

pin, red-head and canvas-back ducks, wild geese and long-necked, black-beaked swan. The old colonial ducking gun, when not in use, always stood with an "important air" in a near corner, ready at any time to perform its duty. This old heirloom is now in the possession of Mr. Stephen Lowrey Wright. Ocean, the huge water-dog, awaited the command of his master to bring in the game that lay motionless on the water. It kept the old dog busy.

"It was a common occurrence for a sportsman to shoot a hundred ducks in a very few hours. 'Water fowl of every species abounded in the 'Reed's Creek' waters.' 'Every point was an oyster bar, every mat of weeds was alive with crabs.' 'Wild geese and swan kept up a continual hissing and flapping of wings, moving in clouds in Chester River.' Foxes were started in the neighborhood of 'Reed's Creek' and were pursued into Delaware, often swimming the rivers and creeks, compelling their pursuers to go around, for miles, to join in the hunt. Wherever the chase ended, the huntsmen were refreshed with a solid repast. 'Corn pone' and mush were supplied the hungry hounds." —Scharff.

The Wright family wisely took up land near the water, on account of its rich productions. I have been told that on one occasion Mr. Alexander Wright was of a party of gentlemen who took one of these long tramps and came home without his favorite hound, "Nid." He never expected to see his dog again, and gave him up for lost or dead. Just one year after this famous fox chase, "Aunt Annie," the old "Reed's Creek" cook, rushed into the sitting-room, terribly excited, and exclaimed: "Oh, Mas Ellick! Mas Ellick! Nid's come home! Nid's come home!" Such rejoicing was never witnessed. The lost favorite had found his way back to his master and his old home, after an absence of a year, where he ended his days. The hominy mortar, biscuit block and pestle were necessary adjuncts to the "Reed's Creek" kitchen. "Aunt Annie" could never be induced to give up the old-time fireplace, which still stands as of old, with its iron rack and pot hooks and hangers, in the very same chimney. The Dutch oven and tin kitchen were always bright and ready for use. This last was a singular contrivance to do the roasting of meats and baked poultry. They were sweet and juicy, cooked in this manner. This tin kitchen was placed before the fire, with a spit to turn the meat and fowls, so that they could cook regularly on