

of food, but it is apt to induce severe pain," while Ingersoll says it is by some considered unwholesome. Willis, however, states that it is considered a wholesome and nutritious article of food. Prof. Verrill writes that in large specimens the meat is usually tough, but the younger ones are quite as good as either the hard or soft Clam (*V. mercenaria* or *M. arenaria*). It is eaten by the fishermen of the Atlantic coast of the United States. They dig it with shovels at lowest tides, but those beyond reach of this method are taken by sharp sticks which are thrust between their valves by men wading. The latter keep pushing the stick into the sand and when it passes between the open valves of an animal they close upon it and the animal is easily drawn up. Its comparative scarcity and the difficulty of getting it prevent it from being of as much value as the other Clams, yet it has been estimated to be worth for bait in the United States, from \$30,000 to \$40,000 annually.*

The heavy shells are utilized for many purposes. The Indians used them as hoes for their corn in New England, and fishermen's wives use them for scoops, skimmers, etc. They are often used for painting on, and are not infrequently for sale in seaport towns decorated with marine views of varying degrees of excellence.

In our Provinces it is sometimes eaten by the fishermen, but we cannot find that it is ever exposed for sale in the markets, except rarely in Halifax. Verkrüzen states that it is eaten at St. Mary's Bay, Nova Scotia, and the fishermen on the Charlotte County coast occasionally eat it. It would be used more, no doubt, could it be more easily obtained.

22. *Macra ovalis* Gould.

Macra ponderosa Stimp.

Macra solidissima [of Willis].†

[*Macra*, a kneading-trough; *ovalis*, oval].

*Another estimate gives its value as \$7,500 annually.

†The writer has not seen Mr. Willis' annotated list of Nova Scotia Mollusca, but from the list of edible forms, copied by Knight, he appears to mean what we call *M. ovalis* when he mentions *M. solidissima*.