dried, beef loubteader, North South h eonurish-

pemis, or e said ing an as an of the e late e have uished g pemtallow nclined of the Bishop's seriously, especially after trying a monthful of the real article. Be it remembered, however, that pemmican is a thing to which the Latin proverb about hunger being the best sauce has a pro-eminent application. Of many testimonies that might be cited, take this from Fonseca's "On the St. Paul Trail in the Sixties":

"After some hours of steady travelling, as the sun stood high in the sky, the welcome stop took place. . . . The kettle was soon simmering. While this was occurring the Red River bannock was in course of preparation. It was simply flour, water and salt. The dough was kneaded on a bag spread out on a buffalo skin, the cakes were flattened and baked in a frying pan over the fire, and were soon ready. When the water had boiled in the kettle, the penimican bag was broached, a quantity of it was stirred into the boiling water, flour and salt were added, and thus resulted the celebrated 'rubaboo,' as it was called. 17

