



CHARLOTTE MASON
HANDICRAFT 101

SELFEDUCATINGFAMILY.COM

COPYRIGHT © 2022 BY JEAN RUDD, SELFEDUCATINGFAMILY.COM

ALL RIGHTS RESERVED. YOU MAY REPRODUCE PARTS OF THIS EBOOK FOR PERSONAL HOME USE ONLY. NO COMMERCIAL USE IS PERMITTED. IF YOU WOULD LIKE TO SHARE A COPY OF THIS BOOK WITH SOMEONE, PLEASE DIRECT THEM TO SELFEDUCATINGFAMILY.COM WHERE THEY CAN SIGN UP FOR THE MAILING LIST AND DOWNLOAD A COPY FOR HOME USE.

THE ADVICE AND STRATEGIES FOUND WITHIN MAY NOT BE SUITABLE FOR EVERY SITUATION. THIS WORK IS SOLD WITH THE UNDERSTANDING THAT NEITHER THE AUTHOR NOR THE PUBLISHER ARE HELD RESPONSIBLE FOR THE RESULTS ACCRUED FROM THE ADVICE IN THIS BOOK.

TABLE OF CONTENTS

WELCOME TO HANDICRAFT 101!	01
WHAT IS HANDICRAFT?	02
GOALS OF HANDICRAFT	03
ULTIMATE LIST OF HANDICRAFT	04
WHAT ARE HOME CRAFTS?	05
WHAT IS GARDEN WORK?	10
WHAT IS SLOYD?	14
PHOTO CREDITS	20



WELCOME TO HANDICRAFT 101!

Hi. I'm Jean, and I blog over at selfeducatingfamily.com

I've homeschooled with the Charlotte Mason method for more than twenty years and I am still learning even after my children have graduated. I'm hoping you can benefit from some of my experiences.

Inside this Charlotte Mason Handicraft ebook, you'll find an introduction to the topic, descriptions and examples of handicraft, and one-page printables from specific handicrafts which we've tried in my homeschool and my homeschool group.

The one-page printables which are included usually have a related blog post with more information on the subject, so hop over and see what's available.

Thanks for joining the family!

jean@selfeducatingfamily.com

WANT MORE?

The freebie [library](#) at selfeducatingfamily.com has a wide assortment of free resources and printables for individual download.

You should have received your secret code for entry to the library when you downloaded this ebook and signed up for our newsletter.



WHAT IS HANDICRAFT?

In the Charlotte Mason (CM) homeschooling circles, handicraft refers to teaching children to make useful things by hand. There's an element of beauty and order to how the child should learn and do, and so, handicraft is the application of the self towards creating something of beauty or value by hand.

Now, I may be reading into CM's intentions, because in the **Original Home School Series**, she doesn't really mention handicrafts in detail. CM actually wrote this "Home School" series for kids learning from their parents at home, from educators at school, and in general. "Homeschooling" as a choice in education such as we have today didn't exist in her day, unless you'd call it "private tutoring".

CM established a training school for governesses in 1891, and then the Parent's Union School began teaching children using Mason's philosophy of education. The children there occupied their afternoons with outdoor life, brush drawing, and "work," which included house crafts like sewing, garden work, and "sloyd" or model making.

TO NOTE:

- NO TWADDLE
- NO SLIPSHOD WORK
- SLOW & CAREFUL TEACHING
- CHOOSE A LEVEL APPROPRIATE TO THE CHILD

The points to be borne in mind in children's handicrafts are:

- *that they should not be employed in making futilities such as pea and stick work, paper mats, and the like;*
- *that they should be taught slowly and carefully what they are to do;*
- *that slipshod work should not be allowed*
- *And that, therefore, the children's work should be kept well within their compass.*



- Charlotte Mason

GOALS OF HANDICRAFT



The goal of handicraft in Charlotte Mason studies is for the child to carefully execute new techniques and increase their skills as they grow. By exposure to many useful skills over the course of their schooling, handicraft helps the child to fully develop as a person. Some skills will stick with each child as a lifelong passion, but you never know which ones. Meanwhile, the child will acquire basic competency or even mastery in many areas.

