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all of November they concentrated on hunting beaver and "elks" (caribou?). Tomcod and young turtles were harvested throughout December. Disregarding January for a moment, Biard designated February to mid-March as the principal season for the beaver, otter, moose, woodland caribou, and bear hunt. Beginning in mid-March, anadromous fish (first smelt, soon followed by herring) and northward-migrating wildfowl occupied their attention. And as the spring unfolded these were supplemented by sturgeon, salmon, and innumerable birds' eggs. The period from May to mid-September was the flush season: cod and other fish, along with shellfish and French trade goods (including food) provided a broad margin of security. Finally, as autumn approached, everyone prepared to move into the interior once more. . . . It is the injection of French trade goods into this seasonal rhythm which especially interests us. Undoubtedly, one of the very earliest items bartered in the Atlantic coastal trade was the metal kettle. Historic archaeological investigations at coastal and interior sites have revealed that until the early seventeenth century, brass kettles at least were routinely cut up and fashioned into body ornaments or utilitarian objects; initially, it would seem coastal Algonkian tribes had little inclination to use them as cooking vessels. So, too, did the protohistoric Wabanaki dispose of their copper pots. Whatever their earlier preferences, we know that by the beginning of the seventeenth century the Micmac were accustomed to boiling their food in their shiny French kettles. Acknowledged Lescarbot: "In the countries where they use tillage, as in that of the Armouchiquois, and farther and farther off, the men make earthen pots, in the shape of a nightcap, in which they seethe their meats, flesh, fish, beans, corn, squashes, etc. Our Souriquois (Micmac) formerly did the same, and tilled the ground; but since the French bring them kettles, beans, peas, biscuit, and other food, they are become slothful, and make no more account of those exercises." Archaeologists doubt Lescarbot's claim (and Le Clercq's intimation) that the prehistoric Micmac once farmed; there is nothing in the archaeological record which would suggest they did. The absence of milling tools is rather conspicuous. As for the ceramic pots referred to by Lescarbot, we have overwhelming evidence in the form of numerous sherds recovered from coastal and interior middens that Indians living here in prehistoric times were pottery-makers. The question is, who were these ceramicists and when did they ply their craft?

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