

and down and partial rotary motion was imparted to it by the operator, when the chaff being lighter would work up to the top and outer edge and be blown off from the fan, leaving the cleaned grain behind.

Vegetable Growing and Sugar Making.

Surplus cabbages, potatoes and other vegetables that could not be contained in the hole under the cabin, and which did duty as a cellar, were buried in pits dug in the ground and covered with earth to a sufficient depth to be beyond the reach of the frost, where they usually remained until the following spring.

In early spring time sap troughs were made of bass-wood, poplar, ash, and similar wood and scorched over an open brush fire to prevent checking later by the sun when put into use. The maple trees were tapped with a gouge chisel, the spouts were rifted from cedar with the same gouge so as to fit, and a great score or notch cut into the tree with an axe above the spout to increase the flow of sap.

In the most level and open sugar woods the sap was gathered in barrels and puncheons securely fastened to sleds and drawn by oxen, but more frequently it was carried in buckets and pails suspended from the shoulders by neck yokes. The potash kettles were scoured out and again pressed into service to boil the sap.

These were usually suspended over the butt end of a sapling tree and upheld and supported by a convenient stump or boulder. This gave good control of the boiling sap and syrup, as they could easily be removed from over the roaring fire when necessary by swinging around the upper and counterbalancing end of the tree top.

Many tons of sugar were so made and families of several generations supplied therewith before the refined white sugar of the cane was ever seen in these parts; and while it usually was very dark from the charred sap troughs and from the smoke, smut, and cinders from the open fire, it was not less appreciated and useful.