

the stowage of biscuit in bulk, which method would have been more extensively adopted, but from the fear of thus incurring loss by damage. The rest of the provisions were stowed in new water-tight casks.

The whole of the vinegar was concentrated to one-seventh of the ordinary bulk, as well for economy in stowage, as to avoid loss by freezing. In this last respect, we had also before experienced a serious loss in the still more important article of lemon-juice, in consequence of the bottles bursting in the hold. To obviate this, it was now stowed in small five-gallon kegs charred within, not quite filled, and sufficiently strong to resist the expansion of the acid in freezing. The whole of the juice was squeezed from fresh lemons for our use, and a small quantity of rum added to each keg to assist in keeping it fluid at a low temperature. In addition to lemon-juice and sugar, which form a part of the ordinary diet in His Majesty's Navy, a number of other valuable anti-scorbutics were liberally supplied, consisting of carrots preserved in tin cases by Messrs. Gamble and Co., crystallized lemon acid, cranberries, lemon marmelade, tamarinds, pickled walnuts and cabbage, essence of malt and hops, essence of spruce with molasses, dried herbs for tea, and a quantity of the seed of mustard and cress to be grown as circumstances required. A large supply of potatoes and beet-root was also furnished, which kept tolerably well for the first two or three months after leaving England. As we had found, after living on salt provisions for some time, that beef became less palatable, and was also less digestible than pork, we now dispensed with carrying any salt beef, except a few casks corned expressly for our use as soon as the fresh meat should be expended.

When these arrangements had been completed, for which I am very