The child then is able to use some of their free time to craft something useful with their hands – hence the term “handicraft”. Younger children work on less complex items than older children. Handicraft topics can be repeated as the children grow.

Handicraft, free reading of additional living books, and nature study were often among the afternoon’s focus after the short and varied lessons of the morning were completed.

GOAL:

TO SPARK INTEREST AND DEVELOP SKILLS IN AREAS WHERE THE CHILD COULD PRODUCE SOMETHING USEFUL AND BEAUTIFUL.

ENSURE SUCCESS:

- SET TIME FOR HANDICRAFTS IN THE STRUCTURED FREE TIME OF THE AFTERNOONS AFTER ALL SCHOOL LESSONS ARE DONE.
- STAY WITHIN THE CHILD’S COMPASS.
- BUILD SKILLS SYSTEMATICALLY.





HOME CRAFTING

- Animal care
- Auto mechanics & maintenance
- Baking
- Cake decorating
- Canning
- Cooking
- CPR
- Crocheting
- Cross-stitch
- Embroidery
- First Aid
- [Food Preservation & Storage](#)
- [Gifts in a Jar](#)
- House maintenance & care
- Knitting
- Latch-hook
- Loom weaving
- Macrame
- Mending
- Painting a room
- Plumbing
- Quilting
- Sewing
- Spinning fibers
- Weaving
- Weaving pot holders
- Welding
- Wiring (Electrical)

GARDEN CRAFTS

- Beneficial insects
- Biointensive gardening
- Composting
- Container gardening
- Drip irrigation
- Edible flowers
- Flower arranging
- Flower gardening
- Foraging
- [Growing microgreens](#)
- Growing sprouts
- Herb gardening
- Identifying “weeds”
- Lawn care
- Making tinctures
- Medicinal gardens
- Perennial edibles
- Permaculture
- Pressing flowers
- Pruning
- Re-potting plants
- Soil studies
- Square foot gardening
- Starting seeds
- Transplanting
- Tree & shrub care
- Tree identification
- Vegetable gardening
- Wood chip gardening
- Yard Maintenance

SLOYD OR MODEL MAKING

- Airplane folding
- Beading
- Cardboard sloyd
- Carving
- Ceramics
- Clay sculpture
- Collage
- Decoupage
- Iron sculpture
- Jewelry making
- Kite making
- Leatherwork
- Lego mechanics
- Metalworking
- Mosaics
- Origami
- Paper sloyd
- Picture framing
- Pottery
- Quilling
- Robotics
- Rubber stamping
- Scrapbooking
- Scroll sawing
- Sculpting
- Whittling
- Wood burning
- Wood sloyd
- [Woodworking](#)



WHAT ARE HOME CRAFTS?

If you examine the subjects taught in the Charlotte Mason school in Ambleside, England, you will notice that the afternoons were spent with outdoor time, brush drawing, and "work."

"Work" seemed to include hand work, including help in the house or garden, making gifts, sewing or mending, making charitable items of clothing, and later, first aid and making models of historical scenes related to their studies.

The classes also seemed to build and continue over time, with work on more than one project concurrently.

In the spirit of Charlotte Mason's methods, I've grouped ideas for handicraft into Home Crafts, Garden Work, and Sloyd.

Home crafts can include anything related to maintaining and improving the home, as well as gift-making and life skills.

On the next few pages are one-page printables from the home crafting categories, including:

- Ultimate Brownie in a Jar
- Cookie Mix in a Jar Gift tags
- Dehydrated Apple Rings
- How to make Fruit Leather

WHAT ABOUT DRAWING?

Brush drawing and other types of painting or sketching were always listed separately from "Work" for the afternoon in Miss Mason schools.

