

SPORTING IN MANITOBA.

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The above engravings comprehend the third group of sketches lately published in the Weekly illustrating life in the wild regions of Hudson Bay, and the sources of amusement open to those who visit that country. As the biographer of that famous huntsman, the "Old Shekarry," justly remarks, "It is not given to all men to be perpetually satisfied with the monotonous routine of business, or with the empty and effeminate amusements of fashion;" and for those who long for the physical excitements produced by fresh air and the ardor of the chase, there is certainly no occupation more grateful than that of the hunter.

The territories of the Hudson Bay Company abound in game. Among the more important

animals is the prong-horned antelope, or, as it is more familiarly called, the prong-bok. It derives its name from a sharp prong which springs from each horn where it commences to turn inward. It is about three feet in height, the tail is short, and the ears are long and sharply pointed.

Bears are also common in these regions. The species most frequently encountered is the black bear. Except when wounded, or suckling its young, or encountered near its hiding-place, this creature is comparatively harmless to man. It is easily "knocked over" by the sportsman, and the skin, which is valuable for rugs, always brings a high price.

In the last sketch we see a party of hunters making their first acquaintance with pemmican. This article of food was originally prepared by the North American Indians, but the whites were very glad to adopt for certain purposes a species of preserved food that contains so large an amount of nutriment in so small a space. As made by the Indians, it consists of the lean portions of venison dried by the sun or wind, then pounded into paste, and tightly pressed into cakes. Sometimes a few fruits of the Amelanchier ovata are added to improve the flavor. It will keep for a very long time without spoiling, and can be made of other flesh than that of the deer. The pemmican used for arctic voyages is made chiefly from beef. The most essential point in its preparation is the entire elimination of all the oily substance in the meat. It is highly nutritious, and a very little of it goes a great way; but dried sawdust has quite as much flavor.

A COSSACK ENCAMPMENT.

Our double-page engraving shows a party of Cossacks sketched by our artist in the neighborhood of Galatz—an important point within a short distance of the Delta of the Danube. The Cossacks form the chief irregular troops of Russia. The greater number come from the vast steppes of the region drained by the river Don; but there are also Cossacks from other parts of the Russian dominions—from Kuban, the Terek, Astrakhan, Orenburg, the Ural, Siberia, the Amoor, etc. The Cossacks of the Don are those now to be employed in the European campaign, and their organization may serve as a type for that of the whole body. Until January 1, 1875, they had no permanent organization. They were brought togeth-