

But little time remained to say anything of the fauna, although this had been found of the greatest interest. As was to be expected, very few mammals were seen in their native haunts, the exceptions being a large black squirrel and weasels. In the northern portion of the country, however, especially in Yezo, there are many deer, bears, etc., and at Nikko the fur shops exhibited great quantities of pelts, largely martens, with otter, badger, fox, monkey, etc. The monkey, Saru (*Inuus speciosus*), is one of the most interesting species, inhabiting a large portion of the country even well northward, and is said in some places to be rather a serious pest of the farmers. It was frequently observed in captivity at the temples, theatres, etc. In the beautiful parks surrounding the temples at Nara are numbers of tame deer which feed out of the visitor's hand, and assemble at the call of a trumpet. The stags are handsome animals of brownish colour, the fawns and does lighter and spotted. Great numbers of hairpins, chopsticks and other trifles are manufactured from the horns. This town was also a great producer of ink, enormous numbers of tablets having been seen.

Next to agriculture, the fisheries of the kingdom are of the greatest importance, and the immense fleets of boats engaged in this industry afford beautiful pictures all along the coasts; many hundreds of them may at all times (except in heavy gales) be seen reaping their harvest from the capacious waters of Tokio Bay. Fish and vegetables form almost the entire food of the inhabitants, and of the former a great variety is fortunately found, it being stated by some authorities that about 700 species frequent the Japanese waters. Many of these are very valuable for food, including some forty species of the mackerel group, of varying size and quality, some of them very good.

A favourite fish is the Tai, a beautiful deep red gold-bream (*Chrysopus cardinalis*), the delicate flesh of which is most delicious. It is frequently served up raw in delicate flakes, and is very palatable in this fashion. The Japanese are, however, very skillful in cooking fish, and the traveller enjoys this part of his diet.

Herrings occur abundantly, and some species are much used in the manufacture of fertilizers for the rice fields, for in Japan the art of manuring is well understood, and every available material is made use of and nothing allowed to be wasted. The odour arising from this