

he began eating himself with much apparent relish. Neither Mr. Wade nor myself having ever previously had the good fortune to witness the dressing of a snake for dinner by the black natives, we were much interested with the whole operation, and as the steam from the roasting snake was by no means unsavoury, and the flesh delicately white, we were each induced to try a bit of it. It was not unpalatable by any means, although rather fibrous and stringy like ling-fish. Mr. Wade observed, that it reminded him of the taste of eels; but as there was a strong prejudice against the use of eels as an article of food in the west of Scotland in my boyhood, I had never tasted an eel, and was therefore unable to testify to the correctness of this observation. There was doubtless an equally strong prejudice to get over in the case of a snake, and for an hour or two after I had partaken of it, my stomach was ever and anon on the point of insurrection at the very idea of the thing; but thinking it unmanly to yield to such a feeling, I managed to keep it down.

"We had scarcely finished the snake when Tomboor-rowa and little Sydney returned again. They had been more successful this time, having shot two wallabies or brush kangaroos and another carpet-snake of six feet in length. A bundle of rotten branches were instantly gathered and thrown upon the expiring embers of our former fire, and both the wallabies and the snake were thrown into the flame. One of the wallabies had been a female, and as it lay dead on the grass, a young one, four or five inches long, crept out of its pouch. I took up the little creature, and, presenting it to the pouch, it crept in again. Having turned round, however, for a minute or two, Gnumnumbah had taken it up and thrown it alive into the fire; for, when I happened to look towards the fire, I saw it in the flames in the agony of death. In a minute or two the young wallaby being sufficiently done, Gnumnumbah drew it out of the fire with a stick and eat its hind quarters without further preparation, throwing the rest of it away. It is the etiquette among the black natives for the person who takes the game to conduct the cooking of it. As soon, therefore, as the skins of the wallabies had become stiff and distended from the expansion of the gases in the cavity of their bodies, Tomboor-rowa and Sydney each pulled out one of them from the fire, and scraping off the singed hair roughly with the hand, cut up the belly and pulled out the entrails. They then cleaned out the entrails, not very carefully by any means, rubbing them roughly on the grass or on the bushes, and then threw them again upon the fire. When they considered them sufficiently done, the two eat them, a considerable quantity of their original contents remaining to serve as a sort of condiment or sauce. The tails and lower limbs of the two wallabies, when the latter were supposed to be done enough, were twisted off and eaten by the other two natives (from one of whom I got one of the vertebrae of the tail and found it delicious); the rest of the carcasses, with the large snake, being packed up in a number of the *Sydney Herald* to serve as a mess for the whole camp at Brisbane. The black fellows were evidently quite delighted with the excursion; and on our return to the Settlement they asked Mr. Wade if he was not going again to-morrow."

The fifth chapter is devoted to an enumeration and description of the *natural* productions of the district. Dr. Leichardt found not fewer than 110 different species of trees, exclusive of parasitical plants and shrubs in the brush or alluvial flat-land of Moreton Bay, and twenty-seven in the open forest, the number of different species in European forests being generally not greater than ten or twelve; and along only thirty paces of a cattle track Dr. L. and Mr. Kent noticed not fewer than seventeen different species of grass in seed at the same time, independently of whatever additional number might have passed their usual seed time, or not arrived at it.

The indigenous trees are the Moreton Bay pine and the Bunya pine, red cedar, iron bark, blue gum, box, rose or violet wood, silk oak, forest oak, and tulip wood. Valuable gums abound; and honey is so plentiful that one settler, who had turned his attention to the subject, disposed last season to a brewery of 25 cwt. at 3d. a pound.

In the next chapter, devoted to a consideration of the artificial productions for which the climate is adapted, Dr. Lang mentions as having been grown freely, wheat, barley, maize, the common and sweet potatoes, arrowroot, the pomegranate, the orange tree, the cotton tree (Sea Island), the peach, the pear, the sugar-cane, the bamboo, the mulberry tree, the castor-oil tree, the banana (two varieties), the pine apple, strawberries, cabbages, onions, carrots, peas and beans, &c. The admixture of productions of the tropical and temperate climates cannot fail to strike the reader.

The vine does not seem to flourish in this district, owing to the periodical rains