

The use of pottery is the cause of a difference between their mode of cooking and that of the other Polynesian islands. While the latter bake by means of ovens heated by red-hot stones, the Feejees cook almost wholly by steam. Their pots or jars for cooking will contain from five to ten gallons, and they have a mouth sufficiently large to admit a yam. They are set on the fire obliquely.



COOKING JAR.

When these jars are employed in cooking, they use little water, and stuff the neck of the jar full of banana-leaves, which allow the steam to escape but slowly. This is the most common way of preparing food.

Their food, as has been seen, is rather steamed than boiled; they also sometimes bake their food. In all their modes of cooking they are remarkably cleanly, and they wrap every thing in fresh banana-leaves, in which also it is served.

They have many other kinds of earthen vessels, which they use for various purposes, and which are of various patterns. Their drinking vessels have usually three small holes at one end, similar to the eyes of a cocoa-nut. They never put the vessel to the mouth in drinking, considering it quite objectionable for several persons to drink out of the same vessel with their mouths to it. To avoid this they hold the vessel eight or ten inches above their heads, and allow the water to run into their mouths as if from a spout, throwing the head back for that purpose.



MODE OF DRINKING.

It is difficult to conceive the awkwardness of this strange mode of drinking until it is tried; but it is invariably practised throughout the group, except by the king and high chiefs, whose drinking vessels are always tabooed.

They eat with their fingers generally, using a piece of taro or yam at the same time. In serving up their food they always sweep off the mats or lay down new ones, placing the victuals upon fresh bread-fruit leaves.

Their diet is principally vegetable, consisting of bread-fruit, yams,