

"Then on pemmican they feasted."

—LONGFELLOW, *Hiawatha*.

"A wooden bowl was soon set before me filled with the nutritious preparation of dried meat called pemmican by the northern voyagers and wasna by the Dakotah."

—PARKMAN, *The Oregon Trail*, Chap. xv. (1846)

"As the trip extended over six or eight weeks, it was necessary to be well provided with food. The fare was simple but substantial. Flour, strong black tea and sugar were the staples, and the well-known pemmican. Pemmican is now a thing of the past, but was the sheet anchor of the Red River voyager. Obtained by the buffalo hunters on their buffalo hunts, the flesh of the buffalo was cut up into slices, dried and beaten or flaked into powder; it was then packed in bags of raw hide, into which hot boiling fat and marrow of the buffalo carcass was poured. Thus it became air proof, and without salt or any preservative, the bag closely sewed up, could be thus kept for years. A finer sort of this article, called 'berry pemmican,' was made by mixing the flesh with the berries of the abundant saskatoon, or service berry (*Amelanchier Canadensis*). This was considered a delicacy. While some, like the late Bishop McLean, did not appreciate pemmican, he having declared before an audience of notables in London that eating pemmican was to him like chewing a tallow candle, yet this important staple, worth thousands of pounds a year to the prairie travellers, was so important that the Hudson's Bay Company could not have carried on its wide and extensive enterprises without it."

—FONSECA, *On the St. Paul Trail in the Sixties*.