then the water was so dirty you could actually lose someone in it. Hence the saying, "Don't throw the baby out with the Bath water!"

When it rained it became slippery and sometimes the animals would slip and fall off the roof. Hence the saying "It's raining cats and dogs." There was nothing to stop things from falling into the house. This posed a real problem in the bedroom where bugs and other droppings could mess up your nice clean bed. Hence, a bed with big posts and a sheet hung over the top afforded some protection. That's how canopy beds came into existence.

The floor was dirt. Only the wealthy had something other than dirt. Hence the saying, "dirt poor." The wealthy had slate floors that would get slippery in



and would all sit around and chew the fat.

Those with money had plates made of pewter. Food with high acid content caused some of the lead to leach onto the food,

through the ground and tie it to a bell. Someone would have to sit out in the graveyard all night (the graveyard shift) to listen for the bell; thus, someone could be, saved by the bell or was considered a dead ringer.

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3:30pm Key Largo School - Media Center

Wednesday, Nov. 17th
1:45pm Marathon High School - Media Center

Thursday, Nov. 18th
9:00am Key West High School - Media Center

2:15pm Horace O'Bryant Middle School - Media Center

Friday, Nov. 19th
10:00am Sugarloaf Middle School - Media Center

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Individual...	.75 each	Small.....	1.00 each	Large.....	1.50 each

Specialty Pies

Small 12"	14.50	Large 16"	17.50
Meatball & Ricotta <i>Sliced Meatballs over our Traditional Pizza</i>	White Pizza <i>Mozzarella, Ricotta, & Romano Cheese (No Sauce)</i>	Fresh Mozzarella Sliced Tomato & Basil <i>(No Sauce)</i>	
Broccoli Rabe & Sausage	Arugula <i>Tossed Arugula salad over our Traditional Pizza</i>	Hawaiian <i>Pineapple, Ham, & fresh Garlic</i>	Philly Cheesesteak <i>Marinated steak with gourmet onion and cheese (No Sauce)</i>

The Italian Fisherman
Lobster meat, Clams, Shrimp & Crab meat
Small...20.95
Large...25.95

The Boss
Pepperoni, Sausage, Meatball, Onion, Mushrooms, Sweet Pepper Medley, and extra Cheese. (Anchovies upon request)
Small...15.95 **Large...19.95**

Calzone	Small... 9.95	Large...13.95
Mozzarella, Ricotta & Romano Cheese	Extra Toppings: Small 1.00 each	Large 1.50 each
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Our traditional Calzone prepared with fresh spinach and a special blend of Italian seasoning		

Big Chill Brick Oven Roasted Chicken Wings
Served with grilled onions & focaccia bread

Small (10 pieces).....	8.95	Large (20 pieces).....	14.95
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