This species is variable not only in form, but in the length and color of its spines. A very long-spined variety is common off Cheyne Island, Grand Manan, in 20 or 30 fathoms, and white-spined and red-spined forms also occur.

It was stated in our paper on this species in Bulletin No. VII., that it never excavates hollows in the rocks, as some other species are known to do. This is a mistake; for, during last summer, Dr. J. W. Fewkes found them in burrows which they formed in the soft rocks of the Black Ledges, a few miles from Nantucket Island, Grand Manan. He has given a brief description of them in the "American Naturalist" for August, 1889, and a more detailed account, illustrated by cuts made from photographs, appeared in the same journal in the January, 1890, number.

ECONOMICS. We find that this species has been used for food much more extensively than we were aware of when our account of the species was published in the Society's Bulletin in 1888.

It is quite probable that it was an important article of food to the Acadian Indians in the olden times. Such is the opinion of Prof. S. F. Baird, who found sea-urchin spines and shells in great abundance in a shell-heap at Oak Bay. (Proc. U. S. Nat. Mus. IV., 1881. p. 292). Mr. Matthew, in his study of a Bocabec shell-heap found its remains much less abundant, (Bull. this Society No. III., p. 24).

Lescarbot, writing in 1609, appear to have thought it good eating, for he refers to it under the name of Sea-chesnut (chatagne-de-mer), and declares it "a fish the most delicious that it is possible to be." Probably, as in France, he ate only the ovaries, if he ate it at all.

It is still eaten by the natives of Alaska and some of the Aleutian Islands; and Mr. H. W. Elliott (Seal Islands of Alaska, U. S. 10th Census, p. 137) describes the eager search made for it by the natives, who greatly esteem it. In Newfoundland, Jukes said in 1842 (Excursions in Newfoundland) it was used as food by many of the French, and Rev. Philip Tocque, in 1878 (Newfoundland, p. 497) wrote: "The