

of Algonkian stock, which was well represented in Wisconsin, made their pots with pointed bases which required screwing down into the ashes of the fire hole or propping up with stones. Boiling the water was sometimes accomplished by dropping hot stones into the pot.

"The Indian women (at Green Bay) used to make a favorite dish of wild rice, corn and fish, boiled together, and called Tassimanony," writes James W. Biddle in his "Recollections of Green Bay, 1816-17." (Wis. Hist. Coll., vol. 1, p. 63).

In a letter, written in 1718, *Sieur de La Mothe Cadillac* recorded another interesting mode of preparing fish by the Indians, as follows: "It will probably be interesting to know what the Savages eat, and how they prepare their food. This is what is done: Indian corn is put in a mortar and crushed with a pestle. When sufficiently crushed, it is winnowed until nothing remains but the meal. This is boiled with water in a pot or kettle and at the same time whitefish is boiled in another kettle; when the meal is half boiled, the fish is taken out and mixed with the gruel, which is reduced to a liquid as white as milk. Afterward it is thrown into the pot and stirred with a ladle until completely cooked. In the evening fish is eaten in a variety of ways,—fried, broiled, boiled, smoked, or stewed." (Wis. Hist. Coll., vol. 16, p. 35).

Alanson Skinner, in his "Material Culture of the Menomoni," states that "the Indian helped out their larder with smoked fish, which they often pounded into meal and used for soup, or, with other ingredients, for stew. Dry or smoked fish were often pounded in a mortar before boiling, or the pulverized mass could be added to mush. A dish held in high esteem was composed of the head and the fins of the sturgeon boiled with wild rice. Such especially delicious foods were called 'mitao-cooking.'"

The Indians were especially fond of sturgeon roe and following is Alanson Skinner's description as to how it was prepared and served:

Sturgeon roe was dried in the sun. A quadrangular scaffold was erected and covered with elm bark laid with the inside up. The edges of the bark were tied or weighted down so that it could not curl inward as it dried, and over