

horses for the land journey to the northern posts, they collect here what skins they can. The country affords about eighty beaver-skins during the year, the price for each of which is usually twenty charges of powder and ball. Some bear, marten, and other skins, are also obtained, for which the prices vary; and it appears to be the practice of the Company to buy all the skins that are brought in, in order to encourage the Indians to procure them. At Nisqually, Mr. Anderson informed me that many were bought that were afterwards destroyed, as they were not worth transportation.

At this post they have some goats, and thirty-five head of very fine cattle, which produce abundance of milk and butter. Neither of these are yet permitted to be slaughtered, and the only animal food used, is a species of rat, called "siffleurs," which burrows among the stones on the hill-sides in great numbers. These the Indians catch and sell for a leaden ball: they were found very fat, and considered good food by our party. The soil is too poor for farming operations, and only a few potatoes are grown. There is generally a supply of provisions on hand here for the parties that are passing to and fro.

There is also another post, called Fort Thompson, on the Kamloops Lake, which is in charge of an Indian, and is of less importance than Okonagan.

On the morning of the 9th, Mr. Maxwell, one of the Company's officers, arrived from Colville, with forty horses laden with provisions, for Mr. Ogden's brigade. He was not a little surprised to find strangers in the country, and in possession of his quarters at the post. He was obliging enough to offer any assistance that he could render, and, in conjunction with Le Pratt, endeavoured to supply all the wants of the party.

The Okonagan tribe of Indians are supposed to number about two hundred, and are represented as quiet and peaceably disposed. Their food consists principally of salmon and a small fish which they call carp; but they are not provident enough to lay up a sufficient supply for their winter's stock, and are obliged, for the remainder of the year, to make use of roots, and a bread which is made from the moss that grows on the trees. This moss is collected in large quantities, cleaned, and then placed in a hole made in the ground, along with heated stones, which are all covered up closely with earth. In this hole the moss remains for twenty-four hours. When the pit is opened, it is found to have become soft. After this process, it is washed and moulded into cakes, which are set out to dry. The seed of the *Balsamoriza* (Oregon sunflower), is also used here, being pounded into a kind of meal, which they call mielito. To this is added the siffleurs; but with all these articles of food, much suffering is experienced towards the spring.