



with bark. A water light bark roof was constructed over it, and the whole thing covered with earth.

Corn, beans, berries and other fruits were dried for winter use. Braided bunches of corn were hung beside long spirals of dried squash and pumpkin, outside the log cabin. Charred and dried shelled corn was kept in bark barrels which were buried in pits. Pits of well-preserved charred corn have been found near ancient village sites. The bark barrels were of all sizes, with a capacity ranging from one peck to three bushels.

IROQUOIS FOODS AND COOKING

In the old days, fire for cooking was usually built in a sunken pit. Foods were grilled in the flames, boiled in pots of clay supported over the fire by stones or branches, or baked in hot ashes raked aside from the fire. Strips of inner bark, the ends of which were folded together and tied around with a splint, formed a primitive emergency kettle. The bark kettle was suspended between two stikks over a fire and filled with water, into which the meat was dropped. By the time the bark had been burned through, the meat was cooked.

The making of clay pots for use in cooking must have occupied much of the time of the primitive women. The characteristic extension rim on these early Iroquois pots provided a ridge where a bark cord could be tied around the neck without slipping, so that the pot could be hung from the crotches of branches set, tripod fashion, over the fire. The rounded base made it possible for the pot to maintain an upright position when set in the fire or soft earth. With the coming of the colonists, kettles of copper, brass, and iron replaced the baked clay pots. Cook stoves have been in use on the reserves for many generations.

PRESERVATION AND STORAGE

The Iroquois built shelters for their farm and garden equipment and well ventilated corn cribs of unpainted planks in which corn could be dried and kept, and they dug underground pits or caches (root cellars) for the storage of corn and other foods. The pit was dug in the dry season, and the bottoms and sides lined

They were made of black ashbark with the grain running around the barrel, and were stitched up the side and provided with a well-fitting bottom and lid. In addition to storing corn, the barrels were also used to store beans, dried fruit, venison and other meats, and articles of clothing and personal adornment.

Surplus meat and fish were dried, smoked, or frozen for later use. For storing the dried meat, bark barrels were lined with deer skins.

