

eaten in almost any numbers with impunity. It may be boiled or roasted, eaten alone, or as a sauce to fish." It is gathered all the year round and sells for five pounds a ton. So important is the fishery in England, that two bays alone produce £35,000 worth of Cockles a year, Morecambe Bay alone producing £20,000 worth annually. In view of these facts it is well for us to keep in mind that we have a Cockle upon our own coast.*

The shells of our species are sometimes employed for making small articles of ornament.

19. *Venus mercenaria* Linnæus.

Mercenaria violacea Schum.

Quahog or Quahaug, Hard Clam, Round Clam, Little-neck Clam.

Mic-mac, Boogunumowas-nk. *Acadian French*, Pal-lude (?).

[*Venus*, *Venus*; *mercenaria*, used in trade].

DISTRIBUTION. (a) *General*;—In shallow water. Florida to Massachusetts Bay. Casco Bay and Gulf of St. Lawrence. Has been introduced into Europe.

(b) *In Acadia*;—(in N. B.) Caraquette, *Bell*. Bay Chaleur, Shediac, *Whiteaves*. (In N. S.) Halifax, Sable Island and Fishing Banks, *Gould* (on authority of *Willis*). St. Mary's Bay, "pretty abundant," *Verkrusen*. Whole coast, common, *Jones*. Prince Edward Island, *Dawson*. It

* As this paper is passing through the press, the following appears in a Boston newspaper, too late for its insertion in its proper place.

"New INDUSTRY.—Manchester-by-the-Sea, June 23. A new industry has recently started in Manchester. The scarcity of bait has led the fishermen to bait their trawls with Cockles and they prove much better than herring, as dogfish will not touch them, and, as they are tough, they will hold on the hooks much better. It is not uncommon to see from twenty to thirty men on the flats picking Cockles and from fifty to seventy-five buckets are secured at each tide."—*Boston Record*, June 24th, 1889.

Through the kindness of Mr. Andrew Lee, 2nd, of Manchester, the writer received specimens of these "Cockles," which proved to be not *Cardium*, but simply *Buccinum undatum* and *Lunatia heros*.