In general, the students were required to produce 6 drawings per semester of various subjects depending on the level of the student.

While dry brush technique was often the preferred drawing method, today's "drawing" can include:

- Calligraphy
- Charcoal sketching
- Drawing/painting
- Oil painting
- Pencil sketching
- Photography
- Videography
- Watercolor painting

ULTIMATE UNLEAVENED BROWNIES

FOR EACH JAR, LAYER INGREDIENTS

- 1¼ cups sugar
- ¾ cup plus 2 tablespoons unsweetened cocoa powder
- ¼ teaspoon salt
- ½ cup flour (*of choice*)
- ⅔ cup walnut or pecan pieces (*optional*)
- ¾ cup dark chocolate chips

CUT & ATTACH TAG TO EACH JAR



ULTIMATE UNLEAVENED BROWNIES

- 1 Jar dry ingredients
- 10 Tablespoons (*1¼ sticks*) unsalted butter, *melted*
- 2 cold large eggs
- ½ teaspoon vanilla

- 1 Preheat oven to 350 °F (175 °C). Line 8" pan with parchment.
- 2 Melt butter and add to dry ingredients.
- 3 Add the eggs one at a time, stirring vigorously after each one.
- 4 When the batter looks thick, shiny, and well blended, beat vigorously for 40 more strokes.
- 5 Spread evenly in pan.
- 6 Bake until a toothpick plunged into the center emerges slightly moist, 20 to 25 minutes. Let cool completely on a rack.
- 7 Transfer the brownies to a cutting board. Cut into 16 or 25 squares.

ULTIMATE UNLEAVENED BROWNIES

- 1 jar dry Ingredients
- 10 Tablespoons (*1¼ sticks*) unsalted butter, *melted*
- 2 cold large eggs
- ½ teaspoon vanilla

- 1 Preheat oven to 350 °F (175 °C). Line 8" pan with parchment.
- 2 Melt butter and add to dry ingredients.
- 3 Add the eggs one at a time, stirring vigorously after each one.
- 4 When the batter looks thick, shiny, and well blended, beat vigorously for 40 more strokes.
- 5 Spread evenly in pan.
- 6 Bake until a toothpick plunged into the center emerges slightly moist, 20 to 25 minutes. Let cool completely on a rack.
- 7 Transfer the brownies to a cutting board. Cut into 16 or 25 squares.

Cowboy Cookie Mix

(pint size)

1. LAYER IN PINT JAR

- 1/3 cup whole wheat flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1/3 cup unbleached flour
- 2/3 cup rolled oats
- 1/4 cup packed brown sugar
- 1/4 cup cane sugar
- 1/2 cup dark chocolate chips

2. DECORATE AND LABEL

1. Cap Jar
2. Print Tags on cardstock
3. Cut Jar Tags
4. Hole Punch
5. Tie tag onto jar with ribbon

Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - ¼ cup melted butter
 - ½ egg
 - 2 teaspoons vanilla
 - ¼ cup chopped pecans*(Nut-free version: Substitute raisins)*
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - ¼ cup melted butter
 - ½ egg
 - 2 teaspoons vanilla
 - ¼ cup chopped pecans*(Nut-free version: Substitute raisins)*
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - ¼ cup melted butter
 - ½ egg
 - 2 teaspoons vanilla
 - ¼ cup chopped pecans *(Nut-free version: Substitute raisins)*
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



COWBOY COOKIES

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - ¼ cup melted butter
 - ½ egg
 - 2 teaspoons vanilla
 - ¼ cup chopped pecans*(Nut-free version: Substitute raisins)*
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - ¼ cup melted butter
 - ½ egg
 - 2 teaspoons vanilla
 - ¼ cup chopped pecans *(Nut-free version: Substitute raisins)*
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - ¼ cup melted butter
 - ½ egg
 - 2 teaspoons vanilla
 - ¼ cup chopped pecans*(Nut-free version: Substitute raisins)*
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookie Mix

