

of the animal when it is cut open. The savage women and children rush down to the beach, as soon as a laden canoe touches it, and peacefully divide the loins, ribs, feet, flippers, and head. The heart is the least objectionable part. The whole is boiled in a kettle, or is broiled on small wooden spits planted in front of the fire; and is afterward eaten without salt or other condiment. In the first place, the skin of the victim is removed, and all the blubber is taken off in one piece. The fat, from which the oil is procured, is from 3 to 4 inches thick—sometimes more, sometimes less. This blubber, being all collected in certain places, is thrown into a tub, that is, into a kind of press,—where it gradually liquefies and furnishes the most fatty oils, which seem the best for tanning. It is natural that, when liquefied and decomposed in the sun, they should smell bad. Such is not the case with those rendered in large kettles placed on the fire. These are not so thick, are clearer, and used in lamps and for frying, do not smell so bad, and are not so good for tanning; and the Tanners in France are said to prefer the coarser oils, obtained from the *marsouin* [white porpoise, or white whale]. The former oils, when placed in phials, greatly resemble in color a fine whitish liquor. They are the ones least boiled, and are least suitable for lamps; but are the best for burns, whose stinging pains they soothe. Others are darker and ruddier; these have been longer on the fire, and the persons who rendered them cooked therein cakes or crullers¹⁰—which, it seems to me, collect all the scum. In a word, and without any mystery, these oils are rendered like hog's lard,—except that, as the oil ferments in the cask, it needs good barreling; for