

into the form of sheets, about three feet long by eighteen inches wide, and a quarter of an inch thick; these sheets are again laid on mats in the sun to dry, and at night are rolled up, and put away in an oven to bake. This process is repeated for two days, by which time the plates become as hard and unyielding as a board, and are of a reddish brown colour. Those plates called *kabul* are put away in the loft of their houses, but are every few days brought out into the sun to insure their being kept dry. At the close of the season, they are reduced to a powder, not unlike fine sawdust. This is put up in rolls, from eight to ten feet long, and six to twelve inches in diameter, bound with leaves of the *pandanus*, and made so smooth and round that they look like pillars of brown stone: in this state the preparation is called *karapapa*, and will keep for years. This is the principal dependence of the natives in seasons of scarcity, and these rolls of *karapapa* are used as a circulating medium, in which wages and tributes to the chiefs are paid.

They make a kind of broth with *karapapa* and *kamoimoi* (molasses), which the natives drink in great quantities.

*Tuea* is another kind of *kabul*, but made of a better variety of *pandanus*: this is beaten out into thin sheets, resembling dark brown paper, or like our cloth, which is also rolled up and put away; before being eaten, it is soaked for several hours in the milk of the cocoa-nut, and is esteemed a dainty. The *kabul* is generally chewed, and softens in the mouth, the pulp being dissolved, while the large mass of woody fibre remains: it has a sweetish taste.

The bread-fruit is generally roasted on hot stones, but not covered with earth, as at the other islands. After it is cooked, it is crushed between the folds of a mat. It is the same variety that is found at the Samoan Islands, which strengthens the opinion that part of these natives came from that quarter.

The taro is baked hard, then grated with a shell, and mixed in a trough with *kamoimoi*, until it is of the consistency of thick paste, which is eaten with a spoon made of a human rib. They sometimes grate this taro to a powder, and dry it in the sun until it becomes like bread-dust. This powder is made up in short thick rolls, and covered with *pandanus*-leaves, in which state it will keep for months. They call it *kabuibui*. Before being eaten, it is soaked in water, and then baked in a small basket.

*Manam* is another preparation, of baked taro and cocoa-nut. These materials are grated fine, mixed together, and then made into balls as large as thirty-two pound shot. It is eaten with *kamoimoi*; and when