

the solanææ, the compositæ, the malvaceæ, the drymyrhizææ, and, which is still more surprising, even in the palm-trees.

In the hut of the Indian who had been so dangerously bitten by the viper, we found balls two or three inches in diameter, of an earthy and impure salt called *chivi*, which is prepared with great care by the natives. At Maypures a conferva is burnt, which is left by the Orinoco on the neighbouring rocks, when, after high swellings, it again enters its bed. At Javita a salt is fabricated by the incineration of the spadix and fruit of the palm-tree *seje* or *chimu*. This fine palm-tree, which abounds on the banks of the Auvana, near the cataract of Guarinumo, and between Javita and the Caño Pimichin, appears to be a new species of cocoa-tree. It may be recollected, that the fluid contained in the fruit of the common cocoa-tree is often saline, even when the tree grows far from the sea shore. At Madagascar salt is extracted from the sap of a palm-tree called *ciro*. Besides the spadix and the fruit of the *seje* palm, the Indians of Javita lixivate also the ashes of the famous liana called *cupana*, which is a new species of the genus *paullinia*, consequently a very different plant from the *cupania* of Linnæus. I may here mention, that a missionary seldom travels without being provided with some prepared seeds of the *cupana*. This preparation requires great care. The Indians scrape the seeds, mix them with flour of cassava, envelope the mass in plantain leaves, and set it to ferment in water, till it acquires a saffron-yellow colour. This yellow paste dried in the sun, and diluted in water, is taken in the morning as a kind of tea. The beverage is bitter and stomachic, but it appeared to me to have a very disagreeable taste.

On the banks of the Niger, and in a great part of the interior of Africa, where salt is extremely rare, it is said of a rich man, "he is so fortunate as to eat salt at his meals." This good fortune is not too common in the interior of Guiana. The whites only, particularly the soldiers of the little fort of San Carlos, know how to procure pure salt, either from the coast of Caraças, or from Chita* by the Ric

* North of Morocote, at the eastern declivity of the Cordilleira of New Grenada. The salt of the coasts, which the Indians call *yuquirá*, costs two piastres the *almuda* at San Carlos.