

smoke arises which carries off the disagreeable smell of the fat; when the smoke is evaporated they pour the grease, while still warm, into a pot, where it is left to settle for eight or ten days, at the expiration of which a clear oil is found swimming at the top; this is taken off with ladles, is equally good with the best olive oil, and is used for the same purposes. Under it remains a lard as white as hog's-lard, but rather more soft, and which has neither a disagreeable taste or smell." This account of M. du Pratz is perfectly acceded to by M. Dumont, who adds, that the savages of Louisiana carry on a considerable traffic with the French in this oil from the bears, that it never loses its fluidity but in intense frosts, when it becomes clotted, is of a dazzling whiteness, and is then eaten upon bread like butter. The author of the *Dictionnaire du Commerce* says, that good bear's-grease should be grey, viscid, and of a disagreeable flavour, and when very white it is adulterated with suet. It is used as a topical remedy for tumours, rheumatic, and other complaints, and many people have a high opinion of its salutary properties.

From their great quantity of fat, bears are excellent swimmers. In Louisiana, Dumont says, they cross that great river with perfect ease; they