

taro, &c. In the mountain districts the ivi is much used as an article of food. This is found in great plenty in the more elevated regions. It is about the size of an apple, and when cooked resembles a Spanish chestnut. On the coast they have abundance of fish, some of which are of fine kinds, and differ in species from any we had before seen. They likewise have fine crabs, which are caught among the tiri or mangrove bushes. The higher classes occasionally indulge in fowls and pigs, a luxury the common people cannot afford.

They make at least twenty different kinds of pudding, each of which has its appropriate name, though all are included under the generic term of oakalolo. That most frequently met with is called saku-saku, and is made of taro or yams, chiefly of the former. The taro is first roasted, and plunged while hot into cold water; this takes off all the hard outer surface, and leaves the mealy interior free. The latter is pounded into paste with cocoa-nut milk, and wrapped in a banana-leaf to be cooked. When thoroughly done, this dish resembles a sweetened pudding of coarse Indian meal.

Their feasts are attended with much ceremony and form, and evince a degree of politeness and good breeding that was unexpected, and cannot but surprise all who witness it. These ceremonies and attentions to minute punctilios are more evident in their turtle-feasts than on other occasions. These may be given either by the king or by high chiefs. Those given by the king are held in the mbure, on which occasion it is spread with new mats, and the perpetual fire, which is usually only smouldering, is excited to a blaze. The king stretches himself out near the fire at full length, the guests are seated in rows opposite to him, and the dishes are placed between him and them. As they are extremely punctilious in relation to rank, there are rarely on such occasions more than about fifteen guests. Among these are always the councillor of state, a priest, and a distinguished visiter or two. The rest are matanivanua (landholders). The other guests, and particularly the strangers, are received by the priest, who does the honours of the mbure, and makes them a speech of welcome, which is closed by a clapping of hands from the rest of the company.

Each person is seated according to his rank, and to the king a separate dish is assigned, while the rest help themselves with their fingers out of the same basket. The feast is composed of several courses of the different parts of the turtle, with taro, yams, &c.; and after each course, a cocoa-nut shell containing water is handed round to rinse the hands.

The first course is composed of the inferior parts of the turtle; the second of taro, yams, mandrai, and bananas together with the water,