

usually resorted to instead of the jerking of the meat. "We were informed that the prairie salt did not preserve flesh as well as that which was brought from England, with which the buffalo of which we had eaten had been cured. It is probable that in the salt of the prairies there are impurities, perhaps deliquescent salts, which render it unfit for the preservation of meat unless purified." Those of the residents of the Red River Settlement during the seventies, however, who still survive in Winnipeg, do not recall any feeling of dissatisfaction with the salt which was supplied to the colony from the Swan River district.

It may be of interest to discuss in conclusion the possibilities of a revival of the industry. In the Lake Winnipegosis district, more particularly on the west side of Dawson Bay, where the springs are most numerous, the total flow from a single salt flat is usually from ten to twenty gallons per minute. The percentage of total salts is five to six per cent, or only about one-fourth the strength of most of the brine used — for instance, in Michigan. It seems clear that, notwithstanding the fact that the total amount of salt which reaches the surface is very large, the economic situation of to-day will render impossible the revival of a salt industry in this district, if the springs alone are to be used, as was the case during the last century. From recent evidences obtained from deep wells, however, it has been shown that a strong brine may be obtained at greater depths — with which the surface springs may be connected but have been weakened owing to admixture with the waters of the upper levels of the ground-water table. At the present time, then, it seems not improbable that, by tapping the mineral near its source, the difficulties due to competition from other fields, which were practically non-existent in the early years of the industry, may be successfully coped with; and there may be revived an industry which has at least a historic inter-