

the *Lycoperdon solidum*, a large tuber, but which analysis showed yielded less than one per cent. of nutritive properties. Then came the *Pachyma cocos*, of large size, with an odour like a mushroom (probably allied to the truffle). The "Tockawhoughe" or *Arum Virginicum* was, however, finally decided upon as the chief root affording them sustenance, which, when cooked, is nutritive and esculent, and the word Tuckahoe was considered generic, given to several species, and applied to all bulbous roots eaten by the Indians, and that nothing more definite was referred to than an edible root. Information is asked from anyone conversant with the food of the Indian of to-day, in his aboriginal condition, to throw light on this subject, which is of interest not only to the botanist but to the scientist generally; and it is a question which in a few years hence may remain altogether unanswered, unless some knowledge is gathered from reliable Indian sources, of the vegetable substances resorted to for food by the red man when the chase failed to supply his needs.

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ONE of the principal causes why the Indian is underrated and looked down upon is because we do not stop to investigate his modes, and his reasons for various things which to a white man seem devoid of sense or object. But there are many and varied characteristic customs and habits of life, from the observance of which the Indian character may be learned; and with the reverse of this in civilized life the latter would furnish ten apparently useless and ridiculous trifles to one as among the Indians. For instance, what appear to us as the oddities of their dress have really some definite importance or meaning with the wearer, which an Indian could explain, if he were asked. Each quill in his head stands in the eyes of his tribe as the symbol of an enemy fallen by his hands; every red streak of paint covered a