

it particularly in the vicinity—at least I did not pay attention to it—but the soil is about the same as in the valley of Qu'Appelle; and in the Qu'Appelle country I know it grows in large quantities.

Q. It is indigenous there, is it not? A. Yes, it grows everywhere.

Q. And you do not remember to have seen it anywhere else? A. No, I do not remember to have seen it at Battleford.

Q. Or further south, towards the boundary line? A. No; further south it is open plain. There are no trees.

*By the Chairman :*

Q. It has been translated from the wild state at St. Albert, as you have mentioned; is there a large extent of country similar in soil and climate to St. Albert where it might be reasonably hoped that it would grow? A. I believe you could grow it anywhere in that country.

Q. Is that true also of tobacco? A. Of that I cannot speak.

*By the Honorable Mr. Girard :*

Q. In your travels have you met any vegetables or plants which might take the place of spice? A. No. We have wild garlic growing everywhere in the country.

*By the Chairman :*

Q. Have any experiments been made in improving that by cultivation? A. Not that I know of.

Q. Have any experiments been made in improving the wild turnip? A. I do not know of any instances.

Q. Can you give the Committee an idea of how much wild turnip would be picked up by the Indians in say a quarter of a section? A. I could not give you any information upon that point?

*By the Honorable Mr. Girard :*

Q. Have you not heard that something has been found similar to the truffle? A. No, I do not know of anything approaching it. With regard to wild turnips, since we have the domestic turnip that is grown in this country, and which thrives very well there, I do not know whether it would be advisable to give more prominence to the wild than to the various cultivated varieties that we have here. Of course the wild turnip you can always depend upon. They are in the country already; if you are travelling across the plains and want vegetables you can always have them in that country at the proper season.

*By the Honorable Mr. McInnes :*

Q. What is the size of those wild turnips? A. They are various sizes, I have seen them about six inches long and about the size of your wrist.

Q. They are more like carrots then? A. Exactly. They are more the shape of a carrot and dark in color—they are like parsnips.

*By the Honorable Mr. Sutherland :*

Q. The outer skin is dark, is it not? A. Yes; but the inside is white.

*By the Honorable Mr. Kaulbach :*

Q. Is the taste disagreeable? A. No, it approaches the ordinary turnip, but it is not so good. It is harder. When it gets late in the season it becomes like wood. It gets very hard—almost as hard as wood. If you get the root at the proper time it is soft enough. They are eaten either raw or boiled.

*By the Honorable Mr. Macdonald :*

Q. I suppose the Indians only use them when they are hungry? A. No; they seem to like them. You see young children with carrots in their hands eating them raw. As these turnips do not come up at the same time of the year as the domestic turnip, they might both be cultivated with advantage. The wild turnip is fit for use in the spring. The cultivated turnip is fit for use only after the latter end of July.

*By the Honorable Mr. McInnes :*

Q. How early in the spring are the native turnips fit for use? A. As soon as the snow is off the ground. In that respect it resembles the cultivated parsnip—it is fit for use very early in the spring.