

this a cedar-bark mat was thrown. The roe was spread on this covering with a paddle, and stirred from time to time, so that it might cure thoroughly. When finally dried, it was placed in cylindrical cases of swamp-ash bark, about a foot in diameter and two or three feet high. So prepared, the roe could be stored indefinitely. It could be eaten as it was, or it might be served in various ways, chief among which were the following:

Roe Pudding—To 3 tablespoonfuls of dried sturgeon roe, 3 equal quantities of flour were added. These were boiled together without seasoning and then served.

Roe Dumplings—To dried roe, boiling water was added until the eggs became of a doughy consistency. Then the water was poured off into another dish, and the eggs kneaded with the fingers. Handfuls were dropped into the boiling water and cooked. The water in which they were prepared made excellent soup.

Roe Cakes—To a quantity of dried roe, hot water was added until the eggs were of about the same consistency as dough. Salt was used for seasoning and the paste was kneaded and made into cakes which were patted into shape with the hands and then baked.

Raw Sturgeon Roe—Sturgeon roe was often kept until it turned black and smelled offensive. The eggs finally burst and fermented and made a dish very palatable, in spite of the disagreeable odor.

Of the methods of preparing fish for consumption by the Sauk, an Algonkian tribe that came to Wisconsin in about 1650, Alanson Skinner says: "Fish were generally boiled, but in olden times, when in the north, tradition has it that they were often dried a little and then smoked. In this condition, they were fit for food, or they could be boiled." ("Observations on the Ethnology of the Sauk Indians," Part iii).

Fish were everywhere a favorite food with the Indians of Wisconsin. Nearly all kinds were eaten and formed a common ingredient of hominy, corn soup, and other preparations. We find that "even the intestines were utilized in former times, though not at present, this economy having been practiced when the fish were being preserved for win-