making ? A. It would be a very wise move, if the Government experimental farms would take the matter in hand.

Q. What other cross would you suggest between the buffalo bull or buffalo cow ? A. Crossing them with Galloway cattle would make a very good breed.

Q. On account of the long hair ? A. No, but on account of the black robe that they would have.

By the Honorable Mr. Allan :

Q. On seeing your herd of buffalos, one peculiarity that struck me is the singular color of the under hair on some of them ? A. Those animals were crossed with red cows.

By the Chairman :

Q. First class black buffalo robes used to bring good prices even in the old days of plenty. What would a black robe be worth now ? A. From $75 to $100.

Q. Then you think by crossing the buffalo with Galloway cattle you would get a robe darker in color and more equally furred ? A. Yes, by crossing them with Galloways or polled Angus. The fur would be equal to the fur on a prime black bear skin, but closer, and I put that value on it, knowing the value of a prime black bear skin.

Q. Can you give us an idea of the weight, in a state of nature, of a full grown buffalo bull ? A. I think Mr. Secretan will give you that information. He has given it to others in writing, but I forget it.

Q. Can you give us your views as to the possibility of making pemmican from the flesh of the hybrid buffalo ? A. There would be no difficulty at all in making pemmican from the hybrid.

Q. Are you aware that the attempts to make pemmican in England for use in Arctic voyages, from domestic cattle, have not been successful ? A. I have heard so, but I think it was on account of canning it. They put the pemmican up in tins instead of in raw hide. In fact I was in correspondence with the War Office some time ago to suggest the making of pemmican out of beef, but not as they tried to do it for the Arctic expedition. They think if they could make it as an article of commerce it would be a very good thing for the army and navy.

Q. It would be interesting for the Committee to know what the proper method of making pemmican is—that is supposing an experimental farm were stocked with a large number of hybrid animals, and pemmican was required by the Government for Arctic expeditions or other purposes ? A. I think it could be started down by St. Peter's where labor is cheap, and a great many of the inhabitants are accustomed to cutting beef into thin strips and smoking it as they used to do with buffalo meat, when they have more than they require for present use. As an article of military commissariat, beef done in that way is more easily transported than in any other shape, and every bit of it can be used. Even the hides in which it is packed can be cut into strips and used for mending harness, or cut into whips, or lashings for locking the gun wheels, and many other purposes. The pemmican itself, packed in skins, would afford a very efficient means of defence, if necessary, by throwing up an entrenchment with earth and pemmican bags.

Q. Is the meat more likely to retain its flavor and purity than other meats supplied to soldiers ? A. My experience of the canned meats supplied in the North-West is, a great many of them were spoiled; the canning being poorly done and the soldering not been as perfect as it should be. In my experience I found a great many canned meats totally unfit for use.

Q. What relation would pemmican bear in nutritive qualities to bacon or salt pork ? A. Ration of bacon would be about one and a quarter pounds, and of pemmican one pound would be sufficient. The latter is more nutritive than bacon. Then pemmican can be used in such a variety of ways. Delicious soups can be made with it, it can be stewed with potatoes, or boiled with vegetables, or made into curries for the officers' mess. Then above all it could be used as a ration, men taking it in their haversacks in a raw state, and using it without cooking at all. By that you would save the necessity of making fires when men are on outpost duty. Fires are a source of great danger to men when on outpost duty.