

decay and fall of the lower branches, admitted the sunlight and air to the corn cultivated in patches on the virgin soil. When a clearing was partially effected, the surface was rooted up with the flat shoulder-blades of the moose, or with a crooked piece of wood, the seed corn was dropped in at certain distances, and as it grew the earth was scraped up round it with clam shells. While the stalk was green, the ears were picked, the seed selected and tied up in their wigwams, and the rest of the crop was dried in the husk, or over smouldering fires; then husked, shelled and packed in birch-bark boxes and buried in the ground below the action of frost. The dried corn was called *omonee* (hominy), cracked in a stone mortar and then boiled; when pounded and sifted through a basket, to be made into ash cakes, it was called *suppaun*. When on the warpath, or on the chase, the men carried with them parched corn called *nokake*. Roger Williams, the founder of Rhode Island, speaks of them "planting in May among their corn, "pumpeons," and a fruit like a musk-melon, but less and worse, which they call *macocks*, also peas and small beans. He goes on to say, "these crops not only keep the ground round the growing corn moist, but supply materials for the celebrated dish called *musiquatash*," now known as succotash. In the west, wild rice was gathered; cherries and plums they dried for winter use; and that the apple was known is certain, but probably it was the wild crab. Walcott, a settler in Connecticut, wrote in 1635, only five years after his colony was established, that he made "500 hogsheads of cider out of my own orchard in one year." This would have been impossible had he been obliged to raise his orchard from seed, or to have planted young imported trees. He must, therefore, have grafted on the indigenous crab-stocks of the Indians. The Algonquin language has the word *mishimin*, which means apple. Tobacco was cultivated; gourds were raised, called calabash, and made into receptacles for pig-