

Those who are familiar with the pictures of De Bry and other early collections of voyages to America, must remember the frequently recurring representations of the *barbacoa*,—a frame of parallel bars, resting on cross pieces which are supported at the ends by upright stakes. Beverly copied from De Bry one of these illustrations of the Indian “manner of roasting and *barbecueing*,” and evidently supposed this word to belong to the language of the Indians of Virginia: “This they, and we also from them,” he says, “call *barbecueing*” (*Hist. of Virginia*, ed. 1722, p. 150). But Strachey, though he describes the manner of preserving fish and flesh by roasting it upon hurdles,” or “broiling it long, on hurdles over the fire,”—and mentions also the “high stage” or “scaffold of small spelts, reeds, or dried osiers, covered with mats, . . . where, on a loft of hurdles, they lay forth their corn and fish to dry,”—the *barbacoa* of the Antilles and of Florida,—does not give its Indian name, and in his “*Dictionarie*” of the language has, for “drying by fire or otherwise,” *tsetewh* and *gaukenates*, but not *barbicue* or any related word.

‘Barbecue’ is not the only term which the Indian grille has contributed to European languages. The French nouns *boucan* and *boucanier*, with the corresponding verb *boucaner*, and the English ‘buccan’ and ‘buccaneer,’ come from the Brazilian (Tupinamba) name of the same contrivance for curing or dry-roasting meat. Jean de Lery (*Voyage fait en la Terre du Brésil*, Rochelle, 1578, p. 158), describes the construction and use, by the Tupinambas, of “the great wooden grilles, called in their language *boucan*,” which were to be seen in every Indian village, garnished with meats and fish, and often with large pieces of human flesh—the savages’ daintiest fare—drying slowly over fire. The word was already naturalized in France in the middle of the 17th century. A Jesuit missionary in 1652, says that the Abnakis of Canada [and Maine] preserve their meats in the Indian fashion “c’est à dire, qu’ils firent *boucaner* ou seicher à la fumée,” and “ce *boucan* fut leur unique mets.” The West Indian “buccaneer” was, originally, a hunter of wild cattle, who preserved the flesh for his own consumption or for sale, by *boucanning*.