

food in St. John or Prince Edward Island. The fishermen of the Charlotte County coast, and of parts of Nova Scotia, know and esteem them, and the same may be true of the fishermen of other parts of Acadia. The shells are used for some ornamental purposes.

All testimony goes to show that it is an excellent food Mollusc, but its comparative scarcity and the difficulty of obtaining it will prevent its extensive use.

WORK OF REFERENCE.

Fishery Industries of the U. S. Sect. V., Vol. II., pp. 613-615.



FIG. 20.—*Solen ensis*, var. *Americana*, Half Natural Size.
S., Siphons; Sh., Shell; M., Mantle; F., Foot.

26. *Zirphæa crispata* (Linn.) Mörch.

[*Zirphæa*,—(?); *crispata*, wrinkled.]

Date-fish.

DISTRIBUTION. (a) *General*.—Shallow water to seventy fathoms. Connecticut to Gulf of St. Lawrence. Iceland. Northern Europe to Great Britain and France. West coast of America, south to California.

(b) *In Acadia*.—(in N. B.) Grand Manan, very rare, *Stimpson*. Bay of Fundy, eight to seventy fathoms, in hard clay, *Verrill*. L'Etang Harbor. (In N. S.) Sable Island, large specimens, *Jones* (on authority of *Willis*). Prince Edward Island, boring in red sandstone reefs, *Dawson*. Probably to be found in suitable localities all around our coast.