means a loss in weight of about 40 per cent. This calculation is based on 50 specimens ranging in size from 12 to 28 inches.

Average weight	1	specimens,	12-16	inches,	13 oz.;	dressed		8 oz.
"	"	20	"	16-20	"	1 lb. 3 oz.;	"		12 oz.
"	"	19	"	20-24	"	2 lbs. 1 oz.,	"	1 lb.	5 oz.
"	"	7	"	21-28	"	3 lbs. 8 oz.,	"	2 lb.	

The internal organs should not be allowed to remain in the fish for any great length of time after capture because of the development of a peculiar odour probably due to the character of the food. The flesh is solid and when properly handled there is very much slower deterioration in quality than in the case of fish with much softer flesh. This means that there should be no difficulty in shipping the muttonfish to distant markets.

PALATABILITY

The flesh of the muttonfish is white, solid, of good appearance and fine flavour. It is not oily and not more bony than the ordinary fish. It has been placed on the table at the Biological Station, St. Andrews, frequently, and all who have eaten it have pronounced it very good. Bean in "Fishes of New York" says: "It affords a very savory food." The flesh of some of the older fish may be slightly tough when fried, but is quite tender when boiled. The skin can be removed without much difficulty before cooking if desired.

PARASITES

During the summer of 1918 a considerable number of muttonfish taken in the Passamaquoddy bay region were found to be infested by round worms in the body muscles. From May 31 to July 23 the extent of this parasitism was not realized and no record was kept, although a few cases were noticed. After the latter date, of 41 specimens examined 25 individuals were found to be parasitized, which is a percentage of 60. The worms are about an inch in length and not more than three have been found in a single fish. Similar worms have been found in the muscles of flounders and cod taken in the same region and possibly this parasitism may be only local and only occur to any extent in certain years. Authorities on fish parasites are agreed that there is no evidence that these round worms can live in the human body, and when the fish is cooked there is absolutely no danger. The worms do not render the fish unfit for food and if flounders and cod so parasitized find ready sale, the muttonfish need not be condemned.