

*By the Honorable Mr. Reesor :*

Q. Do you know if they can cultivate pease very well? A. The trouble with pease is, that it will grow too luxuriantly and the grain cannot ripen well.

*By the Honorable Mr. Turner :*

Q. Do they try beans at all? A. Yes.

Q. Did they succeed well? A. Yes.

*By the Honorable Mr. Sutherland :*

Q. Do you not think that when the land has been cultivated for some time and becomes poorer that pease will grow very well? A. Yes. I have tried pease myself. Another trouble with us is, that from the end of July we have very heavy dews at night, and they do not ripen very well—there is too much moisture.

*By the Honorable Mr. Reesor :*

Q. Do they get mildewed? A. Yes. Those portions exposed to the sun ripen very well but those that are shaded do not.

*By the Honorable Mr. Turner :*

Q. One would think that pease and beans would do very well: you have the wild pea and the vetch? A. Yes, in the southern part of the territory they might do very well.

*By the Chairman :*

Q. State your opinion as to the best means of preserving, by canning, drying, smoking, salting, freezing, pemmicanizing, or other process, such as of the natural food products of the North-West as you are familiar with? A. All meats are preserved there by being dried in the sun. It is a very simple and effective way of preserving meat. It will keep for years if it is simply cut in slices and dried in the sun. Fish are preserved in the same way.

*By the Honorable Mr. Reesor :*

Q. Without salt? A. Yes, without salt. Very often they pound the dried meat the same as in making pemmican and pack it away with pelican oil.

*By the Honorable Mr. Carvell :*

Q. Are we to understand that fish split and dried in the sun can be preserved without any other process? A. It is smoked also a little.

Q. Could it be preserved without the smoke? A. It will not keep so long, but the smoke will preserve it for a while. If you want to preserve it for any length of time, you must smoke it.

Q. And you do not use salt? A. We do not use salt at all.

*By the Chairman :*

Q. You have stated the ease with which fish and all flesh products may be dried and smoked and kept for years? In the case of fish or flesh that needs the addition of grease, could domestic tallow not be provided in such a way as to reproduce in a great measure the pemmican of old times? A. Yes, the domestic tallow is as good as we can get—equally as good as buffalo tallow.

*By the Honorable Mr. Carvell :*

Q. It was stated by one gentleman examined before us that on one occasion (I think it was on one of the reserves) he thought he had interested the natives and the chief in the growth of beans. He was induced to leave them some of the ordinary small white beans with object of having them planted. He afterwards learned that immediately after he left these beans were cooked and eat by the Indians. What I want to know is whether that is a characteristic of the Indians of the north or of the south? A. No, it is not.

Q. That would be an exceptional case? A. Yes. Perhaps the bean was supplied too late in the season.

*By the Honorable Mr. Turner :*

Q. Supposing you had charge of a location to plant trees, what exposure would you plant them to? A. If I could get a slope sloping towards the north or towards the east, I think it would be the most desirable aspect. I have noticed that in all the hills and ravines you will, always find one side is timbered and the other is not—that