

The spaces between the logs are filled with mud or moss or a combination of both, logs are hewn for a floor and cedar is rifted for a covering for the roof.

An apology for a door is provided, which swings upon wooden hinges, and its hard wood latch is operated from without by a latch-string which is withdrawn at night so the door cannot be opened from the outside. A crude fireplace is fashioned of rough stones in one end of the cabin, the family moves in, and life is begun in the new home.

### Cooking Utensils.

In many cases, and sometimes for years a single iron kettle having three legs, an iron cover, and a large bail, known as a baking kettle, and in many places as a Dutch oven, was the only cooking utensil on the premises, and many a savory wholesome meal was cooked therein while buried in and covered with burning coals. A little later came the old-fashioned glazed earthen teapot, which became its associate and companion upon the hearth. Corn bread and oaten cakes were baked before a "bread-board," set up edgewise and a little aslant before the open fire.

Baking pans, kettles and other hollow iron ware were soon after introduced and came into general use.

Ovens made of brick, the manufacture of which was undertaken by some of the more enterprising, added greatly to the culinary department of the household, but many an elegant roast of beef and mutton and well browned turkey were still cooked for company or the Christmas dinner upon the spit in the tin baker, or tin kitchen, before the open fire in the fireplace.

The holiday season, extending from Christmas until after New Year's, was largely given up to visiting relatives, family reunions and innocent mirth. Holly and mistletoe may not have graced the walls of the humble habitations, but loyal friendships, hearty welcomes, good cheer, and generous hospitality were no indifferent substitutes.

As families were usually large and cabins small, economy of space was very essential. Under many of the beds in the