

one corner of the hut we made a little hearth to boil and roast upon. In the roof above we cut a round hole in the walrus hide, and made a smoke-board up to it of bearskin. We had not used this hearth long before we saw the necessity of building a chimney to prevent the wind from beating down, and so filling the hut with smoke as to make it sometimes intolerable. The only materials we had for building this were ice and snow; but with these we erected a grand chimney on the roof, which served its purpose, and made a good draught. It was not quite permanent, however; the hole in it constantly widened with use, and it was not altogether guiltless of sometimes dripping down on to the hearth; but there was abundance of this building material, and it was not difficult to renew the chimney when it was in need of repair. This had to be done two or three times during the course of the winter. On more exposed spots we employed walrus flesh, bone, and such-like materials to strengthen it.

Our cookery was as simple as possible. It consisted in boiling bear's flesh and soup (*bouillon*) in the morning and frying steak in the evening. We consumed large quantities at every meal, and, strange to say, we never grew tired of this food, but always ate it with a ravenous appetite. We sometimes either ate blubber with it or dipped the pieces of meat in a little oil. A long time might often pass when we ate almost nothing but meat, and scarcely tasted fat; but when one of us