

their victuals quite raw, particularly in the summer season; custom, however, renders this practice rather pleasant than otherwise to them, for when they make a pretence of dressing it, they seldom warm it through. Their extreme poverty will admit but few of them to purchase brass kettles from the Company, so that they are still under the necessity of continuing their original mode of boiling their victuals, in large upright vessels made of birch-rind. As these will not admit of being exposed to the fire, the Indians, to supply the defect, heat stones red-hot, and put them into the water, which soon occasions it to boil; and, by a succession of hot stones, they continue the process as long as it is necessary to complete the operation. This method of cookery, though expeditious, is attended with a great evil: the victuals which are thus prepared are full of sand; for the stones are not only liable to shiver to pieces, but, being of a gritty nature, fall to a mass of gravel in the kettle, which cannot be prevented from mixing with the victuals which are boiled in it.

The most remarkable dish, among all the tribes of Indians, is blood mixed with the half-digested food which is found in the deer's stomach, and boiled up with a sufficient quantity of water, to make it of the consistence of pease-pottage. Some finely shred fat, and scraps of tender flesh, first chewed by the men and boys, in order to break the globules that contain the fat, are boiled with it. To render this dish more palatable, they have a method of mixing the blood with the contents of the stomach in the paunch itself, and hanging it up in the hear and smoke of the fire for several days, which puts the whole mass into a state of fermentation and gives it such an agreeable acid taste, that it is asserted by Mr. Hearne, was it not for prejudice, it might be eaten by those who have the nicest palates.

Young calves, fawns, beaver, &c. taken out of the