black; outer ones with a row of marginal spots, similar to those on the quill feathers; legs and feet naked, claws of a moderate size, but none of them pectinated.

Inhabits the Island of Trinidad, and adjacent parts; has a plump body, and excessively fat, particularly the abdominal region and rump. I owe the above account to the kindness of J. V. Thompson, Esq. who informed me, that he first became acquainted with this bird at the regimental mess in Trinidad, in 1803, where they were served up without the heads or feet, under the name of Dumpy Ducks, or Diablotins, and said to be considered as one of the greatest delicacies afforded by the Island; but as they did not seem to be much relished by unassimilated palates, and wishing first to know what description of bird it was, at that time did not taste of them; but considered them of the greater interest, as no person could be found capable of turnishing the requisite information: and it was not till 1809 that he again met with them, although annually brought to market, which the little that could be collected of their history will in some measure explain.

They inhabit coves of the Islands forming the Bocases, an entrance into the Gulf of Paria, accessible only at the very lowest ebb tides, and in moderate weather; and as they are never observed on the wing in the day time, most probably, like the rest of the Genus, seek their food in the absence of the sun; here they breed, during the early part of spring, and it is at the time of new and full moon, in April and May, that the people, who are acquainted with these coves, resort thither; when finding the young ones not sufficiently fledged to be able to fly, they speedily fill their boats; not, however, despising the old ones, many of which are knocked down with sticks, and constitute a portion of their cargo: but as such as happen to be killed, in this horrible affray, amid the screeches of the whole, and the attacks of the old ones, will not, in many instances, keep a sufficient time to reach the market; these are most generally packed on the spot, in barrels, with bay salt, after being plucked, gutted, and