(QUART size)

1. LAYER IN QUART JAR

- 2/3 cup whole wheat flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2/3 cup unbleached flour
- 1-1/3 cup rolled oats
- 1/2 cup packed brown sugar
- 1/2 cup cane sugar
- 1 cup dark chocolate chips

2. DECORATE AND LABEL

1. Cap Jar
2. Print Tags on cardstock
3. Cut Jar Tags
4. Hole Punch
5. Tie tag onto jar with ribbon

Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - 1/2 cup melted butter
 - 1 egg
 - 4 teaspoons vanilla
 - 1/2 cup chopped pecans
 (*Nut-free version: Substitute raisins*)
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - 1/2 cup melted butter
 - 1 egg
 - 4 teaspoons vanilla
 - 1/2 cup chopped pecans
 (*Nut-free version: Substitute raisins*)
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - 1/2 cup melted butter
 - 1 egg
 - 4 teaspoons vanilla
 - 1/2 cup chopped pecans (*Nut-free version: Substitute raisins*)
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



COWBOY COOKIES

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - 1/2 cup melted butter
 - 1 egg
 - 4 teaspoons vanilla
 - 1/2 cup chopped pecans
 (*Nut-free version: Substitute raisins*)
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - 1/2 cup melted butter
 - 1 egg
 - 4 teaspoons vanilla
 - 1/2 cup chopped pecans (*Nut-free version: Substitute raisins*)
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.



Cowboy Cookies

1. Preheat oven to 350 degrees.
2. Grease cookie sheets.
3. Mix together:
 - 1/2 cup melted butter
 - 1 egg
 - 4 teaspoons vanilla
 - 1/2 cup chopped pecans
 (*Nut-free version: Substitute raisins*)
4. Stir in the entire contents of the jar. (Use your hands to finish mixing.)
5. Shape into walnut sized balls.
6. Place 2 inches apart on prepared cookie sheets.
7. Bake for 11 to 13 minutes.
8. Cool on wire racks.





DEHYDRATED APPLE RINGS

Apple Rings are a simple first project on the dehydrator. So delicious and easy! Good addition to a semester of “Food Preservation” as a handicraft. Skills learned: keeping fruit slices even thickness; how to use the apple/peeler/corer; how to set the dehydrator.

WHAT YOU’LL NEED

- Apple peeler/slicer/corer
- Paring knife
- Cutting board
- Mixing bowls
- Dehydrator
- Apples
- Cinnamon (optional)

HOW TO SETUP

1. Wash apples.
2. Set up the apple peeler/slicer/corer next to a pile of apples. Secure it with the suction cup.
3. Arrange the empty dehydrator trays so that they are in reach.
4. Fill a bowl with water and lemon juice.
5. Have another bowl ready for composting the peels and cores.

TO PROCESS APPLES

1. Impale an apple on the gadget and slice/peel/core it.
2. Remove the apple from the gadget and place on the cutting board. Place peels and cores in compost bucket.
3. Use a paring knife to slice down through one half of the apple – creating individual rings instead of one giant corkscrew of apple.
4. Drop the whole apple with rings into the lemon water to prevent oxidation (browning).
5. Place the individual apple rings on the dehydrator tray evenly in a single layer.
6. Note: You can fill each tray so that the rings are almost touching since they will shrink when drying.
Optional: You can sprinkle the rings with cinnamon for a different flavor. Just enough cinnamon to stick. Don’t overpower them.

TO DEHYDRATE APPLES

1. Set dehydrator to “Fruit” setting = 135°
2. Dry for 8-12 hours depending on how crisp you like them.



DEHYDRATED FRUIT LEATHER

Fruit leather is the easiest food to dehydrate. And it makes a healthy, delicious snack. Use unsweetened applesauce because the flavor is concentrated as the leathers dry. This is perfect for the “Food Preservation” handicraft. Skills learned: how to use a dehydrator.

