squaws, each armed with a sharp stake and a basket, busily engaged in digging them. At these times, camps are generally found near the skirts of timber, which border the open lands for the convenience of gathering and preserving. The camass is baked in the ground, a hole being first dug and heated with stones, and the root covered over with twigs and earth. There are numerous other roots and plants used in their fresh state. Of the berries such as the strawberry, salmonberry, raspberry and others which are not suitable for drying, are consumed at once; but the huckleberry, of which there are several kinds, sallal &c are dried and stored for winters use. The salmon berry, a large and somewhat coarse species of raspberry, is abundant in the river bottoms, and grows to about an inch in length. There are two varieties, the yellow and purple. It obtains its name from its ripening about the same time with the height of the salmon season on the Columbia, and its association with that fish in Indian superstition. Acorns in those sections of the country, where the oak is found are gathered and stored for winter. But the great staple of food through a vast portion of the country west of the Rocky mountains, as well in the interior as on the coast, is the salmon, which frequents in extraordinary quantities, almost every river, from the Sacramento, northward, and pursues his way to the very base of the Rocky mountains.