

besides a good supply of beer and vinegar. With the vinegar they could pickle onions, and all sorts of vegetables, for winter use. Vegetables are also preserved during the winter in cellars, dug generally under the fire place, in a log hut. A trap-door leads to the cellar. Here potatoes, carrots, turnips, and other roots are stored, and kept free from frost.

The snow at length melted, and spring came on as it were in a day. From sunrise to sunset every man and boy was now hard at work, chopping, burning, and clearing the ground to put in the spring crops. Not an hour was to be lost, for the sun shone bright and warm, the grass sprang up, the leaves came out, and flowers burst forth, and it seemed as if the summer had begun as soon as the winter had ended. The summer was hot, and soon ripened the crops, and the harvest was good and plentiful.

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## CHAPTER X.

FOUR years had passed away, and Michael Hale and his family had began to reap the fruits of their industry. They had forty acres of land cleared, enough to bear crops. Two acres were planted with apple-trees, which already yielded a large supply of fruit. The apples were packed in casks, and were then fit to be sent off to distant markets. Some were peeled, cut in slices, dried in the sun, and hung up for home winter use.

They had several cows and oxen, and a flock of