WHAT YOU’LL NEED

- Apple sauce
- Dehydrator
- Silicon dehydrator mats
- Parchment paper
- Scooper (or measuring cup)
- Spatula

HOW TO SETUP

1. Spread out dehydrator trays.
2. Place a silicon mat on each tray – right over the mesh is fine. If you don’t have the mats, use parchment paper directly.

TO LOAD TRAYS

1. Scoop applesauce onto the first lined tray.
2. Smooth applesauce into a uniform thickness about ¼” thick.
3. Leave 1” around all edges.

TO DEHYDRATE LEATHERS

1. Set dehydrator to “Fruit” setting = 135°
2. Dry for about 12 hours.
3. Begin checking the leathers at 8 hours. They should not be sticky to the touch, but should not get crunchy.
4. When finished, peel off of the silicon mat and roll in parchment paper. If you dried the leathers directly on the parchment, you can slice and roll without peeling.

ADVANCED

- Additional fruit **puree**
- Spices

FOR MORE FLAVORS

1. Before you spread the applesauce, mix in additional purees or spices.
2. Dehydrate as above.

Flavor options:

- **Berries:** Strawberry, Blueberry, Raspberry, or any combination.
- **Spices:** Cinnamon, nutmeg, cardamom
- **Stone fruits:** Peach, apricot, plum



WHAT IS GARDEN WORK?

Nature study is a vital part of Charlotte Mason methods and often included "learn 6 plants" in a semester.

The garden can be a source of nature study as well as handicraft. Most gardeners know it is best to visit one's garden for 15 minutes a day rather than once a month. So this time can be spent observing as well as doing.

If you use each term to learn a little bit more - one more plant, one more "weed," what does my tree look like in winter, what does a radish seedling look like compared to a marigold? - over time, general knowledge of how to care for a garden becomes secondhand.

This general knowledge can be supplemented by various garden handicrafts. Good starting crafts include seed starting, sprouting, flower pressing, and flower & vegetable gardening where the child picks one flower or one vegetable every year to learn and grow.

FOLLOWING PAGES

One-page printables related to garden work follow this page:

- Microgreens Cheat Sheet
- How to Make a Sprouting Jar
- How to Grow Sprouts



Recipe for How to Grow Microgreens

Tools & Supplies

- Containers (with holes for bottom watering) to hold soil
- Trays to hold containers to hold water when watering
- Soil
- Seeds
- Measuring spoon
- Mister (optional)

Before you begin

1. Prepare seeds, if necessary, by pre-sprouting large seeds (e.g. sunflowers, peas, mung beans).
2. Prepare soil mix by soaking until evenly moist the night before you begin.
3. Gather necessary supplies and tools.

To Plant Microgreens

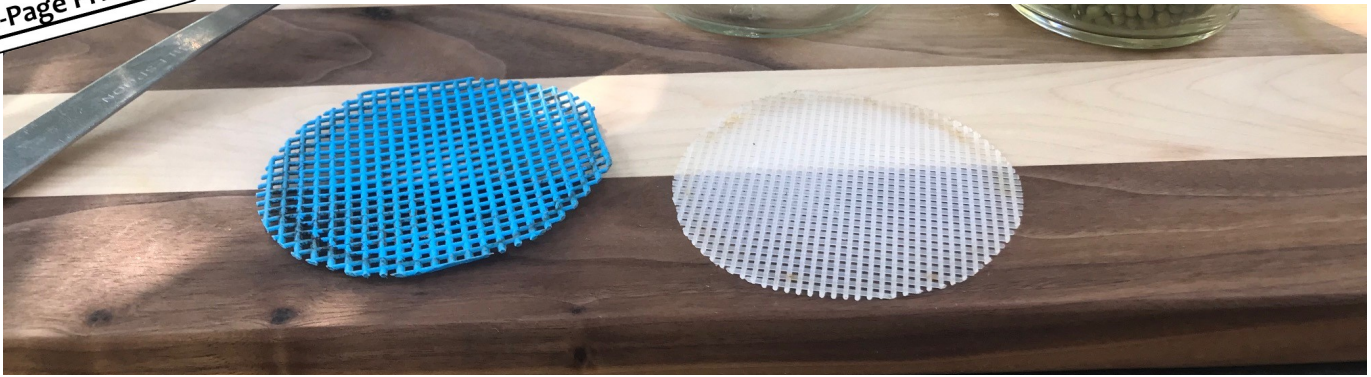
1. Prepare containers: Put 1" of moist soil mix into trays and tamp down until even and flat.
2. Scatter seed on surface of soil. Tamp down evenly to make good contact with soil.
3. Cover to keep out light.
4. Check every morning.

