



HOW THEY COOK THEIR FISH

WHEN the natives have caught enough fish, they assemble in a place where they can easily prepare them. They stick four stakes of equal height into the ground with a number of posts across them. The fish are laid upon the platform, and a fire is built beneath it.

While the people of Florida dry and cure their fish in the smoke for winter storage, these savages preserve nothing; they always use up everything at once, and whenever they need more fish, they again roast or boil them fresh.

After the platform is full of fish and will hold no more, the rest of the catch is hung at the sides, or on sticks close to the fire, until there is room for them. So they cook their whole catch at once, taking good care not to burn the fish. As soon as some are cooked, they are replaced by others; in this way they continue to cook their game until they think they have enough.