

of spoons, knives and forks. Cooking was mostly done in frying-pans, called spiders, and bake-kettles, or dutch-ovens, a cast-iron pot, with a close-fitting top of the same metal. These last were made in nests enclosed in one another for convenience of packing.

Stoves were almost unknown at first, and fire-places of rock were built in the cabin; as an opening in the top to let the smoke escape was prohibited on account of the low temperatures, these fire-places had to be closed on top, and at the rear end continued to the roof in a chimney. Sometimes, where suitable rock and good clay could be found, these fire-places were rather artistic in form and finish, and certainly very comfortable, for the mass of rock, once heated, retained the heat a long time. The size of the cabin would shock a hygienist, as no account of air-space was taken in the design, the first consideration being warmth. It was not an uncommon thing for a cabin, say sixteen feet by eighteen, to house four or more men. My winter quarters at the boundary for seven men was twenty-two feet square inside, and was thought palatial in dimension; it certainly was in comfort, being well heated by a rock stove three feet wide, three high, and eight long; the rear end, three feet square, continued in a chimney to the roof. All this mass of rock was bound together by an excellent clay we found near.