To Check Microgreens for Sprouting

1. Each morning, check moisture levels and sprouting condition. Touch the soil with your finger to determine moisture if you can't see by observation.
 - a. If seedlings have not emerged, spritz with water and recover.
 - b. If seedlings have emerged, uncover, place in light and begin bottom watering.
2. Each morning once emerged, give a drink of water from the bottom by pouring water in to the tray and letting the container of sprouts soak up the water. If water still puddles after an hour, dump off excess water.
3. Grow until ready to harvest.

To Harvest

1. Clip and eat. No need to rinse if you clip carefully.



HOW TO MAKE A SPROUTING JAR

Making your own sprouting jar with a sheet of “plastic mesh” which you can pick up at your local hobby store is a simple start to this handicraft. You’ll be well on your way to growing healthy sprouts.

WHAT YOU’LL NEED

- Quart- sized, wide-mouth Mason jar
- Mason jar Lid and band
- 8.5” x 11” sheet of plastic mesh, #7
- Markers
- Scissors

TO MAKE SCREENED LID

1. Place wide-mouth mason jar lid onto plastic mesh.
2. Trace the outline of the lid onto the plastic.
3. Cut the new screened lid from your outline.

TO ASSEMBLE SPROUTING JAR

1. Place the screened lid into a wide-mouth mason jar band.
2. Screw onto jar as needed.

Note: Mine seem to be dishwasher safe and can be reused for a long time.



HOW TO GROW SPROUTS

Growing sprouts is super healthy and easy! And you can grow them indoors winter or summer. In just a few days, you can enjoy these fresh grown, vitamin-packed vegetables.

WHAT YOU'LL NEED

- Sprouting jar
- Seeds
- Tablespoon
- Filtered water

TO SOAK SEEDS

1. Place about 2-3 T of seeds in the mason jar.
2. Fill the jar about $\frac{3}{4}$ full with filtered water.
3. Cap the jar with sprouting lid.
4. Soak 8 hours or overnight.

TO SPROUT

1. Drain water and turn jar upside-down at an angle so all water can keep draining out.
2. Rinse contents of jar 2-3 times per day, and drain immediately.
3. Keep the jar upside-down when not rinsing.
4. Repeat for 3-5 days or until sprouts are ready.

Note: You can refrigerate sprouts when they are ready. Sprouts will keep for about a week in the fridge.



WHAT IS SLOYD?

Sloyd, which is based on a Swedish word for hand craft and is also known as "Educational sloyd", is a system of manual arts training developed in Sweden in the late 1800s. Charlotte Mason began to favor sloyd in her schools as the method for teaching handicraft to children.

Sloyd systematically teaches children the skills to produce increasingly complex models in paper, cardboard, wood, and other materials. As the children grow, they learn precision and care in producing each model.

A sloyd knife is one of the first tools young children learn in sloyd.

Sloyd is taught by teachers rather than craftsmen in order to make sure that the student's needs are being met.

On the next few pages are some examples of paper crafting to make bookmarks, and a woodworking safety guide.

DID YOU KNOW?

Sloyd came to the United States in the 1890s via the efforts primarily of philanthropist Pauline Agassiz Shaw. She brought sloyd to the North Bennet Street School in Boston because she believed the school's mission should be to teach not just "how to make a living, but how to live."

