

of a spot on the crown, painted his face with three or four different colors, and provided a shirt for him ornamented with vermilion mixed with grease: a collar of wampum was placed upon his neck and a chain of wampum was suspended on his breast. Both arms were decorated with bands of silver above the elbow, and others were placed upon his wrists. His legs were covered with footgear corresponding to what we call "artics," made of scarlet cloth. Over all he wore a scarlet blanket or mantle, and on his head a large bunch of feathers. He says that the ladies of the village thought he was very much improved, and they even condescended to call him handsome.

Moccasins were used on the feet, and travellers who have walked long distances in moccasins without a stiff sole have found it necessary to turn the toes in to rest the feet. This appears to be the reason why the Indians turned the toes in.



No. 1.

## SMOKING AND DRYING SKINS AND MEAT.

Foods such as meats and fish were preserved by smoking and hanging in the air (plate 1). The meat of the buffalo was oftentimes cured in the sun without either smoke or salt. Jerked buffalo meat was prepared by being cut into thin slices and hung over the fire to dry. In this way it was cured indefinitely. The Indians seldom ate raw meat. When the meat was cooked it was well done, and most frequently roasted. Other foods, such as Indian corn, maize, and wild rice, were used to a very great extent. The preparation of the corn is described by Henry in his journals. It was boiled in a strong lye to facilitate the removal of the husks. It was then mashed and dried, when it became soft and friable like rice. Another author says that the corn was placed in a mixture of water and wood ashes, the