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About 10 o'clock all was ready, and we embarked. On leaving the wharf, I was near causing the canoe, now top heavy, to turn over, and send all down the Lachine Rapids. Wishing to give all the éclat on my departure, I fired off my gun, which so surprised and startled all hands, that the canoe was nearly going over, which taught me to confine my rejoicings on future occasions to terra firma.

After proceeding a few miles, the guide, who is commodore, and is responsible for all during the journey, ordered a halt, and all hands to debark. A heavy rapid was before us, which must be surmounted. Among other necessary articles of the outfit was a rope about twenty yards long, one end of which was securely fastened to the prow of the canoe. Two of the men were ordered to strip to their shirts, whose duty it would be to wade to their middles up the rapids—one at the prow, the other at the stern of the canoe—to keep it clear of the rocks. The prowman or guide, and steersman, each with a long pole to ward off, while the remaining five men, sometimes in the water, and sometimes on shore, to pull at the rope.

When all was ready, the guide directed me to a very narrow path, which led me by the verge of a precipice, from which I had a view of the poor men below struggling against the cold rapids, which for two miles ran at the rate of fifteen or twenty miles an hour. At the end, no fire was made to dry the men's clothes and warm their feet; but all was hurry, and away to the camping ground, about three miles. The paddling was brisk, the song loud and lively, the water smooth, and the hungry mouths soon reached the end of their first day's journey.

The guide and all hands were very attentive to me, in carrying me in and out of the canoe, setting my tent in order, boiling my kettle, etc. Î had nothing to do with the drudgery of cooking. The men's practice in the culinary art was very simple, but good. The tin kettle, in which they cooked their food, would hold eight or ten gallons. It was hung over the fire, nearly full of water, then nine quarts of peas—one quart per man, the daily allowance—were put in; and when they were well bursted, two or three pounds of pork, cut into strips, for seasoning, were added,