-nbss.edu/nbss.edu/news-events/news-stories/dispatches-from-miguel-how-to-live/

BASIC WOODCRAFT SAFETY RULES

- 1. No loose fitting clothing, dangling jewelry or hair.**
- 2. Wear closed-toe shoes.**
- 3. Clean up your area.**
- 4. Never use a tool unless you've been trained how.**
- 5. Use power tools under supervision only.**
- 6. No horseplay.**
- 7. Never use a rag near moving machinery or tools.**
- 8. Don't rush.**
- 9. Check your power tool before turning it on.**
- 10. Clamp or secure your workpiece when possible.**



curated from https://wmich.edu/engineer/ceee/edcsi/pdf/f212_safety_rules.pdf and <https://www.phys.ksu.edu/machine-shop/safety-rules/safety.htm>



“I have heard men talk about the blessings of freedom,” he said to himself, “but I wish any wise man would teach me what use to make of it now that I have it.”



Ivanhoe
Sir Walter Scott



*Do all
you have agreed
to do,
and do not
encroach on
other persons or
their property.*



Richard J. Maybury
Whatever Happened to
Justice?



**There
shall be
one
measure ...
throughout
Our
kingdom**



Magna Carta
King John



**“Since then it’s
been decreed
that the sun is
highest at one
o’clock.”**

**“Who decreed
that?”**

**‘The Soviet
government.’**



One Day in the Life
of Ivan Denisovich
by Alexander
Solzhenitsy



His
WIT'S
as thick as
a Tewkesbury
MUSTARD!



Henry IV, Part 2;
Act 2, Scene 4
-Shakespeare



Come,
come,
YOU
froward
and
unable
WORMS!



Taming of
the Shrew;
Act 5, Scene 2
-Shakespeare



More of
your
conversation
WOULD
INFECT
MY
BRAIN.



Coriolanus;
Act 2, Scene 1
-Shakespeare



The
tartness
of his
FACE
SOURS
RIPE
GRAPES.



Comedy of Errors;
Act 5, Scene 4
-Shakespeare

~~~~~

**But it's not  
just learning  
things that's  
important.  
It's learning  
what to do  
with what  
you learn and  
learning why  
you learn  
things at all  
that matters**

~~~~~



*The Phantom
Tollbooth*
by Norton Juster

oooooooooooooooo

**Education
is the key
to unlock
the golden
door of
freedom**




**George
Washington
Carver**

mmmmmmmmmm


**Do
WHAT
YOU
CAN,
WITH
WHAT
YOU
HAVE,
WHERE
YOU ARE**



**Theodore
Roosevelt**



DESTITUTUS
VENTIS,
REMOS
ADHIBE



IF THE WINDS
FAIL YOU,
USE THE OARS





— Read more books



— words, words, words





PHOTO CREDITS

All photos are courtesy of the National Gallery of Art in Washington DC.

Cover Page: Close up of corner of *Children on the Beach* by Mary Cassatt

Page 1: *The Bridge at Argenteuil* by Claude Monet

Page 2: *Children on the Beach* by Mary Cassatt

Page 2, lower: *Horse Galloping on the Right Foot* by Edgar Degas

Page 3: *Little Dancer Aged Fourteen* by Edgar Degas

Page 3, lower: *Child with Toys -Gabrielle and the Artist's Son, Jean* by Pierre-August Renoir

Page 5: *At the Races* by Edouard Manet

Page 10: *Flowers in a Vase* by Pierre-August Renoir

Page 10, lower: *Roses on a Nice Table* by Henri Fentin-Latour

Page 14: *Beach at Trouville* by Eugene Boudin

Left: *Dahlias, Garden at Petit Gennevilliers* by Gustave Caillebotte



THANK YOU

We welcome your feedback

Feel free to get in touch with us with
feedback or questions.

jean@selfeducatingfamily.com