

and along the eastern slope from the Saskatchewan to Peace River it was moose, deer, bear and, in a few places, fish; in the Cumberland, Isle à la Crosse and English River districts it was principally fish, with meat at times. The rations allowed by the Hudson Bay Company to their employes was:

6 lbs. fresh meat per man;	3 lbs. per woman;	2 lbs. per child.
3 lbs. dried do do	1½ lbs. do	¾ lbs. do
2½ lbs. pemmican do	1½ lbs. do	¾ lbs. do
3 or 4 whitefish, according to size, per man;	2 per woman;	1 per child.
2 or 3 trout do	do	2 do 1 do
4 suckers do	do	2 do 1 do
2 lbs. flour, ¾ lb. bacon	do 1 f., ½ b. do	1 f. do

And where potatoes were raised, from ½ to 1 bushel were given weekly with the above rations. Where provision was plentiful 8 lbs. of fresh meat were given per man and woman, and children in proportion.

9th. Ans. to Ques. 12.—The best method of preserving meat for use in the country is by drying and pemmicanizing; they both go together. The best parts, such as ribs, bos and buckfat, are dried and eaten that way; the rest is dried and then beat up and mixed with the inside tallow, and all the marrow taken out of the bones, which are broken up small and boiled. During summer the fish are best smoked and dried, and in fall and winter are hung on a stage and kept frozen. Salting could be done to advantage in many places by white men; but the Indians would never succeed with it. Canning would be the most expensive way and the least use.

10th. Under paragraph 5 I have named the fish I think best for restocking denuded lakes or of supplying other places where they did not exist before.

11th. Ans. to Ques. 8.—I know of no plants that, in my opinion, would be improved by cultivation, grafting or otherwise.

12th. Ans. to Ques. 9.—Potatoes, turnips and barley are the only things that an Indian is in any way capable of raising to advantage.

H. J. MOBERLY,

*C. T. Hudson Bay Company.*

RAPID RIVER, CUMBERLAND DISTRICT, 28th July 1887.