

plantations; for if the ground where they intended to make a maize field was covered with trees, they cut off the bark all round the trees with their hatchets, especially at the time when they lose their sap. By that means the tree became dry, and could not take any more nourishment, and the leaves could no longer obstruct the rays of the sun from passing. The smaller trees were then pulled out by main force, and the ground was a little turned up with crooked or sharp branches.

B.

VOL. II., p. 41. CLAY AND STONE POTS.

"The old boilers or kettles of the Indians were either made of clay or of different kinds of pot-stone (*Lapis ollaris*). The former consisted of a dark clay, mixed with grains of white sand or quartz, and burnt in the fire. Many of these kettles have two holes in the upper margin, on each side, through which the Indians put a stick, and held the kettle over the fire as long as it was to boil. Most of the kettles have no feet. A few of the oldest Swedes could yet remember seeing the Indians boil their meat in these pots."

The following sentence refers to stone pots, but the description is somewhat confused and contradictory: "They are very thin and of different sizes; they are made sometimes of a greenish, and sometimes of a grey pot-stone; and some are made of another species of apyrous stone; the bottom and the margin are frequently above an inch thick."

C.

VOL. III., p. 272. CLAY AND WOODEN POTS.

Kettles of copper or brass, sometimes tinned in the inside. In these the Indians now boil their meat, and they have a very great run† with them. They formerly made use of earthen or wooden pots, and threw in red-hot stones to make them boil.

D.

VOL. II., p. 95, *et seq.* FOOD.

"Some of the old Swedes were yet alive, who in their younger years had an intercourse with the Indians, and had seen the minutiae of their economy; I was, therefore, desirous of knowing which of the spontaneous herbs they made use of for food at that time; and all the old men agreed that the following plants were what they chiefly consumed:

HOPNISS or *Hapniss* was the Indian name of a wild plant which they ate at that time. The roots resemble potatoes, and were boiled by the Indians, who eat them instead of bread. Some of the Swedes at that time, likewise ate this root for want of bread. Some of the English still eat them instead of potatoes. Mr. Bartram told me that the Indians who live further in the country do not only eat these roots, which are equal in goodness to potatoes, but likewise take the peas which lie in the pods of this plant, and prepare them like common peas. Dr. Linnæus calls the plant *Glycine Apios*.

* A fine specimen of such a vessel made from a coarse soapstone may be seen in our collection. It was found in West Virginia. Ruder forms from the District of Columbia were procured by exchange from the Smithsonian Institution.

† That is, the French have a very rapid sale for such kettles among the Indians.