

on the whole coast of Nova Scotia, and in the vicinity of Grand Manan. Fine specimens of this variety may be seen in the fish market of Halifax, during the season; their quality is admirable.

The southern limit of the American cod is New York; thence it ranges northwardly, along the whole coast of North America, to the Saint Lawrence.

It is believed, that there are several species and varieties of cod, within the Gulf of Saint Lawrence, and especially on the coast of Labrador; but these have not yet been examined with precision. In the Gulf, deformed fish are of common occurrence, the deformity frequently consisting in a fore-shortening of the head, whence the fishermen call them "bull-dogs."

The cod is an exceedingly voracious fish. It attacks indiscriminately every thing in its way, devouring smaller fish, crustacea, and marine shell-fish. Its stomach is the great repository, from which naturalists have lately obtained so many rare and undescribed species of shells, inhabiting deep water, and which are unattainable by any other means.

A fisherman at Brier Island assured the writer, that he had often seen the cod in shoal water, with their heads straight down and tails up, working mussels and clams off the bottom.

#### Species 3.—*Morrhua pruinosa*—The Tomcod.

This fish ranges the whole American coast, from New York northwardly; it is taken on the shores of Nova Scotia and New Brunswick, throughout the year. It frequently ascends rivers, even into fresh water.

The head is small, and flattened above; the abdomen prominent; the tail long and slender; the cheeks lustrous. It varies in length from 4 to 12 inches. The colours of the tomcod vary greatly, scarcely any two individuals being exactly alike; five varieties have been noticed, and it is thought the number may be still further increased. It is a savory fish, and may be taken in large quantities with the greatest ease. As it seizes almost any bait greedily, it is a great source of amusement to juvenile anglers everywhere.

In the early part of winter, after the first severe frost, it becomes very abundant in the mixed waters of estuaries, and hence the name of "frost-fish" which is frequently applied to it. At that season, it is in fine condition, and is consumed in large quantities. Dr. Storer states, that no less than 2000 bushels of this fish, are sent annually from Watertown alone, to the Boston market, and there meet a ready sale.

#### Species 4.—*Morrhua aglefnus*—The Haddock.

This fish is found everywhere on the American coast, north of New York. Its distinctive colouring is blackish brown above, and silvery gray below the lateral line, which is jet black. The