

As you settle down in front of your tent the postal clerk walks by and hands you a letter from your cousin who lives in South Carolina. He is writing to tell you that he joined the Confederate army. You learn from him that life for the Confederate soldiers is not so different from your own. Their uniforms are grey wool, similar to

yours, but they don't have enough to pass out to everyone – some of the soldiers wear their own cloths and didn't even have shoes. You also find out that many of them still use more inaccurate smoothbore muskets instead of the Springfield rifled musket. Although you are excited to hear that the "Rebs" don't seem to be are prepared as the "Yanks," you pray that you will not be forced to fight against your cousin on the battlefield. After reading the letter you decide to get something to eat. Food in the army is not as

good as you are used to. Each week your company gets its supplies – salted pork or beef, "hardtack" (a hard cracker made with flour, water, and salt), beans, cabbage, coffee, salt, and sugar – to feed all the men. Your company has a cook to prepare all the meals, but army regulations state that he has to boil the meat and vegetables for several hours (to make sure it is thoroughly cooked and sanitary), so the food is not very tasty.



Different Backgrounds. Most Confederate soldiers grew up on farms and were used to guns, hunting, and horses. Southerners expected their soldiers to be superior to the Union soldiers, many of whom had never fired a gun





Challenges

- 1. What color uniform did Union soldiers wear? What color did most Confederate soldiers wear?
- 2. What were the uniforms made from? What was positive about this material? What was negative about this material?
- 3. What problem did the Confederates have with uniforms?
- 4. What weapon did many of the Confederates carry? Why was it inferior to the Springfield rifled musket?
- 5. What is the nickname for Confederate soldiers?
- 6. What is the nickname for Union soldiers?
- 7. What was "hardtack?"
- 8. Why did regulation order cooks to boil food for several hours (taking away most of the foods flavor)?