

sheaves, gather in the portion that belongs to them. This they do by placing their canoes close to the bunches of rice, in such position as to receive the grain when it falls, and then beat it out, with pieces of wood formed for that purpose. Having done this, they dry it with smoke, and afterwards tread or rub off the outside husk; when it is fit for use they put it into the skins of fawns, or young buffalos, taken off nearly whole for this purpose, and sewed into a sort of sack, wherein they preserve it till the return of their harvest. It has been the subject of much speculation, why this spontaneous grain is not found in any other regions of America, or in those countries situated in the same parallels of latitude, where the waters are as apparently adapted for its growth as in the climate I treat of. As for instance, none of the countries that lie to the south and east of the great lakes, even from the provinces north of the Carolinas, to the extremities of Labrador, produce any of this grain. It is true I found great quantities of it in the watered lands near Detroit, between lake Huron and lake Erie, but on enquiry I learned that it never arrived nearer to maturity than just to blossom; after which it appeared blighted, and died away. This convinces me that the north-west wind, as I have before hinted, is much more powerful in these than in the interior parts; and that it is more inimical to the fruits of the earth, after it has passed over the lakes, and become united with the wind which joins it from the frozen regions of the north, than it is farther to the westward.

BEANS. These are nearly of the same shape as the European beans, but are not much larger than the smallest size of them. They are boiled by the Indians, and eaten chiefly with bear's flesh.

The SQUASH. They have also several species of the Melon or Pumpkin, which by some are called squashes, and which serve many nations partly as a substitute for bread. Of these there is the round, the crane neck, the small flat, and the large oblong squash. The smallest sorts being boiled, are eaten during the summer as veg-